

DBRE 110A-C V1

betterpan

Tilting pressurised braising pan with basket lift direct electric heating



STEWES
LEGUMES
BEEF STEAK
SLICED POTATOES
OMELETTE
SCRAMBLED EGGS
PULSES
SAUERKRAUT
BROWNE ROAST BEEF



MULTIPURPOSE CATERING EQUIPMENT

BETTERPAN is a pressure cooker that offers multi-purpose cooking: for braising, boiling, browning, frying, steaming and pressure cooking. The compact size and the multifunctional system of this equipment for catering allows for installation even in less spacious environments.

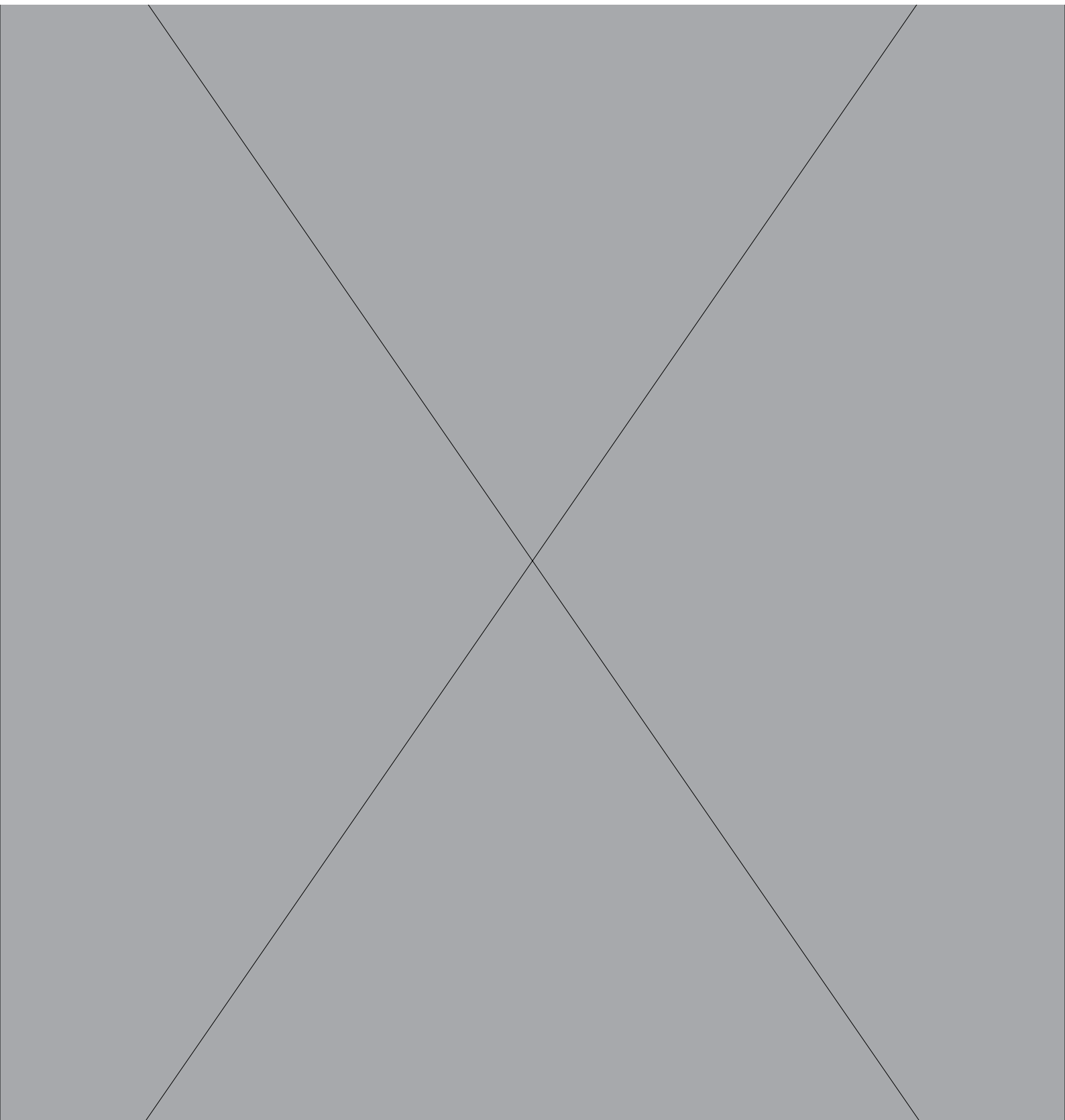
VERSATILE AND EFFICIENT TILTING BRATT PAN

Thanks to the electronic application, you can set different cooking programs (e.g. for steaming and pressure cooking) and produce several dishes: from omelettes to fish fillet, steamed vegetables to meat sauces and much more. The compact size and versatility make this pressure bratt pan an irreplaceable element in centralised kitchens, catering services or in public canteens.

Heating type	direct electric
Capacity (L)	110
Surface (dmq)	52
Gas connection (Ø)	-
Electric connection (V/-/Hz)	3N+PE AC 400V 50/60 Hz

Width (mm)	1470
Depth (mm)	1125
Height (mm)	1285
Gas power (Mj/hr)	-
Electric power (kW)	17

boiling | **braising** | pasteurising | **tilting** | mixing | cooling | **frying** | **underpressure** | vacuum cooking | cutting | washing | drying



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