

## Tilting pressurised braising pan with basket lift direct gas 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.

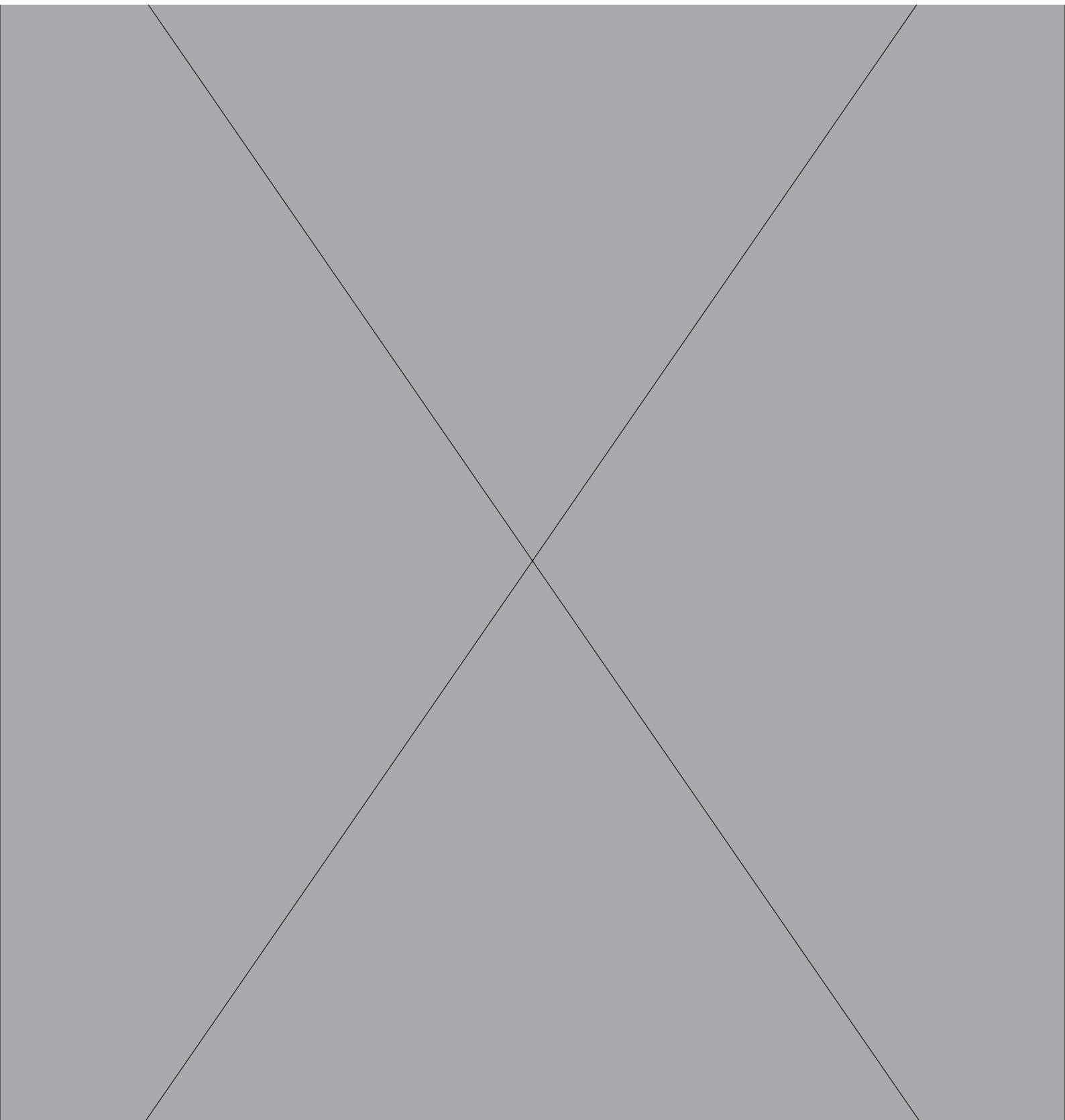
### VERSATILE AND EFFICIENT TILTING BRATT PAN

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 gas
Capacity (L)	145
Surface (dmq)	69
Gas connection (Ø)	3/4"
Electric connection (V/-/Hz)	1N+PE AC 230V 50 Hz

Width (mm)	1725
Depth (mm)	1125
Height (mm)	1285
Gas power (Mj/hr)	126
Electric power (kW)	0.5

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



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