

Tilting braising pan with basket lift direct gas heating



STEWES
LEGUMES
BEEF STEAK
SLICED POTATOES
OMELETTE
SCRAMBLED EGGS
PULSES
SAUERKRAUT
BROWNED 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.

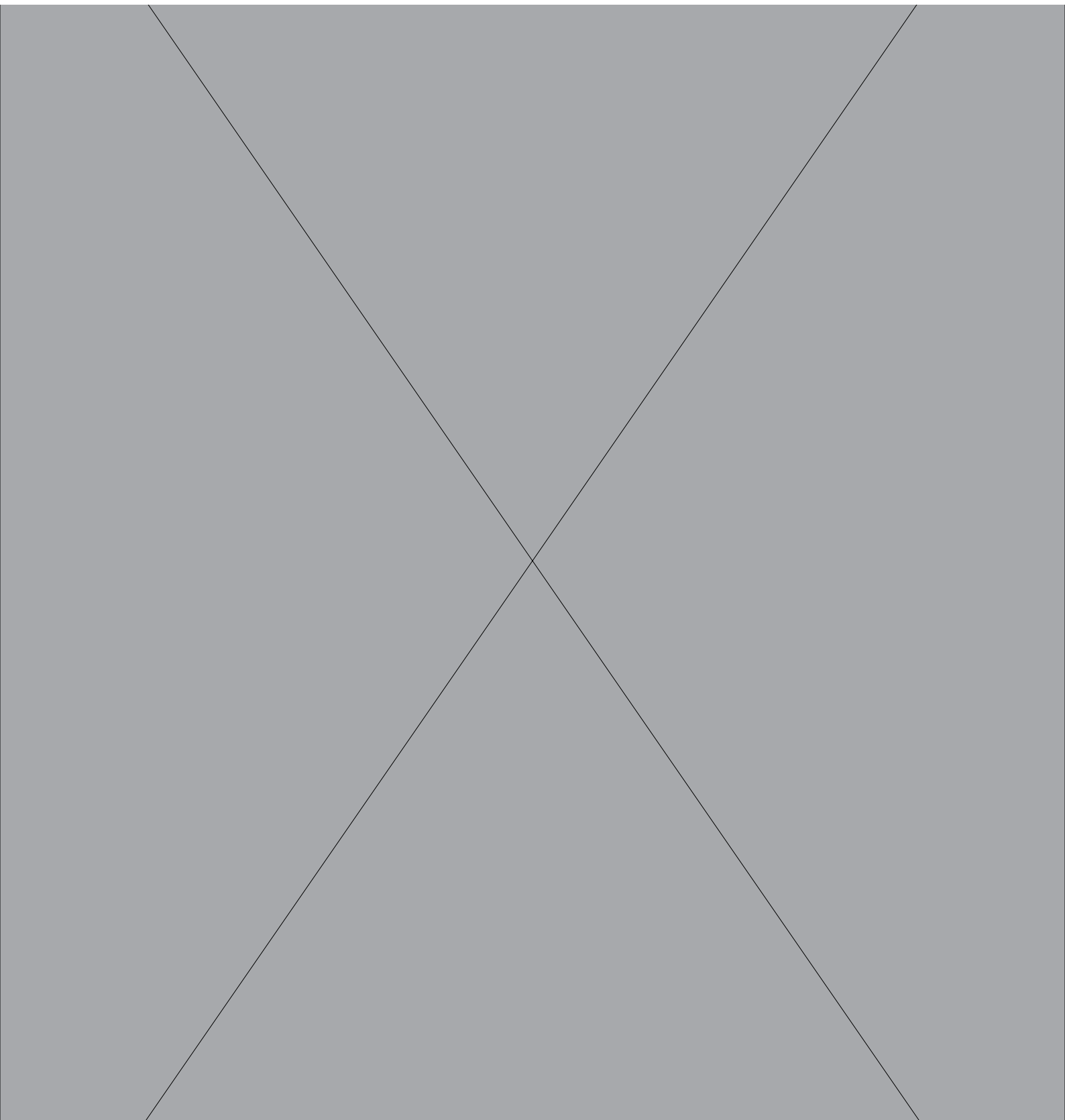
VERSATILE AND EFFICIENT TILTING BRATT PAN

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)	220
Surface (dmq)	103
Gas connection (Ø)	3/4"
Electric connection (V/-/Hz)	1N+PE AC 230V 50 Hz

Width (mm)	2255
Depth (mm)	1125
Height (mm)	1285
Gas power (Mj/hr)	189
Electric power (kW)	0.5

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



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