Technical data sheet

Product features

Tilting bratt pan manual electric 50 l stainless steel bottom 400 V / 3N		
Model	**SAP Code**	00110047
BR 70/80 E/N	**A group of articles - web**	Pans



- Bottom material: Stainless steel - suitable for cooking, easy maintenance
- Bottom thickness: 12.00
- Basin volume [l]: 50
- Usable volume [l]: 50
- Tilting: Manual
- Filling : Mechanical cock
- Type of pan: Tillting
- Basin shape: Practically shaped bathtub spout to minimize spillage
- Protection of controls: IPX4
- Basin dimensions [mm x mm x mm]: 721 x 198 x 430

SAP Code	00110047
Net Width [mm]	800
Net Depth [mm]	700
Net Height [mm]	900
Net Weight [kg]	134.60
Power electric [kW]	10.500

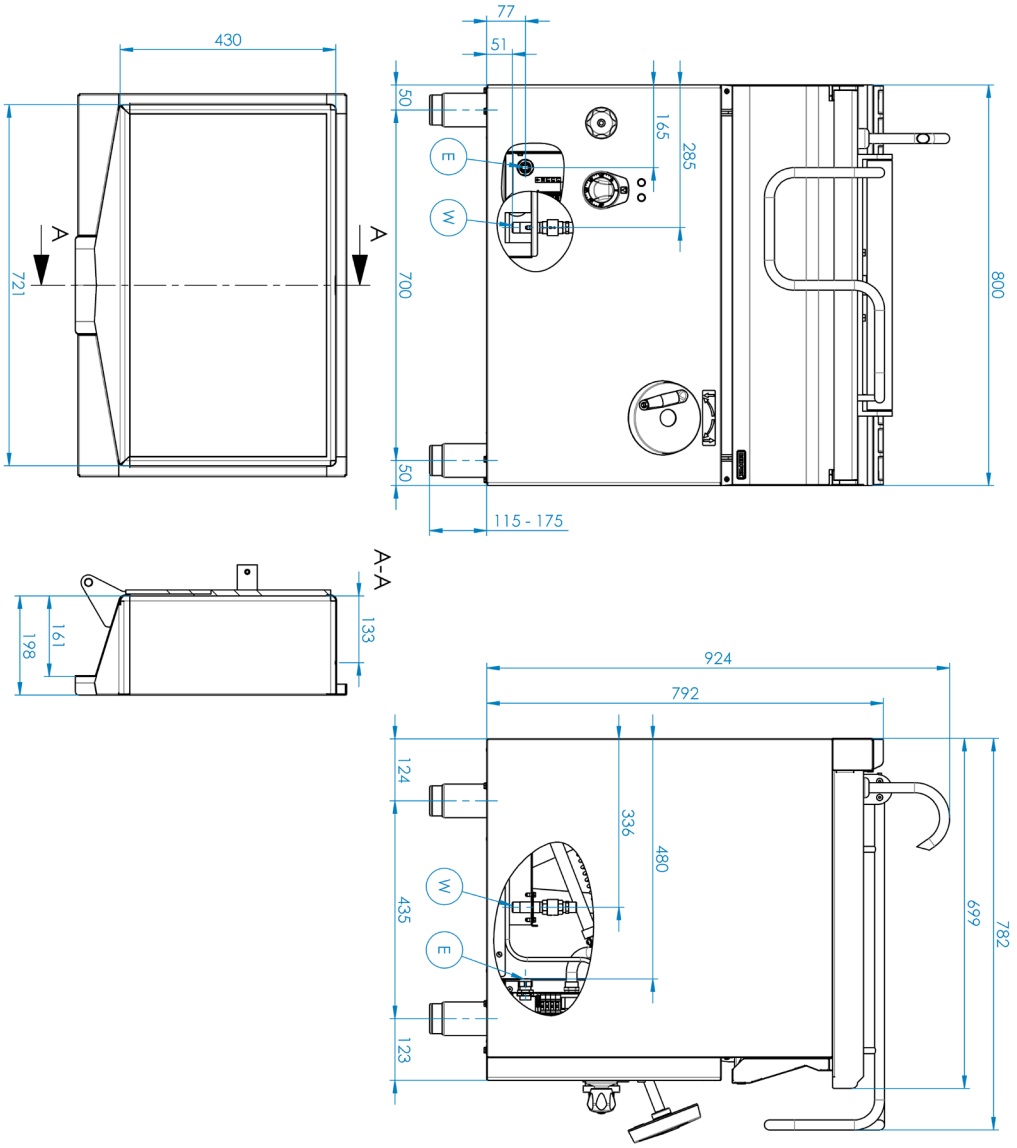
Loading	400 V / 3N - 50 Hz
Bottom material	Stainless steel - suitable for cooking, easy maintenance
Basin volume [l]	50
Usable volume [l]	50
Tilting	Manual

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Technical drawing

Tilting bratt pan manual electric 50 l stainless steel bottom 400 V / 3N		
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Product benefits

Tilting bratt pan manual electric 50 l stainless steel bottom 400 V / 3N		
Model	**SAP Code**	00110047
BR 70/80 E/N	**A group of articles - web**	Pans

1

Stainless steel bottom

the material does not cut
resistance of AISI 304 material
long life

- savings on service interventions
- easier and faster operation

2

Manual folding system

maintenance-free system
resistance to splash water
long life

- savings on service interventions
- easy cleaning and maintenance of equipment

3

Degree of protection of the control elements IPX4

maintenance-free system
resistance to splash water
long life

- savings on service interventions
- easy cleaning and maintenance of equipment

4

Efficient distribution of heating elements

perfect heat distribution including corners
fast heating

- saving time when cooking
- saving energy
- long service life

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Technical parameters

Tilting bratt pan manual electric 50 l stainless steel bottom 400 V / 3N		
Model	**SAP Code**	00110047
BR 70/80 E/N	**A group of articles - web**	Pans

1. **SAP Code:**
   00110047
2. **Net Width [mm]:**
   800
3. **Net Depth [mm]:**
   700
4. **Net Height [mm]:**
   900
5. **Net Weight [kg]:**
   134.60
6. **Gross Width [mm]:**
   860
7. **Gross depth [mm]:**
   820
8. **Gross Height [mm]:**
   1079
9. **Gross Weight [kg]:**
   148.10
10. **Device type:**
    Electric unit
11. **Construction type of device:**
    With substructure
12. **Power electric [kW]:**
    10.500
13. **Loading:**
    400 V / 3N - 50 Hz
14. **Protection of controls:**
    IPX4
15. **Material:**
    AISI 304 top plate, AISI 430 cladding
16. **Basin volume [l]:**
    50
17. **Basin dimensions [mm x mm x mm]:**
    721 x 198 x 430
18. **Maximum device temperature [°C]:**
    300
19. **Minimum device temperature [°C]:**
    50
20. **Safety thermostat:**
    Yes
21. **Safety thermostat up to x ° C:**
    360
22. **Adjustable feet:**
    Yes
23. **Tilting:**
    Manual
24. **Bottom thickness:**
    12.00
25. **Bottom material:**
    Stainless steel - suitable for cooking, easy maintenance
26. **Type of pan:**
    Tillting
27. **Usable volume [l]:**
    50
28. **Filling :**
    Mechanical cock

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Technical parameters

Tilting bratt pan manual electric 50 l stainless steel bottom 400 V / 3N		
Model	**SAP Code**	00110047
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29. Basin shape:
Practically shaped bathtub spout to minimize spillage

30. Water filling type:
Cold

31. Cross-section of conductors CU [mm²]:
2,5

32. Water supply connection:
1/2”

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