



#### TECHNICAL CARD


<b>Thermal input (Kw)</b>	14,5
<b>net weight (Kg)</b>	117
<b>breadth (mm)</b>	800
<b>depth (mm)</b>	700
<b>height (mm)</b>	900

#### PROFESSIONAL DESCRIPTION







**GAS TIPPING BRATT PAN , MACROS 700 Line , HIGH-TECH MAXI Series , 60 lt capacity, manual tilting version :**

- **lid fixed on self-balancing hinge ;**
- **cooking tank with AISI 304 stainless steel bottom and walls** , manually **tiltable up to 80°** , with non-stick ceramic microsphere finish and rounded corners;
- **10 mm thick steel tank bottom** , welded externally, for better thermal conductivity;
- **uniform heating** via burners in direct contact with the bottom;
- **piezo ignition** with silicone protection and pilot burner;
- ideal for moist cooking;
- **thermostatic valve for linear temperature regulation from approximately 100 to 300 °C** via a 7-position knob;
- thermoelectric safety;
- tub dimensions mm 575 x 475 x 200 h;
- **Braising pans allow for different types of cooking** : you can braise, fry, grill and cook directly on the bottom of the pan;
- thanks to the high thickness of the bottom of the tank, the temperature is spread evenly across the entire surface, ensuring uniform cooking and energy savings;
- the rounded shape of the tub, which can be manually tipped, ensures ease of cleaning;
- adjustable feet;
- **24 month warranty** .

CODE	DESCRIPTION	PRICE/DELIVERY
<b>BS-G7BR8/I</b>	Gas tilting bratt pan, BERTOS, MACROS 700 line, HIGH-TECH MAXI series, with 60 lt stainless steel tank, manual tilting, Thermal power Kw.14.5, Weight 117 Kg, dim.mm.800x700x900h	



Macros 700

	Lt	60
	mm	575 x 475 x 200 h
	Cm²	2.750
	W/cm²	5.3
	<b>KW</b>	<b>14,5</b>
	kcal/h	12.470
	Btu/h	49.474
	<b>TOT.</b>	
	G30/G31	kg/h 1,14
	G20	m³/h 1,53
	G25	m³/h 1,79

