

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD		
power supply	Trifase	
Volts	V 400/3 +N	
frequency (Hz)	50	
net weight (Kg)	128	
breadth (mm)	800	
depth (mm)	700	
height (mm)	900	
height (mm)	900	

PROFESSIONAL DESCRIPTION

ELECTRIC TILTING BRATT PAN, MACROS 700 Line, HIGH-TECH MAXI Series, 60 lt capacity, manual tilting version:

- $\circ~$ lid with condensation collection system , fixed on a 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:
- \circ 10 mm thick steel tank bottom , welded externally, for better thermal conductivity;
- uniform heating via resistors placed in direct contact with the bottom;
- power supply via thermostat and switch (100 300 °C);
- manual reset safety thermostat , voltage and work indicators;
- \circ 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;
- \circ 24 month warranty .

CE mark Made in ITALY

CODE	DESCRIPTION	PRICE/DELIVERY
BS-E7BR8/I	Electric tilting bratt pan, BERTOS, MACROS 700 line.	



