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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)	147
breadth (mm)	800
depth (mm)	900
height (mm)	900

## PROFESSIONAL DESCRIPTION

ELECTRIC TILTING BRATT PAN, MAXIMA 900 Line, MAXI-80 Series, capacity 80 lt, version with manual tilting :

- internal and external construction entirely in stainless steel, external parts with Scotch Brite finish;
- lid fixed on self-balancing hinge in AISI 304 stainless steel , with thick handle in AISI 304 stainless steel;
- cooking tank with 20/10 thick AISI 304 stainless steel walls, with non-stick ceramic microsphere finish and completely rounded corners;
- radiant tank bottom in 10 mm thick steel , welded externally;
- **dispenser tap** with large flow neck placed on the top;
- handwheel for lifting the tub with retractable handle;
- safety microswitch to stop operation when the bowl is raised;
- manual reset safety thermostat ;
- uniform heating of the bottom by means of armoured electrical resistors in AISI 304 stainless steel fixed to the lower part of the tank bottom and covered with insulating material;
- Power delivery controlled by switch and thermostat (100 300 °C) ;
- tub dimensions mm 710 x 590 x 225 h;
- bratt pans allow for different types of cooking : you can braise, fry, grill and cook directly on the bottom of the tank and thanks to the high thickness of the latter, the temperature is spread uniformly over the entire surface, ensuring even cooking and energy savings;
- 24 month warranty .



DESCRIPTION

Electric tilting bratt pan, BERTOS, MAXIMA 900 line, MAXI-80 series, with 80 lt stainless steel tank, manual tilting, V.400/3+N, Kw.9.6, Weight 147 Kg, dim.mm.800x900x900h

BS-E9BR8/I



