

EASYBRATT

medium line



EasyBratt | Tilting Bratt Pans

EASYBRATT is a tilting braising pan designed to meet the daily needs of small and medium-sized restaurants, the catering industry and centralised cooking facilities (canteens, community centres, schools, hospitals, etc.). Available in gas or electric heating, the tilting is manually operated, but can be motorised on request.

Multipurpose equipment for a truly professional kitchen

Among the catering equipment developed by Firex, Easybratt is definitely one of the simplest and quickest to learn to use, since it has been designed specifically to meet the needs of small cooking centres. It is a professional bratt pan developed to braise different types of food: chicken, risotto, omelettes, stew, etc.

DIRECT GAS HEATING

MODEL	CAPACITY lt	POWER kW	DIMENSIONS mm	SURFACE dmq	BOTTOM TYPE
BM 1 G 160 l	162	42	1600 x 900 x 900H	85	AISI 304 15 mm
BM 1 G 200 l	205	42	1600 x 900 x 950H	85	AISI 304 15 mm
BAS0040	Motorised tilting + Electric ignition				1N + PE AC 230V 50/60 Hz



Easybratt can be used for

- Chicken
- Escalopes
- Stew
- Spare ribs
- Meat balls
- Omelette
- Mirepoix
- Risottos

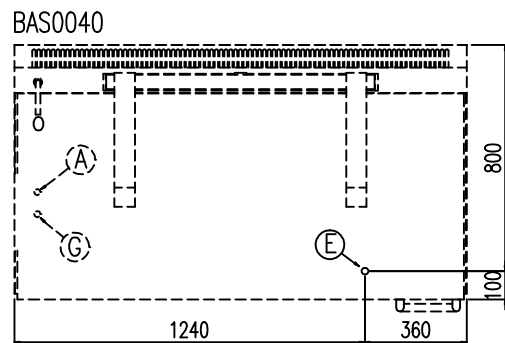
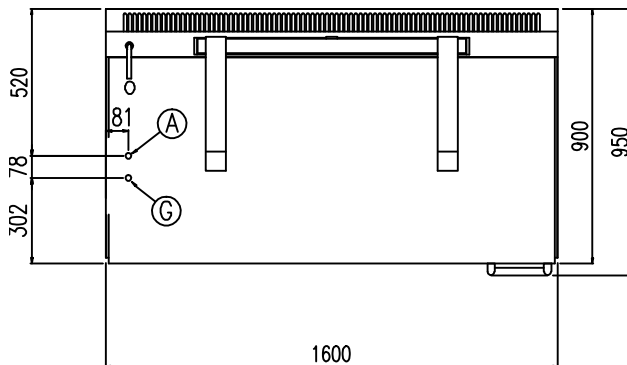
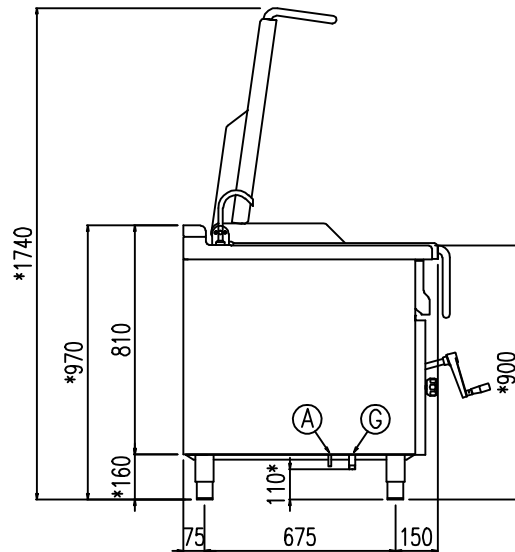
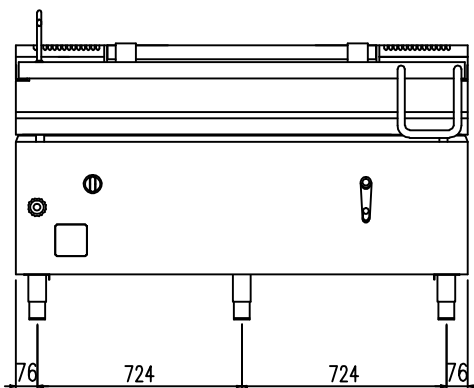
boiling | **braising** | pasteurising | tilting | mixing | cooling | frying | underpressure | vacuum cooking | cutting | washing | drying

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TECHNICAL DRAWING MOD. **BM 1 G 160 L**

* REG. - 25 ; + 35 mm



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TECHNICAL DRAWING MOD. **BM 1 G 200 L**

