

## Manual tilting bratt pan direct gas heating



CHICKEN  
 ESCALOPES  
 STEW  
 SPARE RIBS  
 MEAT BALLS  
 OMELETTE  
 MIREPOIX  
 SAUTÉ VEGETABLES  
 RISOTTOS  
 SAUCES

**MACHINES FOR SMALL AND MEDIUM SIZED RESTAURANTS**

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.). Composed of 38 models with different capacities, this machine for catering is available in gas or electric heating from 50 to 200 litres. The tilting is manually-operated, but can be motorised on request.

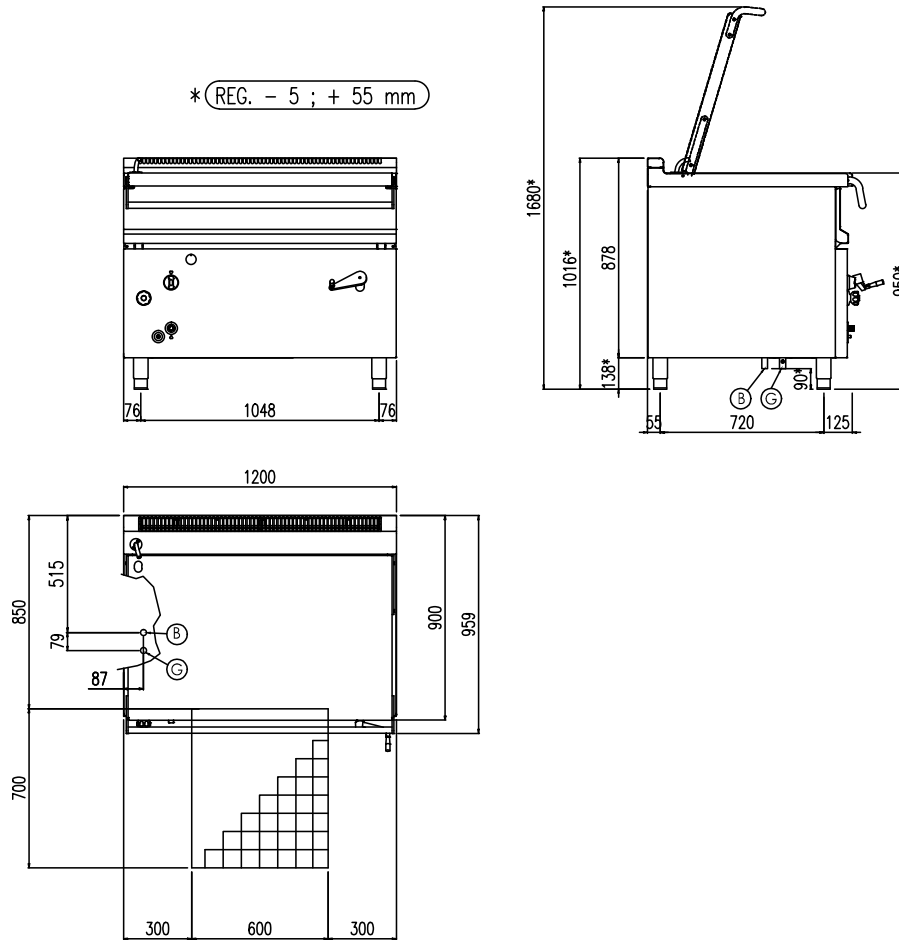
**PROFESSIONAL GAS OR ELECTRICALLY HEATED BRATT PAN FOR HIGH QUALITY RESULTS**

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.

Heating type	direct gas
Capacity (L)	150
Surface (dmq)	62
Gas connection (Ø)	3/4"
Electric connection (V/-/Hz)	-

Width (mm)	1200
Depth (mm)	900
Height (mm)	950
Gas power (Mj/hr)	108
Electric power (kW)	-

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



<b>G</b>	<b>Attacco Gas (secondo ISO 7-1)</b> Gas Connection (ISO 7-1)	<b>Gasanschluss (ISO 7-1)</b> Raccordement Gaz (ISO 7-1)	<b>3/4"</b>
<b>B</b>	<b>Allacciamento Acqua Fredda</b> Cold water inlet	<b>Katlwasseranschluss</b> Raccordement eau froide	<b>1/2"</b>

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