

Motorised tilting bratt pan direct electric 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

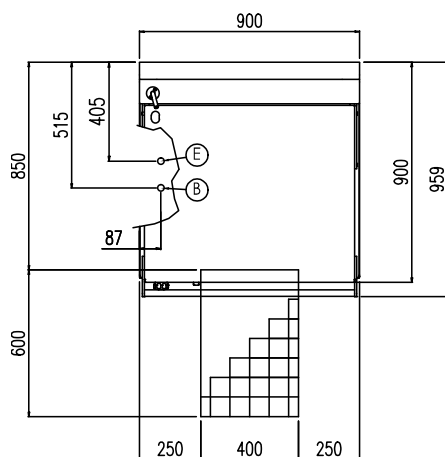
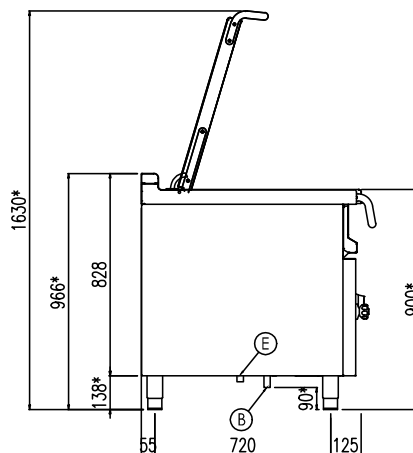
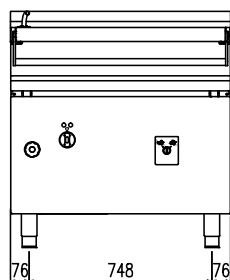
Among the catering equipment developed by Firex, Easybratt is definitely one of the simplest and quickest to learn to use, since it has been designed specifically to meet the needs of small cooking centres. It is a professional bratt pan developed to braise different types of food: chicken, risotto,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

Heating type	direct electric
Capacity (L)	92
Surface (dmq)	45
Gas connection (Ø)	-
Electric connection (V/-/Hz)	3N+PE AC 400V 50/60Hz

Width (mm)	900
Depth (mm)	900
Height (mm)	900
Gas power (Mj/hr)	-
Electric power (kW)	10

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

* REG. - 5 ; + 55 mm



E	Potenza assorbita Electric power	Elektrische Leistung Puissance Électrique	10.00 (kW)
E	Collegamento Elettrico Electric connection	Elektrische Verbindung Connexion Électrique	380-415V 3N ~ 50/60Hz
B	Allacciamento Acqua Fredda Cold water inlet	Katlwasseranschluss Raccordement eau froide	1/2"

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