Tilting pressurised braising pan with basket lift direct gas heating



LEGUMES
BEEF STEAK
SLICED POTATOES
OMELETTE
SCRAMBLED EGGS
PULSES
SAUERKRAUT
BROWNED ROAST BEEF

STFWS

MULTIPURPOSE CATERING EQUIPMENT

BETTERPAN is a pressure cooker that offers multi-purpose cooking: for braising, boiling, browning, frying, steaming and pressure cooking. The compact size and the multifunctional system of this equipment for catering allows for installation even in less spacious environments.

VERSATILE AND EFFICIENT TILTING BRATT PAN

Thanks to the electronic application, you can set different cooking programs (e.g. for steaming and pressure cooking) and produce several dishes: from omelettes to fish fillet, steamed vegetables to meat sauces and much more. The compact size and versatility make this pressure bratt pan an irreplaceable element in centralised kitchens, catering services or in public canteens.

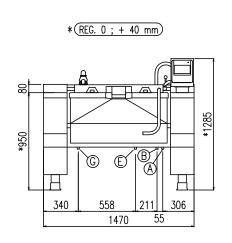
Heating type	direct gas	
Capacity (L)	110	
Surface (dmq)	52	
Gas connection (Ø)	3/4"	
Electric connection (V/~/Hz)	1N+PE AC 230V 50 Hz	

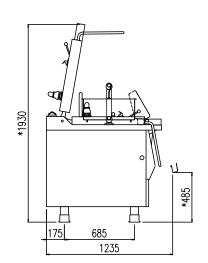
Width (mm)	1470
Depth (mm)	1125
Height (mm)	1285
Gas power (Mj/hr)	100.8
Electric power (kW)	0.5

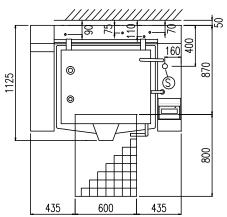
boiling | braising | pasteurising | tilting | mixing | cooling | frying | underpressure | vacuum cooking | cutting | washing | drying











G	Attacco Gas (secondo ISO 7-1)	Gasanschuluss (ISO 7-1)	3/4"
	Gas Connection (ISO 7-1)	Raccordement Gaz (ISO 7-1)	
E	Potenza assorbita	Elektrische Leistung	EO (I-M)
	Electric power	Puissance électrique	.50 (kW)
E	Collegamento Elettrico	Elektrische Verbindung	220 2407 181 504-
	Electric connection	Connexion électrique	220-240V 1N ~ 50Hz
S1	Scarico Condensa autocl.	Kondenswasserablauf Druk.	1"
	Condensate drain press.	Sortie du condenseur press.	I *
Α	Allacciamento Acqua Calda	Warmwasseranschluss	2/4"
	Hot water inlet	Raccordement eau chaude	3/4"
В	Allacciamento Acqua Fredda	Katlwasseranschluss	0/411
	Cold water inlet	Raccordement eau froide	3/4"

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