## Tilting braising pan direct gas heating



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

## 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.

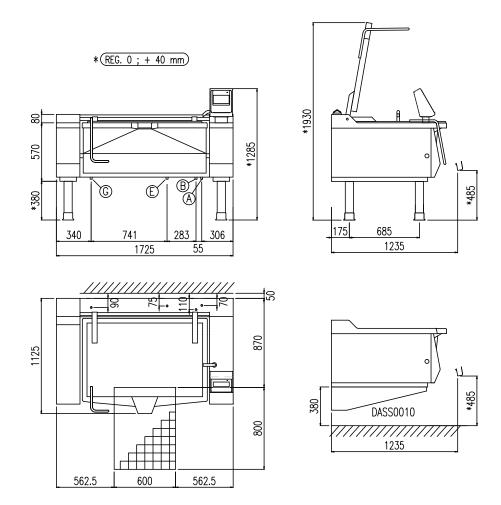
Heating type	direct gas	
Capacity (L)	145	
Surface (dmq)	69	
Gas connection (Ø)	3/4"	
Electric connection (V/~/Hz)	1N+PE AC 230V 50 Hz	

Width (mm)	1725
Depth (mm)	1125
Height (mm)	1285
Gas power (Mj/hr)	126
Electric power (kW)	0.5

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







	Attacco Gas (secondo ISO 7-1)	Gasanschuluss (ISO 7-1)		
G	Gas Connection (ISO 7-1)	Raccordement Gaz (ISO 7-1)	3/4"	
E	Potenza assorbita	Elektrische Leistung	.50 (kW)	
	Electric power	Puissance électrique		
E	Collegamento Elettrico	Elektrische Verbindung	220-240V 1N ~ 50Hz	
	Electric connection	Connexion électrique		
Α	Allacciamento Acqua Calda	Warmwasseranschluss	3/4"	
	Hot water inlet	Raccordement eau chaude		
В	Allacciamento Acqua Fredda	Katlwasseranschluss	2/411	
В	Cold water inlet	Raccordement eau froide	3/4"	

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



