## Tilting jacketed kettle indirect electric heating



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## TILTING KETTLES FOR LARGE CATERING AND 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.

## ANY TYPE OF COOKING IN PERFECT HARMONY, A NEW BENCHMARK THANKS TO BASKETT

Heating is gentle, indirect, thereby allowing you to prepare more delicate dishes and they do not need constant monitoring. An asset in the kitchen that lets you utilise your experience to satisfy high volumes. Efficient, compact and versatile.

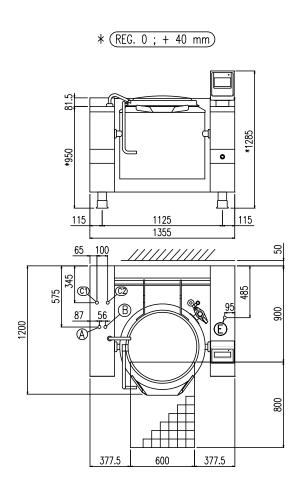
Heating type	indirect electric	
Capacity (L)	105	
Surface (dmq)	-	
Gas connection (Ø)	-	
Electric connection (V/~/Hz)	3N+PE AC 400V 50/60 Hz	

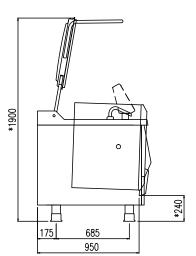
Width (mm)	1355
Depth (mm)	1200
Height (mm)	1285
Gas power (Mj/hr)	-
Electric power (kW)	18

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









E	Potenza assorbita	Elektrische Leistung	19.00 (1/1/1)	
	Electric power	Puissance électrique	18.00 (kW)	
E	Collegamento Elettrico	Elektrische Verbindung	380-415V 3N ~ 50/60Hz	
	Electric connection	Connexion électrique		
A	Allacciamento Acqua Calda	Warmwasseranschluss	3/4"	
	Hot water inlet	Raccordement eau chaude		
В	Allacciamento Acqua Fredda	Katlwasseranschluss	2/4	
	Cold water inlet	Raccordement eau froide	3/4"	

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