

## Tilting jacketed kettle indirect electric heating



POTAGES  
 PUDDING  
 PASTA AND RICE  
 SAUCES  
 MASHED POTATOES  
 BECHAMEL SAUCE  
 PUREE  
 JELLY

### 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.

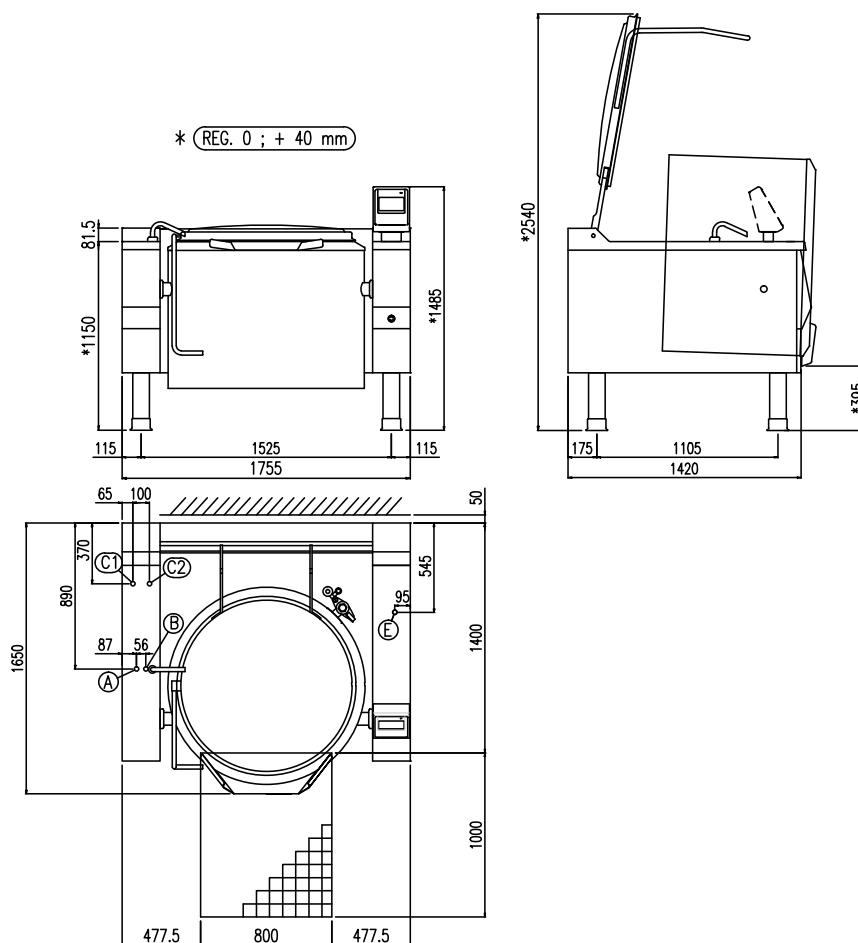
### ANY TYPE OF COOKING IN PERFECT HARMONY, A NEW BENCHMARK THANKS TO BASKETT

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)	500
Surface (dmq)	-
Gas connection (Ø)	-
Electric connection (V/-/Hz)	3N+PE AC 400V 50/60 Hz

Width (mm)	1755
Depth (mm)	1650
Height (mm)	1485
Gas power (Mj/hr)	-
Electric power (kW)	36

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



<b>E</b>	<b>Potenza assorbita</b> Electric power	<b>Elektrische Leistung</b> Puissance Électrique	<b>36.00 (kW)</b>
<b>E</b>	<b>Collegamento Elettrico</b> Electric connection	<b>Elektrische Verbindung</b> Connexion Électrique	<b>380-415V 3N ~ 50/60Hz</b>
<b>A</b>	<b>Allacciamento Acqua Calda</b> Hot water inlet	<b>Warmwasseranschluss</b> Raccordement eau chaude	<b>3/4"</b>
<b>B</b>	<b>Allacciamento Acqua Fredda</b> Cold water inlet	<b>Kaltwasseranschluss</b> Raccordement eau froide	<b>3/4"</b>

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