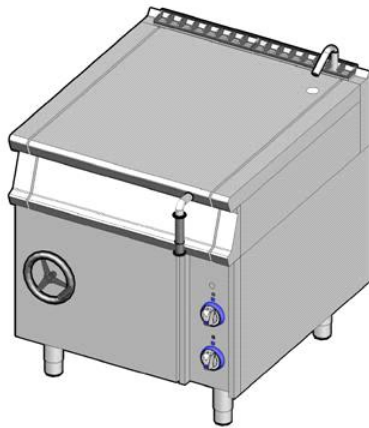


BRATT PANS GAS

A new heavy-duty modular cooking line. High productivity, new pleasing design, robustness, reliability and perceivable quality all around: a combination of all what has traditionally distinguished our equipment around the world. Attractive new design with clean-cut lines full of character. New die-pressed cabinet doors with radial corners and ergonomic die-cast handles. New user-friendly ergonomic controls.

REV. No 06/2010



BR9N900

GAS BRATT PAN COMPOUND BOTTOM W/
MANUAL TILT 60 Lt.

RELIABILITY

Equipment meets the highest and most exacting standards in terms of efficiency, energy saving and reliability.

SAFETY

New G9001 safeguard the operator.

HYGIENE

Deep drawn tops, pressed from a single piece of stainless steel. an exclusive jointing system ensures a tight hair-line seal. ipx5 water protection, for ease of cleaning.

ERGONOMICS

Thanks to thorough research, all details of the new G9001 meet the most rigorous criteria in ergonomics. Minimal height of the flues risers allows better manoeuvrability across the working surfaces, door handles and control knobs designed for easy and secure manipulation.

Technical features

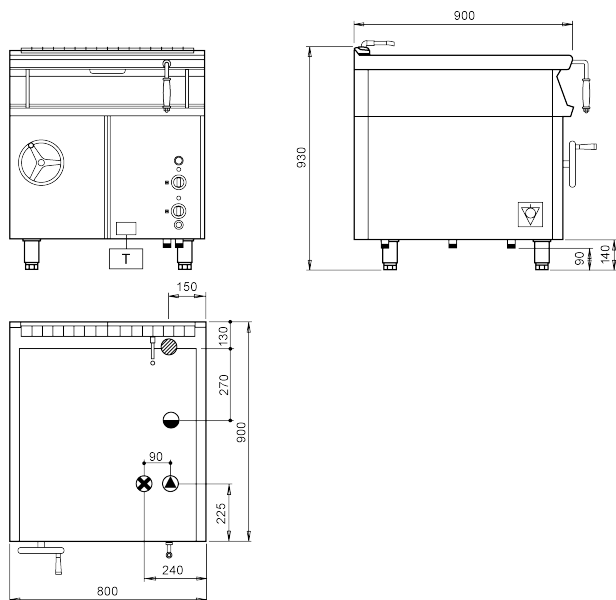
AISI 304 steel free-standing appliance, "Scotch Brite" finish. Tops are in 20 mm thick AISI 304, 60 mm height, jointing system between the modules through steel strip, avoiding the use of sealant. Nozzles according to requested type of gas, complete with convertible sets for remaining gas types. Easy access to all functional components for quick maintenance. Ergonomic control knobs with bigger ring to avoid water infiltration. Manual tilting 60 Lt. tank 2,0 mm. thick in AISI 304, rounded 15 mm thickness compound bottom, triple wall AISI 304 counter balanced lid, static in every position and with vapour exhaust system, water load tap. Multigas burner 1 x 17 kW. Adjustable 50-300°C thermostat with safety micro. Adjustable feet in AISI 304. Gas CE approval



COMPANY WITH QUALITY MANAGEMENT
SYSTEM CERTIFIED BY DNV
= ISO 9001:2008 =

BR9N900

**GAS BRATT PAN COMPOUND BOTTOM W/
MANUAL TILT 60 Lt.**



Dimensions	mm	800x900x900
Shipping dimensions	mm	910x1010x1170
Gross weight	Kg	190
Volume	m ³	0,65
Gas power rating	kW	17,00
Gas inlet	R	1/2"
Power rating	kW	0,50

Burners	n°	1
	kW	17

G20 GAS	m ³ /h	0,106
G30 GAS	kg/h	0,079
G25 GAS	m ³ /h	0,123

Tank / Pan		
Dimensions	mm	609x628x160
Capacity	lt	60

- ▲ Electric wire inlet
- ▢ Technical datas label
- Warm water connection G 3/4"
- ⊗ Gas connection
- Cold water connection Ø 1/2" - ISO 7/1
- ⊙ Drain connection Ø 32 mm
- ▽ Unipotential connection
- W Loading water knob
- G Separator bar



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