

Bratt Pan with automatic tilting device with column and with square tank, designed to be positioned against a wall, alone or in an array. There are models from 120 to 200 liter for BRC and from 200 to 400 liter for BRCXL.

It's suitable for restaurants and small and medium cafeterias. For its use on ship and ferries, the appliance is provided with floor anchoring means. On request, the appliance can be supplied in automatic tilting version. BR versatile application, size and low consumption make it ideal for the preparation of food products also in small cooking establishments. Equipped with electronic microprocessor control with preselection of temperature and cooking time with digital display.



TECHNICAL FEATURES

Cooking tank

- Tank made entirely of stainless steel
- For BRC: the bottom is realised in stainless steel, AISI 316 or in compound;
Cooking tank with non-stick finish in ceramic microspheres.
- For BRCXL: the bottom is realised in stainless steel thickness 15mm, AISI 316 or in compound thickness 12+3mm;
- Cooking tank with vibrated finish.
- Water fill by tap
- Mounted on cabinet with inox adjustable legs

Lid

- Balanced lid in stainless steel with resistant handle

Support frame and panels

- Stainless steel frame
- Thermal insulation assured by high density ceramic fibre 64/128
- Panels in AISI 304 stainless steel, fine satin finish

Tilting of the container

- Automatic tilting with hydraulic drive on front axle and automatic block in case of damage

Heating

Direct electric version

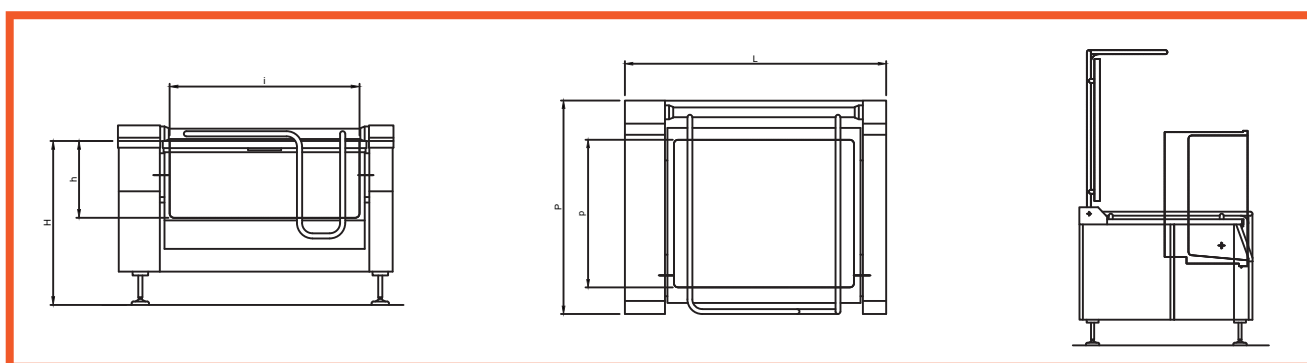
- Heating with battery of electric heaters
- Safety thermostat to prevent overheating and keeps the equipment from operating without water
- Temperature are controlled by thermostat (0°C - 250°C)
- Electric supply 400V 3N 50Hz

Direct gas version

- Heating by means of high efficiency tube burners in stainless steel AISI 304
- Ignition by means of manual piezo-electric lighter and pilot flame
- Valve-controlled safety tap with thermocouple
- Temperature range 0°C - 250°C
- Venting grid
- Set of jets for different types of gas
- Standard power supply 400V 3N 50Hz

- standard
- * optional
- no

BRC / BRCXL	ED	GD
Inox adjustable legs	•	•
Water tap	•	•
Hose shower	*	*
Smoke venting grid	-	•
Set of jets for different types of gas	-	•
Valve-controlled safety tap with thermocouple	-	•
Safety thermostat	•	•
Lid balanced with springs	•	•
Electronic temperature control of cooking tank with display	•	•
Electronic temperature indicator of cooking tank with display	•	•
Electronic cooking time control with buzzer	•	•
HACCP parameters acquisition with display and RS485 output	*	*
HACCP parameters acquisition with register + printer in paper roll (box for wall)	*	*
HACCP parameters acquisition software for PC	*	*



BRC					
MODEL	Capacity liter	Pan Dimensions L x P x H mm	Tank Dimensions i x p x h mm	Power (kW)	
				Gas	Electric
BRC 120/ED	130	1600x905x930	1120x570x230	-	15,4
BRC 150/ED	150	1600x905x930	1120x570x255	-	15,4
BRC 160/ED	165	2000x905x930	1520x570x230	-	20,4
BRC 200/ED	210	2000x905x930	1520x570x255	-	20,4
BRC 120/GD	130	1600x905x930	1120x570x230	33	0,4
BRC 150/GD	150	1600x905x930	1120x570x255	33	0,4
BRC 160/GD	165	2000x905x930	1520x570x230	44	0,4
BRC 200/GD	210	2000x905x930	1520x570x255	44	0,4

BRCXL					
MODEL	Capacity liter	Pan Dimensions L x P x H mm	Tank Dimensions i x p x h mm	Power (kW)	
				Gas	Electric
BRCXL 300/ED	300	1750x1305x935	1095x895x335	-	28,75
BRCXL 400/ED	400	1750x1305x935	1095x895x445	-	28,75
BRCXL 300/GD	300	1750x1305x935	1095x895x335	33	0,75
BRCXL 400/GD	400	1750x1305x935	1095x895x445	33	0,75

ED: direct el.
GD: direct gas

