

K7GBR10MA

GAS BRATT PAN MANUAL 50 lt.



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs.

Heating obtained through **stainless steel tubular burners** placed on the bottom of the cooking vat.

Cooking vat provided with a safety thermostatic gas cock, which enables the temperature to be regulated between 90°C and 300°C.

Safety ensured by a thermocouple kept active by the flame of the pilot burner.

Thick **stainless steel** cooking vat. Stainless steel **self-balanced cover**.

Manual tilting mechanism through a hand wheel connected to a stainless steel worm.

Rounded edges for **easy cleaning**.

Height-adjustable stainless steel legs.

Tested with natural gas or LPG, according to the user's needs.

Accessories available **on demand**.



TECHNICAL SPECIFICATIONS

Width: 800 mm

Depth: 700 mm

Height: 850 mm

Weight: 117 kg

Volume: 0.99 m³

Electrical power: 0.05 kW

Gas power: 12.50 kW

