

K1EBR05VV

ELECTRIC PASS-THROUGH FIXED BRATT PANS TANK 20 It. + OPEN CABINET



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs.

Heating obtained through radiating heating elements for uniform cooking results on the whole vat bottom.

Thick AISI 316 L **compound steel bottom of the cooking vat** with a large drain hole for draining semi-liquid food into the steel container in the cabinet.

Provided with a thermostat, which enables the temperature to be regulated between 150°C and 350°C. Manually-reactivating safety thermostat.

Standard equipped with a stainless steel GASTRONORM container and a Teflon plug.

Rounded edges for **easy cleaning**.

Height-adjustable stainless steel legs.

Accessories available on demand.







TECHNICAL SPECIFICATIONS

Width: 1100 mm Depth: 450 mm Height: 850 mm Weight: 90 kg Volume: 0.90 m³ Electrical power: 6.50 kW



CC

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