

K1EBR10VV

ELECTRIC PASS-THROUGH FIXED BRATT PANS TANK 40 lt. + 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: 900 mm

Height: 850 mm

Weight: 148 kg

Volume: 1.31 m³

Electrical power: 14.00 kW

