700XP Electric Tilting Bratt Pan 60It with Duomat bottom

Modular Cooking Range Line 700XP Electric Tilting Bratt Pan 60lt with Duomat bottom

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	



371183 (E7BREHDNFX)

60-It electric tilting Braising Pan with duomat cooking surface

Short Form Specification

Item No.

Infrared heating elements positioned under the cooking surface. Duomat cooking surface for roasting, browning, stewing, preparation of sauces, sautéing, boiling and braising. Can be installed on cantilever systems. Installation on wheels is not available. Mechanism to manually tilt the pan. Double-skinned lid in stainless steel. Cooking temperature can be set through thermostat. Exterior panels in stainless steel with Scotch Brite finish. Height adjustable feet in stainless steel. Right-angled side edges to allow flush-fitting junction between units.

Main Features

- Infrared heating elements mounted below the cooking surface.
- Actual cooking temperature setting through adjustable thermostat.
- Working temperature can be set from 120 °C to 280 °C.
- Heat-insulated: limited heat radiation and low energy consumption.
- Manual tilting mechanism to facilitate pan emptying.
- Smooth large surfaces, easy access for cleaning.
- Unit to have stainless steel feet with height adjustment up to 50 mm.

Construction

- Cooking surface with Duomat bottom: a 10 mm-thick alloy obtained from the combination of 2 different stainless steels for better thermal stability and corrosion resistance.
- Lid in stainless steel to reduce heat dispersion.
- All pan internal surfaces round and polished for better hygiene.
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- One piece pressed 1.5 mm work top in Stainless steel.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- Usable capacity of the well 50 liters.
- IPx4 water protection.

APPROVAL:





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Optional Accessories

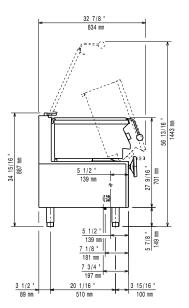
- p. 1011 / 10000001100		
Flanged feet kit	PNC	206136
 Frontal kicking strip for concrete installation, 800mm 	PNC	206148
 Frontal kicking strip for concrete installation, 1000mm 	PNC	206150
 Frontal kicking strip for concrete installation, 1200mm 	PNC	206151
 Frontal kicking strip for concrete installation, 1600mm 	PNC	206152
• Frontal kicking strip, 800mm (not for refr-freezer base)	PNC	206176
• Frontal kicking strip, 1000mm (not for refr-freezer base)	PNC	206177
 Frontal kicking strip, 1200mm (not for refr-freezer base) 	PNC	206178
 Frontal kicking strip, 1600mm (not for refr-freezer base) 	PNC	206179
 Kit 4 feet for concrete installation (not for 900 line free standing grill) 	PNC	206210
Pair of side kicking strips	PNC	206249
 Pair of side kicking strips for concrete installation 	PNC	206265
• Rear paneling - 800mm (700/900)	PNC	206374
• Rear paneling - 1000mm (700/900)	PNC	206375
• Rear paneling - 1200mm (700/900)	PNC	206376
• Trolley with lifting & removable tank	PNC	922403



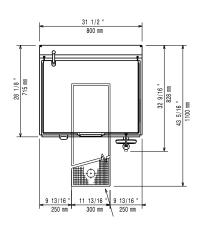


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Front 15 5/16 ' 389 mm 13 3/8 ' 340 mm E I W I 0 9/16 ' 14 mm 27 3/16 " 650 mm 23/16 "



CWII = Cold Water inlet 1 (cleaning)
EI = Electrical inlet (power)



Electric

Side

Top

Supply voltage:

371183 (E7BREHDNFX) 380-400 V/3N ph/50/60 Hz

Total Watts: 9.

380-400V 3N~ 50/60Hz

Predisposed for: 8.6-9.5kW

Key Information:

Cooking Surface Depth: 410 mm Cooking Surface Width: 680 mm Cooking Surface Thickness: 10 mm Cooking Well Height: 200 mm Well Capacity, Max: 60 It Working Temperature MIN: 120 °C **Working Temperature MAX:** 280 °C External dimensions, Width: 800 mm External dimensions, Height: 850 mm External dimensions, Depth: 730 mm Net weight: 105 kg Shipping weight: 131 kg Shipping height: 1080 mm Shipping width: 820 mm Shipping depth: 860 mm Shipping volume: 0.76 m³

No clearance needed on rear sides of unit if wall is of non combustible type. If wall is combustible, minimum 50 mm wall clearance should be maintained.

Certification group: N7BRE

