

# Technical data sheet



## Product features

### Tilting bratt pan manual electric 50 l steel compound bottom

<b>Model</b>	<b>SAP Code</b>	00110046
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- Bottom material: Steel - suitable for frying
- Bottom thickness: 12.00
- Basin volume [l]: 50
- Usable volume [l]: 50
- Tilting: Manual
- Filling: Mechanical cock
- Type of pan: Tilting
- Basin shape: Practically shaped bathtub spout to minimize spillage
- Protection of controls: IPX4

<b>SAP Code</b>	00110046	<b>Loading</b>	400 V / 3N - 50 Hz
<b>Net Width [mm]</b>	800	<b>Bottom material</b>	Steel - suitable for frying
<b>Net Depth [mm]</b>	700	<b>Basin volume [l]</b>	50
<b>Net Height [mm]</b>	900	<b>Usable volume [l]</b>	50
<b>Net Weight [kg]</b>	133.50	<b>Tilting</b>	Manual
<b>Power electric [kW]</b>	10.500		

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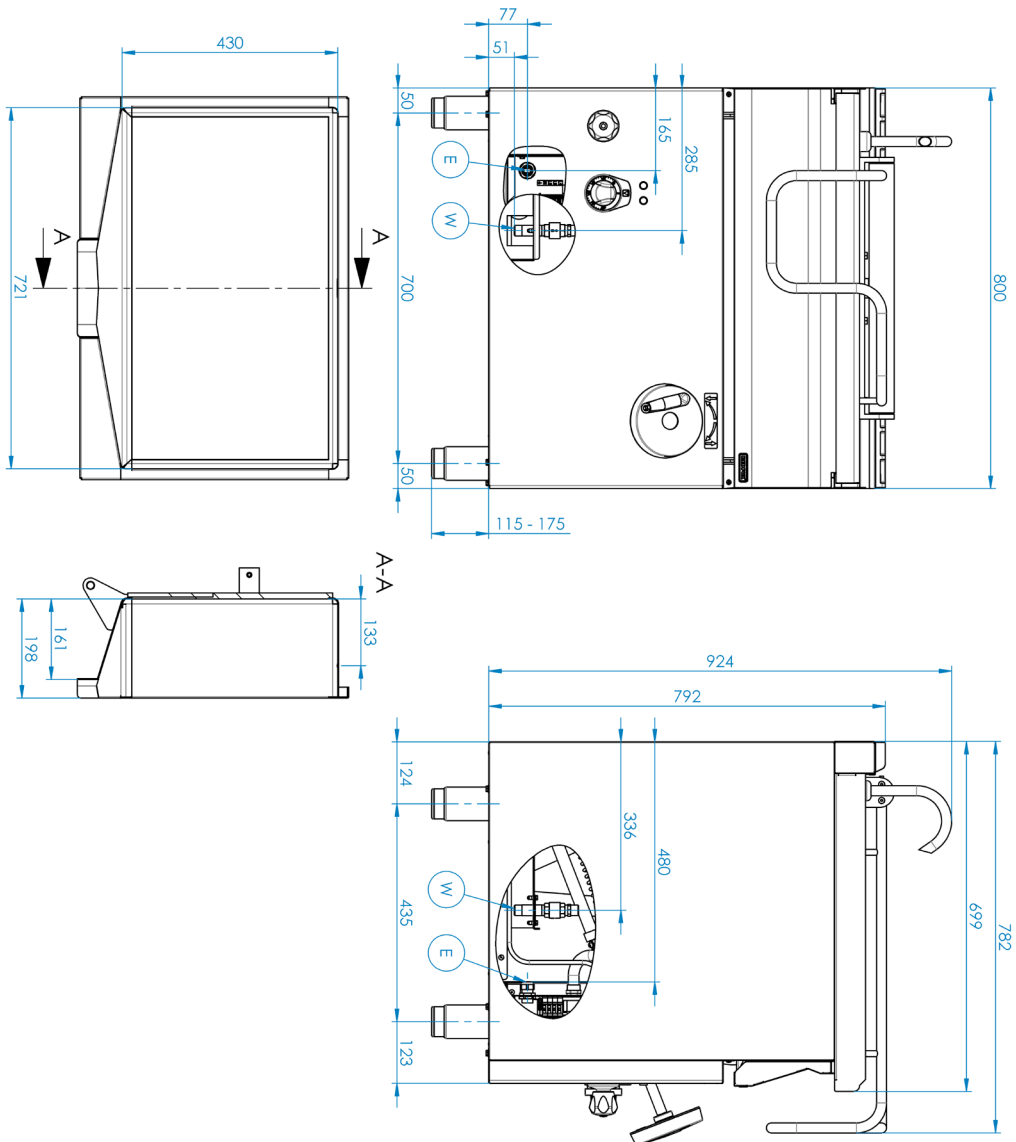
Technical drawing

## Tilting bratt pan manual electric 50 l steel compound bottom

Model

SAP Code

00110046



### Tilting bratt pan manual electric 50 l steel compound bottom

<b>Model</b>	<b>SAP Code</b>	00110046
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# 1

#### Manual folding system

maintenance-free system  
equipped with a spring for convenient tilting  
long life

- savings on service interventions
- easier and faster operation

# 2

#### Degree of protection of the control elements IPX4

maintenance-free system  
resistance to splash water  
long life

- savings on service interventions
- easy cleaning and maintenance of equipment

# 3

#### Stainless steel bathtub

the material does not cut  
wear resistance of the material  
long life

- savings on service interventions
- easy cleaning and maintenance of equipment

# 4

#### Efficient distribution of heating elements

perfect heat distribution including corners  
fast heating

- saving time when cooking
- saving energy
- long service life

# Technical data sheet



## Technical parameters

### Tilting bratt pan manual electric 50 l steel compound bottom

<b>Model</b>	<b>SAP Code</b>	00110046
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**1. SAP Code:**

00110046

**2. Net Width [mm]:**

800

**3. Net Depth [mm]:**

700

**4. Net Height [mm]:**

900

**5. Net Weight [kg]:**

133.50

**6. Gross Width [mm]:**

860

**7. Gross depth [mm]:**

820

**8. Gross Height [mm]:**

1079

**9. Gross Weight [kg]:**

147.00

**10. Device type:**

Electric unit

**11. Construction type of device:**

With substructure

**12. Power electric [kW]:**

10.500

**13. Loading:**

400 V / 3N - 50 Hz

**14. Protection of controls:**

IPX4

**15. Material:**

AISI 304 top plate, AISI 430 cladding

**16. Basin volume [l]:**

50

**17. Maximum device temperature [°C]:**

300

**18. Minimum device temperature [°C]:**

50

**19. Safety thermostat:**

Yes

**20. Safety thermostat up to x ° C:**

360

**21. Adjustable feet:**

Yes

**22. Tilting:**

Manual

**23. Bottom thickness:**

12.00

**24. Bottom material:**

Steel - suitable for frying

**25. Type of pan:**

Tilting

**26. Usable volume [l]:**

50

**27. Filling:**

Mechanical cock

**28. Basin shape:**

Practically shaped bathtub spout to minimize spillage

# Technical data sheet



Technical parameters

Tilting bratt pan manual electric 50 l steel compound bottom

Model

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## 29. Water filling type:

Cold