Bratt pan Metos Prince 60D (pan 540x530x130 mm)



Product information

SKU	3755401
Product name	Bratt pan Metos Prince 60D (pan 540x530x130 mm)
Dimensions	600 × 818 × 960 mm
Weight	111,000 kg
Capacity	1x frying zone
Technical information	400/230 V, 16 A, 7,5 kW, 3NPE, 50 Hz

Description

Effective and user-friendly Metos Prince 60D bratt pan is equipped with electrical tilting, which makes emptying of the pan more ergonomic and effortless. The sturdy bratt pan is fixed mounted onto the floor. The seamless surfaces and rounded corners make's the pan easy to clean.

D = frying zone 540x530x130 mm.

The frying surface is made of thick steel which stores heat extremely well throughout the whole frying area. The volume of the pan area is 37 liters. The bratt pan can also be used as a bain-marie thanks to the 130 mm deep pan. The temperature is adjustable between +50°C... +250°C. The preheating time is 11 minutes (+200°C).

The bratt pan has a strong electrical tilting. Tilting cannot be started if the lid is closed or the water filling (option) is in progress. The

heating elements will be switched off when the pan is tilted and will be switched on again when the pan is back in the horizontal position.

- balanced lid
- stainless steel (18/8) structure, external surfaces and lid
- uniform stainless steel frying area
- electro mechanical control
- overheating protection

FACTORY OPTIONS (to be ordered together with the bratt pan):

- height adjustment 800-950 mm
- water tap