

K7GBR10MA

GAS BRATT PAN MANUAL 50 LT.



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs with useful screen printed edges. Balanced stainless steel lid. Sturdy handle. Heating obtained through **tubular stainless steel burners** placed on the bottom of the tank. Cooking tank equipped with an electromechanical valve controlled by an electric thermostat with 90°-310°C regulation. Safety guaranteed by a thermocouple kept active by the pilot burner flame.

Thick stainless steel cooking tank. Capacity of 50 litres.

Manual lifting system by means of a steering wheel connected to a stainless steel worm gear.

Water filling through a ball valve.

AISI 304 stainless steel worktop with rounded edges for easy cleaning. Front, side and back coverings in stainless steel.

Laser-cut work top finishing for "head-to-head" matching and binding fastening.

Tested with natural gas or LPG, according to the user's needs.

Height-adjustable stainless steel legs.

Accessories available **on demand**.



TECHNICAL SPECIFICATIONS

Width: 800 mm
Depth: 700 mm
Height: 850 mm
Weight: 117 kg
Volume: 0.99 m³
Electrical power: 0.05 kW
Gas power: 12.50 kW

