

Product: **Tilting bratt pan - electric**  
Producer: **Gastro-Haal, s.r.o.**

Type: **PE-9120 C**  
Country of origin: **SK**

### Purpose

Electric tilting bratt pan is used for heat treatment of food by frying in oil or stewing in water (in juice). It is intended for large-scale kitchens as a school canteen, restaurants, hospitals, all types of canteens, including of military, etc. The most frequently prepared dishes in frying pan are rice, pancakes, ragout, sauté, schnitzels, etc.

**Cast-iron** bottom of cooking tank is more suitable for dishes with a juicier base. The dishes are heated by burners located under the tank. They can be simply covered with lid and tipped out using a rotating wheel.

### Features of PE-9120 C:

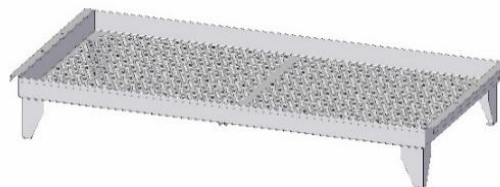
- **cast-iron tank**
- rotating wheel for tilting
- square tank
- **volume 120 litres**
- button for filling of water
- tap for cold water
- control panel, thermostat range 50°C - 250°C
- **power supply: electricity**
- fast heating of cooking tank
- 12 tubes chrome-plated burner for even heat distribution and energy saving
- quiet, safe, and noiseless operation
- low operating costs
- **self-supporting massive and solid construction**
- tank placed in the shaped top plate „U“ gutter for waste collection
- rounded edges without danger corners and protrusions
- double insulation on cables and wires (silicone protection)
- manual opening lid
- adjustable feet
- **simple operation**



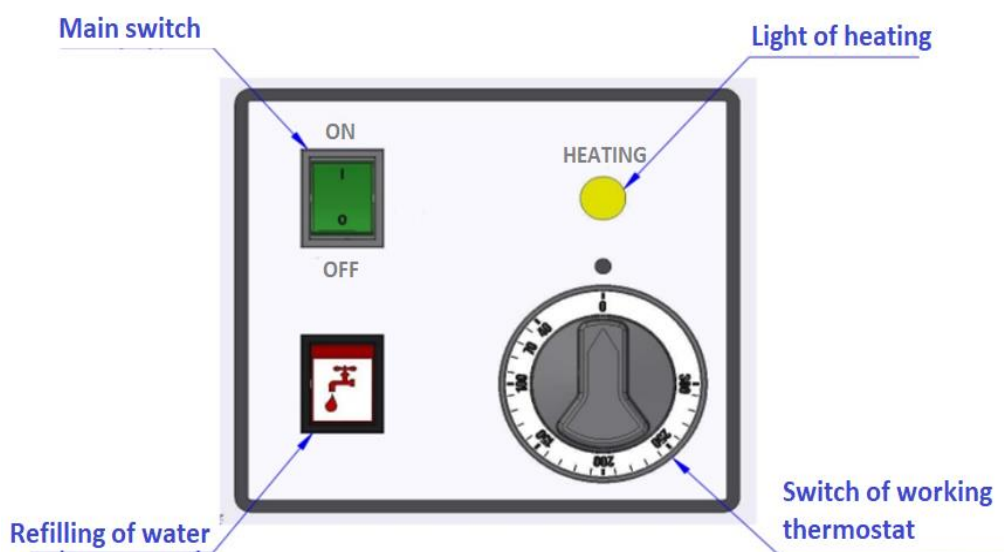
**Standard accessories** included in the price:

- hatch
- cold water battery for steaming
- turning wheel
- adjustable feet

**Available accessories** for sales price:  
-square steamer for dumplings



### Front panel



### Cast-iron tank



**Technical descriptions**

<b>Line</b>	900
Type	<b>PE-9120 C</b>
Description	electric tilting bratt pan
Front panel	classic analogy
Bottom of cooking tank	cast-iron
External dimensions (mm)	1200x900x900
Dimensions of cooking tank (mm)	1100x600x210
Total volume of cooking tank (l)	147,3 l
Usable volume up to the height drain of the cooking tank (l)	130,2 l
Usable volume of the cooking tank (max. line) (l)	120 l
<b>Heating</b>	
Heating elements (pc)	12 pc
Nominal el. input (kW)	18 kW
Nominal voltage	3 N - 50 Hz / 400V
Nominal current	27 A
Thermostat range (°C)	50 - 250 °C
Possible cooking temperature (°C)	50 - 250 °C
Maximum highest cooking temperature by setting up to 250 °C	280 - 300 °C
<b>Water, valve, protection</b>	
Cold water connection (")	3/4
Index of protection	IP 41
Filling the tap water with the button	yes
<b>Construction, savings, safety</b>	
Tap for cold water	yes
Double insulation on cables and wires (silicone protection)	yes
Rounded edges without danger corners and protrusions	yes
Adjustable feet	yes
Weight (kg)	180 kg
<b>Options for extra fees according of valid Price list</b>	
Square steamer	yes (extra fee)

**Technical dimensions**
