

Product: **Tilting bratt pan - gas**

Producer: **Gastro-Haal, s.r.o.**

Type: **PP-750 C**

Country of origin: **SK**

### Purpose

Gas 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 PP-750 C:

- **cast-iron tank**
- rotating wheel for tilting
- square tank
- **volume 50 litres**
- button for filling of water, tap for cold water
- control panel, thermostat range 50°C - 250°C
- **power supply: gas**
- fast heating of cooking tank
- controlled switching On and Off of burners
- 6 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
- gradient chimney on back side of top plate
- double insulation on cables and wires (silicone protection)
- manual opening lid
- adjustable feet
- **simple operation**

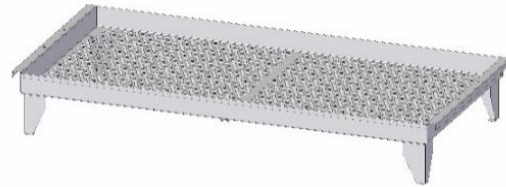


**Standard accessories** included in price

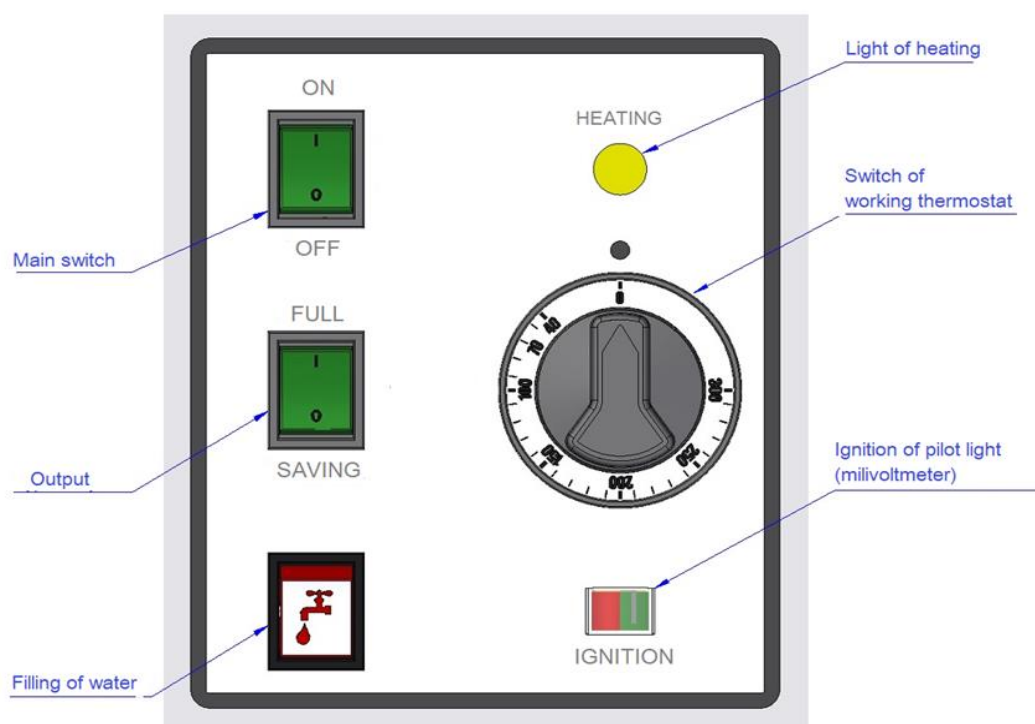
- hatch
- cold water battery for steaming
- turning wheel
- adjustable feet

**Available accessories** for sales price:

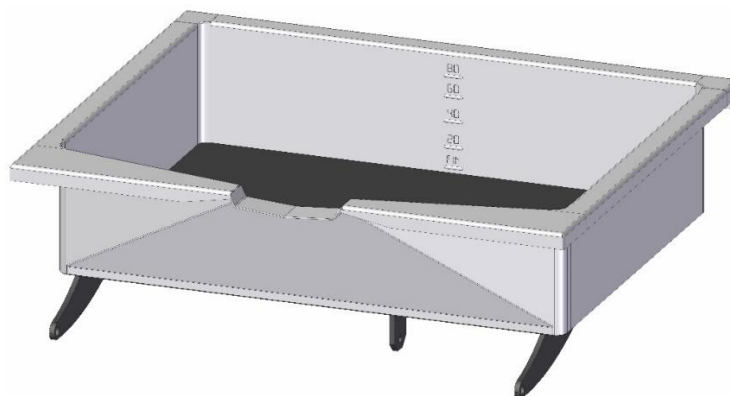
- square steamer for dumplings



## Front panel



## Cast-iron tank



**Technical descriptions**

<b>Line</b>	<b>700</b>
Type	<b>PP-750 C</b>
Description	gas tilting bratt pan
Front panel	classic analogy
Bottom of cooking tank	cast-iron
External dimensions (mm)	800x700x900
Dimensions of cooking tank (mm)	700x435x158
Total volume of cooking tank (l)	50,1l
Usable volume up to the height drain of the cooking tank (l)	42,6l
Usable volume of the cooking tank (max. line) (l)	37,4l
<b>Heating</b>	
Gas connection (")	3/4"
Gas tube burners	6 tubes burner
Input (kW)	10,9
Input in SAVING mode (kW)	7,3
Nominal voltage (V)	230
Nominal electric power (kW)	0,025
Nominal current (A)	0,5
Gas consumption G20 - I2H (m <sup>3</sup> /h)	1,09
Gas consumption G31 propane - I3P (m <sup>3</sup> /h)	0,42
Gas consumption G31 propane - I3P (kg/hod)	0,85
Nozzle diameter (G20) (mm)	2,6
Nozzle diameter (G31) (mm)	2
Gas inlet pressure (G-20) (kPa)	1,55 kPa
Nominal gas pressure (G20) (kPa)	2 kPa
Nominal gas pressure (G31) (kPa)	3,7 kPa
Gas pressure on max. nozzle in nominal input (G20) (kPa)	1,55 kPa
Gas pressure on max. nozzle in nominal input (G31) (kPa)	1,8 kPa
Gas pressure in SAVING mode (G20) (kPa)	0,85 kPa
Gas pressure in SAVING mode (G31) (kPa)	0,8 kPa
Gas pressure on nozzle at slow power input (G31) (kPa)	0,8 kPa
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, 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)	100 kg
<b>Options for extra fees according of valid Price list</b>	
Square steamer	yes (extra fee)

**Info**

G20 - I2H = **natural gas**

G31 propane - I3P = **propane**
**Technical dimensions**
