

## TECHNICAL DATA SHEET

|                    |  |
|--------------------|--|
| Equipment:         | <b>Electric tilting bratt pan 50 liters, cast iron</b> |
| Type:              | <b>P.PE-750 C</b>                                      |
| Product line:      | <b>Practic</b>   |
| Manufacturer:      | <b>Gastro-Haal, s.r.o.</b>                             |
| Country of origin: | <b>Slovakia</b>  |



### Usage

The electric tilting frying pan is designed for large-capacity thermal food preparation by frying in oil or stewing in water (in its own juices). This equipment is most commonly used in large-scale catering operations such as school canteens, restaurants, hospitals, and similar facilities.

# Practic

## TOP attributes of Gastro-Haal tilting bratt pans from the Practic product line are:

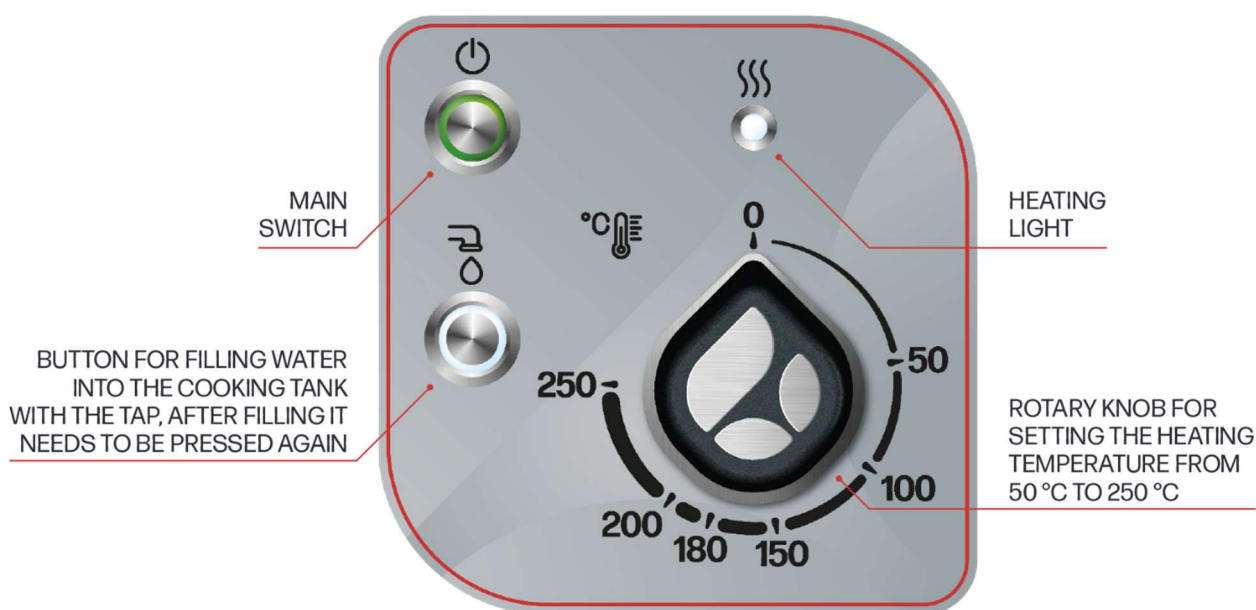
- ✓ **Fast and even browning with a non-stick surface.**
- ✓ Low energy consumption and low operating costs.
- ✓ **Self-supporting, heavy-duty, and robust construction ensuring long service life.**
- ✓ Durable metal control knobs with safety features providing IP65-rated water resistance.
- ✓ **Available in stainless steel or cast iron variants.**

## ELECTRIC TILTING BRATT PAN CONTROLS

- **main power switch, heating indicator light, on/off switch for water supply from the faucet to the pan container**
- **main rotary control for setting the frying/stewing temperature in the range from 50°C to 250°C**

### Heating power

in range from 50°C to 250°C



## TECHNICAL DESCRIPTIONS

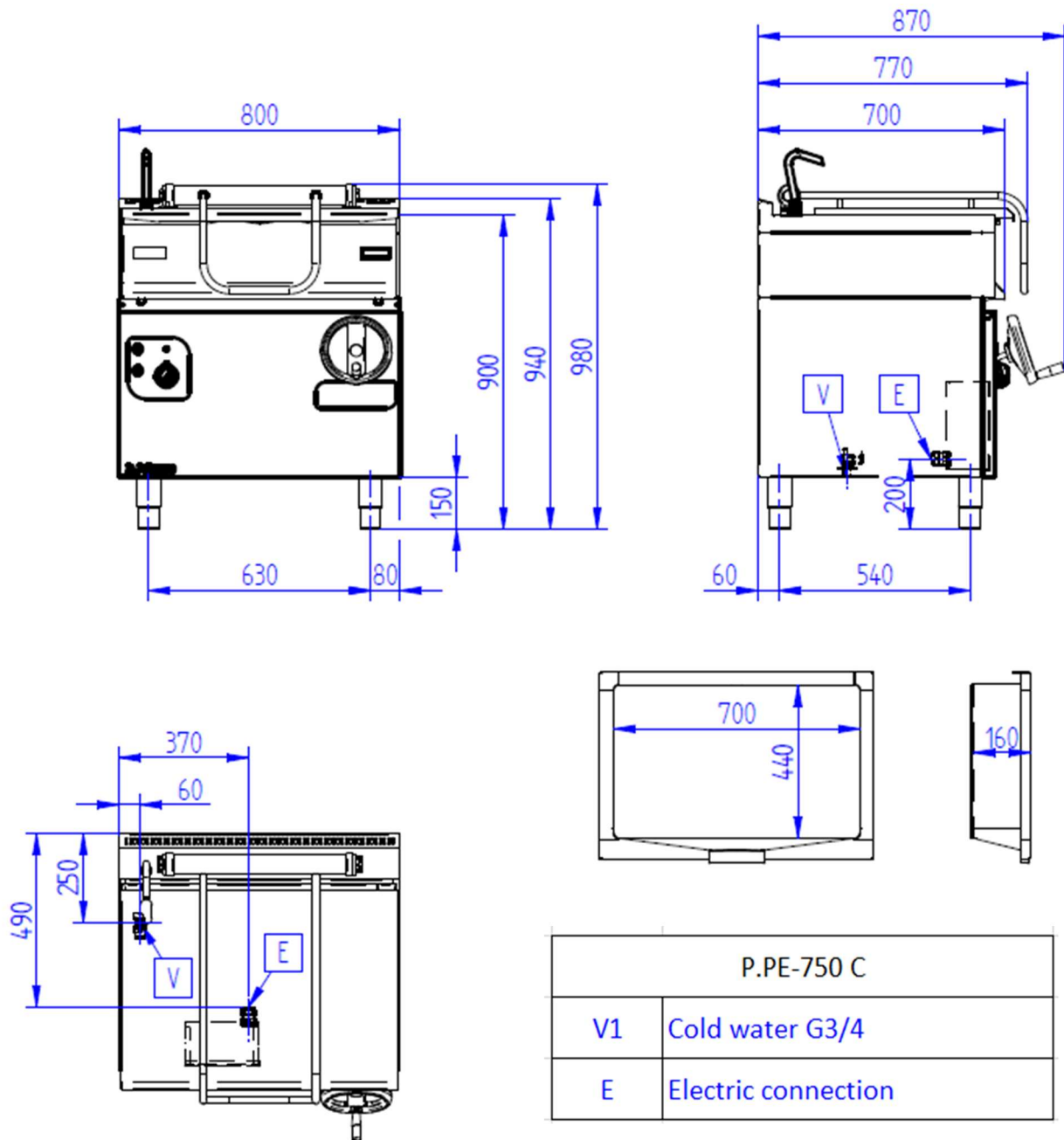
|   |                            |
|---|----------------------------|
| <b>Line</b>   | 700                        |
| <b>Type</b>   | <b>P.PE-750 C</b>          |
| Product line  | <b>Practic</b>             |
| Equipment   | electric tilting bratt pan |
| Control panel   | classic analogy            |
| Material of bottom cooking tank                             | cast iron                  |
| Cooking pan bottom thickness                                | 10 mm                      |
| External dimensions (mm) wxdxh                              | 800x700x900 mm             |
| Dimensions of the cooking tank (mm) wxdxh                   | 700x435x158 mm             |
| Volume of the cooking tank (l)                              | 50,1l                      |
| Volume up to the spout on cooking tank (l)                  | 42,6l                      |
| Usable volume of the cooking tank (max. line) (l)           | 37,4l                      |
| Weight (kg)   | 125 kg                     |
| <b>Heating</b>  |                            |
| Heating elements (pcs)                                      | 6 pcs                      |
| Nominal el. input (kW)                                      | 9 kW                       |
| Nominal voltage (V)   | 3 N - 50 Hz / 400V<br>TN-S |
| Nominal current (A)   | 13,5 A                     |
| Thermostat range (°C)                                       | 50 - 250 °C                |
| Possible cooking temperature (°C)                           | 50 - 250 °C                |
| <b>Water, protection</b>                                    |                            |
| Cold water connection (")                                   | 3/4"                       |
| Index of protection   | IP 41                      |
| Index IP control elements                                   | IP 65                      |
| Automatic water filling with tap using a 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                        |
| <b>Options for extra fees according of valid Price list</b> |                            |
| Square steamer  | yes (extra fee)            |
| Strainer for the pan outlet                                 | yes (extra fee)            |

## ACCESSORIES

Accessories available for an **extra charge** according to the price list

|  |  |
|--|--|
| <p><b>Square steamer</b></p> <p><b>1-1 P.P_GN1/1</b><br/>1x1 steamer<br/>100x352x554mm</p>   |    |
| <p><b>Strainer for straining</b></p> <p><b>1-1 C.P_50</b><br/>1x1 strainer<br/>156x720x20 mm</p>   |   |
| <p><b>Electric lifting trolley</b></p> <p><b>AZV 2/1GN</b><br/>1005x630x1100 (1310) mm</p> <p><b>AZV 1/1GN</b><br/>670x630x1160 (1370) mm</p> <p>Adjustable and automatic lifting trolleys for handling and transporting food.</p> |  |

## TECHNICAL DIMENSIONS



## GOOD TO KNOW

### **Cast iron bottom of tank**

It has very good thermal conductivity, cooking must always start with oil, never without. Cast iron is more suitable for dishes that require a sufficient fat base. Ideal for baking pancakes. The surface must be burned and treated by vegetable oil.

