

## TECHNICAL DATA SHEET

Equipment:	<b>Gas tilting bratt pan 120 liters, stainless steel</b>
Type:	<b>P.PP-9120</b>
Product line:	<b>Practic</b>
Manufacturer:	<b>Gastro-Haal, s.r.o.</b>
Country of origin:	<b>Slovakia</b>



### Usage

The gas tilting frying pan is designed for large-capacity thermal food preparation by frying in oil or stewing in water (in its own juices). It is most commonly used in mass 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:

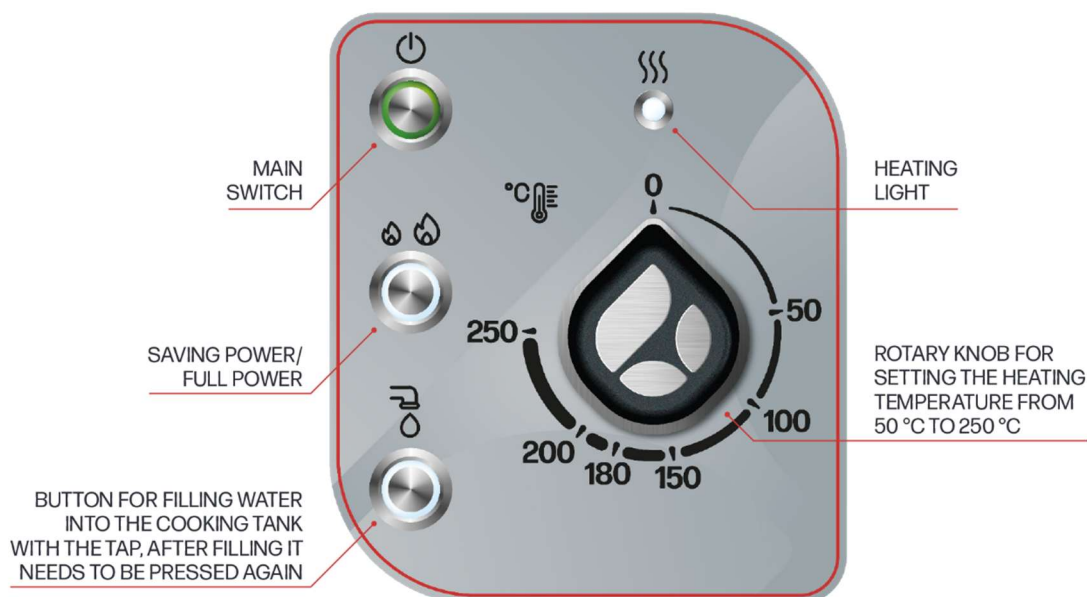
- ✓ **Fast and even browning with a non-stick surface.**
- ✓ Low energy consumption and low operating costs.
- ✓ **Self-supporting, heavy-duty, and robust construction ensuring long service life.**
- ✓ Durable metal control knobs with safety features providing IP65-rated water resistance.
- ✓ **Available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

## GAS 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 knob for adjusting heating power (adjustable heating temperature from 50°C to 250°C), power switch**

### 2 levels of heating power

**Small flame** = half power / **Large flame** = full power



## TECHNICAL DESCRIPTIONS

<b>Line</b>	<b>900</b>
Type	<b>P.PP-9120</b>
Product line	<b>Practic</b>
Equipment	gas tilting bratt pan
Control panel	classic analogy
Material of bottom cooking tank	stainless steel
External dimensions (mm) wxdxh	1200x900x900 mm
Dimensions of the cooking tank (mm) wxdxh	1100x600x212 mm
Volume of the cooking tank (l)	147,3l
Volume up to the spout on cooking tank (l)	130,2l
Usable volume of the cooking tank (max. line) (l)	120l
Weight (kg)	180 kg
<b>Heating</b>	
Gas connection (")	3/4"
Gas tube burners	10 tubes burner
Input in FULL power (kW)	20,4 kW
Input in SAVING power (kW)	15 kW
Nominal voltage (V)	230 V
Nominal electric power (kW)	0,025 kW
Nominal current (A)	0,5 A
Gas consumption G20 (m <sup>3</sup> /h)	2,04 m <sup>3</sup> /h
Gas consumption G31 (m <sup>3</sup> /h)	0,79 m <sup>3</sup> /h
Gas consumption G31 (kg/h)	1,59 kg/h
Nozzle diameter (G20) (mm)	3 mm
Nozzle diameter (G31) (mm)	2 mm
Nominal gas pressure (G20) (kPa)	2 kPa
Nominal gas pressure (G31) (kPa)	3,7 kPa
Gas pressure on nozzle in FULL power (G20) (kPa)	1,3 kPa
Gas pressure on nozzle in FULL power (G31) (kPa)	2 kPa
Gas pressure on nozzle in SAVING power (G20) (kPa)	0,85 kPa
Gas pressure on nozzle in SAVING power (G31) (kPa)	1 kPa
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> 1x1 steamer 100x352x554mm</p>	
<p><b>Strainer for straining</b></p> <p><b>1-1 C.P_120</b> 1x1 strainer 210x1125x20 mm</p>	
<p><b>Electric lifting trolley</b></p> <p><b>AZV 2/1GN</b> 1005x630x1100 (1310) mm</p> <p><b>AZV 1/1GN</b> 670x630x1160 (1370) mm</p> <p>Adjustable and automatic lifting trolleys for handling and transporting food.</p>	

## TECHNICAL DIMENSIONS

