TECHNICAL DATA SHEET

Equipment:	**Gas tilting bratt pan** 80 liters, cast iron
Type:	**P.PP-980 C**
Product line:	**Practic**
Manufacturer:	**Gastro-Haal, s.r.o.**
Country of origin:	**Slovakia**

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:

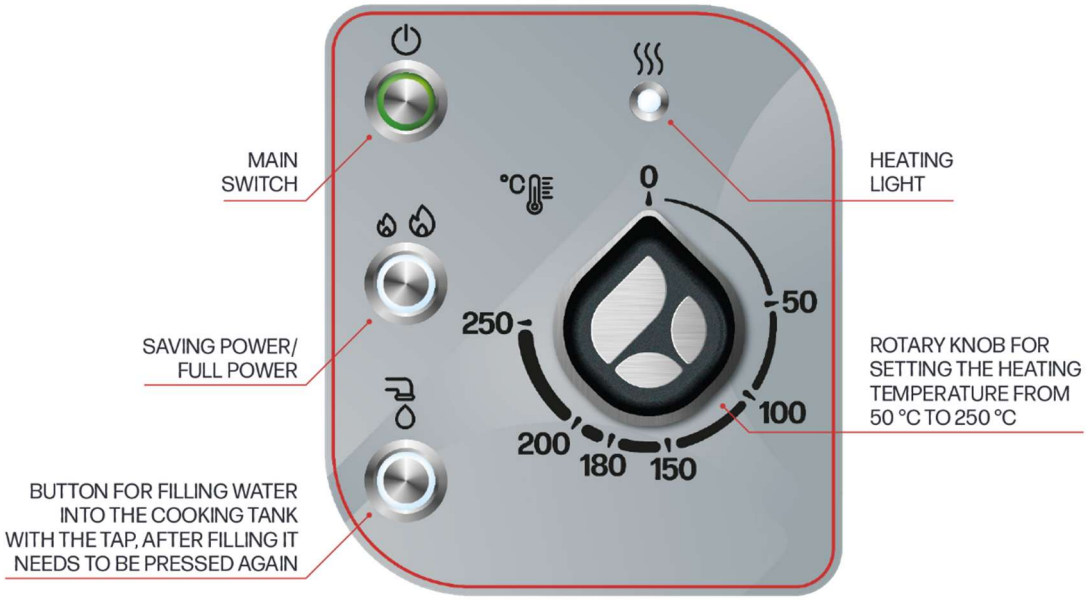
- ✓ **Fast and even browning with a non-stick surface.**
- ✓ Low energy consumption and low operating costs.
- ✓ **Self-supporting, heavy-duty, and robust construction ensuring long service life.**
- ✓ Durable metal control knobs with safety features providing IP65-rated water resistance.
- ✓ **Available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

CONTROL OF GAS TILTING BRATT PANS

- **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 = saving power **/ Large flame** = full power



TECHNICAL DESCRIPTIONS

Line	900
Type	**P.PP-980 C**
Product line	**Practic**
Equipment	gas tilting bratt pan
Control panel	classic analogy
Material of bottom cooking tank	cast iron
Cooking pan bottom thickness	10 mm
External dimensions (mm) wxdxh	900x900x900 mm
Dimensions of the cooking tank (mm) wxdxh	800x600x190 mm
Volume of the cooking tank (l)	94,6 l
Volume up to the spout on cooking tank (l)	82,3 l
Usable volume of the cooking tank (max. line) (l)	75,2 l
Weight (kg)	150 kg
Heating	
Gas connection (")	3/4"
Gas tube burners	6 tubes burner
Input in FULL power (kW)	18 kW
Input in SAVING power (kW)	14 kW
Nominal voltage (V)	230 V
Nominal electric power (kW)	0,025 kW
Nominal current (A)	0,5 A
Gas consumption G20 (m^3/h)	1,8 m^3/h
Gas consumption G31 (m^3/h)	0,7 m^3/h
Gas consumption G31 (kg/h)	1,41 kg/h
Nozzle diameter (G20) (mm)	3,5 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)	1,4 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
Water, protection	
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
Construction, savings, safety	
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

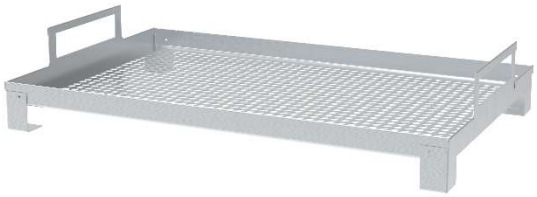
Options for extra fees according of valid Price list	
Square steamer	yes (extra fee)
Strainer for the pan outlet	yes (extra fee)

ACCESSORIES

Accessories available for an extra charge according to the price list

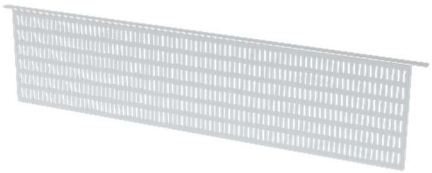
Square steamer

1-1 P.P_GN1/1
1x1 steamer
100x352x554mm



Strainer for straining

1-1 C.P_80
1x1 strainer
187x820x20 mm



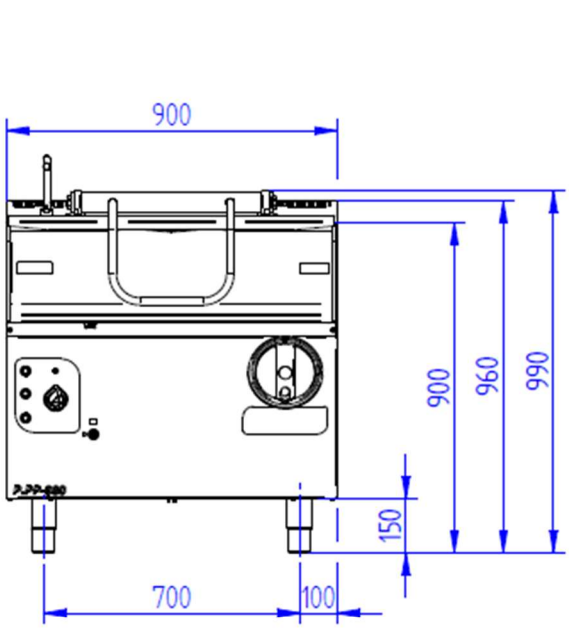
Electric lifting trolley

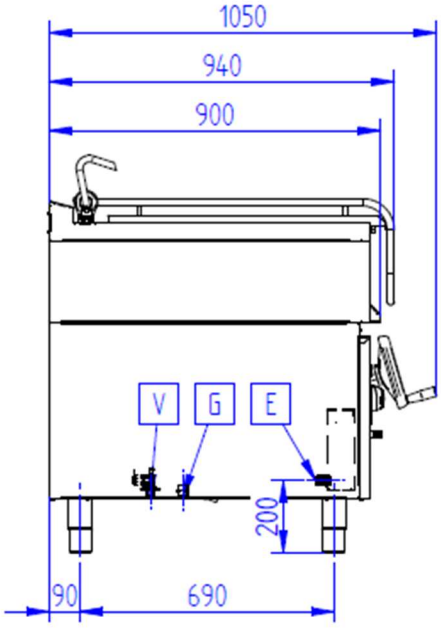
AZV 2/1GN
1005x630x1100 (1310) mm

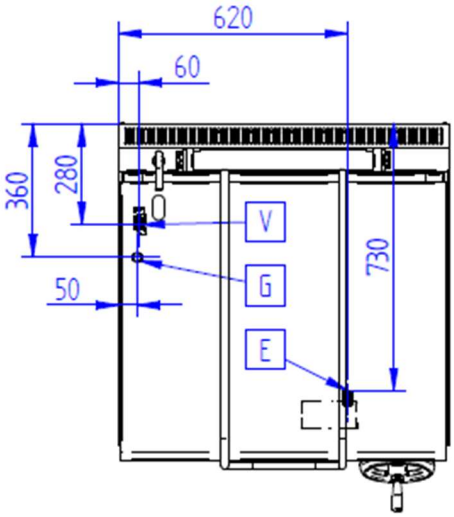
AZV 1/1GN
670x630x1160 (1370) mm

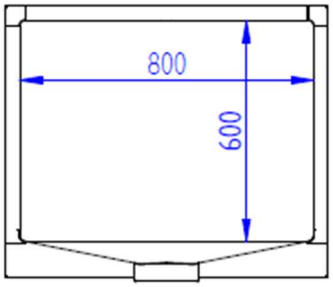
Adjustable and automatic lifting trolleys for handling and transporting food.

TECHNICAL DIMENSIONS









P.PP-980 C	
V	Cold water G3/4
E	Electric connection
G	Gas connection G3/4

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.