

# Modular Cooking Range Line 700XP Electric Tilting Bratt Pan 60lt with Duomat bottom

ITEM #	
MODEL #	
MODEL #	
NAME #	
SIS #	
AIA #	



371183 (E7BREHDNFX)

60-It electric tilting Braising Pan with duomat cooking surface

## **Short Form Specification**

## Item No.

Infrared heating elements positioned under the cooking surface. Duomat cooking surface for roasting, browning, stewing, preparation of sauces, sautéing, boiling and braising. Can be installed on cantilever systems. Installation on wheels is not available. Mechanism to manually tilt the pan. Double-skinned lid in stainless steel. Cooking temperature can be set through thermostat. Exterior panels in stainless steel with Scotch Brite finish. Height adjustable feet in stainless steel. Right-angled side edges to allow flush-fitting junction between units.

### Main Features

- Infrared heating elements mounted below the cooking surface.
- Actual cooking temperature setting through adjustable thermostat.
- Manual tilting mechanism to facilitate pan emptying.
- Smooth large surfaces, easy access for cleaning.
- Unit to have stainless steel feet with height adjustment up to 50 mm.
- $\bullet$  Working temperature can be set from 80 °C to 300 °C.

## Construction

- Cooking surface with Duomat bottom: a 10 mm-thick alloy obtained from the combination of 2 different stainless steels for better thermal stability and corrosion resistance.
- Lid in stainless steel to reduce heat dispersion.
- All pan internal surfaces round and polished for better hygiene.
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- One piece pressed 1.5 mm work top in Stainless steel.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- IPx4 water protection.
- Usable capacity of the well 50 liters.

#### Sustainability



• Heat-insulated: limited heat radiation and low energy consumption.

#### APPROVAL:



# Modular Cooking Range Line 700XP Electric Tilting Bratt Pan 60lt with Duomat bottom

## **Optional Accessories**

Flanged feet kit	PNC 206136	
<ul> <li>Frontal kicking strip for concrete installation, 800mm</li> </ul>	PNC 206148	
<ul> <li>Frontal kicking strip for concrete installation, 1000mm</li> </ul>	PNC 206150	
<ul> <li>Frontal kicking strip for concrete installation, 1200mm</li> </ul>	PNC 206151	
<ul> <li>Frontal kicking strip for concrete installation, 1600mm</li> </ul>	PNC 206152	
• Frontal kicking strip, 800mm (not for refr-freezer base)	PNC 206176	
<ul> <li>Frontal kicking strip, 1000mm (not for refr-freezer base)</li> </ul>	PNC 206177	
<ul> <li>Frontal kicking strip, 1200mm (not for refr-freezer base)</li> </ul>	PNC 206178	
<ul> <li>Frontal kicking strip, 1600mm (not for refr-freezer base)</li> </ul>	PNC 206179	
• Kit 4 feet for concrete installation (not for 900 line free standing grill)	PNC 206210	
<ul> <li>Pair of side kicking strips</li> </ul>	PNC 206249	
<ul> <li>Pair of side kicking strips for concrete installation</li> </ul>	PNC 206265	
<ul> <li>Chimney upstand, 1200mm</li> </ul>	PNC 206306	
• Rear paneling - 800mm (700/900)	PNC 206374	
• Rear paneling - 1000mm (700/900)	PNC 206375	
• Rear paneling - 1200mm (700/900)	PNC 206376	
• Trolley with lifting & removable tank	PNC 922403	
Recommended Detergents		

# **Recommended Detergents**

• C41 HI-TEMP RAPID DEGREASER, 1 PNC 0S2292 pack of six 1 lt. bottles (trigger incl.)

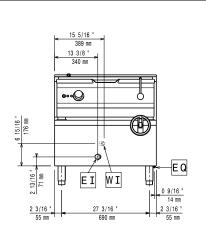








# Modular Cooking Range Line 700XP Electric Tilting Bratt Pan 60lt with Duomat bottom



32 7/8 \*
834 mm

= = = 4

91/51 75 88 mm

5 1/2 \*
139 mm

7 1/8 \*
181 mm

7 3/4 \*
197 mm

3 15/16 \*
50 mm

100 mm

CWII

Cold Water inlet 1 (cleaning) Electrical inlet (power)

31 1/2 \*
800 mm

9 13/16 \*
9 13/16 \*
9 13/16 \*
9 13/16 \*
250 mm

9 13/16 \*
250 mm

## **Electric**

Front

Side

Supply voltage:

380-400 V/3N ph/50/60 Hz

371183 (E7BREHDNFX)

Total Watts: 9.5 kW

380-400V 3N~ 50/60Hz

Predisposed for: 8.6-9.5kW

### **Key Information:**

Cooking Surface Depth: 410 mm Cooking Surface Width: 680 mm **Cooking Surface Thickness:** 10 mm Cooking Well Height: 200 mm Well Capacity, Max: 60 It 80 °C Working Temperature MIN: Working Temperature MAX: 300 °C External dimensions, Width: 800 mm External dimensions, Depth: 730 mm External dimensions, Height: 850 mm Net weight: 105 kg Shipping weight: 130 kg Shipping height: 1080 mm Shipping width: 820 mm Shipping depth: 860 mm Shipping volume: 0.76 m<sup>3</sup>

No clearance needed on rear sides of unit if wall is of non combustible type. If wall is combustible, minimum 50 mm wall clearance should be maintained.

Certification group: N7BRE

