

# THE ADVANTAGES OF **TILTING BRATT PAN**

The Tilting Bratt Pan is a piece of equipment designed for cooking braised meat, fish, and vegetables with precision. It is ideal for industrial kitchens, offering a range of advanced features to enhance the cooking experience.





# TILTING BRATT PAN

The Tilting Bratt Pan is designed to meet the needs of professional kitchens, offering uniform and controlled cooking of meat, fish, and vegetables.

Entirely constructed in stainless steel, it combines strength and reliability with great ease of use and maintenance.

Thanks to its tank with a manual or motorized tilting system and the possibility to customize capacities and sizes, it is perfect for restaurants, catering services, and collective catering industries.

## TECHNICAL FEATURES

Entirely made of stainless steel

Adaptable to professional kitchens

4 Tubular Gas Burners

Variable capacity from 20 to 100 liters

Preparation for extraction hood

Pilot flame and thermocouple valve

## ADDITIONAL FEATURES

Customizable dimensions

Easy maintenance

Stainless steel lid

Tilting tank system

Electric pump for emptying

Ergonomic design

## SYSTEM ADVANTAGES

- ✓ Maximum versatility
- ✓ Maximum flexibility
- ✓ Energy cost reduction
- ✓ Automated control
- ✓ Maximum customization

The Tilting Bratt Pan is a piece of equipment designed for cooking meat, fish, and braised vegetables with precision.

## SUITABLE PRODUCTS

Ideal for restaurants, catering services, and other foodservice facilities that require reliable and uniform cooking of meat, fish, and vegetables.

Discover all the possibilities of customizing the machine based on your menu and specific culinary production needs.