

	Equipement	Sauteuse basculante
Réf.: 130093	à gaz 80 lt Inclinaison manuelle - 800*900*850 mm - 230 V- NPE	

O-TECH



- The cooking pans bottom is made from high grade 8 mm thick stainless steel as standart for high corrosion resistance.
- As an option cooking surface with duomat bottom which is 10 mm thick alloy obtained from the combination of 2 different stainless steels for better thermal stability and high corrosion is available on request.
- Burners in stainless steel with flame failure device for optimized combustion.
- On gas models thanks to the electronic ignition system which increase comfort and the user can follow visually all kind of working status by indicators which are located on front panel.
- During cooking phase if the pan is tilted, burners will shut off automatically and when the pan tilted back the burners will restart automatically by the use of microswitch.
- Working temperature can be set from 120 to 300 °C on gas models and 50-300 °C on electrical models.
- Energy input controlled by energy regulator.
- Additional heat insulation surrounding the pan provides limited heat radiation and low energy consumption.
- Manual tilting mechanism is standart to facilitate pan emptying also automatic tilting mechanism is available upon request.
- All pan internal surfaces are rounded and polished in order to make easy cleaning.
- The appliance is fitted with solenoid valve for operates cold-hot water and chromed spout for filling the pan.
- Double skin lid which increase insulation of the bratt pan, has hinged and counterbalanced mechanism for easy opening-closing.
- Safety thermostat for avoiding over heating of the pan.

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