

80 litre electric bratt pans

The Electrolux 900-Line of modular cooking equipment is designed to meet the heavy duty cooking requirements of institutional caterers and the larger restaurants and hotel kitchens. The flexibility of the modular design, with innumerable configurations either free-standing, bridged or cantilever, can be precisely tailored to meet the needs of the caterer. The models detailed in this sheet are 80 litre electric bratt pans.



210307

EASY TO INSTALL

- Main connections can be via the base of the unit.
- All models provided with service duct to facilitate installation.
- All models can be installed on cantilever system.

EASY TO CLEAN

- Well and double skinned lid/worktop in stainless steel.
- Front, side, rear and bottom panels in stainless steel with Scotch Brite finish.
- All models have right-angled side edges to allow flush-fitting joints between units, eliminating gaps and possible dirt traps.

- The special design of the control knob system guarantees against water infiltration.

EASY TO USE

- Armoured elements in stainless steel mounted under the external base of the well.
- Thermostatically controlled temperature from 120°C to 300°C. There is also an energy regulator to accurately control the energy input (to prevent food sticking to the well base).
- Safety thermostat.
- Choice of well cooking surface in mild steel or compound (3 mm of 316 AISI stainless steel on top of 9 mm of mild steel).

- Mild steel: dry cooking and regular frying.
- Compound: like mild steel but also damp cooking.
- All the Bratt Pans incorporate a stainless steel tap as standard.
- Angled control panel for easy viewing, featuring recessed controls and a hand wheel with retractable handle for the tilt mechanism (for manual tilt models).

EASY TO MAINTAIN

- IPX5 water protection.

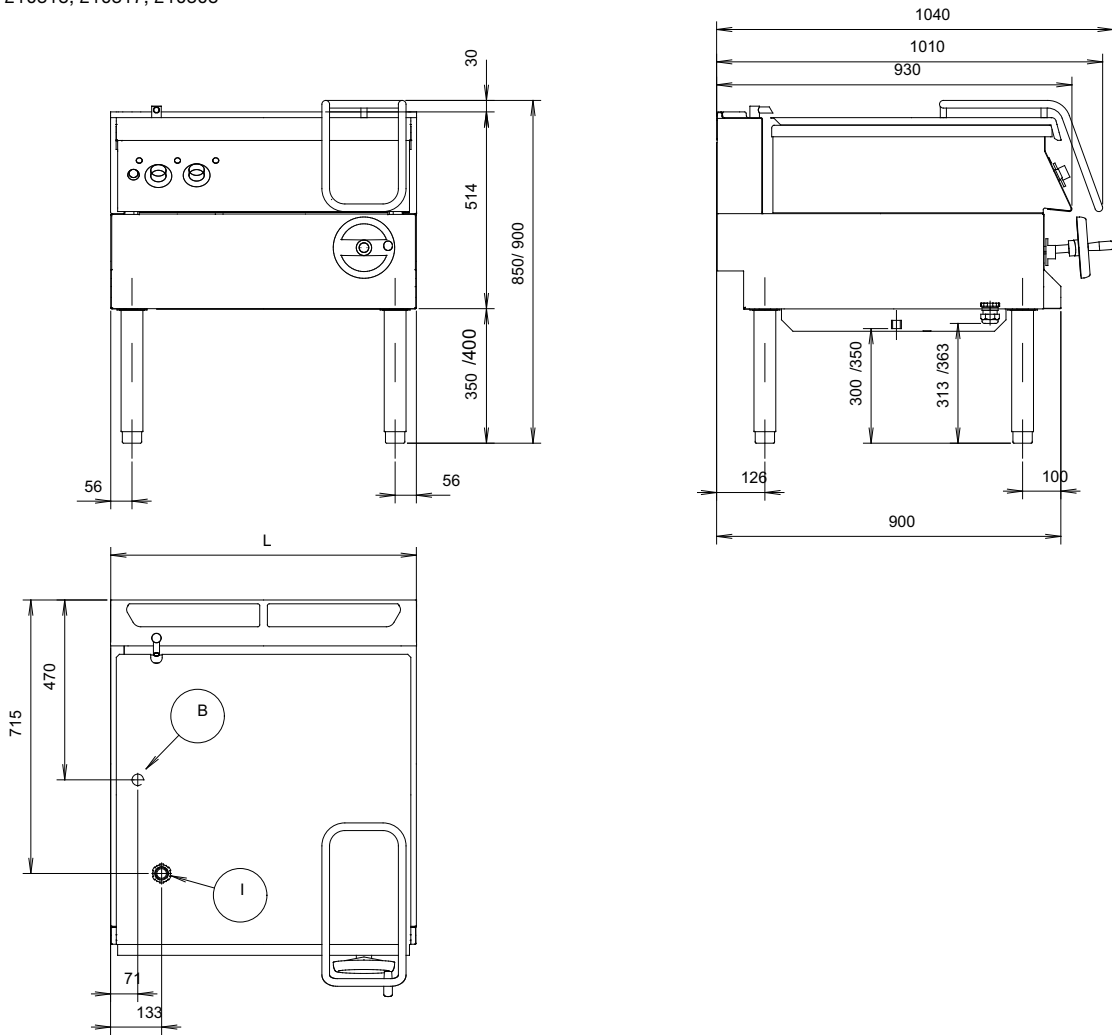
EASY ON THE ENVIRONMENT

- 98% recyclable by weight.
- CFC free packaging.



Electrolux

210307, 210318, 210317, 210308



Elco 900

80 litre electric bratt pans

CAMC010

2008-12-18

Subject to change without notice

	ZBRTE3M 210307	ZBRTE3S 210308	ZBRTE3MA 210317	ZBRTE3SA 210318
LEGEND				
B - Cold water inlet	3/4"	3/4"	3/4"	3/4"
I - Electrical connection	400 V, 3N, 50/60	400 V, 3N, 50/60	400 V, 3N, 50/60	400 V, 3N, 50/60
TECHNICAL DATA				
Power supply	Electric	Electric	Electric	Electric
External dimensions - mm				
width	800	800	800	800
depth	930	930	930	930
height	850	850	850	850
height adjustment	50	50	50	50
Temperature limiter	●	●	●	●
Power - kW				
installed-electric	15	15	15	15
Net weight - kg.	150	150	150	150
Supply voltage	400 V, 3N, 50/60	400 V, 3N, 50/60	400 V, 3N, 50/60	400 V, 3N, 50/60
Automatic tilting			●	●
ACCESSORIES				
2 PANELS FOR SERVICE DUCT (BACK TO BACK)	206202	206202	206202	206202
2 PANELS FOR SERVICE DUCT (SINGLE INST.)	206181	206181	206181	206181
2 SIDE KICKING STRIPS	206180	206180	206180	206180
2 SIDE PANELS FOR GRILL / BRATT PAN	206207	206207	206207	206207
FLANGED FEET KIT	206136	206136	206136	206136
FRONTAL KICKING STRIP 1000 MM	206177	206177	206177	206177
FRONTAL KICKING STRIP 1200 MM	206178	206178	206178	206178
FRONTAL KICKING STRIP 1600 MM	206179	206179	206179	206179
FRONTAL KICKING STRIP 800 MM	206176	206176	206176	206176
FRONTAL PANEL FOR 80 LT BRATT PAN	206199	206199	206199	206199
JUNCTION SEALING KIT	206086	206086	206086	206086
KIT 4 FEET GRILL/BRATT PAN-CONCRETE INST	206163	206163	206163	206163
SUPPORT FOR "BRIDGE" SYSTEM 1000 MM	206138	206138	206138	206138
SUPPORT FOR "BRIDGE" SYSTEM 1200 MM	206139	206139	206139	206139
SUPPORT FOR "BRIDGE" SYSTEM 1400 MM	206140	206140	206140	206140
SUPPORT FOR "BRIDGE" SYSTEM 1600 MM	206141	206141	206141	206141
SUPPORT FOR "BRIDGE" SYSTEM 800 MM	206137	206137	206137	206137