

BRATT PAN KETTLE WITH MIXING ARM REF: W238018

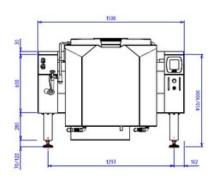
Product Advantages:

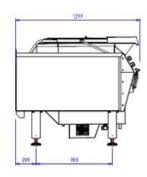
- Counterbalanced and doubled lid with a food trap (18.10 stainless steel).
- 316L stainless steel tank.
- Wide spout.
- Heating by heating elements.
- Hot/Cold water supply.
- Water meter.
- Full drain at 400 mm off the ground. Drop-in by electric screw lifting jack.
- Heating stop while tilting.
- Protection class IP66, no maintenance. Control by color touch screen.
- Manually operating mode or from recorded recipes.
- Thermostatic regulation.
- Differed start and timer.
- Removable mixing arm with stainless steel scrapers.
- Programmable cycle, speed and direction of rotation.
- Water jet with extendable hose.

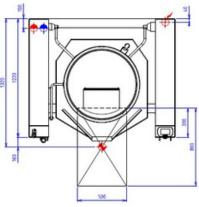
Options:

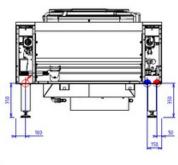
- Draining valve 40/49 on front panel.
- RS output for traceability.
- Stand for tilting system at 700 mm off the ground.
- Draining rack (8Ø standard perforation).















Technical Data:

External dimensions	1500 x 1200 x 950/1000
Top thickness	2 mm
Structure	2 mm in stainless steel 12
Bottom of tank thickness	mm
Tank dimensions	Ø 750 x 400
Work surface	44 dm2
Capacity	Up to 160 I.
Power	18 kW
Space between tank and pillars	s 70 mm (easy cleaning)
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