



# BRAISING PANS – BRAISING PAN 60 dm<sup>2</sup>/120 L.

## 1~230V ELECTRIC MOTOR TILT

# Pro 900

### Summary

<b>Energy :</b> ELEC	<b>Code :</b> V02006	<b>Designation :</b> E1SBE60i	<b>Dimensions (W x D x H) :</b> 1275 x 900 x 900 mm <b>Power : 18,18 kW (elec)</b> <b>Voltage/Electric p. : 3~400V+N+E / 18,18</b> <b>Weight :</b>
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## DEVICE DESCRIPTION

### General description

#### Chassis :

**One-piece seam welded 18-10 stainless steel chassis, 1,5 to 3 mm thick, assembled by high intensity electrical welds and lower rear step for passage of cables and supply tubes.**

#### Top :

**Top (frame) in 18-10 stainless steel, 30/10 thickness, with 55 mm front flanged edge and plywood.**

#### Base :

**Feet, height 200 mm, in 18-10 stainless steel tube, diameter 60 mm with adjustable bases (0 / + 30).**

**Natural gas flow G20/20 :**

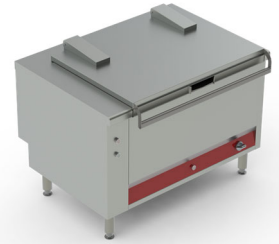
**Propane gas flow G31/37 :**

#### Bratt pan :

- . 60 dm<sup>2</sup> tank
- . 18-10 stainless steel tank - 10 mm thick bottom - thick ferrule 25/10 with bevelled front face with large integrated spout.
- . internal dimensions (mm): W: 1015 x D: 590 x H: 250.
- . cover in 18-10 stainless steel, thickness 15/10 with hinges stainless steel spring (s) for keeping "open", and tube lever with insulating handle.
- . tilting by electric cylinder voltage 3 ~ 400V + N + T control by push buttons for up and down.

#### Heater :

- . armored resistors plated under tank, power : 18 kW voltage: 3 ~ 400V + N + T
- . control by energy metering device (0 - 100%) with stop position - indicator light signaling.
- . overheating safety by reset thermostat automatic.



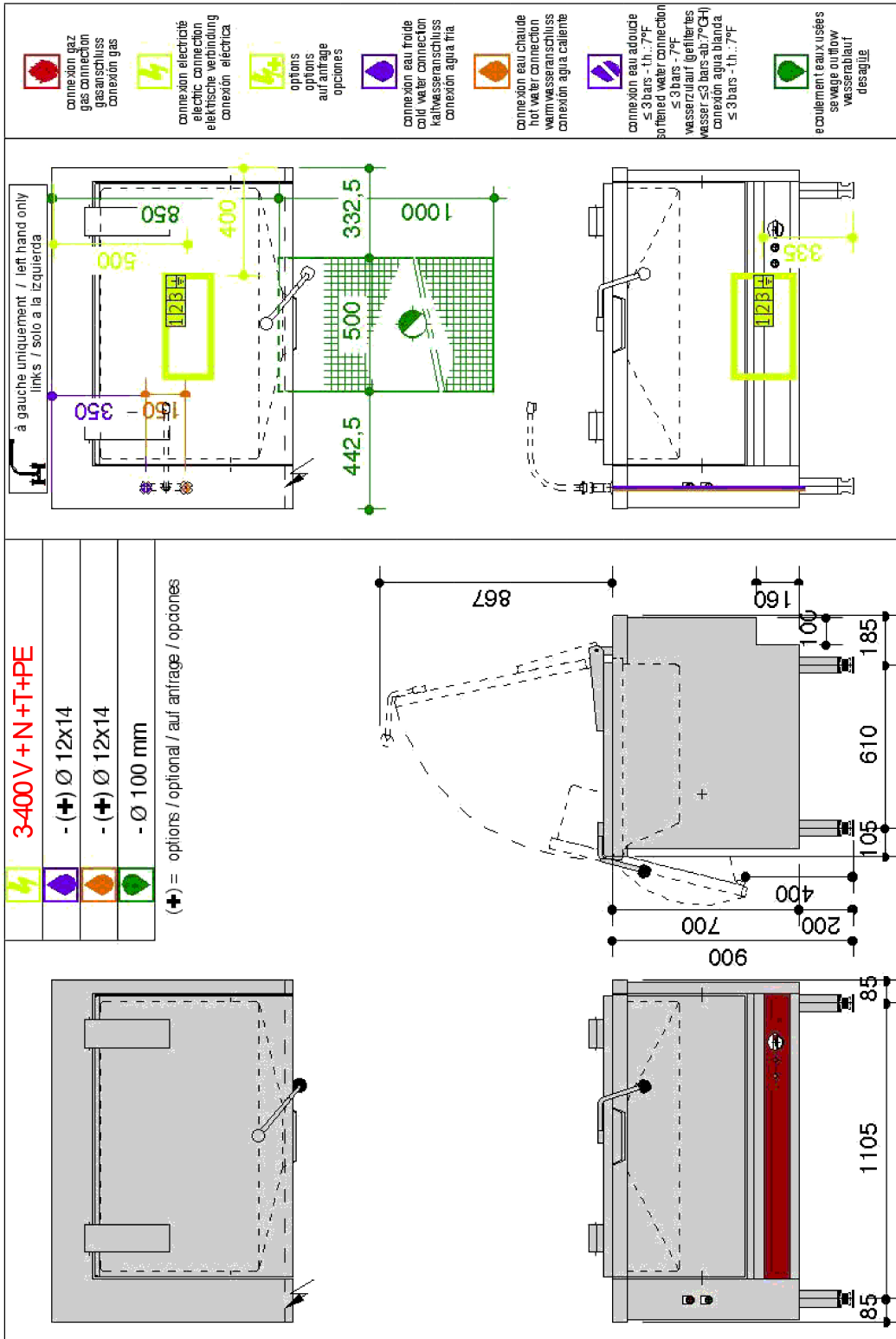
### OPTIONS CODE

Supplement for a 10-mm thick BIMETAL base ins. 18-10 s/s 2 mm thick/out. steel 8 mm thick	V02044
Equipment for a 24V remote control contactor(s) not supplied	V00878
Terminal block for energy saver device to regulate energy	V02427
Pan tilt safety cut-out included stop heating when tilting	Included
Counter balanced lid in all positions	V00569
Removable s/s drainage system fitted in the factory	V02493
S/S rear panel fitted in factory L : 840/1265 x H : 645 mm	V01183
Mixer water tap CW/HW Ø 15x21 swivel spout : 360° - on the left side	V00561
Mixer water tap CW/HW Ø 15x21 swivel spout : 180° - on the left side	V01651
Hole cut to suit client's tap - tap supplied and fitted by client - on the left side	V01292

### ACCESSORIES CODE

S/S plinth to clamp on legs H : 170 mm for standard legs	V01188
Bain-marie adapter collar for GN containers (not supplied)	V01852





LES AUTHENTIQUES DE LA CUISSON

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