

TILTING BRATT PANS - 75 dm2/150 L.

ELECTRONIC REGULATION



Summary

Energy:

GAS

Code:

Designation:

V03012

G1SBE75AERO-EL

Dimensions (W x D x H) : 1275/1700 x 900 x 900 mm Power : 37,5 kW (gas) Voltage/Electric p. : 1~230V+E / 0,180

Weight : 260 kg

DEVICE DESCRIPTION

General description

Chassis:

Support frame in AISI 304 stainless steel, thickness 15 to 30/10, assembled by high intensity.

Top:

Top (frame) in AISI 304 stainless steel, 30/10 thick, with 55 mm front flanged edge and plywood.

Base:

Feet, height 400 mm, in AISI 304 stainless steel tube, diameter 76 mm with adjustable bases (0 / + 30).

Natural gas flow G20/20:

3,97

Propane gas flow G31/37:

2,91

Sauté pan:

- . 75 dm2 tank.
- . 18-10 stainless steel tank, sandblasted aspect, thickness 30 / 10th base thickness 10 mm.
- . 25/10 thick ferrule with bevelled front face fitted with a large spout.
- . Internal ribs: W: 1238 x D: 615 x H: 250 mm.
- . Cover in 18-10 stainless steel, 15/10 thick, with stainless steel spring hinges to keep it "open", with stainless steel handle.
- . Automatic tilting of the tank by electric actuator, supplied with 230 V mono.

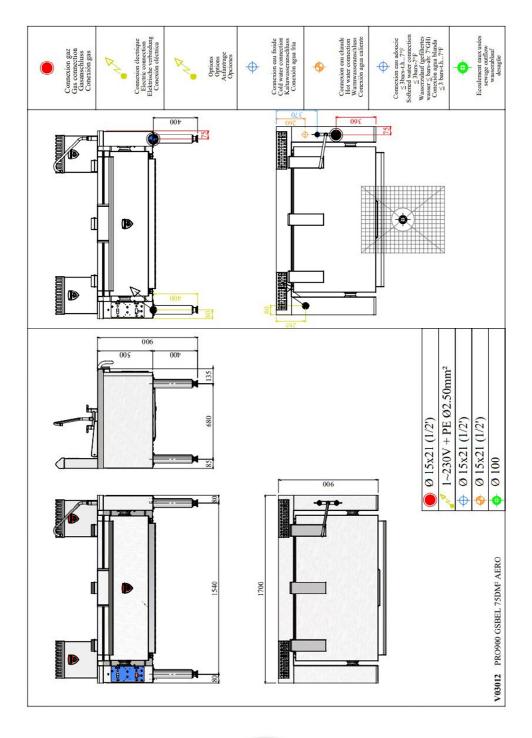
Heating:

- . Multi ramp burner in enamelled steel, output: 37.5 kW with spark plug.
- . Controlled by an energy metering device.
- . Electronic regulation.
- . Electric ignition by spark train (1 $^{\sim}$ 230V + T) controlled by a push button. (manual ignition always possible).
- . Interchangeable ruler on the left or right side.
- . Micro-contact protects against tank tilting (stopping heating).
- Power 37.5 kW in 1 / 230V + T EC / EF power supply (flow rate 28L / min under 3 Bars).



OPTIONS	CODE
Supplement for a 10-mm-thick BIMETAL base - ins. AISI 304 S/S 2 mm thick/out. steel 8 mm thick	V03209
Volumetric feeder CW/HW for bratt pans with electronic regulation	V02696
Pan tilt safety cut out for bratt pans with electronic regulation	Included
Electric motor tilt 1-230 V + E / 0.180 kW	Included
Counter balanced lid - in all positions	V03212
Removable s/s drainage fitted in factory	V03211
Mixer water tap CW/HW - electrically operated mixer	Included
S/S rear panel fitted in factory	V03297
ACCESSORIES	CODE







LES AUTHENTIQUES DE LA CUISSON

CHARVET

1170 rue principale - BP3 - 38850 Charavines - FRANCE Tél: +33 (0)4 76 06 64 22 - info@charvet.fr www.charvet.fr











