

BRAISING PANS - BRAISING PAN 75 dm2/150 L.

MECHANICAL REGULATION



Summary

Energy :

Code:

V03015

Designation:

E1SBE75AERO

Dimensions (W x D x H) : 1700 x 900 x 900 mm Power : 22,5 kW (elec) Voltage/Electric p. : 3~400V+N+E / 22,5

Weight: 225 kg

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.

Top:

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

Rase

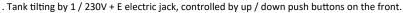
Feet, height 400 mm, in 18-10 stainless steel tube, diameter 76 mm with adjustable bases (0 / + 30).

Natural gas flow G20/20:

Propane gas flow G31/37:

Braising pan/construction:

- . 75dm2 AlSl304 stainless steel 30 / 10th thick pan with 10 mm thick AlSl304 stainless steel bottom. Beveled front face with large integrated spout. 40 mm passage on the sides of the tank to facilitate cleaning.
- . Internal dimensions of the tank (mm): W 1238 x D 635 x H 250 $\,$
- . Full cover, also covering the spout, AISI304 stainless steel 15 / 10th thickness with stainless steel spring hinges for the hand, open and integrated maneuvering handle in stainless steel tube to ensure rigidity.



- . EC / EF mixer for filling posi tank, on the right side Gooseneck 300 mm.
- . Ergonomic arrangement of the controls, on the worm cover, on the front of the device, on the left side.

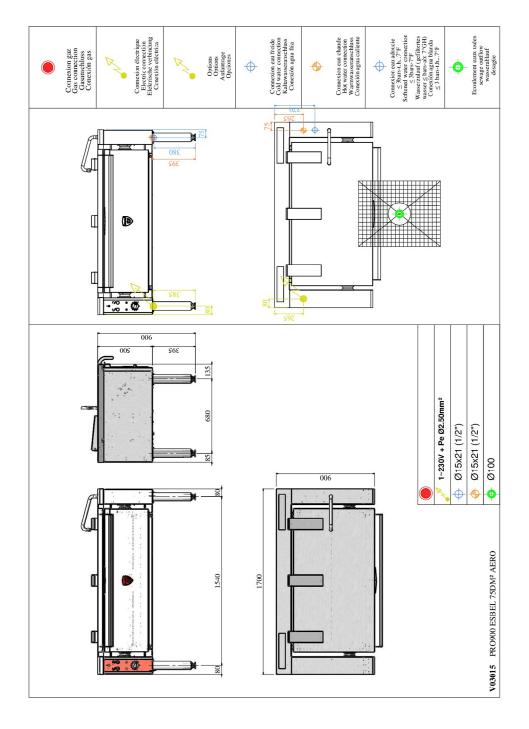
Heater:

- . Flat shielded resistors plated under the tank.
- . Regulation by energy meter.
- . Safety micro-contact when the tank is tilted.
- . Supply EC/EF (flow rate 28L / min under 3 bars of pressure).



OPTIONS	CODE
Supplementfora10-mmthickBIMETAL base ins. 18-10 s/s 2 mm thick/out. steel 8 mm thick	V03210
Pan tilt safety cut out cuts the heating when the tank tilts	Included
Electric motor tilt 1-230 V + N + E 0.180 kW	Included
Counter balanced lid in all positions	V03212
Removable s/s drainage system fitted in factory	V03211
S/S rear panel fitted in factory L : 840/1265 x H: 645 mm	V03297
Manual mixer water tap CW/HW with electric control	Included
ACCESSORIES	CODE







LES AUTHENTIQUES DE LA CUISSON

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