Thermaline bratt pans - h = 700 mm

Electric tilting pressure bratt pans CTS

The Electrolux THERMALINE is designed for the very heavy duty requirements of hotels, institutions, hospitals, central kitchens and in-flight kitchens. The range consists of a wide choice of elements that can be installed as individual, free-standing units or assembled into a complete cooking suite made virtually seamless by means of hygienic connecting systems. The electrically heated tilting pressure bratt pan has a multifunctional cooking surface in compound and is used for browning, braising, preparing sauces, sautéing, poaching, steaming, boiling, stewing, preparing white sauces, pressure steaming, etc.

**Performance features & user benefits**
- Large digits on display can be easily seen from a distance.
- Multipurpose cooking surface guarantees great flexibility in the cooking processes:
  - Roasting / Browning / Stewing and Preparation of sauces / Sautéing and Boiling
  - Pressure cooking / Steaming with closed or open lid.
- The flat bottom allows an even distribution of fat. The minimum use of fat offers optimum grilling results.
- Advantages of pressure cooking (depending on quality and type of food) in comparison with a traditional bratt pan:
  - Cooking duration reduced by approximately 50% compared with normal cooking.
  - Low nutritional properties alteration
  - Low weight losses (-13÷15%)
  - Lower energy consumption (up to 3 %).
- Optimum heat distribution in the food provides best cooking results in terms of taste, colour and consistency and in terms of preserving vitamins.
- Overnight cooking possible: saving electricity and time.
- A complete menu can be prepared at the same time: vegetables, potatoes, meat and crème caramel.
- Motorized tilting allows for precise pouring of any liquid product.
- The pan can be tilted at a variable speed over 90° to facilitate pouring and cleaning operations.
- The tilting axis is located at the front and upper position of the pan to keep the pouring path short when filling different types of vessels.
- Insulated and counterbalanced lid.

**Controls**
- Electronic microprocessor control with digital display consents
  - pre-selection of cooking temperature (from 50 to 250°C), duration and start time, ensuring adherence to pre-programmed cooking process.

- The square inner cooking well and the suspension frames (optional accessory), make it possible to work directly with GN containers.

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- “Boiling function”: when nominal temperature is equal or lower than 110°C, the system measures the temperature on the sides of the well, as in a boiling pan.
- “Frying function”: when nominal temperature is equal or higher than 110°C, the system controls the temperature on the bottom plate as in a frying pan.
- “Pressure function”: once the pressure lid is closed the system automatically regulates itself.
- No overshooting of cooking temperatures and fast reaction.
- Error display for quick trouble-shooting.
- A SOFT setting for a gentle heat input, for delicate products - avoiding undesired spillage.
- **POWER LEVELS** setting: possibility of choosing between 9 available power levels to adjust to the type of food being cooked instead of selecting the temperature.
- On request it can be connected to an HACCP integrated system for monitoring, supervision and recording of all data by means of a computer.
- Prearranged for eventual energy optimisation or external surveillance systems.
- The steam condensation function automatically nullifies the steam pressure after cooking is completed at the end of the cooking cycle.
- The **Core Temperature Sensor** provides efficient temperature control: the power is supplied as and when required to keep the set temperature value without exceeding it. Once reached, the food is ready to be served.

**Construction**
- Top, front and side panels in AISI 304 stainless steel.
- Pan with all edges rounded.
- Pan bottom with thermo storage block heating technology: 15 mm in compound plus 15 mm thick storage and heating block.
- The high-quality thermal insulation of the pan saves energy and keeps operating ambient temperature low for the comfort of the chefs.
- The water mixing unit (optional accessory) integrated into the left console simplifies filling and cleaning the pan.

**TECHNICAL DATA**

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<td>400 V, 3N, 50/60</td>
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</table>

**ACCESSORIES**

- AUTOM.WATER FILLING (HOT+COLD) L/H SIDE 912050 912050 912050 912050
- AUTOM.WATER FILLING/COLD WATER L/H SIDE 912048 912048 912048 912048
- BACK PANEL SUPPORT BASE-NO PlINTH 912055 912055 912055 912055
- BASE PLATE 1/TGN - FOR BRASSING PANS 912021 912021 912021 912021
- BOTTOM PLATE+F/EET 100MM/TILT UNIT D=900 912066 912066 912066 912066
- BOTTOM PLATE+F/EET 200MM/TILT UNIT D=900 912071 912071 912071 912071
- C-BOARD FOR WALL INSTALLATION 1200X40 MM 912100 912100 912100 912100
- C-BOARD FOR WALL INSTALLATION 1800X40 MM 912100 912100 912100 912100
- CONNECT RAILPER YMT/BACK TO BACK INSTALL 912056 912056 912056 912056
- ELECTRO KIT 16A/32A, FOR 912460 NEWTHERMA 912461 912461 912461 912461
- FS ISLAND INSTALL.+HEAR PANELLING H=700 912052 912052 912052 912052
- MIXING TAP 1 HANDL/H SIDE-TILING PANS 912047 912047 912047 912047
- MIXING TAP 2 HANDL/H SIDE-TILING PANS 912049 912049 912049 912049
- MIXING TAPS/WELL/H SIDE-AUTO.FILLING 912074 912074 912074 912074
- MOBILE KIT NEWTHERM (VAR.WIDTH = S-CODE) 912460 912460 912460 912460
- PERFOMED CONTAINER+HANDLES 170N H=100 912011 912011 912011 912011
- PERFOMED CONTAINER+HANDLES 170N H=150 912012 912012 912012 912012
- PERFOMED CONTAINER+HANDLES 200N H=200 912073 912073 912073 912073
- S/S PLINTHSL+R 900X200MM-TILING UNITS 912059 912059 912059 912059
- S/S PLINTHSL+R 900X300MM-TILT.UNIT.WALL 912058 912058 912058 912058
- SPRAY NOZ/L/EFT HANDL/H SIDE 912051 912051 912051 912051
- STRAINER F/DUMPL.BRAS PANS 80/100L 910191 910191 910191 910191
- SUSPENS.FRAME/1 RECT.BOL/BRAISING PANS 910191 910191 910191 910191
- WATER CONNECTION KIT FOR 912460 NEWTHERM 912462 912462 912462 912462

Subject to change without notice
2012-07-27
DAIA015

Temperature Sensor

- The **Temperature Sensor** at the end of the cooking cycle.

**Safety valve on the lid** avoids overpressure in the food compartment.
- The pressure lid is provided with a proven fast-acting lock which is simple and safe in operation.

**Hygiene & Safety**

- Minimised presence of narrow gaps for easier cleaning of the sides in order to meet the highest hygiene standards.
- Easy to clean cooking surface due to large-radius edges and corners.
- IPX6 water resistant.
- 98% recyclable by weight & packing free of toxic substances.

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Legend:
- CWI - Cold water inlet
- EI - Electrical connection

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