

## Modular Cooking Range Line ECO 70 Gas Tilting Bratt Pan 60lt with mild steel bottom

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



**373180 (A7BRGHMNF0)** 60-lt gas tilting braising pan with mild steel cooking surface

### Short Form Specification

**Item No.** \_\_\_\_\_

Suitable for natural gas or LPG. Burners with optimized combustion, flame failure device, piezo ignition and electronic flame control. Polished mild steel plated cooking surface for roasting, browning, stewing, preparation of sauces, sautéing, boiling and braising. Can be installed on cantilever systems. Mechanism to manually tilt the pan. Double-skinned lid in stainless steel. Cooking temperature can be set through thermostat. Exterior panels in stainless steel with Scotch Brite finish. Height adjustable feet in stainless steel. Right-angled side edges to allow flush-fitting junction between units.

APPROVAL: \_\_\_\_\_

### Main Features

- Actual cooking temperature setting through adjustable thermostat.
- Working temperature can be set from 90 °C to 290 °C.
- Heat-insulated: limited heat radiation and low energy consumption.
- Manual tilting mechanism to facilitate pan emptying.
- Smooth large surfaces, easy access for cleaning.
- IPX4 water resistance certification.
- Unit to have stainless steel feet with height adjustment up to 50 mm.

### Construction

- Cooking surface in mild steel for sautéing, poaching, steaming, boiling, stewing and regular frying.
- Lid in stainless steel.
- All pan internal surfaces round and polished for better hygiene.
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- One piece pressed 1.5 mm work top in Stainless steel.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- Burners in AISI 441 against corrosion and thanks to a high strength yield, are resistant to high temperature.
- Usable capacity of the well 50 liters.

### Optional Accessories

- Draught diverter, 150 mm diameter  PNC 206132
- Matching ring for flue condenser, 150 mm diameter  PNC 206133
- Flanged feet kit  PNC 206136
- Frontal kicking strip for concrete installation, 800mm  PNC 206148
- Frontal kicking strip for concrete installation, 1000mm  PNC 206150
- Frontal kicking strip for concrete installation, 1200mm  PNC 206151
- Frontal kicking strip for concrete installation, 1600mm  PNC 206152
- Frontal kicking strip, 800mm (not for refr-freezer base)  PNC 206176
- Frontal kicking strip, 1000mm (not for refr-freezer base)  PNC 206177
- Frontal kicking strip, 1200mm (not for refr-freezer base)  PNC 206178
- Frontal kicking strip, 1600mm (not for refr-freezer base)  PNC 206179
- Kit 4 feet for concrete installation (not for 900 line free standing grill)  PNC 206210
- Right and left side handrails  PNC 206240



## Modular Cooking Range Line ECO 70 Gas Tilting Bratt Pan 60lt with mild steel bottom

- Flue condenser for 1 module, 150 mm diameter PNC 206246
- Pair of side kicking strips PNC 206249
- Pair of side kicking strips (concrete installation) PNC 206265
- CHIMNEY GRID NET,590MM-700&900LINE PNC 206403
- Trolley with lifting & removable tank PNC 922403
- Pressure regulator for gas units PNC 927225



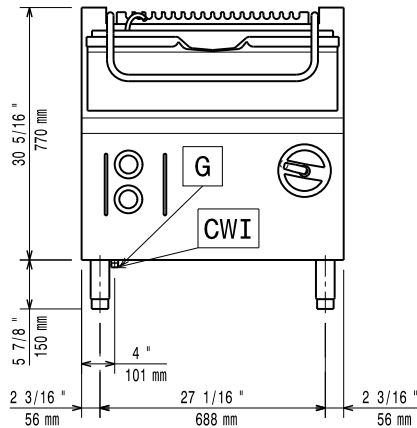
**Modular Cooking Range Line  
ECO 70 Gas Tilting Bratt Pan 60lt with mild steel bottom**

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

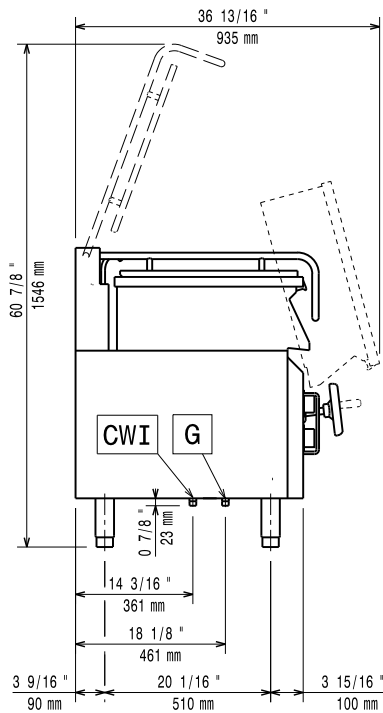
2018.06.14

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**Front**

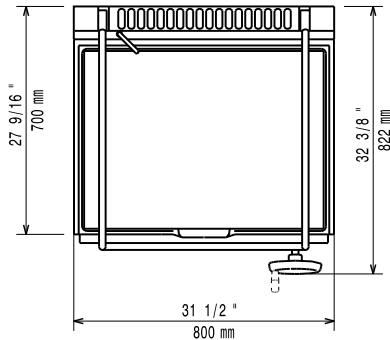


**Side**



**CWI1** = Cold Water inlet  
**G** = Gas connection

**Top**



## Gas

### Gas Power:

**373180 (A7BRGHMNF0)** 54544 Btu/hr (16 kW)

### Standard gas delivery:

Natural Gas G20 (20mbar)

### Gas Type Option:

LPG

### Gas Inlet:

1/2"

## Key Information

**Cooking Surface Depth:** 410 mm

**Cooking Surface Width:** 680 mm

**Cooking Surface Thickness:** 10 mm

**Cooking Well Height:** 200 mm

**Well Capacity, Max:** 60 lt

**Working Temperature MIN:** 90 °C

**Working Temperature MAX:** 290 °C

**Shipping weight:** 120 kg

**Shipping height:** 1140 mm

**Shipping width:** 820 mm

**Shipping depth:** 860 mm

**Shipping volume:** 0.79 m<sup>3</sup>

No clearance needed on rear sides of unit if wall is of non combustible type. If wall is combustible, minimum 50 mm wall clearance should be maintained.