

100 litre electric bratt pans

The Electrolux 900-Line of modular cooking equipment is designed to meet the heavy duty cooking requirements of institutional caterers and the larger restaurants and hotel kitchens. The flexibility of the modular design, with innumerable configurations either free-standing, bridged or cantilever, can be precisely tailored to meet the needs of the caterer. The models detailed in this sheet are 100 litre electric bratt pans.



210309

EASY TO INSTALL

- Main connections can be via the base of the unit.
- All models provided with service duct to facilitate installation.
- All models can be installed on cantilever system.

EASY TO CLEAN

- Well and double skinned lid/worktop in 304 AISI stainless steel.
- Front, side, rear and bottom panels in stainless steel with Scotch Brite finish.
- All models have right-angled side edges to allow flush-fitting joins between units, eliminating gaps and possible dirt traps.
- The special design of the control knob system guarantees against water infiltration.

EASY TO USE

- Armoured elements in 304 AISI stainless steel mounted under the external base of the well.
- Thermostatically controlled temperature from 120°C to 300°C. There is also an energy regulator to accurately control the energy input (to prevent food sticking to the well base).
- Safety thermostat.
- Choice of well cooking surface in mild steel or compound (3 mm of 316 AISI stainless steel on top of 12 mm of mild steel).
- Mild steel: dry cooking and regular frying.
- Compound: like mild steel but also damp cooking.
- All the Bratt Pans incorporate an AISI tap as standard.

- Angled control panel for easy viewing, featuring recessed controls and a hand wheel with retractable handle for the tilt mechanism (for manual tilt models).

EASY TO MAINTAIN

- IPX5 water protection.

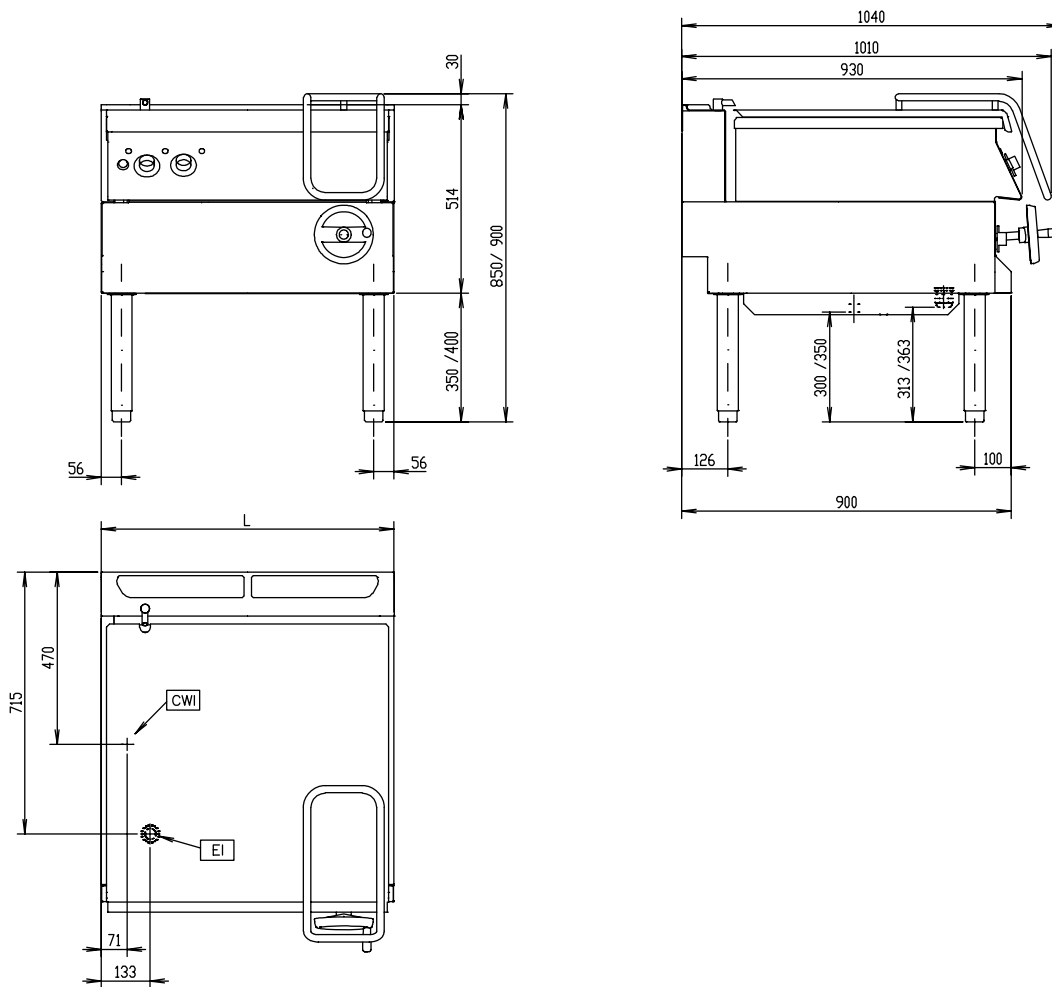
EASY ON THE ENVIRONMENT

- 98% recyclable by weight.
- CFC free packaging.



Electrolux

210309, 210312, 210311, 210310



Elco 900

100 litre electric bratt pans

CAMD010

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	ZBRTE4M 210309	ZBRTE4MA 210310	ZBRTE4S 210311	ZBRTE4SA 210312
LEGEND				
CWI - Cold water inlet	3/4"	3/4"	3/4"	3/4"
EI - Electrical connection	400 V, 3N, 50/60	400 V, 3N, 50/60	400 V, 3N, 50/60	400 V, 3N, 50/60
TECHNICAL DATA				
Power supply	Electric	Electric	Electric	Electric
External dimensions - mm				
width	1000	1000	1000	1000
depth	930	930	930	930
height	850	850	850	850
height adjustment	50	50	50	50
Temperature limiter	●	●	●	●
Power - kW				
installed-electric	19	19	19	19
Net weight - kg.	180	180	180	180
Supply voltage	400 V, 3N, 50/60	400 V, 3N, 50/60	400 V, 3N, 50/60	400 V, 3N, 50/60
ACCESSORIES				
NOT TRANSLATED	206305	206305	206305	206305
2 PANELS FOR SERVICE DUCT (BACK TO BACK)	206202	206202	206202	206202
2 PANELS FOR SERVICE DUCT (SINGLE INST.)	206181	206181	206181	206181
2 SIDE KICKING STRIPS	206180	206180	206180	206180
2 SIDE PANELS FOR GRILL / BRATT PAN	206207	206207	206207	206207
FLANGED FEET KIT	206136	206136	206136	206136
FRONTAL KICKING STRIP 1000 MM	206177	206177	206177	206177
FRONTAL KICKING STRIP 1200 MM	206178	206178	206178	206178
FRONTAL KICKING STRIP 1600 MM	206179	206179	206179	206179
FRONTAL PANEL FOR 100 LT BRATT PAN	206200	206200	206200	206200
JUNCTION SEALING KIT	206086	206086	206086	206086
KIT 4 FEET GRILL/BRATT PAN-CONCRETE INST	206163	206163	206163	206163
SUPPORT FOR "BRIDGE" SYSTEM 1000 MM	206138	206138	206138	206138
SUPPORT FOR "BRIDGE" SYSTEM 1200 MM	206139	206139	206139	206139
SUPPORT FOR "BRIDGE" SYSTEM 1400 MM	206140	206140	206140	206140
SUPPORT FOR "BRIDGE" SYSTEM 1600 MM	206141	206141	206141	206141
SUPPORT FOR "BRIDGE" SYSTEM 800 MM	206137	206137	206137	206137