

**Family**  
COOKING EQUIPMENT STAR 70

**Section**  
TILTING BRATT PANS

**Model**  
NBR78GI  
**Code**  
CR0599000

### 60L GAS BRATT PAN WITH PAN BOTTOM IN DUPLEX

Gas tilting bratt pan constructed in AISI 304 stainless steel. Cooking tank with manual tilt mechanism, constructed in stainless steel, 60-litre capacity, rectangular in shape with radiused corners for ease of cleaning, bottom in 10mm thick Duplex. Designed for insertion of water filling kit operated by manual control with fixed water tap located on top. Double skinned lid with drip zone at rear for conveying condensate liquid into the pan, fitted with sturdy AISI 304 stainless steel hinges with spring balancing. Satin-finish AISI 304 tubular steel handle with front grip, joined to lid. Heating by means of steel burner with stabilized flame underneath the tank, gas safety valve with thermocouple. Automatic ignition by means of piezoelectric device with waterproof cap. Thermostatic temperature control from 100° to 280°C. Safety thermostat. Heating automatically turned off when pan is tilted. Height adjustable feet in stainless steel.



#### Technical data

Width mm:	800	Internal dim. oven mm:	
Depth mm:	730	Oven capacity:	
Height mm:	870	Oven power kW:	
Weight kg.:	135.00	Qty heating zones:	1 x 14 kW
Volume m <sup>3</sup> :	0.80	Plate dim. mm:	726X410
Power supply:		Dim. heating zone mm:	
Gas power kW:	14.00	Qty tank:	1
Electric power kW:		Tank dim. mm:	770x540x200
		Tank capacity l:	60 (50)

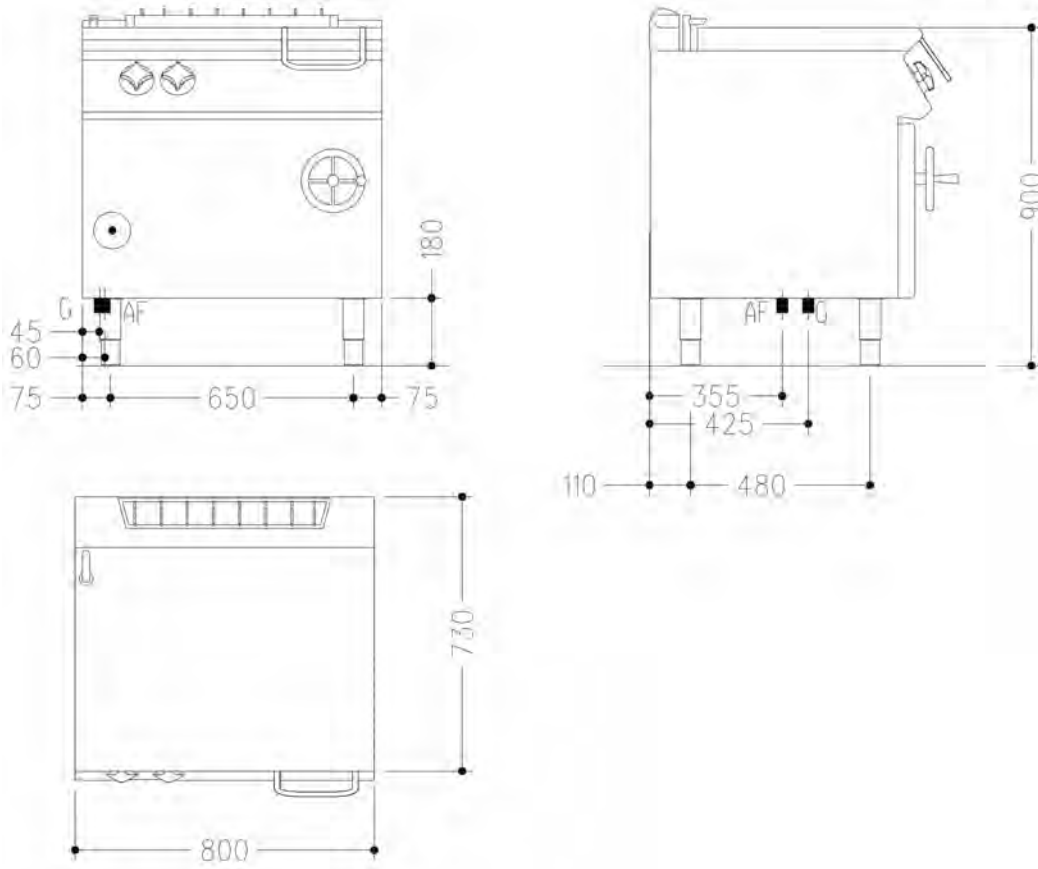
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**Legend**

(E) Socket 1:

(E) Socket 2:

(G) Gas:  $\varnothing 1/2"$ - H=200mm

(AD) Softened water:

(AF) Cold water:  $\varnothing 1/2"$ -H=200mm

(AC) Hot water:

(S) Draining:

(FR) In e out freon:

(V) Steam: