## Modular Cooking Range Line 700XP Gas Tilting Bratt Pan 60lt with Duomat bottom

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA#	



Modular Cooking Range Line

700XP Gas Tilting Bratt Pan 60lt with Duomat bottom

371181 (E7BRGHDNF0)

60-It gas tilting braising pan with duomat cooking surface

## **Short Form Specification**

#### Item No.

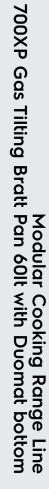
Suitable for natural gas or LPG. Burners in AISI 441 with optimized combustion, flame failure device, piezo ignition and electronic flame control. Duomat cooking surface for roasting, browning, stewing, preparation of sauces, sautéing, boiling and braising. Can be installed on cantilever systems. Mechanism 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.

#### **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 with Duomat bottom: a 10 mm-thick alloy obtained from the combination of 2 different stainless steels for better thermal stability and corrosion resistance.
- 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 strenght yield, are resistant to high temperature.





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## **Optional Accessories**

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• Draught diverter, 150 mm diameter	PNC	206132
• Matching ring for flue condenser, 150 mm diameter	PNC	206133
<ul> <li>Kit 4 wheels - 2 swivelling with brake</li> <li>it is mandatory to install base</li> <li>support and wheels</li> </ul>	PNC	206135
Flanged feet kit	PNC	206136
<ul> <li>Frontal kicking strip for concrete installation, 200mm</li> </ul>	PNC	206146
<ul> <li>Frontal kicking strip for concrete installation, 400mm</li> </ul>	PNC	206147
<ul> <li>Frontal kicking strip for concrete installation, 800mm</li> </ul>	PNC	206148
<ul> <li>Frontal kicking strip for concrete installation, 1000mm</li> </ul>	PNC	206150
<ul> <li>Frontal kicking strip for concrete installation, 1200mm</li> </ul>	PNC	206151
<ul> <li>Frontal kicking strip for concrete installation, 1600mm</li> </ul>	PNC	206152
• Frontal kicking strip, 200mm (not for refr-freezer base)	PNC	206174
• Frontal kicking strip, 400mm (not for refr-freezer base)	PNC	206175
• 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
Flue condenser for 1 module, 150 mm diameter	PNC	206246
Pair of side kicking strips	PNC	206249
Pair of side kicking strips for concrete installation	PNC	206265
• Rear paneling - 800mm (700/900)	PNC	206374
• Rear paneling - 1000mm (700/900)	PNC	206375
• Rear paneling - 1200mm (700/900)	PNC	206376
• Chimney grid net, 590mm (700XP/900)	PNC	206403
<ul> <li>Pressure regulator for gas units</li> </ul>	PNC	927225



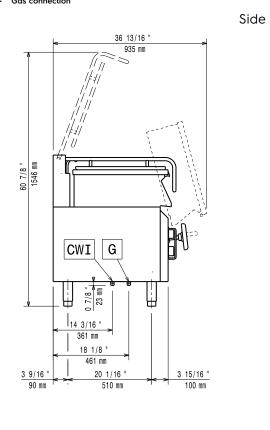


## Modular Cooking Range Line 700XP Gas Tilting Bratt Pan 60lt with Duomat bottom

# Front 30 5/16 " 770 mm G CWI E 150 27 1/16 " 2 3/16 2 3/16 " Top 00000000000000000000000 27 9/16 " E 200 32 3/8 <sup>a</sup> 822 mm 31 1/2 "

800 mm

CWI1 = Cold Water inlet 1 G = Gas connection



#### Gas

Gas Power:

**371181 (E7BRGHDNF0)** 54544 Btu/hr (16 kW) **Standard gas delivery:** Natural Gas

Standard gas delivery: Natural G Gas Type Option: LPG

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 It **Working Temperature MIN:** 90 °C Working Temperature MAX: 290 °C Net weight: 105 kg 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.

