



## E3800D BRATT PAN



### KEY FEATURES

- Stainless steel pan
  - instigates improved heat distribution
- Versatile cooking performance
  - achieve six different cooking methods in one unit
- Manual tilt via front located handle
  - safe, smooth pan tilting
- Incremental opening lid
  - see what's cooking without unnecessary heat loss
- Precise temperature control from 100 to 300°C
  - accurate and sensitive operation
- Automatic power cut-off when pan is tilted
  - additional safety feature for added peace of mind
- Integrated water faucet
  - add water to pan as and when required

### MODELS and ACCESSORIES

#### E3800D Bratt pan

- Factory fitted, adjustable castors
- Steaming tray
- 1/1 gastronorm compatible cradle

### INSTALLATION NOTES

Adequate ventilation must be provided in accordance with current legislation for details that relate to specific locations.

Install unit on a level, fireproof surface in a well-lit, draught free position. If floor is made of a combustible material, local fire requirements must be checked to ensure compliance.

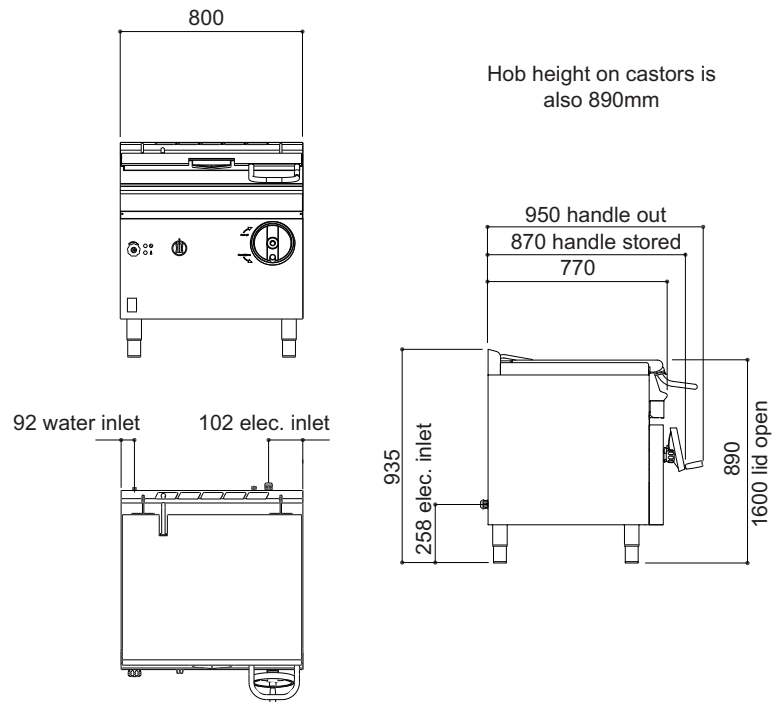
A clearance of 150mm should be observed between appliance and any combustible wall.





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### MODEL DIMENSIONS (in mm)



### SPECIFICATION DETAILS

Pan dimensions ( <i>w x d x h - mm</i> )	720 x 430 x 200
Total rating ( <i>kW</i> )	7.6
Supply voltage	400V 3N~
Amps per phase ( <i>A</i> )	L1: 11.2 , L2: 11.2 , L3: 11.2
Water capacity ( <i>litres</i> )	60
Water connection ( <i>BSP</i> )	1/2"
Weight ( <i>kg</i> )	118
Packed weight ( <i>kg</i> )	123