

**372183 (Z7BREHDNFX)**

60-lt electric tilting braising pan with duomat cooking surface

Main Features

- Actual cooking temperature setting through adjustable thermostat.
- Manual tilting mechanism to facilitate pan emptying.
- Smooth large surfaces, easy access for cleaning.
- Unit to have stainless steel feet with height adjustment up to 50 mm.
- Infrared heating elements mounted below the cooking surface.
- Working temperature can be set from 80 °C to 300 °C.

Construction

- All pan internal surfaces round and polished for better hygiene.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- One piece pressed 1.5 mm work top in Stainless steel.
- IPx4 water protection.
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- Lid in stainless steel to reduce heat dispersion.
- Cooking surface with [i][b]Duomat[/b]/[i] bottom: a 10 mm-thick alloy obtained from the combination of 2 different stainless steels for better thermal stability and corrosion resistance.
- Usable capacity of the well 50 liters.

Sustainability

- Heat-insulated: limited heat radiation and low energy consumption.

Optional Accessories

PNC Code	Description
Feet, wheels and ramps	
206136	Flanged feet kit
206210	4 feet for concrete installation (not for 900 line freestanding grill)
Handrails	
206167	Frontal handrail 800 mm
206191	Frontal handrail 1200 mm
206240	Right and left side handrails
Kicking strips	
206148	Frontal kicking strip for concrete installation, 800 mm
206150	Frontal kicking strip for concrete installation, 1000 mm
206151	Frontal kicking strip for concrete installation, 1200 mm
206152	Frontal kicking strip for concrete installation, 1600 mm
206176	Frontal kicking strip, 800 mm
206177	Frontal kicking strip, 1000 mm
206178	Frontal kicking strip, 1200 mm
206179	Frontal kicking strip, 1600 mm
206249	Pair of side kicking strips
206265	Pair of side kicking strips (concrete installation)
Trolleys	
922403	Trolley with lifting and removable tank

Recommended Detergents

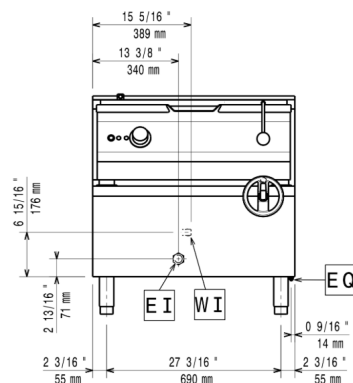
PNC Code	Description
0S2292	C41 HI-TEMP RAPID DEGREASER 6pcx1L+1 trigger

Technical specifications

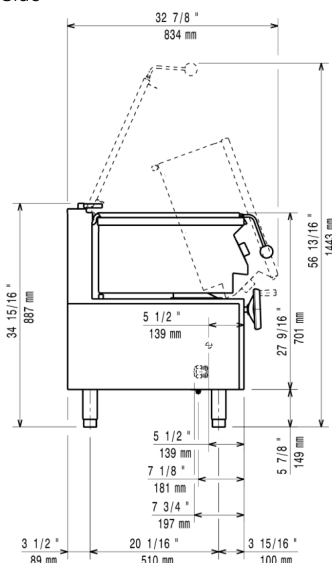
Electric

Supply voltage:	380-400 V/3N ph/50-60 Hz
Total Watts:	9.5 kW
Key Information:	
Cooking Surface Depth:	410 mm
Cooking Surface Width:	680 mm
Cooking Surface Thickness:	10 mm
Cooking Well Height:	180 mm
Well Capacity, Max:	60 lt
Working Temperature MIN:	80 °C
Working Temperature MAX:	300 °C
Net weight:	105 kg
Shipping weight (gross):	131 kg
Shipping height:	1080 mm
Shipping width:	820 mm
Shipping depth:	860 mm
Shipping volume:	0.76 m³
Certification group:	EBP7M3

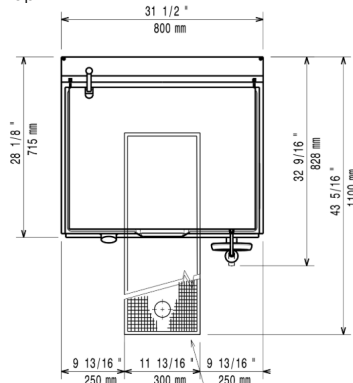
Front



Side



Top



CW1 = Cold Water inlet 1 (cleaning)

EI = Electrical inlet (power)

