

# Optima | 8 | 5 | 0

## Product data sheet – Gas tilting bratt pan 2/1 GN manual tilting, CNS, Town gas operated

MKN-No.:  
10020686

Multifunctional cooking appliance according to DIN 18857 for all-purpose application in commercial kitchens. Suitable for most of the cooking methods used in commercial kitchens. For boiling, steaming, frying, braising and simmering. For cooking meat, quick-fried meat, egg products, fish, milk products and side dishes.



## Technical highlights

### Material:

Casing and cover are made completely of CNS (material No. 1.4301) / AISI 304.  
Visible surfaces with polished and satin finish, 320 grit.

### Bendings:

Cover bent downwards 50 mm on the side and bent upwards 25 mm at the rear. With tightly welded drain channels on the side. Rounded (R30) at the rear for easier cleaning.

### Body:

Buckling resistant, self-supporting, closed construction with side walls, rear wall and bottom.

### Control panel:

Control panel with profile to protect the control elements, can be taken off at the front for simple and cost-efficient service access. Ergonomically shaped knobs for a easy identification of the position.

### Effective area:

Hygienically formed pan of CNS 1.4301 (AISI 304), appropriate for Gastronorm containers, corner radii up to 52.5 mm, with welded frying plate bottom of CNS 1.4404 (316S11) and 12 mm thick underplated, high temperature resistant steel (1.5415) for heat storage.

### Installation:

Equipped for installation of appliance feet which are adjustable in height (optional) or for installation on a plinth provided by customer.

### Type of energy:

Appliance is completely wired internally for the electrical supply provided by customer. All contactors required for operation are installed.  
Appliance is completely tubed internally in accordance with gas requirements for the gas connection provided by customer.

### Special feature:

Double walled, insulated, spring balanced hinged lid with swivel joint. Inner lid with the drip edge in the kettle rim for condensate discharge. Wear-free without gasket seal.

### Heating:

Heating by atmospheric linear burners, with automatic switch off during the tilting operation. Electronic ignition and flame monitoring of the burner.



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Multifunctional cooking appliance for cooking meat, quick-fried meat, egg products, fish, milk products and side dishes.

### Further features

- connection, sealing by special clip bars flush mounted to the cover (optional)
- panel of the lower section can be taken off at the front for simple, cost-efficient service access
- pan with optimised, seamlessly welded spout outlet at the front – minimum pouring height 440 mm (in case of overall height 850 top edge above the floor)
- ideal pan mounting minimises the pouring stream moving around and allows the pan to be completely emptied
- tilting by means of a crank handle tilting mechanism (self-locking gear unit) with retractable crank handle
- double walled, insulated, spring balanced hinged lid with swivel joint
- inner lid with the drip edge in the kettle rim for condensate discharge – wear-free without gasket seal
- thermostatic temperature control with electronic flame monitoring – gas shut off valve installed in appliance for maintenance purposes

### Technical data

Dimensions (LxWxH*) (mm):	800 x 850 x 700
Effective area:	1
Dim.: effect. area (LxWxH) (mm):	700 x 540 x 200
Diameter (mm):	
Nominal capacity (L):	77
Nominal fill quantity (L):	62
Connected load (electrical) (kW):	0,1
Voltage <sup>1</sup> (V):	230 1 NPE AC
Recommended fuses (A):	1 x 16
Frequency range (Hz):	50/60
Rated heat load (kW):	12
Standard gas pressure – town gas <sup>2</sup> (mbar):	
Gas connection:	DN 20 (3/4")
Heat-up time (Min.):	
Vapour pressure (bar):	
Refrigeration capacity (kW):	
Net weight (kg):	152
Gross weight <sup>3</sup> (kg):	165
Heat emission latent (W):	5420
Heat emission sensitive (W):	5422
Type of protection:	IPX5

\* Carcass height plus optional appliance feet with a height of 150 mm or 200 mm

### Product safety

- CE mark

### Installation requirements

- electrical supply provided by customer
- gas connection provided by customer

### Option / accessories

MKN-No.:	Description:
10016161	Pan scraper
10026971	scoop unperforated
10026969	scoop, perforated

<sup>1</sup> special voltages on request

<sup>2</sup> further types of gas on request

<sup>3</sup> seaworthy packing on request