



bratt tilting pan

Models: SFM 130, 220, 300, Normit PESK 250

Bratt tilting pan is designed for frying, braising of vegetables, meat, fish or poultry while continuously stirring, eliminating the possibility of burning or uneven heating.

The device is suitable for cooking of meat, vegetable stew, pasta souces, risottos, jams and marmalades, sauces, syrups or caramel.

Processes

- braising
- simmering
- cooking
- drying
- roasting
- deep-fat frying
- shallow frying



Quick and even heating

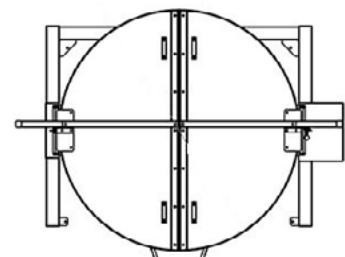
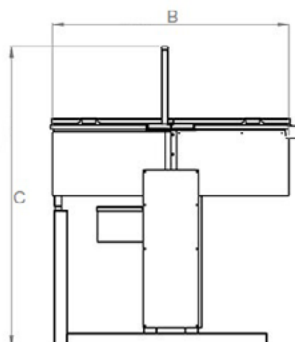
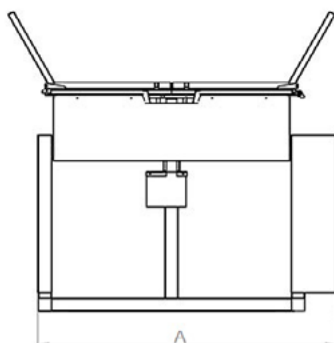
It is a steam or electric tilting bratt pan with direct heating and built-in mixer, designed for large catering services and the food industry. The special design of the heating module excludes the possibility of uneven heating and ensures maximum heat efficiency.

No burning and even heat treatment

The braising pan is equipped with a reinforced spring agitator with Teflon scrapers, which continuously clean not only the entire bottom, but also the walls of the braising pan, thus ensuring an ideal result no matter what level the product is filled to.

Model	SFM 130	SFM 220	SFM 300	PESK 250
A: length, mm	1 840	2 100	2 400	1 799
B: width, mm	1 450	2 000	2 350	1 427
C: height, mm	1 620	1 720	1 820	1 809

PESK 250



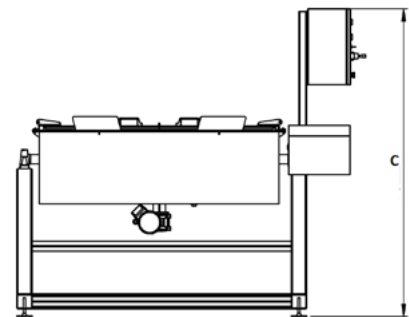
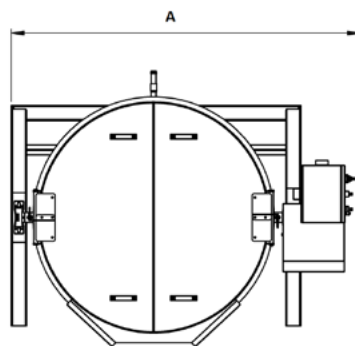
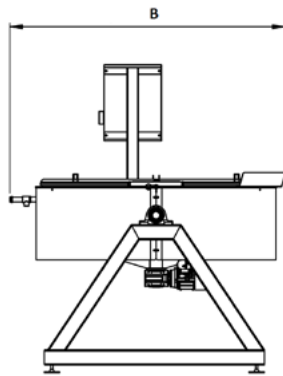
Product discharge

The multifunctional braising pan is equipped with a convenient product discharge system aided by complete tilting of the operating tank.

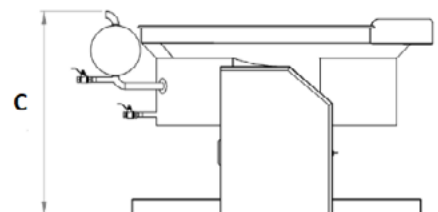
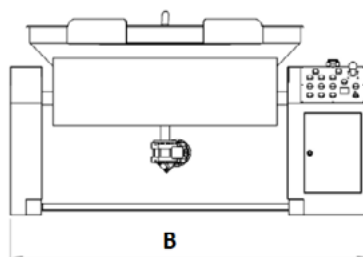
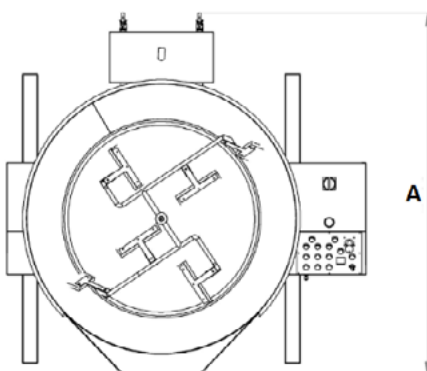
Hygiene

The body is manufactured entirely from AISI304 or AISI316L grade steel. The entire surface of the frying pan is accessible for cleaning and maintenance, and there are no dead zones.

SFM 130



SFM 220





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