



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.

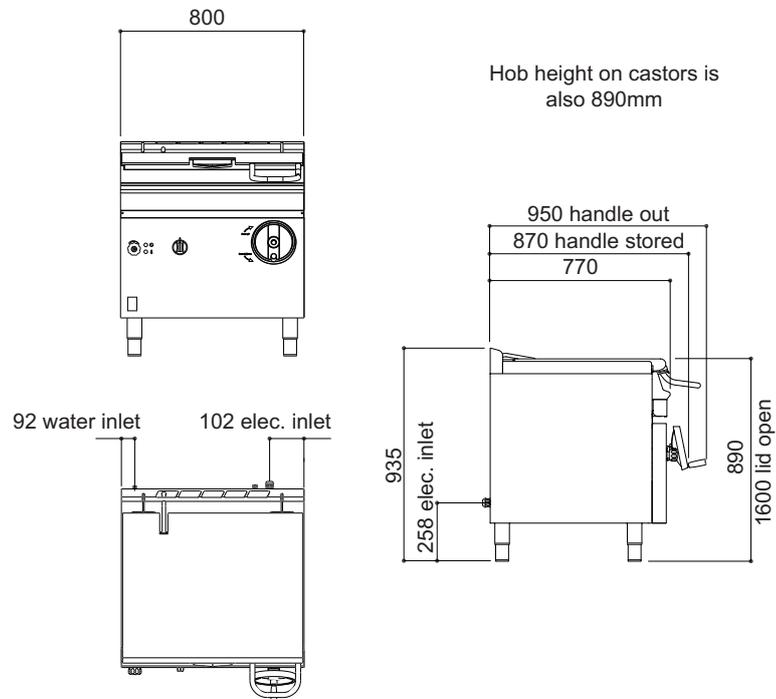




DOMINATOR PLUS

E3800D BRATT PAN

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