

**Family**  
COOKING EQUIPMENT STAR 90

**Section**  
GAS TILTING BRATT PANS

**Model**  
NBR98GI  
**Code**  
CR0591001

### 80L GAS BRATT PAN WITH PAN BOTTOM IN DUPLEX

Gas tilting bratt pan constructed in AISI 304 stainless steel. Cooking tank with manual tilt mechanism, constructed in stainless steel, 80-litre capacity, rectangular in shape with radiused corners for ease of cleaning, bottom in 10 mm thick Duplex. Double skinned lid with drip zone at rear for conveying condensate liquid into the pan, fitted with sturdy AISI 304 stainless steel hinges with spring balancing. Automatic water loading operated by pushbutton. Fixed water tap located on top. Satin-finish AISI 304 tubular steel handle with front grip, joined to lid. Heating by means of steel burner with stabilized flame underneath the tank, gas safety valve with thermocouple. Electric pilot burner ignition operated by gas valve pushbutton. Thermostatic temperature control from 100° to 280 C°. Safety thermostat. Orange indicator light on control panel indicates appliance operation. Heating automatically turned off when pan is tilted. Height adjustable feet in stainless steel. IPX5 protection rating.



#### Technical data

Width mm:	800	Internal dim. oven mm:	
Depth mm:	900	Oven capacity:	
Height mm:	870	Oven power kW:	
Weight kg.:	180.00	Qty heating zones:	1 x 20 kW
Volume m <sup>3</sup> :	1.00	Plate dim. mm:	726x580
Power supply:	VAC230 50Hz	Dim. heating zone mm:	
Gas power kW:	20.00	Qty tank:	1
Electric power kW:	0.20	Tank dim. mm:	770x710x200h.
		Tank capacity l:	80 (71)

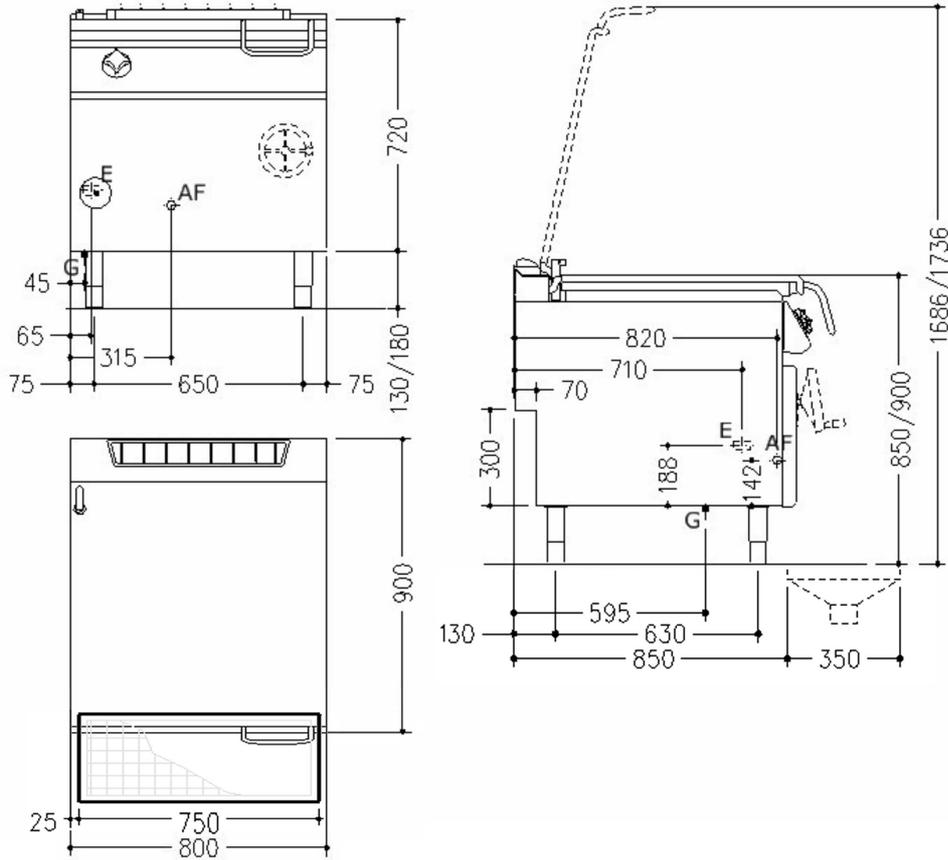
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**Legend**

(E) Socket 1: Connection supply terminal floor level (+100mm). Spare cable 1500mm

(E) Socket 2:

(G) Gas: Ø1/2"- H=200mm

(AD) Softened water:

(AF) Cold water: Ø1/2"-H=200mm

(AC) Hot water:

(S) Draining 1:

(S) Draining 2:

(FR) In e out freon:

(V) Steam: