



The benchmark for quality and innovation



Bratt Pans

Ergonomic Design with Versatility

The Hobart range of Bratt Pans will give today's caterer maximum cooking flexibility with ease of operation, total control and consistent high results.

The Hobart Bratt Pan is probably the most versatile piece of equipment to be sited in any kitchen.

Anything that is generally cooked in a saucepan or on the stove top can be produced using the Bratt Pan. No other piece of equipment will stew, sauté, braise, boil or poach with the minimum amount of down time between each operation for cleaning.



Ergonomic Design

The Bratt Pan has been designed with ease of use, ease of cleaning and safety in mind. The units are manufactured in stainless steel with a mild steel cooking base, ensuring an even transfer of heat across the whole cooking surface with no hot spots. The units are fitted with a stainless steel counterbalanced lid which when raised or lowered remains in the position it is left in. This is not only essential for safety reasons when dealing with hot liquids, but also for simplifying the working operation of the pan.

Pan Tilting Mechanism

The pan tilts for the removal of product or to assist in the cleaning operation. Two methods of tilt mechanism are available as standard. The 80 litre pans have a mechanical tilt mechanism, and the 110 litre pans are electrically tilted. Both methods give maximum control with positive lifting and lowering of the pan, avoiding spillage and danger to the operator.



General Features

The Hobart Bratt Pans are fitted with a goose neck water supply for controlled filling of the pans, and a moulded lip to aid accurate pouring of liquids when the pan is being emptied. Both sizes of pans are fuelled in LP or Natural Gas with safety cut-outs once the pan is tilted out of the horizontal position. The 110 litre pans also require a 13 amp power source for the electric tilting mechanism.



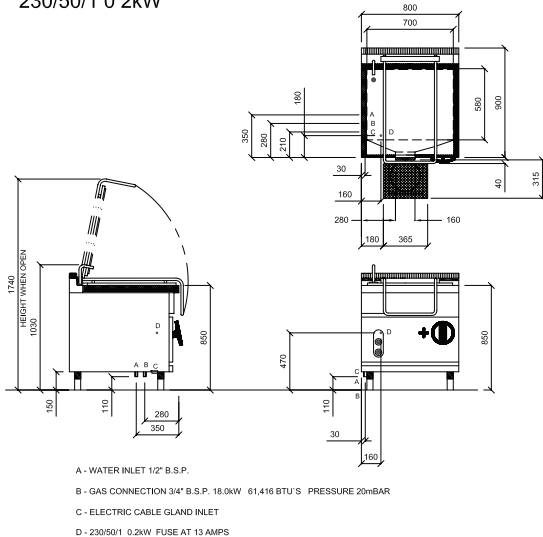
The benchmark for quality and innovation

Maximum Flexibility

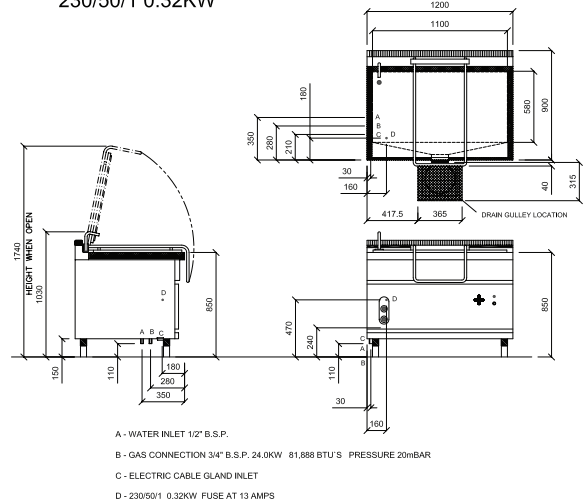
- Stainless steel construction
- Mild steel cooking base
- 80 litre and 110 litre capacity
- Fuelled in LP or Natural Gas
- Manual tilt on 80 litre pan
- Electric tilt on 110 litre pan
- Goose neck swivel arm water font as standard
- Stainless steel moulded spout
- Safety cut-out when tilted off horizontal
- Evenly heated mild steel cooking surface
- Counterbalanced stainless steel lid

Technical Data

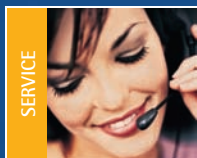
**BR9-8GF-10 BRATT PAN 80 LITRES
WITH MANUAL TILT
18.0kW (61,416 BTU'S) NATURAL GAS
230/50/1 0.2kW**



**BR9-12GFM-10 BRATT PAN 110 LITRES
WITH ELECTRIC TILT
24.0kW (81,888 BTU'S) NATURAL GAS
230/50/1 0.32kW**



Model	Voltage	Rating	Fuse at	BTU	Capacity	Water Inlet	Gas Inlet
BR9-8GF-10 BR9-8GF-11	240/50/1	0.2kW	6 amp	61.416(18Kw)	80 litres	1/2"	3/4"
BR9-12GF-10 BR9-12GF-11	240/50/1	0.32kW	6 amp	81.888(24Kw)	110 litres	1/2"	3/4"



The benchmark for quality and innovation

0844 888 7777

Rol: 01246 0248

Hobart UK, 51 The Bourne, Southgate, London N14 6RT. Fax No. 020 8886 0450
www.hobartuk.com