

Ref: EMB/35I

Electric bratt pan, 35 liters, indirect heating



Your professional partner

Brand : DIAMOND by Icos



- Diameter tank 400 mm, deep 355 mm.

Made of stainless steel 18/10 AISI 304 (20/10mm thick), adjustable feet in stainless.

- "Pressed" tank. made of stainless steel AISI 304 (25/10 mm thick), bottom in stainless steel AISI 316 (30/10 mm thick), resistant to corrosion cause by salt and time, with a removable inlet filter to protect the drain valve. Water tap to fill the tank, draining tap 2".
- "Pressed tank" lid, hinges with "torsion springs" for gradual opening.
- Indirect heating, double skin tank, water tap to fill up the machine sited on front, a second tap for overflow, to check the filling. Control pressure of the double skin by depression valve at 0.45 bar, with manometer.
- Electric heating, valve by element immersion in double skin, regulation by switch 4 positions.
- Safety pressostat, obstruct the working if they have no water in the double skin, also pressure control
- Work temperature up to 100 degree.

·mm (BxDxH) :800x900xh850

·kW :6,5

·Volt : 400/3N 50Hz

·kg :195

·M³ : 1,3