

# MULTIBRAT

Multifunctional tilting bratt pan



## COOKING AS YOU WANT...

**Multibrat** is a tilting pressurized bratt pan with many cooking functions. It is ideal for braising, sautéing, browning, boiling and steaming in a much shorter time, thanks to the pressure inside the cooking vat.

What makes **Multibrat** really unique and special performing is the high-pressure steam heating which allows very short temperature rising times and outstanding energy savings.

Designed for large scale productions, its maximum capacity of 250 litres can accommodate up to 4 GN1/1 containers for steam cooking.

The complete automation is ensured by the full touch-screen PLC control panel and any cooking parameter can be stored into a USB drive. A special version guarantees the connection to a remote PC equipped with our HACCP CCMP 6.0 Patented Software.

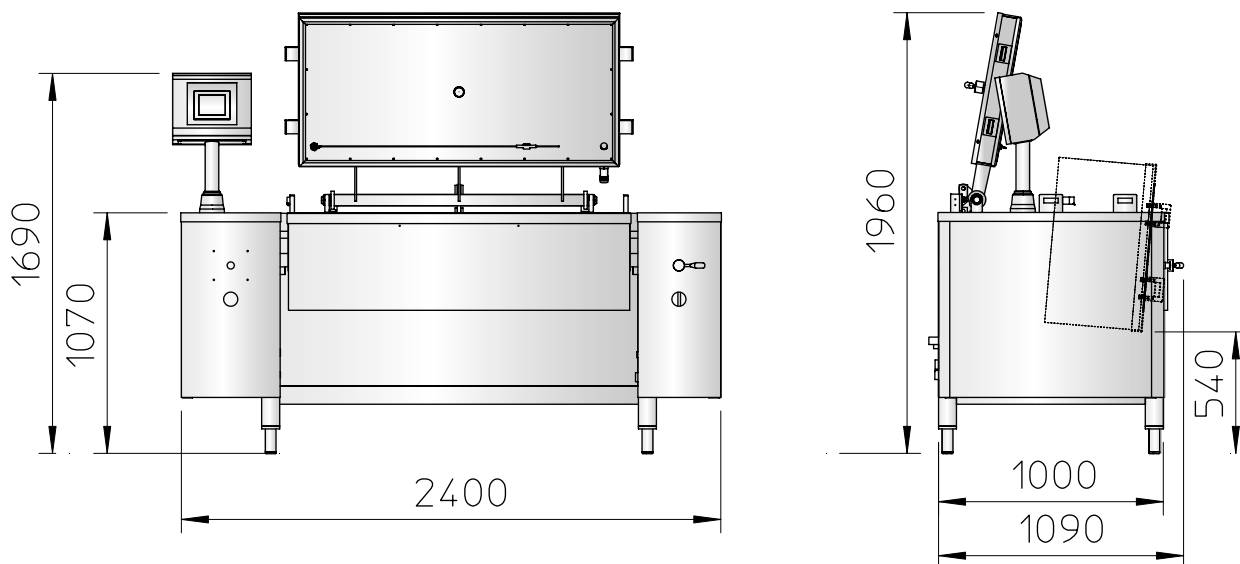
The **Multibrat** universal cooker is an essential piece of equipment for centralized kitchens, canteens, hospitals, cuisine laboratories and food industries, where large scale productions, high quality standards and low running costs are the main factors.

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LA SCIENZA DELLE GRANDI CUCINE



### TECHNICAL DRAWINGS MULTIBRAT



#### FEATURES

##### MAIN ASPECTS

- Entirely made of AISI 304 stainless steel.  
Cooking vat made of AISI 316 stainless steel
- Self-supporting frame and adjustable feet
- Hydraulic tilting of the cooking vat
- 8-bar steam heating
- Maximum cooking pressure: 0,5 bar
- Working temperature probe
- Food temperature probe
- 24V full touch-screen PLC assembled on a movable arm
- Lid with hydraulic opening and safety closing
- Cooking vat capacity: 250 litres - 4 GN1/1 containers (height: 200 mm)
- Hot and cold water inlet into the cooking vat controlled through the PLC
- Lid and jacket equipped with certified safety valves

##### AVAILABLE OPTIONS

- Vacuum cooking system
- Automatic lifting of the GN containers
- Hot and cold water flow meter

##### Technical data

Maximum vat capacity:	250 litres
Cooking capacity:	210 litres
IP protection rate:	55
Steam inlet diameter:	3/4"
Hot and cold water inlet diameter:	1/2"
Steam trap diameter:	3/4"
Electric power:	0,18 kW – 3/N 400V 50Hz
Steam consumption:	100 Kg/h
Heating steam pressure:	8 bar
Machine net weight:	480 Kg



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