

line 700

# Gas bratt pan

Ergonomics, safety, modern design

- intended for direct thermal processing of food, consisting in grilling or frying; processes carried out using liquid or natural gas
- equipment line dedicated as elements of the cooking line or as independent heat treatment stations
- line of devices tailored to individual technological requirements
- excellent for small, medium and large catering establishments



gas supply



INOX stainless steel



Polish product  
**Stalgast Radom**

**ERGONOMIC CONTROL PANEL**

**PRECISE BOWL TILTING MECHANISM**

**WATER SPOUT**

**CAPACITY 58 L  
SURFACE 0.35 M<sup>2</sup>**

**SMOOTH ADJUSTMENT  
OF LID OPENING**



# Gas bratt pan

- intended for stewing, cooking and frying
- ergonomic knobs
- laser-engraved front panel
- appliance protection system available via the control panel
- spark generator supplied with 230 V
- narrow bowl outflow
- valve for filling with water
- allows manual dosage of water
- temperature control in the range 100–300 °C
- adjustable feet



Cat. No.	W mm	D mm	H mm	P kW	S outlets/h	U	V litres
9740010	800	700	850	17	~200	G20	58
9740030	800	700	850	17	~200	G30	58

line 700

# Electric bratt pan

Ergonomics, safety, modern design

- intended for direct thermal processing of food, consisting in stewing, cooking, frying or grilling
- processes carried out using electricity
- equipment line dedicated as elements of the cooking line or as independent heat treatment stations
- line of devices tailored to individual technological requirements
- excellent for small, medium and large catering establishments



power supply



stainless steel



Polish product  
**Stalgast Radom**

**ERGONOMIC CONTROL PANEL**

**PRECISE BOWL TILTING MECHANISM**

**WATER SPOUT**

**CAPACITY 58 L  
SURFACE 0.35 M<sup>2</sup>**

**SMOOTH ADJUSTMENT  
OF LID OPENING**



# Electric bratt pan

- intended for stewing, cooking and frying
- ergonomic knobs
- laser-engraved front panel
- appliance protection system available via the control panel
- narrow bowl outflow
- valve for filling with water
- allows manual dosage of water
- temperature control in the range 60–300 °C
- adjustable feet



Cat. No.	W mm	D mm	H mm	P kW	S outlets/h	U V	V litres
9740000	800	700	850	10.8	~200	400	58

line 700

# Multifunction pan

Ergonomics, safety, modern design

- intended for direct thermal processing of food, consisting in stewing, cooking, frying or grilling
- processes carried out using electricity
- equipment line dedicated as elements of the cooking line or as independent heat treatment stations
- line of devices tailored to individual technological requirements
- excellent for small, medium and large catering establishments



power supply



stainless steel



Polish product  
**Stalgast Radom**

**ERGONOMIC CONTROL PANEL**

**LASER-ENGRAVED  
FRONT PANEL**

**CAPACITY 13 L  
SURFACE 0.16 M<sup>2</sup>**

**PROTECTION SYSTEM  
AVAILABLE VIA THE PANEL**



# Multifunction pan

- intended for stewing, frying, cooking and grilling
- ergonomic knobs
- work and power light
- appliance protection system available via the control panel
- bowl contents release
- bowl cork with safety overflow
- working surface 0.16 m<sup>2</sup>
- volume 13 litres
- chimney grid net use optional
- adjustable feet



**Working bowl with stopper**



**Chute for GN containers**



**Ergonomic panel**



**Lid for stewing food**

Cat. No.	Product	W mm	D mm	H mm	V litres	S cutlets/h	P kW	U V
<b>9741000</b>	Pan	400	700	850	13	90	5	400
<b>9700020</b>	Chimney grid net for modules 400 mm	-	-	-	-	-	-	-