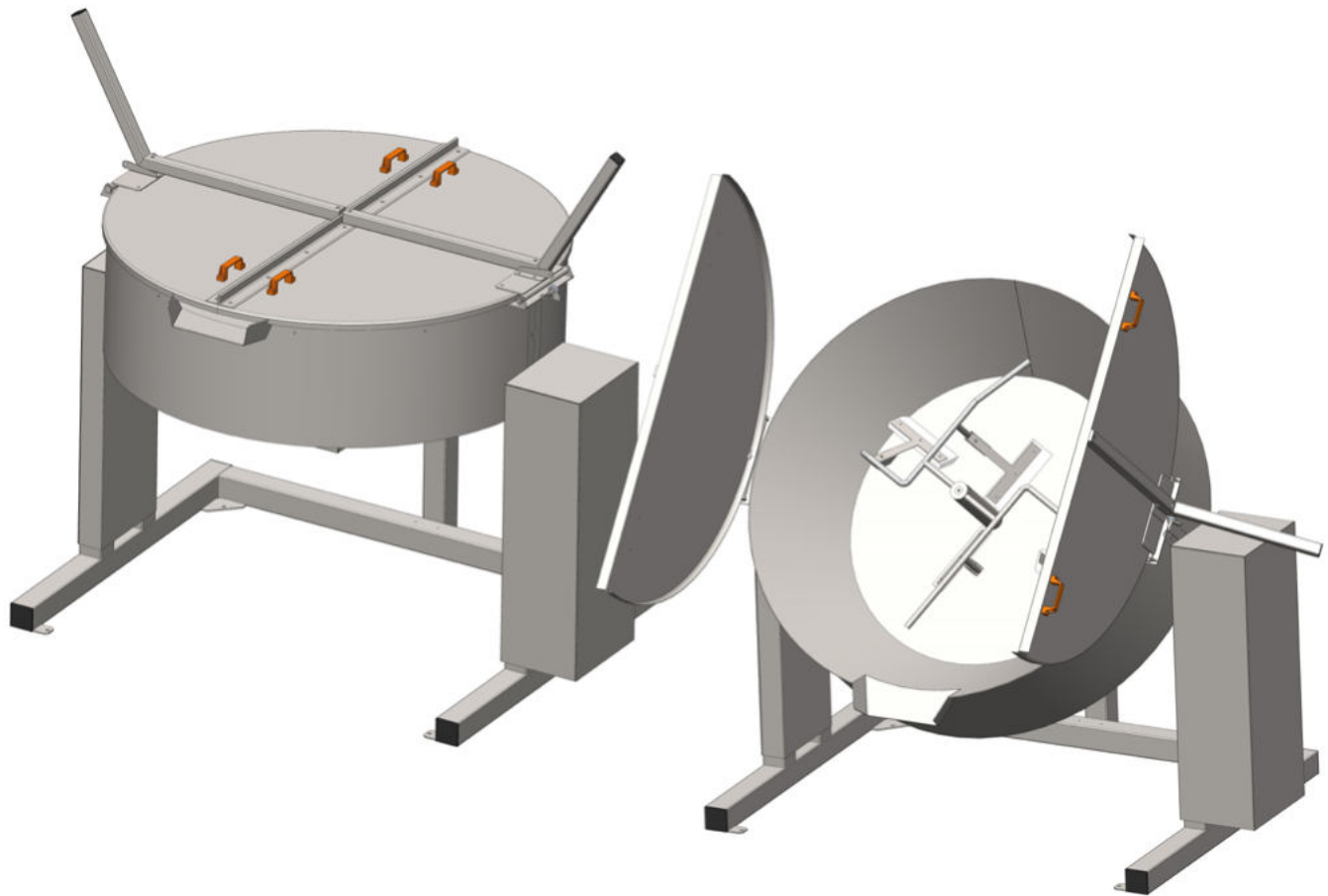


bratt tilting pan

Model: PESK 250

No burning, even heat treatment, maximum heat efficiency, multifunctional pan.



Processes

- braising
- simmering
- cooking
- drying
- roasting
- deep-fat frying
- shallow frying

Continuous stirring, no burning of the product

Bratt tilting pan is designed for frying, braising of vegetables, meat, fish or poultry while continuously stirring, eliminating the possibility of burning or uneven heating. The device is suitable for cooking of meat, vegetable stew, pasta sauces, risottos, jams and marmalades, sauces, syrups or caramel. The equipment is intended for use in the food industry.

bratt tilting pan

Model: PESK 250

Quick and even heating

It is a **steam or electric tilting bratt pan** with direct heating and built-in mixer, designed for large catering services and the food industry. The special design of the heating module excludes the possibility of uneven heating and ensures maximum heat efficiency.



Specially designed agitator, no burning and even heat treatment

The braising pan is equipped with a reinforced spring agitator with Teflon scrapers, which continuously cleans not only the entire bottom, but also the walls of the braising pan, thus ensuring an ideal result no matter what level the product is filled to. Semi-automatic tilt and unloading system.



Hygiene, easy cleaning and maintenance

The body is manufactured entirely from AISI304 or AISI316L grade steel. The entire surface of the frying pan is accessible for cleaning and maintenance, and there are no dead zones. The unit is equipped with direct electric heating at the bottom and on sides of the working tank.



Convenient product discharge

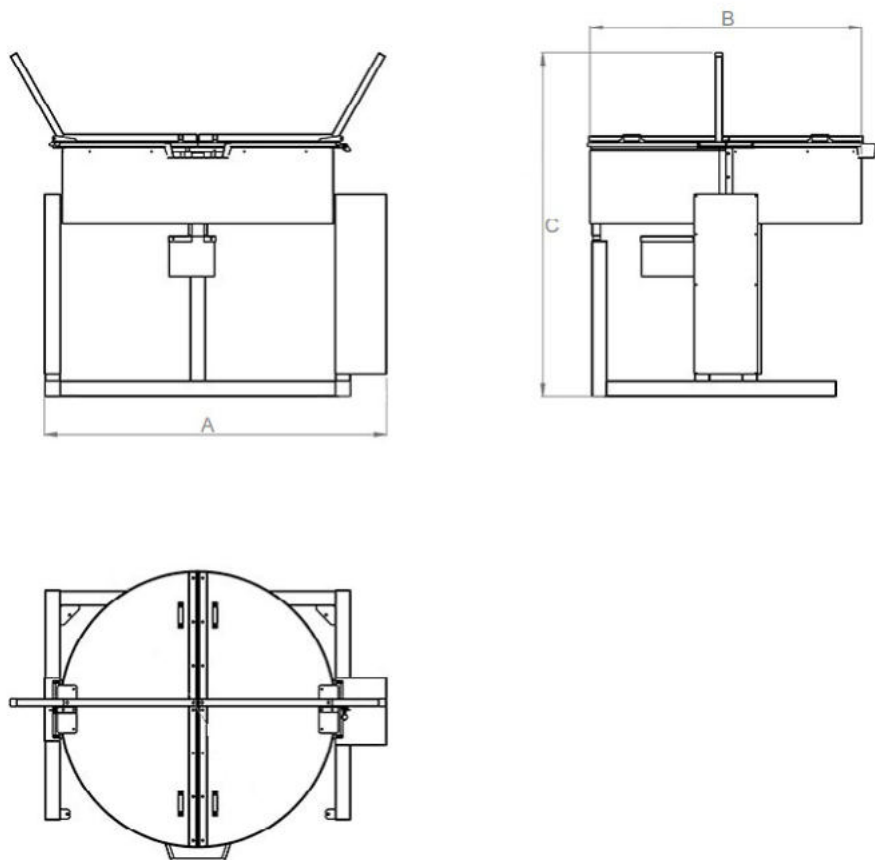
The multifunctional braising pan is equipped with a convenient product discharge system aided by complete tilting of the operating tank.



bratt tilting pan

Model: PESK 250

Technical drawings



Model	Pesk 250
Geometrical volume, L	250
Heating system power, kW	40+4
Maximum heating temperature °C	250
Tilting angle of working capacity, (max)	90
Installed power kW	45
Measurements (H / W / L), mm	1809/1799/1200
Material	AISI304
Three Phase Power Supply:	
Voltage, Volt	400
Frequency, hertz	50

bratt tilting pan

Model: PESK 250



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atmospheric evaporating pan

Models: SFM 130, 220, 300

Evaporation is a highly energy-efficient way of removing water or other liquids and thus the primary process for the production of concentrates.



Processes

- evaporation
- braising
- simmering
- cooking
- roasting
- frying

Highly energy-efficient

Round tilting pan is designed for evaporating of different type of products, while continuously stirring, eliminating the possibility of burning or uneven heating. Evaporation is used to reduce product volume, remove water prior to drying, and to improve product storage life. Evaporation is a highly energy-efficient way of removing water or other liquids and thus the primary process for the production of concentrates.

atmospheric evaporating pan

Models: SFM 130, 220, 300

Product discharge

The multifunctional evaporating pan is equipped with a convenient product discharge system aided by complete tilting of the operating tank.

No burning and even heat treatment

The evaporating pan is equipped with a reinforced spring agitator with Teflon scrapers, which continuously cleans not only the entire bottom, but also the walls of the pan, thus ensuring an ideal result no matter what level the product is filled to.



Hygiene

The body is manufactured entirely from AISI304 or AISI316L grade steel. The entire surface of the evaporating pan is accessible for cleaning and maintenance, and there are no dead zones.



Quick and even heating

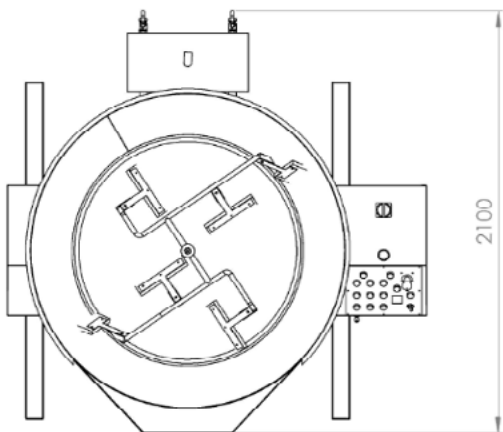
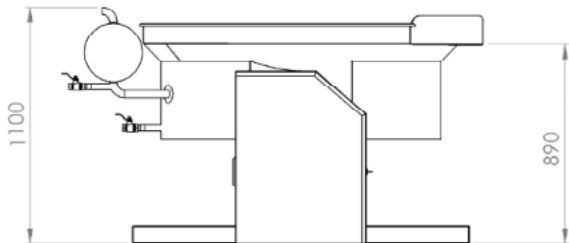
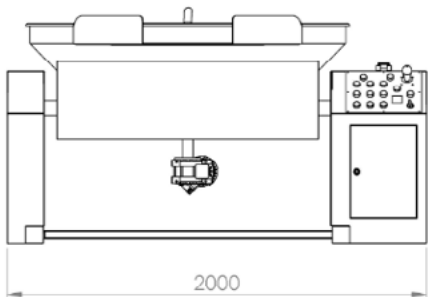
It is a **steam or electric tilting bratt pan** with direct heating and built-in stirrer, designed for large catering services and food industry. The special design of the heating module excludes the possibility of uneven heating and ensures maximum heat efficiency.



atmospheric evaporating pan

Models: SFM 130, 220, 300

Technical drawings



Model	SFM 130	SFM 220	SFM 300
Lenght, mm	1 840	2 100	2 400
Width, mm	1 450	2 000	2 350
Height, mm	1 620	1100	1 820

atmospheric evaporating pan

Models: SFM 130, 220, 300



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bratt tilting pan

Models: SFM 130, 220, 300, Normit PESK 250

Bratt tilting pan is designed for frying, braising of vegetables, meat, fish or poultry while continuously stirring, eliminating the possibility of burning or uneven heating.

The device is suitable for cooking of meat, vegetable stew, pasta souces, risottos, jams and marmalades, sauces, syrups or caramel.

Processes

- braising
- simmering
- cooking
- drying
- roasting
- deep-fat frying
- shallow frying



Quick and even heating

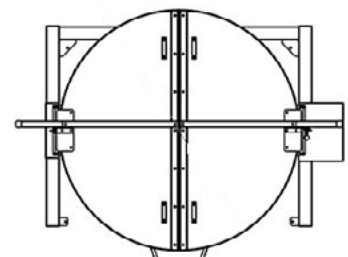
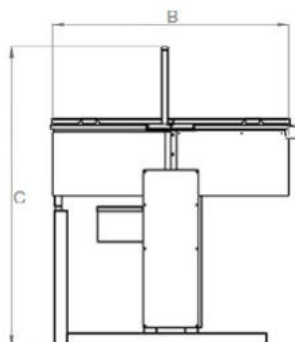
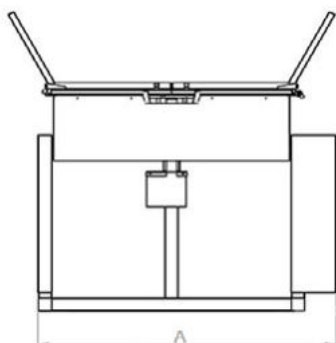
It is a steam or electric tilting bratt pan with direct heating and built-in mixer, designed for large catering services and the food industry. The special design of the heating module excludes the possibility of uneven heating and ensures maximum heat efficiency.

No burning and even heat treatment

The braising pan is equipped with a reinforced spring agitator with Teflon scrapers, which continuously clean not only the entire bottom, but also the walls of the braising pan, thus ensuring an ideal result no matter what level the product is filled to.

Model	SFM 130	SFM 220	SFM 300	PESK 250
A: length, mm	1 840	2 100	2 400	1 799
B: width, mm	1 450	2 000	2 350	1 427
C: height, mm	1 620	1 720	1 820	1 809

PESK 250



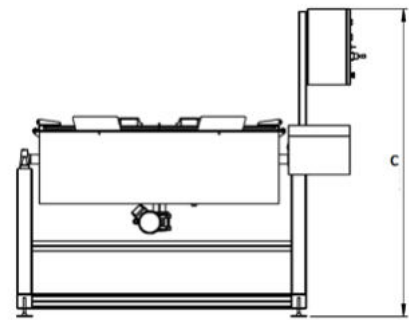
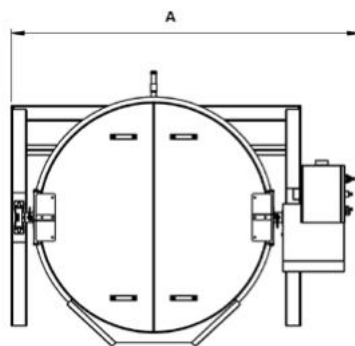
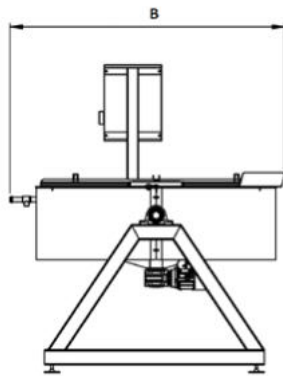
Product discharge

SFM 130

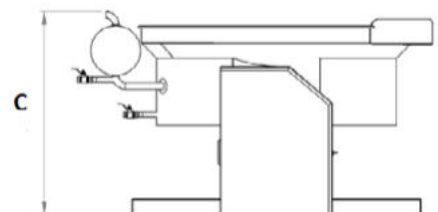
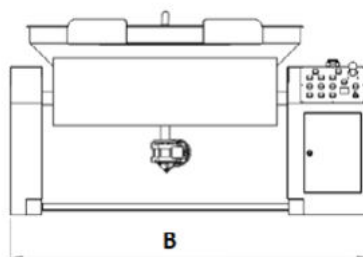
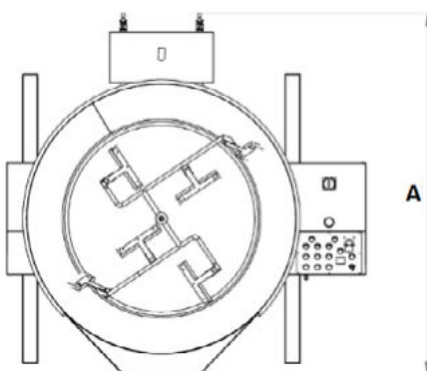
The multifunctional braising pan is equipped with a convenient product discharge system aided by complete tilting of the operating tank.

Hygiene

The body is manufactured entirely from AISI304 or AISI316L grade steel. The entire surface of the frying pan is accessible for cleaning and maintenance, and there are no dead zones.



SFM 220





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industrial bratt pan

Model: SFP 200, 300

The bratt pan can performs roasting, stewing, sauteing of meat, fish or poultry. Is suitable for cooking of jams, sauces, syrups.

Processes

- stewing
- cooking
- evaporation
- drying
- roasting
- deep frying
- shallow frying



SPF 300

Design

The working surface of the Normit SFP bratt pan is a heat exchanger that is connected to an external source of steam with a working pressure of up to 10 bars.

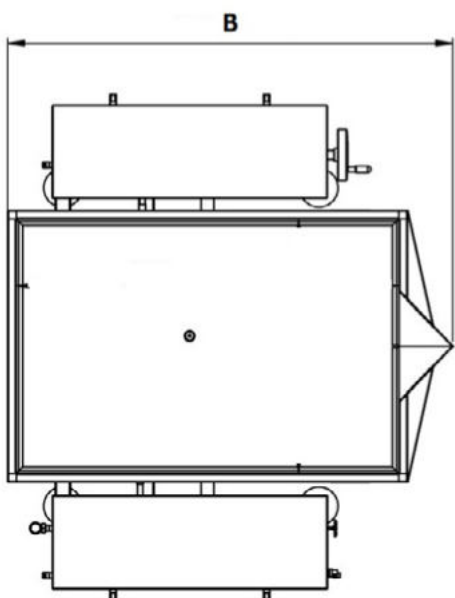
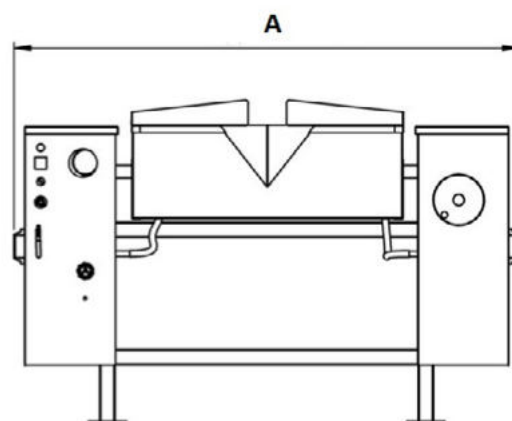
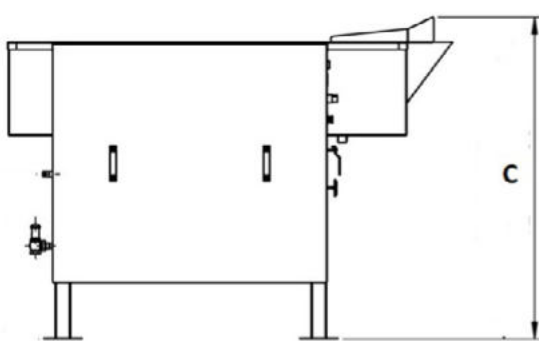
The special and compact design of the working surface ensures high intensity of heating and even distribution of heat along the entire surface.

Unloading of the product is carried out with the help of mechanic tilting (by gear) through

a V-shaped discharge. Tilting is possible up to a completely vertical position.

The plant is equipped with an integrated temperature sensor. The intensity of the steam supply is set manually. Switching the steam supply on and off is carried out based on the data from the temperature sensor. For quick cooling of the ready product, cold water can be injected into the jacket.

SPF 300



Advantages:

- Reliable, easy to use and maintain.
- High intensity of heating and cooling processes.
- Even heating of the entire working surface.
- High level of hygiene, no spots difficult to access and where product could collect.
- Manufactured entirely in the EU, with the use of European-made materials and components

A: length, mm	1975
B: width, mm	1740
C: height, mm	1260

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