

Product data sheet – Electric bratt pan Magnum 2/1 GN with mixing tap

MKN-No.:
10019170

Multifunctional cooking appliance according to DIN 18857 for all-purpose application in commercial kitchens. Suitable for most of the cooking methods used in commercial kitchens. For boiling, steaming, frying, braising and simmering. For cooking meat, quick-fried meat, egg products, fish, milk products and side dishes.



Technical highlights

Material:

Casing and cover are made completely of CNS (material No. 1.4301) / AISI 304.
Visible surfaces with polished and satin finish, 320 grit.

Bendings:

Cover bent downwards 50 mm at the front and on the sides, bent upwards 25 mm at the rear. Designed as a drip edge at the front on the bottom side. 50 mm cover projection closed to the appliance body. With tightly welded drain channels on the side – rounded (R30) at the rear.

Body:

Buckling resistant, self-supporting, closed construction with side walls, rear wall and bottom.

Control panel:

Control panel with profile to protect the control elements, can be taken off at the front for simple and cost-efficient service access. Operation via foil keyboard with user-friendly short-stroke keys. Electronic control EcoControl with digital display.

Effective area:

Hygienically formed pan of CNS 1.4404 (AISI 316), appropriate for GN containers, corner radii up to 52.5 mm, with PowerBlock sandwich frying plate bottom – consisting of 3 mm thick CNS 1.4404 (AISI 316), 12 mm thick underplated high temperature resistant steel (1.5415) for heat storage incl. SUPRA system.

Installation:

Equipped for installation of appliance feet which are adjustable in height (optional) or for installation on a plinth provided by customer.

Type of energy:

Appliance is completely wired internally for the electrical supply provided by customer. All contactors required for operation are installed.

Special feature:

Electronic process controlled temperature regulation EcoControl with digital LED display. Programmable power settings, process temperature accurate to the degree and process time accurate to the minute.

Heating: SUPRA

SUPRA surface heating system directly underneath the bottom, flush connected with the surface. Aluminium plate (15 mm) for even heat distribution with accurately fitting machined slots to hold the CNS/stainless steel tubular heating elements for optimal and fast heat transmission. Tubular elements are individually screwed to simplify service.

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Current drawings you will find here:
www.mkn.com
▶ Partner Login
▶ spare parts database & download

Further features

- connection, sealing by special clip bars flush mounted to the cover (optional)
- appliance equipped for connection to a power optimising system, incl. Relay
- pan with 13.5 mm high rim – welded seamlessly and tightly into the cover plate
- discharge by means of a safety drain valve made of CNS (1.4404) of the latest design installed in the bottom, with large cross-section of opening R 2" to the front for optimal pouring
- double walled, insulated, spring balanced hinged lid with swivel joint
- inner lid with the drip edge in the kettle rim for condensate discharge – wear-free without gasket seal
- electronics with integrated hybrid load circuit to optimise the control accuracy, increase the durability of the contact elements
- 3 selectable cooking processes: "cook" – cooking in three stages, "soft" – control for gently bringing to boil and "grill" – roasting at a temperature between 50°C - 300°C
- integrated serial interface (RS 485)
- Faucet R 3/4", reach 250 mm

Technical data

Dimensions (LxWxH*) (mm):	1000 x 850 x 700
Effective area:	1
Dim.: effect. area (LxWxH) (mm):	700 x 540 x 250
Diameter (mm):	
Nominal capacity (L):	92
Nominal fill quantity (L):	77
Connected load (electrical) (kW):	14,4
Voltage ¹ (V):	400 3 NPE AC
Recommended fuses (A):	3 x 25
Frequency range (Hz):	50/60
Rated heat load (kW):	
Standard gas pressure – natural gas ² (mbar):	
Standard gas pressure – liquid gas ² (mbar):	
Heat-up time (Min.):	
Vapour pressure (bar):	
Refrigeration capacity (kW):	
Net weight (kg):	195
Gross weight ³ (kg):	228
Heat emission latent (W):	5760
Heat emission sensitive (W):	6480
Type of protection:	IPX5

* Carcass height plus optional appliance feet with a height of 150 mm or 200 mm

Product safety

- CE mark

Installation requirements

- electrical supply provided by customer
- connection to waste water provided by the customer
- 3/4" cold and warm water connections provided by the customer

Option / accessories

MKN-No.:	Description:
10016848	autom. lifting device for e.g. 6x 1/1 GN - 65 mm deep
895044	measuring rod
10017018	shelf insert 1/1 GN
10016161	Pan scraper
10026971	scoop unperforated
10026969	scoop, perforated

¹ special voltages on request

² further types of gas on request

³ seaworthy packing on request