

Cod: 38200627001

Work table with splashback and drawers depth 600 mm 1200x600 mm 2 drawers



Description

What is a professional braising pan The braising pan is an ideal piece of kitchen equipment for long cooking times that require the presence of liquids, such as stews, soups, braises. In braising, the food to be cooked is placed inside the vessel, which is then closed with a heavy, almost airtight lid to reduce the dispersion of cooking steam. In this way, simmering ensures a very tender meat and a full flavour of all ingredients. Professional braising pan features The braising pan is made of stainless steel, suitable for contact with food according to current regulations. The heating circuit distributes the heat evenly throughout the pan, ensuring even cooking. The capacity varies depending on the model, from a minimum of 16.7 litres to over 80 litres, as does the depth of the braising pan, from 700 mm to 900 mm. Thanks to the automatic tilting system, at the end of cooking it is easy to transfer the cooked food into its respective container. The temperature is adjustable via an external knob from +90°C to +300°C. The braising pans can be powered by electricity or gas. In the latter case, gas-fired models have the connection valve on the back. How to clean a professional braising pan. Before proceeding with the cleaning of the braising pan, it is a good idea to completely empty its contents and wait for the machine to cool down. You can then proceed with cleaning using a non-aggressive kitchen cleaner and a non-

abrasive sponge. Professional braising pans on Ristoattrezzature All professional braising pans for sale on Ristoattrezzature are CE-marked.

Dimensions

Altezza alzatina	100 mm
Dimensioni esterne	1200x600x850 mm