



Firex Easybratt
Tilting Bratt Pan

firex
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QUALITY IN QUANTITY

The production of quality food in quantity's.

For more than 20 years FIREX has accumulated vast amounts of valuable knowledge for the needs of those in the food service industry, and now also more and more in the food manufacturing industry. From a design stage to product realization, fashioning and forming steel.

FIREX uses their highly creative and skilled team to combine manufacturing and innovative technology methods.

Meeting the demanding quality requirements, with particular emphasis on solidity and functionality.

The search for new solutions and continuous implementation of innovative machinery, makes FIREX a market leader.

Forging a new direction in cooking. With a wide range of multifunctional equipment, FIREX raises the bar and elevated every professional kitchen into a high performing, technological laboratory. Allowing a chefs creativity and food technologist expertises, transform food into delicious dishes.

Staying true to excellent recipes consistently, limitlessly.

In professional kitchens the world over.

The same quality replicated.

To solve the cooking needs even at high temperatures.

Tilting bratt pan designed to meet the daily needs of small and medium-sized restaurants, the catering sector and centralised cooking centres (canteens, communities, schools, hospitals, etc ...).

Easybratt Volume
80 . 90 . 120 . 150 . 200 litres

manual tilting
on front axle with worm screw controlled by handwheel.
Standard on models (BR....)

motorised tilting
Standard on models (BR....M)

water is introduced into the tank
by means of a tap and delivery spout fixed on the top.

lid
in AISI 304 steel hinged and spring balanced in all opening positions.

tank
made entirely of AISI 304 stainless steel.

tank bottom
in AISI 304 steel.

wheels
optional.



BR1G120I.M

tilting bratt pan

model	dimensions x - y mm.	tank dimensions mm.	bottom surface area dm ²	total/useful volume lt	gas power kw	voltage kw
BR8 080I BR8 080I.M	800x900	698x564 h. 200	39	60 / 81	20	10
BR9 090I BR9 090I.M	900x900	798x564 h. 200	45	70 / 92	20	10
BR1 120I BR1 120I.M	1200x900	1098x564 h. 200	62	100 / 127	30	15
BR1 150I BR1 150I.M	1200x900	1098x564 h. 250	62	128 / 150	30	15
BR1 200I BR1 200I.M	1600x900	1498x564 h. 250	84	170 / 205	40	25

.M = motorised tilting



BR1G200I



BR8G080I

**tilting bratt pan
construction characteristics**

Gas Versions

- . The cooking tank is heated by means of a high thermal efficiency stainless steel tubular burner. The main burner is ignited via a pilot burner.
- . Gas supply via thermostatic valve with thermocouple safety system.
- . Main burner shutdown during tank tilting.
- . Temperature control from 45°C to 295°C guaranteed by thermostat.

Electrical Versions

- . Heating by means of armoured resistors in "Incoloy 800" alloy.
- . Temperature control (45°C to 295°C) guaranteed by thermostat.
- . Safety thermostat that intervenes in case of malfunction.
- . Main burner shutdown during tank tilting.

**ATTENTION**

Technical data stating in this catalogue (dimensions, powers, consumption, images) are only indicative and not useful to specify a tender or an installation project. Please contact our office to get precise technical information. Firex reserve the right to make alterations at any time without notice.



FKL

Firex Kitchen Lab

is a space in which we welcome our customers and give them the opportunity to see and test the machines in operation, often reproducing specific recipes.

Training courses for chefs, food technologists and pastry chefs are also held in this area.

We also held technical courses for the assistance service of our retailers and machine tests by our R&D Department.

In a separate room dedicated to show room, all machine models of the range are exposed.

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