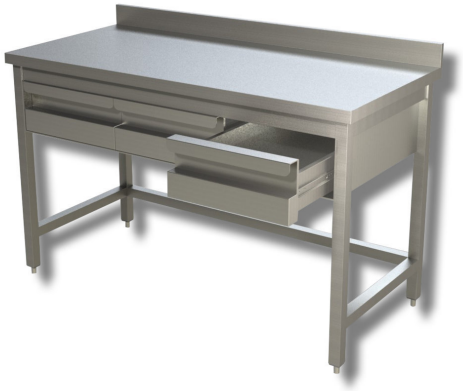
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Workbench with back panel and drawers, 60 cm deep, 120×60 cm, 2 drawers



Description

What is a professional braising pan?

A braising pan is a piece of kitchen equipment ideal for slow-cooking dishes that require liquid, such as stews, soups and braised meats.

When braising, the food to be cooked is placed inside the pan, which is then sealed with a heavy, almost airtight lid, designed to minimise the loss of cooking steam. In this way, slow cooking ensures the meat is extremely tender and the flavour is rich with all the ingredients.

What are the features of professional braising pans?

The braising pan is made of stainless steel, suitable for contact with food in accordance with current regulations. The heating system distributes heat evenly throughout the pan, ensuring consistent cooking.

The capacity varies depending on the model, ranging from a minimum of 16.7 litres to over 80 litres, as does the depth of the braising pan, from 70 cm to 90 cm.

Thanks to the automatic tilting system, it is easy to transfer the cooked food into its respective containers once cooking is complete.

The temperature can be adjusted using an external knob from +90°C to +300°C.

The roasters can be powered by electricity or gas. In the latter case, gas-powered models feature a connection valve at the rear.

How to clean a professional braising pan.

Before cleaning the braiser, it is advisable to empty the contents completely and wait for the appliance to cool down. You can then proceed with cleaning using a mild kitchen detergent and a non-abrasive sponge.

Professional braising pans at Ristoattrezzature

All professional braising pans on sale at Ristoattrezzature carry the CE mark.

. 100% Made in Italy.

Dimensions

External dimensions	1200x600x850 mm
Height of the splashback	100 mm
Packaging dimensions	1300x700x300 mm

Technical specifications

Net weight	38 kg
Weight including packaging	48 kg