

Tilting Braising Pan –

- Stainless Steel 304 Food Grade quality steel construction.
- Standard High pressure Sun Beam burners of 70000 BTU/hr with pilot burners with SS 12mm thickness Plate base.
- Heavy duty brass ISI certified Gas valve (Gas Model) for ease in operation with MS Gear facility for smooth tilting upto 200 kgs of materials.
- High pressure ISI Certified SS Heaters of 16KW with SS 12mm thickness Plate base (For Electric Model).
- EGO' German make thermostat temperature control system with ISI commercial indication lights, switches with Smooth worm gear tilting mechanism, with highest standards of workmanship.
- Made under the wise supervision of our highly qualified and skilled professionals using technologically advanced machinery.
- Tested on various quality parameters to ensure the quality and consistency.

Sr. No.	Model	Standard Size	Capacity
1	Tilting Braising Pan	52" x 28" x 34"	50 Liters
2	Tilting Braising Pan	62" x 30" x 34"	100 Liters
	Also Available in custom built size		