

MULTIBRAT

Multifunction tilting braising pan



FOR COOKING JUST THE WAY YOU WANT ...

Multibrat is a tilting pressure braising pan with several different cooking functions. It can braise, stir fry, sauté, boil and steam. And it does all this faster, thanks to the pressure created inside the pan. **Multibrat** is produced in **high pressure steam and electric versions**. Both deliver the same outstanding performance in terms of rapid heating and energy saving. Designed for large outputs, **Multibrat** has a **maximum load capacity of 250 litres** and can accommodate up to **four 1/1 GN containers** for steam cooking processes. Complete automation is provided by the digital control panel,

which allows users to switch between functions by just a gentle pressure on the touch screen. Every cooking parameter can be saved on a USB flash drive. An advanced version features the **CCMP Software**, for the interactive management and recording of appliance functions, recipes and HACCP parameters, not only from the chef's PC but also remotely, via smartphone or tablet. **Multibrat** is the must-have universal braising pan for centralised kitchens, canteens, hospitals, delicatessens and food processing plants requiring high output and product quality.

Kilma

LA SCIENZA DELLE GRANDI CUCINE



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CONSTRUCTION FEATURES

- Constructed in AISI 304 stainless steel; cooking vat in AISI 316.
- Free-standing frame with height-adjustable feet.
- Hydraulic cooking vat tilting.
- Working temperature probe.
- Product core temperature probe.
- Approved safety valves on lid and jacket.

FUNCTIONAL FEATURES

- 24V control panel mounted on a rotating arm, with colour digital touch screen PLC.
- Lid with hydraulic lifting and safety lock.
- Cooking vat warm and cold water inlet controlled by PLC.
- Cooking vat capacity: 250 litres – 4 1/1 GN containers (depth: 200 mm).
- Steam version with jacket heating.
- Electric version heated by Incoloy steel armoured elements.

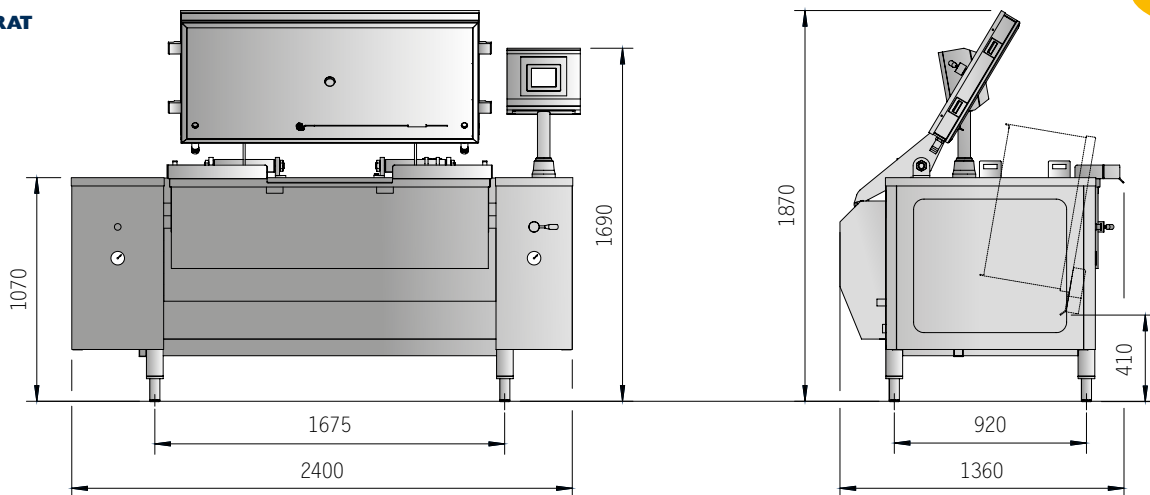
TECHNICAL DATA

	steam	electric
Maximum cooking vat capacity l	250	250
Product loading capacity l	210	210
Cooking pressure bar	0.5	0.5
Controls protection degree	IP 55	IP 55
Warm and cold water inlet Ø	2 x 1/2"	2 x 1/2"
Power and voltage	0.18 kW – 3/N 400V 50Hz	25.1 kW – 3/N 400V 50Hz
Net weight kg	870	870
Steam inlet Ø	3/4"	-
Steam trap Ø	3/4"	-
Inlet steam pressure bar	8	-
Steam consumption kg/h	100	-



TECHNICAL DRAWINGS

MULTIBRAT



APPLIANCE MANUFACTURED IN ACCORDANCE
WITH HARMONISED STANDARDS AND
PROVIDED WITH THE CE MARKING

Company with EN ISO 9001 certified
Quality Management System

NILMA S.p.A.

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We reserve the right to make any changes or technical improvements considered necessary without notice



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