

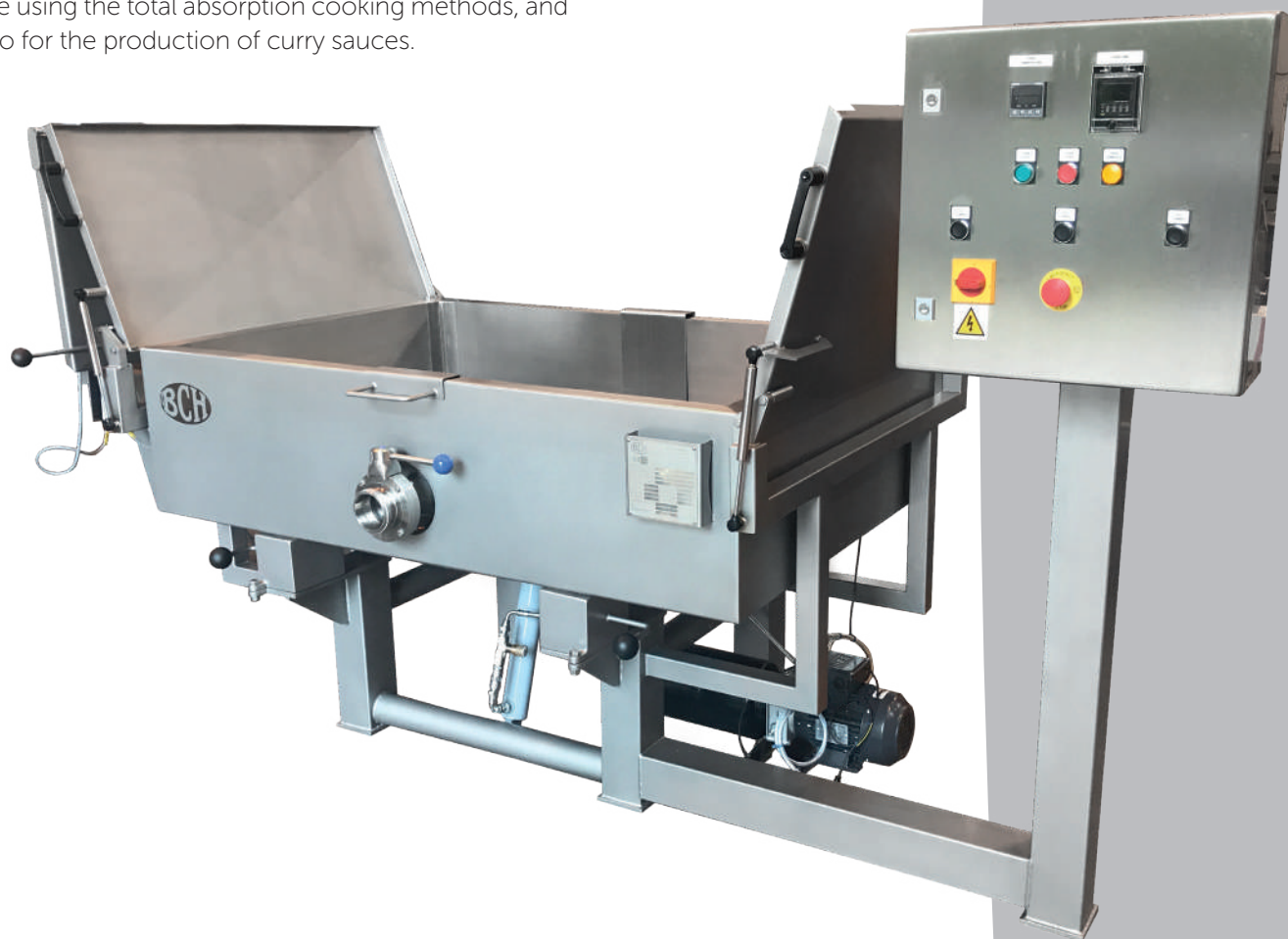
# BCH Bratt Pan

## Developing the flavour

The term 'Bratting' is usually associated with the rapid sealing or searing of meat and vegetables. It is often also referred to as pan frying, stir frying or sautéing. This quick, hot cooking method seals in the flavours of the foods, as well as preserving their colour and texture.

BCH's bratt pans can be utilised for a wide range of cooking functions including shallow or stir frying, braising, boiling, steaming, poaching or stewing.

This versatile pan is also used extensively in the ethnic ready meals industry for cooking basmati and pilau rice using the total absorption cooking methods, and also for the production of curry sauces.





## The Equipment

The manual Bratt Pan comprises of a flat bed, rectangular-shaped vessel with a heating jacket on the underside for heating the product.

Simple operation; a manual stirring operation is used to distribute the product within the pan and achieve a homogenous cook, and the pan is tilted forward using a hydraulic power pack and cylinder to enable a manual product discharge.

Heating is achieved using either a high-pressure steam supply at up to 9 BarG pressure, or alternatively thermal oil media.

Manual temperature control is achieved with the addition of manual steam control globe valve.

Two standard pan sizes are available:

- 100 litre working volume (200L brim capacity)
- 200 litre working volume (400L brim capacity)



Innovation Centre Trial - Chicken Shawarma

## Features

- A liquid draw-off valve with bend is provided at the rear side to enable the wash water or contents to be fully drained.
- A manually operated hydraulically operated tipping mechanism is used to empty the pan (in the 'forward' position).
- Tilt both ways - forward into high care for product discharge where manual assistance is required to guide product into trays, etc. and backwards into low risk for removal of wash water via the liquid outlet valve.
- Stainless steel construction throughout.
- We can design and build special custom build machines to meet specific process requirements & layouts.

## Equipment Options

- Hinged, side mounted stainless steel covers to retain heat and minimise steam emissions.
- A second liquid outlet valve can be fitted so liquids can to be drained easily into high care.
- Automatic tilt option via electrically operated power pack & pushbuttons.
- Automatic temperature/cook time control using a pan mounted PT100 temperature probe, a panel mounted control module and a pneumatically operated steam control valve. An optional recipe management is also available.
- Can be provided with a pre-installed condensate trap set.



PLC controlled with recipe manager



Push button control system

**BCH Ltd**

Spring Place, Millfold, Whitworth, Lancashire, OL12 8DN, UK

T +44 (0)1706 852122 E [info@bchltd.com](mailto:info@bchltd.com) W [www.bchltd.com](http://www.bchltd.com)