



PEAK PERFORMANCE. EXCEPTIONAL ENERGY SAVINGS.

THE CULINAR - BRATT PAN

The Culinar Bratt Pan, with its Induction technology and deep design, transforms commercial kitchens by cooking massive food quantities efficiently. This versatile unit handles eight cooking functions (wet or dry), replacing multiple appliances to save significant time and space. It's a must-have for restaurants, enhancing efficiency, hygiene, and bulk meal preparation.

85% ENERGY EFFICIENCY

100% INDUCTION TECHNOLOGY

PRECISE AUTOMATION CONTROLS

ECO-FRIENDLY: CLEAN ENERGY & WATER-SAVING

SUSTAINABLE & ROBUST DESIGN

PREMIUM 304 SS GRADE (INCLUDING CHASSIS)

10 YEARS WARRANTY (ON BODY)

PAN-INDIA SERVICE & MAINTENANCE

A DANA Innovation: DANA's innovative cooking technology delivers energy-efficient, fire-free, and hassle-free commercial kitchens, optimizing large-scale preparations for unparalleled speed and efficiency. We're led by industry professionals and technologists with decades of experience, bringing a profound understanding of the commercial kitchen ecosystem.

85% Energy Efficiency: Our advanced induction technology is a massive energy saver. It operates with direct heat transfer method, minimizes heat loss, leading to maximized energy savings.

50% Faster Cooking: Our direct heat transfer method with temperature controls delivers impressively faster cooking, significantly cutting prep time and enabling quick batch cooking for increased kitchen throughput.

Consistent Culinary Excellence, Every Time: Our innovative heating technologies, integrated with superior food-grade 304 stainless steel, guarantee consistent food quality day after day, batch after batch.

One Machine, Many Possibilities: This single, versatile machine tackles countless culinary tasks. Featuring eight distinct cooking functions, you can easily switch methods or combine them for ultimate precision. This consolidates equipment, saving significant space and optimizing your kitchen's layout and workflow.

Compact Design, Massive Output: Our ergonomically designed Bratt Pans offer massive output in a compact footprint. With capacities from 100 to 200 liters, they handle huge food quantities in a single batch, optimizing your workflow. This single appliance saves significant kitchen space, replacing multiple units.

Featuring Induction Technology, our Bratt Pans guarantee uniform heat and precise temperature control—perfect for both large volumes and delicate dishes.

Peak Performance, Powered by Technology: We're always looking for ways to improve kitchens using technology. From precision temperature control and an intuitive chef-friendly touchscreen to efficiency in cooking, vessel cleaning (DynaWash), and draining (Insta-Drainer), our equipment is designed for superior results. Read on to discover more.

A Japanese Collaboration. Proudly Made in India: Our cooking technology is developed through close collaboration and direct transfer of insights and technology with our Japanese Partner.

DANA TECHNOLOGY AT WORK



Uniform Heating Mechanism: Achieve consistent, high-quality food while extending equipment life.



Precision Temperature Control: Our technology precisely cuts off heating at your desired temperature, preventing overcooking and ensuring perfect results every time.

Chef-Friendly Touchscreen Interface: Designed for demanding kitchens, our intuitive touchscreen is 100% water and oil-proof with easy navigation.

Automated DynaWash Feature: Our high-pressure (7 Bar) cleaning system fully cleans your Cooking Kettle in just 20 minutes, including steam sterilization for ultimate hygiene.

Automated Tilt (110-Degree Full Drain): Effortlessly transfer cooked food with a 110-degree automated tilt, ensuring complete and hygienic draining onto serving dishes.

Insta-Drainer Feature (No Tilt for Cleaning): A chef-inspired feature that eliminates the need to tilt the pan for draining water after washing, a rare convenience.

Automated Lid Lift: Enjoy enhanced convenience and safety with an automatically lifting lid.

RoboChef Cooking Presets: Empower chefs to achieve culinary perfection and consistency with custom recipe inputs, delighting clients every time.

Water Metering: Only the necessary water is used for cleaning, saving over 9,000+ gallons annually per equipment and allowing water usage tracking.

GOLD STANDARD OF MATERIALS

Superior SS 304 Steel Grade: Ensures top-quality food production with superior oxidation resistance, better heat conductivity, and easy cleaning.

Rust-Proof and Corrosion-Resistant Robust 304 Steel Throughout, Including the Chassis
Fastener-Free Surfaces for Easy Maintenance

SAFETY & CONVENIENCE

Intelligent Equipment Safeguard Feature: Prevents operation without proper electrical prerequisites, protecting your investment from power supply damage.

Safety Valve Protection to prevent accidents

Adjustable Bullet Feet for stable and level placement in any kitchen environment

Manual Tilt Option for added flexibility, incase of any need.

WARRANTY & SUPPORT

12 Months General Warranty
10 Years Warranty (on body)

Nationwide Support, Always Here: Dedicated After-Sales team of 120+ professionals. Assistance available 10 am - 6 pm, 5 days a week.



SPECIFICATION

PRODUCT	MODEL	DIMENSIONS LID CLOSED Length x Depth x Height (in mm)	DIMENSIONS LID OPEN Length x Depth x Height (in mm)	CAPACITY	POWER RATING (In Kilo Watt)	ELECTRICAL RATING	SUPPLY POWER CABLE RATING	WATER REQUIREMENT
BRAT PAN	CULINAR - BP 100	1600 X 900 X 900	1600 X 900 X 1600	100 Liters	15 KW	440V-3 Phase 3L-N-G	8 Sq.mm 5 core Cable	Inlet - 11/2" BSP Water Pressure -2.0 Bar Water Hardness < 600 PPM
BRAT PAN	CULINAR - BP 150	1900 X 900 X 900	1900 X 900 X 1600	150 Liters	20 KW	440V-3 Phase 3L-N-G	10 Sq.mm 5 core Cable	Inlet - 11/2" BSP Water Pressure -2.0 Bar Water Hardness < 600 PPM
BRAT PAN	CULINAR - BP 200	2200 X 900 X 900	2200 X 900 X 1600	200 Liters	30 KW	440V-3 Phase 3L-N-G	10 Sq.mm 5 core Cable	Inlet - 11/2" BSP Water Pressure -2.0 Bar Water Hardness < 600 PPM