

Thames Valley Catering And The Blue Seal Bratt Pan



THAMES VALLEY CATERING EQUIPMENT

your one stop supplier for all your catering needs

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Author: **Thames Valley Catering Equipment**

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March 08, 2013, 11:28 am -- /[EPR NETWORK](#)/ -- Thames Valley Catering supply a full range of products for the catering industry from pots and pans to self-determination cooking units and everything in between. One piece of equipment designed solely for the industrial size kitchens is the Bratt Pan. This piece of equipment was named after the German word for frying but strangely it does a lot more than frying and is not called a Bratt Pan in Germany but a kippentopt, which translates, as a tilting pan. In fact it is a large pan often square which will do a multitude of different cooking functions on a large scale.

Thames Valley Catering is pleased to promote the Blue Seal Bratt Pan range of [commercial cooking equipment](#), which is designed for the large industrial scale kitchens who cook individual food items in bulk. The Blue Seal Bratt Pan can typically cook large quantities of one particular product in a large pan of typical volume of 80 litres capacity. The Bratt Pan can tilt in order to carry out certain operations and this can be a manual or an automatic function dependent on the customer's preference. The typical [Blue Seal Bratt Pan](#) is fuel by gas and has a number of individual controls. It is ideal for cooking a range of products such as casseroles, soups but can basically carry out most cooking functions being able boil, poach, roast, steam, grill, shallow fry and deep fry. Thames Valley Catering are particularly pleased with the variation in functions as this is ideal for a large kitchen that produces a bulk meal for daily distribution but which wants to vary the meal from day to day. This is ideal in operation like hospitals, large industrial canteens, school dinner production and large office functions. The large restaurants often have them to produce large quantities of soups and casseroles or deal with weddings and banquets where single item menus are standard practice

The Blue Seal Bratt Pan is very versatile and Thames Valley Catering is impressed with the way that it can be used to prepare a meal. Meat can be browned in a Bratt pan with the lid open then water can be added and the soup or casserole started, different vegetables or spices can be added throughout the cycle as required and this is where the tilting mechanism works. Additions are made after the pan is tilted so that there is no chance of the operator being burnt by the steam. The tilting system is also used to pour the cooked food into containers ready for further distribution or storage.

The Blue Seal Bratt Pan is designed to be linked up to mains water to remove the requirement to pour this in later but addition is made by turning a tap outside as and when required. The construction of the Blue Seal Bratt Pans is from galvanised steel, which gives a sturdy construction. The lid of the Bratt Pan is double skinned and the temperature control is accurate from 50 to 320 degrees C. This system is ideal for the large industrial kitchen and it is well worthwhile examining the options that Thames Valley Catering can supply to the catering business.

Contact Details: Thames Valley Catering Equipment
11 Strawberry Hill,
Bloxham,
Banbury,
Oxfordshire,
OX15 4NW

Tel: 01295 722250

Fax: 01295 721126

Email: info@thamesvalleycatering.co.uk

Web: <http://www.thamesvalleycatering.co.uk>

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