

PRODUCT RANGE SPECIFICATION

E30480 – Electric Tilting Frying Pan with Manual Tilt

DOCUMENT SCOPE	DOCUMENT REFERENCE	DATA STATUS	GENERATED ON
Product range	E30480{PSS}	Published catalogue data	14 Sep 2026

01 Product description and specification

Product description

Pedestal-mounted electric frying pan with manual tilt operation for commercial batch cooking and controlled emptying.

Tilting pans, also known as Bratt pans, are versatile cooking units that replace a number of traditional appliances within a kitchen. Tilting pans are able to offer high volume grilling, simmering, braising, shallow frying, and general cooking, all within one unit. Our tilting frying pan offers all of this within a durable, hygienic and cost-effective unit. The electric tilting pan is easy to operate and ergonomic.

The E30480 Pedestal Mounted Electric Tilting Frying Pan With Manual Tilt Operation features a cooking pan with hygienic and corrosive resistant Grade 304 stainless steel sides. The sides are finished with a satin polish finish which is easy to clean. All corners within the frying pan are radiused to ensure the pan is easy to clean and remains in a sanitary condition. The cooking pan features an integral pouring lip. The bottom of the pan has a 10 mm thick mild steel boilerplate base which ensures efficient heat retention and uniform cooking of the contents within the pan. The tilting pan is suspended on trunnions with bushes that ensure smooth tilt operation. The tilting pan can be covered with the stainless steel balanced lid. The lid is attached to the pan via sturdy Grade 304 stainless steel hinges. The lid also has a heat insulated handle for protection against burns.

Heating of the contents in the tilting frying pan is provided by Incoloy sheathed elements attached to the underside of the pan. As the elements are in contact with the pan, energy consumption is reduced and the boilerplate base is evenly heated. The elements are thermostatically controlled by a variable (50°C to 250°C) thermostat allowing precision management of cooking. The electrics of the E30480 Pedestal Mounted Electric Tilting Frying Pan With Manual Tilt Operation can be easily accessed via an access panel which allows access to circuit breakers and wiring for installation. The unit features an illuminated On-Off power switch as well as pilots lights that indicate when the elements are heating up and when the preset temperature is reached. A smooth tilting action is provided by the geared crank tilting mechanism which is operated manually via rotation of a hand wheel. The hand wheel self-locks upon release to prevent unwanted tilting of the cooking pan. The tilting mechanism is housed in stainless steel housing ensuring the unit is pleasing to look at and will be an attractive addition to any kitchen facility.

The E30480 Pedestal Mounted Electric Tilting Frying Pan With Manual Tilt Operation is mounted on a tubular design pedestal stand which is manufactured from stainless steel. The feet of the pedestal are all adjustable foot pieces ensuring easy levelling on the floor. The tilting pan is available in a variety of capacities to suit varying requirements. The tilting frying pan is supplied by a 380V, 3 Phase, Neutral and Earth electrical supply. The stainless steel tilt pan can be supplied with a side mounted water inlet valve as an optional extra.

Construction and features

- Pedestal mounted electric tilting pan with manual tilt operation.
- Offers easy operation and high hygienic standards.
- Features a cooking pan with sides manufactured from food safe Grade 304 stainless steel.
- The sides have a satin polish finish which is easy to clean and hygienic.
- The bottom of the pan has a boilerplate base made from close-grained and non-porous mild steel.
- The boilerplate base is 10 mm thick ensuring heat retention and uniform cooking.
- All inner corners of the pan are radiused to ensure the unit is easy to clean.
- The cooking pan has an integral pouring lip.
- The pan is suspended on trunnions with bushes which provide for a smooth tilt operation.
- A balanced lid, which is manufactured from stainless steel, covers the cooking pan.
- The lid features a heat insulated handle and is mounted on heavy duty stainless steel hinges.
- Heating is provided to the pan via Incoloy sheathed elements attached to the underside of the pan.
- The elements are thermostatically controlled by a variable thermostat that can be set to temperatures from 50°C to 250°C.
- The electric tilting frying pan is provided with an illuminated On-Off power switch and pilots lights that indicate when the elements are heating up and when the preset temperature is reached.

- All electrics are easily accessible via the access panel including circuit breakers and wiring for installation.
- The unit is fitted with a manual tilt mechanism which provides a smooth tilting action.
- Tilting the pan is easy with a geared crank mechanism and comfortable hand operated wheel.
- The hand wheel is self-lockable upon release preventing the pan tilting unintentionally.
- The tilting mechanism, trunnions and bushes are all mounted in stainless steel housings.
- The electric tilting pan is mounted on a tubular pedestal manufactured from stainless steel.
- The pedestal legs are each fitted with adjustable foot pieces that can be easily levelled on the floor.
- The unit is available in a variety of capacities to suit different requirements.
- Different power and electrical supply configurations are supplied depending on the cooking pan capacity required.
- A water inlet valve mounted to the side of the electric boiling pan can be provided as an optional extra.

Short Form Specification	SPECIFICATION USE Use this description when specifying this product range. Basterfield E30480 pedestal-mounted electric tilting frying pan (Bratt pan). Grade 304 stainless steel pan sides with satin finish and radiused internal corners; 10 mm mild steel boilerplate base; integral pouring lip. Incoloy-sheathed elements beneath the pan, controlled by a variable 50–250°C thermostat. Manual geared tilt with self-locking handwheel. Balanced stainless steel lid with heat-insulated handle and Grade 304 stainless steel hinges. Tubular stainless steel pedestal with adjustable feet. Illuminated on/off switch, heating indicator lights and electrical access panel. Capacity, heating load and electrical supply to suit the selected model. Side-mounted water inlet valve available as an optional extra.
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02 Models and configurations

MODEL	DESCRIPTION	PUBLISHED CONFIGURATION
E30480(080)	Pan Frying Electric Tilting 15kw 80L	Capacity: 80 l
E30480040	E30480040 Pedestal Mounted Electric Tilting Frying Pan With Manual Tilt Operation 40 Litres	Capacity: 40 l
	Capacity: 40.	

03 Functional features

01	Versatile batch cooking Use the electric Bratt pan for grilling, simmering, braising and shallow frying in commercial batch cooking.
02	Thermostatic control from 50 to 250°C Incoloy-sheathed heating elements beneath the pan are controlled by a variable thermostat adjustable from 50°C to 250°C.
03	Manual tilt with a self-locking handwheel A geared crank mechanism tilts the pan for emptying through its integral pouring lip. The handwheel locks when released to prevent unintended tilting.
04	Stainless steel sides and a 10 mm cooking base The pan has Grade 304 stainless steel sides and a 10 mm mild steel boilerplate base for heat retention and even cooking.
05	Radiused corners for easier cleaning Radiused internal corners and a satin finish on the stainless steel pan sides make the cooking pan easier to clean.
06	Balanced stainless steel lid The balanced lid has a heat-insulated handle and Grade 304 stainless steel hinges.
07	Adjustable stainless steel pedestal A tubular stainless steel pedestal supports the pan. Adjustable feet allow the unit to be levelled on the floor.

08 Accessible electrics and indicator lights

An access panel provides access to circuit breakers and wiring. An illuminated on/off switch and indicator lights show the heating status.

09 Optional side-mounted water inlet

A side-mounted water inlet valve is available as an optional extra. Specify this option when requesting a quotation.

04 Application information

Intended applications	Bulk Food Cooking
Industries	Foodservice & Catering, Hospitals & Clinics

05 Supply and support

Typical lead time	10–15 working days
Warranty	12 months

Product drawings and images



PRODUCT IMAGE

VERIFICATION REQUIRED Published values are provided for initial specification. Confirm the selected model, critical dimensions, site services, clearances, and the latest document revision with Basterfield before procurement, manufacture, or installation. E&OE. Specifications are subject to change without notice.