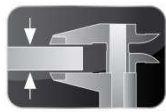


## ADVANCIA, Electric cooking unit, Twin tank BRAISING PAN "Précipan"



3 mm Top



FlushTop



Intelligent Heating Technology (IHT)

BRAISING PAN  
B1A9BFPD18E



FastPAD



MultiFlow



CleaningSystemPlus

### ADVANCIA PLUS ASSETS

**3mmTop** : One piece 3mm thick stainless steel structure.

**FlushTop** : Module can be butt jointed.

**FastPad II** : Touch control panel, Clear, intuitive and ergonomic.

**Intelligent Heating Technology (IHT)** : Power adapts to the load with multizone control of the tank base.

**MultiFlow** : Drain connected to 3 possible outlets (GN container / oil recovery / drain)

**CleaningSystemPlus** : Tank flush with the worktop can be plumbed to waste.

### GENERAL

- \* All stainless steel construction designed to avoid any infiltration. Extremely robust it can be bolted directly to a wall.
- \* Controls grouped together and recessed protecting them for impact and spillages.
- \* Appliance delivered with 200mm fixed stand with 4 adjustable feet.

### BRAISING PAN

- \* Multi function unit with two independent cooking tanks incorporating more than 10 different uses : Plancha / Bratt pan / Braising pan / Fryer / Bain Marie / Sous vide cooker (by immersion) / Regeneration / Pasta cooker / Boiling kettle / Steam cooker ...
- \* Radiused stainless tanks with a usable capacity of 18 litres (7 litres of oil in fryer mode) incorporating a Stratinox tri-metallic base 6.5mm thick with a usable surface area of 17 dm<sup>2</sup> and a cooking surface in 304 STAINLESS. Compatible with GN containers up to 100mm deep.
- \* **Intelligent Heating Technology (IHT)** : 6 independent heating elements located under each tank, each fitted with temperature probe.
  - Rapid temperature increase (Heating from 20 to 230°C in 2 minutes / Liquid: 18 litres in less than 15 minutes) - Very precise heating temperature - Uniform temperature across the whole cooking surface - Rapid cooling of the cooking surface due to the low inertia of the tri-metallic base - Optimum energy regulation. Only the zone or zones that need heating are heated and thermal transfer is optimized.
- \* Proportional multipoint electronic regulation of tank base temperature.
- \* Temperature adjustable from 40 to 230°C max depending on the mode selected.
- \* Automatic filling of each tank with cold water via a fixed spout. A safety system prevents water delivery whilst in fryer mode.
- \* Fitted with two flush fitting plugs with handle and washable stainless filter. 3 possible plug positions :
  - Closed : Seals the tank and keeps liquids within the cooking zone
  - Drain : Filters liquids and retains large pieces of food
  - Removed : Completely drains the tank (liquid + pieces of food less than 60mm in diameter).
- \* **MultiFlow** technology: Large diameter drain to the front of the tank (away from the heated area) raised with a simple gesture to discharge the contents of the tank into a container mounted on runners within the cupboard or evacuate straight to drain. The container has an anti-splash plate.
- \* Storage for core probe (accessory) built into the front of the unit.
- \* 290mm central area that can be used to keep utensils and condiments close at hand.
- \* Optional recovery of cooking oil into a sliding container with handles located inside the cupboard (the container locks into position when draining the oil), ensuring the hot oil does not have to be handled.
- \* Double skinned stainless door with automatic return closure, hinged to the left or right.
- \* Supplied with two 200mm deep GN1/1 containers, 4 flush stainless half covers, a removable handle for the lid and drain plug, a scoop, a silicone spatula, one filter block, two utensil storage and basket supports and one stainless half basket (GN ½).
- \* Précipan is compatible with all ADVANCIA modules.

### CONTROL PANEL

- \* FastPAD® II toughened glass control panel comprising a large 7" colour LCD touch screen and coding knob.
  - Power on switch
  - Available functions: - Doser / Volumetric meter for filling the tank with water – Programming of cooking cycles with up to 5 phases - Intelligent temperature gradient, adjustable to the needs of the Chef - Multimer: up to 6 independent timers – Over 60 preloaded cooking programs which allow adjustment of the colouration and the degree of cooking – Back up of settings and transfer via USB stick with HACCP software (optional)
  - Temperature display: Tank base temperature (Griddle mode) / Tank temperature (Fryer and Kettle mode) and power level (1 2 3 or 4 horizontal bars) beyond 100°C (Kettle mode)
  - Drain position indicator light: Drain to waste position / Drain to a container position.
- \* Independent control of the two tanks by selection of the tank on the control screen.
- \* Technical autodiagnostic programme and cycle. Operating parameter record counter.

### ACCESSORIES / OPTIONS

- \* USB port, Core probe socket.
- \* Removable core probe:
  - Delicate product probe 1.5mm diameter 100mm long
  - Rotisserie core probe 3mm diameter 100mm long.
- \* Oil container kit including the safety device for draining the oil without manual manipulation, container with handles and a stainless steel filter.
- \* GN 1/3, GN 1/6, GN 1/2 stainless baskets and GN 1/3 containers, plain or perforated.

### STANDARDS : Complies with :

**EN 60335-2-50, EN 60335-2-37, EN 60335-2-38, EN 60335-2-39 et EN 60335-2-47**: European standards relating to the safety of electric appliances.

(French standards: Classification index C 73-850, C 73-837, C 73-838, C 73-839, C 73-847).

**IP 25 and IK 9**: Protection indexes.

**XP U 60-010**: Hygiene.



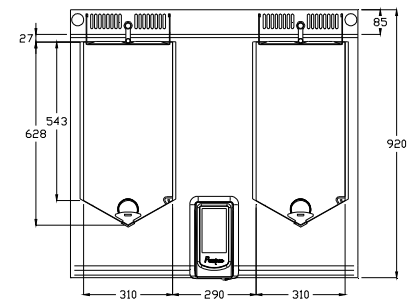
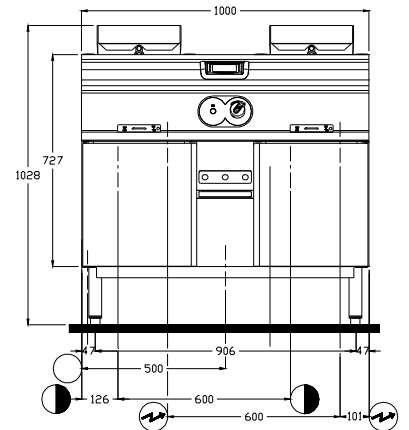
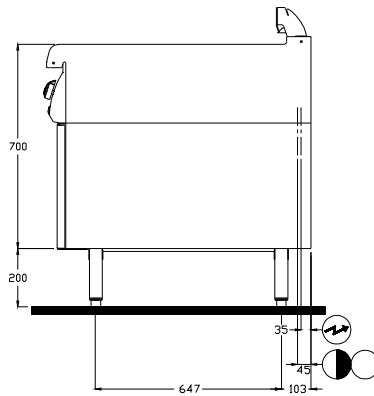
**B1A9BFPD18E**

**ELECTRICAL connection**  
2 electric inlets at 615mm from the floor.  
(Flexible 2 cables 1.5 m in length).  
Protection required par electric inlet:  
- 400V : 16A MCB\* with B curve and  
30mA RCD\*\*\*

\* Miniature Circuit Breaker  
\*\* Residual Current Device

**POTABLE COLD WATER**  
Water inlet at 200mm from the floor.  
A local stop cock is required.

**DRAIN**  
Drain outlet at 360mm from the floor.  
The water discharged could be condensate  
and at very high temperature, use material that  
is suitable for high temperatures.  
There must be a trap between the unit and the  
mains drainage to prevent odours.



**DIMENSIONS (mm)**

Width x Depth x Height	1000 x 920 x 1028
Tank	310 x 545 x 147
Half-basket	130 x 280 x 160
Useful surface	2 x 17 dm <sup>2</sup>

**CAPACITIES**

Nominal capacity	Liquid / Oil	2 x 18 liter / 2 x 7 liter
GN ½ Basket		0.60 kg

**PACKAGING (mm)**

Width x Depth x Height	1140 x 1060 x 1150
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**WEIGHT (KG) (gross / net)**

191 / 158

**COMPOSITION OF THE BASE**

Cupboard width	2 x 400
200mm deep GN1/1 containers	2

**FRYER MODE**

Operating temperature	140 to 180°C		
Safety operating temperature	205°C		
Hourly rated production :			
* Frozen fries (NFD 40002)	2 x 13 kg/h	* Blanching fresh fries (NFD 32725)	2 x 15 kg/h
* Frozen fries 6x6 (Practical production)	2 x 18 kg/h	* Fresh fries: second pass	2 x 23 kg/h

**ELECTRICITY (Three-phase 400V+N+E)**

Power (kW)	400V 3Na.c.	2 x 9kW
Max. Intensity (A)	400V 3Na.c.	2 x 13A per phase

**POTABLE COLD WATER**

Connection : Flexible Ø 20/27 female (3/4")  
Pressure (Min / Max) 150/600 kPa (1.5 bar / 6 bar)  
Max temperature 30°C  
Nature Filtered to 50 microns

**DRAIN**

Connection Two smooth stainless steel tube Ø 48

**EXAMPLES OF HOURLY PRODUCTION (per tank)**

* Omelette : 113 portions / hour	* Meat Browning : 4.5 kg / operation	* Rice : 4,5 kg / operation
* Steak hache : 85 pieces / hour	* Meat cooked in sauce : 8,8 kg / operation	