

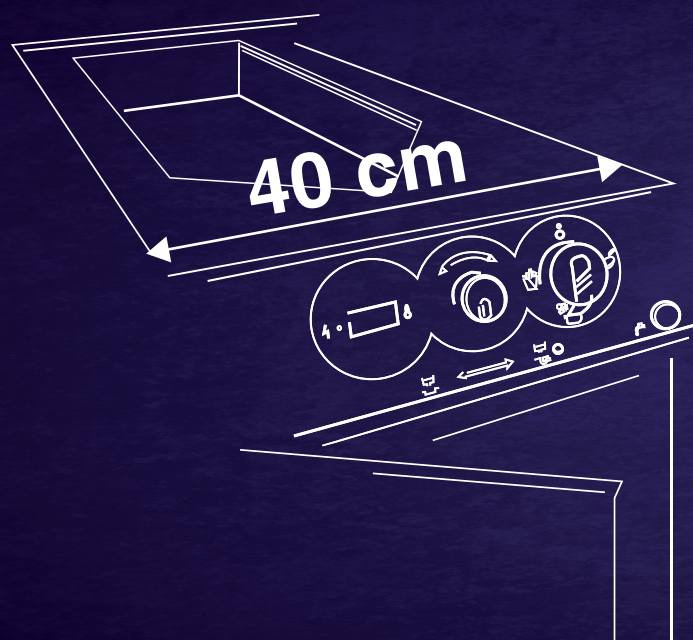
BONNET

EQUAPAN

EQUAPAN

The most compact braising pan on the market !





COMPACT

**A more compact braising
pan for a greater level
of production !**

Equapan, only 40 cm wide
for an optimized cooking surface.

BONNET

Equapan, uncompromising
versatility in 40 cm.

MORE COMPACT
MORE VERSATILE
MORE INNOVATIVE
SIMPLER

Pan work

Sauté

Braise

Fry

Boil

Steam

Grill

Simmer

Smoke



VERSATILE

**9 cooking modes
in a single unit !**

EQUAPAN



MORE COMPACT

SPACE IS A LUXURY, OPTIMIZE IT !

Replace your old units with an *Equapan* and **save over 2m² of floor space** ! *Equapan* centralises the production of most units that are used regularly. *Equapan* becomes the centre of your kitchen.

HARMONISE YOUR COOKING SUITE

Equapan is part of the **Advancia** modular range suited for space aesthetics and easy of cleaning.

This is a single well unit 40cm wide. You can increase the number of units to suit your needs.

INCREASED PRODUCTION

With its 17dm² and 18litre usable capacity, *Equapan* is the most productive compact cooking unit on the market !



Equapan allows you to develop the restaurant's menu offering more choice to your clients.

Challenge performance levels with *Equapan* :

- **Steak pieces** : 12 pieces per pass
- **Chips** : 11.3 Kg per hour
- **Meat in sauce** : 8 Kg per pass
- **10 GN 1/6 baskets simultaneously**





MORE VERSATILE

9 cooking modes
adapted to all types of
restaurant.

Fry, Grill, Pan work, Simmer
Smoke, Sauté, Braise, Steam, Boil

REFINE YOUR SAVOIR FAIRE

3 functions for 8 cooking modes suitable for all types of restaurant.

Benefit from *Equapan*'s performance throughout the day.
Equapan is just as effective during preparation as it is during service.



CHEF TIPS :

With *Equapan*, dispense with your independent cooking units (eg. Sous vide cooker, regeneration unit...).

Use the scoop to moisten what you are cooking.

VERSATILE USE OF SPACE

With its 2 covers flush with the worktop, *Equapan* increases your preparation area even when cooking.



CHEF TIPS :

Equapan releases the fragrances and flavours of your cooking to make them even finer.

Equapan has become the heart of my kitchen.



compromising performance



MORE INNOVATIVE

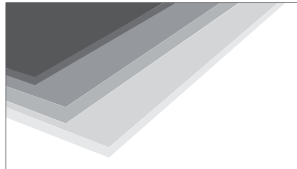
More than **1°C**
per second

EQUAPAN, THE TASTE OF THINGS TO COME

A NEW ERA OF PRODUCTIVITY !

Intelligent Heating Technology means that there is no need for a pre-heating phase. *Equapan* is the fastest compact* braising pan of its time. *(single well unit)

State of the art technology for economies of scale.
IHT control limits running costs by adjusting the heat to the load.



«STRATINOX» tri-metallic base : instantly spreads the heat across the entire cooking surface.

CHANGE THE WAY YOU LOOK AT COOKING

Flexibility and creativity become a daily event.
Work faster at lower temperatures whilst still respecting the product.



CHEF TIPS :

Thanks to Equapan's performance my team has time to eat before service.

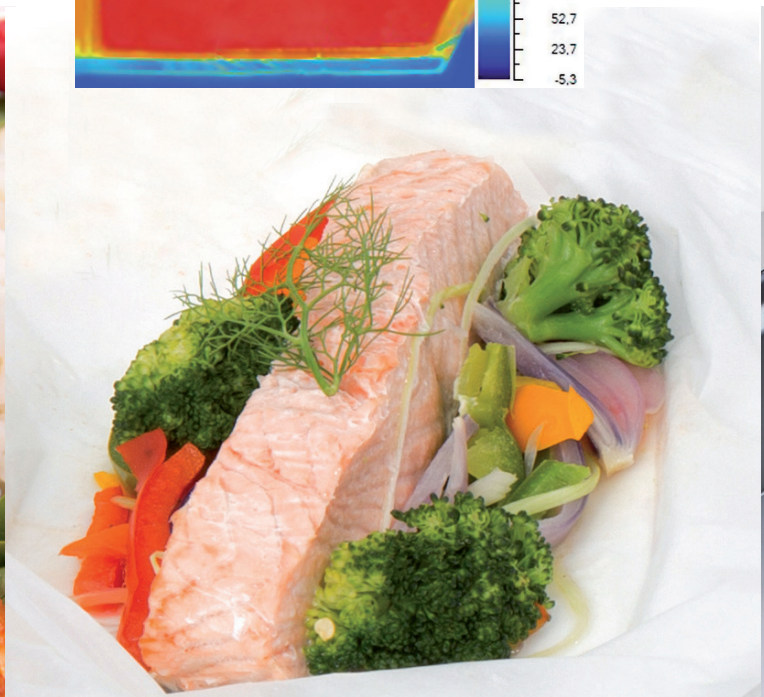
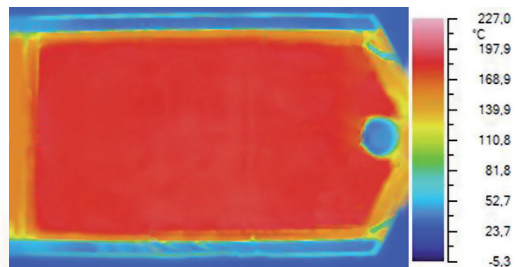
YOUR PRODUCTS DON'T STICK ANY LONGER

Pass from one type of cooking to another without having to clean the well.

Equapan maintains the pressure for your greater comfort !
No matter what the load or nature of the product the surface temperature is maintained throughout the cooking cycle.

UNIFORM BROWNING

Multizone heating guarantees spot on cooking across the entire well.





SIMPLER

KEEP YOUR HANDS FREE !

A non-tilting well, the best solution in terms of:

- Comfort : less washing less moving around, less handling
- Speed : not tilting the well
- Safety : less weight to carry, no slashing
- Space : no bulky accessories to store in the kitchen

Enjoy the **BENEFITS** of a non-tilting well !



CHEF TIPS :

Get rid of the **rondeaus** in your kitchen.

ANOTHER EXAMPLE OF SIMPLICITY

2 controls are enough to access all the functions.

Motivate your team with a unit that is simple to use.



INTELLEAGENT WATER DELIVERY

Adjust the flow to suit your needs: continuous or on demand

Safety at every level:

- In fryer mode the water supply is automatically switched off
- The well is cooled by a progressive flow of water.



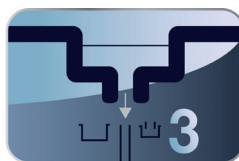
CHEF TIPS :

Use the water supply to deglaze juices, add moisture to your dishes.

OFFERING YOU MORE FLEXIBILITY

With MultiFlow technology choose between:

- Decanting your product when it is cooked
- Drain and filter the fryer oil after service
- Discharge the wash water to the mains drainage



MultiFlow

YOUR ACCESSORIES WITHIN EASY REACH

Equapan has accessible storage and deposit space for all your accessories.



Drain for foodstuffs



x...standard
 ∞...not available
 •...optional
 U...kit



MODEL	B1A9BF18BE
Usable surface (dm²)	17
Nominal liquid capacity (litres)	18
Nominal oil capacity (litres)	7
Basket capacity GN 1/2 (Kg)	3
Basket capacity GN 1/6 (Kg)	10
Control zones	6
Culinary capacity	
Omelette (pieces)	113
Steak-chopped (pieces)/pass	12
Browning meat (Kg)	4,5
Blanquette (Kg)	8
Rice (Kg)	4,5
Salmon à la plancha (pieces)	12
Vichy carrots (Kg)	2,5
Frozen chips 6*6 (practical production)	18/ h
Custard (L)	15
Technical characteristics	
External dimensions	
Height (mm)	900
Width (mm)	400
Depth (mm)	920
Well (Width x Depth x Deep in mm)	310 x 545 x 147
Net weight (Kg)	80
Electrical power (kW)	
400/50/3/N+E	9
230/50/3+E	9
Max Intensity (A)	
400/50/3/N+E	13
230/50/3+E	22,6
Cold water connection	
Max temperature	30°C
Max/Min pressure (bar)	1,5 / 6
Filtered to	50 microns
Options	
3mm Top: stainless top 3mm thick	x
FlushTop: can be suited to other units	x
Digital display of well base temperature	x
Intelligent Heating Technology (IHT)	x
Rapid temperature increase (1°C/second)	x
Rapid cooling of the cooking surface	x
Precise heating temperature	x
Water supplied via a double function push button	x
Automatic water filling	∞
Water safety system in fryer mode	x
Multiflow: 3 possible drainage solutions	x
Unit incorporating 9 cooking modes (fryer, grill, pan work, simmering...)	x
Multi zone cooking surface (6)	x
CleaningSystemPlus	x
Technical diagnostic cycle	x
Totally stainless construction	x
Ergonomic controls	x
Well base temperature control	x
Stratinox tri-metallic well base	x
Slide out oil recovery container	U
Double skinned self-closing door	x
Compatible with Advancia modules	x
Accessories: scoop, scraper, handle, 2 half covers and strainer	x
Basket support	x

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