

ADVANCIA PLUS, Electric cooking unit, BRAISING PAN on cupboard

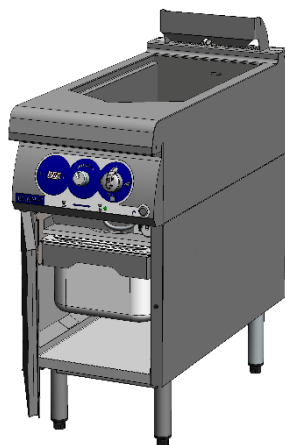


3 mm Top



FlushTop


Intelligent Heating
Technology (IHT)

BRAISING PAN
B1A9BF18BE


MultiFlow



CleaningSystemPlus

ADVANCIA PLUS ASSETS

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

FlushTop : Module can be butt jointed.

Intelligent Heating Technology (IHT) : Power adapted 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 incorporating more than 10 different uses: Plancha / Bratt pan / Braising pan / Fryer (shallow and deep) / Bain Marie / Sous vide cooker (by immersion) / Regeneration (reheating cook chill vacuum bags, ...) / Pasta cooker / Boiling kettle / Steam cooker
- * Radiused stainless tank with a usable capacity of 18 litres (7 litres of oil in fryer mode) incorporating a Stratinox trimetallic base 6.5mm thick with a usable surface area of 17 dm² 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 the tank, each fitted with temperature probe
 - Rapid temperature increase (Heating from 20 to 230°C in 2 minutes / Liquid : 18 liters 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 trimetallic base
 - Optimum energy regulation. Only the zone or zones that need heating are heated and thermal transfer is optimized.
- * Water delivery controlled by a double action push button on the fascia. A safety system prevents water delivery whilst in fryer mode.
- * Fitted with a flush fitting plug with handle and washable stainless filter. 3 possible plug positions:
 - Closed: Seals the tank and keeps liquids on the cooking surface
 - 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
- * Recovery of cooking oil in a sliding container with handles located inside the cupboard (the container locks into position for draining the oil), ensuring the hot oil does not have to be handled (accessory).
- * Double skinned stainless door with automatic return closure, hinged to the left.
- * Supplied with 200mm deep GN1/1 container, 2 flush stainless half covers, removable handle for the lid and drain plug, scoop, silicone spatula, Filter block, Utensil storage and Basket support and 1 stainless half basket (GN ½).
- * Equapan is compatible with all ADVANCIA modules

CONTROL PANEL

- * Simple to operate:
 - 4 position selector switch: Off / Bratt pan / Braising pan / Fryer
 - Temperature dial from 40 to 230°C max depending on the selected mode
 - Temperature display: Tank base temperature (Bratt pan mode) / Tank temperature (Fryer and Braising pan mode) and power level (1 2 3 or 4 horizontal bars) beyond 100°C (Braising pan mode)
 - Drain position indicator light: Drain to waste position / Drain to a container position
- * Proportional multipoint electronic regulation of tank base temperature.
- * Technical autodiagnostic programme and cycle. Operating parameter record counter.

ACCESSORIES

- * 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 standards

EN 60335-1: European standards relating to the safety of electric appliances.

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.

IP 25 and IK 9: Protection indexes.

XP U 60-010: Hygiene.

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ELECTRICAL connection

Electric inlet at 615mm from the floor
(Flexible cable 1.5 m in length)

Protection required:

- 400V : 16A MCB* with B curve and 30mA RCD***
- 230V : 32A MCB* with B curve and 30mA RCD**

* Miniature Circuit Breaker

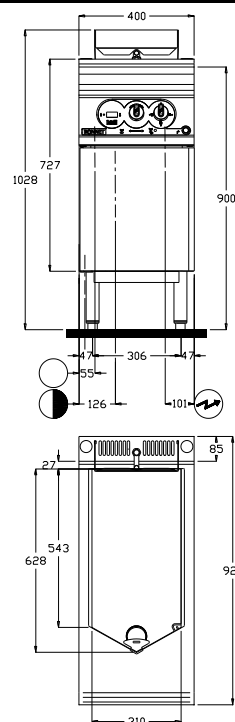
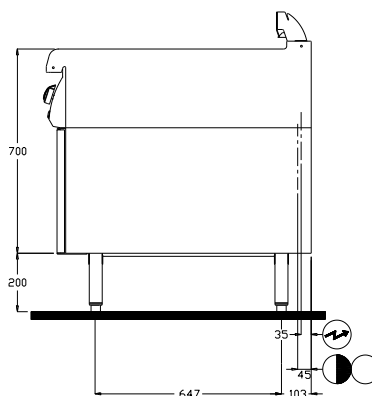
** Residual Current Device


POTABLE COLD WATER

Water inlet at 600mm from the floor
A local stop cock is required


DRAIN

Drain outlet at 475mm 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	400 x 920 x 1028
Tank	310 x 545 x 147
Half-basket	130 x 280 x 160
Useful surface	17 dm ²

CAPACITIES

Nominal capacity	Liquid / Oil	18 liter / 7 liter
Basket		0.60 kg

PACKAGING (mm)

Width x Depth x Height	540 x 1060 x 1150
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WEIGHT (KG) (gross / net)

95 / 80

COMPOSITION OF THE BOTTOM PART

Width of cupboard	400
200mm deep GN1/1 container	1

FRYER MODE

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


ELECTRICITY (Three-phase 230V+E or 400V+N+E)

Power (kW)	230V 3a.c.	9
	400V 3Na.c.	9
Max. Intensity (A)	230V 3a.c.	22.6
	400V 3Na.c.	13


POTABLE COLD WATER

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


DRAIN

Connection	Smooth stainless steel tube Ø 48
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EXAMPLES OF HOURLY PRODUCTION

* Omelette : 113 portions / hour	* Meat Browning : 4.5 kg / cooking	* Rice : 4,5 kg / cooking
* Minced beef : 85 pieces / hour	* Meat cooked in a sauce : 8,8 kg / cooking	