

BONNET

PRECIPAN



PRECIPAN
Versatile
in every way !





**INCREASE YOUR
PRODUCTION**

Precipan, greater flexibility
thanks to 2 independent wells!

BONNET

Precipan, redefines
the boundaries with
FastPAD.

MORE CAPACITY
MORE FLEXIBLE
MORE INNOVATIVE
SIMPLER



FLEXIBLE

Share your enthusiasm
with FastPAD! !

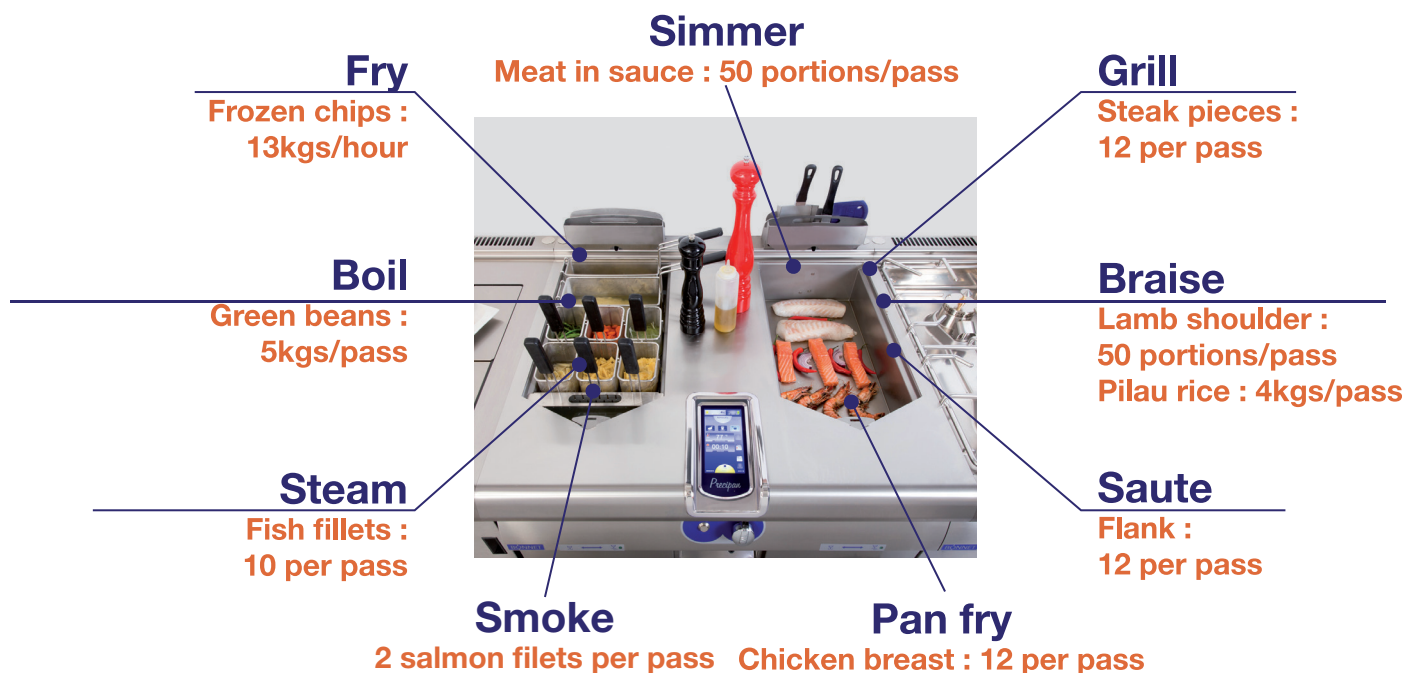
PRECIPAN

9 cooking modes in a single unit !





MORE CAPACITY



Precipan offers 9 cooking modes for each well independently!

Precipan meets the need for significant production and variety in all types of restaurant. With 2 x 17dm², *Precipan* can ensure service to 100 or more covers. Increase your production with a modular unit from the Advancia range.



CHEF TIPS :

Use Precipan both day and night, by using combinations of cooking modes.



«Nowadays my team starts later and I'm more relaxed.»



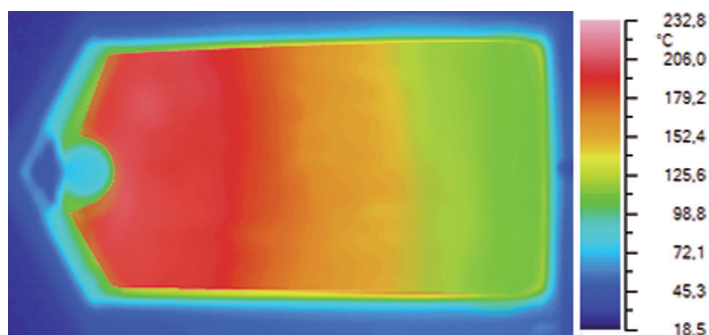
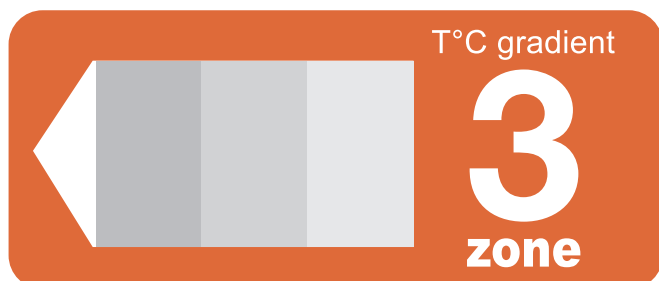
MORE FLEXIBLE

3 TEMPERATURE ZONES PER WELL

Enjoy the opportunity to cook a **multitude of products** at different temperatures simultaneously.

Cooking finesse as high as the expectations of your clients.

- rear zone 100°C : temperature holding
- middle zone 160°C : finishing cooking thick meat
- front zone 190°C : rapid marking of delicate products



REALLY CONTROL YOUR COOKING !

The multi-timer calculates the time remaining for each thing you are cooking. **Giving constant results**, from the start to the end of service.

What the eye doesn't see, *Precipan* can.

Remove any doubts about cooking delicate products by using *Precipan*'s removable core probe.

PRECIPAN DOES EVERYTHING

Take the heat off your team. Select the degree of cooking and the browning, *Precipan* is there to respect your selection. No matter what day it is your cooking will be identical.

Make out of hours your strength !

Validate your process, FastPAD guarantees the traceability of everything you cook.



A TACTILE SCREEN AT YOUR SERVICE

Bonnet has integrated its proven savoir faire from *Precijet* into *Precipan* to offer you the best current technology.

Easy to use and grasped immediately it will be the most sort after unit in your kitchen.

Look at all your cooking without moving. FastPAD technology constantly controls both wells.



CHEF TIPS :

Use the water metering system to control exactly how much water you want in your dish.

redefine the boundaries



MORE INNOVATIVE

CHANGE THE WAY YOU LOOK AT COOKING

Flexibility and creativity become a daily event.

Work faster at lower temperatures whilst still respecting the products.

Your products don't stick anymore!

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

Precipan 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.

More than **1°C**
per second



PRECIPAN, THE TASTE OF THINGS TO COME

A NEW ERA OF PRODUCTIVITY !

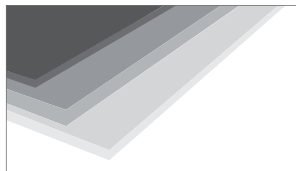
Intelligent Heating Technology means that there is no need for a pre-heating phase.

State of the art technology for economies of scale.

IHT control limits running costs by adjusting the heat to the load.



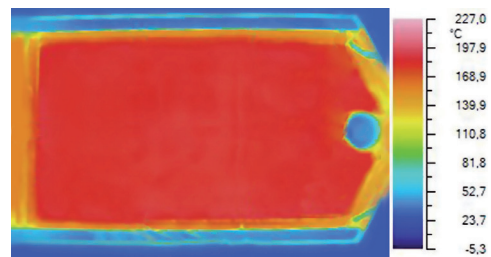
Intelligent Heating
Technology (IHT)



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

UNIFORM BROWNING

Multizone heating guarantees spot on cooking across the entire well.



CHEF TIPS :

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





SIMPLER

REALLY KEEP YOUR HANDS FREE !

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

- Comfort: less pots and pans, less moving around less handling
- Speed: no waiting time
- Safety: less weight to carry no slashing
- Space: no bulky accessories to store in the kitchen

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

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



CHEF TIPS :

Get rid of the rondeaus in your kitchen
Consider using the water counter.

FREE UP SPACE IN YOUR KITCHEN

Thanks to its **2 multifunction wells** *Precipan* saves you **40cm** which is a **29% saving in floor area**

By linking Precipan to other Advancia units, you can optimize your kitchen and benefit from a homogeneous cooking suite.

LESS MOVING AROUND, MORE TIME COOKING

In addition to the large cooking area *Precipan* has a plating area that can take a GN1/1 container. Ideal for preparation and service.



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



MODEL	B1A9BFPD18E
Usable surface (dm²)	2 x 17
Nominal liquid capacity (litres)	2 x 18
Nominal oil capacity (litres)	2 x 7
Basket capacity GN 1/2 (Kg)	2 x 3
Basket capacity GN 1/6 (Kg)	20
Control zones	12
Culinary capacity	
Omelette (pieces)	226
Steak-chopped (pieces)/pass	12
Browning meat (Kg)	9
Blanquette (Kg)	16
Rice (Kg)	9
Salmon à la plancha (pieces)	24
Vichy carrots (Kg)	5
FriteFrozen chips 6*6 (practical production)	36/ h
Custard (L)	30
Technical characteristics	
External dimensions	
Height(mm)	900
Width (mm)	1000
Depth (mm)	920
Well (Width x Depth x Deep in mm)	310 x 545 x 147
Net weight (Kg)	158
Electrical power (kW)	
400/50/3/N+E	2 x 9
230/50/3+E	2 x 9
Max Intensity (A)	
400/50/3/N+E	2 x 13
230/50/3+E	2 x 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: Module can be suited to other units	x
FastPad II toughened glass interactive touch control	x
Recorded recipes with adjustments possible	x
Counter / volumetric water dosing	x
Possible programming of cooking cycle (up to 5 phases)	x
HACCP data recording kit via a USB stick	x
Well base temperature display	x
Intelligent Heating echnology (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	
Automatic water filling	x
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 per well)	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	□
Double skinned self-closing door	x
Compatible with Advancia modules	x
Temperature gradient	x
Multitimer	x
Core probe socket	□
USB port	□
3.5mm core probe / Fresh product core probe	□
Accessories: scoop, scraper, handle, 2 half covers and strainer	x
Basket support	x

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