



BONNET GRANDE CUISINE

Registered office:

Rue des Frères Lumière - Z.I Mitry Compans
F-77292 MITRY MORY Cedex

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

BRAISING PAN B1A9BFPD18E



3 mm Top



FlushTop



Intelligent Heating
Technology (IHT)



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 Stratinex tri-metallic 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 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 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.



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

* Miniature Circuit Breaker

** Residual Current Device

POTABLE COLD WATER

Water inlet at 200mm from the floor.

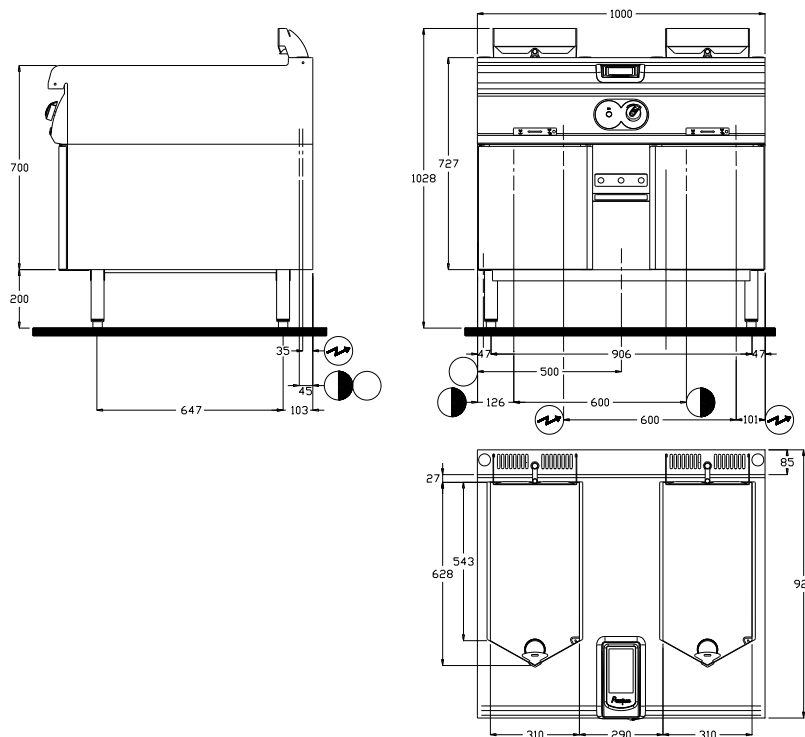
A local stop cock is required.

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 dm²

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

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 230V+E or 400V+N+E)

Power (kW)

230V 3a.c.

2 x 9

400V 3Na.c.

2 x 9

Max. Intensity (A)

230V 3a.c.

2 x 22.6

400V 3Na.c.

2 x 13

POTABLE COLD WATER

Pressure (Min / Max)

Connection : Flexible Ø 20/27 female (3/4")

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