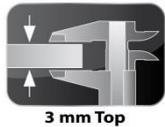


**ADVANCIA PLUS, Electric cooking unit, Twin tank BRAISING PAN "Précipan"**

**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 independante 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 : Completel 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*

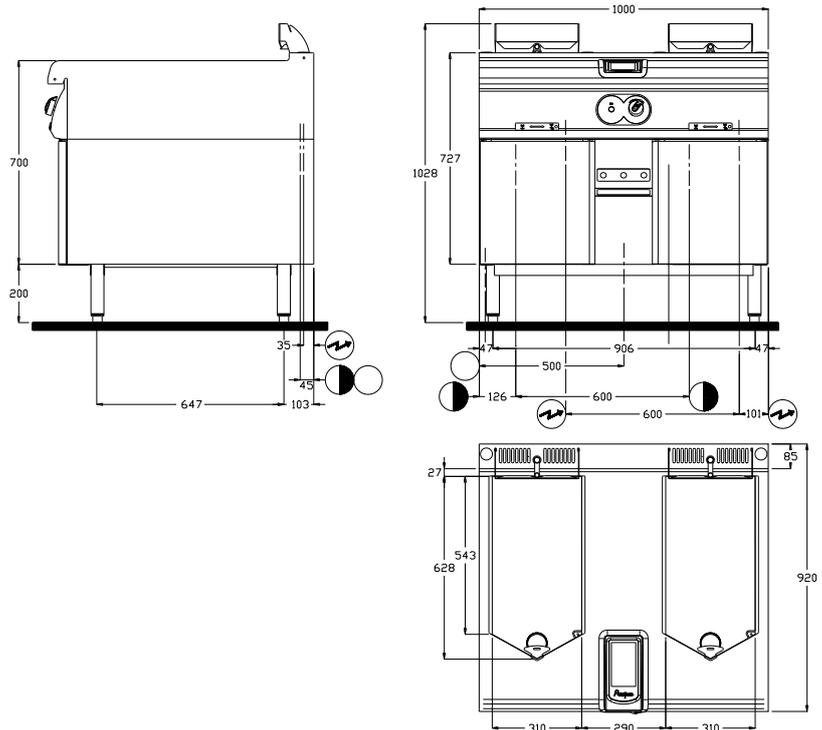
\*\* *Residual Current Device*

**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 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 |
|------------------------|--------------------|

**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**

|                      |                                |
|----------------------|--------------------------------|
| 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 |                             |