



**BONNET GRANDE CUISINE**

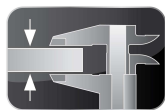
**Registered office:**

Rue des Frères Lumière - Z.I Mitry Compans

F-77292 MITRY MORY Cedex

## ADVANCIA PLUS, Gas BRATT PAN 80 dm<sup>2</sup> / 170 litres

BRATT PAN 80 dm<sup>2</sup> / 170 litres  
B2A9S+80EBG



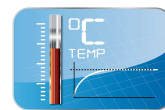
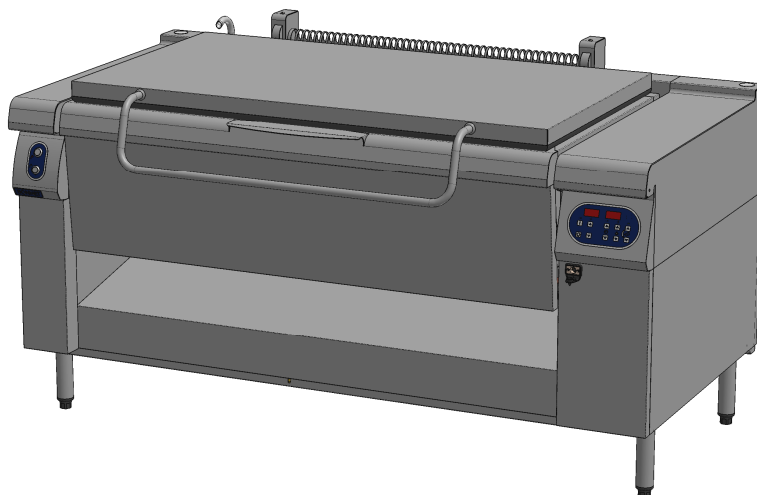
3 mm Top



FlushTop



Start&Cook



CoreControl



CleaningSystemPlus

### ADVANCIA PLUS ASSETS

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

**FlushTop** : Module can be butt jointed.

**Start&Cook** : Automatic electric spark ignition with pilot and ionisation flame control.

**CoreControl** : Power adapted to the load with multi-zone control of the well base.

**CleaningSystemPlus**: Surrounding well with integral heating + peripheral channel.

### GENERAL

- \* All stainless steel construction designed to avoid any infiltration.
- \* Extremely robust equipment can be fixed directly to a wall.
- \* Controls grouped together and recessed protecting them for impact and spillages.
- \* Delivered with 200mm fixed stand with 4 adjustable feet.

### BRATT PANS

- \* The bratt pan comprises a calibrated 170 litre capacity well with a 15mm thick bimetal bottom (12 mm mild Steel + 3mm Stainless steel) with a surface area of 83 dm<sup>2</sup> and a capacity of four GN 1/1 containers.
- \* The wide-clearance spout ensures fast efficient emptying (Without drips on the fascia) and guarantees a constant pour point over the floor drain.
- \* The double skinned lid with peripheral seal is counter balanced by a system built into the flue vent which allows the tension and the lift angle to be adjusted
- \* Two solenoid mixers for hot and cold water and a stainless steel spout fill the well. The left side arm incorporates the 2 control push-buttons.
- \* Regular electric well tilting can stop in any position via an electric jack. The tilting movement is limited by top and bottom limit switches.
- \* The safety system cuts heating when the well is tilted and re-ignites automatically when lowered.
- \* Electronic ignition and flame control. Controlled by a safety valve.
- \* The even distribution of temperature is ensured by an 18 micro perforated burner that rotate with the tank.

### CONTROL PANEL

- \* Smooth control panel, simple to use: On / Off, Tank bottom temperature, Product temperature, Timer with buzzer, raise and lower controls for the well.
- \* Multi point, electronic proportional regulation of the well base temperature.
- \* Product temperature regulation, by external removable probe (accessory). Core probe socket as standard.
- \* Diagnostic cycle.

### OPTIONS

- \* Retracting spray hose with tap.
  - \* Meter / volumetric measured water: Provides control of the volume of water introduced into the well. Also allows programming of a specific volume of water with automatic stop. The water controls are integrated into the digital panel.
  - \* Basket lift<sup>Ⓞ</sup>: Allows the simultaneous lift of 4 perforated GN1/1 containers (accessories) (includes the retracting spray hose option).
  - \* Pressure lid<sup>Ⓞ</sup>: lid with peripheral seal and steam vent valve (includes the retracting spray hose option).
- <sup>Ⓞ</sup> Basket lift and Pressure lid options may only be combined on a bratt pan that includes « all options »

### ACCESSORIES

- \* See technical data : General features.

### STANDARDS : Complies with standards

**EN 203-1**: European standard relating to the safety of gas appliances.

**EN 203-2-8**: European standard relating to the safety of gas appliances.

**EN 60335-2-39**: European standards relating to the safety of electric appliances.  
(French standards: Classification index C 73-839).

**IP 25 et IK 9**: Protection indexes.

**XP U 60-010**: Hygiene.



**B2A9S+80EBG**

**GAS connection**

Gas inlet at 180mm from the floor  
As standard, the appliances are supplied for G 20/20 mbar (and G 25/25 mbar) or another gas on request


**ELECTRICAL connection**

Electric inlet at 190mm from the floor  
(Flexible cable 1.5 m in length)


**POTABLE COLD WATER**

Water inlet at 200mm from the floor


**POTABLE HOT WATER**

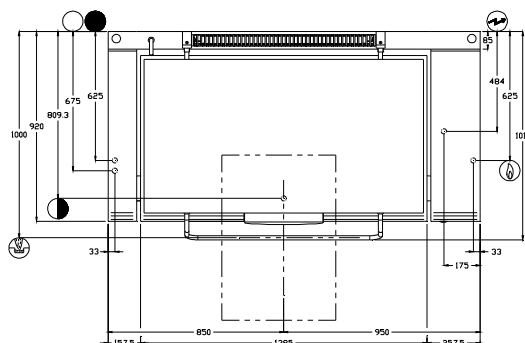
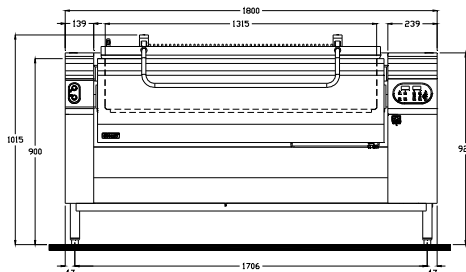
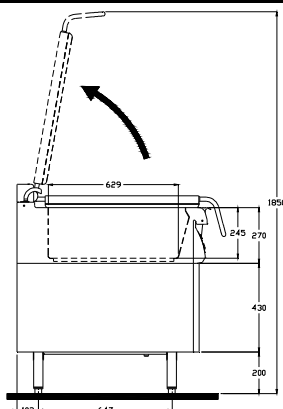
Water inlet at 200mm from the floor


**FLOOR GULLEY**

Minimum dimensions 550 x 800 mm


**DRAIN water supply pipe purging**

Drain outlet at 200mm from the floor


**DIMENSIONS (mm)**

Width x Depth x Height

1800 x 1010 x 1015

Tank (Depth x Width x Depth)

245 x 1315 x 629

Useful surface

83 dm<sup>2</sup>

Nominal capacity

170 liter

Maximum capacity (overflow)

211 liter

Basket capacity (Basket Lift Option)

Max. 8 kg by basket

**PACKAGING (mm)**

Width x Depth x Height

1940 x 1130 x 1150

**WEIGHT (KG) (gross / net)**

365 / 332


**GAS**

Connection

Thread 15/21 mm (1/2")

**Power (kW)**

**36.4**

G31 Propane 37<sup>±4</sup>/50<sup>±5</sup> mbar (kg/h)

2.83

G30 Butane 28<sup>±3</sup>/50<sup>±5</sup> mbar (kg/h)

2.87

G20 Natural Gas 20<sup>±2</sup> mbar (m<sup>3</sup>/h)

3.85

G25 Natural Gas 20<sup>±2</sup> mbar (m<sup>3</sup>/h)

4.38

G25 Natural Gas 25<sup>±3</sup> mbar (m<sup>3</sup>/h)

4.38


**ELECTRICITY (kW)**

Voltage

Single-phase 230 V

Power

0.3


**POTABLE COLD WATER**

Pressure (Min / Max)

150/600 kPa (1.5 bar / 6 bar)

Max temperature

30°C

Nature

Filtered to 50 microns

Connection

Flexible Ø 21 (1/2")


**POTABLE HOT WATER**

Pressure (Min / Max)

150/600 kPa (1.5 bar / 6 bar)

Max temperature

60°C

Nature

Filtered to 50 microns

Connection

Flexible Ø 21 (1/2")