

ADVANCIA PLUS, Gas BRATT PAN 80 dm² / 170 litres

**BRATT PAN 80 dm² / 170 litres
B2A9S+80EBG**



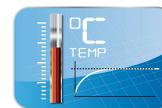
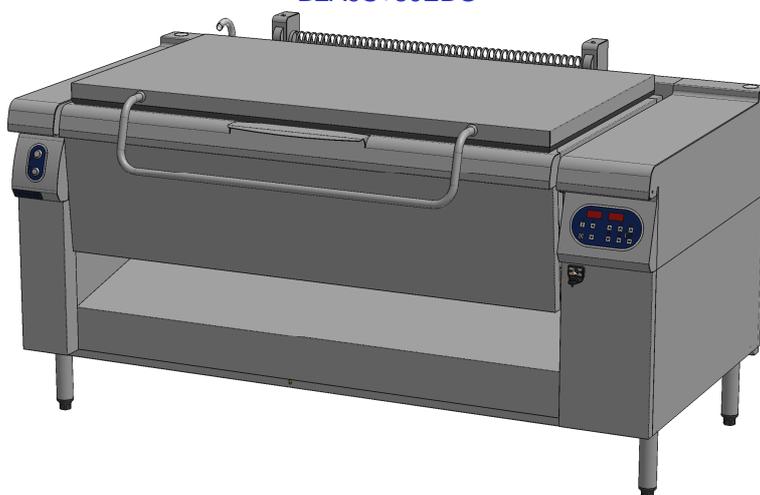
3 mm Top



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 dm² 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[⊙]: Allows the simultaneous lift of 4 perforated GN1/1 containers (accessories) (includes the retracting spray hose option).
 - * Pressure lid[⊙]: lid with peripheral seal and steam vent valve (includes the retracting spray hose option).
- [⊙] 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).

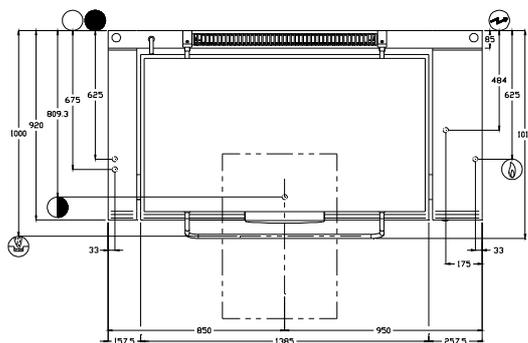
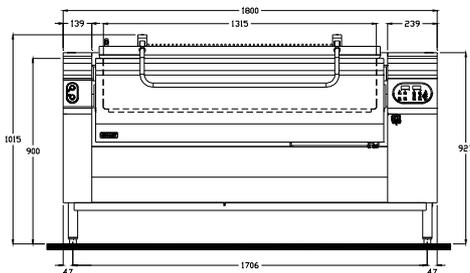
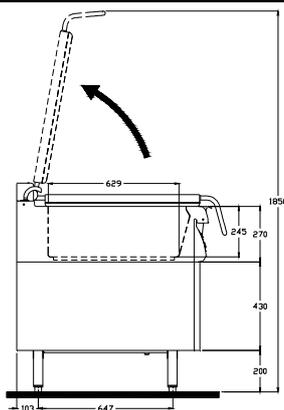
IP 25 et IK 9: Protection indexes.

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 GULLY**
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 ²
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
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WEIGHT (KG) (gross / net)

365 / 332

 **GAS**

Connection	Thread 15/21 mm (1/2")
Power (kW)	36.4
G31 Propane	37 ^{±4} /50 ^{±5} mbar (kg/h)
G30 Butane	28 ^{±3} /50 ^{±5} mbar (kg/h)
G20 Natural Gas	20 ^{±2} mbar (m ³ /h)
G25 Natural Gas	20 ^{±2} mbar (m ³ /h)
G25 Natural Gas	25 ^{±3} mbar (m ³ /h)

 **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")