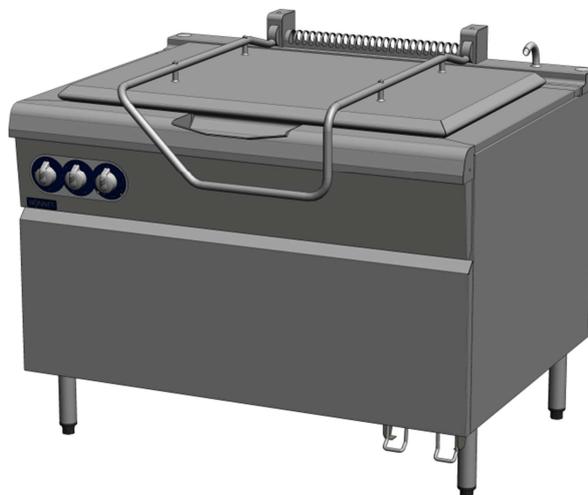


**ADVANCIA, Gas BRATT PAN 65 dm<sup>2</sup> / 120 liters (electric tilt)****BRATT PAN 65 dm<sup>2</sup> / 120 liters  
B3A9SA65EBG****3 mm Top****FlushTop****Start&Cook****CoreControl****ADVANCIA ASSETS**

**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 adapts with well base regulation.

**GENERAL**

- \* All stainless steel construction designed to avoid any infiltration.
- \* Unfailing sturdy equipment for direct wall fixation.
- \* Controls grouped together and recessed protecting them for impact and spillages.
- \* Appliance delivered with 200mm fixed stand with 4 adjustable feet.

**BRATT PAN**

- \* This appliance has a full width tilting well.
- \* Its base with a usable surface area of 63 dm<sup>2</sup> is heavy gauge stainless to ensure even temperature distribution.
- \* The large format pouring funnel allows for quick and clean drainage (no dripping on the front panel) guaranteeing a constant impact point in the gutter.
- \* Hot and cold water is supplied via a solenoid controlled by a 4 position switch and a chrome spout.
- \* The lid is counterbalanced by a system built into the flue vent that allows the load and stop angle to be adjusted.
- \* Two foot controls (raise pedal, lower pedal) allow the well to be raised smoothly and stopped in any position by its electric ram. The tilt is limited by high and low safety systems.
- \* Heating is regulated by a thermostat (for back temperature) + an energy regulator simmerstat (for the power) to drive a gas solenoid.
- \* Temperature distribution is ensured by a micro perforated fixed burner with 12 flame ranges.

**OPTIONS**

- \* 15mm bi-metallic base (12mm soft iron + 3mm stainless).
- \* Double skinned lid.

**ACCESSORIES**

- \* See technical data : General features.

**STANDARDS : Compliance 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.



**BONNET GRANDE CUISINE**

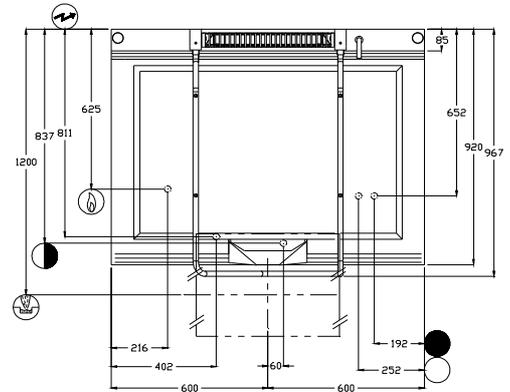
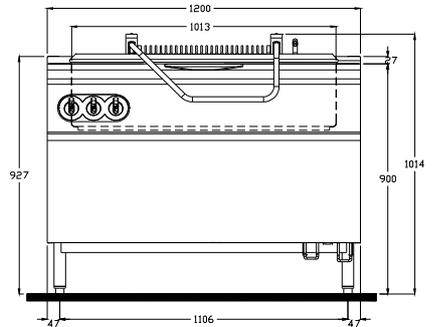
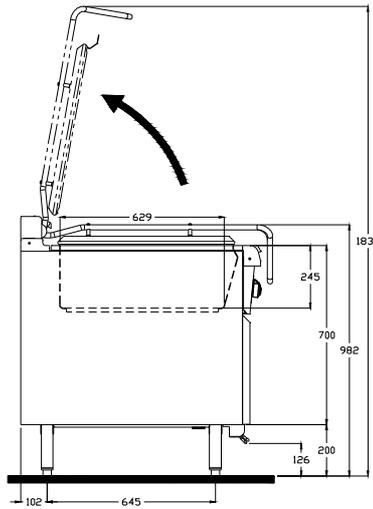
**Registered office:**

Rue des Frères Lumière - Z.I Mitry Compans

F-77292 MITRY MORY Cedex

**B3A9SA65EBG**

-  **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 HOT WATER**  
Water inlet at 200mm from the floor
-  **POTABLE COLD WATER**  
Water inlet at 200mm from the floor
-  **GUTTER**  
Minimum dimensions 550 x 800 mm
-  **DRAIN water supply pipe purging**  
Drain outlet at 200mm from the floor



**DIMENSIONS (mm)**

Width	1200
Depth x Height	1017 x 1014
Tank (Depth x Width x Depth)	245 x 1013 x 629
Useful surface	63 dm <sup>2</sup>
Nominal capacity	120 liter

**PACKAGING (mm)**

Width x Depth x Height	1340 x 1130 x 1150
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**WEIGHT (KG)**

200

 <b>GAS</b>	Connection : Thread 15/21 mm (1/2")	
<b>Power (kW)</b>		<b>29</b>
G31 Propane	37 <sup>±4</sup> /50 <sup>±5</sup> mbar (kg/h)	2.25
G30 Butane	50 <sup>±5</sup> mbar (kg/h)	2.29
G20 Natural Gas	20 <sup>±2</sup> mbar (m <sup>3</sup> /h)	3.07
G25 Natural Gas	20 <sup>±2</sup> /25 <sup>±3</sup> mbar (m <sup>3</sup> /h)	3.49
<b>Power (kW)</b>		<b>24.5</b>
G30 Butane	28 <sup>±3</sup> /30 <sup>±3</sup> mbar (kg/h)	1.93

 **ELECTRICITY (kW)**

Voltage	Single-phase 230 V
Power	0.25

 **POTABLE COLD WATER**

Pressure (Min / Max)	Connection : Ø 20/27 (3/4") 150/600 kPa (1.5 bars / 6 bars)
Max temperature	30°C
Nature	Filtered to 50 microns

 **POTABLE HOT WATER**

Pressure (Min / Max)	Connection : Ø 20/27 (3/4") 150/600 kPa (1.5 bars / 6 bars)
Max temperature	60°C
Nature	Filtered to 50 microns