

# Precipan

New multifunctional pan  
4 in 1: modular & efficient  
... everyday!



PAN



KETTLE



PASTA  
COOKER



FRYER

# Tomorrow's kitchen ?

Technology must serve chefs for more productivity, performance and flexibility throughout the day.

## ■ Productivity & Performance

Professional kitchens are demanding environments and chefs require more and more productivity and performances.

Now, kitchen equipments adopt new technologies to provide kitchen operators better tools to reach ever more ambitious goals.

## ■ Modern & Flexible

Multifunctional pans and combi ovens become pillars of the kitchen.

But chefs will always need flexibility, plan B to achieve their mission: serve quality food to demanding customers, no matter what !

Precipan Installation exemple



# Precipan ... at a glance.



## MULTIFUNCTION

- **Kettle :**  
20°C to 100°C in 24 min
- **Pan :**  
20°C to 250°C in 4,5 min
- **Pasta Cooker :**  
100L filled in 8 min
- **Fryer mode**



## SIMPLY EFFICIENT

- **Simplified user interface**
- **Pragmatic Design**  
(manual opening, smart interface)
- **Ease of service**  
(front service)



## MODULAR

- **Optimized kitchen layout**
- **Flush mounting**
- **Add other horizontal modules** to Precipan for flexibility



## EASY TO CLEAN

- Clean easily with its **integrated spray hose**
- **90% of cleaning water collected** by the peripheral gutter
- **20% less surface to clean**

## ★ Don't wait for tomorrow...

The answer to your needs today is **Precipan: a multifunctional unit that can braise, sauté, cook, fry.**

Precipan can be associated to modular equipments or combis, to provide the most optimized and ergonomic solution.

BONNET



4 in 1



## Precipan is multifunctional



PAN



PASTA COOKER



KETTLE



FRYER



### Multifunctional, Precipan can cook the 90% of kitchens menus:

- For a fraction of the space (-30%\*)
- For an improved consumption (-20%\*)
- For more flexibility throughout the day.

(\* ) Compare to traditional layout

### BENEFITS:

PAN FUNCTION	KETTLE FUNCTION	PASTA COOKER FUNCTION	FRYER FUNCTION
<ul style="list-style-type: none"> <li>☑ Multizone cooking</li> </ul>	<ul style="list-style-type: none"> <li>☑ Bottom &amp; Side temperature control</li> </ul>	<ul style="list-style-type: none"> <li>☑ 100L filled in 8 minutes</li> </ul>	<ul style="list-style-type: none"> <li>☑ Automatic basket lifting</li> </ul>
<ul style="list-style-type: none"> <li>☑ 20°C to 250°C in 4,5 minutes</li> </ul>	<ul style="list-style-type: none"> <li>☑ 20°C to 100°C in 24 minutes</li> </ul>	<ul style="list-style-type: none"> <li>☑ Automatic basket lifting</li> </ul>	<ul style="list-style-type: none"> <li>☑ Oil cart to manage oil safely</li> </ul>
<ul style="list-style-type: none"> <li>☑ Recipes &amp; Overnight cooking</li> </ul>	<ul style="list-style-type: none"> <li>☑ Side temperature control for temperature precision</li> </ul>	<ul style="list-style-type: none"> <li>☑ Recipes &amp; Overnight cooking</li> </ul>	



**SIMPLE INTERFACE**



**OPTIMIZED COOKING PROCESSES**



**EASE TO MAINTAIN**



**Precipan is efficient everyday**

**Precipan's efficient design delivers benefits everyday.** Simplified user interface, cooking processes, time management, fast maintenance... that is a helper!

### BENEFITS:

#### A simplified user interface →

- ✓ Main features highlighted
- ✓ Colors guide utilisation
- ✓ Easy to access USB port



### PRECIPAN TIP:

#### A pragmatic design →

- ✓ Open the lid manually in 2 seconds (versus 17 sec for electric opening systems)
- ✓ Easy service thanks to the frontal access to every component





## Precipan is modular



**OPTIMIZED KITCHEN LAYOUT**



**ADD-ON MODULAR EQUIPMENT**



**CATERING**

**300 Meals / Service** · 3,6 m · 1,5 Cooks



**HEALTHCARE**

**200 Meals / Service** · 3,6 m · 1,5 Cooks



**BUSINESS & INDUSTRY**

**300 Meals / Service** · 4,5 m · 2 Cooks



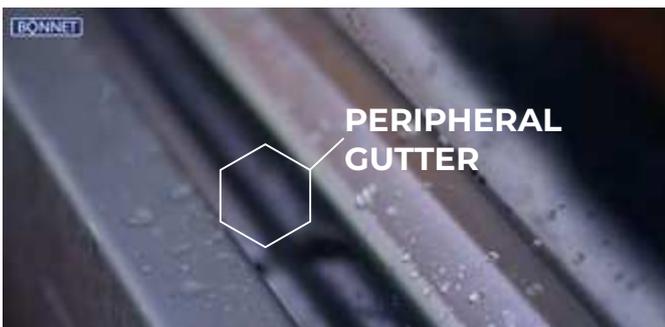
**CENTRAL KITCHEN**

**500 Meals / Service** · 6,4 m · 4 Cooks



## Precipan is easy to clean

- LESS SURFACE TO CLEAN
- CLEANING WATER COLLECTED
- INTEGRATED SPRAY HOSE



**Your kitchen cleaned in no time to get home!**



### BENEFITS:

**Cleaning Precipan is simple and efficient thanks to its modular design :**

- 20% less surface to clean (compare to independent units)
- Integrated spray hose
- Peripheral gutter to collect cleaning water
- Drain connection or front evacuation

### PRECIPAN TIP:

**Stay dry : Precipan collects most of the cleaning water and reduces the use of mops to clean the floor.**

- 10L of water to clean Precipan
- 90% of cleaning water collected by the water collection system

## 2 Sizes →

### 4 Power options

Precipan is available in 2 sizes 100 & 150 L and 2 power options for each size.

#### 100L 100 to 200 Meals / Service

■ **22kW** CODE : BPT10E or ■ **28kW** CODE : BPT10HE

■ **44 dm<sup>2</sup>**

- Touchscreen
- Electric tilting
- 150g pressure

#### 150L 200 to 500 Meals / Service

■ **33kW** CODE : BPT15E or ■ **42kW** CODE : BPT15HE

■ **62 dm<sup>2</sup>**

- Touchscreen
- Electric tilting
- 150g pressure

## Accessories →

### Choices of accessories

- Core probe
- Multi-purpose baskets
- Basket holder
- Strainer
- Automatic basket lifting
- Omelet spatula
- Spatula
- Basket holder
- Wall-mounting
- Oil cart

## Contact

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→ Discover the Precipan presentation video

