

ADVANCIA PLUS, Précipan Electric Multifunction Tilting Braising Pan 150 litres

PRECIPAN MULTIFUNCTION TILTING BRAISING PAN BPT15E



3 mm Top



FlushTop



Intelligent Heating
Technology (IHT)



FastPAD



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.

CleaningSystemPlus : The cladding around the well contains the heating system and has a peripheral drainage channel.

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.

MULTIFUNCTION BRAISING PAN

- * Multifunction cooking unit combining 9 cooking modes: Simmer / Grill / Braise / Saute / Pan fry / Steam / Boil / Fry / Pressure cook.
- * Stainless steel radiused well with a usable capacity of **151 litres** consisting of a bimetallic base 15mm thick (3 + 12mm) with a cooking surface in 316 STAINLESS and a usable surface area of **62 dm²**. Compatible with GN containers up to 200mm deep.
- * **Intelligent Heating Technology** : High powered armoured elements under the well divided into three independent cooking zones.
 - Rapid temperature increase – Heating temperature precise to a degree – Uniform temperature across the whole cooking surface – Optimum energy regulation. *Heating only to the zone(s) that need it with optimised thermal transfer.*
- * Electronic multipoint proportional control of the well base temperature.
- * Temperature adjustable from 40 to 250°C max depending on the mode selected.
- * Automatic cold water filling of the well via a fixed spout (the unit can be connected to hot and cold water). A safety system cuts the water feed in frying mode.
- * The electronically controlled powered drain is located under the base of the well (away from any heat) and with the possibility to be plumbed to waste. A removable drain plug allows the waste outlet to be cleaned.
- * The wide pour spout ensures rapid and hygienic emptying (no drips on the front fascia) and ensures a constant pour point over the floor gully.
- * The double skinned lid with encircling seal is counterbalanced by a system built into the chassis which allows the tension to be adjusted. The lid locks in place manually when being used for Steam Cooking (Optional Pressure lid).
- * The wells electric tilt is linear and allows the well to be stopped in any position via an electric ram. The range of tilt is limited by high and low safety systems. Another safety cuts the heating if the well is tilted.
- * Grouped together on the lower fascia are the USB outlet, the socket for the optional core probe, the retractable spray hose and a 16A 230volt socket.

CONTROL PANEL

- * The FastPAD® II control panel with toughened glass comprises a large 7" colour LCD screen controlled by a touch interface with coder button.
 - Functions available are: Locking the screen for cleaning or during cooking – Volumetric Doser / Counter for filling the well with water – Programming of up to 5 stages in a cooking cycle – Intelligent temperature gradient, to suit the chef's requirements – Multimer with 6 independent timers – More than 60 cooking programmes recorded with adjustments possible to browning and degree of cooking – Recording of cooking and transfer via USB stick on HACCP software – Preheating mode.
 - Temperature display: Well base temperature (bratt pan mode) Well temperature (fryer and braising pan mode) and the power level (1 2 3 or 4 horizontal bars) (« Delicate » mode : Braising with pressure mode)
- * Technical auto diagnostic programme and cycle. Counters record the unit's functional parameters.

ACCESSORIES / OPTIONS

- * Optional Pressure lid
- * Optional Basket lift comprising a removable lifting bar
- * Removable core probe :
 - Delicate product probe 2.5mm diameter 100mm long
 - Rotisserie core probe 4.5mm diameter 100mm long
- * GN1/1 basket for pasta/vegetables, GN1/1 basket for frying
- * GN1/1 basket support (grill)
- * Omelette pan
- * Hopper

STANDARDS: Complies with

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 and 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.

BPT15E



ELECTRICAL connection

Electric inlet at 302mm from the floor.
(Allow a cable with 1.5m of slack)
Protection required per electric inlet:
- 400V : MCB rated 63A with a C curve



POTABLE COLD WATER

Water inlet at 285mm from the floor.
A local stop cock is required.



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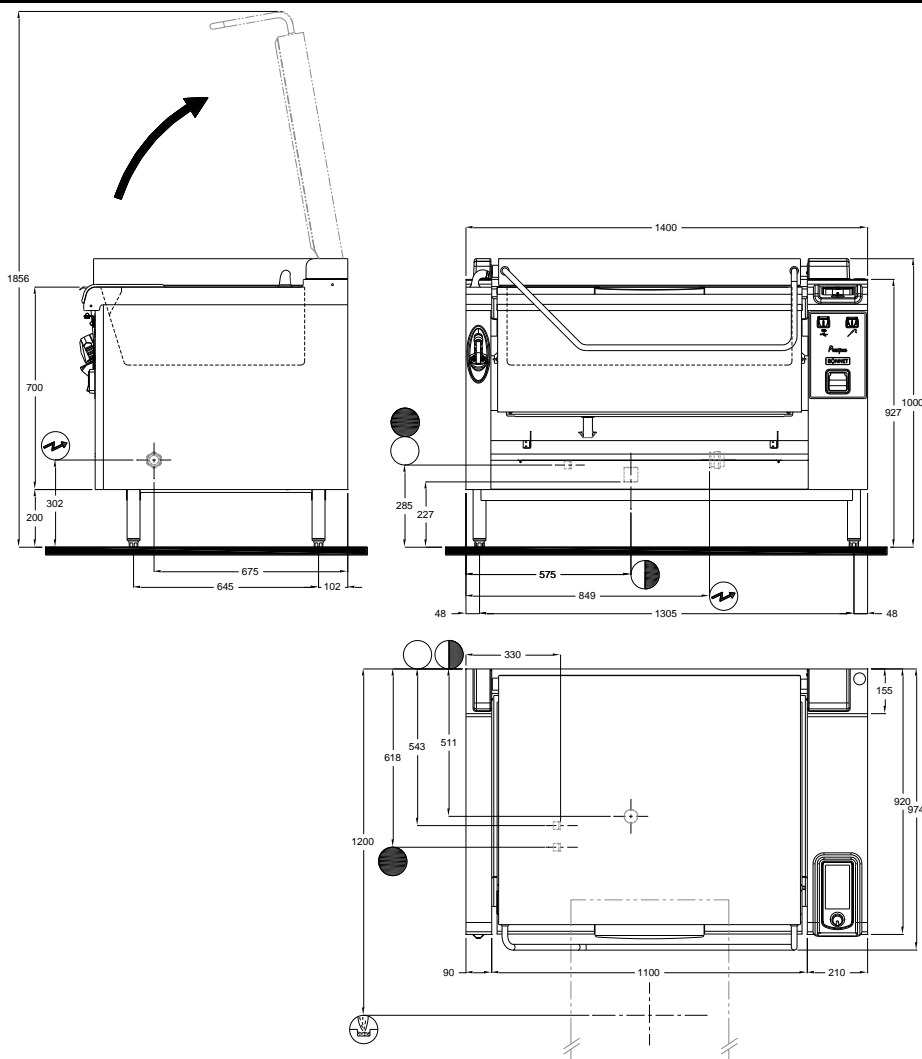
DRAIN

Drain outlet at 227mm 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.



FLOOR GULLY

Minimum size 550 x 800 mm



DIMENSIONS (mm)

Width x Depth x Height

1400 x 974 x 1000

Tank (Width x Depth x Height)

993 x 629 x 270

GN1/1 basket for pasta / vegetables

325 x 530 x 200

GN1/1 basket for frying

325 x 530 x 200

Useful surface

62 dm²

CAPACITIES

Nominal capacity of the tank Liquid / Oil

151 litres / 44 litres

Maximum (overflowing)

177 litres

Basket, Optional basket lift

Maximum 8 kg per basket

PACKAGING (mm)

Width x Depth x Height

1540 x 1130 x 1150

WEIGHT (KG) (gross / net)

301 / 280



ELECTRICITY (Three-phase 400V+N+E)

Power (kW) 400V 3Na.c.

33

Max. Intensity (A) 400V 3Na.c.

47.6



POTABLE COLD WATER / POTABLE HOT WATER*

* Standard delivery: 2-way manifold allows a cold-water-only connection

Pressure (Min / Max)

150/600 kPa (1.5 bar / 6 bar)

Max temperature Cold water / Hot water

23°C / 60°C

Nature

Filtered to 50 microns

Connection

Thread 20/27 (3/4")



DRAIN

Connection

Vertical exit 40/49 threaded stainless (G 1 1/2)

FRYING MODE

Operating temperature

140 to 180°C

Safety operating temperature

205°C