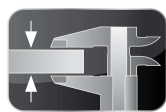


## ADVANCIA, Electric cooking unit, BRAISING PAN on cupboard



3 mm Top

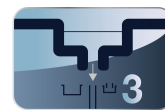
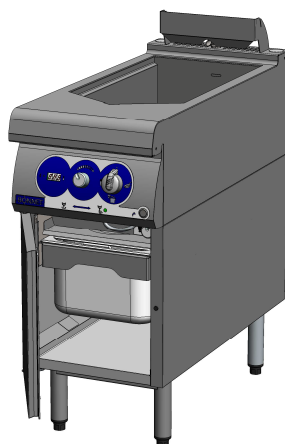


FlushTop



Intelligent Heating Technology (IHT)

**BRAISING PAN**  
B1A9BF18BE



MultiFlow



CleaningSystemPlus

### ADVANCIA PLUS ASSETS

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

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

**Intelligent Heating Technology (IHT)** : Power adapted to the load with multizone control of the tank base.

**MultiFlow** : Drain connected to 3 possible outlets (GN container / oil recovery / drain)

**CleaningSystemPlus** : Tank flush with the worktop can be plumbed to waste.

### 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.

### BRAISING PAN

- \* Multi function unit incorporating more than 10 different uses: Plancha / Bratt pan / Braising pan / Fryer (shallow and deep) / Bain Marie / Sous vide cooker (by immersion) / Regeneration (reheating cook chill vacuum bags, ...) / Pasta cooker / Boiling kettle / Steam cooker ...
- \* Radiused stainless tank with a usable capacity of 18 litres (7 litres of oil in fryer mode) incorporating a Stratinox trimetallic base 6.5mm thick with a usable surface area of 17 dm<sup>2</sup> and a cooking surface in 304 STAINLESS. Compatible with GN containers up to 100mm deep.
- \* **Intelligent Heating Technology (IHT)** : 6 independent heating elements located under the tank, each fitted with temperature probe
  - Rapid temperature increase (Heating from 20 to 230°C in 2 minutes / Liquid : 18 liters in less than 15 minutes)
  - Very precise heating temperature
  - Uniform temperature across the whole cooking surface
  - Rapid cooling of the cooking surface due to the low inertia of the trimetallic base
  - Optimum energy regulation. Only the zone or zones that need heating are heated and thermal transfer is optimized.
- \* Water delivery controlled by a double action push button on the fascia. A safety system prevents water delivery whilst in fryer mode.
- \* Fitted with a flush fitting plug with handle and washable stainless filter. 3 possible plug positions:
  - Closed: Seals the tank and keeps liquids on the cooking surface
  - Drain: Filters liquids and retains large pieces of food
  - Removed: Completel drains the tank (liquid + pieces of food less than 60mm in diameter).
- \* **MultiFlow** technology: Large diameter drain to the front of the tank (away from the heated area) raised with a simple gesture to discharge the contents of the tank into a container mounted on runners within the cupboard or evacuate straight to drain. The container has an anti-splash plate
- \* Recovery of cooking oil in a sliding container with handles located inside the cupboard (the container locks into position for draining the oil), ensuring the hot oil does not have to be handled (accessory).
- \* Double skinned stainless door with automatic return closure, hinged to the left.
- \* Supplied with 200mm deep GN1/1 container, 2 flush stainless half covers, removable handle for the lid and drain plug, scoop, silicone spatula, Filter block, Utensil storage and Basket support and 1 stainless half basket (GN ½).
- \* Equapan is compatible with all ADVANCIA modules

### CONTROL PANEL

- \* Simple to operate:
  - 4 position selector switch: Off / Bratt pan / Braising pan / Fryer
  - Temperature dial from 40 to 230°C max depending on the selected mode
  - Temperature display: Tank base temperature (Bratt pan mode) / Tank temperature (Fryer and Braising pan mode) and power level (1 2 3 or 4 horizontal bars) beyond 100°C (Braising pan mode)
  - Drain position indicator light: Drain to waste position / Drain to a container position
- \* Proportional multipoint electronic regulation of tank base temperature.
- \* Technical autodiagnostic programme and cycle. Operating parameter record counter.

### ACCESSORIES

- \* Oil container kit including the safety device for draining the oil without manual manipulation, container with handles and a stainless steel filter.
- \* GN 1/3, GN 1/6, GN 1/2 stainless baskets and GN 1/3 containers, plain or perforated.

### STANDARDS : Complies with standards

**EN 60335-2-50, EN 60335-2-37, EN 60335-2-38, EN 60335-2-39 et EN 60335-2-47**: European standards relating to the safety of electric appliances.

(French standards: Classification index C 73-850, C 73-837, C 73-838, C 73-839, C 73-847).

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

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



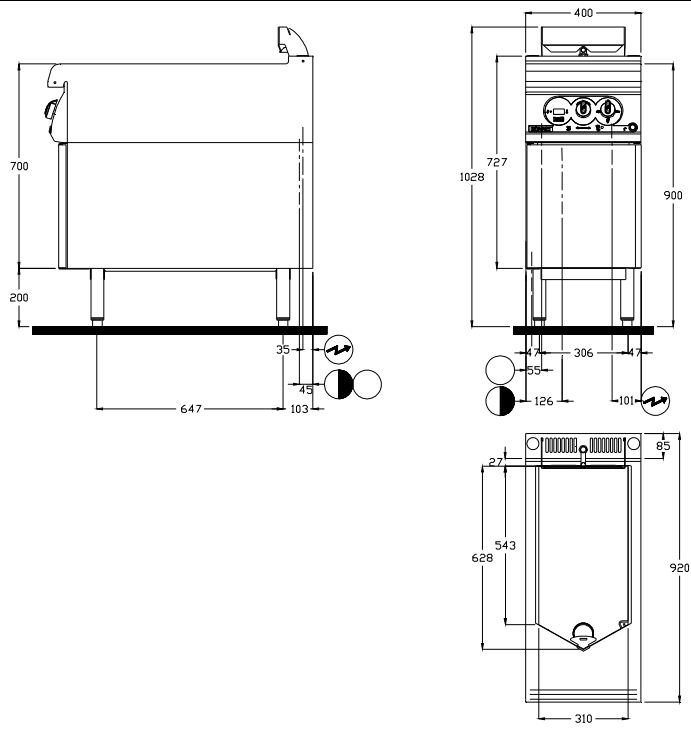
**B1A9BF18BE**

**ELECTRICAL connection**  
 Electric inlet at 615mm from the floor  
 (Flexible cable 1.5 m in length).  
 Protection required:  
 - 400V : 16A MCB\* with B curve and  
 30mA RCD\*\*\*

\* Miniature Circuit Breaker  
 \*\* Residual Current Device

**POTABLE COLD WATER**  
 Water inlet at 600mm from the floor.  
 A local stop cock is required.

**DRAIN**  
 Drain outlet at 475mm 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.



<b>DIMENSIONS (mm)</b>	
Width x Depth x Height	400 x 920 x 1028
Tank	310 x 545 x 147
Half-basket	130 x 280 x 160
Useful surface	17 dm <sup>2</sup>

<b>CAPACITIES</b>		
Nominal capacity	Liquid / Oil	18 liter / 7 liter
Basket		0.60 kg

<b>PACKAGING (mm)</b>	
Width x Depth x Height	540 x 1060 x 1150

<b>WEIGHT (KG) (gross / net)</b>	92 / 77
----------------------------------	---------

<b>COMPOSITION OF THE BASE</b>	
Cupboard width	400
200mm deep GN1/1 container	1

<b>FRYER MODE</b>			
Operating temperature	140 to 180°C		
Safety operating temperature	205°C		
Hourly rated production :			
* Frozen fries (NFD 40002)	13 kg/h	* Blanching fresh fries (NFD 32725)	15 kg/h
* Frozen fries 6x6 (Practical production)	18 kg/h	* Fresh fries: second pass	23 kg/h

<b>ELECTRICITY</b> (Three-phase 400V+N+E) Power (kW)		400V 3Na.c.	9kW
Max. Intensity (A)	400V 3Na.c.	13A per phase	

<b>POTABLE COLD WATER</b>		Connection : Flexible Ø 20/27 female (3/4")
Pressure (Min / Max)	150/600 kPa (1.5 bar / 6 bar)	
Max temperature	30°C	
Nature	Filtered to 50 microns	

<b>DRAIN</b>	Connection	Smooth stainless steel tube Ø 48
--------------	------------	----------------------------------

<b>EXAMPLES OF HOURLY PRODUCTION</b>		
* Omelette : 113 portions / hour	* Meat Browning : 4.5 kg / operation	* Rice : 4,5 kg / operation
* Steak hache : 85 pieces / hour	* Meat cooked in sauce : 8,8 kg / operation	