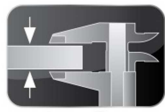


## AVANCIA PLUS, Précipan Electric Multifunction Tilting Braising Pan 150 litres HP

### PRECIPAN MULTIFUNCTION TILTING BRAISING PAN BPT15HE



3 mm Top



FlushTop



Intelligent Heating  
Technology (IHT)



FastPAD



CleaningSystemPlus

### AVANCIA 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 dm<sup>2</sup>**. 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 facia) 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 facia 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

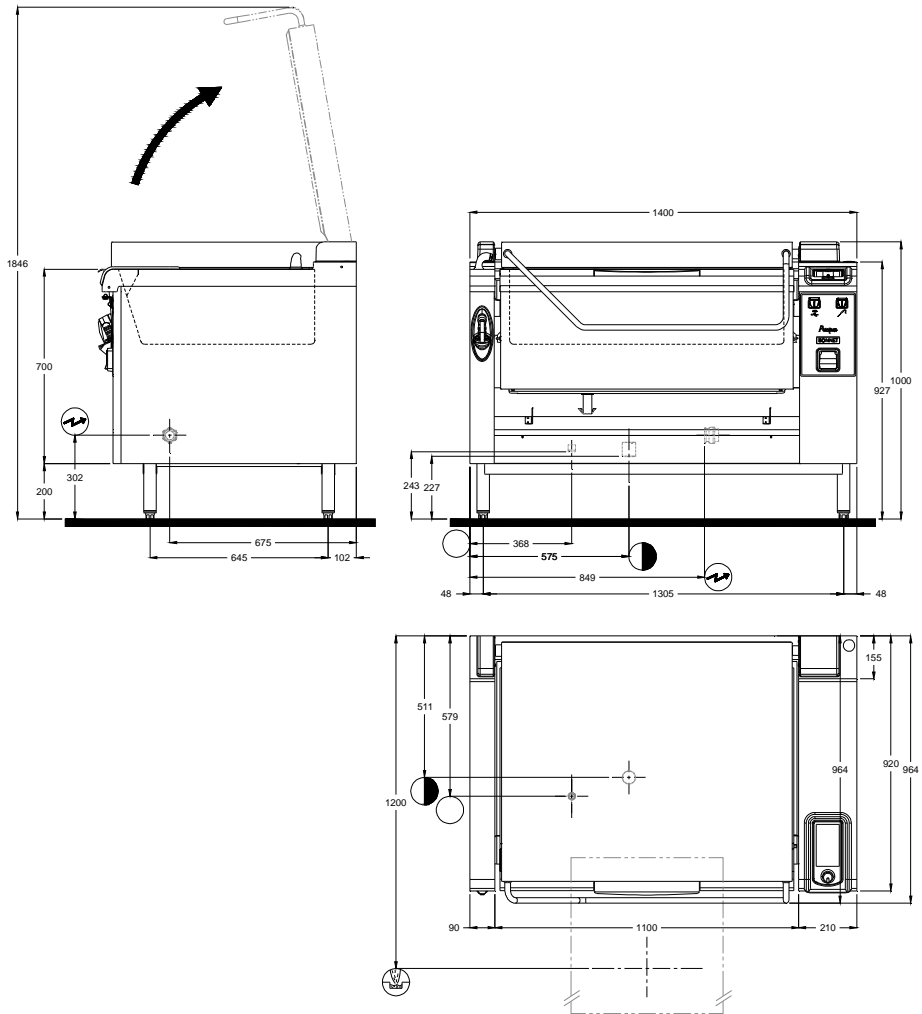
### STANDARDS: Complies with

**EN 60335-2-50, 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  
(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.



## BPT15HE

-  **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 80A with a C curve
-  **POTABLE COLD WATER**  
Water inlet at 243mm from the floor.  
A local stop cock is required.
-  **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 964 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 dm <sup>2</sup>

### 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
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### WEIGHT (KG) (gross / net)

301 / 280

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

Power (kW)	400V 3Na.c.	42
Max. Intensity (A)	400V 3Na.c.	61

### POTABLE COLD WATER

Pressure (Min / Max)	150/600 kPa (1.5 bar / 6 bar)
Max temperature	23°C
Nature	Filtered to 50 microns
Connection	Thread 20/27 (3/4")

### DRAIN

Connection	Smooth stainless steel tube 48 Ø
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### FRYING MODE

Operating temperature	140 to 180°C
Safety operating temperature	205°C