

## TWIN PAN MULTIFUNCTION BRAISING PAN "PRÉCIPAN" 2 x 18 litres

Ref. HBFPD18E

### THE ESSENTIALS

**3mm Top :**

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 pan base.

**MultiFlow :**

Drain connected to 3 possible outlets (GN container / oil recovery / drain).

**CleaningSystemPlus :**

pan flush with the worktop can be plumbed to waste.



### TECHNICAL SPECIFICS

- \* Multi function unit with two independent cooking tanks incorporating more than 10 different uses : Plancha / Bratt pan / Braising pan / Fryer / Bain Marie / Sous vide cooker (by immersion) / Regeneration / Pasta cooker / Boiling kettle / Steam cooker ...
- \* Radiused stainless tanks with a usable capacity of 18 litres (7 litres of oil in fryer mode) incorporating a Stratinox tri-metallic base 6.5mm thick with a usable surface area of 17 dm2 and a cooking surface in 304 STAINLESS. Compatible with GN containers up to 100mm deep.
- \* **Intelligent Heating Technology (IHT)** : 6 independante heating elements located under each pan, each fitted with temperature probe.
  - Rapid temperature increase (Heating from 20 to 230°C in 2 minutes / Liquid: 18 litres 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 tri-metallic base - Optimum energy regulation. Only the zone or zones that need heating are heated and thermal transfer is optimized.
- \* Proportional multipoint electronic regulation of pan base temperature.
- \* Temperature adjustable from 40 to 230°C max depending on the mode selected.
- \* Automatic filling of each pan with cold water via a fixed spout. A safety system prevents water delivery whilst in fryer mode.
- \* Fitted with two flush fitting plugs with handle and washable stainless filter. 3 possible plug positions :
  - Closed : Seals the pan and keeps liquids within the cooking zone
  - Drain : Filters liquids and retains large pieces of food
  - Removed : Completel drains the pan (liquid + pieces of food less than 60mm in diameter).
- \* **MultiFlow** technology: Large diameter drain to the front of the pan (away from the heated area) raised with a simple gesture to discharge the contents of the pan into a container mounted on runners within the cupboard or evacuate straight to drain. The container has an anti-splash plate.
- \* Storage for core probe (accessory) built into the front of the unit.
- \* 290mm central area that can be used to keep utensils and condiments close at hand.
- \* Optional recovery of cooking oil into a sliding container with handles located inside the cupboard (the container locks into position when draining the oil), ensuring the hot oil does not have to be handled.
- \* Double skinned stainless door with automatic return closure, hinged to the left or right.
- \* Supplied with two 200mm deep GN1/1 containers, 4 flush stainless half covers, a removable handle for the lid and drain plug, a scoop, a silicone spatula, one filter block, two utensil storage and basket supports and one stainless half basket (GN ½ ).
- \* 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.

### CONTROL PANEL

- \* FastPAD® II toughened glass control panel comprising a large 7" colour LCD touch screen and coding knob.
  - Power on switch
  - Available functions: - Doser / Volumetric meter for filling the pan with water – Programming of cooking cycles with up to 5 phases - Intelligent temperature gradient, adjustable to the needs of the Chef - Multimer: up to 6 independent timers – Over 60 preloaded cooking programs which allow adjustment of the colouration and the degree of cooking – Back up of settings and transfer via USB stick with HACCP software (optional)
  - Temperature display: pan base temperature (Griddle mode) / pan temperature (Fryer and Kettle mode) and power level (1 2 3 or 4 horizontal bars) beyond 100°C (Kettle mode)
  - Drain position indicator light: Drain to waste position / Drain to a container position.
- \* Independent control of the two tanks by selection of the pan on the control screen.
- \* Technical autodiagnostic programme and cycle. Operating parameter record counter.

### ACCESSORIES

- \* USB port,
- \* Core probe socket.
- \* Removable core probe :
  - Delicate product probe 2.5mm diameter 100mm long
  - Rotisserie core probe 4.5mm diameter 100mm long
- \* Mobil stand
- \* Stand for masonry base
- \* 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

**WATERMARK Certified - License 26619**

**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.

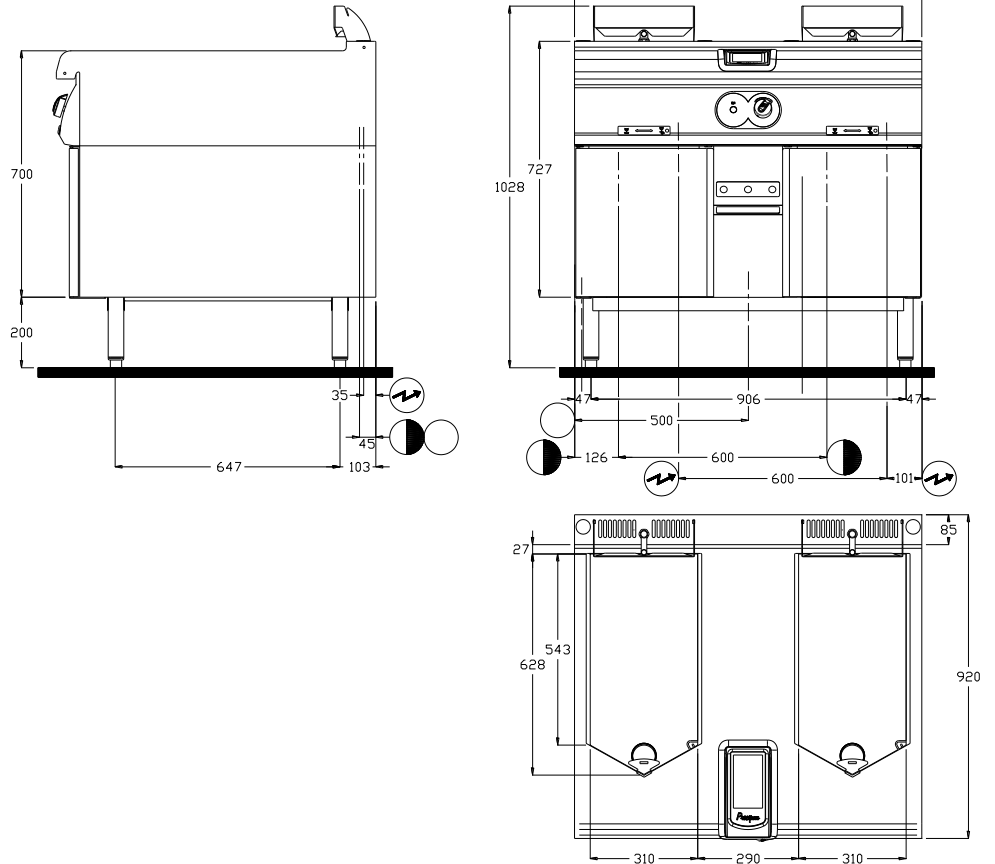
**IP 25 and IK 9:** Protection indexes.

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



## HBFPD18E

-  **ELECTRICAL connection**  
2 electric inlets at 615 mm from the floor  
(Allow 2 cables with 1.5m of slack)
-  **POTABLE COLD WATER**  
Water inlet at 200 mm from the floor.
-  **DRAIN**  
Drain outlet at 360 mm from the floor.



### DIMENSIONS (W x D x H)

External	1000 x 920 x 1028 mm
pan	310 x 545 x 147 mm
GN1/2 Basket	130 x 280 x 160 mm

### CAPACITIES

Nominal (Liquid / Oil)	2 x 18 litres / 2 x 7 litres
Usable surface	2 x 17 dm <sup>2</sup>
GN1/2 Basket	0.60 kg

### WEIGHT (gross / net)

191 kg / 158 kg

### PACKAGING

Height x Width x Depth	1150 x 1140 x 1060 mm
------------------------	-----------------------

### CONDITIONS EXHAUST AIR & THERMAL LOAD

Latent heat load	5580 W
Sensible heat output	2556 W
Noise level	< 70 dB(A)

### FRYING MODE

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

### EXAMPLES OF HOURLY PRODUCTION (per pan)

Omelette	113 portions / hour
Chopped steak	85 pieces / hour
Meat Browning	4.5 kg / operation
Meat cooked in sauce	8.8 kg / cooking
Rice	4.5 kg / operation
Fries :	
• Frozen (NFD 40002)	13 kg / hour
• Frozen 6x6 (Practical Prod.)	18 kg / hour
• Fresh : Blanching (NFD 32725)	15 kg / hour
• Fresh : second pass	23 kg / hour

### ELECTRICITY

Frequency	50/60 Hz
<b>Three phase 230V+E (230V 3a.c.)</b>	
I. Max	2 x 22.6 A
Power	2 x 9 kW
Protection required	MCB* rated 32A with a B curve and 30mA RCD**
<b>Three phase 400V+N+E (400V 3Na.c.)</b>	
I. Max	2 x 13 A
Power	2 x 9 kW
Protection required	MCB* rated 16A with a B curve and 30mA RCD**

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

### POTABLE COLD WATER

Pressure (Min / Max)	150/600 kPa (1.5 bar / 6 bar)
Water max temperature	30°C
Nature	Filtered to 50 microns
Connection	Flexible Ø 20/27 female (3/4")

A local stop cock is required.

### DRAIN

Condensate temperature	Approx. 98°C
Connection	2 smooth stainless steel tube Ø 48

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.