

## PRECIPAN ELECTRIC MULTIFUNCTION TILTING BRAISING PAN 100 litres HP Ref. HBPT10HE-P includes Pressure Lid & Auto Basket Lift

### 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 tank base.

#### CleaningSystemPlus :

The cladding around the pan contains the heating system and has a peripheral drainage channel.

#### 15amp front mounted accessory GPO :

15amp single phase GPO to allow the operator to easily connect a blending / pureeing stick blender or similar accessory



### TECHNICAL SPECIFICS

- \* Multifunction cooking unit combining 9 cooking modes: Simmer / Grill / Braise / Saute / Pan fry / Steam / Boil / Fry / Pressure cook.
- \* Stainless steel radiused pan with a usable capacity of **105 litres** consisting of a bimetallic base 15mm thick (3 + 12mm) with a cooking surface in 316 STAINLESS and a usable surface area of **44 dm²**. Compatible with GN containers up to 200mm deep.
- \* **Intelligent Heating Technology** : High powered armoured elements under the pan divided into two 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 pan base temperature.
- \* Temperature adjustable from 40 to 250°C max depending on the mode selected.
- \* Automatic cold water filling of the pan 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 pan (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 pan electric tilt is linear and allows the pan 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 pan 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.
- \* 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

- \* 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 pan 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: pan base temperature (bratt pan mode) pan 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

- \* Mobile stand
- \* 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

- \* Optional Pressure lid - included
- \* Optional Basket lift comprising a removable lifting bar - included

### 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






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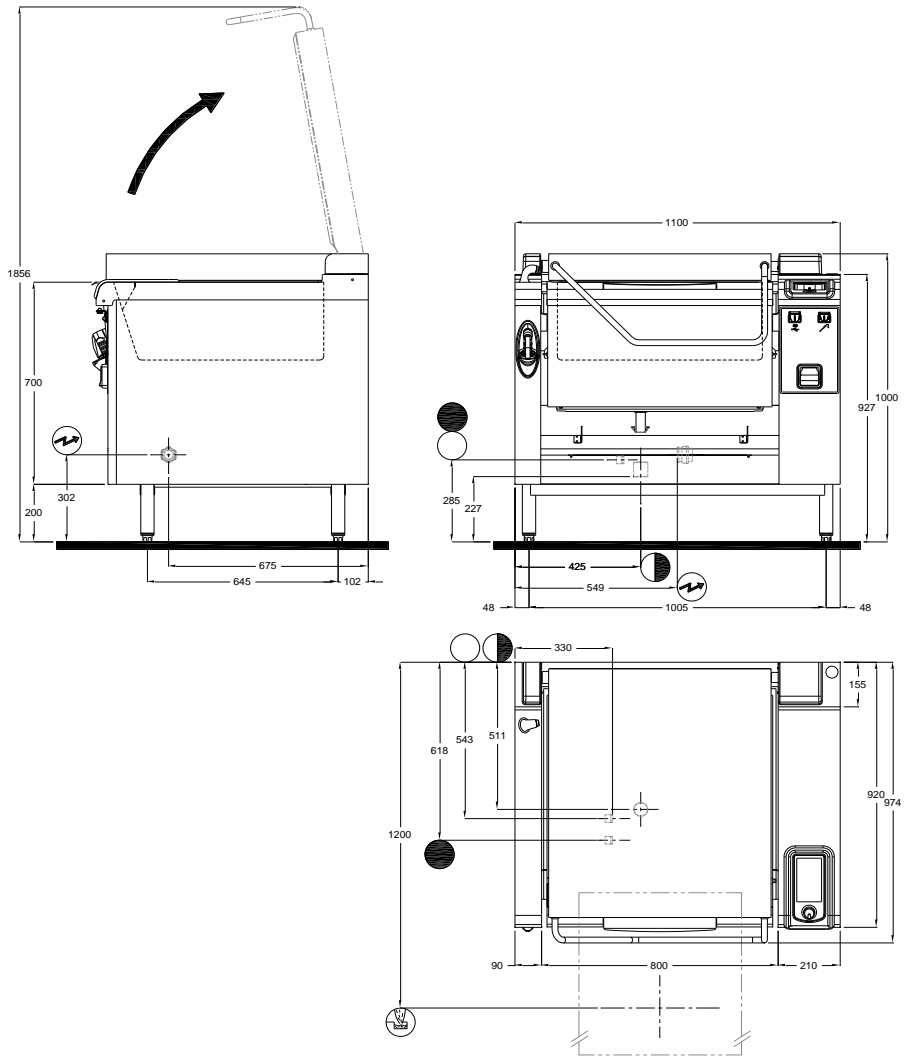
**IP 25 and IK 9**: Protection indexes.

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



## HBPT10HE-P

-  **ELECTRICAL connection**  
Electric inlet at 302 mm from the floor  
(Allow a cable with 1.5m of slack)
-  **POTABLE COLD WATER**  
Water inlet at 243 mm from the floor.
-  **POTABLE HOT WATER \***  
Water inlet at 243 mm from the floor.  
\*Standard delivery: 2-way manifold allows a cold-water-only connection
-  **DRAIN**  
Drain outlet at 227 mm from the floor.
-  **FLOOR GULLY**  
Minimum size 550 x 800 mm



### DIMENSIONS (W x D x H)

External	1100 x 974 x 1000 mm
Tank	693 x 629 x 270 mm
GN1/1 Basket - Pasta/Vegetables	325 x 530 x 200 mm
GN1/1 Basket - Frying	325 x 530 x 200 mm

### CAPACITIES

Nominal (Liquid / Oil)	105 litres / 31 litres
Maximum (overflowing)	124 litres
Usable surface	44 dm <sup>2</sup>
Basket, Optional basket lift	Maximum 8 kg per basket

### WEIGHT (gross / net)

246 kg / 226 kg

### PACKAGING

Height x Width x Depth	1150 x 1340 x 1130 mm
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### CONDITIONS EXHAUST AIR & THERMAL LOAD

Latent heat load	11280 W
Sensible heat output	12690 W
Noise level	< 70 dB(A)

### FRYING MODE

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

### EQUIPMENT TYPE

Against a wall - Not stackable

### ELECTRICITY

**Three phase 400V+N+E (400V 3N.a.c.)**

Max	40.9 A
Power	28.2 kW
Protection required	MCB rated 50A with a C curve

### POTABLE COLD WATER / POTABLE HOT WATER \*

Pressure (Min / Max)	150/600 kPa (1.5 bars / 6 bars)
Cold water max temperature	23°C
Hot water max temperature	60°C
Nature	Filtered to 131 microns
Connection	Thread 20/27 (3/4")
Instant maximum consumption	15 L/min

A local stop cock is required.

### DRAIN

Condensate temperature	Approx. 98°C
Connection	Vertical exit 40/49 threaded (G 1 1/2")

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