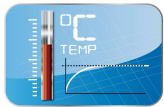
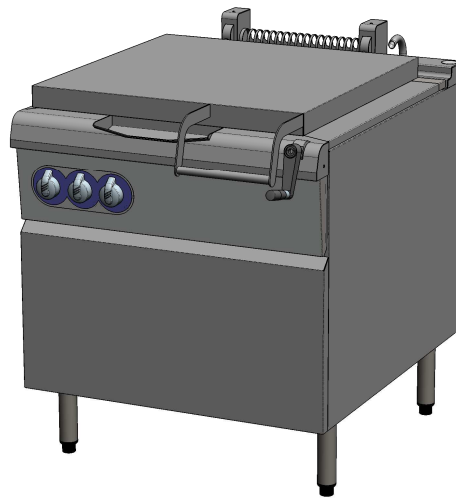


ADVANCIA, Gas BRATT PAN 45 dm² / 80 liters (manual tilt)**BRATT PAN 45 dm² / 80 liters
B1A9SA45MBG****3 mm Top****FlushTop****Start&Cook****CoreControl****ADVANCIA ASSETS**

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

FlushTop : Module can be butt jointed.

Start&Cook : Automatic electric spark ignition with pilot and ionisation flame control.

CoreControl : Power adapts with well base regulation.

GENERAL

- * All stainless steel construction designed to avoid any infiltration.
- * Unfailing sturdy equipment for direct wall fixation.
- * Controls grouped together and recessed protecting them for impact and spillages.
- * Appliance delivered with 200mm fixed stand with 4 adjustable feet.

BRATT PAN

- * This appliance has a full width tilting well.
- * Its base with a usable surface area of 42 dm² is heavy gauge stainless to ensure even temperature distribution.
- * The large format pouring funnel allows for quick and clean drainage (no dripping on the front panel) guaranteeing a constant impact point in the gutter.
- * Hot and cold water is supplied via a solenoid controlled by a 4 position switch and a chrome spout.
- * The lid is counterbalanced by a system built into the flue vent that allows the load and stop angle to be adjusted.
- * Heating is regulated by a thermostat (for back temperature) + an energy regulator simmerstat (for the power) to drive a gas solenoid.
- * Temperature distribution is ensured by a micro perforated fixed burner with 8 flame ranges.

MANUAL TILT

- * The smooth and progressive tilting of the well is achieved using a crank with a folding handle built into the well profile.
- * This patented device ensures complete safety of operation. (The handle moves with the well and remains at an ergonomic height).

ACCESSORIES

- * See technical data : General features.

STANDARDS : Compliance with standards

EN 203-1: European standard relating to the safety of gas appliances.







EN 203-2-8: European standard relating to the safety of gas appliances.

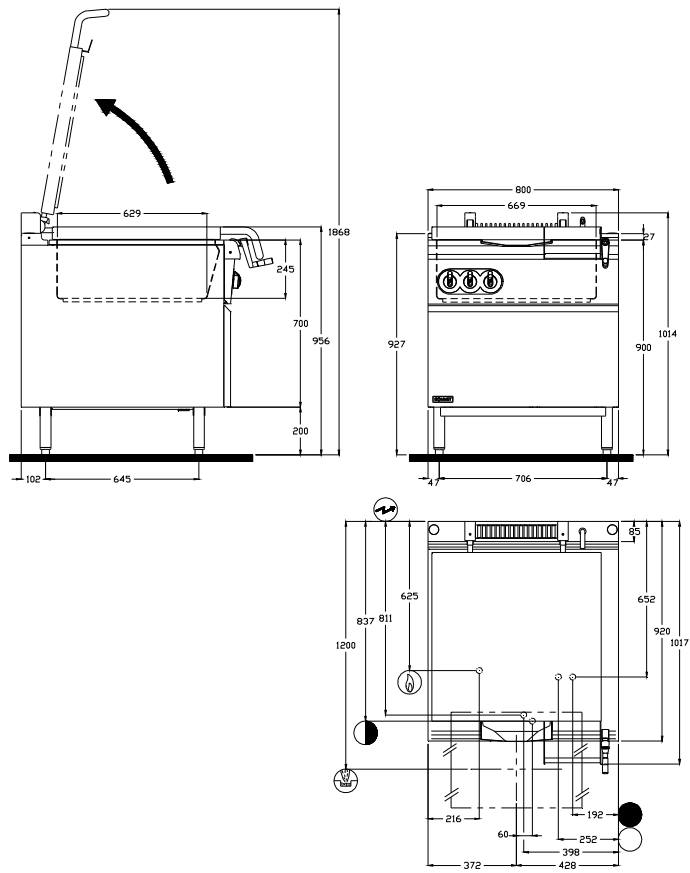
EN 60335-2-39: European standards relating to the safety of electric appliances.
(French standards: Classification index C 73-839).

IP 25 et IK 9: Protection indexes.

XP U 60-010: Hygiene.

B1A9SA45MBG

-  **GAS connection**
 Gas inlet at 180mm from the floor
 As standard, the appliances are supplied for G 20/20 mbar (and G 25/25 mbar) or another gas on request
-  **ELECTRICAL connection**
 Electric inlet at 190mm from the floor
 (Flexible cable 1.5 m in length)
-  **POTABLE HOT WATER**
 Water inlet at 200mm from the floor
-  **POTABLE COLD WATER**
 Water inlet at 200mm from the floor
-  **GUTTER**
 Minimum dimensions 550 x 800 mm
-  **DRAIN water supply pipe purging**
 Drain outlet at 200mm from the floor


DIMENSIONS (mm)

Width x Depth x Height	800 x 1017 x 1014
Tank (Depth x Width x Depth)	245 x 669 x 629
Useful surface	42 dm ²
Nominal capacity	80 liter

PACKAGING (mm)

Width x Depth x Height	940 x 1060 x 1150
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WEIGHT (KG)

160

 **GAS**

Connection		Thread 15/21 mm (1/2")
Power (kW)		20.5
G31 Propane	37 ^{±4} /50 ^{±5} mbar (kg/h)	1.59
G30 Butane	50 ^{±5} mbar (kg/h)	1.62
G20 Natural Gas	20 ^{±2} mbar (m ³ /h)	2.17
G25 Natural Gas	20 ^{±2} /25 ^{±3} mbar (m ³ /h)	2.46
Power (kW)		16.7
G30 Butane	28 ^{±3} /30 ^{±3} mbar (kg/h)	1.32

 **ELECTRICITY (kW)**

Voltage	Single-phase 230 V
Power	0.1

 **POTABLE COLD WATER**

Connection	Connection : Ø 20/27 (3/4")
Pressure (Min / Max)	150/600 kPa (1.5 bars / 6 bars)
Max temperature	30°C
Nature / Hardness	Filtered to 50 microns / Soft Max. 40°TH (28°e, 22°h, 400ppm)

 **POTABLE HOT WATER**

Connection	Connection : Ø 20/27 (3/4")
Pressure (Min / Max)	150/600 kPa (1.5 bars / 6 bars)
Max temperature	60°C
Nature / Hardness	Filtered to 50 microns / Soft Max. 40°TH (28°e, 22°h, 400ppm)