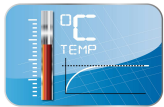
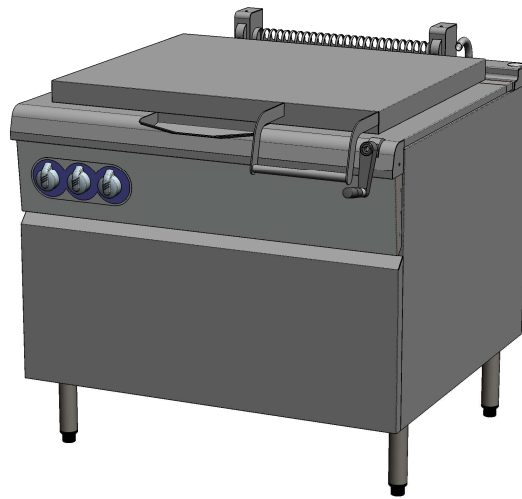


**ADVANCIA, Gas BRATT PAN 50 dm<sup>2</sup> / 97 liters (manual tilt)****BRATT PAN 50 dm<sup>2</sup> / 97 liters**  
B1A9SA50MBG**3 mm Top****FlushTop****Start&Cook****CoreControl****ADVANCIA ASSETS**

**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 510 cm<sup>2</sup> 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 10 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).

**OPTION**

- \* 15mm bi-metallic base (12mm soft iron + 3mm stainless).

**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.









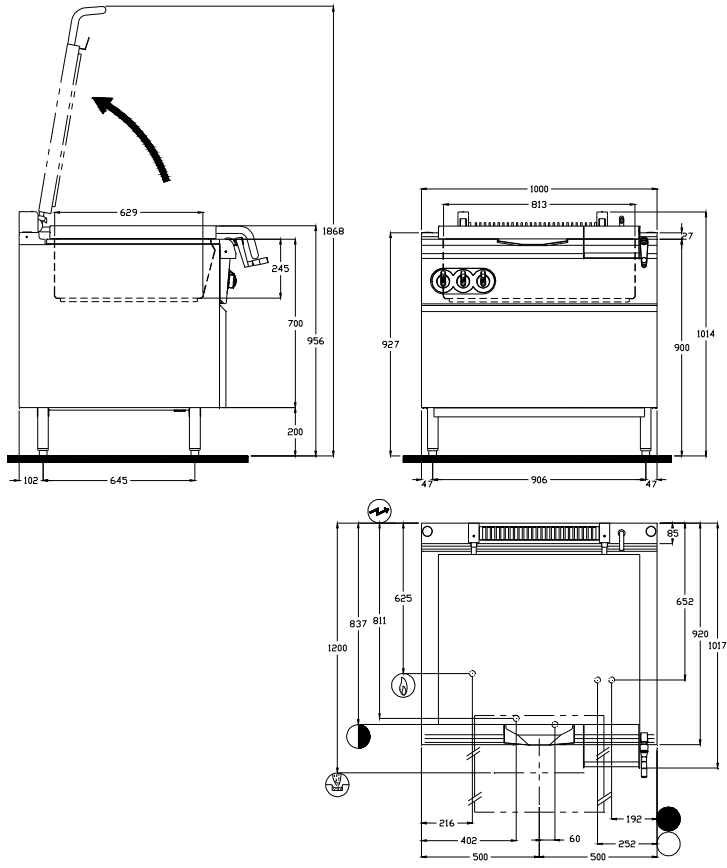
**BONNET GRANDE CUISINE**

**Registered office:**

Rue des Frères Lumière - Z.I Mitry Compans  
F-77292 MITRY MORY Cedex

**B1A9SA50MBG**

-  **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	1000 x 1017 x 1014
Tank (Depth x Width x Depth)	245 x 813 x 629
Useful surface	51 dm <sup>2</sup>
Nominal capacity	97 liter

**PACKAGING (mm)**

Width x Depth x Height	1340 x 1130 x 1150
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**WEIGHT (KG)**

200

 **GAS**

Connection		Thread 15/21 mm (1/2")
<b>Power (kW)</b>		<b>25</b>
G31 Propane	37 <sup>±4</sup> /50 <sup>±5</sup> mbar (kg/h)	1.94
G30 Butane	50 <sup>±5</sup> mbar (kg/h)	1.97
G20 Natural Gas	20 <sup>±2</sup> mbar (m <sup>3</sup> /h)	2.65
G25 Natural Gas	20 <sup>±2</sup> /25 <sup>±3</sup> mbar (m <sup>3</sup> /h)	3.01
<b>Power (kW)</b>		<b>20</b>
G30 Butane	28 <sup>±3</sup> /30 <sup>±3</sup> mbar (kg/h)	1.58

 **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)