

ADVANCIA, Gas cooking unit, 2 OPEN BURNERS + SOLID TOP on gas oven

2 OPEN BURNERS + SOLID TOP

B1A9FP8FG



3 mm Top



EasyCleaningSystem



Start&Cook



CloseContact



AirFlexSystem

ADVANCIA ASSETS

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

EasyCleaningSystem : Operates with a water bath draining to the front.

Start&Cook : Electric spark ignition with pilot and thermocouple (solid top and gas oven).

AirFlexSystem : Convected air onto 3 levels.

CloseContact : Burner with horizontal flame.

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.

OPEN BURNERS

- * Each module of 2 burners is fitted with:
 - Pots and heads of open burners in brass, diameter 85 mm.
 - 1 stainless steel wire grid.
 - A stainless waterbath with back overflow plug to recover any spillages and avoid them burning on.
 - Waterbath drain on the fascia
- * Controlled by gas valve.
- * Safety thermocouple as standard.

SOLID TOP

- * Cast iron plate average thickness 10mm, size: 740 x 400 with on removable round bulls eye.
- * Stainless insulated combustion chamber forming a recovery container.
- * Heated by circular brass burner ensuring a rapid rise in the temperature of the bulls eye.
- * Controlled by gas valve.

GAS OVEN

- * The GN2/1 (530 x 650mm) oven cavity has a steel base, removable side runners and is insulated with rockwool.
- * Heavy duty door with integral hinges that are spring counterbalanced, fitted with an insulated handle. Seal is high temperature silicone.
- * Heated by tubular burner.
- * Thermostatic gas valve control from 100 to 270°C, thermocouple safety with pilot and electric ignition as standard.
- * The oven is supplied with a nickelled GN 2/1 grill and a 40mm deep GN 2/1 tray Gastronom.

OPTIONS

- * One-piece wall or central top.
- * Pilot and electric ignition for open burners module with push button on the fascia.

ACCESSORIES

- * See technical data : General features.

STANDARDS : Compliance with standards

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

EN 203-2-1 and EN 203-2-9: European standard relating to the safety of gas appliances.

EN 60335-2-36: European standards relating to the safety of electric appliances.

(French standards: Classification index C 73-836).

IP 25 et IK 9: Protection indexes.

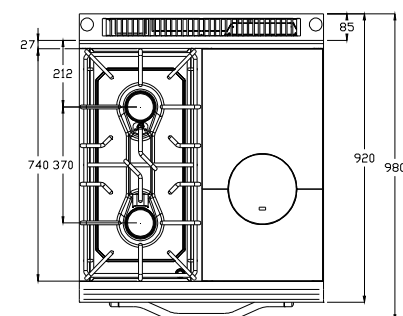
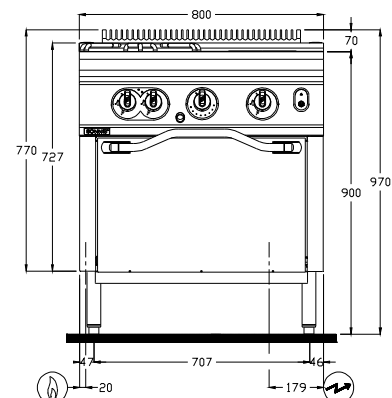
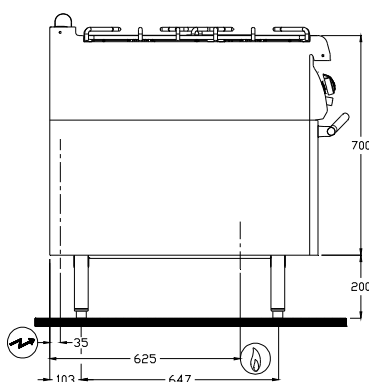
XP U 60-010: Hygiene.

B1A9FP8FG
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 615mm from the floor
(Flexible cable 1.5 m in length)


DIMENSIONS (mm)

Width	800
Depth x Height	980 x 970
Open burner grid	400 x 614
Solid plate	396 x 740

PACKAGING (mm)

Width x Depth x Height	940 x 1060 x 1150
------------------------	-------------------

WEIGHT (KG)

140

COMPOSITION OF TOP

Front burner 8.8 kW	1
Rear burner 5.6 kW	1
Solid plate 6.5 kW	1

COMPOSITION OF THE BOTTOM PART

Gas oven 7.2 kW	1
-----------------	---

GAS

Connection Thread 15/21 mm (1/2")

Power (kW)
28.1

G31 Propane $37^{+4}/50^{+5}$ mbar (kg/h) 2.18

G30 Butane 50^{+5} mbar (kg/h) 2.22

G20 Natural gas 20^{+2} mbar (m³/h) 2.97

G25 Natural gas 20^{+2} mbar (m³/h) 3.38

G25 Natural gas 25^{+3} mbar (m³/h) 3.38

Power (kW) **23.5**

G30 Butane $28^{+3}/30^{+3}$ mbar (kg/h) 1.85

ELECTRICITY (kW) (Single-phase 230V)

Power (kW) 230V a.c. 0.1

Option Electric ignition 0.1

DRAIN

On front