

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 Gastronorm.

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.



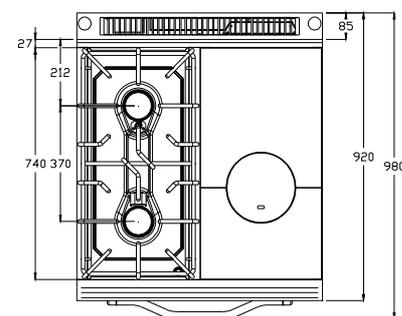
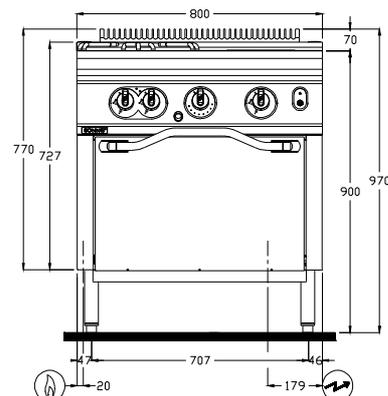
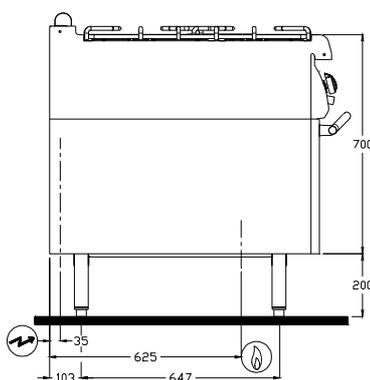
BONNET GRANDE CUISINE

Registered office:

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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
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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
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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 (m ³ /h)	2.97
G25 Natural gas	20 ^{±2} mbar (m ³ /h)	3.38
G25 Natural gas	25 ^{±3} mbar (m ³ /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