

AVANCIA PLUS, Gas cooking top, 2 OPEN BURNERS + SOLID TOP**2 OPEN BURNERS + SOLID TOP**
B1A9FP+10DG**3 mm Top****FlushTop****CleaningSystemPlus****Start&Cook****CloseContactPlus****FullPowerSystem****AVANCIA PLUS ASSETS**

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

FlushTop : Module can be butt jointed.

CleaningSystemPlus : Removable burner cantilevered over a water bath with drain connection (open burners).

CleaningSystemPlus : Plate is flush with the worktop (solid top).

Start&Cook : Electric spark ignition with pilot and thermocouple.

CloseContactPlus : Patented burner with horizontal flame.

FullPowerSystem : High output micro perforated burner within a combustion chamber covered in refractory fire bricks.

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.

OPEN BURNERS

- * Horizontal burner flame for flexibility and high output throughout the entire range of adjustment.
- * Pots and heads of open burners in polished chromium-plated brass, diameter 115mm.
- * 1 or 2 stainless steel wire grids on high for better combustion.
- * Pilot flame protection.
- * Power of front open burners : 8.8 or 6 kW.
- * Power of rear open burners : 6 kW.
- * Controlled by gas valve, with pilot and safety thermocouple as standard.
- * Patented burner fully removeable.

SOLID TOP

- * Cast iron plate average thickness 10mm, size: 740 x 396 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 (over 500°C).
- * Controlled by gas valve.
- * Electric ignition with push button on the fascia.

OPTION

- * One-piece wall or central top.

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.



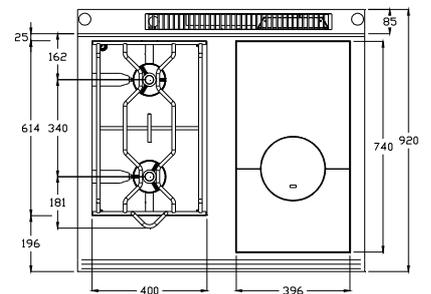
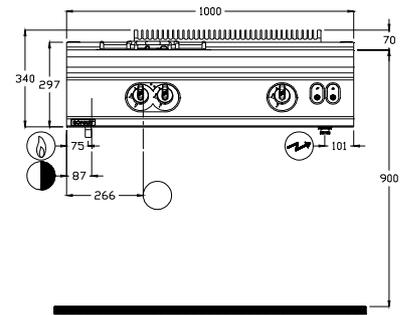
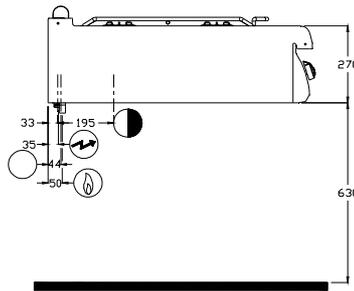
BONNET GRANDE CUISINE

Registered office:

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

B1A9FP+10DG

-  **GAS connection**
Gas inlet at 596mm 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)
-  **POTABLE COLD WATER**
Water inlet at 600mm from the floor
-  **DRAIN**
Drain outlet at 535mm from the floor
Delivered with drain set up at the back of the equipment, possibility to set up the drain outlet pipe at the front



DIMENSIONS (mm)

Width x Depth x Height	1000 x 920 x 340
Open burner grid	400 x 614
Solid plate	396 x 740

PACKAGING (mm)

Width x Depth x Height	1140 x 1090 x 700
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WEIGHT (KG)

120

COMPOSITION OF TOP

Front burner 8.8 or 6 kW	1
Rear burner 6 kW	1
Solid plate 6.5 kW	1

 **GAS**

Connection		Thread 15/21 mm
Power (kW)		21.3
G31 Propane	37 ^{±4} /50 ^{±5} mbar (kg/h)	1.66
G30 Butane	50 ^{±5} mbar (kg/h)	1.68
G20 Natural gas	20 ^{±2} mbar (m ³ /h)	2.25
G25 Natural gas	20 ^{±2} mbar (m ³ /h)	2.56
G25 Natural gas	25 ^{±3} mbar (m ³ /h)	2.56
Power (kW)		17.1
G30 Butane	28 ^{±3} /30 ^{±3} mbar (kg/h)	1.35

 **ELECTRICITY (kW) (Single-phase 230V)**

Power (kW)	230V a.c.	0.1
Option Electric ignition		0.1

 **POTABLE COLD WATER**

Pressure (Min / Max)	150/600 kPa (1.5 bars / 6 bars)
Max temperature	30°C
Nature	Filtered to 50 microns
Connection	Flexible Ø 20/27 female (3/4")

 **DRAIN**

Connection	Smooth stainless steel tube Ø 25 + silicon tube
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