



BONNET GRANDE CUISINE

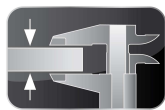
Registered office:

Rue des Frères Lumière - Z.I Mitry Compans

F-77292 MITRY MORY Cedex

ADVANCIA, Electric fryers, 18 LITERS

18 LITERS
B1A9FR18BE



3 mm Top



FlushTop



ADVANCIA ASSETS

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

FlushTop : Module can be butt jointed.

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.

FRYERS

- * This 400mm wide fryer has a one piece tank with cool, mixing and expansion zones with a nominal capacity of 18 litres.
- * It is fitted with low power density armoured elements to ensure optimum oil service life.
- * The group of hinged elements has a handle and can be locked in the raised position whilst cleaning. Power to the elements is cut off when they are lifted.
- * The tank has electronic control from 140° to 180°C with solid oil melt position and a positive high limit safety stat at 205°C and an indicator light to guarantee safety of use.
- * An indicator light shows when the oil has reached the set temperature.
- * The well is drained by a ball valve accessed via the open cupboard.
- * A door 400mm wide hinged to the left, double skinned stainless with magnetic closure.
- * Supplied with a lift off lid.
- * Designed to comply with hygiene and safety norms.
- * Supplied with two 125 x 280 x 130mm half basket, base plate and a drain bucket with filter.

OPTIONS

- * Automatic basket lift, single or twin (see specific technical data sheet).
- * Integral filtration (see specific technical data sheet).

ACCESSORIES

- * See technical data : General features.

STANDARDS : Compliance with standards

EN 60335-2-37: European standards relating to the safety of electric appliances.

(French standards: Classification index C 73-837).

IP 25 and IK 9: Protection indexes.

XP U 60-010: Hygiene.






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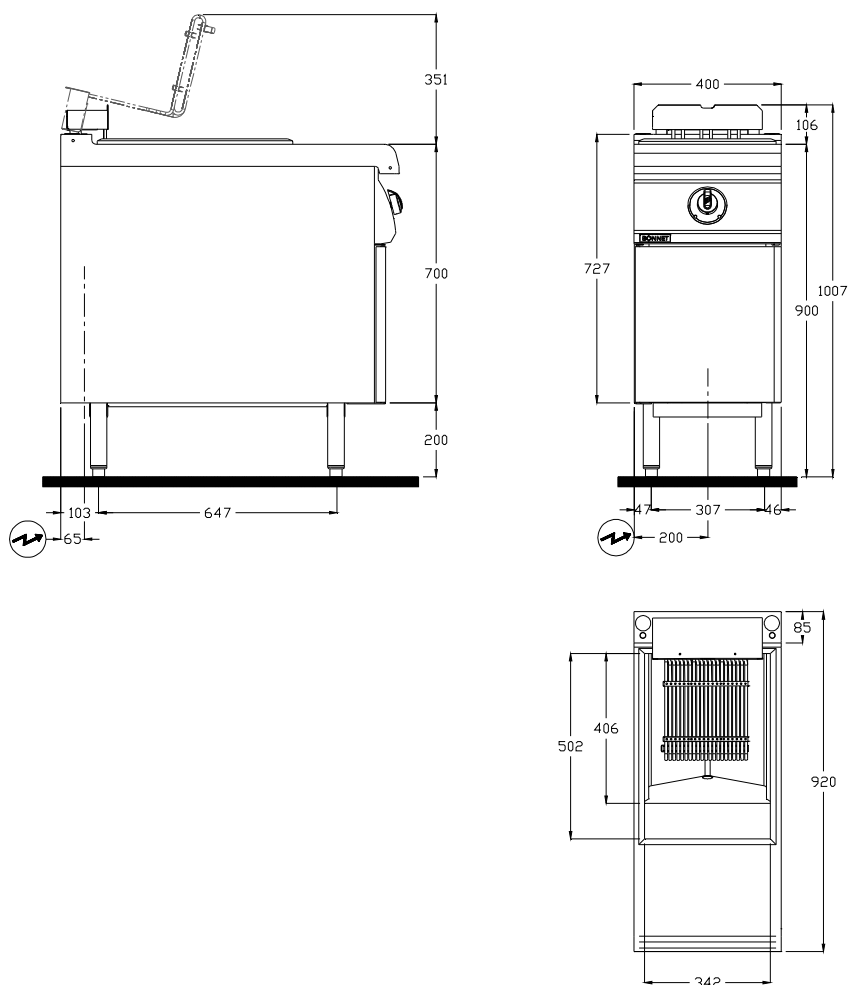
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 **ELECTRICAL connection**
Electric inlet at 390mm from the floor
(Flexible cable 1.5 m in length)



DIMENSIONS (mm)

Width	400
Depth x Height	920 x 1007
½ basket	125 x 280 x 130
Basket	270 x 280 x 130

CAPACITIES

Tank (liter)	18
½ basket (kg)	1
Basket (kg)	2

COLISAGE (mm)

Width x Depth x Height	540 x 1060 x 1150
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WEIGHT (KG)

70

ELECTRICITY (Three-phase 230V+E or 400V+N+E)

Power (kW)	230V 3a.c.	15
	400V 3Na.c.	15
Max. Intensity (A)	230V 3a.c.	37.7
	400V 3Na.c.	21.7

HOURLY RATED PRODUCTION (kg/h)

Frozen fries according to NFD 40002	33
Frozen fries 6 x 6 (Practical production)	49
Poaching fresh fries according to NFD 32725	33
Fresh fries: second cooking	55

OPERATING TEMPERATURE

140 to 180°C

SAFETY WORKING TEMPERATURE

205°C