



BONNET GRANDE CUISINE

Registered office:

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F-77292 MITRY MORY Cedex

ADVANCIA, Gas fryers, HP 25 LITERS

HP 25 LITERS

B1A9FR25HBG



3 mm Top



FlushTop



Start&Cook



FullPowerSystem



ADVANCIA ASSETS

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

FlushTop : Module can be butt jointed.

Start&Cook : Electric ignition by sparking with pilot flame and thermocouple integrated.

FullPowerSystem : Radiant burner incorporating automatic fat melt.

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

- * The fryer has a one piece tank with a nominal capacity of 25 litres a cool zone, a mixing and an expansion zone.
- * A gas regulating unit acting on two radiating burners controls heating.
- * Fitted with electronic control from 140° to 180°C with solid oil melt position, 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 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 425 x 130mm half baskets, a base plate and a drain bucket with filter.

OPTION

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

ACCESSORIES

- * See technical data : General features.

STANDARDS : Compliance with standards

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

EN 203-2-4: European standard relating to the safety of gas appliances.

EN 60335-2-37: European standards relating to the safety of electric appliances.
(French standards: Classification index C 73-837).

IP 25 et IK 9: Protection indexes.

XP U 60-010: Hygiene.

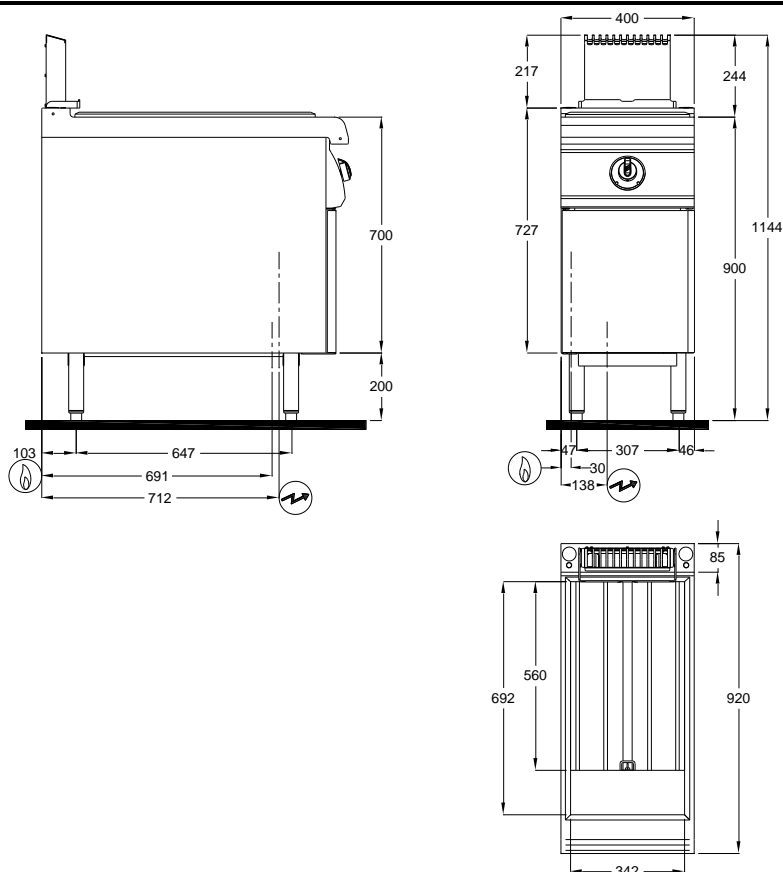


B1A9FR25HBG
GAS connection

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 220mm from the floor
(Flexible cable 1.5 m in length)


DIMENSIONS (mm)

Width x Depth x Height	400 x 920 x 1144
½ basket	125 x 425 x 130
Basket	270 x 425 x 130

CAPACITIES

Tank (liter)	25
½ basket (kg)	1.25
Basket (kg)	2.5

PACKAGING (mm)

Width x Depth x Height	540 x 1060 x 1330
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WEIGHT (KG)

81

GAS

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

Power (kW)
26

G31 Propane $37^{+4}/50^{+5}$ mbar (kg/h) 2.02

G30 Butane 50^{+5} mbar (kg/h) 2.05

G20 Natural Gas 20^{+2} mbar (m³/h) 2.75

G25 Natural Gas 20^{+2} mbar (m³/h) 3.13

G25 Natural Gas 25^{+3} mbar (m³/h) 3.13

Power (kW)
21.5

G30 Butane $28^{+3}/30^{+3}$ mbar (kg/h) 1.70

ELECTRICITY (kW) (Single-phase 230V)

Voltage 230Va.c.

Power (kW) 0.1

HOURLY RATED PRODUCTION (kg/h)

Frozen fries according to NFD 40002 32

Frozen fries 6 x 6 (Practical production) 56

Poaching fresh fries according to NFD 32725 36

Fresh fries: second cooking 60

OPERATING TEMPERATURE

140 to 180°C

SAFETY WORKING TEMPERATURE

205°C