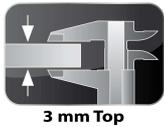


ADVANCIA PLUS, Gas cooking unit, 4 OPEN BURNERS on gas oven

4 OPEN BURNERS B1A9FV+10FG

**3 mm Top****FlushTop****CleaningSystemPlus****CloseContactPlus****Start&Cook****AirFlexSystem**

ADVANCIA 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.

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

CloseContactPlus : Patented burner with horizontal flame.

AirFlexSystem : Convected air onto 3 levels.

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

- * 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 removable.

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.

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: 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 and C 73-849).

IP 25 et IK 9: Protection indexes.

XP U 60-010: Hygiene.



BONNET GRANDE CUISINE

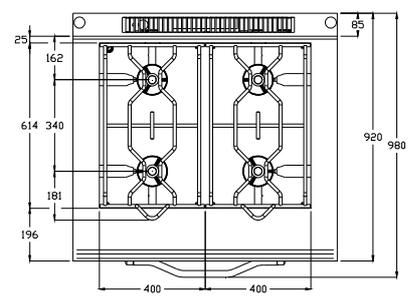
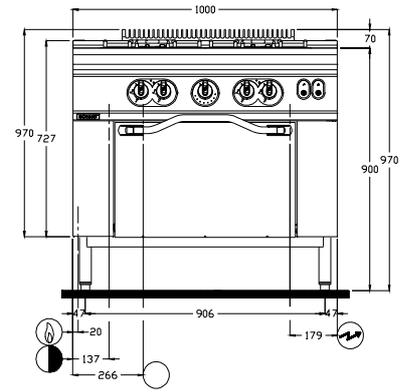
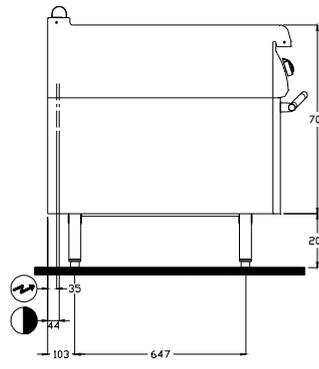
Registered office:

Rue des Frères Lumière - Z.I Mitry Compans

F-77292 MITRY MORY Cedex

B1A9FV+10FG

-  **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)
-  **POTABLE COLD WATER**
Water inlet at 600mm from the floor
-  **DRAIN**
Drain outlet at 535mm from the floor



DIMENSIONS (mm)

Width x Depth x Height
Open burner grid

1000 x 920 x 970
400 x 614

PACKAGING (mm)

Width x Depth x Height

1140 x 1090 x 1150

WEIGHT (KG)

175

COMPOSITION OF TOP

Front burner 8.8 or 6 kW
Rear burner 6 kW

2
2

COMPOSITION OF THE BOTTOM PART

Gas oven 7.2 kW

1

 **GAS**

Connection		Thread 15/21 mm (1/2")
Power (kW)		36.8
G31 Propane	37 ^{±4} /50 ^{±5} mbar (kg/h)	2.86
G30 Butane	50 ^{±5} mbar (kg/h)	2.90
G20 Natural gas	20 ^{±2} mbar (m ³ /h)	3.89
G25 Natural gas	20 ^{±2} mbar (m ³ /h)	4.42
G25 Natural gas	25 ^{±3} mbar (m ³ /h)	4.42
Power (kW)		31.2
G30 Butane	28 ^{±3} /30 ^{±3} mbar (kg/h)	2.46

 **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