



**BONNET GRANDE CUISINE**

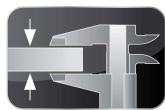
**Registered office:**

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## **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 removeable.

### **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.



**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**

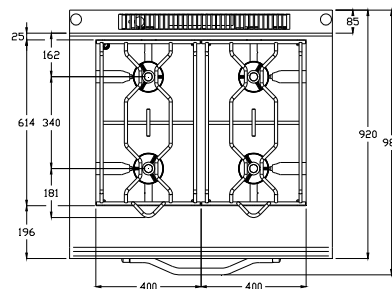
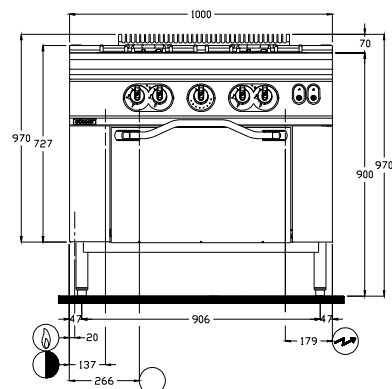
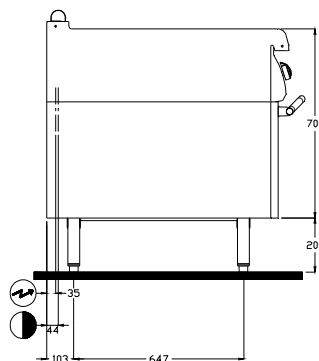
Electric inlet at 615mm from the floor  
(Flexible cable 1.5 m in length)


**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

1000 x 920 x 970

Open burner grid

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

2

Rear burner 6 kW

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<sup>±4</sup>/50<sup>±5</sup> mbar (kg/h)

2.86

G30 Butane 50<sup>±5</sup> mbar (kg/h)

2.90

G20 Natural gas 20<sup>±2</sup> mbar (m<sup>3</sup>/h)

3.89

G25 Natural gas 20<sup>±2</sup> mbar (m<sup>3</sup>/h)

4.42

G25 Natural gas 25<sup>±3</sup> mbar (m<sup>3</sup>/h)

4.42

**Power (kW)**

**31.2**

G30 Butane 28<sup>±3</sup>/30<sup>±3</sup> 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