



BONNET GRANDE CUISINE

Registered office:

Rue des Frères Lumière - Z.I Mitry Compans

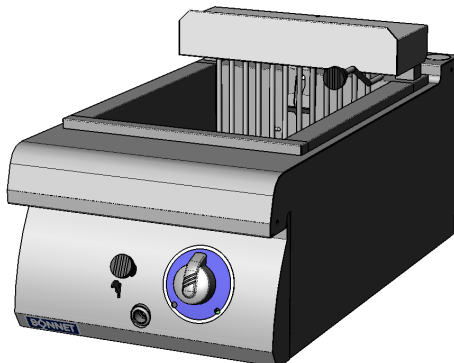
F-77292 MITRY MORY Cedex

OPTIMUM, Electric fryers, 15 LITERS table top



FlushTop

15 LITERS
B107FR15DE



OPTIMUM ASSETS

FlushTop : Module can be butt jointed.

GENERAL

- * Upper structure totally stainless (top 2mm thick and inset side faces in 1.5mm laser welded)
- * 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.

FRYERS

- * This 400mm wide fryer has a one piece tank with cool zone with a nominal capacity of 15 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 controlled from the fascia.
- * Supplied with a lift off lid.
- * Designed to comply with hygiene and safety norms.
- * Supplied with two 125 x 280 x 130mm half baskets, a base plate and a drain bucket with filter.

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.





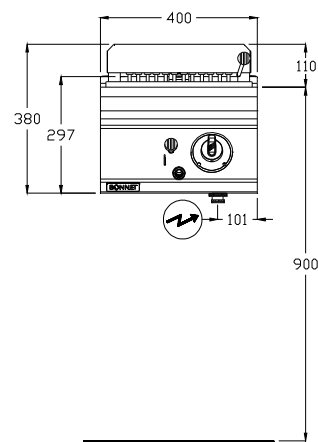
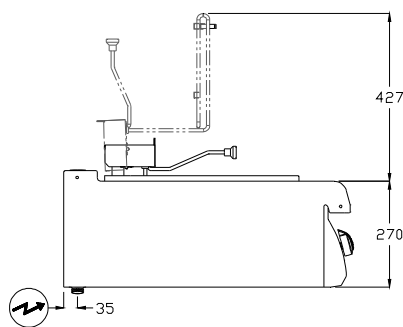
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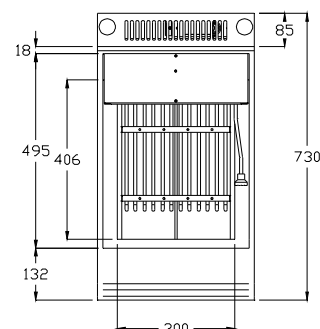
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ELECTRICAL connection

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



DIMENSIONS (mm)

| | |
|----------------|-----------------|
| Width | 400 |
| Depth x Height | 730 x 380 |
| ½ basket | 125 x 280 x 130 |
| Basket | 270 x 280 x 130 |

CAPACITIES

| | |
|---------------|------|
| Tank (liter) | 13 |
| ½ basket (kg) | 0.65 |
| Basket (kg) | 1.25 |

PACKAGING (mm)

| | |
|------------------------|------------------|
| Width x Depth x Height | 540 x 1060 x 700 |
|------------------------|------------------|

WEIGHT (KG)

45



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

| | | |
|--------------------|-------------|------|
| Power (kW) | 230V 3a.c. | 12 |
| | 400V 3Na.c. | 12 |
| Max. Intensity (A) | 230V 3a.c. | 30.1 |
| | 400V 3Na.c. | 17.4 |

HOURLY RATED PRODUCTION (kg/h)

| | |
|---|----|
| Frozen fries according to NFD 40002 | 25 |
| Frozen fries 6 x 6 (Practical production) | 36 |
| Poaching fresh fries according to NFD 32725 | 30 |
| Fresh fries: second cooking | 45 |

OPERATING TEMPERATURE

140 to 180°C

SAFETY WORKING TEMPERATURE

205°C