



BONNET GRANDE CUISINE

Registered office:

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F-77292 MITRY MORY Cedex

OPTIMUM, Gas fryers, 18 LITERS

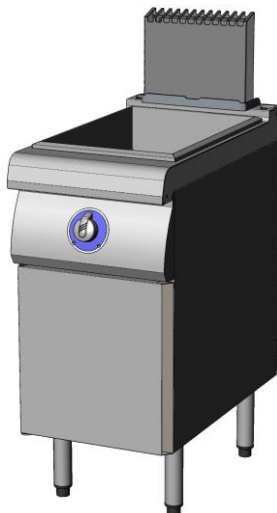
18 LITERS
B107FR18BG



FlushTop



Start&Cook



OPTIMUM ASSETS

FlushTop : Module can be butt jointed.

Start&Cook : Allumage électrique avec contrôle de flamme automatique de la veilleuse.

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.
- * Appliance delivered with 200mm fixed stand with 4 adjustable feet.

FRYERS

- * The fryer has a one piece tank with a nominal capacity of 18 litres a cool zone, a mixing and an expansion zone.
- * Heating is regulated by a gas control unit and pilot operating two micro perforated burner tubes.
- * 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 280 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.



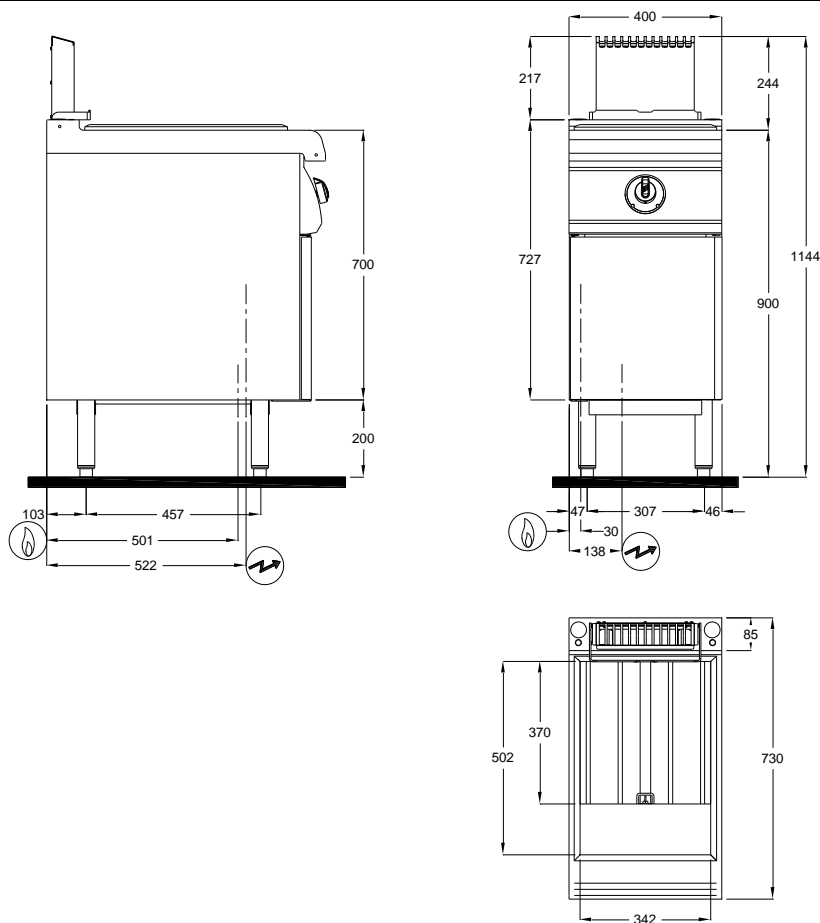
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GAS connection

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)


DIMENSIONS (mm)

Width	400
Depth x Height	730 x 1144
½ basket	125 x 280 x 130
Basket	270 x 280 x 130

CAPACITIES

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

PACKAGING (mm)

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

66

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

Power (kW)
16.5

G31 Propane	37 ^{±4} /50 ^{±5} mbar (kg/h)	1.28
G30 Butane	28 ^{±3} /50 ^{±5} mbar (kg/h)	1.30
G20 Natural Gas	20 ^{±2} mbar (m³/h)	1.75
G25 Natural Gas	20 ^{±2} /25 ^{±3} mbar (m³/h)	1.98

ELECTRICITY (kW) (Single-phase 230V)

Voltage	230V a.c.
Power (kW)	0.1

HOURLY RATED PRODUCTION (kg/h)

Frozen fries according to NFD 40002	20
Frozen fries 6 x 6 (Practical production)	37
Poaching fresh fries according to NFD 32725	23
Fresh fries: second cooking	38

OPERATING TEMPERATURE 140 to 180°C

SAFETY WORKING TEMPERATURE 205°C