



BONNET GRANDE CUISINE

Registered office:

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OPTIMUM, Gas cooking unit, 2 OPEN BUNERS + SOLID TOP on gas oven

2 OPEN BURNERS + SOLID TOP B2O7FP8FG



EasyCleaningSystem



Start&Cook



AirFlexSystem



OPTIMUM ASSETS

EasyCleaningSystem : Operates with a water bath.

Start&Cook : Electric spark ignition with pilot and thermocouple for solid top and gas oven.

AirFlexSystem : Convected air onto 3 levels.

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.

OPEN BURNERS

- * Each module of 2 burners is fitted with:
 - 85mm diameter brass burner pot and head.
 - 1 nickeled steel wire grid.
 - A stainless waterbath to recover any spillages and avoid them burning on.
- * Controlled by gas valve.
- * Safety thermocouple as standard.

SOLID TOP

- * Cast iron plate average thickness 10mm, size: 550 x 400 with two removable bulls eyes.
- * Stainless insulated combustion chamber forming a recovery container.
- * Heated by circular brass burner ensuring a rapid rise in the temperature of the bulls eyes.
- * Controlled by gas valve.

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

- * Pilot and electric ignition for open burners module with push button on the fascia.

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 and EN 203-2-9: 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).

IP 25 et IK 9: Protection indexes.

XP U 60-010: Hygiene.

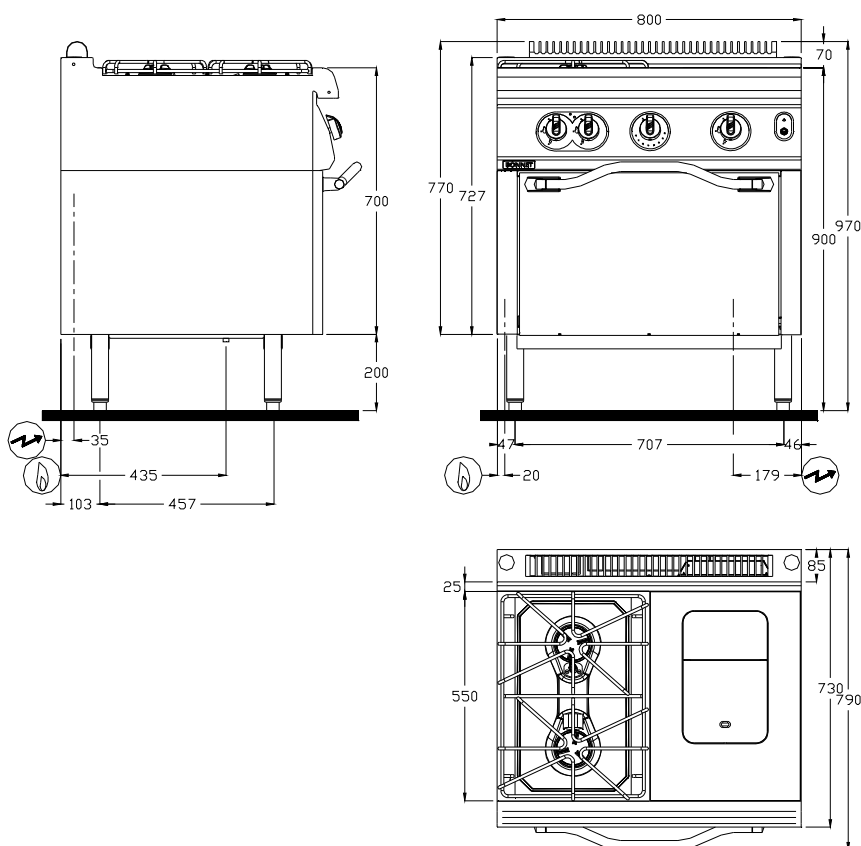


B2O7FP8FG
GAS connection

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	800
Depth x Height	790 x 970
Open burner grid	400 x 550
Solid plate	400 x 550

PACKAGING (mm)

Width	940
Depth x Height	1060 x 1150

WEIGHT (KG)

155

COMPOSITION OF TOP

Front burner 4.5 kW	1
Rear burner 4.5 kW	1
Solid plate 6.5 kW	1

COMPOSITION OF THE BOTTOM PART

Gas oven 7.2 kW	1
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GAS

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

Power (kW)
22.7

G31 Propane $37^{+4}/50^{+5}$ mbar (kg/h) 1.76

G30 Butane 50^{+5} mbar (kg/h) 1.79

G20 Natural gas 20^{+2} mbar (m³/h) 2.40

G25 Natural gas 20^{+2} mbar (m³/h) 2.73

G25 Natural gas 25^{+3} mbar (m³/h) 2.73

Power (kW) **20.3**

G30 Butane $28^{+3}/30^{+3}$ mbar (kg/h) 1.60

ELECTRICITY (kW) (Single-phase 230V)

Power (kW) 230V a.c. 0.1

Option Electric ignition 0.1