



BONNET GRANDE CUISINE

Registered office:

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F-77292 MITRY MORY Cedex

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

2 OPEN BURNERS + SOLID TOP + 2 OPEN BURNERS B2O7FPF12FG



EasyCleaningSystem



Start&Cook



AirFlexSystem



LES ATOUTS D'OPTIMUM

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.

GENERALITES

- * Structure supérieure monobloc tout inox (dessus 20/10^{èmes} + flasques latéraux 15/10^{èmes} rapportés soudés en continu laser).
- * Construction tout inox, conçue pour éviter toute infiltration.
- * Robustesse à toute épreuve permettant un accrochage mural direct.
- * Commandes regroupées à bonne hauteur, protégées des chocs et débordements.
- * Appareil livré avec un piétement fixe hauteur 200 mm, muni de 4 vérins réglables.

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 tubular 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.

OPEN CUPBOARD

- * Cupboard suitable for GN 1/1 cookware, stainless base with raised edges to prevent drips.

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 and EN 60335-2-49: European standards relating to the safety of electric appliances. (French standards: Classification index C 73-836 and C 73-849).

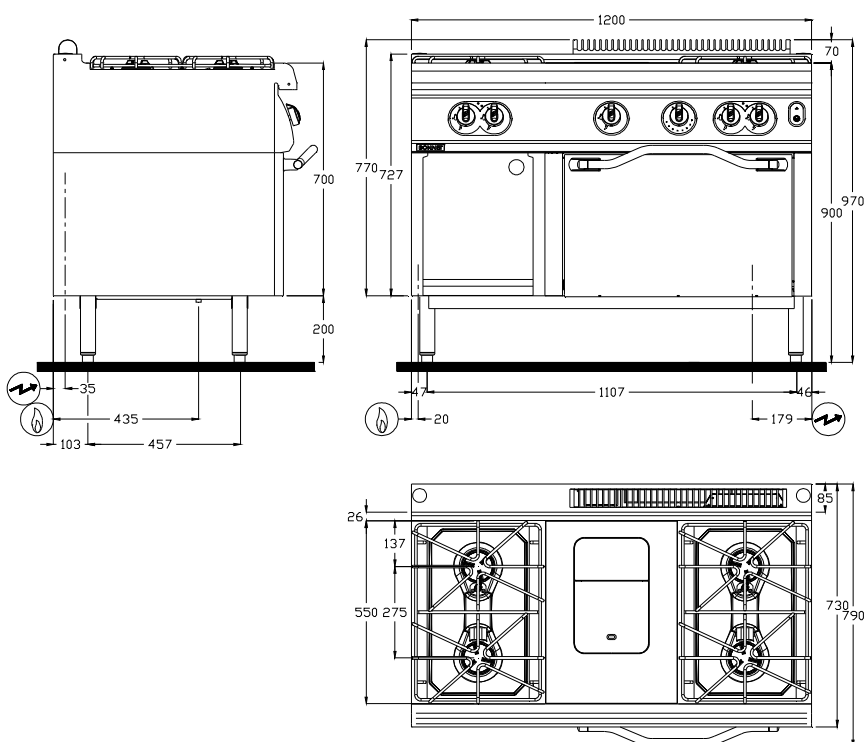
IP 25 et IK 9: Protection indexes.

XP U 60-010: Hygiene.



B207FPF12FG

- 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	1200
Depth x Height	790 x 970
Open burner grid	400 x 550
Solid plate	400 x 550

PACKAGING (mm)

Width	1390
Depth x Height	1130 x 1150

WEIGHT (KG)

195

COMPOSITION OF TOP

Front burner 4.5 kW	2
Rear burner 4.5 kW	2
Solid plate 6.5 kW	1

COMPOSITION OF THE BOTTOM PART

Gas oven 7.2 kW	1
Width of open cupboard	400

GAS

Connection	Thread 15/21 mm (1/2")
Power (kW)	31.7
G31 Propane 37 ^{±4} /50 ^{±5} mbar (kg/h)	2.46
G30 Butane 50 ^{±5} mbar (kg/h)	2.50
G20 Natural gas 20 ^{±2} mbar (m ³ /h)	3.35
G25 Natural gas 20 ^{±2} /25 ^{±3} mbar (m ³ /h)	3.81
Power (kW)	28.3
G30 Butane 28 ^{±3} /30 ^{±3} mbar (kg/h)	2.20

ELECTRICITY (kW) (Single-phase 230V)

Power (kW) 230V a.c.	0.1
Option Electric ignition	0.1
Accessory cupboard heating kit	1