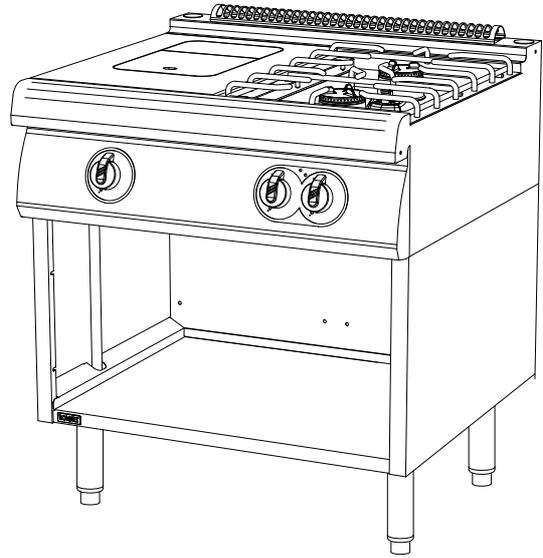
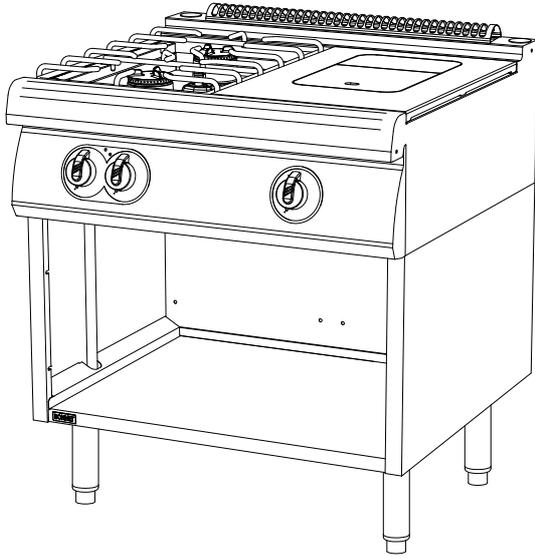


OPTIMUM 700, Gas cooking unit, open burners + solid plate on free bay in width 800**P075508: Open burners + solid plate****P075509: Solid plate + open burners****GENERALITIES**

- * All stainless steel one-piece upper structure (20/10 thick top + 15/10 thick laser continuously welded added side panels) enabling a flush assembly.
- * All stainless steel construction designed to avoid any infiltration.
- * Unfailing sturdy equipment for direct wall fixation.
- * Crown front with 20/10 thick ends enabling almost flush assembly.
- * Grouped and built-in controls protected from shocks and spillage. Removable fascia with maintenance position.
- * Appliance delivered with 4 black reinforced fibre polyamide legs fitted with screw jacks.

OPEN BURNERS

- * Each 2 burner module is equipped with:
 - Pots and heads of open burners in black chromium-plated brass, diameter 85 mm.
 - 1 stainless steel wire grid.
 - A pressed all stainless steel water tray with a back overflow plug to collect any spillage and avoid burning.
- * Gas tap control. Serially mounted safety thermocouple.

SOLID PLATE

- * Solid cast-iron removable 10 mm thick plate, dimension 550 x 400, fitted with 2 removable inserts.
- * Insulated stainless steel combustion chamber forming a collecting receiver.
- * Heating ensured by a circular brass burner guaranteeing a quick temperature rise of the inserts.
- * Serially mounted safety thermocouple and pilot flame.
- * Gas tap control.

FREE BAY

- * A free bay compatible with the GN 1/1 tray set, stainless steel bottom fitted with anti-spillage upstands (width 400 or 800).

OPTIONS

- * Electric ignition for solid plate module through a front push-button.
- * Pilot flame and electric ignition for open burner module through a front push-button.
- * Electric ventilated heating kit: controlled by a thermostat 30/85°C, equipped with a safety temperature limiter and an indicator.
- * A 200 mm high movable base, equipped with 4 stainless steel castors two of which with brake, replacing the fixed base (see the specific technical sheets).
- * Stands for masonry basement (see specific technical documentations).
- * A one-piece wall or central 30/10 thick top.

ACCESSORIES

- * Door kit for free bay: 1 door for width 400 mm with left or right hinges. A stainless steel lined door with a magnetic closure.
- * A storing rack kit for free bay: removable and hanging, 4 levels spaced by 60 mm, enabling the storage of the GN 1/1 tray set, or the use of plastic GN 1/1 trays as drawers. A pair of racks per each 400 wide element.
- * Wall hanging kit.

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 standards 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 et C 73-849).**IP 25 and IK 9:** Protection indexes.**XP U 60-010:** Hygiene.

BONNET

BONNET GRANDE CUISINE

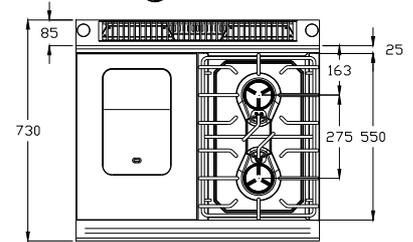
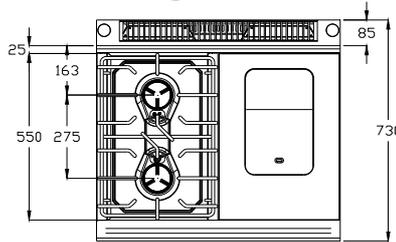
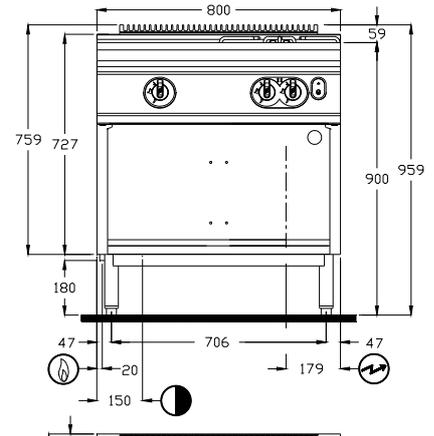
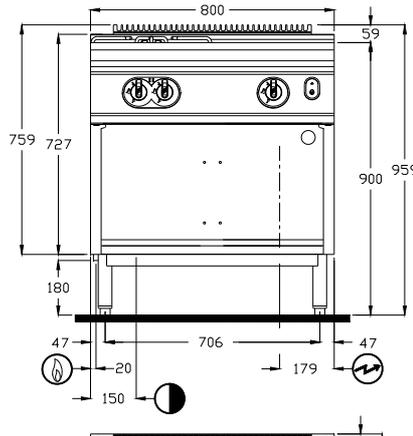
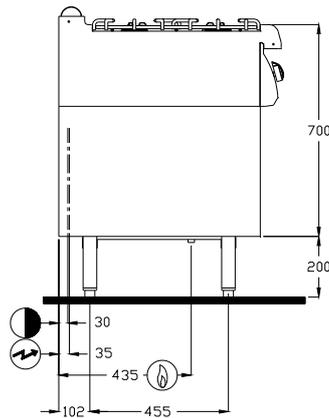
Registered office:

Rue des Frères Lumière - Z.I Mitry Compans

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-  **GAS connection**
-  **ELECTRIC connection**
(Foresee a cable with 1.5 m free length)
-  **DRAINAGE**

MODEL	B-B706.FV.CF	B-B706.CF.FV
DIMENSIONS (mm)		
Height	959	959
Width	800	800
Depth	730	730
Solid plate	550 x 400	550 x 400
Open burner grid	550 x 400	550 x 400
PACKAGING (mm)		
Width	900	900
Depth x Height	830 x 1150	830 x 1150
WEIGHT (KG)	90	90
COMPOSITION OF THE TOP		
Front burners 4.5 kW	1	1
Back burners 4.5 kW	1	1
Solid plate 6.5 kW	1	1
COMPOSITION OF THE BOTTOM PART		
Width of free bay	400	800
 GAS		
Power (kW)	15.5	15.5
G31 Propane 37 ^{±4} /50 ^{±5} mbar (kg/h)	1.20	1.20
G30 Butane 50 ^{±5} mbar (kg/h)	1.22	1.22
G20 Natural gas 20 ^{±2} mbar (m ³ /h)	1.64	1.64
G25 Natural gas 20 ^{±2} /25 ^{±3} mbar (m ³ /h)	1.80	1.80
Power (kW)	13.1	13.1
G30 Butane 28 ^{±3} /30 ^{±3} mbar (kg/h)	1.03	1.03
 ELECTRICITY (single-phase 230V)		
Optional electric ignition	0.1	0.1
Optional ventilated heating kit	1	2
 DRAINAGE		
Connection	Silicone hose diameter 33/37	
GAS CONNECTION		
Gas outlet at 180 mm above the floor (thread 15/21 mm)		
As standard, the appliances are equipped with G 20/20 mbar (and G 25/25 mbar) or another gas on request.		
ELECTRIC CONNECTION		
Electric outlet at 615 mm above the floor.		