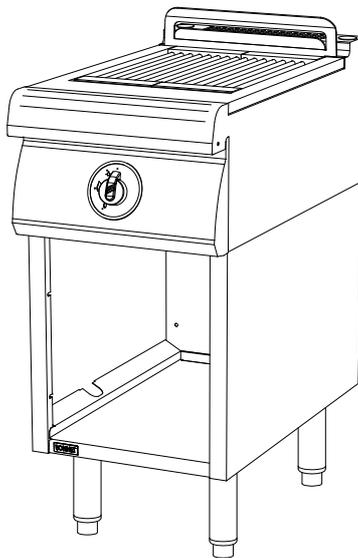


OPTIMUM 700, Gas cooking unit, charcoal on free bay**P075523****GENERALITIES**

- * 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 glass fibre reinforced polyamide legs fitted with screw jacks.

CHARCOAL

- * Gas Charcoal for optimal quality marking.
- * Its design permits the removal of the grids, the combustion chamber and the burners.
- * Heating ensured by 2 micro perforated burners for a good regular temperature and non-stop production.
- * Serially mounted safety thermocouple and pilot flame.
- * Gas tap control.
- * All stainless steel combustion chamber in one-piece, dismantable without a tool integrating the bed of refractory stones ensuring absorption and pyrolysis of fats.

FREE BAY

- * A free bay compatible with the GN 1/1 tray set, stainless steel bottom with anti-splash upstands.

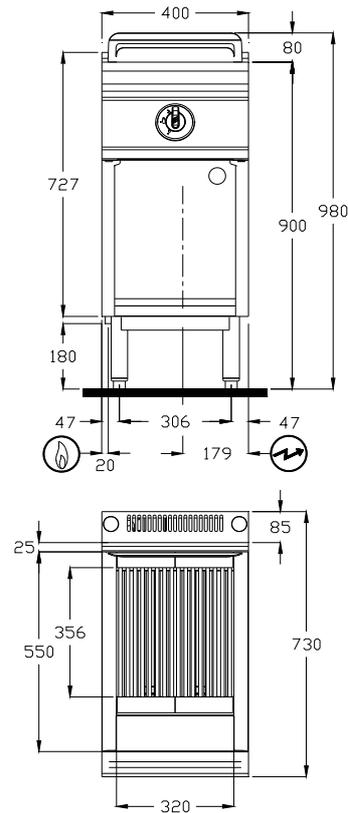
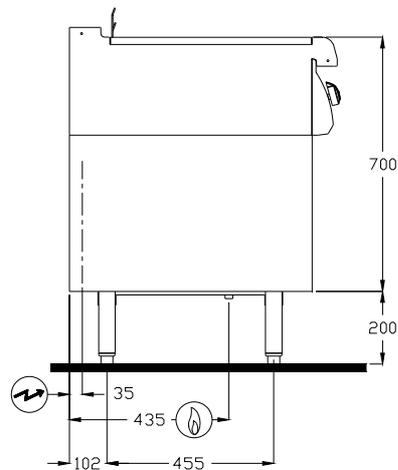
OPTIONS

- * Electric ignition for each module through a front push-button.
- * Ventilated electric heating kit: controlled by a thermostat 30/85°C, equipped with a safety temperature limiter and an indicator.
- * Stands for masonry basement (see specific technical documentations).
- * 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.
- * Storage rack kit for free bay: removable and hanging, 4 x 60 mm spaced levels for the storage of the GN 1/1 tray set, or the use of plastic GN 1/1 recipients as drawers. A pair of racks per element for width 400.
- * Wall hanging kit.

STANDARDS: Compliance with standards**EN 203-1:** European standards relating to the safety of gas appliances.**EN 203-2-10:** 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 and IK 9:** Protection indexes.**XP U 60-010:** Hygiene.

P075523


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

MODEL	B-B706.BBC	
DIMENSIONS (mm)		
Height		959
Width		400
Depth		730
Grill		356 x 320
Useful surface (dm ²)		11
PACKAGING (mm)		
Width		500
Depth x Height		830 x 1150
WEIGHT (KG)		60
COMPOSITION OF THE TOP		
Grill width 400		1
COMPOSITION OF THE LOWER PART		
Width of free bay		400
 GAS		
Power (kW)		5.8
G31 Propane	37 ^{±4} /50 ^{±5} mbar (kg/h)	0.45
G30 Butane	28 ^{±3} /50 ^{±5} mbar (kg/h)	0.46
G20 Natural gas	20 ^{±2} mbar (m ³ /h)	0.61
G25 Natural gas	20 ^{±2} mbar (m ³ /h)	0.70
G25 Natural gas	25 ^{±3} mbar (m ³ /h)	0.70
 ELECTRICITY (Single-phase 230V)		
Power (kW)		0.1
Optional ventilated heating kit		1
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 connection at 615 mm above the floor		