

BONNET

EQUATOR

BONNET

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Equator

COMBINATION OVENS

EQUATOR the new generation of combination ovens

BONNET

SIMPLICITY - RELIABILITY COOKING QUALITY

Since 2007, with the ITW group at the head of 840 facilities in 57 countries ; Bonnet has benefited from its research and development capacity and its industrial know how

ITW



For almost 100 years **BONNET** has been known for its culinary expertise in Grande Cuisine ; both in France and Internationally

Such expertise in cooking allows us to introduce performance innovations, to respond to our clients' requirements and anticipate their needs

BONNET has almost 30 years experience in the field of combination ovens and already has 3 generations of **EQUATOR** ovens constructed in France



9 MODELS AVAILABLE TO RESPOND TO ALL YOUR NEEDS

EQUATOR an injection oven simple and reliable

BONNET

Simple to use :
an electro mechanical
control panel incorporating all
the essential functions

SIMPLICITY



Selection of
**COOKING MODE
OR CLEANING**

Adjust the
TEMPERATURE

Adjust **TIME /
CORE PROBE**

Adjust the
**VENTILATION
SPEED**

Activation of the **VENT**

Ready to use **FAST**

Easier to read **ELECTROMECHANICAL
CONTROL PANEL**

MANUAL INPUT SELECTION

COOKING SETTINGS VISIBLE AT A GLANCE

Cooking mode, internal temperature, remaining time,
core temperature, vent open/closed or ventilation speed
Production of steam by injection, a well proven technology

RELIABILITY

Production of **STEAM BY INJECTION**,
a well proven technology

PROTECTING ACCESSORIES

Removable core probe (optional) means
it is protected from damage



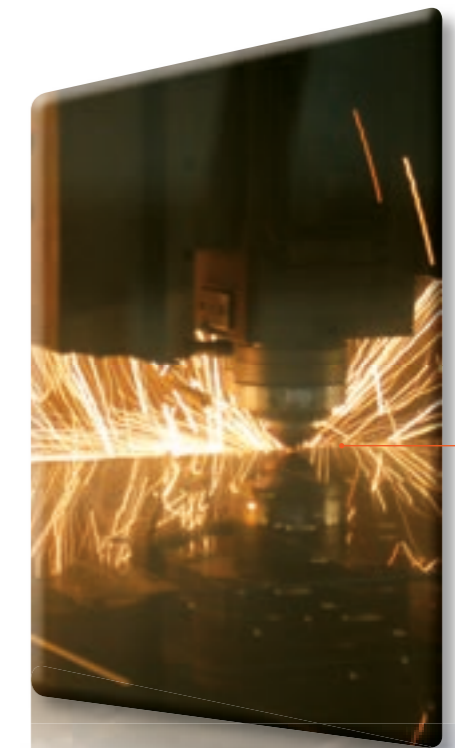
VENTILATED TECHNICAL COMPARTMENT
Regulated temperature

An oven designed from the
very start to reduce wear and
improve its long term
strength and reliability

**RESISTANCE to mechanical tests : 211,000
door openings corresponding to 13 years
use without a breakage**

Automatically displays the **NUMBER OF HOURS
UNTIL A SERVICE IS DUE** when switched on

Precision assembly and long term reliability
ensured by **LASER CUTTING AND WELDING**



EQUATOR cooking quality

BONNET

An injection oven equipped with CoreControl® and AirControl® technologies to guarantee the expected results

UNIFORM & CONSISTENT



TEMPERATURE PRECISION
Takes account of the load in the oven cavity and automatically adjusts the power to suit

ADAPTED AMBIENT HUMIDITY
Automatically adjusts the steam to suit the product

RAPID COOLING
Of the oven cavity to switch from a convection mode to a low temperature cooking mode - even during service

THE **CORECONTROL®** IS ONE OF THE EXCLUSIVE FEATURES OF THE EQUATOR OVEN THAT ALLOWS SUCH ACCURACY OF TEMPERATURE

THE EXCLUSIVE **AIRCONTROL®** FUNCTION GUARANTEES CONSISTENT AND EVEN BROWNING OF YOUR DISHES

6 COOKING MODES ARE AVAILABLE

- Low temperature steam (30°C to 97°C)
- Saturated steam (98°C)
- High temperature steam (99°C to 105°C)
- Convection (0°C to 250°C)
- Combination (30°C to 250°C)
- Regeneration

1 HOLDING TEMPERATURE MODE

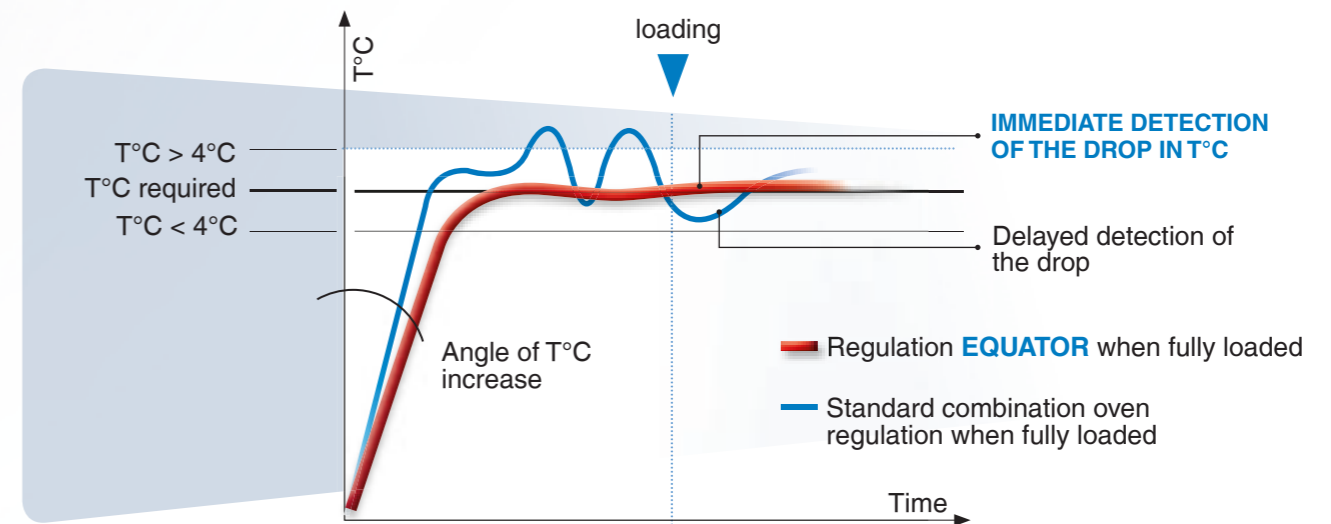
Oven semi static to avoid the product drying out

1 COOLING MODE

Drop from 220°C to 80°C in less than 5 minutes with the door closed



3 VENTILATION FANS ON 20 LEVEL OVENS



To ensure **IDEAL BROWNING** - a product that is crisp whilst remaining moist inside - the EQUATOR oven is fitted with **AUTO-REVERSE FANS** : the **AIR DRY** function with **VARIABLE VENTILATION SPEED**



EQUATOR simple to maintain, ecological and economical

BONNET

Introduced into a global market that respects the environment, EQUATOR was designed to consume less water and energy for effective and reassuring cleaning

ECONOMICAL & ECOLOGICAL

MAINTENANCE FACILITATED BY THE SYSTEM OF INJECTION

No boiler to descale!

FULLY AUTOMATIC CLEANING PROGRAMME

Oven cavity temperature setting and integral rinse

CLEANING PROGRAMMES :

Select the automatic cleaning programme of your choice



WATER

The new cleaning system **FULL CLEANING SYSTEM®** uses up to **50%** less water than a standard high efficiency oven



ECO DESIGN

During construction, the laser welding eliminates the need to polish

A new form of insulation is used in line with the CE directive on fibres which is easier to work with



ELECTRICITY

The new technologies that have been developed make **EQUATOR** ovens up to **15 %** more economical than standard high efficiency ovens



RECYCLING

Recyclable materials used (metal, plastics, packaging wood, new lead free electronic circuit boards) comprise over **95%** of the total mass of these products



CARBON FOOTPRINT

With identical results and performances, the consumption of gas has reduced by between **5** and **9 %** depending on the model and the discharge of exhaust are **140** times less than the level allowed by European standards. Noise levels have also been cut **three** fold

EQUATOR technical table



- X ... standard
- ∞ ... not available
- ... optional

MODEL	BEQE061/1-11	BEQG061/1-10	BEQE01/1-11	BEQG01/1-10	BEQE0606/1-11	BEQE0610/1-11	BEQE201/1-11	BEQE201/1-10	BEQE202/1-11
Number of levels	6L 1/1	6L 1/1	10L 1/1	10L 1/1	2 x 6L 1/1	6L/10L 1/1	20L 1/1	20L 1/1	20L 2/1
Energy	ELEC.	GAS.	ELEC.	GAS.	ELEC.	ELEC.	ELEC.	GAS.	ELEC.
Culinary Capacity									
Broccoli	15 KG	15 KG	25 - 30 KG	25 - 30 KG	30 KG	45-45KG	50 - 60 KG	50 - 60 KG	100 - 120 KG
Rice	9 KG	9 KG	15 KG	15 KG	18 KG	24 kg	30 KG	30 KG	60 KG
Potatoes	24 KG	24 KG	40 KG	40 KG	48 KG	64 kg	80 KG	80 KG	160 KG
Roast veal	25 KG	25 KG	40-48 KG	40-48 KG	50 KG	65-73 kg	80-96 KG	80-96 KG	150-170 KG
Leg of rabbit	50 - 80 P	50 - 80 P	62 - 100 P	62 - 100 P	100 - 160 P	112-180 P	124 - 200 P	124 - 200 P	248 - 400 P
1Kg Chicken	12 P	12 P	20 P	20 P	24 P	32 P	40 P	40 P	80 P
1,6 Kg Chicken	10 P	10 P	17 P	17 P	20 P	27 P	36 P	36 P	72 P
Croissants	60 P	60 P	100 P	100 P	120 P	160 P	200 P	200 P	400 P
Chocolatine	96 P	96 P	160 P	160 P	192 P	256 P	320 P	320 P	640 P
Technical characteristics									
Space between levels (mm)	83	83	67	67	83	83/67	65	65	65
External dimensions									
Height (mm)	898	898	1069	1069	1825	1995	1946	1946	1946
Width (mm)	920	920	861	861	920	920	990	990	990
Depth (mm)	861	861	1482	1482	1482	1482	1562	1562	1888
Maximum clearance door open (mm)	1594	1594	1765	1765	-----	-----	-----	-----	-----
Oven height on Bonnet stand (mm)	105	112	125	132	190	210	230	360	260
Power (KW)									
400/50/3/N+E	9,3	-	15,3	-	18,6	25,1	27,7	-	54,7
230/50/1+E	-	0,3	-	0,3	-	-	-	0,7	-
Natural Gas (KW)									
LPG Gas	-	23	-	23	-	-	-	45,5	-
Cold water connection (max 20C)									
Max hardness :									
TH	7°TH	7°TH	7°TH	7°TH	7°TH	7°TH	7°TH	7°TH	7°TH
dH	4°h	4°h	4°h	4°h	4°h	4°h	4°h	4°h	4°h
Clarke	5°e	5°e	5°e	5°e	5°e	5°e	5°e	5°e	5°e
Resistivity : Minimal (microSiemens/cm)	20	20	20	20	20	20	20	20	20
Electro mechanical control panel									
Core Control® : Precise cooking	X	X	X	X	X	X	X	X	X
Air Control : Air flux control	X	X	X	X	X	X	X	X	X
Steam production by water injection	X	X	X	X	X	X	X	X	X
Steam mode 30 - 105°C	X	X	X	X	X	X	X	X	X
Convection mode 0 - 250°C	X	X	X	X	X	X	X	X	X
Combination mode 30 - 250°C	X	X	X	X	X	X	X	X	X
Drying mode	X	X	X	X	X	X	X	X	X
Rapid cooling of the oven cavity	X	X	X	X	X	X	X	X	X
Automatic humidity control	X	X	X	X	X	X	X	X	X
Ventilation speed adjustable	X	X	X	X	X	X	X	X	X
Auto reverse ventilation	X	X	X	X	X	X	X	X	X
GN1/1 ovenware loaded widthways	X	X	X	X	X	X	X	X	X
Electronic temperature control	X	X	X	X	X	X	X	X	X
Electronic timer with digital display	X	X	X	X	X	X	X	X	X
Regeneration possible	X	X	X	X	X	X	X	X	X
Athermic double glazed cool door	X	X	X	X	X	X	X	X	X
Non return valve	X	X	X	X	X	X	X	X	X
Clip in fascia seal	X	X	X	X	X	X	X	X	X
Opening inner door glass	X	X	X	X	X	X	X	X	X
Condensation recovery channel	X	X	X	X	X	X	X	X	X
Blown air burner	∞	X	∞	X	∞	∞	∞	X	∞
Integral condenser	X	X	X	X	X	X	X	X	X
Halogen cavity lighting – Easy access	X	X	X	X	X	X	X	X	X
Power on indicator light	X	X	X	X	X	X	X	X	X
Temperature reached indicator light	X	X	X	X	X	X	X	X	X
Technical access from the front	X	X	X	X	X	X	X	X	X
Automatic rinse	X	X	X	X	X	X	X	X	X
Semi automatic cleaning programme	X	X	X	X	X	X	X	X	X
3 ventilation fans	∞	∞	∞	∞	∞	∞	∞	∞	∞
20 level trolley 65mm spacing	∞	∞	∞	∞	∞	∞	∞	∞	∞
Integral core probe socket	X	X	X	X	X	X	X	X	X
Core probe	•	•	•	•	•	•	•	•	•
Vacuum core probe	•	•	•	•	•	•	•	•	•
Banqueting trolley	∞	∞	∞	∞	∞	∞	∞	∞	∞
Handed door	•	•	•	•	•	•	•	•	•
Universal sequencer connection kit	•	•	•	•	•	•	•	•	•
Independent spray hose kit	•	•	•	•	•	•	•	•	•
Energy saver kit	•	•	•	•	•	•	•	•	•
HACCP recording outlet kit	•	•	•	•	•	•	•	•	•

EQUATOR



Hobart UK
Southgate Way
Orton Southgate
Peterborough
PE2 6GN

Tel: 0844 888 7777
E-mail: customer.support@hobartuk.com