

BONNET

MODULAR COOKING EQUIPMENT

AVANCIA 900 SERIES

OPTIMUM 700 SERIES



BONNET

EASY | FAST | RELIABLE
TECHNOLOGY INSPIRED
BY YOUR NEEDS

MODULAR COOKING EQUIPMENT

For more than 100 years, Bonnet has worked in close collaboration with the most demanding chefs to find technological solutions best suited to every kitchen, every culture, every food offering.

With more than 300 modules and potential configurations, our Modular Cooking Equipment has been designed and manufactured to offer you ultimate flexibility whilst providing the superior performance and ergonomics a modern kitchen demands. All units are modular and can be freestanding, mounted on mobile frames or suited together in a line or island configuration.

ADVANCIA & ADVANCIA PLUS 900 SERIES

- Laser cut 3mm thick top to ensure complete robustness
- For ultimate personalisation, you can combine Advancia and Advancia PLUS modules in your cooking suite
- A series of machines for medium to large catering operations, that are 920mm deep



OPTIMUM 700 SERIES

- Laser cut 2mm thick top for a virtually seamless finish
- A series of machines for small to medium size catering operations that are 730mm deep

There is a wide choice of modules available in both series to meet the requirements of all catering operations.

DESIGN

- All 18/10 (AISI 304) stainless steel construction
- 2mm (700 series) / 3mm (900 series) thick tops for high shock resistance
- Laser cut modules for smooth and seamless suiting - no joining strips or extras required
- Rounded angles and flushed front panels for easy cleaning
- Double wall stainless steel doors with insulated chrome finished handle
- Strong, smooth moving controls with chrome finish for precise control
- Control panels are at an ergonomic height (> 650 mm)
- The equipment offers an impressive aesthetic for customer facing environments

PERFORMANCE

- Our exclusive FullPowerSystem™ technology encompasses multiple features to improve the output of your equipment; from the bi-metal base in the bratt pan to the ceramic radiant burner in the fryer, the FPS adapts to each module
- With the FPS units consume only the energy required for both small & large pans
- Open burners feature our patented CloseContact™ technology for ultimate efficiency and speed
- Radiant burners on high capacity fryers ensure rapid temperature rise, for increased production

CONVENIENCE

- Simplified access to components with a hinged system for the fascia panels
- Seamless suiting achieved from laser cut production results in total ease of cleaning
- Equipment designed with components that are completely removable to facilitate access including removable grease drip pans under grills and griddles
- For the units that are connected to water, there is an entry panel in the back for easy access to the drain
- Automatic visual fault display on fryers and bratt pans

ENVIRONMENT

- Equipment comprising of, from, 95% recyclable materials (metal, plastics, wood, lead free electronic circuit boards)
- Less water and detergent are required as all elements are quick and easy to clean: rounded angles, smooth watertight joins
- Lower energy consumption due to powerful and efficient burners concentrating the energy on the utensil's surface
- Monobloc construction requires less material usage overall
- During construction, the laser cutting and welding technology reduces wastage

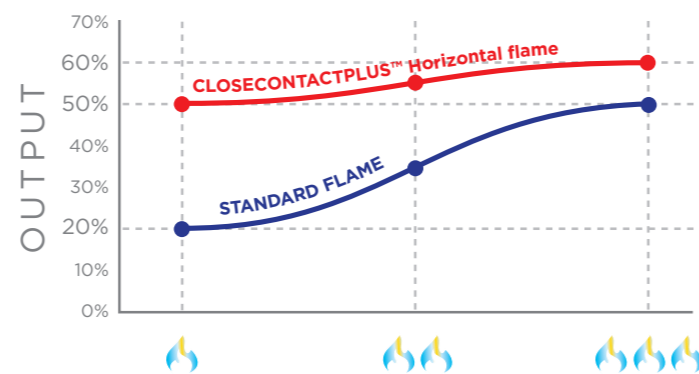


OPEN BURNERS

Available as top line (in 700 series), on static ovens and open cupboards

- Powerful output
 - 9kW front and 5.5kW rear burners (900)
 - 4.5kW front and rear burners (700)
- Electric spark ignition as optional
- 85mm diameter burner heads with double flame rows
- CloseContact™ horizontal flame works to guarantee between 50 and 60% efficiency whether working on a low or full flame
- Distance between burners is 340mm (700) / 370mm (900) to allow for various sizes of pans
- Safety thermocouple on each burner

Advancia PLUS: The patented burners are completely removable by hand for fast and efficient cleaning

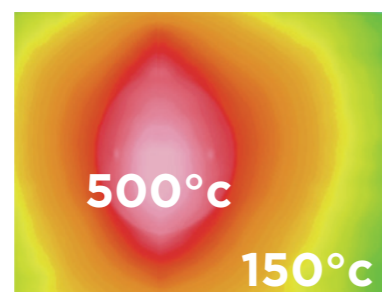


GAS SOLID TOPS

Available as top line (in 700 series), on static ovens and open cupboards

- Heat distribution is optimised by the 10mm thick cast iron plate itself
- Plate is flush to the worktop
- Electric spark ignition as standard

Advancia PLUS: Benefit from greater temperature gradient, from 150°C to 500°C



ELECTRIC HOBS

Available as top line (in 700 series), on static ovens and open cupboards

- 6 position switch for greater control
- Integrated temperature limit switch in each plate for consistency
- 6mm ceramic radiant plates (700 series)
 - 4kW front zone for quick cooking
 - 1.7kW rear zone for simmering

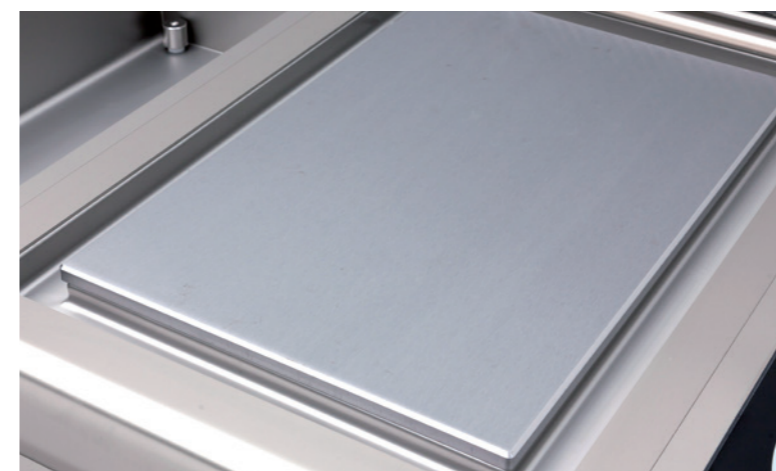


ELECTRIC SOLID TOPS

Available as top line (in 700 series), on static ovens and open cupboards

- Smooth 15mm steel plate
- 2 or 4 independent heating zones

Advancia PLUS: Can be used for direct cooking and, for true ease of cleaning, solid tops are surrounded by a channel fitted with a drain that can be plumbed to the waste or directed into a separate container



INDUCTION HOBS

- Avoids excess energy waste and reduces heat emissions as more than 90% of the energy consumed is used to cook the product
- Heavy duty 6mm ceramic cover plate
- Automatic detection of pans for genuine efficiency and safety - the moment the pan is removed from the induction the power is switched off (requires compatible pans - sold separately)
- Available in the 700 series as a top line 2 hob unit (2 x 3.5kW)
- Available in the 900 series as 2 or 4 hob units on cupboard or convection oven (2 or 4 x 5kW)
- Induction wok module exclusively available for i-Top

PRECIPAN & EQUAPAN

Increase production whilst optimising your kitchen space. Freestanding multi-functional braising pans exclusive to the Advancia range

One piece of equipment- unlimited possibilities.

Harmonise your cooking suite with 9 cooking modes in one unit: simmer, grill, braise, sauté, pan fry, steam, boil, deep fry, smoke (Precipan only)

With MultiFlow technology choose between: Decanting your product when they are cooked; drain and filter the fryer oil after service; or discharge the wash water to the mains drainage.

Fast and efficient

Intelligent Heating Technology means there is no need for a pre-heating phase, the units heat from 0 to 200°C

More than **1°C**
per second

Fast heat up

in less than two minutes so you are ready to begin service within minutes of arriving in your kitchen. It also limits running costs by adjusting the heat to the load being cooked.

Intelligent Water Delivery

Adjust the water input to suit your needs, continuous or on demand with the Equapan, or using volumetric control on the Precipan. In fryer mode the water supply is automatically switched off to prevent potential hazards.

FRY **GRILL** **SMOKE** **SAUTÉ** **PAN FRY** **STEAM**

SIMMER

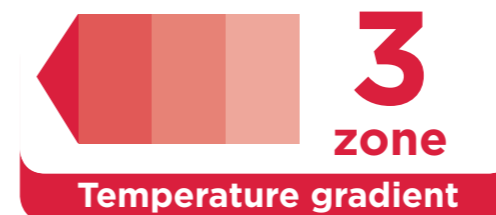
BOIL

BRAISE



PRECIPAN

- Greater flexibility thanks to 2 independent cooking wells
- Intuitive FastPAD touch screen control panel
- Fully programmable for consistency every time
- Large central plating area on the top of the unit can hold a 1/1 GN container
- Use the core temperature probe for precision cooking
- Well can be covered flush with worktop to give you a preparation area even whilst cooking
- Volumetric water control – simply select your required quantity to be added to the pan
- The 3 temperature zones per well give the ability to cook a multitude of products at different temperatures simultaneously



EQUAPAN

- Single well model just 40cm wide – ideal for when space is at a premium
- Intelligent water delivery – select continuous or on demand and add your required quantity directly to the pan
- Can be suited alongside other Advancia range modules
- Simple to use with 2 controls to access all functions
- Well can be covered flush with worktop to give you a preparation area even whilst cooking



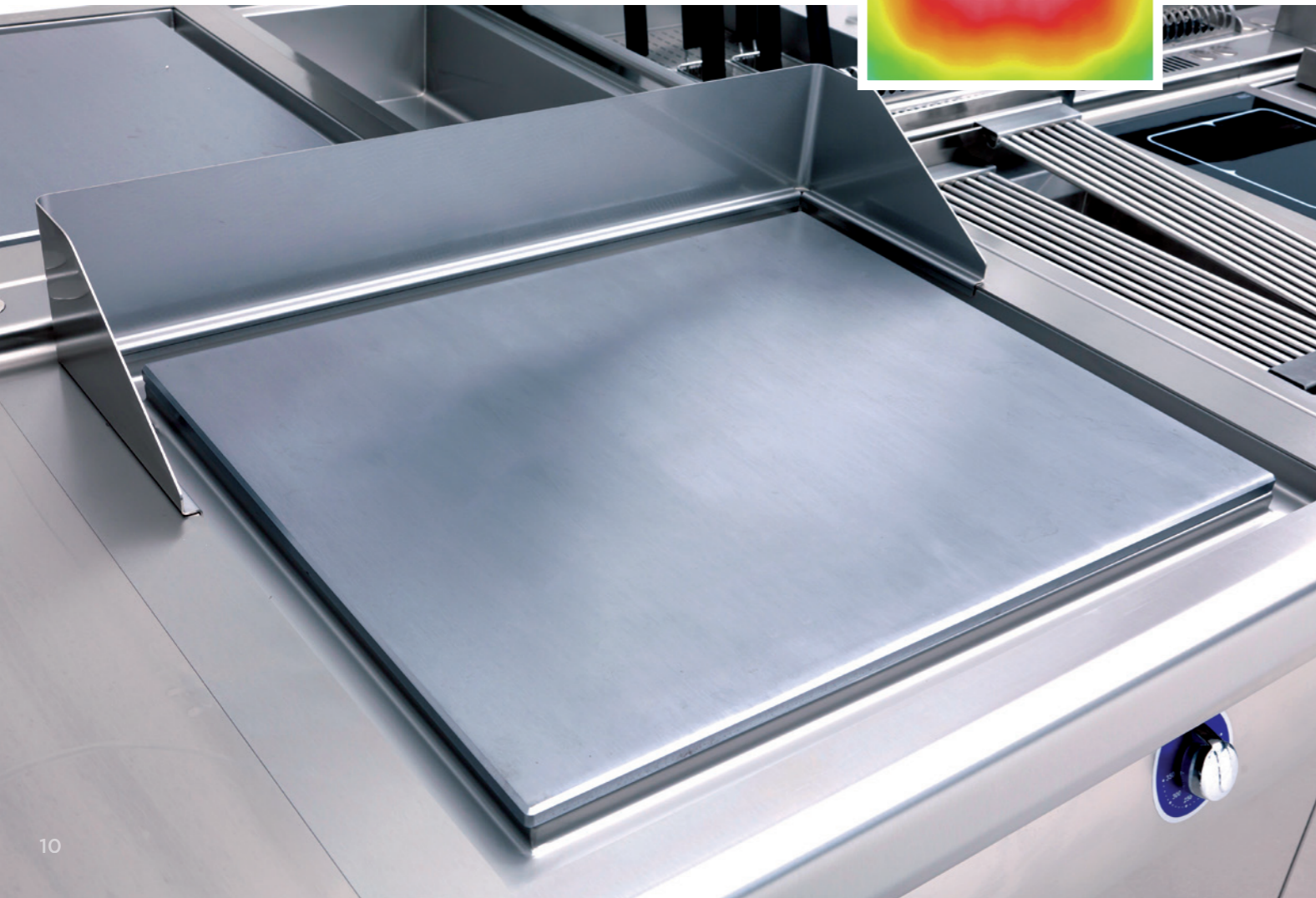
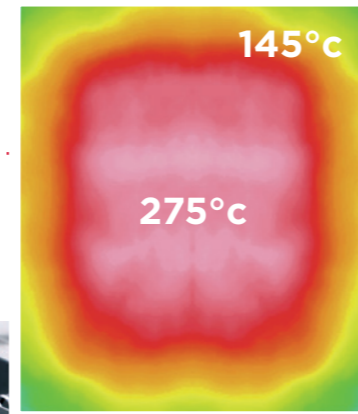
	Equapan	Precipan
Usable surface	17dm ²	2 x 17dm ²
Nominal liquid capacity	18l	2 x 18l
Nominal oil capacity	7l	2 x 7l
Basket Capacity GN 1/2 (Kg)	3	6
Basket Capacity GN 1/6 (Kg)	10	20
Culinary Capacity		
Browning Meat (Kg)	4.5	9
Rice (Kg)	4.5	9
Frozen Chips 6*6 (practical production)	18/h	36/h
Vichy Carrots (Kg)	2.5	5

PLANCHAS

Available exclusively in the Advancia PLUS 900 Series

- Available as single and double plate steel or chrome models on open cupboards in both gas or electric
- The chrome plating option offers lower heat emissions for a more comfortable working environment and cuts cleaning time in half
- All planchas are fitted with a temperature regulator so the risk of overheating is eliminated, prolonging the life of your equipment

- Double plate units feature 2 independent zones for a higher output on the same plancha
- The peripheral channel with integral overflow means the units are easy and quick to clean and they can be plumbed into the waste or to an independent recovery container
- All models have a temperature gradient which provides a higher cooking temperature in the centre for true versatility



GRIDDLES

Available as top line units (700 series) and as freestanding modules on open cupboards

- Single or double plate, gas and electric models available all with 15mm steel plates
- Choose from mild steel or chrome finishes - chrome offers lower heat emissions and cuts cleaning time in half
- Options include smooth, ribbed and mixed tops for flexibility in cooking requirements
- Thermostatic controls ensure accurate temperature maintenance to safeguard product quality
- Grease collecting channel and a removable fat drawer for ease of cleaning



CHARGRILLS

Available as top line units (700 series) and as freestanding modules on open cupboards

- Our gas models allow you to give an authentic chargrilled finish to your ingredients
- Dual controls for versatility on the same unit
- Radiant cooking allows consistent output from these gas models



FRYERS

Available as top line units (700 series) or freestanding

- Choose from a large range to suit your requirements: 2 x 6ltr, 15, 18 and 25ltr units
- Deep drawn stainless steel wells with cold zone
- Electronic regulation
- Welded pans
- Manual draining and filtering are easy through a conveniently located valve
- Safety Thermostat limits temperature and ensures consistency
- Electric units: shielded heating elements with low power density for longer shortening or oil life
- Gas units: Micro perforated burners controlled by regulation bloc

25ltr fryers can be suited with an integral filtration system. This is kept operational by a blown air heating system in the piping which can even melt solidified fats - see price list for fryer suite configurations

BAIN MARIES

Available as top line units (700 series) and as freestanding modules on cupboards

- Wet well electric bain maries
- 700 series: chromed drain pipe on front panel

Advancia PLUS exclusives:

- Back drain that can be connected to a main drain
- Optimise your space thanks to a half cover fitting flush with your worktop



BOILING KETTLES

Freestanding gas and electric boiling kettles with indirect heat

- 60ltr models available in the 700 series
- 150, 200 and 250ltr models available in the 900 series
- 200ltr models with electric tilt
- Stainless steel (1.4404) rounded bottom, 2.5mm thick
- Bottom sloped to the front, for complete emptying
- Easily removable drain tap
- Cold water feed

BRATT PANS

Freestanding electric and gas bratt pans

- Choose a capacity to suit your needs: 60 (700 series), 80, 95, 120 and 150ltr models available
- Manual and electric (900 series) tilting options
- Stainless steel pan bottom, 8mm thick (15mm thick on Advancia Plus modules)
- Even temperature across pan bottom
- Wide pouring lip for fast emptying
- Cold water feed
- Integral Core Control technology for precise control of temperature and cooking speed
- Gas units: fixed micro perforated burners
- Electric units:
 - Heating element attached underneath pan bottom for even heat distribution
 - Overheat protection cutting out at 350°C pan bottom temperature

Advancia PLUS exclusives:

- Use the core temperature probe for precision cooking
- Make cleaning between batches easier with the retractable hose spray



COLD UNIT

Exclusive to the Advancia range

- A unit with built in refrigeration that sits flush into your cooking suite
- Keep your ingredients within reach - right next to your cooking stations to facilitate an efficient workflow from storage to cooking
- Sliding lid at the top with a hinged door below for full and easy access
- Can store up to four 100mm deep 1/1 GN containers

AMBIENT UNITS

Top line and freestanding ambient units

- Made from high quality stainless steel
- Flush to all other modules
- Provides flexible preparation and storage systems between cooking modules

PASTA COOKERS

Freestanding electric pasta cookers on cupboards

- 20ltr stainless steel wells
- 9kW heater controlled by simmerstat
- Overflow for skimming
- Manual drain in the cupboard
- Various basket sizes available (sold separately)



SALAMANDER GRILLS

To complement your modular equipment, our range of gas and electric salamander grills can sit freestanding on your modules or be wall mounted, expanding the potential of your menu.

- Counterbalanced adjustable heat source
- Pull out cooking platform offers both functionality and ease
- Manufactured in full stainless steel
- 1/1 GN sized cooking area
- Variable power settings on both
- Can be freestanding on a unit or wall mounted (will require brackets - sold separately)

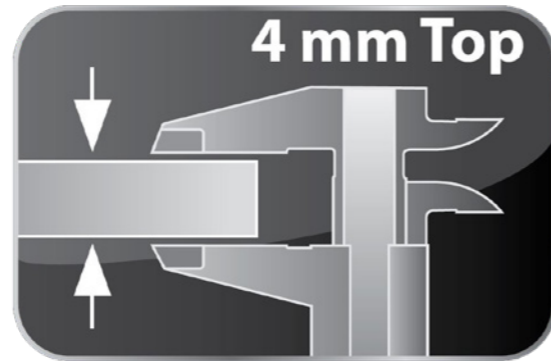


i-TOP

The i-Top allows you to combine all of your Advancia modules under one top to create a seamless flow of operation throughout your cooking suite.

By bringing together all your Advancia modules under one top your cooking components become one, combining ergonomic working, flexibility with functionality.

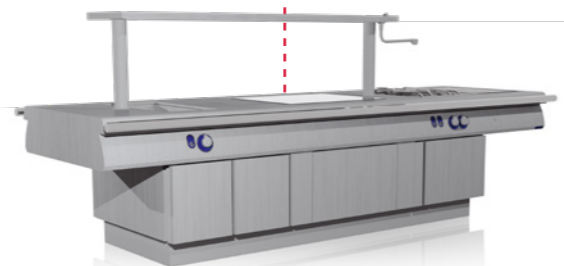
- One 4mm thick stainless-steel satin finish top
- Designed to resist significant changes in temperature for ultimate robustness
- Flush fitting components for ultimate aesthetics and ease of cleaning
- Full width welded channels



Against a wall on legs



Double sided on a stainless-steel plinth



Cantilevered from a stainless-steel wall



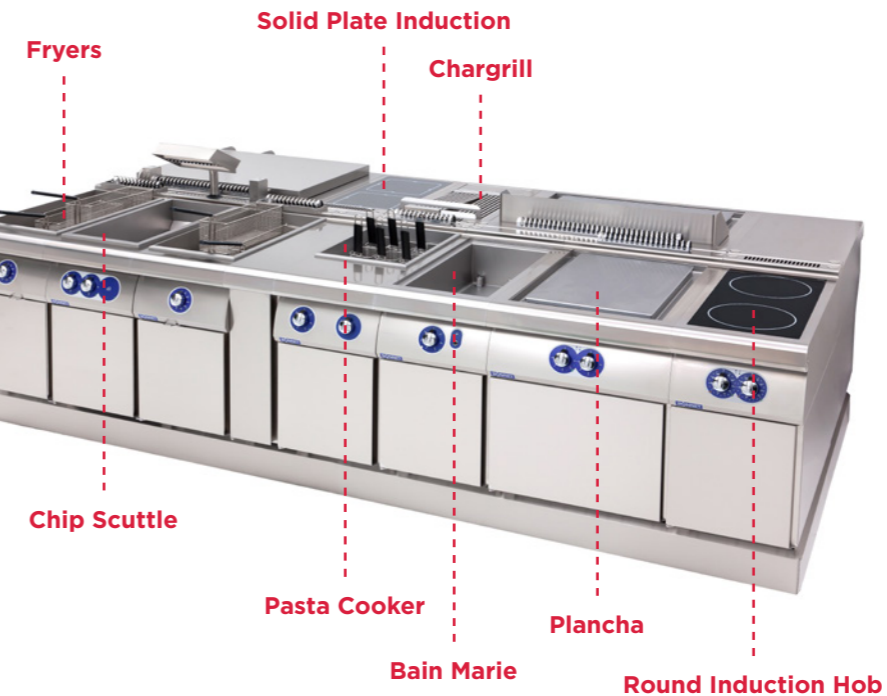
Bridging against a wall



A MULTITUDE OF SOLUTIONS

No matter what your requirements, Bonnet modular equipment can integrate into your project seamlessly. All units can be freestanding, mounted on mobile frames or suited together in a line or island configuration.

FREESTANDING LINE



DOUBLE SIDED SUITE



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