

**We have over a century of experience and expertise in catering equipment's. Since 1830, BONNET designs, manufactures, and installs professional kitchen equipment, with a strong dedication to our customers through quality and taste, productivity, comfort and environmental care.**

## **ADVANCIA 900**

### **Open Burners**

**3mm Top : One piece 3mm thick stainless steel structure.**

**EasyCleaningSystem : Operates with a water bath draining to the front.**

**CloseContact : Burner with horizontal flame.**

**All stainless steel construction designed to avoid any infiltration.**

**Unfailing sturdy equipment for direct wall fixation.**

**Controls grouped together and recessed protecting them for impact and spillages.**

**Appliance delivered with 200mm fixed stand with 4 adjustable feet.**

**Each module of 2 burners is fitted with:**

- Pots and heads of open burners in black chromium-plated brass, diameter 85 mm.**

- 1 stainless steel wire grid.**

- A stainless waterbath with back overflow plug to recover any spillages and avoid them burning on.**

- Waterbath drain on the fascia**

**Controlled by gas valve.**

**Safety thermocouple as standard. Cupboard suitable for GN 1/1 cookware, stainless base with raised edges to prevent drips (400mm wide).**

**One-piece wall or central top.**

**Pilot and electric ignition with push button on the fascia**

### **COMPOSITION OF TOP**

**Front burner 8.8 kW, Rear burner 5.6 kW**

### **DIMENSIONS (mm)**

**Width 400 x 920 x 927 MM.**

**Open burner grid 400 x 740**