

BONNET



ADVANCIA
MODULAR COOKING EQUIPMENT

TECHNOLOGICAL ADVANCE FOR THE BENEFIT OF CHEFS

For over 100 years **BONNET** has worked in close collaboration with Chefs

Together we develop solutions to suit every kitchen, each culture, by blending know-how with advanced technology

It is in this spirit that we imagined **ADVANCIA**

Designed and manufactured in France this new range offers flexibility and multiple configurations to meet the needs of the most demanding Chefs

ADVANCIA

- 2012** Launch of the new **ADVANCIA** range
- 1982** Design of **BONNET**'s first range of modular cooking equipment
- 1966** **BONNET** extends its know-how in the field of cooking
- 1830** Enterprise founded by **NICOLAS BONNET** in the field of mechanical construction in the Lyonnais region

THE NEEDS OF PROFESSIONALS

Why hesitate between two ranges when **ADVANCIA** offers you all the possibilities ?

For your cooking suite you can combine **ADVANCIA** with modules of **ADVANCIA PLUS**

While **ADVANCIA** brings you the indispensable, **ADVANCIA PLUS** modules offer a multitude of possible uses

GREATER COMFORT
INCREASED OUTPUT
MORE PERFORMANCE
IMPROVED CONSISTENCY

ADAPTABILITY

With more than 300 modules the **ADVANCIA** range offers you the possibility to create your personal cooking suite, meeting your needs, your requirements, your desires

Design your cooking suite so that it becomes a reflection of your menu

Assemble your modules as you would marry flavours

ROBUST AND RELIABLE



A **3 mm** thick top meets your requirement for robustness

The one piece structure, cut by laser, was specifically designed to eliminate any form of distortion due to heat

Modules are designed from the start to reduce wear, improve resistance and ensure long term reliability

ADVANCIA EFFICIENCY ACROSS THE BOARD

PERFORMANCE

All **ADVANCIA** modules incorporate **FPS** [FullPowerSystem™] technology and are designed to meet the highest demands and level of output



From the bi-metal base in the bratt pan to the ceramic radiant burner in the fryer or even the temperature gradient of the planchas, the **FPS** adapts to each module

COMFORT

Because it is important to keep equipment operating just as it did on day one, **ADVANCIA** has been designed to be even **EASIER TO CLEAN**



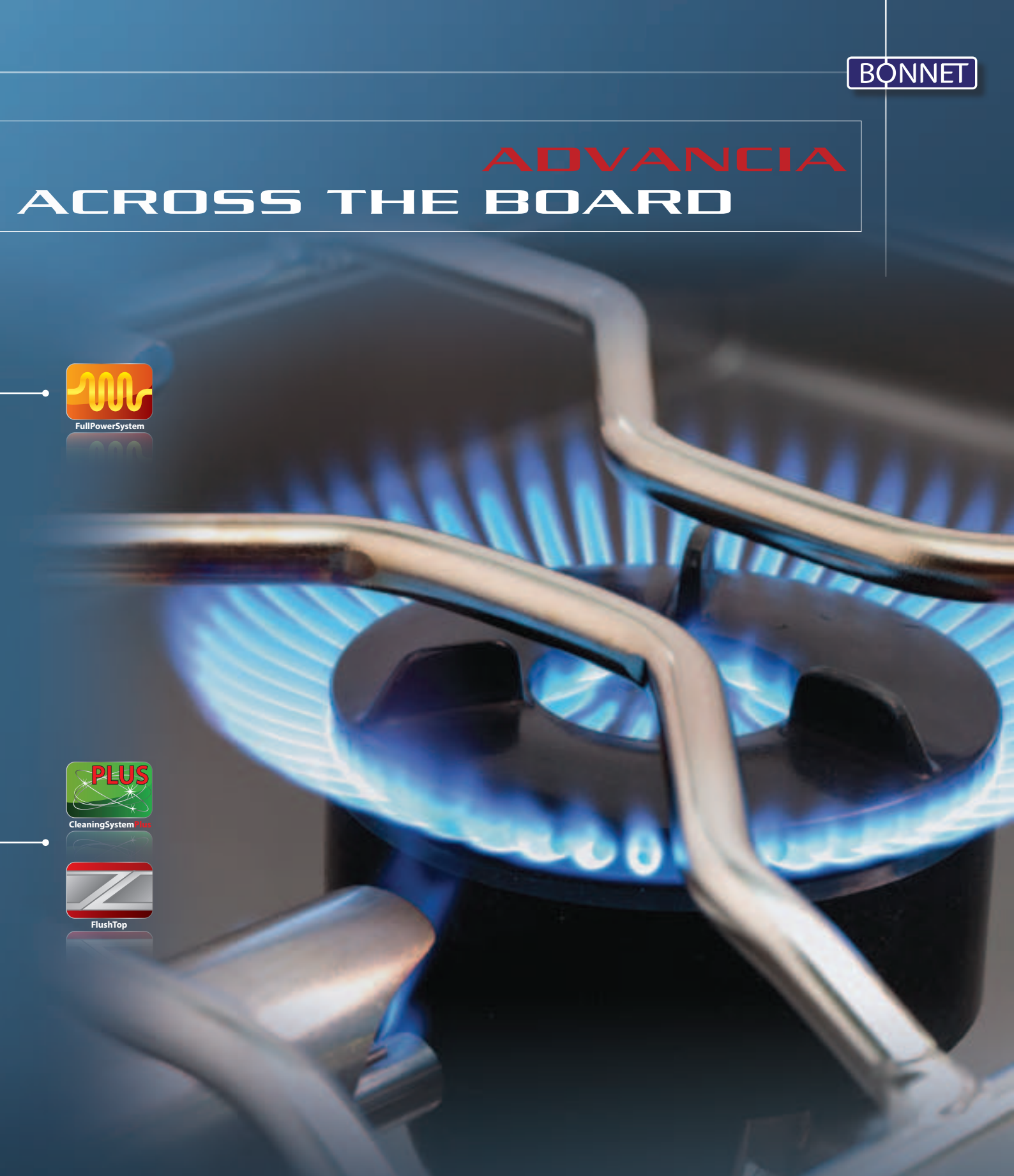
Smooth surfaces, squares edges, flush plates to eliminate dirt traps



Channels and water baths to allow for grease collection

Components that are completely removable to facilitate access

SIMPLICITY FLEXIBILITY SAFETY SUITABILITY OUTPUT
HYGIENE SOLIDITY ENVIRONEMENT EASE OF CLEANING QUALITY
EFFICIENCY ESTHETIC **SOLUTION** LIBERTY **EXCELLENCE**
PRODUCTIVITY ERGONOMICS **VERSATILITY** EVOLUTION
ADVANCIA

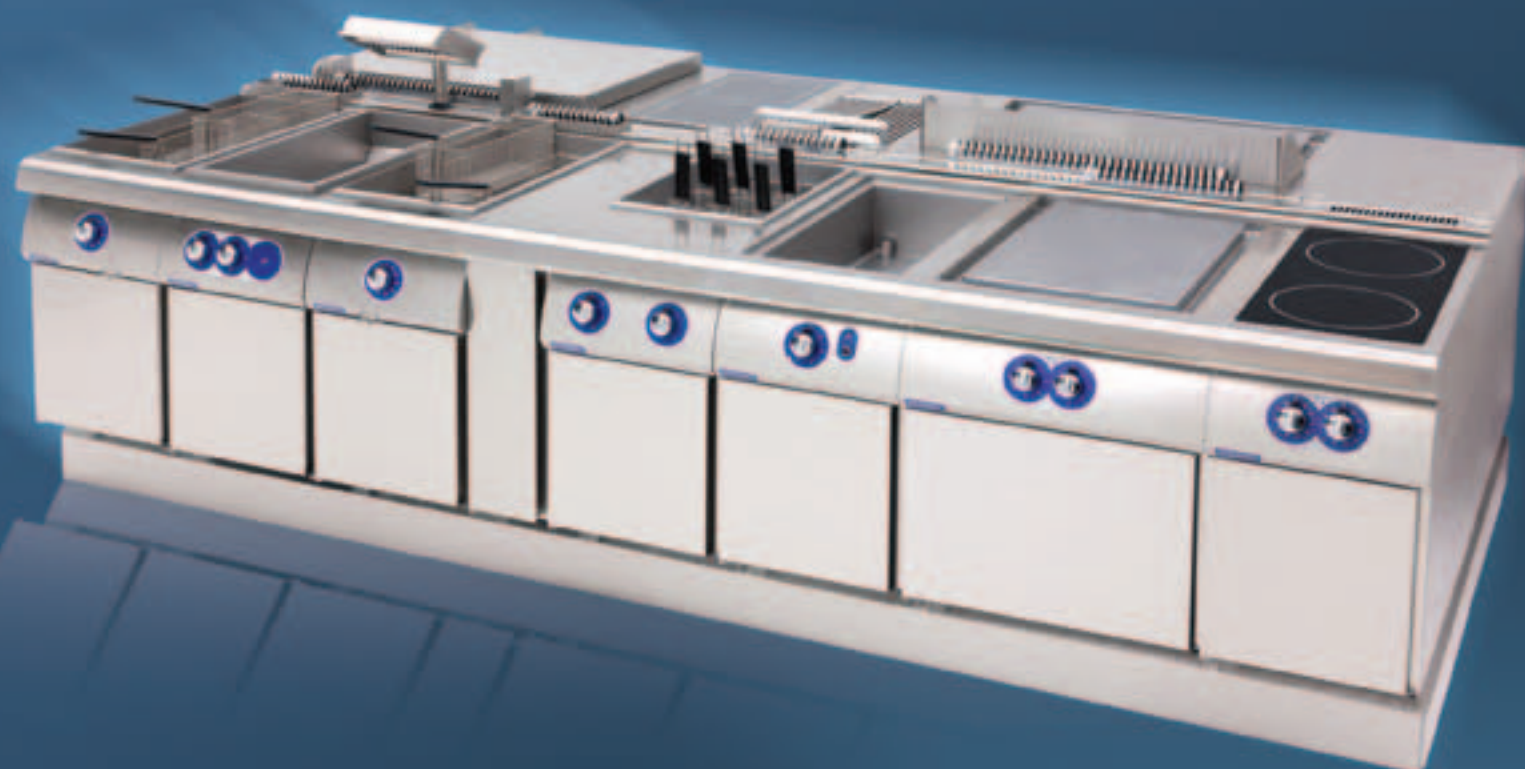


ADVANCIA

FOR ALL WORKING ENVIRONMENTS,
FROM THE CONSTRAINED TO THE MOST SPACIOUS

ADVANCIA

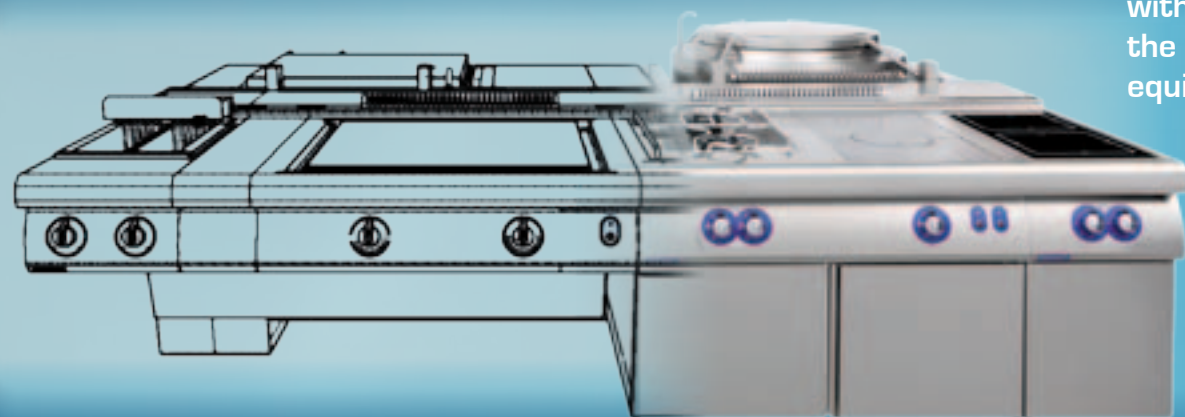
FOR THE ENTIRE SPECTRUM OF RESTAURANTS



NO MATTER WHAT YOUR DESIRES AND YOUR NEEDS
ADVANCIA INTEGRATES INTO YOUR PROJECT

A MULTITUDE OF SOLUTIONS

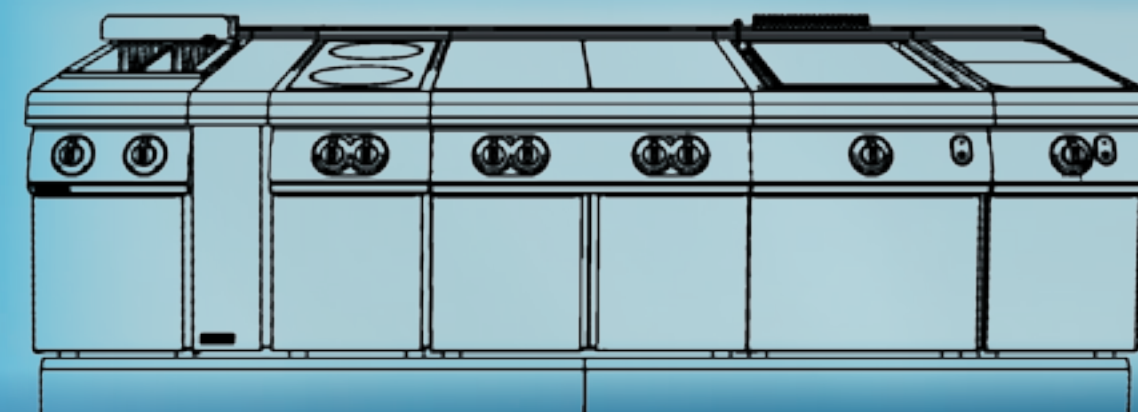
DOUBLE SIDED SUITE



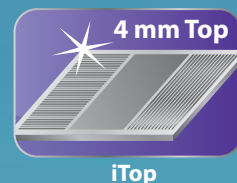
Gain in performance
without increasing
the size of your
equipment

A simple and
economic
solution

WALL SUITE



ALL **ADVANCIA** SUITES ARE AVAILABLE ON LEGS, ON A CONCRETE PLINTH, WITH OR WITHOUT KICK PLATES AND AS CANTILEVERED UNITS

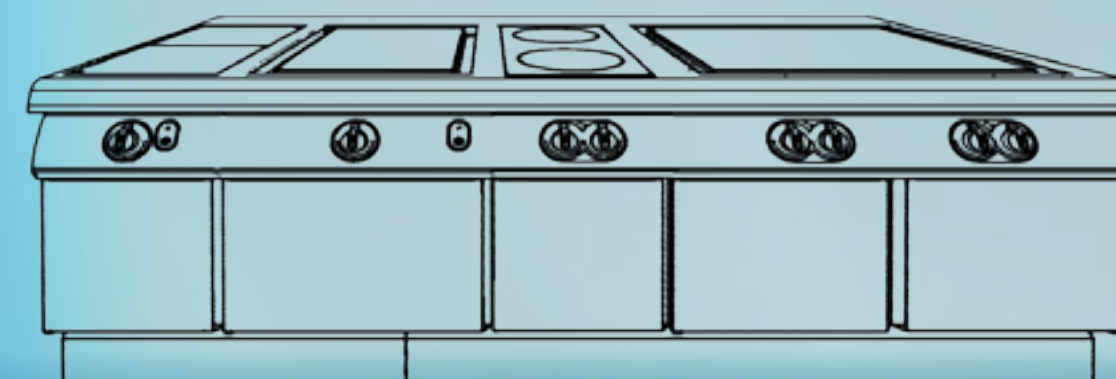


iTop

From dream to reality
One piece 4mm thick,
one piece control facia,
one piece chassis....

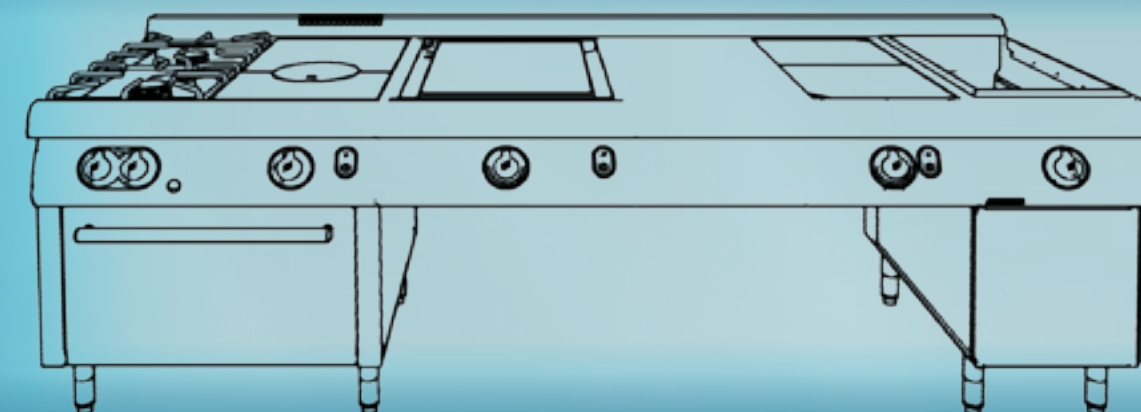
Increase the
accessibility to
your modules

iTop, CENTRAL ISLAND SUITE

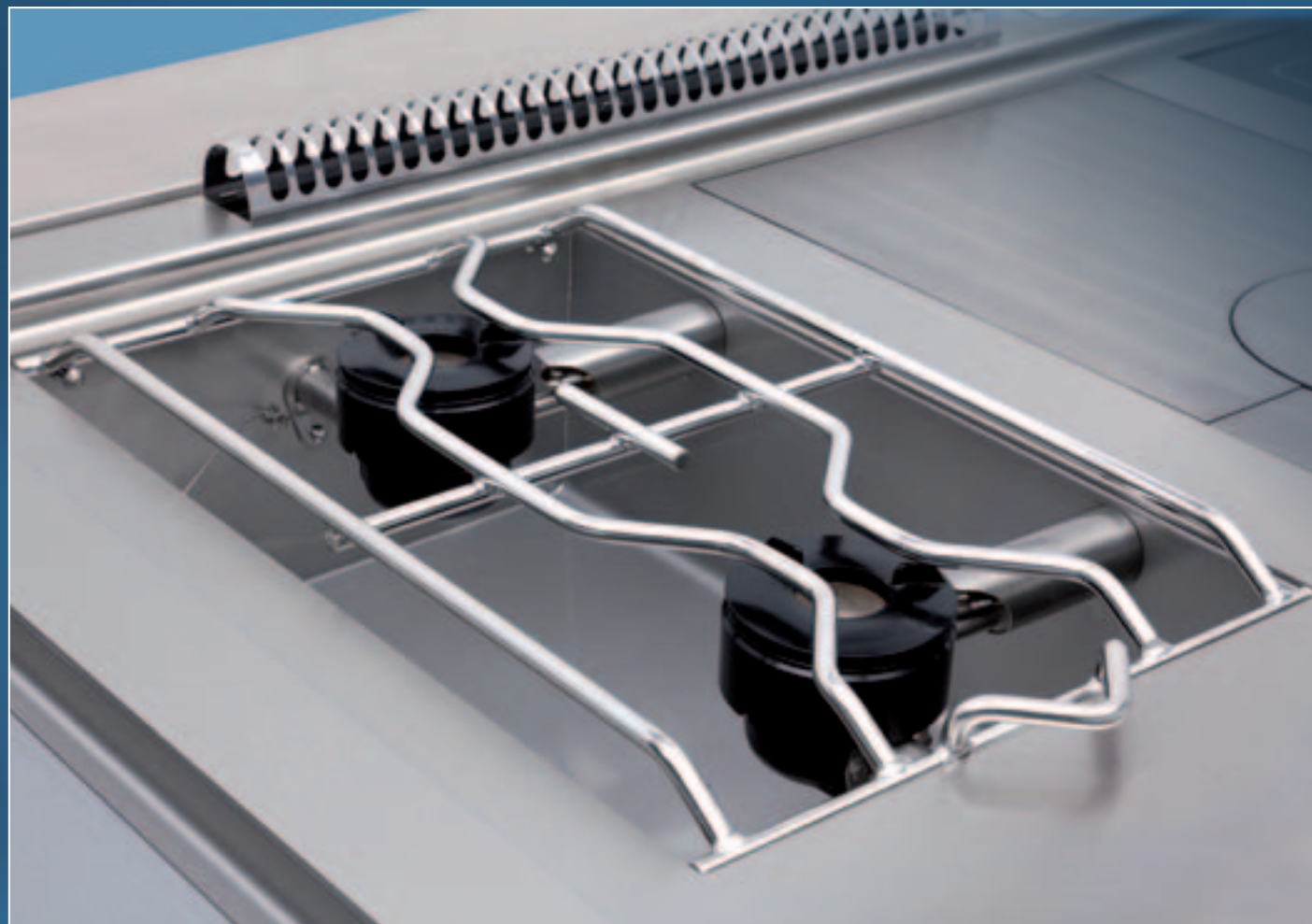


Improved working
ergonomics
without
compromising
storage and
cooking space

iTop, BRIDGING SUITE



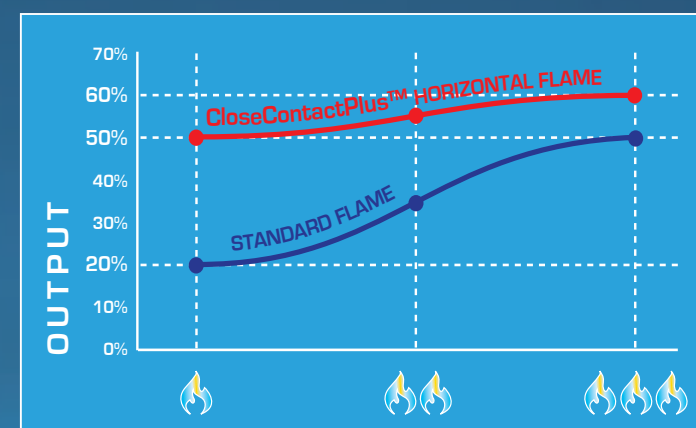
OPEN BURNERS PLUS



PERFORMANCE

- Because all your pans are different sizes and to retain the best output **ADVANCIA PLUS** open burners incorporate **CloseContactPlus™** technology: These patented horizontal flame burners guarantee between 50 and 60% efficiency whether low or full flame

CloseContactPlus™ Technology



COMFORT

- Save time with pilot and protected electric ignition as standard
- Optimised work surface: over 20 cm at the front dedicated to the plating of your dishes

EASY TO CLEAN

- Cut your cleaning time by a factor of 5! The patented burners are completely removable by hand for fast and effective cleaning
- Grease splashes are eliminated instantly thanks to a water bath with assisted regeneration plumbed to waste or to an independent collector

OPEN BURNERS



PERFORMANCE

- Chromed brass burner with **horizontal flame**



EASY TO CLEAN

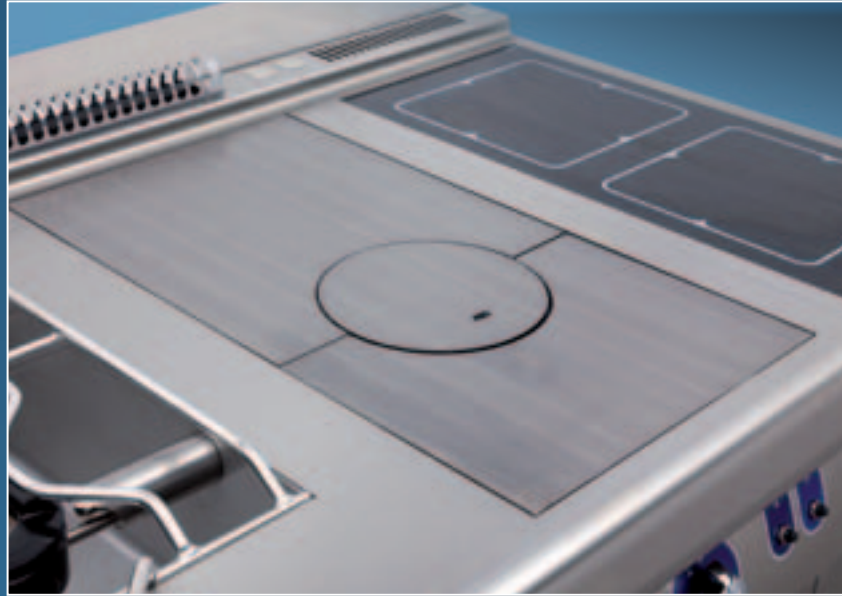
- Pressed container with **drain outlet at the front**: Conforms to current hygiene standards
- Serves as a **waterbath**: Halves cleaning time



Before each service turn on the water supply to the open burners to avoid burnt on grease



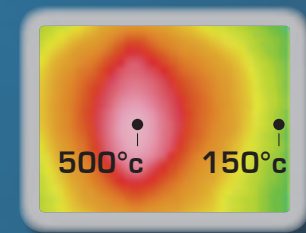
GAS SOLID TOP PLUS



PERFORMANCE

- Increase your productivity, a single unit for simmering and full on heating at the same time!

Benefit from a greater temperature gradient, from 150 to 500°C and an optimum output from a micro perforated stainless burner (1000 width version)



TEMPERATURE
GRADIENT

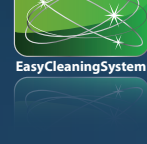
COMFORT

- Save time with electric spark ignition as standard: lit with a single movement

EASY TO CLEAN

- A cooking surface which is flush with the worktop

GAS SOLID TOP



PERFORMANCE

- All types of heating are possible from simmering to full power
- Heat distribution is optimised by the cast iron plate itself

COMFORT

- Electric spark ignition as standard

EASY TO CLEAN

- Plate is flush with the worktop

OPEN BURNERS & GAS SOLID TOP ON OVEN PLUS



Responds to 50% of your requirements with a single module: gain space, make savings



PERFORMANCE

- Even cooking and browning: The AirFlexSystem™ technology increases cooking possibilities tenfold by improving convection within a gas oven so that up to 3 levels can be cooked at once
- Double your production thanks to an oven cavity that is GN2/1 size

COMFORT

- Dispense with superfluous and constraining actions with electric spark ignition and a pilot light
- Increase your cooking area and keep your plating area close at hand thanks to squared side edges

SAFETY

- Integral hinges improve the longevity of your equipment
- No risk of burning yourself on the ergonomic handles



OPEN BURNERS & GAS SOLID TOP ON OVEN



PERFORMANCE

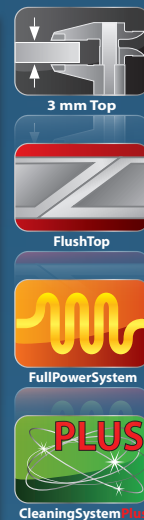
- Large cooking capacity: GN2/1 oven
- Integral AirFlexSystem™ technology

COMFORT

- Electric spark ignition
- Control via a gas valve with pilot
- Ergonomic handles



INDUCTION HOB PLUS



PERFORMANCE

- Reduce heating time by a factor of 3 thanks to large double hobs each of 5 kW
- Consume only the energy actually required for both large and small pans

COMFORT

- Work serenely without excessive heat being given off; induction only starts when there is a pan present

SAFETY

- No risk of liquid penetration : The design of the one piece top with high resistance vitroceramic plate ensures the module is completely sealed

EASY TO CLEAN

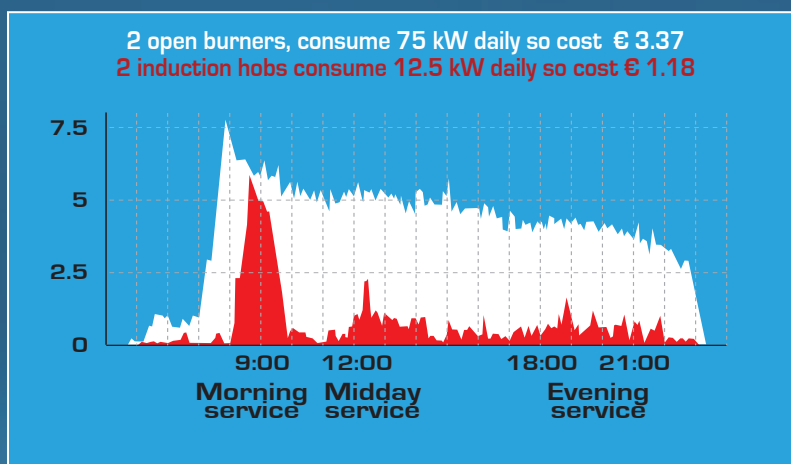
- By eliminating ingress Induction becomes the smoothest module
- Any grease escaping during cooking doesn't burn onto the edges, a quick wipe with a sponge and your hob is clean

ECONOMICAL

- More than 90% of the energy consumed is used to cook the product, no unnecessary expense!
- The moment the pan is removed from the hob the power is switched off

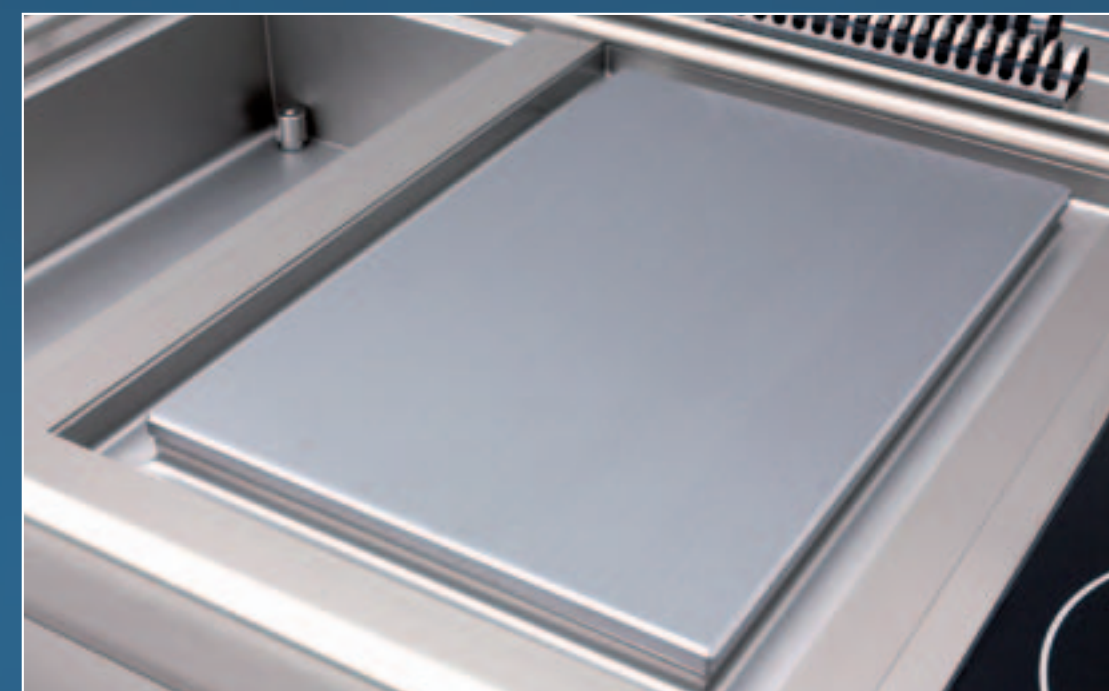


Reduce your energy consumption by over 60%



ADVANCIA PLUS induction is designed to function for long times in extreme conditions

ELECTRIC SOLID TOP PLUS



A real solid top that's electric

PERFORMANCE

- Thanks to the 2 or 4 independent hobs, depending on the model, select the settings you need: from all solid top (over 450°C) to all simmering, or a mixture of the two

EASY TO CLEAN

- All ADVANCIA PLUS solid tops are flush with the worktop and surrounded by a channel fitted with a drain that can be plumbed to waste or directed into an independent container



A setting specially developed to improve the longevity of the equipment

CHAR GRILL PLUS



PERFORMANCE

Perfect results from when service starts until it finishes

- Radiant cooking allows consistent output
 - Without changing the setting
 - No matter how many grilling are done

EASY TO CLEAN

- By-products are continuously eliminated



ELECTRIC SOLID TOP

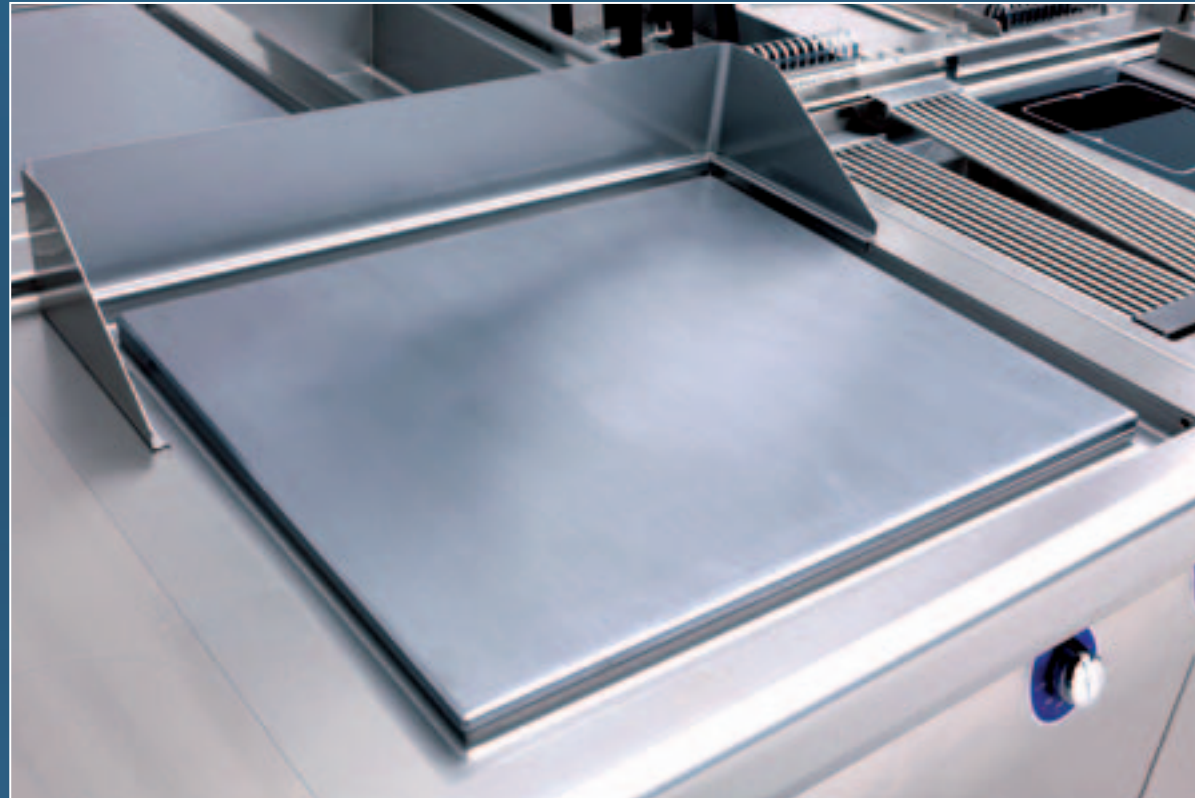
A concentration of performance in a compact module



- 2 or 4 independent heating zones



PLANCHA PLUS



ROBUSTNESS

- The design of the electric planchas incorporates a group of armoured elements pressed against the plate and protected within an insulated stainless box
- All planchas are fitted with a specific **temperature regulator**. The risk of overheating is eliminated, your equipment will last even longer

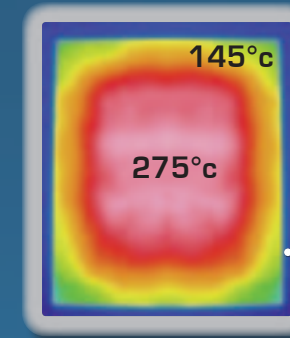


A cooking surface regulated to maintain an identical temperature whether the plancha is in use or not without deforming the plate in the long term



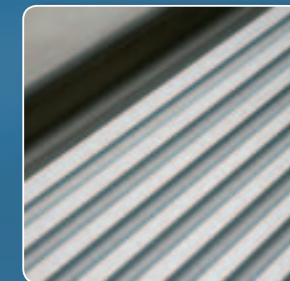
PERFORMANCE

- All 600 **ADVANCIA PLUS** planchas have a **temperature gradient** which provides a higher cooking temperature in the center
- This technology, unique in the market, responds to your need to precisely control the degree of cooking
- A moistness from the outside to the core of the product
- High output guaranteed throughout service



TEMPERATURE GRADIENT

- All **ADVANCIA PLUS** planchas both gas and electric are **temperature regulated** with 2 independent zones on the wider units



- A multitude of surfaces to respond to your needs :
- Martin steel or hard chrome
- smooth or ribbed

- The thickness of 16mm avoids premature deterioration of the cooking plate



Brown the fish then move it to the edge to finish cooking it gently or to bring it back to temperature without burning yourself (600 version)



COMFORT

- Limited radiated heat makes working conditions less stressful
- The low heat emission from a chrome* plancha offers **real comfort**
- Electric spark ignition is standard fit on all gas models

EASY TO CLEAN

- For Chefs concerned to have equipment that is clean and performing fully at peak times the **ADVANCIA PLUS** planchas incorporate a peripheral channel with integral overflow
- Thanks to a **continuous flow of water** grease is not burnt on and is removed as one goes along
- All **ADVANCIA PLUS** planchas can be plumbed to waste or to an independent recovery container
- Chrome plating* reduces the time required to clean the plancha by half
- A removable **splash guard** is standard on the **ADVANCIA PLUS** planchas

PLANCHA



PERFORMANCE

- An optimised cooking surface, particularly suited to a small work area
- 2 independent control zones on 800 wide planchas
- The Martin steel cooking surface can be adjusted from 100 to almost 300°C



ROBUSTNESS

- A group of armoured elements pressed against the plate and protected within an insulated stainless box (for the electric planchas)
- Planchas are fitted with a **temperature regulator**. The risk of overheating is eliminated; your equipment will last even longer

COMFORT

- Low heat emission from a chrome* plancha

EASY TO CLEAN

- Cooking by-products and wash water are recovered in a swivel container in the fascia
- Side splash guards are standard

BRATT PAN PLUS



PERFORMANCE

Your meat is perfectly browned everyday

- Thanks to integral sensors in the base of the well, the **CoreControl™** technology automatically adjusts the heating power and regulates the temperature to suit the type of product being cooked

Healthier cooking

- The 15 mm thick bimetallic base guarantees a flat cooking surface so that a little oil spreads evenly all over it

Save energy

- The integral regulation drops energy consumption by 15%

Reduce the required floor space

- Triple function: bratt pan, boiling pan and braising pan



COMFORT

- All **ADVANCIA PLUS** bratt pans are fitted with **Start&Cook™** technology. Ignition is automatic
- Don't tire your back any longer thanks to the **standard electric tilt**
- Automatic water delivery to cook your rice or deglaze your sauces
- A cooking surface adapted to your production : choose between 95 and 140 liters

EASY TO CLEAN

- A totally enclosed well prevents any water getting onto the heating system
- When frying all grease splashes are collected and discharged via a peripheral channel



Make cleaning between batches easier with the standard retractable spray hose



Core probe

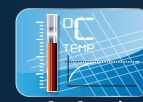


*Ensure your pasta cooking without oxidising the bi metallic well base
Cooked to perfection thanks to the standard core probe*



Automatic fault detection with error code display to rapidly identify the cause of the problem

BRATT PAN



PERFORMANCE

- Integral **CoreControl™** technology for precise control of temperature and cooking speed
- Triple function: bratt pan, boiling pan and braising pan
- **Start&Cook™** technology: Electric spark ignition as standard

COMFORT

- Integral water supply as standard
- Electric tilt available
- Capacity : 80, 95 or 140 liters

FRYER



PERFORMANCE

- Prolong the service life of your oil whilst consuming 15% less energy: each fryer is fitted with an electronic control allowing solid oil melt and limiting inappropriate increases in temperature
- Your cooking rate is assured throughout service by a gas control unit acting on two high output micro perforated burners (on gas models)

SAFETY

- Use the **ADVANCIA** fryers in complete safety thanks to a thermostat limiting the temperature to 210°C

COMFORT

- Lighting any of the **ADVANCIA** gas fryers is facilitated by **Start&Cook™** technology with electric spark ignition as standard
- Select your fryer from a large range, from the smallest capacity of 2 x 6 litres up to 25 litre units assembled in a battery to cook from 15 to 250 kgs of chips per hour
- Gain time and optimise your cooking with automatic basket lift (optional)
- Save on space: all the performance of the fryers in a compact 400 module

A high output fryer for the most demanding Chef: **IR25G**: a 25 litre gas fryer with radiant burners and ionisation flame control for increased output

All 18 and 25 litre fryers can be fitted with an integral filtration system. This is kept operational by a blown air heating system in the piping which can even melt solidified oils



BAIN-MARIE PLUS



COMFORT

- Simplify your life thanks to a water supply to the base of the well
- Use your bain-marie whilst dressing your plates: optimise your space thanks to a half cover fitting flush with the worktop

EASY TO CLEAN

- Save time when cleaning
- The **ADVANCIA PLUS** bain-marie has a well that is fixed to the underside to eliminate any unevenness
- The unit can be plumbed to waste or into an independent container

BOILING PAN



COMFORT

- Boiling pans from 60 to 250 litres, direct heat or bain marie in gas or electric
- Pressed 316 L stainless steel base
- Standard integral water tap
- Automatic fill of double jacket

EASY TO CLEAN

- Fixed boiling pan limits the surfaces to be cleaned

BOILING PAN PLUS



PERFORMANCE

- Even faster temperature increase with two high output micro perforated burners on gas models
- Cooking that takes care of your products through indirect heat

COMFORT

- A boiling pan suited to high production with a usable capacity of 200 litres
- Improving your working comfort with standard electric tilt
- Available with a socket outlet on the fascia

ADAPTABILITY OF THE ADVANCIA RANGE



ADVANCIA offers you a global solution, with the option to combine the majority of cooking units with refrigeration below

- Gain space
- Optimisation of service



A refrigerated unit designed for frequent door opening throughout service. Its insulation and its energy performance guarantees that the **chill chain** is respected

Adapt the module to your environment :

- With or without compressor
- With cupboards or drawers

EASE OF MAINTENANCE



ADVANCIA modules were designed to be easy to maintain

- An access panel in the back of units that are connected to water for easy access to the drain
- Simplified access to components with a hinged system for the fascia panels
- Automatic visual fault display on fryers and bratt pans



ECOLOGY, ECONOMY



ECO DESIGN

During construction, the laser cutting and welding technology reduces material wastage and eliminates the need to polish, with all its negative effects not least the unpleasantness of the task and dust projection to the atmosphere



CARBON FOOTPRINT

The standard integral electronic regulation into all the bratt pans and all planchas reduces energy costs by at least 15%

Moreover the fryer regulation guarantees optimum oil use and improves its longevity

The **CloseContact™** technology allows an output of **60%** to be obtained on open burners for optimised energy consumption



RECYCLING

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



PROFIT FROM YOUR INVESTMENT

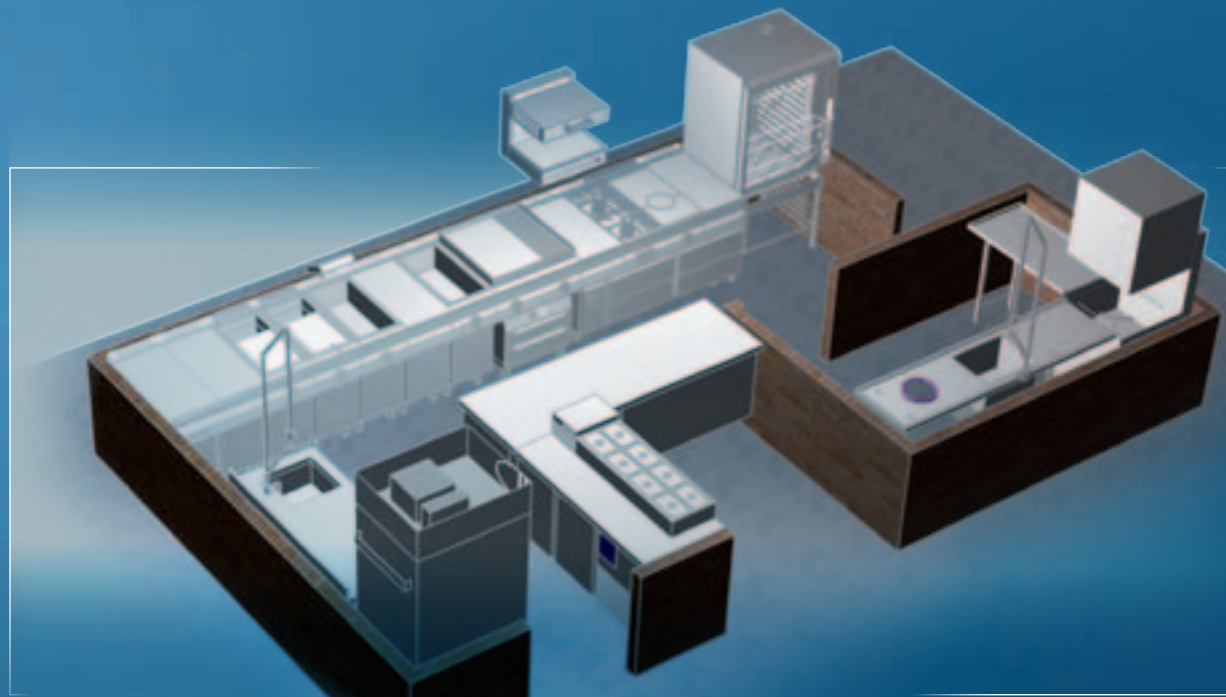
BASED UPON	STANDARD SUITE	ADVANCIA	SAVING
RAW INGREDIENTS 250g raw meat / cover Saving in raw materials in bratt pans with and without regulation: 10% Cost of raw materials: 10€ / kg	10 238 €	7 313 €	2 925 €
ENERGY Installed power STANDARD suite: 65.5 kW Installed power ADVANCIA suite: 61.1 kW kW cost of gas: € 0.045 kW cost of electricity: € 0.095	8 824 €	6 968 €	1 856 €
CLEANING TIME Time to clean a STANDARD suite: 40 mins per day Time to clean an ADVANCIA suite: 30 mins per day Labour cost: € 13.5	2 808 €	2 106 €	702 €
BASED ON : Traditional restaurant serving 150 covers per day, open 6 days/week all year STANDARD SUITE : 1 x 50 dm2 electric bratt pan, 1 x 1000 mm electric plancha, 2 open burners, 1 bain marie, 1 x 15 litre electric fryer and 1 x 800 mm electric solid top ADVANCIA SUITE : 1 x 50 dm2 PLUS electric bratt pan, 1 x 1000 mm PLUS electric plancha, 2 hob induction PLUS , 1 bain marie, 1 x 15 litre electric fryer and 1 x 800 mm PLUS electric solid top		Annual return :	5 483 €

ADVANCIA ADVANCES...

THE **BONNET** COMMERCIAL TEAM AT YOUR SERVICE TO ACCOMPANY YOU THROUGH OUT YOUR ENTIRE PROJECT

In addition to the expertise **BONNET** offers you

- all the tools you need for a real analysis of your restrictions and your needs
- specific documentation for every module for an in depth understanding of our products



ADVANCIA

BONNET

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► RECYSTEM-PRO
33(0) 825 800 600 or
syngdeeee@recystempro.com

► or the MANUFACTURER

Décret 2005-829 du 20.07.2005

