

Rue des Frères Lumière - Z.I Mitry Compans F-77292 MITRY MORY Cedex ADVANCIA, Gas cooking unit, 2 OPEN BURNERS + SOLID TOP + 2 OPEN BURNERS on gas oven 2 OPEN BURNERS + SOLID TOP + 2 OPEN BURNERS B1A9FPF12FG loseContact 3 mm Top OG) AirFlexSystem EasyCleaningSystem Shown with door kit Accessory **ADVANCIA ASSETS** 3mmTop : One piece 3mm thick stainless steel structure. EasyCleaningSystem : Operates with a water bath draining to the front. Start&Cook : Electric spark ignition with pilot and thermocouple (for solid top and gas oven). AirFlexSystem : Convected air onto 3 levels. CloseContact : Burner with horizontal flame. **GENERAL** 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. **OPEN BURNERS** * 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 facia * Controlled by gas valve. * Safety thermocouple as standard. SOLID TOP * Cast iron plate average thickness 10mm, size: 740 x 400 with on removable round bulls eye. * Stainless insulated combustion chamber forming a recovery container. * Heated by circular brass burner ensuring a rapid rise in the temperature of the bulls eye (over 500°C). Controlled by gas valve. GAS OVEN The GN2/1 (530 x 650mm) oven cavity has a steel base, removable side runners and is insulated with rockwool. * Heavy duty door with integral hinges that are spring counterbalanced, fitted with an insulated handle. Seal is high temperature silicone. * Heated by tubular burner. * Thermostatic gas valve control from 100 to 270°C, thermocouple safety with pilot and electric ignition as standard. * The oven is supplied with a nickelled GN 2/1 grill and a 40mm deep GN 2/1 tray Gastronorm. **OPEN CUPBOARD** ^r Cupboard suitable for GN 1/1 cookware, stainless base with raised edges to prevent drips (400mm wide). OPTION * One-piece wall or central top. * Pilot and electric ignition for open burners module with push button on the facia. ACCESSORIES * See technical data : General features. **STANDARDS** : Compliance with standards EN 203-1: European standard relating to the safety of gas appliances. EN 203-2-1 and EN 203-2-9: 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).

XP U 60-010: Hygiene.

IP 25 et IK 9: Protection indexes.

