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THE BENCHMARK FOR QUALITY AND INNOVATION

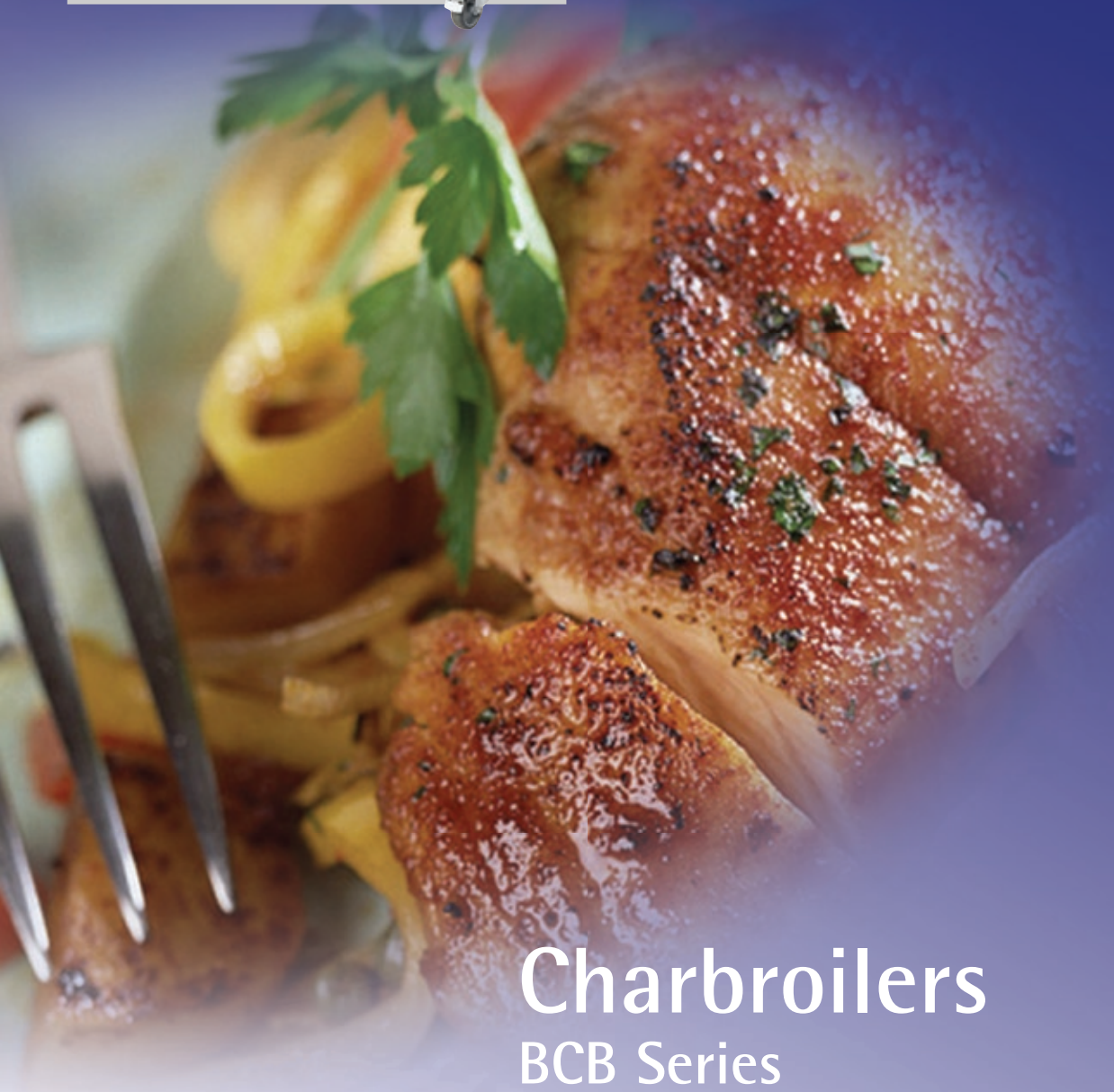
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BONNET

by Hobart



Charbroilers

BCB Series



Bonnet Charbroiler

With the **NEW** Bonnet Charbroiler, operators can increase profitability and reduce wastage with consistent cooking results from a reliable, user friendly and easy to clean piece of equipment. Built around the user to provide greater efficiency and improved usability, the machines use up to **18% less energy** without compromising on an outstanding quality result.

Greater Efficiency

Decrease operating costs with improved thermal efficiency and heat targeted to the cooking area. Increase profitability using up to 18% less energy, whilst improving kitchen operation with increased cooking area and reduced ambient temperatures, for a more comfortable working environment.



Consistent Cooking Results

Improve the productivity of your kitchen and reduce wastage with a consistent product time and again. Targeted heat control ensures heat is focused toward the cooking area, and improved grate heat distribution ensures high quality cooking even when your kitchen is at its busiest.



Easy to Use

Improve the efficiency of your kitchen and the working environment for your staff with an easy to operate machine, with cleaning made simple thanks to removable grates and cassette style heat deflectors. Individually controlled main burners, secondary ignition Piezo pilot burners and a waterless drip tray mean users can operate the machine safely and efficiently.



Reliability

Enjoy total peace of mind with reduced service costs and decreased down time, the Bonnet Charbroiler is constructed from robust, strong stainless steel with a removable internal heat deflector panel to minimise operating problems and ensure complete reliability.



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THE CHEF'S CHOICE

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BCB is shown on mobile stand. Static stand option available.



The Bonnet Charbroiler now includes as standard:

- 3 Sided splash guard
- Cleaning brush
- Grate scraper
- Grate lifting tool
- Splash guard cleaning tool
- Fry plate is available as an accessory for optimum flexibility

Technical Data

Model	No of Burners	Dimensions mm width x depth x height	kW rating (BTU)	Max working temperature
BCB600	4	643 x 790 x 528	14.8	380°C
BCB900	6	914 x 790 x 528	22.2	380°C
BCB1200	8	1185 x 790 x 528	29.6	380°C
BCB1500	10	1535 x 790 x 528	37	380°C
BCB1800	12	1844 x 790 x 528	44.4	380°C

(height to top of rear splash guard)