

BONNET

The benchmark for quality and innovation



Optimum 900 Series

Optimum 900 Series



The Ultimate Solution

The Bonnet Optimum 900 Range of Modular Equipment has been designed and manufactured to give the ultimate performance and ergonomics a large modern kitchen demands. All units are modular and can be freestanding, mounted on wheels or suited together in a line or island configuration. Installation options include plinth, wall or centrally mounted suites. All units are constructed of 18/10 (AISI 304) stainless steel with a 2mm thick working top, laser cut for a seamless finish. Alternatively units can be housed under a 3mm one piece top providing unique installation quality and aesthetics.



Adjustable stainless steel legs offer added flexibility, and with electronic ignition as standard the Bonnet 900 range is the ultimate in modular cooking. The combination of 8.8kw and 5.5kw gas burners provides flexibility and efficient heat exchange using unique horizontal flame technology. State-of-the-art 5kw induction plates give unrivalled performance and energy savings. Modules include single and dual fuel cooking ranges, char grills, griddles, fryers, hobs, pasta cooker, bain marie, bratt pans and boiling kettles offering a modern flexible solution.

Features and Benefits

- Constructed from high quality 18/10 (AISI 304) stainless steel
- Laser cut 2mm top as standard for a virtually seamless finish
- Powerful 8.8kw and 5.5kw gas burners with horizontal flame technology
- Available in dual fuel options
- One piece top installation in 3mm stainless steel provides unrivalled aesthetics and improved ease of cleaning
- Powerful Energy saving Induction technology
- Electronic ignition as standard- easy and convenient



Laser cut and welded 2mm tops give an unparalleled finish to the Optimum 900 line – virtually seamless.



With electronic ignition as a standard feature the optimum 900 avoids the inconvenience of manual lighting and is ready to use when you are.



Powerful 8.8kw and 5.5kw burners employing our horizontal flame technology means faster heating with less energy consumption.



Powerful energy efficient 5kw induction zones offer the ultimate in controllable, comfortable cooking. Fast, efficient, economical and easy to clean.

Optimum 900 Series



Freestanding Line - Oven Range

The optimum 900 series freestanding ranges offer the ultimate in choice, comprising of 3 mixed fuel options with 8.8kw and 5.5kw open burner tops, 6.5kw and 11.1kw solid tops and 5.1kw electric oven. Also available are 4 all gas ranges incorporating a 6.9kw static oven and 2 all electric ranges with 2.6kw cast iron plates and one piece top for easy cleaning. All our gas ranges use horizontal flame technology for a more efficient application of heat and a reduction in fuel consumption. Fitted as standard with electronic ignition for ease of use.



Hobs

The Optimum 900 series freestanding hobs are available in gas, electric and induction options. The gas hobs consist of 5 configurations, 2 with open burners, 2 solid tops and a combination of the two. All open burners feature our unique horizontal flame technology and electronic ignition, increasing energy efficiency and reducing fuel consumption whilst optimising output from the powerful 8.8kw and 5.5kw burners.

Consisting of 2 and 4 zone, single or twin 4kw solid tops and 2.6kw cast iron plates the Optimum 900 series electric hobs offer a robust and practical solution. With easy to clean one piece tops and a 6 position switch for more accurate control.

The wide hob range also offers a twin 3.5kw radiant plate and either 2 x 3kw induction zones or the ultra fast 5kw wok station.

Representing the peak of efficiency and power, the optimum 900 series induction units are controllable, comfortable and easy to clean, the induction technology reduces energy consumption and reduces heat emissions.

Fryers

The Optimum 900 series freestanding range of fryers offers flexibility and simplicity, constructed with low density heating elements, one piece tanks and an integral cool zone maximising oil life and minimising costs.

Thermostatic regulation gives precise control ensuring quality production. Electric models incorporate hinged elements with integral handle to make cleaning quick, easy and safe.

With 6 choices from 10ltr to 50ltr the Optimum 900 series offers flexibility and capacity for demanding production requirements.

Electric units are available in 4 single and 2 twin options. Gas models are available in 2 single and 1 twin options.



Griddles

The Optimum 900 series freestanding range of griddles offer a variety of options to suit every need. Supplied in either electric or gas with mild steel or chrome finish for easier cleaning and lower heat emissions.

Thermostatic controls ensure accurate temperature maintenance to safeguard product quality, part or fully ribbed surface available for many different foods in both 400mm and 800mm modules.



Optimum 900 Series



Freestanding Line - Chargrill

Powered by 5.8kw burners, with multiple controls the Optimum 900 series freestanding chargrill provides a solution to all grilling requirements.

Incorporated into the Optimum 900 series are lava stone blocks improving efficiency and giving that authentic char-grilled finish. With electronic ignition and removable combustion chamber the Optimum 900 is easy to light and keep clean.

Adjustable grids offering 3 different height positions give the flexibility for any task.



Vari Top Griddle

The Optimum 900 series freestanding "vari" top griddle offers a unique opportunity to maximise space. The reversible cast iron grill offers the opportunity to have both a smooth and ribbed surface in one 400mm module.

With powerful 5.8kw gas burners ensuring continuous cooking results.

Easy to maintain, the lower surface is cleaned automatically during use.

Complementary Units

The Optimum 900 series freestanding range includes complementary options as well as prime cooking equipment.

Available in 400mm units are a wet well bain marie making storage of hot food easy and convenient, a 6kw electric pasta cooker and a chip storage unit with Infra red heater.

Also available in both 200mm and 400mm options are ambient units to facilitate preparation space within the cooking suite.



One Piece Top

All the Optimum 900 series freestanding units are modular, both 400mm and 800mm units can be installed under a 3mm one piece top, giving unrivalled aesthetics and improved ease of cleaning.

Whether installed in an island configuration, a suite, wall mounted or freestanding the Optimum 900 series one piece top gives the ultimate finish.



Optimum 900 Series



Bratt Pans

The Optimum 900 series bratt pan range gives wide flexibility for the modern kitchen. With 3 models available in both gas and electric power options.

The range of 70ltr pans incorporates both manual and electric tilting models whilst the 85ltr and 100ltr are purely electric tilting control.

As standard the range has 8mm stainless steel bottom for even heat distribution, with a bi metallic 15mm option available on electric tilting models if required.

With integral electronic water feed and dual power controls for precise setting.

All gas models are equipped with electric ignition for ease of lighting.



Features and Benefits

- A large pouring funnel guarantees a constant impact point for easily decanting liquids
- The ergonomic handle on the manual tilt models remains the same height throughout operation, making handling safe and easy
- Foot controlled electric tilting mechanism can easily stop at any point, giving precise control

Boiling Kettles

The Optimum 900 series of boiling kettles offer a robust multi use solution for the busy food production environment.

With 4 models available in both gas and electric power options.

All the Optimum 900 series kettles use an indirect method of heating with an automatic fill system removing the need to check and manually fill the kettle.

All gas models are equipped with electric ignition for ease of lighting.

Available in 60ltr, 110ltr, 150ltr and 250ltr options the optimum 900 series boiling kettles offer an solution to every requirement.



Features and Benefits

- An inclined tank ensures full drainage of the cooking chamber
- All kettles are supplied with a graduated drainage grid to prevent blocking of the drain tap
- Automatic filling of the water jacket guarantees consistent performance. All kettles are fitted with an integral safety valve and low level protection device



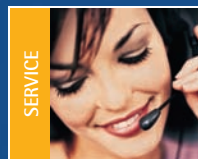
UK Device Number	Description	Gas / Electrical loading
Fryer accessories		
09CD - 11	chip dump, electric with IR heater over, on cupboard	0.8kw (230 / 50 / 1)
09FUCD - 11	Filtration unit with chip dump and IR heater over	0.8kw (230 / 50 / 1)
09FFS -10	Suiting costs to link fryers to filter units, price per fryer	N/A
09DB18 - 10	2 x half baskets for 18 ltr fryer	N/A
09B25 - 10	2 x half baskets for 25 ltr fryer	N/A
09MF - 10	Mobile frame for fryers only, price per fryer	N/A
Gas griddles		
09GGS1-1	Smooth gas griddle, mild steel top, 400mm, on cupboard - Nat Gas	8.3kw / 0.1kw (230 / 50 / 1)
09GGS1-2	Smooth gas griddle, mild steel top, 400mm, on cupboard - LPG Gas	8.3kw (0.65kg/h) 0.1kw (230 / 50 / 1)
09GGS2-1	Smooth gas griddle, mild steel top, 800mm, on cupboard - Nat Gas	16.6kw / 0.1kw (230 / 50 / 1)
09GGS2-2	Smooth gas griddle, mild steel top, 800mm, on cupboard - LPG Gas	16.6kw (1.29kg/h) 0.1kw (230 / 50 / 1)
09GGV-1	Vari top gas griddle, 400mm, on cupboard - Nat Gas	8.3kw / 0.1kw (230 / 50 / 1)
09GGV-2	Vari top gas griddle, 400mm, on cupboard - LPG Gas	8.3kw (0.65kg/h) 0.1kw (230 / 50 / 1)
09GGR1-1	Ribbed gas griddle, 400mm, on cupboard - Nat Gas	8.3kw / 0.1kw (230 / 50 / 1)
09GGR1-2	Ribbed gas griddle, 400mm, on cupboard - LPG Gas	8.3kw (0.65kg/h) 0.1kw (230 / 50 / 1)
09GGRS2-1	Half ribbed, half smooth gas griddle 800mm on cupboard - Nat Gas	16.6kw / 0.1kw (230 / 50 / 1)
09GGRS2-2	Half ribbed, half smooth gas griddle 800mm on cupboard - LPG Gas	16.6kw (1.29kg/h) 0.1kw (230 / 50 / 1)
09GGCS1-1	Chrome gas griddle, 400mm, on cupboard - Nat Gas	8.3kw / 0.1kw (230 / 50 / 1)
09GGCS1-2	Chrome gas griddle, 400mm, on cupboard - LPG Gas	8.3kw (0.65kg/h) 0.1kw (230 / 50 / 1)
09GGCS2-1	Chrome gas griddle, 800mm, on cupboard - Nat Gas	16.6kw / 0.1kw (230 / 50 / 1)
09GGCS2-2	Chrome gas griddle, 800mm, on cupboard - LPG Gas	16.6kw (1.29kg/h) 0.1kw (230 / 50 / 1)
Electric Griddles		
09EGS1-11	Smooth electric griddle, mild steel top, 400mm, on cupboard	5.4kw (400 / 50 / 3)
09EGS2-11	Smooth electric griddle, mild steel top, 800mm, on cupboard	10.8kw (400 / 50 / 3)
09EGR1-11	Ribbed electric griddle, 400mm, on cupboard	5.4kw (400 / 50 / 3)
09EGRS2-11	Half ribbed half smooth electric griddle, 800mm, on cupboard	10.8kw (400 / 50 / 3)
09EGCS1-11	Chrome electric griddle, 400mm, on cupboard	5.4kw (400 / 50 / 3)
09EGCS2-11	Chrome electric griddle, 800mm, on cupboard	10.8kw (400 / 50 / 3)
Chargrills		
09CG1-1	Chargrill, 400mm, on cupboard - Nat Gas	11kw / 0.1kw (230 / 50 / 1)
09CG1-2	Chargrill, 400mm, on cupboard - LPG Gas	11kw (0.85kg/h) 0.1kw (230 / 50 / 1)
09CG2-1	Chargrill, 800mm, on cupboard - Nat Gas	22kw / 0.1kw (230 / 50 / 1)
09CG2-2	Chargrill, 800mm, on cupboard - LPG Gas	22kw (1.07kg/h) 0.1kw (230 / 50 / 1)
Bain Marie Electric		
09BME1-11	Bain Marie, wet well electric, 400mm, on cupboard	1.5kw (230 / 50 / 1)
Bratt Pans Gas		
09BPG70M-1	70ltr bratt pan gas manual tilt - Nat Gas	15.7kw / 0.1kw (230 / 50 / 1)
09BPG70M-2	70ltr bratt pan gas manual tilt - LPG Gas	15.7kw (1.2kg/h) 0.1kw (230 / 50 / 1)
09BPG70E-1	70ltr bratt pan, gas, electric tilt - Nat Gas	15.7kw / 0.25kw (230 / 50 / 1)
09BPG70E-2	70ltr bratt pan, gas, electric tilt - LPG Gas	15.7kw (1.2kg/h) 0.25kw (230 / 50 / 1)
09BPG85E-1	85ltr bratt pan, gas, electric tilt - Nat Gas	19.5kw / 0.25kw (230 / 50 / 1)
09BPG85E-2	85ltr bratt pan, gas, electric tilt - LPG Gas	19.5kw (1.5kg/h) 0.25kw (230 / 50 / 1)
09BPG110E-1	110ltr bratt pan, gas, electric tilt - Nat Gas	23kw / 0.25kw (230 / 50 / 1)
09BPG110E-2	110ltr bratt pan, gas, electric tilt - LPG Gas	23kw (1.8kg/h) 0.25kw (230 / 50 / 1)
Bratt Pans Electric		
09BPE70M-11	70ltr bratt pan, electric, manual tilt	10.6kw (400 / 50 / 3)
09BPE70E-11	70ltr bratt pans, electric, electric tilt	10.6kw (400 / 50 / 3)
09BPE85E-11	85ltr bratt pan, electric, electric tilt	10.8kw (400 / 50 / 3)
09BPE110E-11	110ltr bratt pan,electric, electric tilt	16.2kw (400 / 50 / 3)
Boiling Kettles - Gas		
09BKG60-1	60 ltr boiling kettle, gas, indirect heat - Nat Gas	11.1kw / 0.1kw (230 / 50 / 1)
09BKG60-2	60 ltr boiling kettle, gas, indirect heat - LPG Gas	11.1kw (0.86kg/h) 0.1kw (230 / 50 / 1)
09BKG150-1	150ltr boiling kettle,gas, indirect heat - Nat Gas	21.5kw / 0.1kw (230 / 50 / 1)
09BKG150-2	150ltr boiling kettle,gas, indirect heat - LPG Gas	21.5kw (1.67kg/h) 0.1kw (230 / 50 / 1)
09BKG250-1	250ltr boiling kettle, gas, indirect heat - Nat Gas	28.5kw / 0.1kw (230 / 50 / 1)
09BKG250-2	250ltr boiling kettle, gas, indirect heat - LPG Gas	28.5kw (2.21kg/h) 0.1kw (230 / 50 / 1)
Boiling Kettles - Electric		
09BKE60-11	60ltr boiling kettle, electric, indirect heat	8kw (400 / 50 / 3)
09BKE110-11	110ltr boiling kettle, electric, indirect heat	18kw (400 / 50 / 3)
09BKE150-11	150ltr boiling kettle, electric, indirect heat	18kw (400 / 50 / 3)
09BKE250-11	250ltr boiling kettle, electric, indirect heat	24kw (400 / 50 / 3)
Pasta Cooker		
09PCE1-11	Pasta Cooker, electric, 400mm, on cupboard	6kw (400 / 50 / 3)
Ambient Units		
09AM200	Ambient bridging unit 200mm	N/A
09AM400	Ambient bridging unit 400mm, on cupboard	N/A

Optimum 900 Series – Installation & technical data

The Bonnet Optimum 900 Range of Modular Equipment has been designed and manufactured to give the ultimate performance and ergonomics a large modern kitchen demands. All units are modular and can be freestanding, mounted on wheels or suited together in a line or island configuration. Installation options include plinth, wall or centrally mounted suites.

- All modular units are 920mm deep with a working height of 900mm.
- One piece top is available in up to 2.8m lengths but cannot be used with 18ltr and 25ltr fryers, boiling pans, bratt pans and round electric plates.
- Left and right end panels are required to finish a one piece top; 50mm must be added to the overall length of the top to accommodate the end panels.
- The use of the one piece top will add 30mm to the depth of the modules housed under it – total 950mm.
- Induction units require the use of compatible cookware.

UK Device Number	Description	Gas / Electrical loading kw
Mixed Fuel Ranges		
O9MR04 - 1	4 Burner gas range with electric oven – Nat Gas	28.6kw / 5.1kw (400 / 50 / 3)
O9MR04 - 2	4 Burner gas range with electric oven – LPG Gas	28.6kw (2.22kg / h) 5.1kw (400 / 50 / 3)
O9MRS - 1	Solid top gas range with electric oven – Nat Gas	11.1kw / 5.1kw (400 / 50 / 3)
O9MRS - 2	Solid top gas range with electric oven – LPG Gas	11.1kw (0.89kg/h) 5.1kw (400 / 50 / 3)
O9MRSO2L - 1	Split solid top range with 2 open burners on left, electric oven – Nat Gas	20.8kw / 5.1kw (400 / 50 / 3)
O9MRSO2L - 2	Split solid top range with 2 open burners on left, electric oven – LPG Gas	20.8kw (1.62kg/h) 5.1kw (400 / 50 / 3)
Gas Ranges		
O9GRO4-1	4 Burner gas range with gas oven – Nat Gas	35.5kw / 0.1kw (230 / 50 / 1)
O9GRO4-2	4 Burner gas range with gas oven – LPG Gas	35.5kw (2.76kg/h) 0.1kw (230 / 50 / 1)
O9GRS-1	Solid top gas range with gas oven – Nat Gas	18kw / 0.1kw (230 / 50 / 1)
O9GRS-2	Solid top gas range with gas oven – LPG Gas	18kw (1.40kg/h) 0.1kw (230 / 50 / 1)
O9GRSO2L-1	Split solid top range with 2 open burners on left, gas oven – Nat Gas	27.7kw / 0.1kw (230 / 50 / 1)
O9GRSO2L-2	Split solid top range with 2 open burners on left, gas oven – LPG Gas	27.7kw (2.15kg/h) 0.1kw (230 / 50 / 1)
O9GRSO2R-1	Split solid top range with 2 open burners on right, gas oven – Nat Gas	27.7kw / 0.1kw (230 / 50 / 1)
O9GRSO2R-2	Split solid top range with 2 open burners on right, gas oven – LPG Gas	27.7kw (2.15kg/h) 0.1kw (230 / 50 / 1)
Electric Ranges		
O9ERP4-11	4 ring range with Electric oven	19.1kw (400 / 50 / 3)
O9ERS2-11	Twin plate range with electric oven	21.1kw (400 / 50 / 3)
Gas Hobs		
O9GH02-1	2 Burner gas hob, on cupboard – Nat Gas	14.3kw / 0.1kw (230 / 50 / 1)
O9GH02-2	2 Burner gas hob, on cupboard – LPG Gas	14.3kw (1.11kg/h) 0.1kw (230 / 50 / 1)
O9GH04-1	4 Burner gas hob on cupboard – Nat Gas	28.6kw / 0.1kw (230 / 50 / 1)
O9GH04-2	4 Burner gas hob on cupboard – LPG Gas	28.6kw (2.22kg / h) 0.1kw (400 / 50 / 3)
O9GHS1-1	Solid top, 400mm, gas hob, on cupboard – Nat Gas	6.5kw / 0.1kw (230 / 50 / 1)
O9GHS1-2	Solid top, 400mm, gas hob, on cupboard – LPG Gas	6.5kw (0.51kg / h) 0.1kw (400 / 50 / 3)
O9GHS2-1	Solid top, 800mm, gas hob, on cupboard – Nat Gas	11.1kw / 0.1kw (230 / 50 / 1)
O9GHS2-2	Solid top, 800mm, gas hob, on cupboard – LPG Gas	11.1kw (0.86kg/h) 0.1kw (230v ac)
O9GHSO2L-1	Split solid top with 2 burners on left, gas hob, on cupboard- Nat Gas	20.8kw / 0.1kw (230 / 50 / 1)
O9GHSO2L-2	Split solid top with 2 burners on left, gas hob, on cupboard – LPG Gas	20.8kw (1.62kg / h) 0.1kw (230 / 50 / 1)
Electric Hobs		
O9EHR2-11	2 ring electric hob, on cupboard	7kw (400 / 50 / 3)
O9EHR4-11	4 ring electric hob, on cupboard	14kw (400 / 50 / 3)
O9EHS1-11	Single solid plate, on cupboard	8kw (400 / 50 / 3)
O9EHS2-11	Twin solid plate, on cupboard	16kw (400 / 50 / 3)
O9EHC2-11	Twin ceramic hobs, on cupboard	8kw (400 / 50 / 3)
O9EHI2-11	Twin induction hobs on cupboard	10kw (400 / 50 / 3)
O9EHIW-11	Induction wok, on cupboard	5kw (400 / 50 / 3)
Gas Fryers		
O9GF18-1	18 ltr gas fryer, on cupboard – Nat Gas	16.5kw / 0.1kw (230 / 50 / 1)
O9GR18-2	18 ltr gas fryer, on cupboard – LPG Gas	16.5kw (1.28kg/h) 0.1kw (230 / 50 / 1)
O9GF25-1	25 ltr gas fryer, on cupboard – Nat Gas	21.5kw / 0.1kw (230 / 50 / 1)
O9GF25-2	25 ltr gas fryer, on cupboard – LPG Gas	21.5kw (1.65kg/h) 0.1kw (230 / 50 / 1)
O9GF225-1	2 x 25 ltr gas fryer, on cupboard – Nat Gas	43kw / 0.1kw (230 / 50 / 1)
O9GF225-2	2 x 25 ltr gas fryer, on cupboard – LPG Gas	43kw (3.34kg/h) 0.1kw (230 / 50 / 1)
Electric Fryers		
O9EF10-11	10 ltr electric fryer, on cupboard	8.1kw (400 / 50 / 3)
O9EF15-11	15 ltr electric fryer, on cupboard	12kw (400 / 50 / 3)
O9EF18-11	18 ltr electric fryer, on cupboard	15kw (400 / 50 / 3)
O9EF25-11	25 ltr electric fryer, on cupboard	22.5kw (400 / 50 / 3)
O9EF225-11	2 x 25 ltr fryer, electric, on cupboard	44kw (400 / 50 / 3)
O9EF206-11	2 x 6 ltr twin pan fryer, electric, on cupboard	12kw (400 / 50 / 3)



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