

BONNET

VERTICAL COOKING
COMBINATION OVENS
HIGH SPEED STEAMERS

BONNET

Precijet+

AUTO MANU SERVICE

My Favourites

 Agnou : Escabelette	 Poisson : Grille	 Boeuf : Roti lente
 Légumes : Asperges	 Légumes : Broccolis	 Veau : Marango courille
 Poisson : Choux Et.	 Divers : Frites	 Volailles : Cuisse s.
 Riz : Garniture	 Boeuf : Joux lente	 Poisson : Roti

23/06/2016 **START** 15:58:39



BONNET

EASY | FAST | RELIABLE
TECHNOLOGY INSPIRED
BY YOUR NEEDS



VERTICAL COOKING EQUIPMENT

For more than 100 years, Bonnet has worked in tight collaboration with the most demanding chefs to find technological solutions best suited to every kitchen, every culture, every food offering.

COMBI OVENS

Our range combines innovative technology with ultimate performance and user friendliness, making complex cooking procedures simple for all at the touch of a button - giving perfectly consistent results every time.



Precijet+



Equajet



Minijet

HIGH SPEED STEAMERS

Our high speed steamers give professional caterers the fastest and most cost effective way of producing the highest quality product, without compromising any of the product's natural qualities.



BONNET

PRECIJET+ & EQUAJET OVENS THAT ARE SIMPLE TO USE AND RESPONSIVE

+ EASY

Control panels that are clear and intuitive.

Equajet features the easy-to-use VisioPAD, whilst Precijet+'s FastPAD2 offers a full colour image display for unmatched simplicity.

The reassurance of a panoramic view thanks to the XXL oven door.

Safe and ergonomic loading with width wise entry.

+ FAST

Switch from one recipe to another instantly thanks to an immediate change in temperature.

Rapid temperature reduction, with the door closed.

Reduce the cleaning time between each service with the oven's fully automatic cleaning system.

+ RELIABLE

The continuous operational analysis ensures an unfailing level of service that matches your highest expectations.

Emergency back up programme in case of damage to the screen ensures the oven can continue to cook through service.

+ CLEAN

Achieve real savings in terms of water, energy and raw materials, thanks to advanced steam injection technology with the closed-circuit cleaning and automatic power control procedure.



BONNET

COMBINATION OVENS

Intuitive interfaces, simple and to the point.

Thanks to automatic options you are sure of consistent cooking results every time.

EQUAJET

- 18 recipes pre-recorded as standard representing the principle requirements for meat, fish vegetables and pastry.
- Be creative and quickly create your own recipes. Your staff can simply follow your recipes as they unfold.
- You can store up to 100 personal recipes.
- Temperature graphs can be saved to USB stick.

PRECIJET+

- 70 recipes recorded as standard, they can be quickly personalised for the product's core temperature and browning.
- Be creative and quickly create your own recipes. Record them easily in your favourites using images, so they can be accessed in an instant.
- You can store up to 185 personal recipes. Displayed the way you want them, as pictures or text via the integral library.
- Dedicated traceability software allows you to collect data from every cooking cycle, day after day, in graphic form. USB interface.

3 sec.
to start
cooking

6
cooking
modes

100
programmes

3 sec.
to start
cooking

6
cooking
modes

185
programmes

A PANORAMIC VIEW

Everything is visible at a glance - full visibility of the ovens contents whilst cooking, without the need to open the door.

The whole tray can be seen.

The internal LED lighting provides a clear overview of how cooking is progressing.



^The glazed area of the door is 33% greater than that of an oven that is loaded lengthways.

+ EASY TO USE



ERGONOMIC

Easy to load width ways.

Being able to use the entirety of each levels space is really appreciated during service: 100% of the space is used.

+ ULTRA FAST AND PRECISE

RAPID COOKING, INSTANT AVAILABILTY

Extremely fast temperature rise (one degree per second) automatic cooling of the cooking cavity.

Save time thanks to multiple cooking combinations (up to 6 phases for Precijet+ and 5 phases for Equajet, per recipe).

A RESPONSIVE OVEN

Available in an instant thanks to automatic rapid cooling with the door closed, without external intervention. No release of fumes or heat, no irritations in your kitchen. The combi ovens work with direct injection for instantaneous steam production.

Gratin dauphinois
18 mins



Roast chicken
38 mins



Crème brûlée
10 mins



SIMPLIFIED CLEANING, AUTOMATIC, ECONOMIC

Two seconds is all you need to start a cleaning cycle!

Start a cycle at the end of service and it is so fast that you can have an oven that is clean and ready to cook again in just 19 minutes*.

The rinse function replaces the spray hose and saves you time.

No constraints: cleaning can be done with any of the appropriate detergents that are on the market - you are free to choose.

With the automatic cleaning option you have no need to handle the chemicals that are fed directly to the oven.

Save time on wash cycles: Over 50% time saved compared to other ovens on the market in intensive mode**.

Precijet+ exclusive - cleaning times can be programmed throughout the week both by time and intensity of wash.

PRECIJET+

LIGHT cycle
19 min*

MEDIUM cycle
23 min*

INTENSIVE cycle
41 min*

EQUAJET

LIGHT cycle
17 min*

MEDIUM cycle
26 min*

INTENSIVE cycle
36 min*

Rapidly changes from one temperature to another, from steam to convection in no time thanks to a vent that evacuates the maximum humidity in the minimum of time.



PRECISION AND PERFECTLY UNIFORM COOKING

No matter how they are positioned, nor on which level, your meat, grills, vegetables, cakes or sous vide all cook in the same way every time.

Using the removable core probe* ensures exact cooking precision, and the results are tender, moist and tasty.

There are two probes available - one for regular sized products and the other specially designed for delicate ingredients such as pastries.

To avoid any peaks in temperature and guarantee absolutely precise cooking, the ovens automatically adjust the power to suit the amount of product being cooked.

Precise humidity, an ideal cooking environment for each product. Reduces weight loss and avoids over cooking.

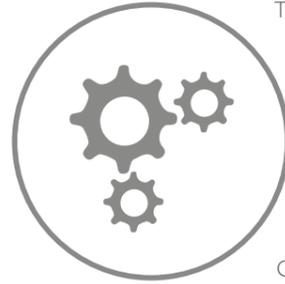


*For 6 and 10 level combination ovens with automatic cleaning option. **On automatic cleaning versions

*Optional extra

+ RELIABLE AND DURABLE

EXCEPTIONAL REALIABILITY OVER TIME



The combis come with Twin control: an auto diagnostic system that checks operations (grease, dust, impacts). It can switch to an alternative mode if a technical problem arises in the kitchen. Equajet & Precijet+ react to different problems and keeps the chef informed at every stage.

Continuity of service is always guaranteed. Auto-diagnostic of water quality, the ovens are proactive.

Your oven anticipates the level of water quality and lets you know if the salt needs refilling or the cartridge needs to be changed.

Something crashes into the ovens screen?

Turn the oven off then on, then close the oven door 3 times to start an emergency cycle at 180° in convection mode, avoiding a complete paralysis of the kitchen.

The selector knob suffers a serious impact?

You can continue to control your cooking with the numeric pad or simply brush over the touch screen to increase or reduce the temperature.

The technical compartments cooling system is clogged up?

To avoid any overheating, the oven limits its temperature and tells you to clean the grease filter under the oven.

+ CLEAN AND PROFITABLE

SAVE ENERGY AND RAW MATERIALS

Thanks to CoreControl, once the set temperature is reached the oven reduces power by as much as a third.

Direct steam injection avoids unnecessary consumption of water and electricity (no preheating the boiler and no ongoing consumption to keep the water hot at all times to create steam).

Precijet+ cleaning cycles: significant water savings due to the closed circuit wash cycle. The mixture of water and detergent is recycled several times.

The combination of cooking modes coupled with extreme temperature precision limits the loss of raw materials.



BONNET

MINIJET

THE COMPACT OVEN THAT DOES EVERYTHING A LARGE COMBI CAN

+ MORE COMPACT

The Minijet allows you to increase your work area or install additional equipment without redesigning your kitchen.

Plug & Play - Minijet can be connected with a single phase supply, 230 volt plug.

The oven can be up against a wall without clearance spaces.

+ FASTER

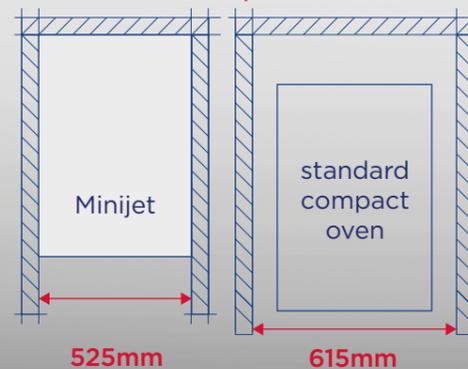
Quickly and easily access the 18 pre-programmed multi-phase recipes.

Capable of changing cooking temperature in a few seconds - plus the oven cools down automatically with the door shut.

AirDry+ technology means crisp products in record time.



400mm less than a standard oven.



Minijet can be up against a wall without clearance space.

200°C
 ↓
80°C
2 min
 with door shut

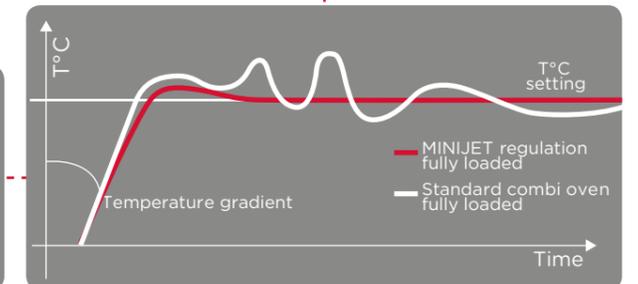
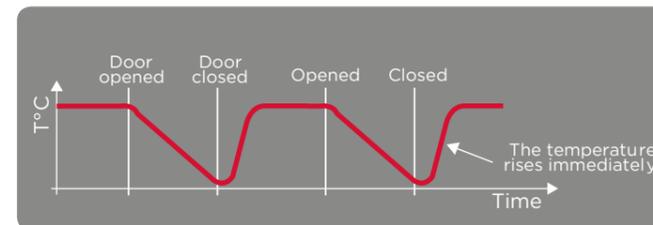
COMBINATION OVENS

+ MORE PRECISE

In just a glance, the VisioPAD tells you everything you need to know about the current cooking cycle.

The ventilation quality is due to an auto-reversing fan. Browning performance is identical to that of a standard size Bonnet combi oven.

CoreControl technology means absolute accurate temperature control. The oven will always alter the power to suit the load.



+ CLEANER

Minijet's automatic cleaning system requires no intervention on your part and lets you keep your oven clean throughout the day.

under 200ml **17 min**
 per wash



FEATURES

	PRECIJET+	EQUAJET	MINIJET
INTERFACE			
Touch Screen Interface	FastPAD2	VisioPAD	VisioPAD
Display of recipes by photo	●	-	-
Selection dial	●	●	●
TECHNOLOGY			
CoreControl: Regulation of the power to suit the load	●	●	●
JetControl: Advanced injection technology	●	●	●
COOKING MODE			
Low temperature steam 30 - 97°C	●	●	●
Saturated steam 98°C	●	●	●
High temperature steam 99 - 105°C	●	●	●
Forced air convection 0 - 250°C	●	●	●
Combination 30 - 250°C	●	●	●
Regeneration	●	●	●
Delta T	●	-	-
FUNCTIONS			
Multi products	●	-	-
Multi level	●	-	-
Preheating	●	●	●
Adjustment of humidity %	●	●	●
Fan speed 10 - 100 %	●	●	●
Vent outlet	●	●	●
Temperature holding mode	●	●	●
Shot of steam (humidifier)	●	●	●
Auto or manual cooling with the door closed	●	●	●
PROGRAMMING & CONNECTIVITY			
Number of programmes available	185	100	100
Number of programmes pre-recorded	72	18	18
Adjustment of the degree of cooking	●	●	●
Locking of programmes	●	●	●
USB port	●	Accessory	Accessory
Traceability software	●	-	-
CLEANING & ENVIRONMENT			
Tracking of water, energy and detergent consumption	●	●	●
Closed circuit cleaning system	●	●	●
Automatic cleaning system	●	●	●
Programmable cleaning system	●	-	-
Rapid rinse	●	●	●
TECHNICAL CHARACTERISTICS			
Braked fan	●	●	●
Removable front core probe plug	●	●	Accessory
Removable core probe	●	●	Accessory
Fine product removable core probe	Accessory	Accessory	Accessory
Energy optimiser connection kit (standard on 20 level ovens optional on 6 and 10 level units)	●	●	-

● Included - Not available

MINIJET

	B2MJ061E-40	B2MJ261E-40
Capacity	6 x GN 1/1	2 x 6 GN 1/1
Width (mm)	525	525
Depth (mm)	850	850
Height (mm)	700	1978
Net Weight (kg)	72	158
Total Connected Load	6.3kW 10.4A configurable to 6.3kW 27.4A	2 x 6.3kW 10.4A configurable to 2 x 6.3kW 27.4A
Voltage	400/50/3 configurable to 230/50/1	400/50/3 configurable to 230/50/1
GN 1/1 trays	6	6
Max container depth (mm)	40	40
Space between levels (mm)	45	45
Maximum Capacity (kg)	16	32



PRECIJET+

	BPPE061/1-11	BPPE101/1-11	BPPE0606/1-11	BPPE0610/1-11	BPPE201/1-11	BPPE202/1-11	BPPG061/1-10	BPPG101/1-10	BPPG201/1-10	BPPG202/1-10
Capacity	6 x GN 1/1	10 x GN 1/1	2 x (6 x GN 1/1)	6 x GN 1/1 + 10 x GN 1/1	20 x GN 1/1	40 x GN 1/1	6 x GN 1/1	10 x GN 1/1	20 x GN 1/1	40 x GN 1/1
Width (mm)	920	920	920	920	990	990	920	920	990	990
Depth (mm)	846	846	887	887	962	1171	846	846	862	1171
Height (mm)	899	1069	1825	1945	1947	1947	899	1069	1947	1947
Net Weight (kg)	105	125	221	240	247	296	121	140	264	312
Total Connected Load	9.3kW 14.3A	15.3kW 23.0A	18.6kW 28.7A	24.6kW 37.4A	27.7kW 42.4A	54.7kW 81.3A	GAS 23kW + 0.3kW	GAS 23kW + 0.3kW	GAS 45.5kW + 0.7kW	GAS 45.5kW + 0.7kW
Voltage	400 / 50 / 3	400 / 50 / 3	400 / 50 / 3	400 / 50 / 3	400 / 50 / 3	400 / 50 / 3	N/A	N/A	N/A	N/A
Gn 1/1 Trays	6	10	12	16	20	40	6	10	20	40
Max container depth (mm)	65	55	65	65 + 55	55	55	65	55	55	55
Space between levels (mm)	83	67	83	83 + 67	65	65	83	67	65	65
Maximum Capacity (kg)	24	40	2 x 24	24 + 40	80	160	24	40	80	160
Number of covers per day	180	240	180 + 180	180 + 240	470	840	180	240	470	840

Maximum fresh water supply temperature of 23°C

Oven temperature range 0°C to 250°C

EQUAJET

	BEJE061/1-11	BEJE101/1-11	BEJE0606/1-11	BEJE0610/1-11	BEJE201/1-11	BEJE202/1-11	BEJG061/1-10	BEJG101/1-10	BEJG201/1-10	BEJG202/1-10
Capacity	6 x GN 1/1	10 x GN 1/1	2 x (6 x GN 1/1)	6 x GN 1/1 + 10 x GN 1/1	20 x GN 1/1	40 x GN 1/1	6 x GN 1/1	10 x GN 1/1	20 x GN 1/1	40 x GN 1/1
Width (mm)	920	920	920	920	990	990	920	920	990	990
Depth (mm)	846	846	887	887	862	1187	846	846	862	1187
Height (mm)	899	1069	1825	1945	1947	1947	899	1069	1947	1947
Net Weight (kg)	103	121	215	233	228	287	118	136	255	304
Total Connected Load	9.3kW 14.3A	15.3kW 23A	18.6kW 28.7A	24.6kW 37.4A	27.7kW 42.4A	54.7kW 81.3A	GAS 23kW + 0.3kW	GAS 23kW + 0.3kW	GAS 45.5kW + 0.7kW	GAS 45.5kW + 0.7kW
Voltage	400 / 50 / 3	400 / 50 / 3	400 / 50 / 3	400 / 50 / 3	400 / 50 / 3	400 / 50 / 3	N/A	N/A	N/A	N/A
GN 1/1 trays	6	10	12	16	20	40	6	10	20	40
Max container depth (mm)	65	55	65	65 + 55	55	55	65	55	55	55
Space between levels (mm)	83	67	83	83 + 67	65	65	83	67	65	65
Maximum Capacity (kg)	24	40	2 x 24	24 + 40	80	160	24	40	80	160
Number of covers per day	180	240	180 + 180	180 + 240	470	840	180	240	470	840

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Oven temperature range 0°C to 250°C

HIGH SPEED STEAMERS THE ULTIMATE COOKING EXPERIENCE

+ BEST RESULTS

The Bonnet range of high speed steamers provides professional caterers with the fastest, most cost effective way of producing the highest quality product, whilst retaining all the natural vitamins and minerals. This innovative equipment uses a patented form of technology which offers accelerated cooking using 'dry' steam, under pressure; cooking fish, eggs, meat and rice in minutes and vegetables in seconds.

+ EASE OF USE

The high speed steamers feature simple control settings for half bar and one bar pressure, and are temperature programmable. With a push of a button the machine automatically gets itself ready in approximately ten minutes. The cylindrical cooking chamber, made from stainless steel, ensures an even distribution of steam and is easy to clean.

+ ECONOMICAL

The high speed steamer is five times faster than conventional methods and much more efficient - only 0.34kW and 0.5ltr water are used to cook 1kg of rice. It allows operators to very quickly cook on demand and helps to eliminate waste, and thanks to the automatic defrost they have the same time setting for fresh, frozen or partially thawed products.

+ SAFETY

The door cannot be opened when the steamer is under pressure, thus preventing hot steam injuring the operator. An automatic safety valve prevents overpressure in the cooker. The integral condense box provides a cool and pleasant working environment by automatically condensing the venting steam at the end of the cook cycle.



HIGH SPEED STEAMERS

FEATURES

- 3 pressure levels: atmospheric / 0.5 bar / 1 bar
- Automatic defrost facility
- Steam extractor in combination with incorporated condenser
- Automatic self-cleaning programme of steam extractor
- Automatic booster drain facility after work
- Thermally insulated steam generator and cooking chamber
- Water level regulator
- Digital display for chamber pressure and temperature
- Remaining time indication
- Failure indication
- Radial steam allocator
- Variable low-temperature programme 60 - 99°C
- Core temperature probe (optional)

The high speed steamers offer the following:

- Ultimate portion control = no food waste
- Cooking to order = à la carte
- Volume cooking = banqueting and central production
- Poaching
- Boiling
- Braising
- Steaming
- Sous-Vide
- Réchauffé



COMBINING THE BEST OF BOTH WORLDS

For the complete accelerated cooking package, twin the High Speed Steamer together with any 6 or 10 grid Electric Combi Oven to create the perfect cooking station with minimum footprint. The Bonnet Combi Tower sees both machines working independently of one another, offering caterers flexibility and drastic space saving in one unique unit.

The Combi Tower provides real benefits - up to an 80% reduction in cooking time, a 25% improvement in quality and 10% less shrinkage on meats, a piece of equipment that would enhance any kitchen's workflow.



HIGH SPEED STEAMERS

TECHNICAL DATA

	205GB-10	305GB-10	2228B-10	305TB2-10
Portions per hour	400	650	800	1300
GN 1/1 trays	1 x GN 1/2	3 x GN 1/1	2 x GN 1/2	6 x GN 1/1
Soft Water Inlet	3/4" BSP	3/4" BSP	3/4" BSP	3/4" BSP
Drain Connection	1" BSP	1" BSP	1" BSP	1" BSP
Power Supply	400/50/3	400/50/3	400/50/3	400/50/3
Electric Rating	18.2kW configurable to 9kW	27.2kW configurable to 18kW	27.0kW Configurable to 18.0kW	2 x 27.0kW configurable to 2 x 18.0kW
Fuse At	3 x 28A	3 x 50A	3 x 50A	3 x 50A
Width (mm)	600	600	600	920
Depth (mm)	700	700	700	810
Height (mm)	835	935	1050	1670
Services	Below unit	Below unit	Below unit	Back of unit

