

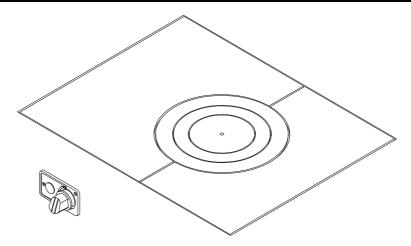
BONNET GRANDE CUISINE

Rue des Frères Lumière - Z.I Mitry Compans 77292 MITRY MORY Cedex

MAESTRO - Gas top units:

Gas solid tops

402A14 401A14 403A14

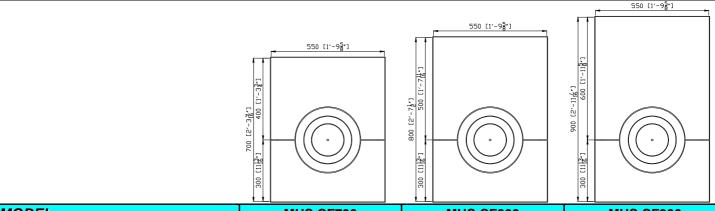


GENERAL

- Smooth cast iron solid top flush fitted into top surface, in two pieces with a set of three bulls eyes offset to obtain a significant temperature gradient (500°C to 200°C) (932°F to 392°F).
- High output cast burner, corrosion treated, below the bulls eyes with a secondary surrounding air diffuser in cast iron.
- Refractory fire bricks surround the burner to provide better heat distribution.
- Products of combustion are evacuated by independent ducting to a double walled chimney.
- Control and heat adjustment via a safety gas valve with thermocouple and pilot assembly.
- Cast brass control knob and backing plate on the front facia.

OPTIONS

Code:.CR Hearth filled with refractory fire cement for improved heat accumulation.



MODEL				MUS.CF700	MUS.	CF800	MUS.CF900
	Option refractory cement ower (gas) Btu/hr / (kW) Type of gas Pressure as A Natural 4 iwc 10 mb		MUS.CF700.CR	US.CF700.CR MUS.CF800.CR		MUS.CF900.CR	
Power (gas) Btu/hr / (kW)				37,536 / (11)			
Type of gas		Pressure		Consumption			
Gas A	Natural	4 iwc	10 mb	34.84 ft ³ /h		0.99 m³/h	
Gas E	Propane	10 iwc	25 mb	1.78 lb/hr		0.81 kg/h	

NORMS : CONFORMS TO

American standard relative to safety of gas appliances. ANSI Z83.11-2002 : Canadian standard relative to safety of gas appliances. CSA 1.8-2002 : NSF4:

Food hygiene standard.





Non contractual document Edition 10/2003-US402.0