

BONNET

CHARBROILERS

BCB SERIES

As an operator of the new Bonnet Charbroiler you can increase your profitability, reduce wastage and gain back precious time. The machine uses up to 18% less energy without compromising on the outstanding consistent results associated with the Bonnet range. The Bonnet Charbroiler is reliable, efficient, user friendly and easy to clean.

GREATER EFFICIENCY

Decrease your operating costs by switching to the Bonnet Charbroiler. Its targeted integrated heating controls increase your cooking space, decrease your energy usage and ambient temperatures giving you a more comfortable working environment.



CONSISTENT COOKING RESULTS

Consistent results are key in the kitchen. The Bonnet Charbroiler assists with this by enhancing the productivity with reliable results. The targeted heat controls focus on the cooking areas while the improved grate heat distribution ensures you can achieve high quality results even when your kitchen is at its busiest.

EASY OPERATION

The new Bonnet Charbroilers design's removeable grates and cassette style heat deflectors ensure it is easy to clean. The individually controlled main burners, ignition Piezo pilot burners and a waterless drip tray mean you can operate the machine safely and with ease.



RELIABILITY

Enjoy reduced service costs and downtime as well as peace of mind with the Bonnet Charbroiler.

The Bonnet Charbroiler is built from robust stainless steel with a removeable internal heat deflector panel to minimise operating nuisances.

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

The Bonnet Charbroiler includes:

- 3 Sided splash guard
 - Cleaning Brush
 - Grate scraper
- Grate lifting tool
 - Splash guard cleaning tool
 - Fry plates and resting shelves are available as accessories

TECHNICAL DATA

Model	No. of Burners	Dimensions (MM) W x D x H	kW rating (BTU)O	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)

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