

BONNET



"THE" MINI COMBI OVEN
Compactness without compromise





525 mm



MORE COMPACT
With Minijet,
rethink your kitchen !

Minijet, all the cooking performance of a standard oven in a compact package ! It can free up to 40cm of space. Rearrange your workspace with **another module or a new plating area.**



Minijet, the first compact
oven on the market that has
everything a large one does.

MORE COMPACT
FASTER
MORE PRECISE
CLEANER



FASTER

With *Minijet*,
performance is at your fingertips.

	Preparation	Service	Cleaning
<i>Minijet</i> saves time	15%	5%	75%

Save time and produce more !



MORE COMPACT

REDUCE THE SIZE OF YOUR OVEN

By adapting the size of your oven to suit your daily production requirements, *Minijet* allows you to **increase your work area** or to **install additional equipment without redesigning the kitchen**.

PLUG & PLAY

Because it is so easy to install, *Minijet* will fit in the smallest space and you won't need to change your electricity meter, it can be connected with a 230volt plug.

A restaurant kitchen, a room service station, a servery counter, *Minijet* is the ideal answer to your need for space and power.

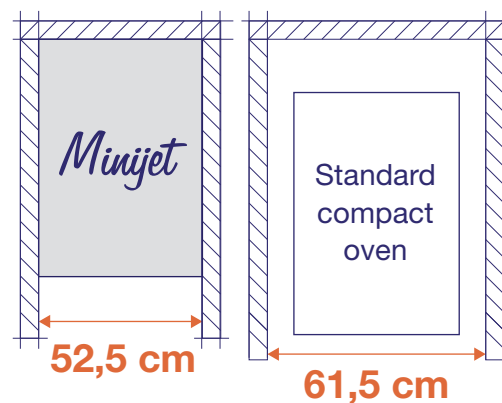
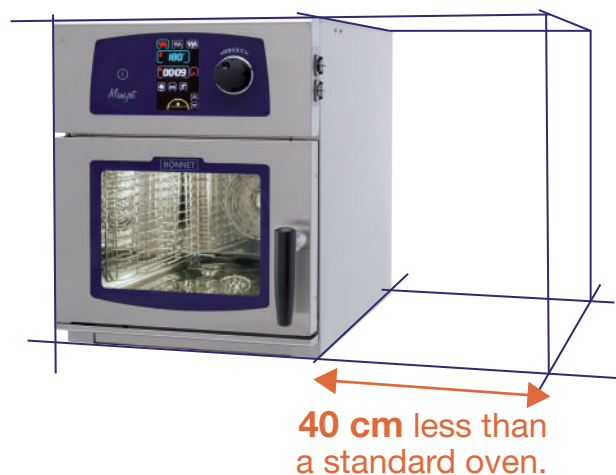
Surprise yourself by discovering the capacity of *Minijet* !

During preparation

- **Viennese pastry** : 60 pieces per pass
- **Meringues** : 12 plates per pass
- **Roast beef** : 6 pieces per pass
- **Poultry** : 12 Chickens per hour
- **Fresh broccoli** : 10Kgs every 10 mins
- **Gratin dauphinois** : 80 portions every 30 mins
- **Low temperature meat in sauce** : 10Kgs per cycle

During service

- 12 plates regenerated per pass
- 6 levels with direct access



Minijet can be up against a wall without clearance spaces.



CHEF TIPS :

Use the 12 levels available to do your preparation work for the week.

BONNET

Minijet adapts to the rhythm of your service



FASTER



200°C
↓
80°C

2 min

ENJOY USING VISIOPAD

VisioPAD becomes the favoured way for you to communicate your cooking requirement. In just a glance, VisioPAD tells you everything you need to know about the current cooking cycle.



CHEF TIPS :

Put your savoir-faire into all your recipes recorded through VisioPAD.

Take advantage of 18 programmed multi-phase recipes and backup HACCP data on a USB stick.

CHANGE WHAT IS COOKING TO SUIT YOUR NEEDS

A delayed delivery, a last minute reservation, *Minijet* liberates your spirit by guaranteeing rapid cooking with constant availability.

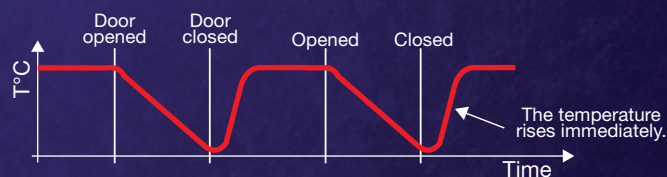
Combining browning cycles and low temperature cooking in less time, *Minijet* preserves moistness and limits weight loss.

FLUIDITY OF SERVICE !

The way *Minijet* responds improves the service to your customers concerned about rapidly responding to and increasing the number of covers you can cater for.

Only *Minijet* is capable of changing cooking temperature in a few seconds !

- less than 2 mins are enough to drop from 200°C to 80°C.
- in steam mode saturation of the oven cavity is immediate.



CHEF TIPS :

The oven cools down automatically with the door shut !
No fumes discharged into the kitchen. Fumes and grease are captured by the extract canopy.



BONNET

Minijet adapts to the rhythm of your service



MORE PRECISE



To the
degree

THIS IS WHAT SAVOIR-FAIRE SHOULD LOOK LIKE !

The ventilation quality is due to an **auto-reversing fan**.
Browning performance is identical to that in a standard sized
BONNET combination oven.

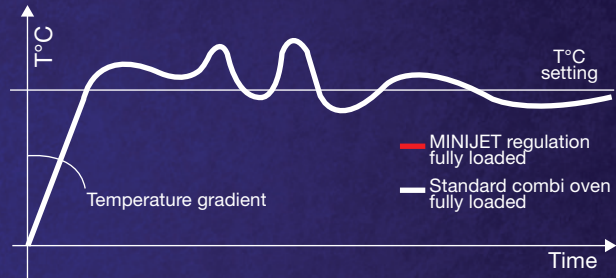
BRING MORE CRISPNESS TO YOUR COOKING

AirDry+ technology: crisp products in record time.
Less than an hour to produce crisp and tender fruit chips.

GIVE YOUR DISHES A BOOST

Risk precise cooking to absolutely accurate **temperature**
thanks to CoreControl technology.

The cooking mode has little importance, the oven **will always**
alter the power to suit the load.



When you are cooking, *Minijet* analyses the point in the
temperature increase and the settings to anticipate peaks in
temperature and avoid overcooking. No matter what the load,
fresh or frozen products, *Minijet* **adjust the real cooking time**
to guarantee **consistency** every day of the week.

Whether you are cooking 1 or 10kgs of vegetables your
customers will get **the same results** without any action on
your part !



CHEF TIPS :

**Opt for the removable core probe which ensures cooking
in complete serenity.**





EVEN CLEANER

SEE IT WITH YOUR OWN EYES

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

Remain in control of what you buy! The automatic washing system developed for *Minijet* doesn't impose any specific detergent.

Minijet offers an intensive wash cycle that will keep your oven as clean as it was on day one.

Less than 20cl of chemicals

17 minutes per wash

Gain over 2 hours cooking time per day !



CHEF TIPS :

Think about using the automatic rinse function if the last cycle left your oven dirty. 3 minutes is all it takes to wash away the worst of the debris.

AN OVEN THAT RESPECTS THE ENVIRONMENT.

The wash phase is known to be water hungry, this is why BONNET has developed a high performance system to **limit consumption whilst guaranteeing perfect results.**



Compared to a standard oven, *Minijet* reduces your cleaning consumption considerably.

Water - 12%

Energy - 84%

By automatically adapting the power to suit the load being cooked CoreControl technology limits energy consumption.

Once the cooking cavity temperature stabilises, *Minijet* consumes no more than 30% of its power. Real savings every day !

BONNET, working with BUREAU VERITAS CODDE, has studied the life cycle of its *Precijet*, range from extraction of natural resources through to recycling at the end of its useful life.

BONNET is committed to offering you ovens that respect the environment.



x...standard
 ∞...not available
 •...option
 □...kit



MODEL	B1MJ061E	B1MJ661E
Number of levels	6 L GN 1/1	2 x 6 L GN 1/1
Energy	Electric	Electric
Culinary Capacity		
Broccoli	10 KG	20 KG
Rice	6 KG	12 KG
Potatoes	16 KG	32 KG
Roast Veal	17 KG	34 KG
Legs of rabbit	30-50 P	60-100 P
1 Kg Chicken	8 P	16 P
1,6 Kg Chicken	6 P	12 P
Croissants	60 P	120 P
Chocolatine	60 P	120 P
Technical characteristics		
Space between 4 levels GN 1/1 (mm)	67	67
Space between 6 levels GN 1/1 (mm)	45	45
Space between 12 levels GN 1/1 (mm)	22	22
External dimensions		
Height(mm)	725	1243
Width (mm)	525	525
Depth (mm)	850	850
Maximum clearance door open (mm)	1328	1328
Oven height on Bonnet stand (mm)	1600	1843
Net weight (Kg)	72	143
Electric power (KW)		
400/50/3/N+E	6,3	12,5
230/50/1+E	6,3	—
Cold water connection (max 20°C)		
Max hardness:		
TH	7°TH	7°TH
dH	4°h	4°h
Clark	5°e	5°e
Resistivity: minimal tolerated (microSiemens/cm²)	20 µ	20 µ
VisioPAD interface in toughened glass	x	x
18 loaded recipes	x	x
Integral TwinControl system	x	x
CoreControl: precise cooking	x	x
AirControl: Air flux control	x	x
Airdry+: Rapid dehydration of products	x	x
Advanced injection technology JetControl	x	x
Steam mode 30-105°C	x	x
Convection mode 0-250°C	x	x
Combination mode 30-250°C	x	x
Holding function	x	x
Preheating mode	x	x
Full Cleaning System: Automatic cleaning	x	x
Automatic rinse	x	x
Rapid cooling of the oven cavity	x	x
Ventilation speed adjustable	x	x
Autoreverse fans	x	x
Detergent pump	x	x
Electronic temperature control	x	x
Regeneration mode	x	x
Athermic double glazed cool door	x	x
Oven cavity lightning with light leds	x	x
No return valve	x	x
Door seal unclips	x	x
Internal door glass opens	x	x
Condensation recovery channel	x	x
Integral condenser	x	x
Technical access from the front	x	x
Compatible with Advancia (on worktop)	x	∞
USB interface	□	□
Socket for core probe	□	□
Removable core probe thin product	□	□
Removable core probe rotisserie	□	□
Set of 3 grills	□	□
Optional handed door (hinged on the right)	•	•



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