

# EQUAJET

BONNET



**EASY** and **FAST**

*Technology inspired by your needs*

COMBI OVEN



# THE CULTURE OF INNOVATION

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 savoir-faire.



This expertise allows the engineers, based in our factory in Poligny, in the heart of the Jura, to design and build the high performance ovens **that really meet the specific requirements of professionals in commercial and retail catering.**

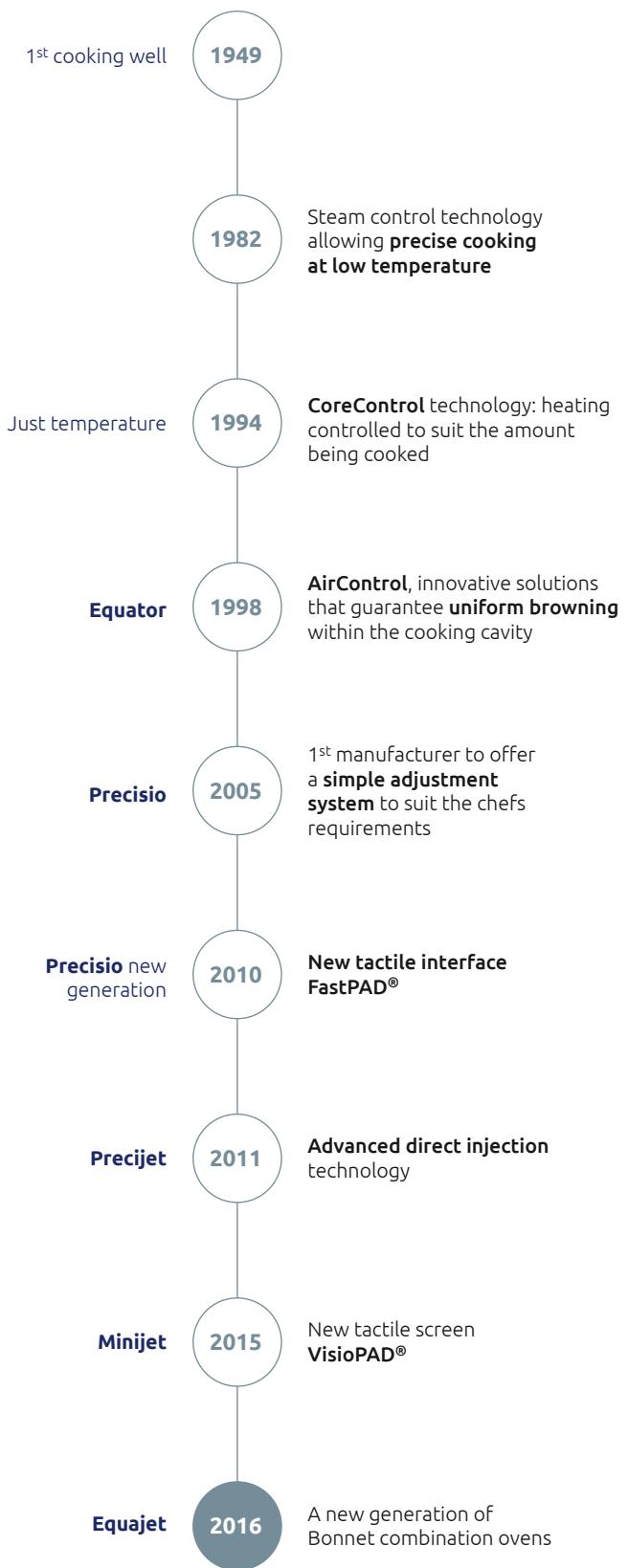
Before finalising the Equajet range, our team interviewed 110 chefs in 10 different countries across Europe.

Tools of state-of-the-art analysis: lab, CAD, digital simulation, successful methodologies of development: new technologies, marketing analysis.

**Our Research and Development department** today has a staff of over 20 with state of the art tools: CAD with digital simulation, high performance development methodologies, market analysis, specific ITW tools and external support: national and international resources, European and American cooking equipment factories, research projects (Tech Centre ITW, universities, OSEO).

## ■ ■ French Manufacture

*The specialists  
in cooking  
since 1949*



# EQUAJET

## AN OVEN THAT IS SIMPLE TO USE AND RESPONSIVE

### +

### EASY

**Immediately controllable** by your team with VisioPAD, both easy and intuitive.

**The reassurance of a panoramic view** thanks to a 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. Equajet responds to your needs in an instant.

**Rapid temperature reduction**, door closed.

### +

### RELIABLE

Equajet the **continuous operational analysis** ensures an unfailing level of service that matches your highest expectations.

### +

### 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.



 **EASY to USE**

## An interface, that is simple and easy to read

**3 sec.**  
to start cooking

The control screen is simply a joy to use.  
**Launch the cooking by a single touch!** Thanks to automatic options you are sure of consistent cooking and of the final result.

Numerous functions such as **shot of steam, temperature holding, the vent reduced fan speed or the adjustment of the percentage of humidity** are all **directly accessible** and meet your everyday requirements to perfection.

**6 cooking modes**

**Equajet is easy to programme:**

- **More than 18 recipes recorded as standard** representing the principle cooking 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.

**100 programmes**

**You can store up to 100 personal recipes!**  
Temperature graphs can be saved to USB stick\*.  
\* An accessory kit sold separately it can be post fitted.



## A panoramic view

**+33%**  
more  
glazing\*



**Everything is visible at a glance - even from a distance - the contents of the oven, whilst cooking, without opening the door.**

The whole tray can be seen.

**The oven enhances the product** and your savoir-faire by giving your open plan kitchen « a spectacular dimension ».

**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.**



Simplified **cleaning**, automatic, economic

**LIGHT**  
cycle  
**17 min\***

**MEDIUM**  
cycle  
**26 min\***

**INTENSIVE**  
cycle  
**36 min\***

**2 secs. is enough to start a cleaning cycle!**  
You can start a cycle at the end of service and it is so fast that you can be sure you will start cooking again with a clean oven.

**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 some ovens on the market in intensive mode\*\*.

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

\*\* On automatic cleaning versions.





## ⊕ **ULTRA FAST** and **PRECISE**

### **Rapid cooking**, instant availability

**Equajet** is ready the moment it is switched on  
There is no need to preheat the boiler.

**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 per recipe).

#### **A responsive oven**

**Equajet** is 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.

**Equajet** works with **direct injection** for **instantaneous steam production**.

**Gratin dauphinois**

**18 mins**



**Roast chicken**

**38 mins**



**Crème brûlée**

**10 mins**



**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.

**Convection**



**High Temperature**  
**Low Temperature**

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

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

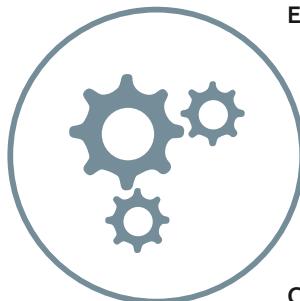
**Precise humidity**, an ideal cooking environment for each product. Reduces weight loss and avoids over cooking.





## ⊕ RELIABLE and DURABLE

### Reliability exceptional over time



**Equajet comes 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** reacts to different problems and keeps the chef informed at every stage.

**Continuity of service is always guaranteed.**  
**Auto-diagnostic of water quality,**  
**Equajet is 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?

*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

**50%\***  
water saving

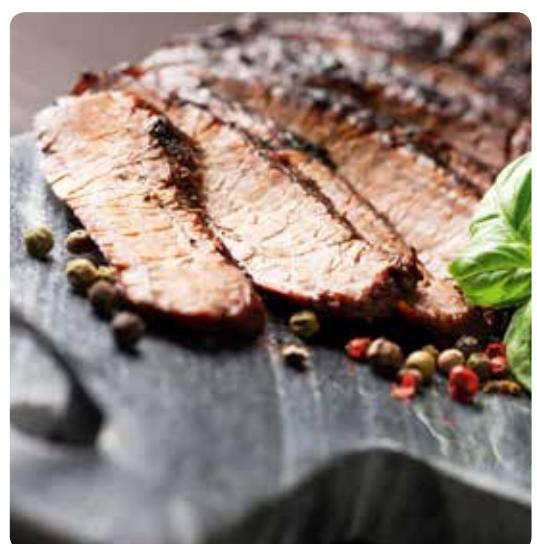
Thanks to **CoreControl**, once the set temperature is reached the oven reduces power by as much as a third.

**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).

The combination of cooking modes coupled with extreme temperature precision limits the loss of raw materials, confirming the expression that *you buy by the kilo but sell by the portion*.

**3%\***  
in energy savings

**Equajet, a simple way to save the planet and your turnover.**



\* Compared to an Equator combi oven.

# A chef takes the floor



Production unit for public and private creches,  
and primary schools.  
Locmaria-Plouzané (Finistère). 500 covers / day.



*Every morning we have 3h15 of production, we start at 7h15 'til 10h30 when everything goes out: short production times and significant volumes...*

*I have worked for 25 years in this industry but I have only used the Bonnet oven for 3 years, and it is ideal, cooking is always uniform and it is a 20 level ! The time taken to cook has really gone down, we use a lot of frozen vegetables so we need instantaneous steam. 18 baskets of deep-frozen vegetables is normal for me now there is no time delay or loss of power.*

## **« I could never go back and use anything else »**

*I do a lot of work overnight with low temperature cooking. I start a cooking cycle at 16 h 30. Meat in a sauce, a roast... in the morning they are tender, a super result. The interface? I think it is the gateway to the world. Easy to learn, it is so simple that it is fun to come in in the morning.*



Restaurant Paradis  
14 rue de Paradis 75010 Paris  
160 covers / day.

*I really appreciate the multi functionality side of the oven.*

*During preparation the steam mode allows me to cook all the vegetables, with no loss of time, water or energy. This avoids multiple pans all over the stove. The steam density is good. During service I use convection mode a lot. With my old ovens, the forced air dried the products out too much. Not any longer. I have two ovens, one of which I use for my entrees, desserts and vegetables and the other primarily for meat and fish.*

## **For almost 4 years I have been using a Bonnet combination oven. I am extremely satisfied with its durability.**

*For low temperature and more technical and precision cooking I use the core probe a lot: for foie gras, a large fish in savoury pastry for example, or a fine rare beef roast.*

*Before one was obliged to open the oven door several times during cooking to test the product. With a Bonnet combination oven one has more cooking precision and within the rules.*



# A UNIQUE SOLUTION 100% BONNET



## The Equajet combination oven

With 7 cooking modes, **Equajet** has become an infinitely flexible production tool, ideal for **gratins, pastries, cooking meat, low temperature cooking, drying or sous vide...**

**Equajet** guarantees **uniform cooking**, a degree of cooking exactly as selected and uniform colouration.

By combining **High pressure steam cooking** with **Equajet**, Bonnet has responded to all your desires in only **1 m<sup>2</sup>** !

**SAVE** space  
**Reduce losses**  
**SAVE** time  
**RESPECT THE PRODUCT**

*A unique solution in the marketplace:  
Speed and flexibility in only 1 m<sup>2</sup>!*

### High pressure steam cooking

Cooking in seconds **to preserve the flavour and nutritional qualities** of the product. Limit your output times improve the end of service thanks to the performance of Bonnet's high pressure steam cooking.

### Record cooking times



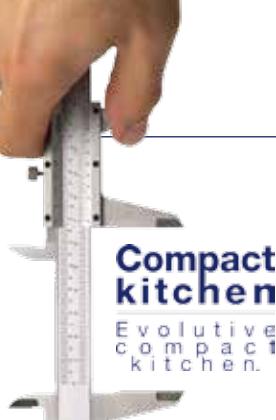
**Fish 2 mins**



**Spit roast chicken 1min 20**



**Reheated pasta 10 sec**



# COMPACT KITCHEN

*Evolving and flexible, an innovative concept serving professionals*

## 11 COOKING MODES, A SINGLE CONCEPT

Forced air **Pressure cooking**  
**Steaming** Combination cooking  
**Boiling** Grilling **Pan cooking**  
**Sautéing** Braising Simmering

### + OPTIMISED

- **Increased** production capacity
- **Simplified** cooking space
- **Reduction** in cooking area used
- **Energy and time savings**, lightened daily load

### + EVOLVING

**Think about your needs** in terms of the number of covers and the evolution of your activity.



**LESS INSTALLED LOAD**  
**+ PRODUCTION**  
Smaller extract canopy  
**Less movement**  
**Less cleaning**  
**MORE FLEXIBLE**

### + PRODUCTIVE

- During **preparation**
- During **service**
- Whilst **cleaning**

### + DESIGN

- **Reduction of all types** of movement within the heart of the workspace
- **Compact** ergonomic and flexible equipment
- **An inspiring environment**

# TECHNICAL DETAILS OF EQUAJET



<b>Interface</b>	
Touch screen, intuitive and fast	<input checked="" type="checkbox"/>
Selection dial	<input checked="" type="checkbox"/>
<b>Technology</b>	
CoreControl : Regulation of the power to suit the load	<input checked="" type="checkbox"/>
JetControl : advanced injection technology	<input checked="" type="checkbox"/>
Boiler	optional
<b>Cooking mode</b>	
Low temperature steam 30 - 97°C	<input checked="" type="checkbox"/>
Saturated steam 98°C	<input checked="" type="checkbox"/>
High temperature steam 99 - 105°C	<input checked="" type="checkbox"/>
Forced air convection 0 - 250°C	<input checked="" type="checkbox"/>
Combination 30 - 250°C	<input checked="" type="checkbox"/>
Regeneration	<input checked="" type="checkbox"/>
<b>Functions</b>	
Preheating	<input checked="" type="checkbox"/>
Adjustment of humidity %	<input checked="" type="checkbox"/>
Fan speed 10 - 100 %	<input checked="" type="checkbox"/>
Vent outlet	<input checked="" type="checkbox"/>
Temperature holding mode	<input checked="" type="checkbox"/>
Shot of steam (humidifier)	<input checked="" type="checkbox"/>
Auto or manual cooling with the door closed	<input checked="" type="checkbox"/>
<b>Programming &amp; Connectivity</b>	
Number of programmes available	100
Number of programmes pre-recorded	18
Locking of programmes	<input checked="" type="checkbox"/>
USB port	( <input checked="" type="checkbox"/> )*
<b>Cleaning &amp; Environment</b>	
Continuous analysis of water quality	<input checked="" type="checkbox"/>
Semi automatic cleaning programme	<input checked="" type="checkbox"/>
Automatic cleaning system	( <input checked="" type="checkbox"/> )*
Rapid rinse	<input checked="" type="checkbox"/>
<b>Technical characteristics</b>	
Braked fan	<input checked="" type="checkbox"/>
Connected core probe	( <input checked="" type="checkbox"/> )*
Energy optimiser connection kit (standard on 20 level ovens optional on 6 and 10 level units)	( <input checked="" type="checkbox"/> )*

\*Optional kit

# THE SOLUTION

## COMPLETE RANGE 6, 10 AND 20 LEVELS

*Number of covers, demand...  
Opt for the Equajet solution that meets your needs.*



	6N GN 1/1	10N GN 1/1	10N GN 2/1	6+6N GN 1/1	6+10GN 1/1	20N GN 1/1	20N GN 2/1
ELECTRIC VERSION	EJ061E	EJ101E	EJ102E	EJ661E	EJ611E	EJ201E	EJ202E
Supply kW	● ■ / 9,3	▲ ■ / 15,3	▲ ■ / 24,3	▲ ■ / 18,6	▲ ■ / 24,6	▲ ■ / 27,7	▲ ■ / 54,7
Weight (kg) (gross/net)	130	150	165	236	225	261	288

GAS VERSION	EJ061G	EJ101G	EJ102G	-	-	EJ201G	EJ202G
Supply kW	● Gas / 23	● Gas / 23	● Gas / 23	-	-	● Gas / 45,5	● Gas / 45,5
Weight (kg) (gross/net)	137	160	175	-	-	303	325

Space between levels	83 mm (65 mm*)	67 mm	67 mm	83 + 83 mm (65+65 mm*)	83 + 67 mm (65+67 mm*)	65 mm	65 mm
Meals per day	180	240	480	2 x 180	180 + 240	470	840
WxDxH (mm)	920 x 846 x 899	920 x 846 x 1069	920 x 1171 x 1069	920 x 887 x 1825	920 x 887 x 1945	990 x 862 x 1947	990 x 1187 x 1947
GN 1/1 trays (325x530)	6 [8*]	10	20	6 + 6 (8* + 8*)	6 [8*] + 10	20	40
Max. container depth (mm)	75 (55*)	55	55	75 (55*)	75 (55*) / 55	55	55

Electrical units: ● 1- 230 V 50 Hz + T ▲ 3- 230 V 50 Hz + T ■ 3- 400 V 50 Hz + T+N

\*8 level runner kit

# EQUAJET

**BONNET**



COMBI OVEN

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