

Maestro comfort

Comfort, power, precision...
the comfort suite has its place.



Maestro
by BONNET



| 100% MAESTRO |

Bonnet invents the Maest

Passionate about gastronomy, pure lines and progress, Bonnet invents the Maestro comfort.

Total well being and control of the ambient temperature.

Around the Maestro comfort, one works more calmly and consequently more efficiently. Lower ambient temperature, clearer working area. Totally flat the suite is smooth with neither chimneys nor overshelves.

From a purely culinary perspective, reactivity and cooking power are essential.

Using the latest generation of cooking systems, Maestro comfort offers the ergonomics, safety and productivity essential to chefs.



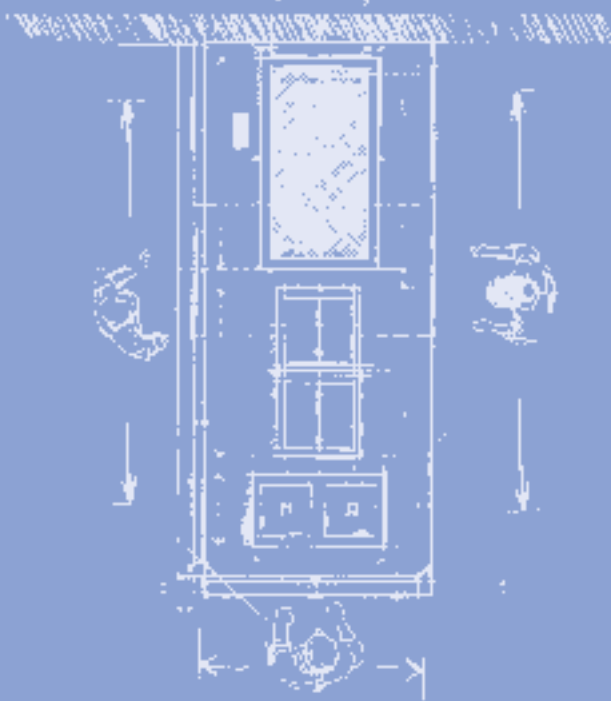
■ ■ ■ C O M F O R T

■ ■ ■ P E R F O R M A N C E

■ ■ ■ F R E E D O M



Maestro comfort



With better organisation creativity improves around the suite which also serves as a work surface. The tempo increases. Exchange, create, sharing knowledge becomes completely natural.

From a performance perspective,

Maestro comfort is purely and simply the most economic.

The size and power of the ventilation equipment is reduced. Your energy bill declines.

Cleaning can start immediately after service due to the rapid decrease in temperature. It is also completed faster on a completely smooth suite.

Time savings can be measured in service hours.



Performance gives rise to a truly pleasing kitchen

“**M**aestro comfort, is about reactive and precise cooking appliances...
 A normal working temperature and being really easy to clean. Who would want to take a step backwards?”
 Marc Meurin - Château de Beaulieu (France),
 Initiator of the Maestro Comfort project.

Induction solid tops:

- powerful, they allow several pans, from 120 to more than 500mm, to be used at once holding or heating at the same time,
- their responsiveness is as ideal for delicate reheating of garnishes or sauce as it is for browning.

Single or double induction hobs:

- the twin hob makes it possible to cook different products simultaneously: one can simmer and brown at the same time thanks to its dual controls.



Chromed plancha and teppan yaki:

- particularly recommended for fish with delicate skins and the fusion of flavours between the garnish and the fish, meat, poultry....
- suitable for sous cloche cooking,
- it also offers lighter cooking (excess grease runs into its channel).

Induction wok:

- obviously suitable for Asiatic cooking,
- ideal for frying mushrooms without them losing their juices,
- but also to sear, as one must, poultry giblets or the shells of crustaceans so as to optimise juice and aroma.



Chromed plancha,
 latest generation
 induction wok and
 solid top...



Everything to create your ideal Maestro comfort

Maestro comfort, it's a range of equipment combining responsiveness, power, complete integration and ease of cleaning.

Heated top:

- create a heated area controlled at between 50 and 110°C at the "service" area,
- during service: a heated dressing area or holding area for sauces, stocks, garnishes...
- during preparation: the unheated surface is a perfect worktop.

Radiant hob:

- ideal for all types of preparation work,
- instant hob during service to quickly make up a sauce for example.

Flush fitting fryers:

- perfect for traditional garnishes such as fries, string potatoes, wafers... But also for making fruit tempuras, vegetables or fish!
- or equally fry basil leaves or sprigs of fresh herbs to make them transparent and crisp.

Multifunction cooker (exclusive patent):

- high powered electric heated,
- gastronorm well with radiused corners a flush peripheral channel and lid,

- three modes of use: bain-marie, pasta cooker and steamer,
- during preparation: ideal for batch steaming, boiling, short low temperature sous vide cooking,
- overnight: slow cooking, pasteurisation of cooked vacuum packed products,
- during service: use as an instant steamer, or boiling pot, or even to reheat chilled sous vide pouches.

Heated drawers/ Food holding cupboards :

- practical for temperature holding of accompaniments, meat, fish: allowing greater flexibility during service,
- extremely good at maintaining the crustiness of pastry bases and the crispness of vegetables, fruits or charcuterie,
- use for resting the food.

Electric blown air plate warming cupboards:

- heated via blown air optimised for plates so they are always heated evenly,
- precise thermostatic control from 30°C to 110°C,
- hinged or sliding doors.

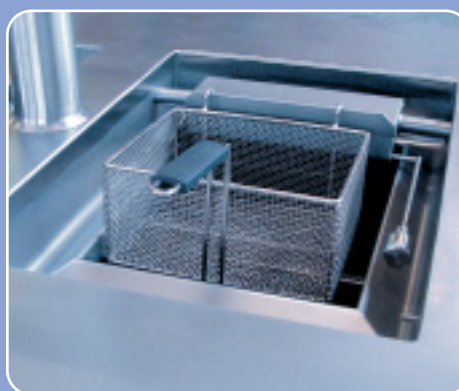


Bonnet high performance ovens:

- two ovens in one: production oven during the 'mise en place' then a reactive oven during service!
- GN2/1 refractory stainless steel cooking chamber 540 x 700mm with double layer insulation,
- precise thermostatic adjustment from 50°C to 250°C,
- removable cast iron sides and base for better heat accumulation.

Heated drawers,
food holding cupboards,
new combination oven,
flush fitting fryers...

Maestro cool cultivates
performance
and total integration.





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