baron

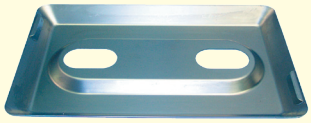
cucine professionali

Gas ranges

The ‘Settecento Baron’ series

Exceptional levels of reliability, hygiene and safety, all compliant with the strictest European regulations.
Modern technology combined with the strength of AISI 304 18/10 stainless steel, with a Scotch Brite finish. Sober and elegant lines are the result of aesthetic research focusing on modern criteria in terms of ergonomics and functionality. This is the ‘Settecento Baron’ series: a professional kitchen, just 70 centimetres deep, that can be manufactured according to your exact requirements, without making any sacrifices and without any limits in terms of its composition. All of this plus the CE mark. Equipment designed and built to guarantee total safety as well as perfect hygiene with the utmost in energy efficiency.

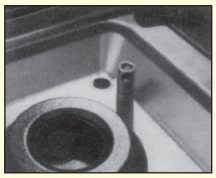
NEW



The REMOVABLE CONTAINER, made entirely from stainless steel, is a an excellent solution for the collection of dirt that accumulates below the enamelled grills during cooking. This optional accessory simplifies cleaning of the cooking surface which can be easily extracted from the cooker and is small enough to be put in the dishwasher.



The WIDE 8 kW OVEN makes it possible to cook larger batches of food due to its wide design.



WATER BATH-TOP models feature a special top with a liquids drainage hole. An optional kit is available for connection to a ground drain designed to best meet user requirements.



Technical/functional characteristics

The range comprises 4 models with 2, 4, 6 or 8 burners, available in top-mounted, unit, and with gas or electric oven versions. Other specifications.

Cooking surface

- Surface entirely pressed and cut from a single thick sheet of AISI 304 18/10 steel;
- long-stem cast iron enamelled grills for easy movement of pots and pans from one burner to another;
- high-power cast iron burners (3.5, 5.5 7 kW);
- safety valve and progressive power regulation system for controlled, stabilised flame combustion;
- removable instrument panel for perfect access, pressed and shaped to avoid the accumulation of dirt;
- ergonomic fitted and inclined knobs;
- various connection possibilities.

Gas oven

- Thermally-insulated stainless steel oven (530x580x300mm) fitted with 4 anti-tilt guides for 1/1 and 2/1 reduced Gastronorm containers;
- thick stainless steel bottom for efficient heat distribution;
- door and internal door made from stainless steel, fully insulated and mounted on self-balancing hinges;
- ergonomic full length handle with thermal insulation;
- under-base burner with stabilised flame;
- pilot burner with manual piezo-electric ignition;
- automatic thermocouple gas cut-off safety valve;
- thermostat temperature control from 30°C to 90°C;
- 2” height adjustable STAINLESS STEEL feet.

Electric oven

- Stainless steel heating elements located both overhead and below the oven base plate;
- thermostat-controlled oven temperature;
- operation indicator light;
- “Equipment under tension” warning light.



Technical datas

	7PC/G400 7PCV/G400	7PC/G800 7PCV/G800	7PC/G120 7PCV/G120	7PC/G160 7PCV/G160	7PCF/G800 7PCF/GE800	7PCF/G120 7PCF/GE120	7PCF/G160 7PCF/GE160	7PCFL/G120
External dimensions (mm)	400 x 700 x 230 400 x 700 x 850	800 x 700 x 230 800 x 700 x 850	1200 x 700 x 230 1200 x 700 x 850	1600 x 700 x 230 1600 x 700 x 850	800 x 700 x 850 800 x 700 x 850	1200 x 700 x 850 1200 x 700 x 850	1600 x 700 x 850 1600 x 700 x 850	1200 x 700 x 850
Burners (N°x kW)	1 x 3,5 + 1 x 5,7	2 x 3,5 + 2 x 5,7	3 x 3,5 + 3 x 5,7	4 x 3,5 + 4 x 5,7	2 x 3,5 + 2 x 5,7	3 x 3,5 + 3 x 5,7	4 x 3,5 + 4 x 5,7	3 x 3,5 + 3 x 5,7
Total power (kW) GAS [oven]	9,2 9,2	18,4 18,4	27,6 27,6	36,8 36,8	24,9 17,7	34,1 [1 x 6,5] 26,9	49,8 [2 x 6,5] 35,4	35,3 [1 x 8]
Total power (kW) ELECTRIC	- -	- -	- -	- -	- 6	- 6	- 12	-
Power supply tension 50/60Hz	- -	- -	- -	- -	- 400V/3N	- 400V/3N	- 400V/3N	-
Accessories avaiable upon request								
Plateshelf								
Compartment heating kit								
Grill for oven								
Pan holder grill								
Smooth plate								
Ribbed plate								

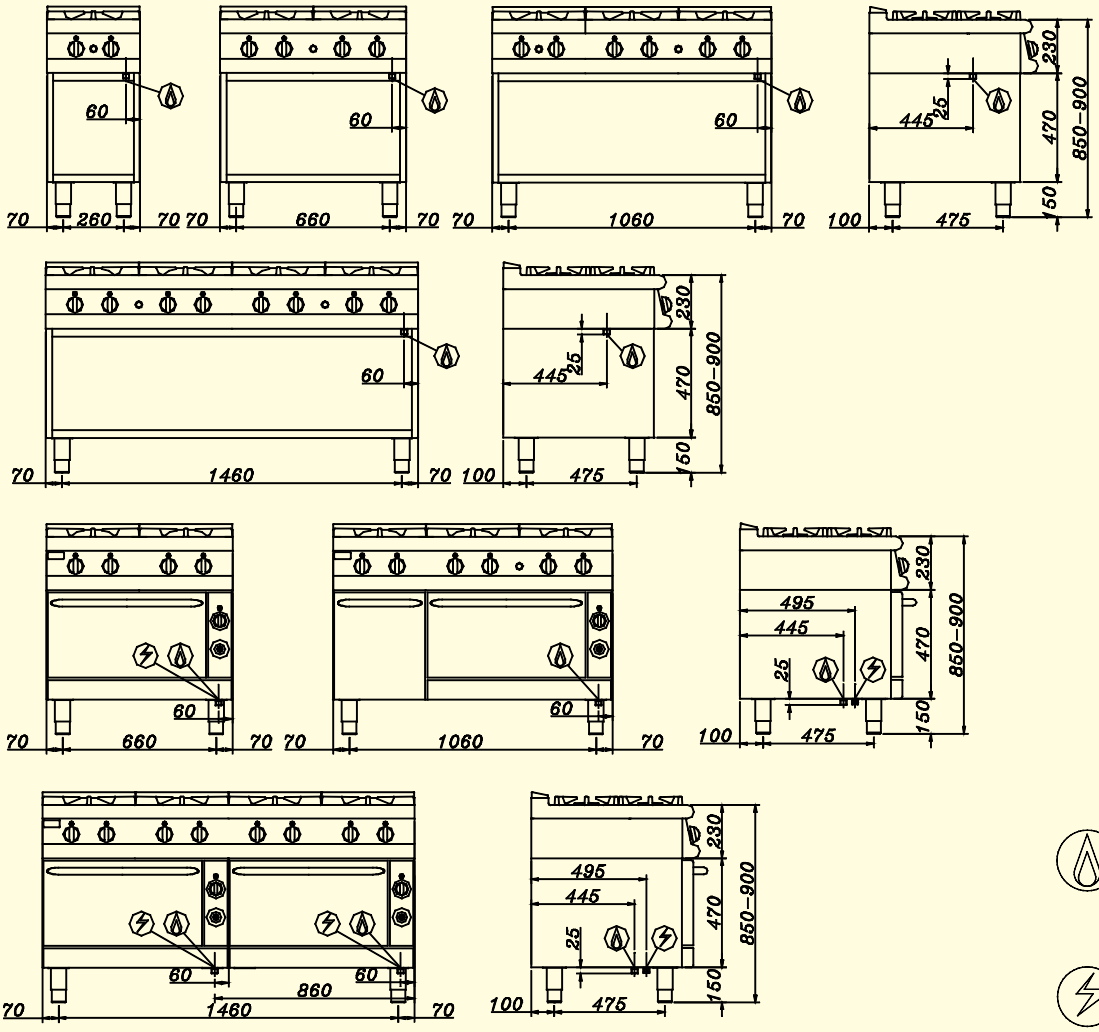
The price list indicates the codes of all closed (door fitted) compartment models described above and of SELF-CLEANING versions of the same models (identifyed by a "1" at the end of the model number).

Note: gas models are fitted with natural gas nozzles as standard. These can be replaced with the spacific nozzles provided for use with LPG.

For further information on the special features of gas ranges from the baron Settecento series, please contact the local dealer.

CE

Installation layout



Gas connection ø 3/4"

Electric connection

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I - 32030 - Bribano di Sedico (BL) Italy - via Miari, 20

Tel. 0437 8554 - Fax 0437 855444

E-mail: info@baronprofessional.com

Website: www.baronprofessional.com

The manufacturer reserves the right to make changes to the product without notice.