

Fry top

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.



Technical/functional characteristics

This range includes 18 models and 18 monobloc models of various sizes (1 module or 1/2 module), power type (electric or gas) and cooking plate (smooth, ribbed, mixed, steel and polished chrome). Designed for naturally cooking easy-to-digest foods, the Settecento Fry-Top range provides extremely even heat distribution, high output, easy cleaning and maximum reliability over time. Other specifications:

- thick stainless steel cooking plate with high thermal conductivity for optimal heat distribution;
- polished chrome cooking plate capable of cooking at below-normal temperatures due to high concentration of heat on food;
- removable instrument panel for perfect access, pressed and shaped to avoid the accumulation of dirt;
- ergonomic fitted and inclined knobs;
- integrated anti-spray wall;
- liquid drain channel and collection drawer.

Gas models

- 3-way burners with stabilized flame and piezo-electric ignition of pilot burner;
- thermostat and safety thermocouple for temperature control on all models with chrome and steel plate;
- safety valves with thermocouple with progressive power regulation for steel plate models;
- various connection possibilities;
- independent controls for each 1/2 module for optimal differentiated use;
- * EVEN temperature over the entire plate;
- * differentiated temperature control between the two 1/2 modules;
- * heating of 1/2 module alone.

Electric models

- Reinforced AISI 316 INCOLOY stainless steel heating elements with high specific power;
- thermostat temperature control up to 300°C, independent for each 1/2 module heating element array;
- preset temperature indicator;
- "Equipment under tension" warning light.

Gas oven

- Thermally-insulated stainless steel oven (530x580x300mm) fitted with 3 anti-tilt guides for 1/1 and 2/1 "reduced" Gastronorm containers;
- thick stainless steel base 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 110 to 330°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 ranging;
- operation indicator light;
- "Equipment under tension" warning light.



SAFETY, HYGIENE, QUALITY

Technical Data

	GAS models				ELECTRIC models	
	1/2 top module (on unit)	1 top module (on unit)	1 module on gas oven	1 module on electric oven	1/2 top module (on unit)	1 top module (on unit)
External dimensions (mm)	400 x 700 x 230 (850)	800 x 700 x 230 (850)	400 x 700 x 850	800 x 700 x 850	800 x 700 x 230 (850)	800 x 700 x 230 (850)
Plate dimensions (mm)	345x500	745x500	745x500	745x500	345x500	745x500
Total power (kW) GAS	6,5	13	19,5	13		
Total power (kW) ELECTRIC				6	3,8	7,5
Fittings				400V / 3N	400V / 3N	400V / 3N
Power supply tension 50/60Hz				400V / 3N	400V / 3N	400V / 3N
Temperature regulation	0 / 300 °C	0 / 300 °C	0 / 300 °C	0 / 300 °C	50 / 300 °C	50 / 300 °C
Accessories available upon request						
Front plateshelf		x	x	x		x
Scraper for smooth plate	x	x	x	x	x	x
Scraper for ribbed plate	x	x	x	x	x	x
Fry top models						
Smooth plate	7FT/G400*				7FT/E400*	7FT/E800*
Smooth plate with thermostat	7FTT/G400*		7FTTF/G800	7FTTF/GE800		
Ribbed plate	7FT/G410*	7FT/G810*			7FT/E410*	7FT/E810*
Ribbed plate with thermostat	7FTT/G410*	7FTT/G810*				
1/2 smooth 1/2 ribbed plate		7FT/G820*				
1/2 smooth 1/2 ribbed plate with thermostat		7FTT/G820*	7FTTF/G820	7FTTF/GE820		
Smooth chromed plate	7FT/G405*				7FT/E405*	7FT/E805*
Smooth chromed plate with thermostat	7FTT/G405*		7FTTF/G805	7FTTF/GE805		
Ribbed chromed plate	7FT/G415*	7FT/G815*			7FT/E415*	7FT/E815*
Ribbed chromed plate with thermostat	7FTT/G415*	7FTT/G815*				
1/2 smooth - 1/2 ribbed chromed plate		7FT/G825*				7FT/E825*
1/2 smooth - 1/2 ribbed chromed plate with therm.		7FTT/G825*	7FTTF/G825	7FTTF/GE825		

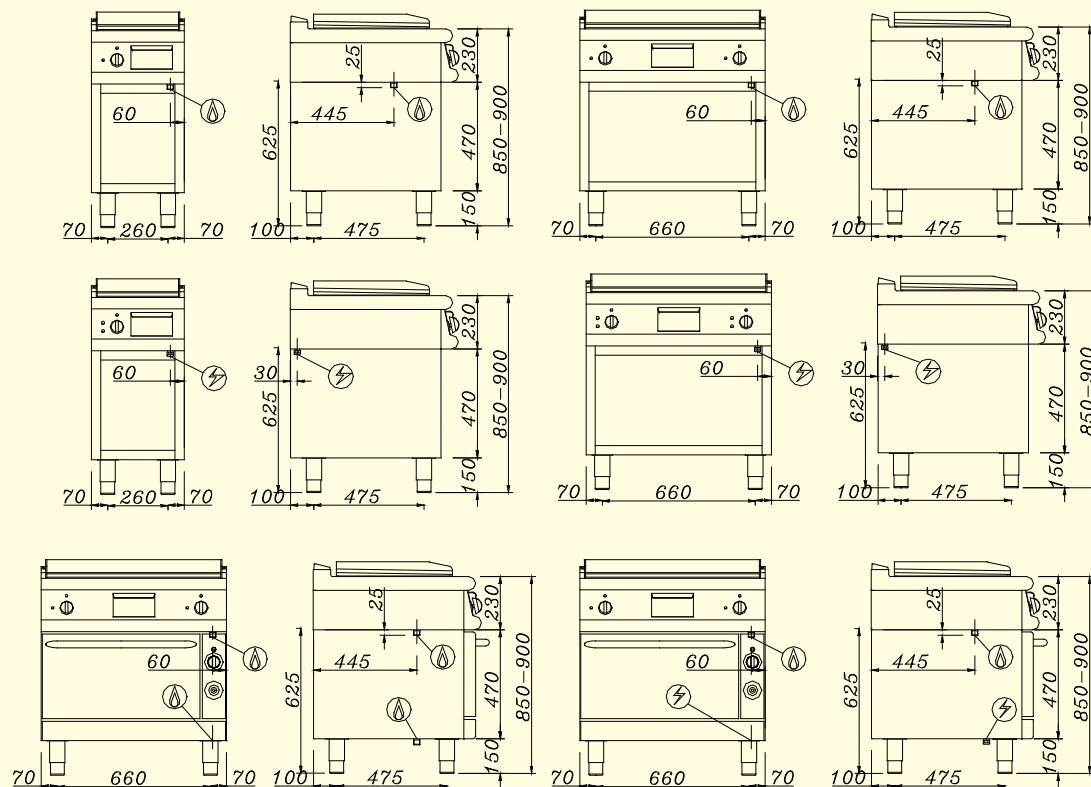
*The price list includes models with a neutral unit and door-fitted compartment units with the same specifications as the Top models described above.

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

For further information on the special features of fry top from the **baron** Settecento series, please contact the local dealer.



Installation layouts



Gas connection \varnothing 3/4"



Electric connection



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