

Fryers

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 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.



Gas models

- Tubular steel burners external to the basin;
- oil discharge valve;
- lower-mounted gas supply connector;
- piezo-electric ignition of the pilot burner.



Electric models

- Lift-out reinforced stainless steel heating elements;
- optical preset temperature indicator;
- "Equipment under tension" warning light.

Technical/functional characteristics

This range includes 10 monobloc models of various sizes (1 module or 1/2 module), power type (electric or gas) and number and capacity of the basins. These appliances assure excellent output, energy / oil saving, and reduced cleaning times. In particular, minimum pollution of cooking oil is assured by the extensive "cold area" provided by the special configuration and placement of the heat sources.

Other specifications:

- upper surface entirely pressed and cut from a single thick sheet of stainless steel;
- large, special-shape cooking basins, with a large vertical foam expansion capacity that prevents foam deposit during loading;
- removable instrument panel for perfect access, pressed and shaped to avoid the accumulation of dirt;
- ergonomic fitted and inclined knobs;
- hinged door with heat-insulated handle and magnetic latch;

- fire-prevention safety thermostat;
- automatic temperature regulation thermostat (max. 190°C);
- fire-prevention safety thermostat (230°C);
- 2" height adjustable STAINLESS STEEL feet;
- oil discharge valve;
- support for baskets and covers.

SAFETY, HYGIENE, QUALITY

Technical datas

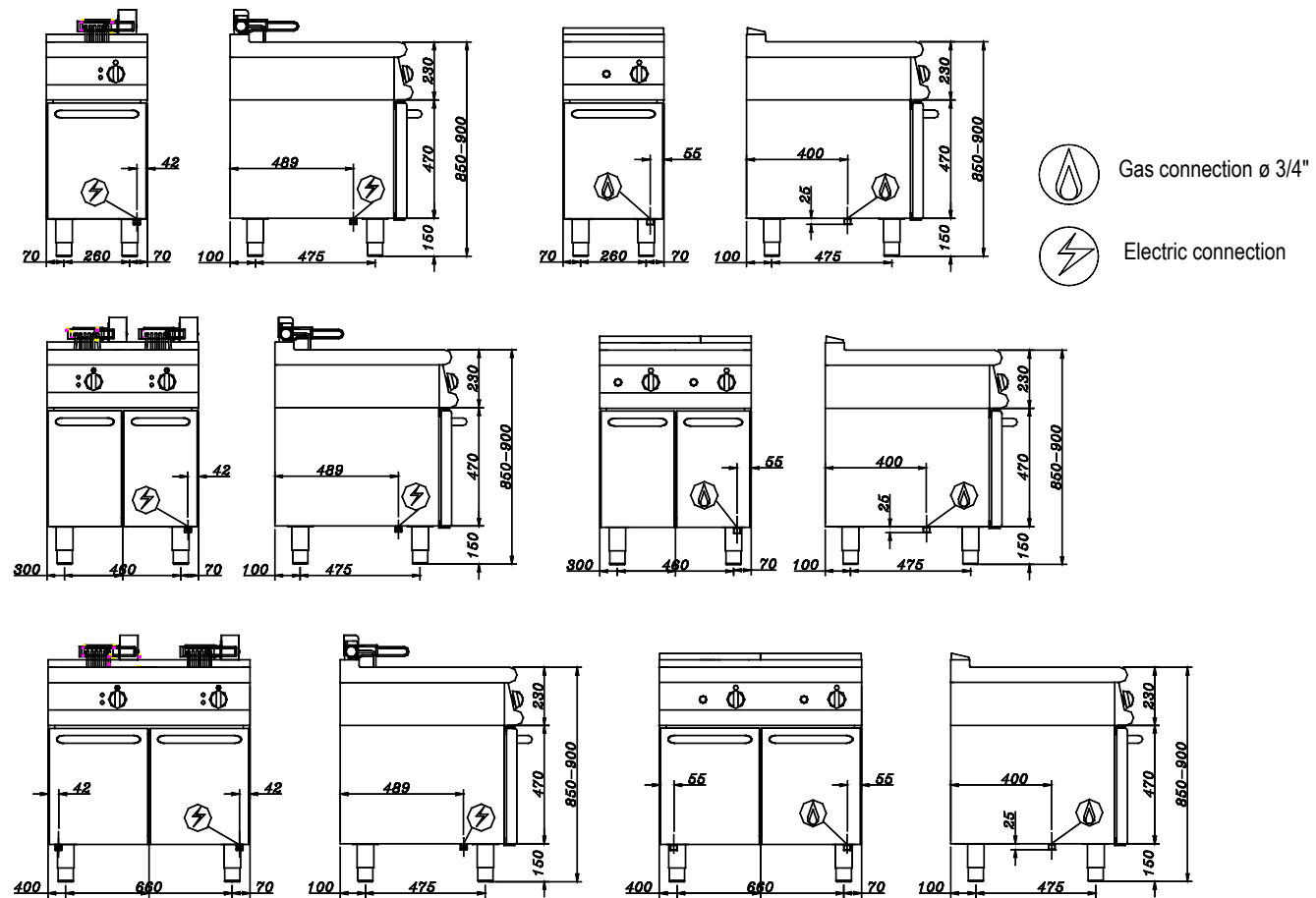
GAS	7FR/G210	7FRI/G415	7FR/G420M	7FRI/G610	7FRI/G815
External dimensions (mm)	200 x 700 x 850	400 x 700 x 850	400 x 700 x 850	600 x 700 x 850	800 x 700 x 850
Tank dimensions (mm)	(n°1) x 145 x 320	(n°1) x 270 x 378	(n°1) x 270 x 378	(n°2) x 185 x 378	(n°2) x 270 x 378
Tank capacity (l)	7	15	15	10+10	15 + 15
Total power gas (kW)	4,7	13	13	19	26
Fittings	1 x CF10M	1 x CF15	1 x CF20M	2 x CF10	4 x CF15P
ELECTRIC	7FR/E210	7FRI/E415	7FRI/E420M	7FRI/E610	7FRI/E815
External dimensions (mm)	200 x 700 x 850	400 x 700 x 850	400 x 700 x 850	600 x 700 x 850	800 x 700 x 850
Tank dimensions (mm)	(n°1) x 145 x 320	(n°1) x 270 x 378	(n°1) x 270 x 378	(n°2) x 185 x 378	(n°2) x 270 x 378
Tank capacity (l)	10	15	15	10+10	15 + 15
Total power electric (kW)	6,8	13	13	9 + 9	26
Power supply tension 50-60 Hz (V)	400V / 3N	400V / 3N	400V / 3N	400V / 3N	400V / 3N
Fittings	1 x CF10M	1 x CF15	1 x CF15	2 x CF10	4 x CF15P
Accessories available upon request					
Base grill					
Windproof chute					

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

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



Installation layouts



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