

Pasta cooker

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

- Burners with stabilized flame and piezo-electric ignition of pilot burner;
- safety valve with thermocouple and independent progressive power regulation for each basin.



Electric models

- Reinforced stainless steel basin heating elements;
- heating unit thermal protectors;
- independent multi-position power regulator for each basin.

Technical/functional characteristics

This range includes 4 monobloc gas or electric models with 1 or 2 basins.

Output and cooking quality are assured by rapid water temperature rise time.

Other specifications:

- upper surface entirely pressed and cut from a single thick sheet of stainless steel;
- Stainless steel cooking basins (alloy with an excellent resistance to corrosion even at very high temperatures), high capacity (26 litres), pressed-formed with internal rounded profile for maximum hygiene and easy cleaning, large foam

expansion capacity and starch residue discharge device;

- 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, available with magnetic latch and right or left aperture;
- dry-operation internal basin safety thermostat;
- 2" stainless steel feet, height adjustable from 150 to 200mm;
- lower-mounted gas supply connector.

SAFETY, HYGIENE, QUALITY

Technical datas

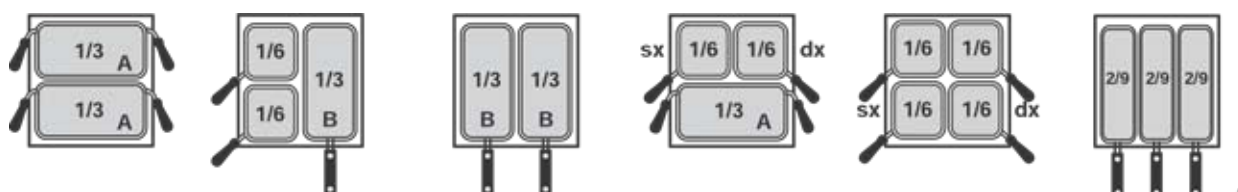
	7CP/G400	7CP/G800	7CP/E400	7CP/E800
External dimensions (mm)	400 x 700 x 850	800 x 700 x 850	400 x 700 x 850	800 x 700 x 850
Tank dimensions	(n°1) x 305 x 335 x 295	(n°2) x 305 x 335 x 295	(n°1) x 305 x 335 x 295	(n°2) x 305 x 335 x 295
Total power (kW) GAS	13	13 + 13		
Total power (kW) ELECTRIC			7,5	7,5 + 7,5
Power supply tension 50-60 Hz (V)			400 / 3N	400 / 3N
Fittings	2 baskets 1/3 GN	4 baskets 1/3 GN	2 baskets 1/3 GN	4 baskets 1/3 GN

Accessories available upon request

Lid

Base grill

Baskets Examples of in-basin basket arrangement

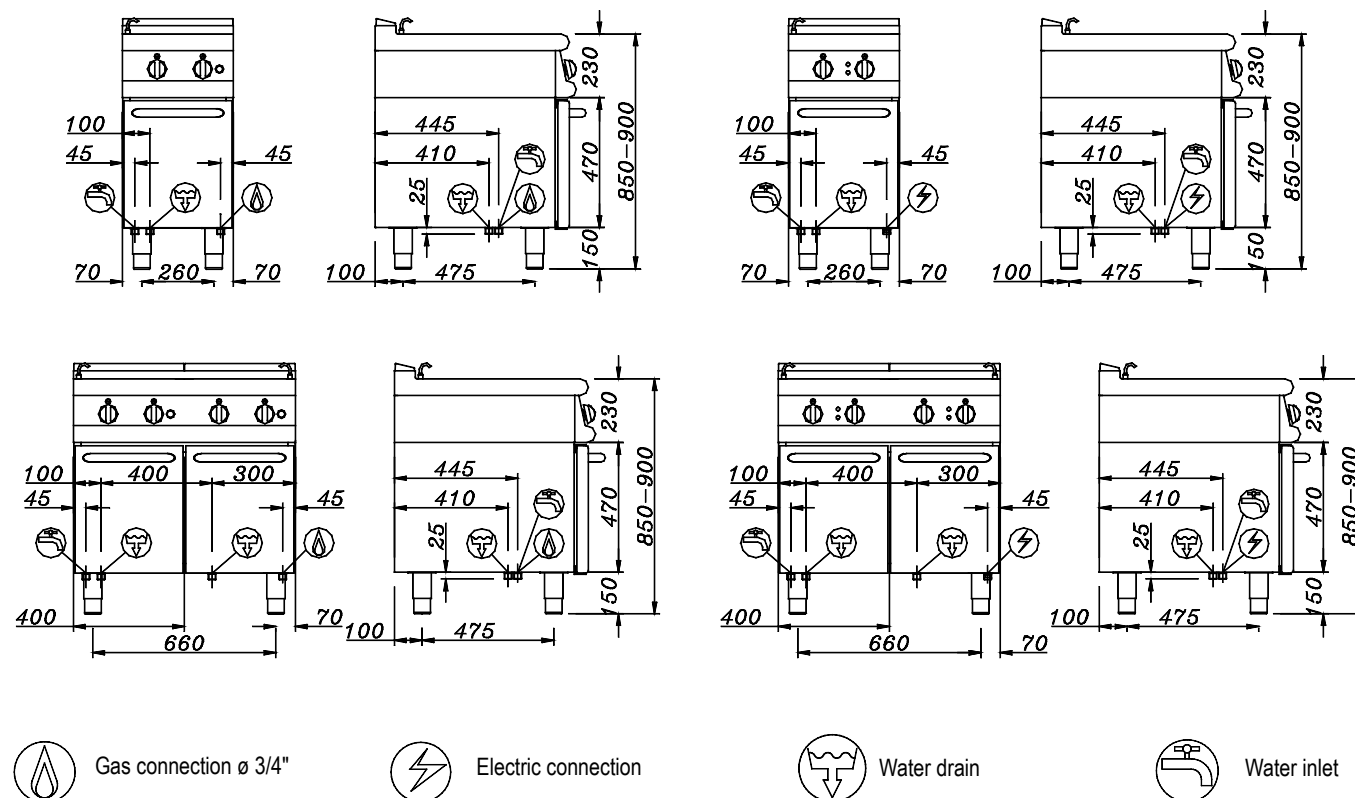


Note: gas models are fitted with natural gas nozzles as standard. These can be replaced with the specific nozzles provided for use with LPG.

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



Installation layouts



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