

Solid 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 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.



Electric solid top



Technical/functional characteristics

The range includes top-mounted models (gas or electric), monobloc models (gas or electric) and gas or electric over-oven models. Providing the 'simple service' solution of 'tuttapiestra' combined with flames. The thickness of the plate, the large cooking area and the remarkable power of the burner guarantees a high level of productivity and quality of cooking. Other characteristics include.

Gas models

- Smoothed cast iron plate with removable central disk;
- high powered central burner (9.5 kW) with piezo-electric ignition;
- separate thermal areas with a maximum temperature in the middle of 500°C, decreasing towards the perimeter;
- safety valves with thermocouple with progressive power regulation;
- removable instrument panel for perfect access, pressed and shaped to avoid the accumulation of dirt;
- ergonomic fitted and inclined knobs;
- compact flue;
- various connection possibilities.

Electric models

- Chromed cast iron plate with removable central ring;
- four 2.5 kW heating elements, 4 cooking zones;
- ergonomic recessed slanted knobs for regulation of thermostat-controlled heating elements;
- 13 A power regulator;
- removable instrument panel for perfect access, pressed and shaped to avoid the accumulation of dirt;
- various connection possibilities.

Gas oven

- Thermally-insulated stainless steel oven (530x580x300mm) fitted with 3 anti-tilt guides for 1/1 and 2/1 reduced Gastronorm containers;
- thick cast iron 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 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

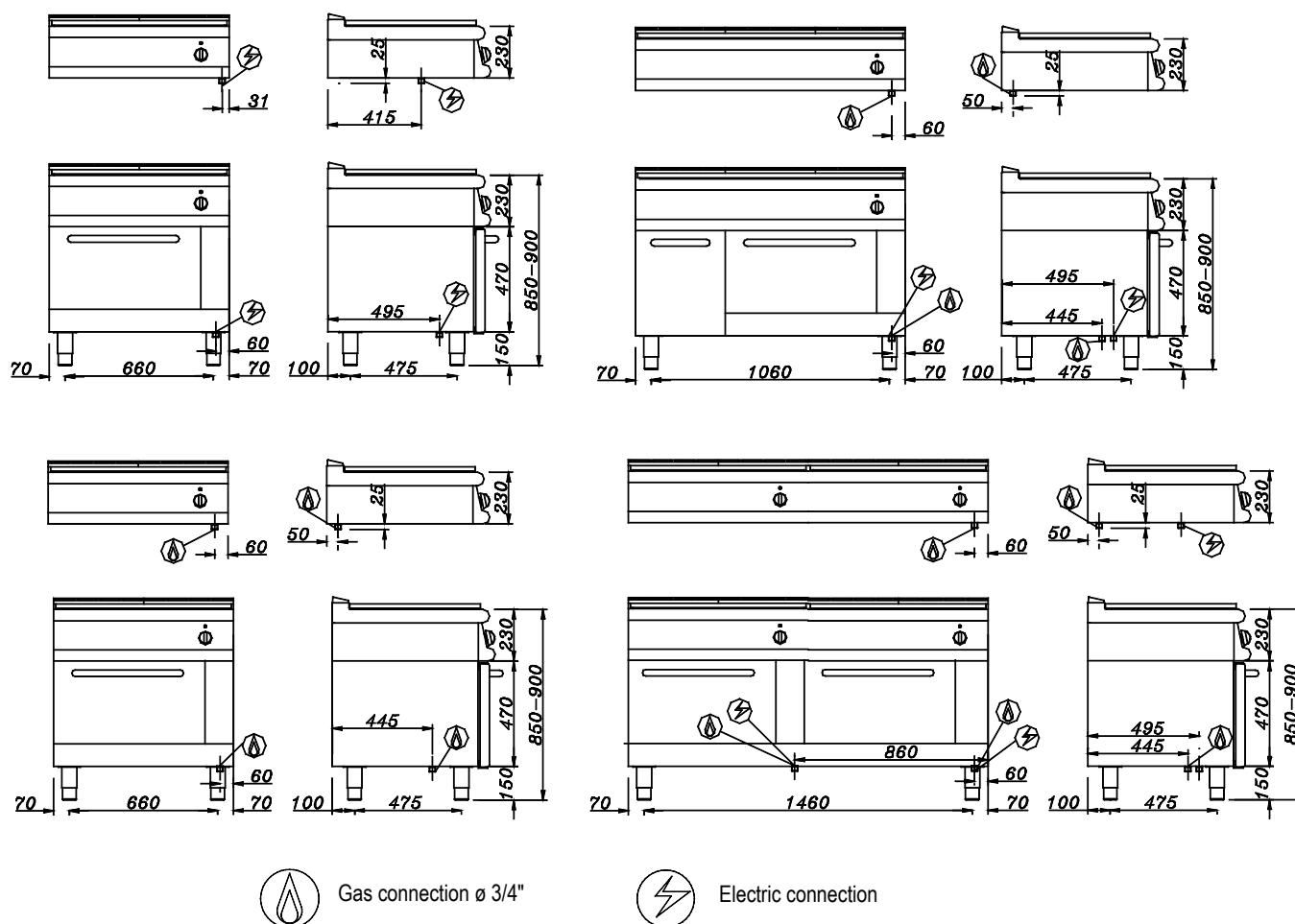
		GAS models					ELECTRIC models	
	(a) (b) (c) (d)	7TP/G800 7TPV/G800 7TPF/G800 7TPF/GE800	7TP/G120 7TPV/G120 7TPF/G120 7TPF/GE120	7TP/G160 7TPV/G160 7TPF/G160 7TPF/GE160	7TPM/G800 7TPMV/G800 7TPMF/G800 7TPMF/GE800	7TPM/G120 7TPMV/G120 7TPVM/G120 7TPMF/GE120	7TP/E800 7TPV/E800 7TPF/EE800	
External dimensions (mm)	(a) (b) (c) (d)	800 x 700 x 230 800 x 700 x 850 800 x 700 x 850 800 x 700 x 850	1200 x 700 x 230 1200 x 700 x 850 1200 x 700 x 850 1200 x 700 x 850	1600 x 700 x 230 1600 x 700 x 850 1600 x 700 x 850 1600 x 700 x 850	800 x 700 x 230 800 x 700 x 850 800 x 700 x 850 800 x 700 x 850	1200 x 700 x 230 1200 x 700 x 850 1200 x 700 x 850 1200 x 700 x 850	800 x 700 x 230	800 x 700 x 850 800 x 700 x 850
Plate dimensions (mm)		790 x 550	790 x 550	790 x 550	790 x 550	790 x 550	790 x 550	790 x 550
Total power (kW) GAS	(a) (b) (c) (d)	9,5 9,5 16 9,5	18,7 18,7 25,2 18,7	27,9 27,9 40,9 27,9	14,9 14,9 21,4 14,9	24,1 24,1 30,6 24,1	-	-
Total power (kW) ELECTRIC	(a) (b) (c) (d)	- - - 6	- - - 6	- - - 12	- - - 6	- - - 6	10	15,5
Power supply tension 50/60Hz	(a) (b) (c) (d)	- - - 400V / 3N	- - - 400V / 3N	- - - 400V / 3N	- - - 400V / 3N	- - - 400V / 3N	400V / 3N	400V / 3N
Accessories available upon request								
Plateshelf		x	x	x	x	x	x	x
Compartment heating kit			x			x		
Grill for oven		x (models F)	x (models F)	x (models F)	x (models F)	x (models F)		x (models F)
Pan holder grill		x	x	x	x	x	x	x

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 solid top from the **baron** Settecento series, please contact the local dealer.



Installation layout



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