

SERIE 700

Code 8031561420

Model 7FO/G800



GAS OVEN

General Characteristics

The 700 BARON line is made in compliance with strict European Standards in terms of safety, hygiene, reliability and respect for the environmental and is certified under international standards such as CE, GOST, AGA and others. Stainless steel with scotch-brite finish heightens the aesthetic appeal, and the technological and ergonomic innovation of this equipment. Thanks to great compositional flexibility, cook tops can be matched with oven bases and accessorised with hygienic finishes. Customised line-ups are possible by combining and fixing the equipment back to back, flushed sideways with perfectly sealed connections, or by creating "bridge" structures, offering top solutions to any chef.

Basic range features:

- 2" height adjustable stainless steel feet.
- removable control panel for access, moulded and shaped to avoid withholding dirt.
- recessed, tilted and ergonomic knobs.



BASES

Technical/Functional Characteristics

- Thermally insulated stainless steel cooking area (57.2x58x30 cm), equipped with 3 antitipping guides for 2/1 Gastronorm containers.
- Perfectly insulated stainless steel door and inner door, fitted on heavy-duty self-balanced hinges.
- Full length thermally insulated ergonomic handle.
- Stabilised flame burner housed below the hearth.
- Pilot burner with piezo ignition.
- Automatic valve with thermocouple for gas safety.
- Thermostatic temperature control from 110 to 330°C.

Technical Data

Dimensions	
Width (mm)	800
Depth (mm)	700
Height (mm)	620
Gas connection (Ø)	-
Electric connection (V/~ /HZ)	-
Cold water connection (Ø)	-
Hot water connection (Ø)	-

Cold soft water connection (Ø)	-
Drain (Ø)	-
Gas power (KW)	6,5
Electric power (KW)	-
Plate dimensions (mm)	-
Tank capacity (Lt)	-
TANK DIMENSIONS	-
Internal ovens dimension(mm)	790 x 405 x 543