

SERIE 900

Code CR0785359

Model 90TP/G800



GAS TARGET TOP - TOP VERSION

General Characteristics

The 900 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 mm thick moulded tops;
- 2" height adjustable stainless steel feet;
- removable control panel for access, moulded and shaped to avoid withholding dirt;
- recessed, tilted and ergonomic knobs.



TARGET TOPS

With its high performing central burner, the gas solid top has different heating zones, with a heat concentration that decreases towards the peripheral area, allowing for slower cooking or to keep food warm. It is available in full or half modules and is combined with gas burners or completely electric.

Technical/Functional Characteristics

- Cast iron brushed griddle with removable central disc;
- High power (14 kW) central burner with piezoelectric ignition;
- Distinguished heating zones with maximum temperature in the centre 500°C, decreasing towards the perimeter;
- safety valve with thermocouple and supplied power progressive adjustment;

Technical Data

| DIMENSIONS | |
|-----------------------------|------|
| Width (mm) | 800 |
| Depth (mm) | 900 |
| Height (mm) | 250 |
| Gas connection (Ø) | 1/2" |
| Electric connection (V~/HZ) | |
| Cold water connection (Ø) | |
| Hot water connection (Ø) | |

| Cold soft water connection (Ø) | |
|--------------------------------|-----------|
| Drain (Ø) | |
| Gas power (mm) | 14 |
| Electric power (mm) | |
| Plate dimensions (mm) | 791 x 700 |
| Tank capacity (Lt) | |
| TANK DIMENSIONS | |
| Internal ovens dimension(mm) | |



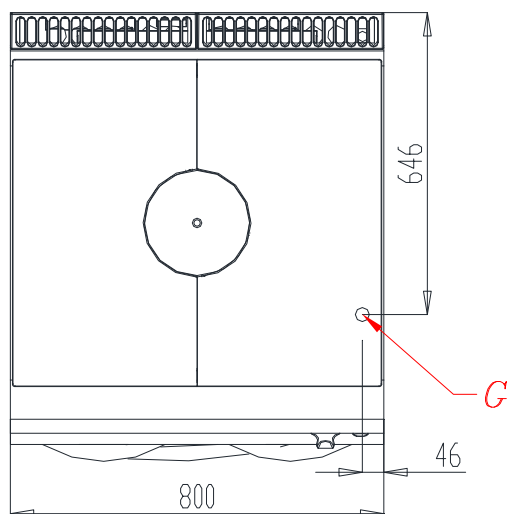
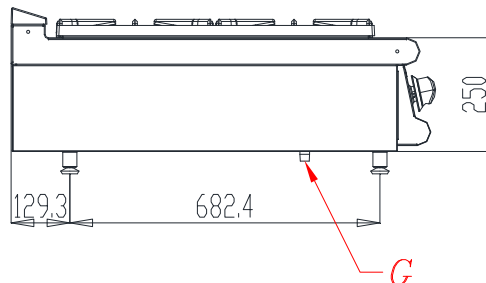
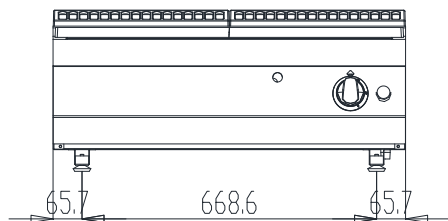
SERIE 900

Code CR0785359

Model 90TP/G800



Installation Layout



G gas connection | E electric connection | CW cold water connection | HW hot water connection | SW soft cold water connection | D drain

Accessories

| Code | Description |
|------------|---|
| 8031900340 | RIGHT SIDE FINISHING END PIECE FOR 900 LINE |
| 8031900350 | LEFT SIDE FINISHING END PIECE FOR 900 LINE |
| 8031900211 | SIDE SUPPORTING TIP TOP - RIGHT - 900 SERIE |
| 8031900460 | FIXED SIDE TOP - RIGHT - 900 SERIE |
| 8031900221 | SIDE SUPPORTING TIP TOP - LEFT - 900 SERIE |
| 8031900470 | FIXED SIDE TOP - LEFT - 900 SERIE |
| 8031900140 | SET OF TRY SLIDES GN2/1 |
| 8031900150 | CHROMED WIRE GRID GN2/1 |
| CR0980049 | DOOR W=400 |
| 8031900170 | DRAWERS' KIT GN2/1 H150 |
| 8031900120 | KIT FOR STATIC WARMER 30°/90°C FOR BASES L=400 MM |
| 9KRV | FAN ASSISTED HEATED CUPBOARD GN2/1 |
| 8031920400 | SWIVELLING CASTOR |
| 8031920410 | SWIVELLING CASTOR WITH BRAKE |
| 8031920600 | KIT 4 SWIVELLING CASTOR (2 WITH BRAKE) |
| 8031920200 | |
| 8031900340 | RIGHT SIDE FINISHING END PIECE FOR 900 LINE |
| 8031900350 | LEFT SIDE FINISHING END PIECE FOR 900 LINE |
| 8031900211 | SIDE SUPPORTING TIP TOP - RIGHT - 900 SERIE |
| 8031900460 | FIXED SIDE TOP - RIGHT - 900 SERIE |
| 8031900221 | SIDE SUPPORTING TIP TOP - LEFT - 900 SERIE |
| 8031900470 | FIXED SIDE TOP - LEFT - 900 SERIE |
| 8031920330 | FRONTAL KICK PLATE W=800 |
| 8031920380 | SIDE KICK PLATE 900 SERIE |
| 0592400 | CLOSING PANEL FOR 900 SERIE |

