

Boiling pans

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 AISI 304 18/10 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.



Large (2") chrome-plated brass drain valve.



Extended stainless steel handle for safety.

Technical/functional characteristics

This range includes 2 gas models (one with indirect heating) and an electric model with indirect heating only.

- AISI 304 18/10 stainless steel external coating, container, lid and cavity wall (indirect heat models);
- AISI 316 stainless steel container base;
- shelf combined in a single surface with the container;
- lid balanced by an adjustable tension spring system and a heat-resistant handle;
- progressive-action hot and cold water inlet manopole knobs ;
- 2" discharge tap

Gas models

- Burner set with piezo-electric ignition, pilot burner and thermocouple safety valve;
- pilot burner indicator light;
- the indirect heating models also include a safety assembly (safety valve, depression valve and cavity filler tap) as well as a pressure gauge on the control panel and a cavity water level indicator.

Electric models

- Heating via reinforced Incoloy elements inside the cavity wall, immersed in water and fitted with a protection thermostat;
- progressive power regulation with 'Equipment under tension' indicator light;
- safety assembly, pressure gauge and level indicator as for gas models.

SAFETY, HYGIENE, QUALITY

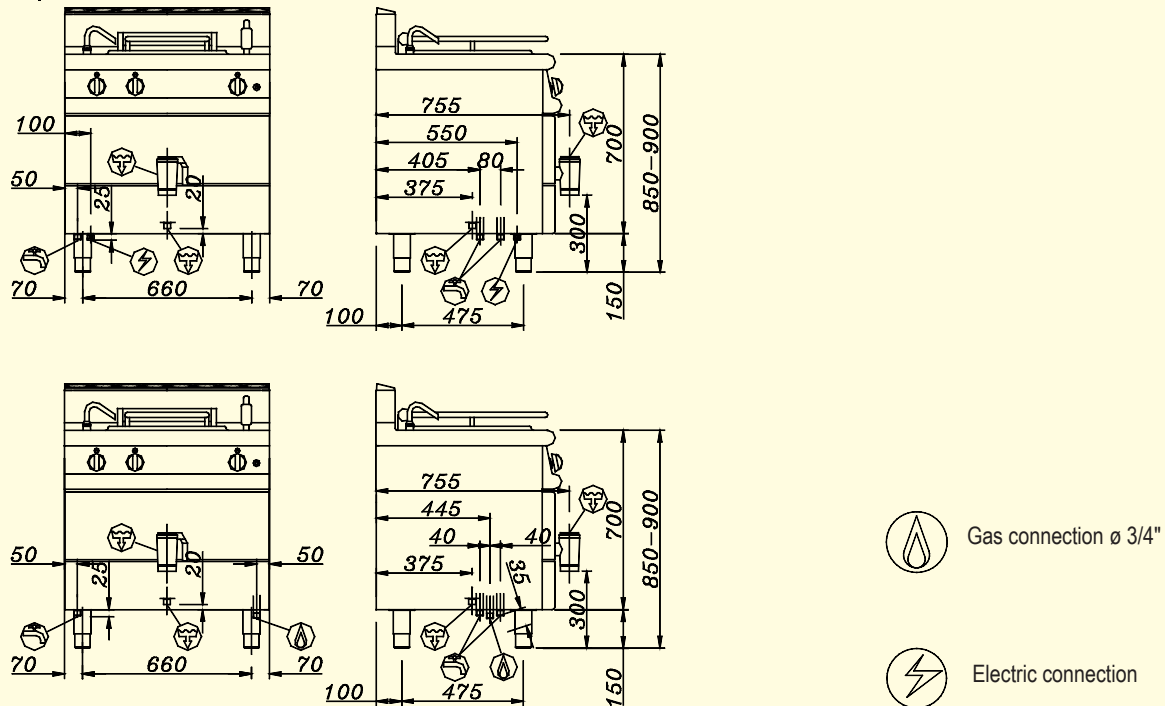
Technical Data

	7PN/G50	7PN/GI800	7PN/EI800
External dimensions (mm)	800 x 700 x 850	800 x 700 x 850	800 x 700 x 850
Pan dimensions (ø x depth)	ø395x450	ø395x450	ø395x450
Rated / real capacity (l)	50 / 45	50 / 45	50 / 45
Total power (kW)	10	10	6
Power supply tension 50-60 Hz (V)			400V/3N~
Accessories available upon request			
1 sector basket			
2 sectors basket			
Windproof chute			
Plateshelf			
Guide to the choice of models			
Liquids (water, broth)	x		
Thick liquids (milk, creams)		x	x
Vegetables in water		x	x
Partial fillings		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 GPL.
For further information on the special features of boiling pans from the **baron** Settecento series, please contact the local dealer.



Installation layout



I - 32030 - Bribano di Sedico (BL) Italy - via Miari, 20

Tel. 0437 8554 - Fax 0437 855444

E-mail: info@baronprofessional.com

Website: www.baronprofessional.com