

Ranges with ceramic plate

The 'Novecento Baron' series

Produced in compliance with strict European regulations in terms of safety, hygiene and reliability, the new Novecento baron range is **CE** certified. The innovatory visual design, technology and ergonomics of these appliances are enhanced by the use of AISI 304 18/10 stainless steel with a Scotch Brite finish. Exceptional freedom of configuration makes it possible to combine top-mount models with ovens and neutral bases available with a range of accessories. Configurations can also be customised by placing the appliances perfectly "flush-sealed" either back-to-back or side-by-side, or through "a bridged" arrangement that provides high-level ad-hoc solutions to the requirements of the Chef.



*Glass-ceramic surface.
Heat-resistant and of high
carrying capacity*



Technical/functional characteristics

These really innovative appliances with a single top surface easy to clean can reach in just a few minutes a 300°C temperature by irradiation.

The models fitted with a sensor ensure a large energy saving as the plate only heats in the presence of a kettle. The range offers a choice of 4 top models and 2 free-standing models.

The features:

- Smooth cooking top, solid and ultraresistant to the most extreme temperature changes
- Circular cooking area on all models
- Fine and continuous power supply adjustment for each cooking area
- The 2.4 kw and 3.4 kw heating area are divided into two concentric zones with independent power control.
- The central zone power is controlled by an energy regulator
- "Power on" pilot light placed on the control panel

- Pilot lights fitted under the glass-ceramic plate warning for caution (hot plates)

Electric oven

- Stainless steel heating elements located both overhead and below the oven base plate;
- thermostat temperature control in the chamber from 100°C to 300°C;
- various connection possibilities;
- warning light indicating "Equipment under tension";
- warning light indicating that the set temperature has been reached.



SAFETY, HYGIENE, QUALITY

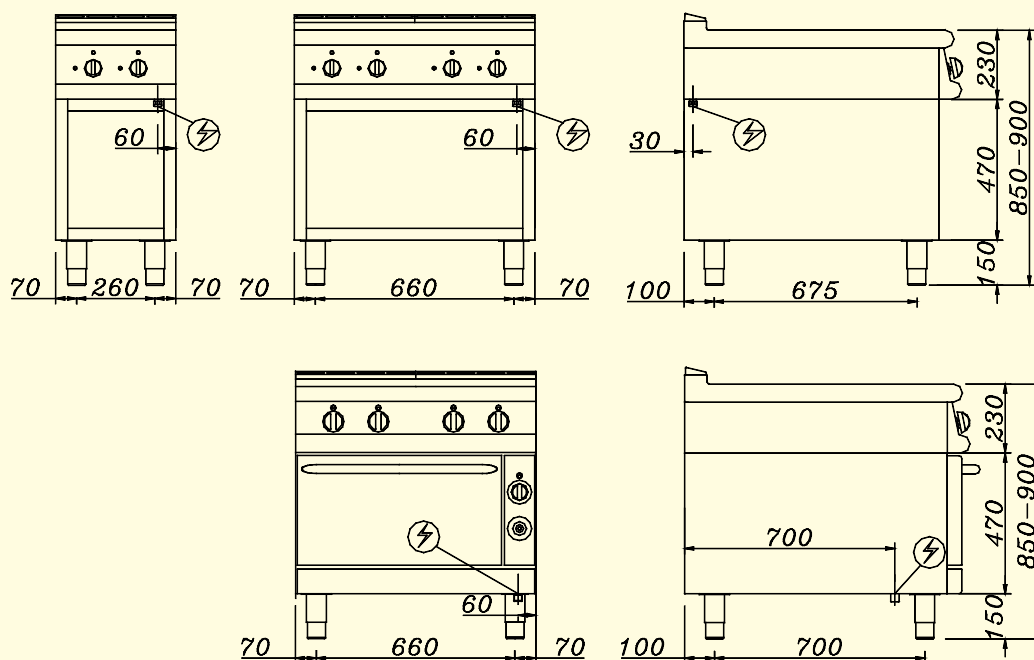
Technical Data

	9PC/VCE400	9PC/VCE800	9PCV/VCE400	9PCV/E800	9PCF/VCE800
Models with sensor	9PC/VCEP405	9PC/VCEP805	9PCV/VCEP405	9PCV/VCEP805	
External dimensions (mm)	400x900x230	800x900x230	400x900x850	800x900x850	800x900x850
Cooking top					
Ceramic-glass plate 2,4 kW	2		2		
Ceramic-glass plate 3,4 kW		4		4	4
Total plate power (kW)	4,8	13,6	4,8	13,6	13,6
Internal oven dimensions (mm)	-	-	-	-	535x690x270
Oven power (kW)		-	-	-	6
Total power (kW)	4,8	13,6	4,8	13,6	19,6
Power supply tension 50-60 Hz (V)	400V / 3N~	400V / 3N~	400V / 3N~	400V / 3N~	400V / 3N~
Fitting					
Reduced GN 2/1 grid					x

For further information on the special features of ceramic-glass range from the **baron** Novecento series, please contact the local dealer.



Installation layout



Electric connection



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