

Pasta cooker

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.



Gas models

- Burners with stabilized flame and piezo-electric ignition of pilot burner;
- safety valve with thermocouple and independent progressive power regulation for each basin.



Electric models

- Reinforced AISI 316 INCOLOY stainless steel basin heating elements;
- heating unit thermal protectors;
- independent multi-position power regulator for each basin.

Technical/functional characteristics

This range includes 4 monobloc gas or electric models with 1 or 2 basins.

Output and cooking quality are assured by rapid water temperature rise time.

Other specifications:

- upper surface entirely pressed and cut from a single thick sheet of AISI 304 18/10 steel;
- AISI 316 stainless steel cooking basins (alloy with an excellent resistance to corrosion even at very high temperatures), high capacity (42 litres), pressed-formed with internal rounded profile for maximum hygiene and easy cleaning, large foam

expansion capacity and starch residue discharge device;

- removable instrument panel for perfect access, pressed and shaped to avoid the accumulation of dirt;
- ergonomic fitted and inclined knobs;
- hinged door with heat-insulated handle, available with magnetic latch and right or left aperture;
- dry-operation internal basin safety thermostat;
- 2" stainless steel feet, height adjustable from 150 to 200mm;
- lower-mounted gas supply connector.

SAFETY, HYGIENE, QUALITY

Technical Data

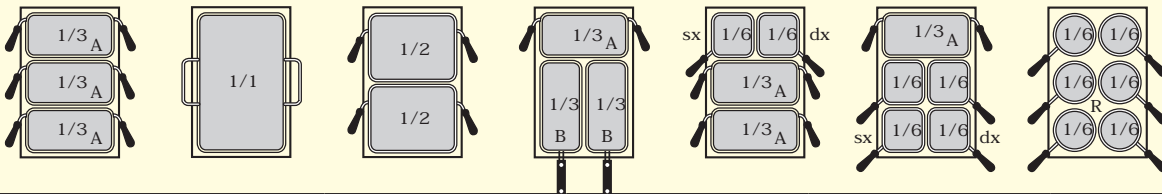
	9CP/G400	9CP/G800	9CP/E400	9CP/E800
External dimensions (mm)	400 x 900 x 850	800 x 900 x 850	400 x 900 x 850	800 x 900 x 850
Tank dimensions (mm)	(n°1) x 307 x 509 x 270	(n°2) x 307 x 509 x 270	(n°1) x 307 x 509 x 270	(n°2) x 307 x 509 x 270
Tank capacity (l)	42	2 x 42	42	2 x 42
Total power (kW) GAS	16,5	16,5 + 16,5		
Total power (kW) ELECTRIC			9	9 + 9
Tensione di alimentazione 50-60 Hz (V)			400 / 3N	400 / 3N
Fittings	1 x 1/3A + 2 x 1/3B	1 x 1/3A + 2 x 1/3B	1 x 1/3A + 2 x 1/3B	2 x 1/3A + 4 x 1/3B

Accessories available upon request

Lid

Base grill

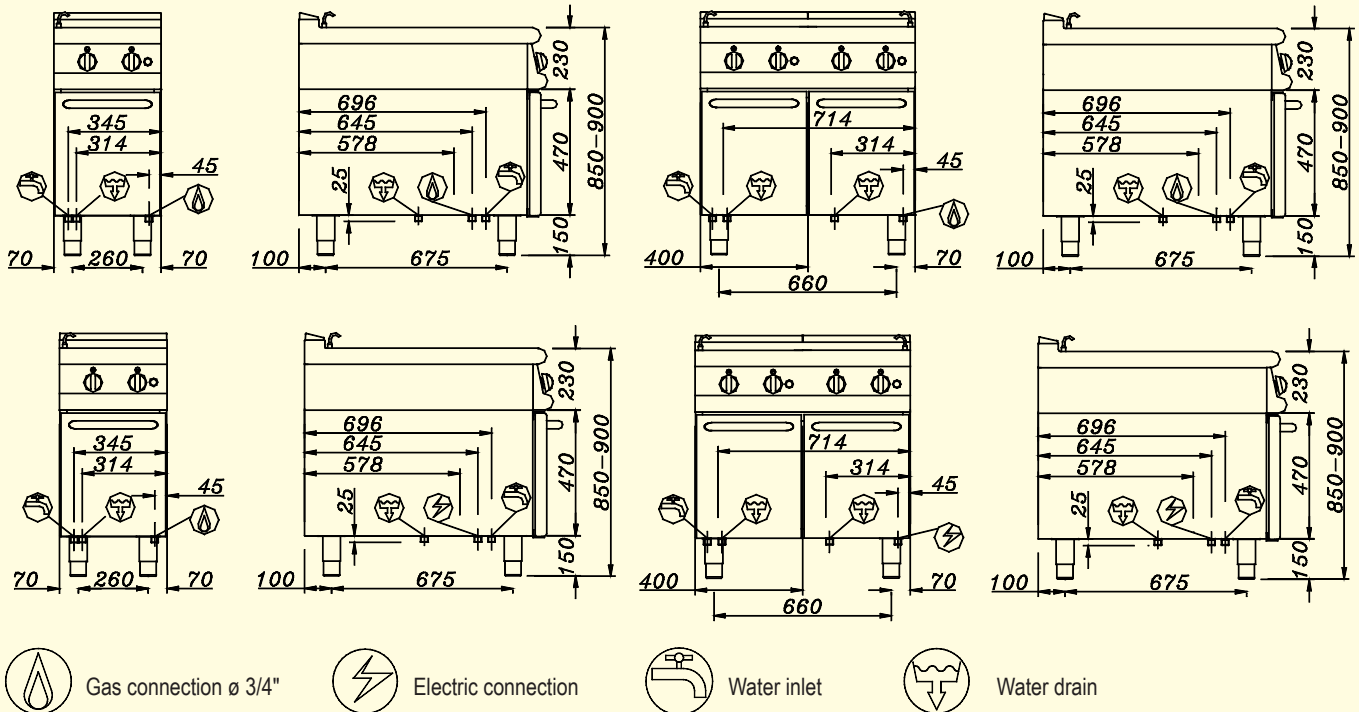
Baskets Examples of in-basin basket arrangement



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 pasta cooker from the **baron** Novecento series, please contact the local dealer.



Installation layouts



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