

cucine professionali

Solid top

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.



Electric solid top



Technical/functional characteristics

The range includes top-mounted models (gas or electric), monobloc models (gas or electric) and gas or electric over-oven models. Providing the 'simple service' solution of 'tuttapietra' combined with flames. The thickness of the plate, the large cooking area and the remarkable power of the burner guarantees a high level of productivity and quality of cooking. Other characteristics include:

Gas models

- Smoothed cast iron plate with removable central disk;
- high powered central burner (10.5 kW) with piezo-electric ignition;
- separate thermal areas with a maximum temperature in the middle of 500°C, decreasing towards the perimeter;
- safety valves with thermocouple with progressive power regulation;
- removable instrument panel for perfect access, pressed and shaped to avoid the accumulation of dirt;
- ergonomic fitted and inclined knobs;
- compact flue;
- various connection possibilities.

Electric models

- Chromed cast iron plate with removable central ring;
- four 2.5 kW heating elements;
- ergonomic recessed slanted knobs for regulation of thermostat-controlled heating elements;
- 13 A power regulator;
- removable instrument panel for perfect access, pressed and shaped to avoid the accumulation of dirt;
- various connection possibilities.

Gas oven

- Thermally-insulated stainless steel oven (530x580x300mm) fitted with 3 anti-tilt guides for 1/1 and 2/1 reduced Gastronorm containers;
- thick stainless steel bottom for efficient heat distribution;
- door and internal door made from stainless steel, fully insulated and mounted on self-balancing hinges;
- ergonomic full length handle with thermal insulation;
- under-base burner with stabilised flame;
- pilot burner with manual piezo-electric ignition;
- automatic thermocouple gas cut-off safety valve;
- thermostat temperature control from 110 to 330°C;
- 2" height adjustable STAINLESS STEEL feet.

Electric oven

- Stainless steel heating elements located both overhead and below the oven base plate;
- thermostat-controlled oven temperature ranging;
- operation indicator light;
- "Equipment under tension" warning light.



SAFETY, HYGIENE, QUALITY

Technical Data

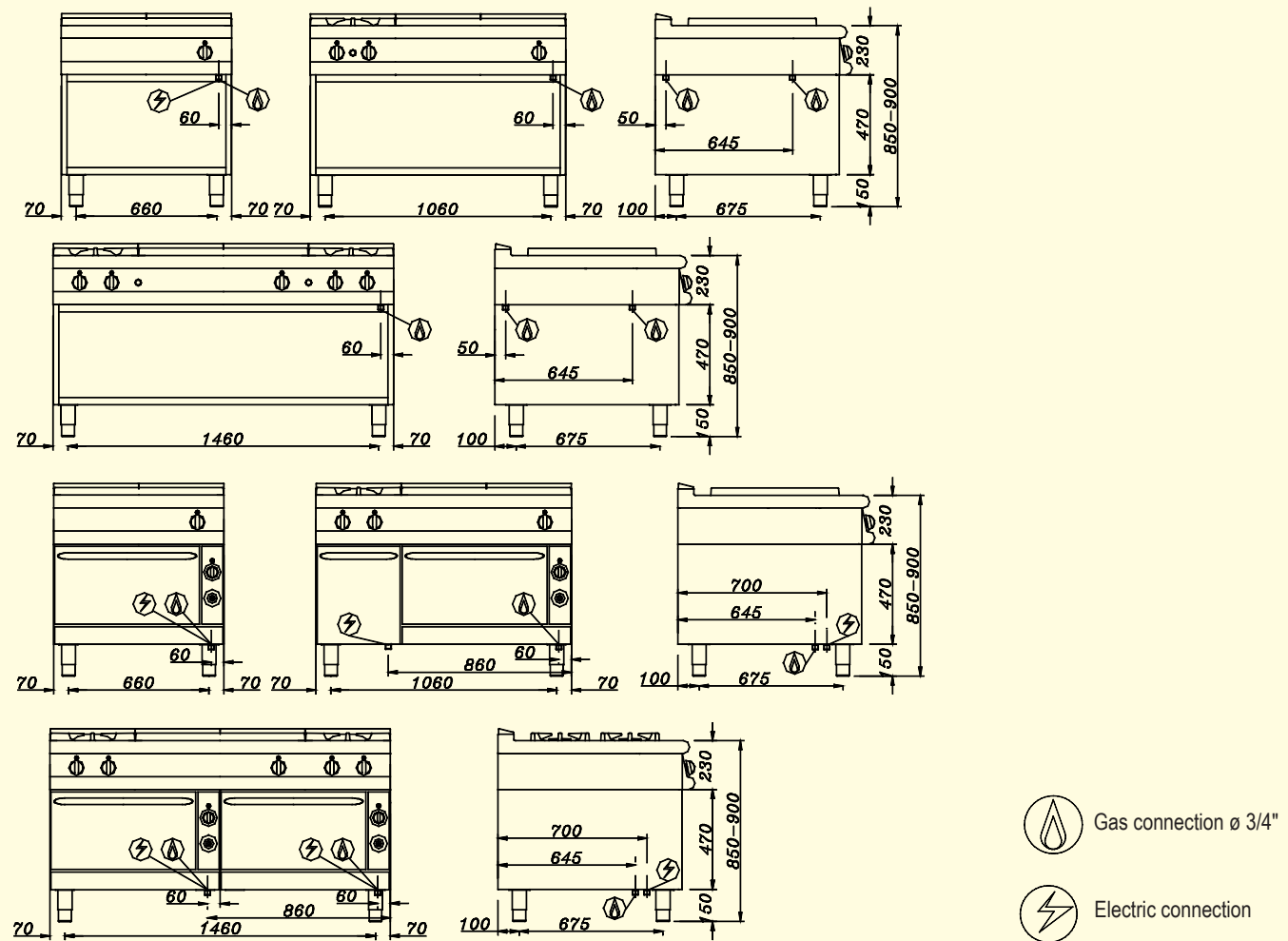
	GAS models					ELECTRIC models	
	(a) 9TP/G800	9TP/G120	9TP/G160	9TPM/G800	9TPM/G120	9TP/E800	9TPV/E800
	(b) 9TPV/G800	9TPV/G120	9TPV/G160	9TPMV/G800	9TPMV/G120		9TPV/E800
	(c) 9TPF/G800	9TPF/G120	9TPF/G160	9TPMF/G800	9TPMF/G120		9TPF/EE800
	(d) 9TPF/GE800	9TPF/GE120	9TPF/GE160	9TPMF/GE800	9TPMF/GE120		
External dimensions (mm)	(a) 800 x 900 x 230 (b) 800 x 900 x 850 (c) 800 x 900 x 850 (d) 800 x 900 x 850	1200 x 900 x 230 1200 x 900 x 850 1200 x 900 x 850 1200 x 900 x 850	1600 x 900 x 230 1600 x 900 x 850 1600 x 900 x 850 1600 x 900 x 850	800 x 900 x 230 800 x 900 x 850 800 x 900 x 850 800 x 900 x 850	1200 x 900 x 230 1200 x 900 x 850 1200 x 900 x 850 1200 x 900 x 850	800 x 900 x 230	800 x 900 x 850 800 x 900 x 850
Plate dimensions (mm)	790 x 550	790 x 550	790 x 550	395 x 550	395 x 550	790 x 550	790 x 550
Total power (kW) GAS	(a) 10,5 (b) 10,5 (c) 19 (d) 10,5	19,7 19,7 25,2 18,7	27,9 27,9 40,9 27,9	14,9 14,9 23,4 14,9	24,1 24,1 32,6 24,1	-	-
Total power (kW) ELECTRIC	(a) - (b) - (c) - (d) 6	- - 6 6	- - 12 -	- - 6 -	- - 6 -	16	16 22
Power supply tension 50/60Hz	(a) - (b) - (c) - (d) 400V / 3N	- - - 400V / 3N	- - - 400V / 3N	- - - 400V / 3N	- - - 400V / 3N	400V / 3N	400V / 3N 400V / 3N
Accessories available upon request							
Plateshelf	x	x	x	x	x	x	x
Compartment heating kit		x			x		
Grill for oven	x (models F)	x (models F)	x (models F)	x (models F)	x (models F)		x (models F)
Pan holder grill	x	x	x	x	x	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 LPG.

For further information on the special features of solid top from the **baron** Novecento 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