



SCOTS ICE AUSTRALIA
foodservice equipment

FULLY CUSTOMISABLE KITCHEN SOLUTIONS

SELECT AND CUSTOMISE THE EQUIPMENT BEST SUITED TO YOUR BUSINESS

ABN: 54 080 084 260
Unit 5 / 175-179 James Ruse Drive
Rosehill NSW 2142
www.scotsice.com.au

Free Call: 1800 222 460 (*Nation wide*)
Phone: (02) 9684 5666
Email: info@scotsice.com.au



CUSTOMISE YOUR LINEUP

Baron is well aware of the importance of a customised kitchen and therefore provides bespoke solutions designed to meet the specific needs of every customer.

Besides the standard equipment in our catalogue, we offer special designs that create custom-built range kitchens each with a different hygienic top in order to address differing requirements relating to available space and functions.





Top finishing elements



End finishing elements



Stainless steel grids



Removable splashback



Directable water tap



Refrigerated bases



Drawer options



Bottle holder



Neutral bases



Bases with tray slides



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SINGLE PIECE TOPS

In a professional kitchen, the single piece top kitchen is a unique choice; design, user-friendliness and quality are just some of the features that make Baron your perfect kitchen partner, capable of understanding and providing the best solution for all your requirements.

In constructing a unique, one-piece worktop we utilise all developed, tested and certified technology that modular production can offer, continuing to guarantee the quality and reliability that have been the Baron hallmark around the world since 1995.

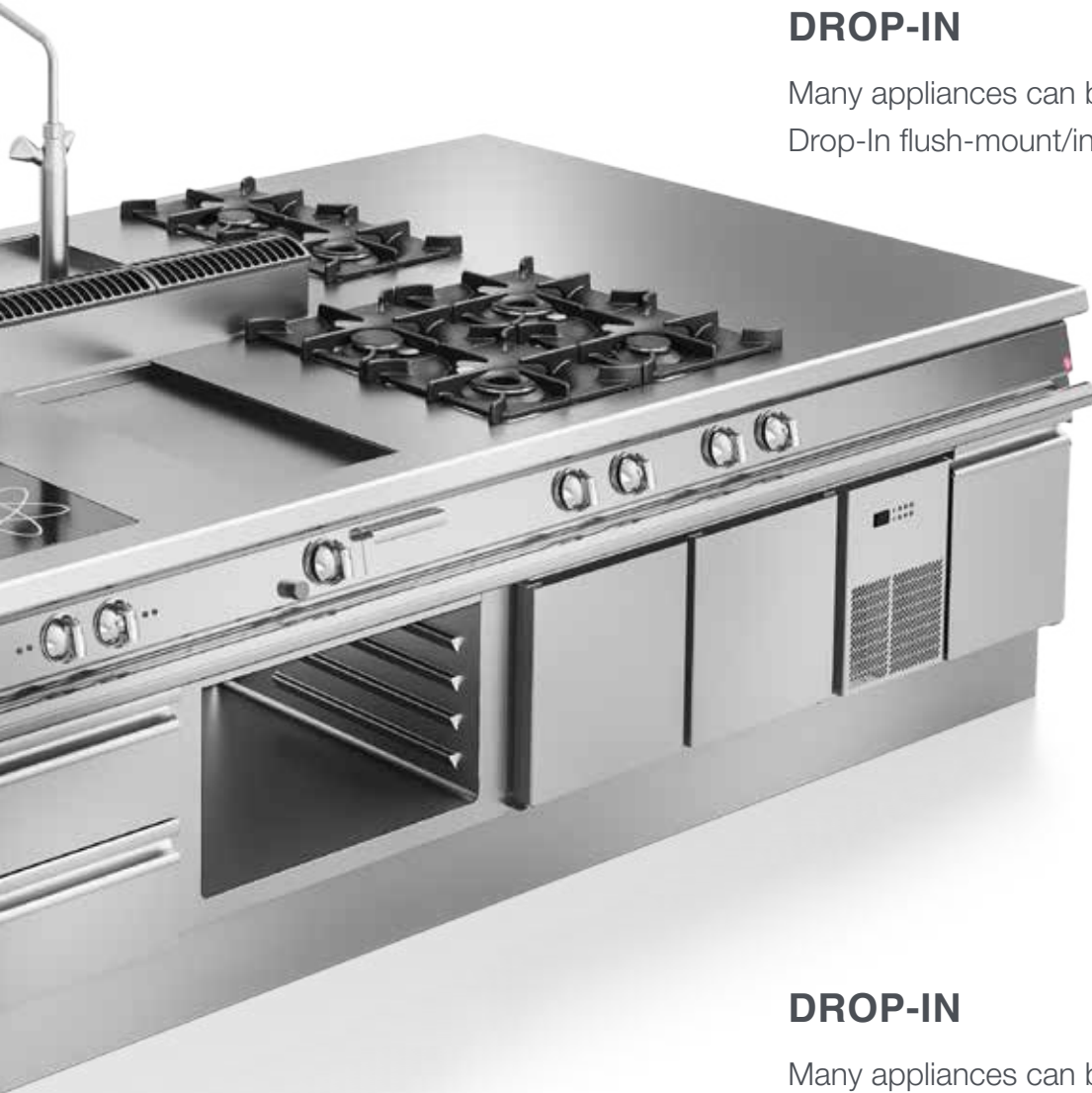


REINFORCED STRUCTURE

A solid and closely-packed grid of stiffeners underneath the worktop ensures great sturdiness and long-term durability

30/10 SOLIDITY

The 3mm thick AISI 304 steel ensures that the top is extremely solid and long-lasting.



DROP-IN

Many appliances can be installed using the Drop-In flush-mount/inset system.

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WELDING

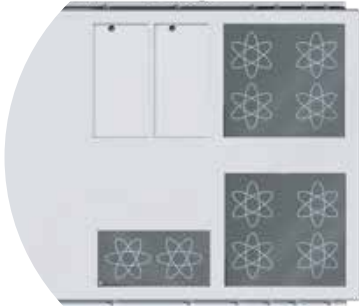
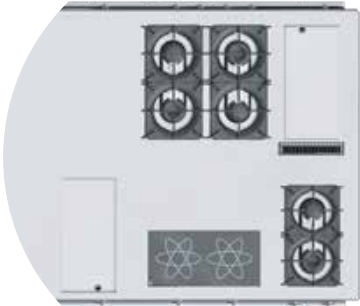
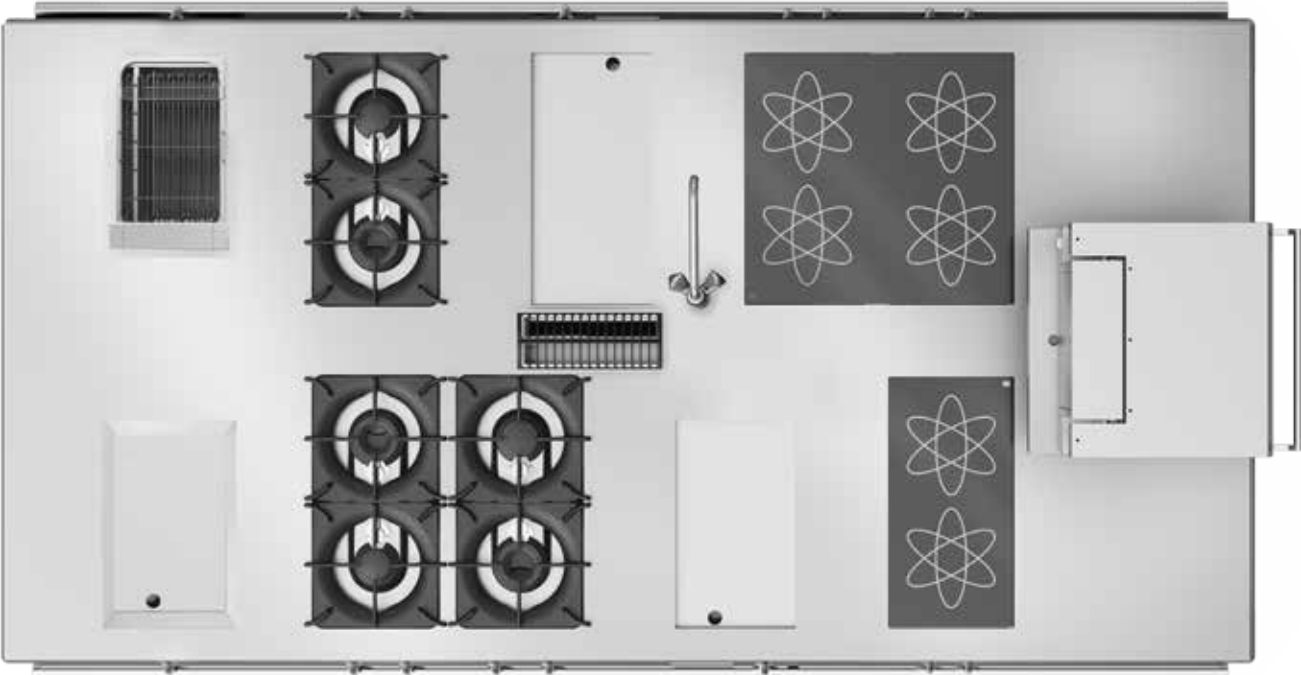
The option of welding appliances to the one-piece top ensures its maximum solidity.



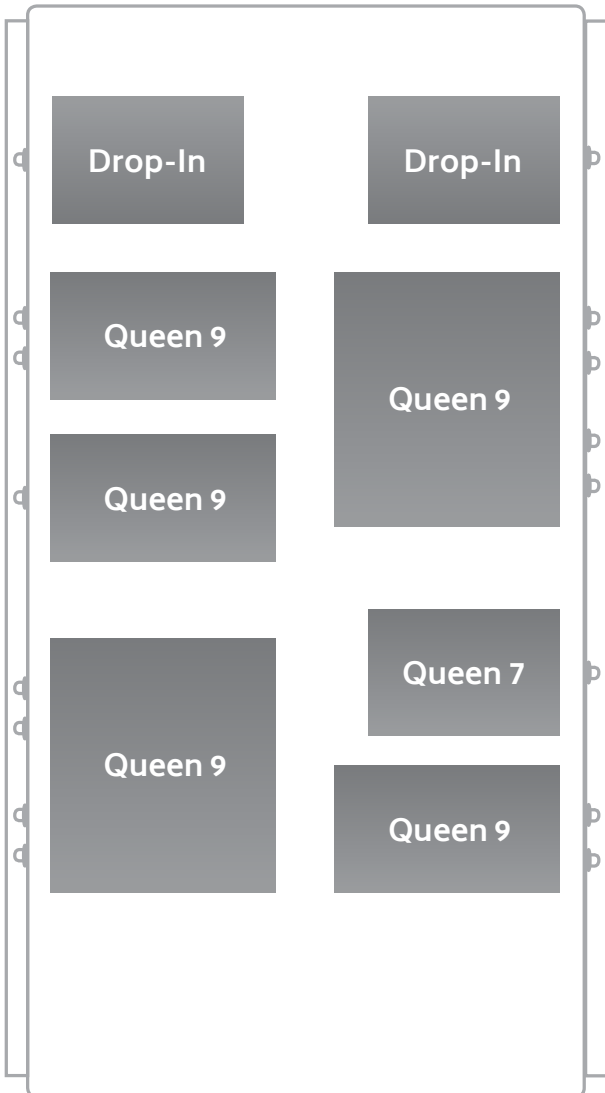
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ENDLESS POSSIBLE COMBINATIONS



You can choose the power and size of the appliances for your one-piece worktop so that it suits the requirements of the kitchen area and the menu you wish to create.



The numerous appliances developed by Baron are available when configuring a one piece top style kitchen and you can also mix elements from different lines (Queen9, Queen7, serie Giano, Drop-In) to create your own one-of-a-kind kitchen.

The possibility of using the entire Baron catalogue multiplies the available number of combinations and variations that can be developed by our technical department to suit customer needs.

Whether you have lots of space available, and desire an island, or need to make the most of a small room with a wall-side one-piece worktop, Baron solutions are designed to meet all customer requirements.





Hygienic Base Cabinets

Seamless design ensures easy cleaning and hygiene. Every corner is carefully rounded to facilitate daily cleaning.



Standard Cabinets

Choose your own composition: with storage flap or drawers.



Refrigerated Base Cabinets

Keep fresh the products you serve. Choose either flaps or drawers for the solution best suited to your requirements.



Service Compartments

Ready access to and control over utility connections. The compartment assists management of and accessibility to services, guaranteeing the equipment's safe use and long life.





FREE-STANDING BASE UNITS

The cabinets situated under the worktop remain separate for all worktop on base unit applications, regardless of the structure of the one-piece worktop.

By choosing from a vast catalogue of accessories, you can make your kitchen even more distinctive and practical.



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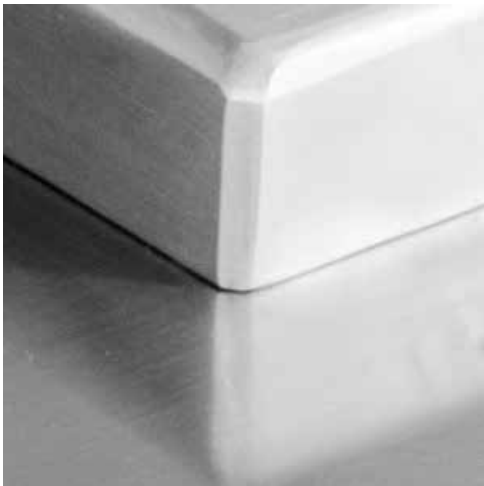
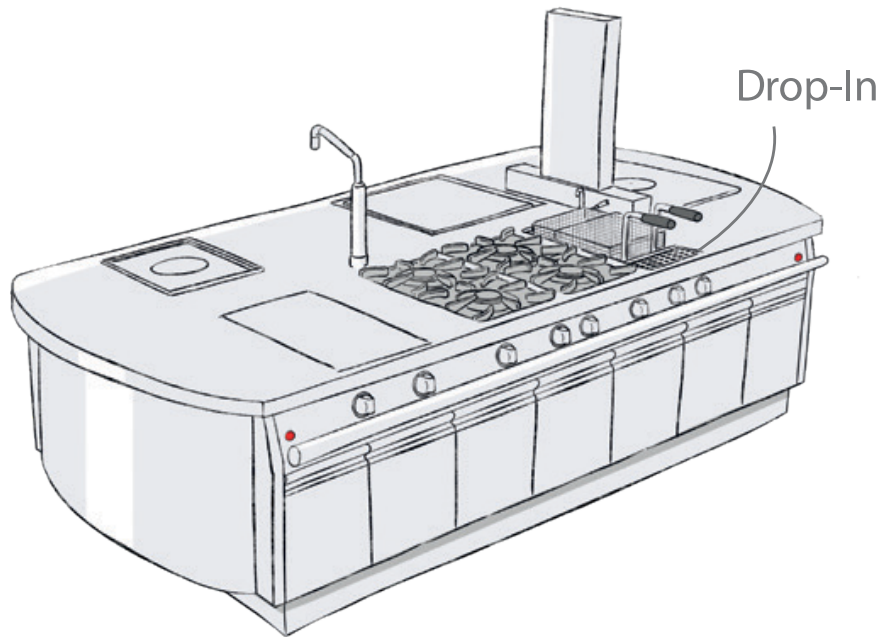
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DROP-IN SOLUTIONS

Drop-In installations allow great flexibility in the use of the kitchen worktop. Their modular nature means that you can also handle future requirements regarding the type of service to be offered.

Equipment stability and safety is guaranteed by a special reinforcing structure that allows you to have a tool that is adaptable over time, but at the same time lasting and reliable.

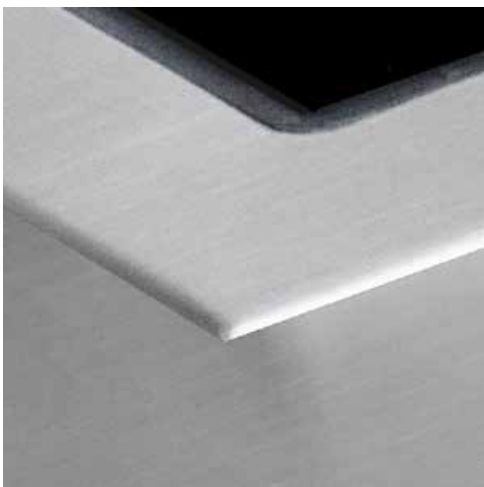




INSET

Quick and easy to achieve.

Installation is easy as the modules simply rest on the worktop.



FLUSH

A stylish, modern solution.

The rim of the appliance is flush with the worktop meaning there are no structural obstacles.

SET THE TONE OF YOUR KITCHEN WITH COLOUR





Give your kitchen distinctive character. With unlimited colour options, this beautiful glossy finish can be applied to any cabinet or oven door, side panels and even the control panel.

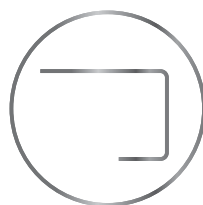
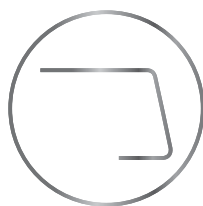
The scratch and heat resistant coating is perfect for those wishing to make a statement with their kitchen equipment and add those finishing touches by allowing the colour palette and aesthetic of the establishment to extend beyond the boundaries of the kitchen and brings the whole place to life.



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ADD YOUR PERSONLAISED TOUCHES



FRONT PROFILES

The attention to detail and the design that Baron puts into the creation of its Majesty one-piece worktops are also to be seen in the choice of worktop edging.

In accordance with style of the project, various alternatives are considered that make the one-piece worktop a genuine kitchen design element.



SIDE PANELS

The side of a one-piece worktop can also be customised and Baron has created the following solutions.

ELEMENTS THAT MAKE THE DIFFERENCE



Mixer stand



Pot and pan rack



Salamander grill stand



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