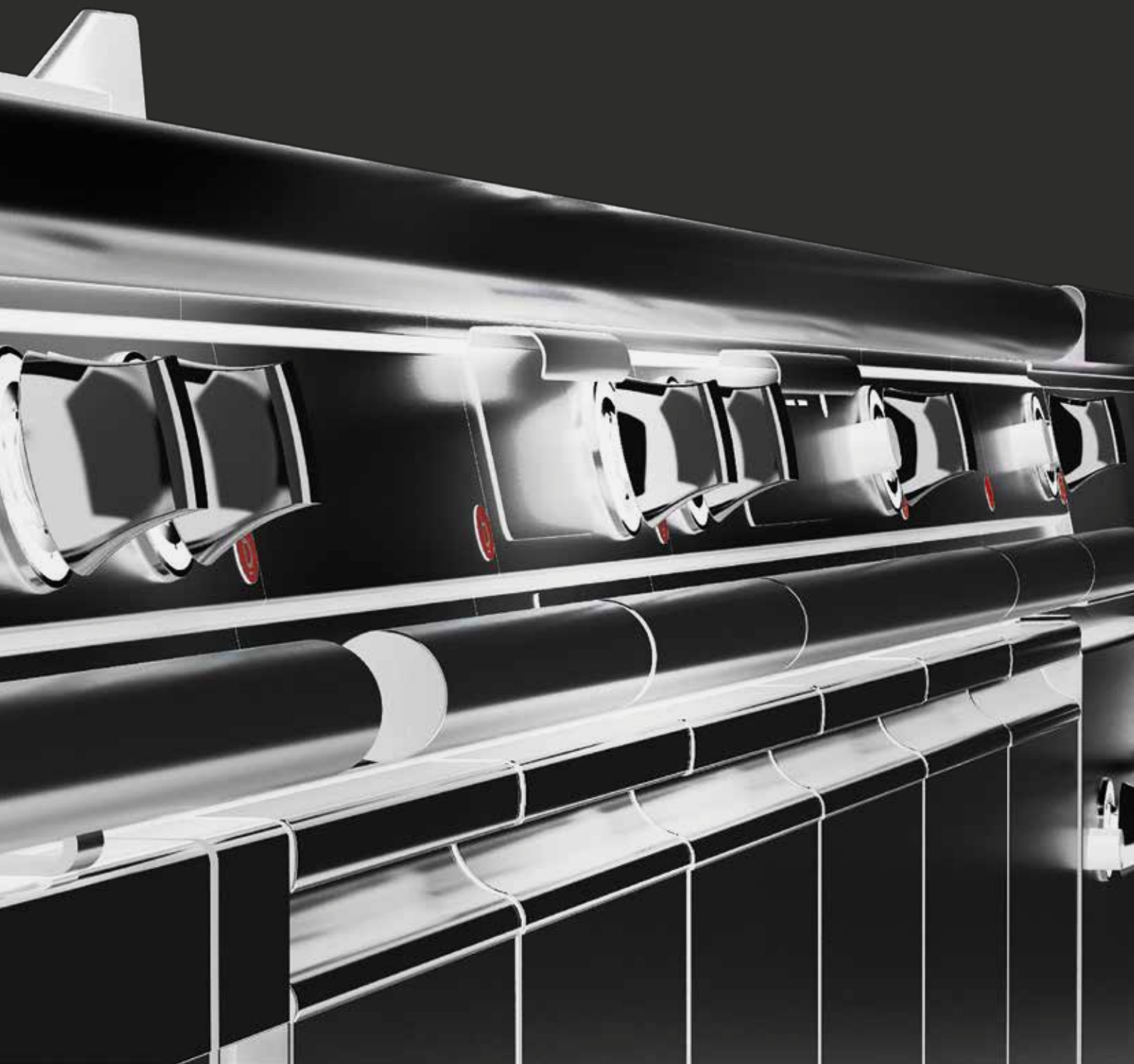




baron



"I chose Baron  
for the uniqueness  
and elegance of its design.  
Baron is striking in its harmony,  
in the distinctiveness  
of the details and of the steel.  
Its practical features give a natural touch to cooking.  
There's something extraordinary about it with a safe,  
professional feel."



2	Baron / The choice that makes the difference
4	Discover the benefits of a customer friendly kitchen
7	New Queen kitchens
8	Guaranteeing all the safety and user-friendliness you need
10	Providing more room for your inventiveness and creativity
12	The new knobs: complete protection and guaranteed hygiene
14	Queen9
16	Queen7
18	Select and customise the professional equipment best suited to your business
26	Drop-in 7
28	Giano Serie
30	One Piece Top
32	Serie 600
34	Kitchen Preparation
36	We can design your ideal kitchen by drawing on our ideas, efficiency and experience
36	Our chefs and technical experts will help you to get the best from our kitchen equipment
37	As always, efficiency is the backbone of our services



## THE MARK OF STYLE EVOLUTION

# BARON

It was in 1995 that Baron started designing and manufacturing its professional kitchens. Quality, efficiency and meticulous design came together for the first time in perfect harmony, like the colours of a palette, instantly responding to the expectations of restaurateurs



and to the latest trends in cooking. In a never-ending drive to achieve both beauty and technological advances, the new Baron designers made it their mission to interpret the needs and the future of those who have turned their culinary expertise into an art.

The range of integrated Baron systems and equipment expanded, becoming the leading choice of the finest international chefs, who are creative in their art but highly demanding in their choice of equipment.



The choice for chefs looking for durability and absolute hygiene, but also flexibility and practical solutions to ensure all-round ease and safety. Still today, Baron is loved for its reliability and performance, and its kitchens are the number one ingredient in any recipe.

## BARON KITCHENS. THE CHOICE THAT MAKES THE DIFFERENCE

### SOLIDITY

The use of top-quality extra-thick steel, with the closest attention to every detail throughout the production process are just some of the features that make Baron kitchens so unique.

### RELIABILITY

The choice of materials and the quality of construction give Baron kitchens their extreme reliability and durability, making them the perfect partner for every professional chef.

### FLEXIBILITY

The wide range of models means you can choose the perfect solution for your own personal needs: From classic gas and electric Ranges to computerised Fryers and Bratt Pans, through to products for special purposes such as Woks, induction and other electronic programmable items.





ACROSS-THE-BOARD CUSTOMER CARE

## DISCOVER THE BENEFITS OF A CUSTOMER FRIENDLY KITCHEN

All Baron equipment is supplied complete and **ready for use** straight away. An intelligent choice that allows us to **optimise and accelerate shipping and installation times**. For example, in the case of installations on a base cabinet with doors, our products leave the factory preassembled and supplied in a single package (worktop, base cabinet base cabinet with doors and oven versions) instead of separate packages needing to be assembled on site.



### EXTENSIVE RANGE OF ACCESSORIES

The huge choice of Baron accessories allows equipment to be adapted to meet numerous different requirements, both practical and aesthetic, and create a set of eye-catching, fully-functional complementary components.

The accessories available include: castor kit, bridging kit, end panels, handrail, mixer tap, base cabinet installation kit (rack supports, drawers, heating plate kit, refrigerated bases), suspended units.

### MAXIMUM HYGIENE AND EASY CLEANING

The exclusive use of press-moulded worktops and flush-fitting side coupling of equipment prevents the ingress of dirt and ensures improved efficiency and hygiene, whilst facilitating cleaning. The entire range can be on standard feet or on a stainless-steel or masonry plinth.

### BESPOKE OPTIONS

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.





# NEW QUEEN KITCHENS, TRULY REGAL STYLE



A PRACTICAL AND HARMONIOUS COMBINATION  
OFFERING NEW WORK PERFORMANCE

You can recognise a Baron kitchen by its design and the feeling of solidity in every detail. Characteristics that are deep-rooted in the company's stylistic tradition and maintain a unique and distinguishing quality despite undergoing continual development. Every Baron product has an in-built aesthetically-pleasing and at the same time ergonomic design that creates a stylish and harmonious line featuring details that will facilitate your tasks in the kitchen whilst guaranteeing complete safety.

Design by: Raffaello Manzoni & Luca Franzosi



## NEW DESIGN ELEMENTS

# GUARANTEEING ALL THE SAFETY AND USER-FRIENDLINESS YOU NEED

The **linear design** with its new components provides a striking visual impact: features such as the tubular-steel bar, recessed handles in chrome-plated aluminium and control panel heighten and enhance the continuity and minimalist nature of the line.

The **curve** is one of the distinctive features, stylishly sealing off the ends of the unit and is also to be found in the new ventilation grilles.

The **front bar** is a new design feature that increases the kitchen's visual importance and offers clear benefits: it is a comfortable place for the chef to lean on; it means you will remain at a safe distance from the worktop and therefore protects from accidentally knocking against both items lying on the worktop and the knobs. Furthermore, it is additional space that can be very convenient for hanging utensils, tea towels and anything else you would like to keep close at hand.







INNOVATIVE RECESSED  
HANDLE

PROVIDING MORE  
ROOM FOR YOUR  
INVENTIVENESS  
AND CREATIVITY

The **handle** extends continuously along the entire top edge of door. Its peculiarity is not protruding from the doors due to being recessed: this helps to prevent accidental contact whilst working. It is made from aluminium with a shape specially designed to facilitate cleaning as much as possible.

A HOB THAT WORKS WITH YOU  
AND FOR YOU

## THE NEW KNOBS: COMPLETE PROTECTION AND GUARANTEED HYGIENE

The **knobs** offer optimum grip and help the chef to have the setting controls right under his eyes. Special attention has also been paid to the knob bezel that has been expertly designed to avoid penetration of liquids and/or dirt. Thanks to the IPX5 water jet ingress protection rating, awarded after passing specific tests, knobs and knob bezels can be washed at the end of the working day without affecting performance or safety.





FULLY CUSTOMISABLE WITH MAXIMUM POWER RATINGS  
IN A SINGLE STYLISH SOLUTION



The right choice for those seeking **maximum solidity and power**. Queen9 features depth of 900 mm, 20/10 worktop thickness, double-ring burners and the use of stylish stainless steel with Scotch-Brite finish.

Besides offering **exceptional performance and looks**, these features take user practical and ergonomic requirements fully into account. Being fully modular, you can combine various kitchen models with lower ovens and cabinets along with accessories, including with hygienic finishes. With more than 350 models available straight away from the catalogue, Queen9 is already waiting to give its best. Furthermore, every piece of equipment used to create a Queen9 kitchen has a certificate of conformance to international standards, including CE, GAR, AGA and others.

- AISI 304 stainless-steel bases and worktops, Scotch-Brite finish
- Depth of 900 mm for high power and performance
- Catalogue offers more than 350 standard models
- Worktop, base cabinet, base cabinet with doors and oven versions
- 20/10 worktop thickness
- Twin-piece knobs prevent infiltration of dirt and have an IPX5 water ingress protection rating
- Gas ranges having burners with various configurations and power ratings: 3.5 kW - 5.7 kW, 7 kW and 10 kW
- Double-ring burners for 7 and 10 kW models
- Wide range of accessories



THE MOST COMPACT AND VERSATILE SOLUTION  
FOR EVERY WORKSPACE



For those who cannot do without the quality and sturdiness of a Queen kitchen, Series 7 offers 700 mm depth and a smaller footprint, thus **fitting into any room**, burners available in various configurations and power ratings and a stylish Scotch-Brite finish.

The fully-modular design offers **exceptional compositional choice**: you can combine various kitchen models with lower ovens and cabinets along with accessories, including with hygienic finishes; create bespoke configurations, mating and securing equipment back-to-back, sealed tightly flush to the sides or with bridge function, **offering outstanding solutions that always provide the perfect answer to a chef's needs.**

As a complete guarantee, every piece of equipment used to create a Queen7 kitchen has a certificate of conformance to international standards, including CE, GAR, AGA and others.

- 15/10 worktop thickness
- Stainless steel, Scotch-Brite finish
- Sturdy and powerful with compact design
- Depth of 700 mm means it will fit the most common configurations
- Catalogue offers more than 300 standard models
- Worktop, base cabinet, base cabinet with doors and oven versions
- Twin-piece knobs prevent the infiltration of dirt and are watertight
- Gas ranges having burners with various configurations and power ratings: 3,5 kW - 5,7 kW e 7 kW
- Wide range of accessories



BARON'S EXPERIENCE GOES INTO EVERY SINGLE ELEMENT

## SELECT AND CUSTOMISE THE PROFESSIONAL EQUIPMENT BEST SUITED TO YOUR BUSINESS

### GAS RANGES

- Fully moulded top, obtained from a large stainless steel plate
- Long prongs enamelled cast iron grilles to easily move pots between one burner and another; Stainless steel rod grilles are available
- High power cast iron burners (3.5- 5.7- 7 and also 10 kW for Queen9)
- Burners piezo-electric ignition available as optional
- Stainless steel removable two-burner basin accessory



### TALENT MULTI-FUNCTION

- Worktop and control panel made of AISI 304
- "Thermo-block" heating elements: armoured heating elements included made from a fusion of highly heat-resistant aluminium
- Water drain with overflow. Waterlight plug to empty the food onto a removable container
- Different functions available: griddle plate/ bratt pan/pasta cooker/slow cooker/steamer/ boiler/bain-marie
- Self-balancing lid without perimeter seal
- Two USB ports positioned below the control panel (compartment zone) for storing recipes and updating software
- Core temperature probe for precise monitoring of cooking temperature
- Tank dimensions: Gastronorm



### GAS WOK

- Available with burners of 10 kW or 14 kW
- Flue to vent heat
- Worktops with thickness 2 mm with 550x520 mm or 950x520 mm (Queen7) and 550x720 or 950x720 mm (Queen9)
- Right rear drain with a 22 mm diameter, configured for earth connection



### ELECTRIC COOKER

#### Cast iron plates version

- Water tight cast iron radiant plates to avoid liquids penetrating on electric wiring
- Ergonomic, recessed and tilted knobs with 6 control positions and "powered plates" indicator lights

#### Glass-ceramic version

- Cooking zones are marked with a 27x27 cm square serigraph print for Queen9 and a 23 cm diameter circular screenprint for Queen7
- 4 kW single zone power for Queen9 and 2,5 kW for Queen7
- Temperature adjustment from 70-450°C via a thermostat
- Heat mode activation light and residual heat indicator light

#### Induction version

- Cooking zones marked with a circular serigraph print (Ø 28 cm Queen9 and Ø 23 cm Queen7)
- 5 kW single zone power for Queen9 and 3,5kW for Queen7
- Presence detector device and overheat device
- Heat mode activity indicator light
- Wok version with 30 cm diameter griddle
- "All round" version or higher power available on request





## GAS SOLID TOP RANGES

- Cast iron brushed griddle with removable central disc
- High power (14 kW for Queen9 and 12 kW for Queen7) central burner with piezoelectric ignition
- Distinguished heating zones with maximum temperature in the centre 500°C, decreasing towards the perimeter
- Safety valve with thermocouple and supplied power progressive adjustment



## ELECTRIC SOLID TOP RANGES

- Cooking plate in polished chrome-molybdenum 1.8 mm thick, high temperature resistant, and suitable for direct cooking
- Perimetral fat-collecting channel with drain to floor (Queen9)
- Griddle heating (4 zones) via four 4 kW heating elements (Queen9) or four 2,5 kW heating elements (Queen7)
- Heating elements temperature adjustment via thermostat, activated via tilted and recessed ergonomic knobs



## GRIDDLE PLATES

- Lowered griddle compared to the 4 cm top and tilted towards the machine front by 1 cm to drain the fat
- Available with soft iron griddle or polished chrome griddle

### Gas version

- Stable flame burners with piezo-electric ignition
- Independent controls every 40 cm wide module
- Temperature adjustment from 200°C to 400°C with thermocouple safety valve or from 100°C to 280°C with thermostatic valve. Adjustment is from 100°C to 280°C for the chrome version

### Electric version

- Stainless steel high power armoured heating elements
- Thermostatic safety control adjustable from 110°C to 280°C for all versions



## BARBEQUE

- Gas grill with 4 cooking zones
- Heat provided by 8 efficient cast-iron burners in a double row arrangement, spaced 22.2 mm apart, protected by cast-iron radiating elements guaranteeing optimum heat retention. Heat controlled by safety valve with thermocouple
- Inclined cast-iron grill, reversible for fatty meats or fish, features juice collector for cooking fats
- 1080 x 535 mm cooking surface
- Removable drip trays



## LAVA STONE GRILLES

- 2 height adjustable stainless steel cooking grille
- Heating obtained via high power stainless steel burners powered and controlled by valves for gradual power adjustment
- Piezo-electric ignition
- Standard meat grille, cast iron fish/meat and fish grille available as accessories



## BAIN MARIE

### Gas version

- Stable flame burners adjusted via thermostatic valves
- Piezo-electric ignition

### Electric version

- Heated via armoured heating elements outside the tub
- Adjustment thermostat



## CHIPS SCUTTLE

- Greater resistance with infrared radiation
- Lower resistance underneath the tub
- Adjustable temperature from 30 to 90°C via thermostat



## MULTI - PURPOSE BRATT PANS

- Steel fixed tank
- Heating elements underneath the bottom
- Adjustable temperature from 50 to 300°C
- Plug, tray rack and removable tray supplied as standard
- Tank available in dimensions 320 x 480 x 100 h mm (Queen7 only) and 520 x 480 x 100 h mm (Queen7 and Queen9)



## BOILING PANS

- AISI 316 stainless steel container bottom
- Water drained with 2" valve
- No water in the interspace indicator light
- Safety thermostat to interrupt heating until restore of sufficient water level

### Gas models

- 2 AISI 304 steel burners on bottom of container or interspace

### Electric models

- Steel heating elements outside the container under base, or armoured heating element units inside the interspace



## TILTING BRATT PAN

- Water filled via solenoid valve (only Queen9 models)
- Self-balanced lid with double steel wall
- Safety device interrupting power supply when tub is lifted
- Adjustable temperature from 100 to 280°C

### Gas models

- Stable flame burner
- Electric ignition
- Thermocouple safety valve

### Electric models

- Heating element unit made of incoloy stainless steel heating elements
- Safety thermostat



## PASTA COOKER

- Large capacity (42 litres for Queen9, 26 lt for Queen7) alloy AISI 316 stainless steel cooking tank with excellent corrosion resistance even at high temperatures. They are moulded with internal rounded corners for maximum hygiene and cleaning, and are equipped with wide foam expansion areas and a drain device for residue starch

### Gas models

- Pressure switch to avoid dry functioning
- Stable flame burners with pilot burner piezoelectric ignition
- Safety valve with thermocouple and progressive adjustment of the supplied power independent for each tub

### Electric models

- Safety thermostat in tub to avoid dry functioning
- Stainless steel armoured heating elements in tub
- Re-arm circuit breaker of heating elements unit
- Multi-position power regulator, independent for each tub



## FRYERS

- Large capacity shaped cooking pots, with wide vertical expansion zone to avoid depositing of foam during loading
- Automatic temperature adjustment thermostat up to 190°C
- Fire-proof safety thermostat (230°C)
- Oil drain valves

### Gas models

- Steel tubular burners outside the tub; pilot burner piezo-electric ignition or electric ignition (Queen9 - 20 lt version)

### Electric models

- Removable and lifting stainless steel armoured heating elements
- Reached programmed temperature visual indicator



## EVO DEEP FRYER

- Control panel with 7" high-resolution touch screen display and electronic controller for managing: cooking temperature, frying programmes, HACCP alarms, tank cleaning cycle, preheating and 100 °C setpoint function and system diagnostics
- The new filtering system extends the fresh and used oil management options
- Used oil can be filtered, drained and then reintroduced into the tank very quickly using a dedicated pump.
- This pump also drains the used oil from the collection bowl to an external container. Alternatively, it can collect fresh oil from an external vessel and deliver to the tank
- A closed circuit ensures that the hot oil will be handled in complete safety



## NEUTRAL BASES AND TOPS

- Stainless steel compartment accessorised with doors, drawers and heating kits
- Anti-tipping guides for Gastronorm containers
- Hinged door with magnetic closing and heat-absorbing handle, available with right or left opening
- Drawer assembled on S/S telescopic guides sliding on ball bearings



## OVEN BASES

### Gas oven

- Thermally insulated stainless steel cooking area, equipped with 3 antitipping guides for 2/1 Gastronorm containers (Queen9)
- Cooking area base plate dimensions: 572x580x300 (Queen7), 530x700x300 (Queen9); large oven version: 790x550x400 (Queen7) e 937x696x390 mm (Queen9)
- Stabilised flame burner housed below the hearth
- Pilot burner with piezo-electric and manual ignition
- Automatic valve with thermocouple for gas safety
- Thermostatic temperature control from 110 to 330°C

### Electric oven

- Independently adjustable stainless steel heating elements on the top and below the cooking area base plate
- Thermostatic control of range temperature from 100°C to 300°C
- "Set temperature reached" indicating light





A COMPLETE AND VERSATILE INSET RANGE FOR EVERY STYLE

## DROP-IN 7



Gas ranges



Induction ranges



Bain maries



Griddle



Pasta-cookers



Deep fat fryers



Electric grill



Multi cooking bratt pan

Compatible with every type of design, including open-plan, the Baron Drop-in line makes the most of available space. It also offers a wide range of bespoke inset solutions.



A PRACTICAL, EFFICIENT AND FULLY-EQUIPPED ISLAND HOB

## GIANO SERIE

Giano Pass-Through Serie is characterized by its versatility, its perfect **modules matching** and their **sturdiness**, thanks to the 2 mm thick cooking tops in s/s AISI 304 cut with laser. All these features allow to assemble central cooking blocks on specific customers' request. **Reliability and high efficiency** are granted by tested components and high performances of heating elements.

Stands can be equipped with **passthrough ovens, heated, ventilated, neutral, either suspended or cantilever cupboards**. Appliances in compliances with CE standards.

RAL paint treatment available on request.



- AISI 304 stainless steel, Scotch Brite finish, 2 mm thick laser cut worktops
- Extensive choice of burners with different power ranges (3.5Kw, 5.6kW, 7kW, 10Kw)
- Burners with self-stabilised flame, in nickel-plated cast iron
- Almost unlimited power combination options\*
- Total burner power up to 60Kw
- Tested components and high efficiency of the heating elements used
- The base worktops can be equipped with pass-through ovens, hot cupboards, ventilated, neutral, projecting or bridge
- Also available in a plinth-mounted version
- Stainless steel removable drip collection bowl for easier cleaning and maximum hygiene

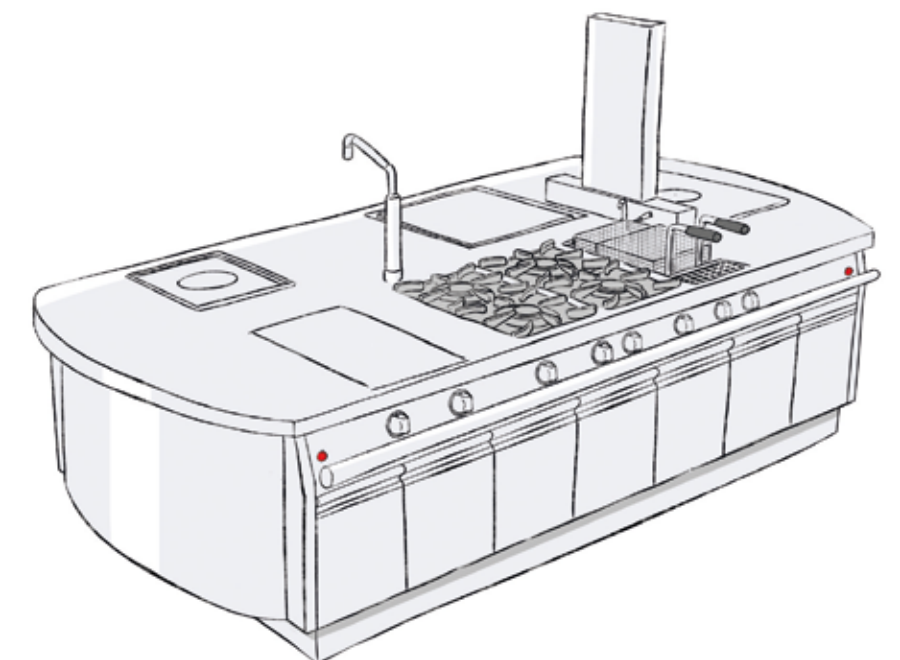
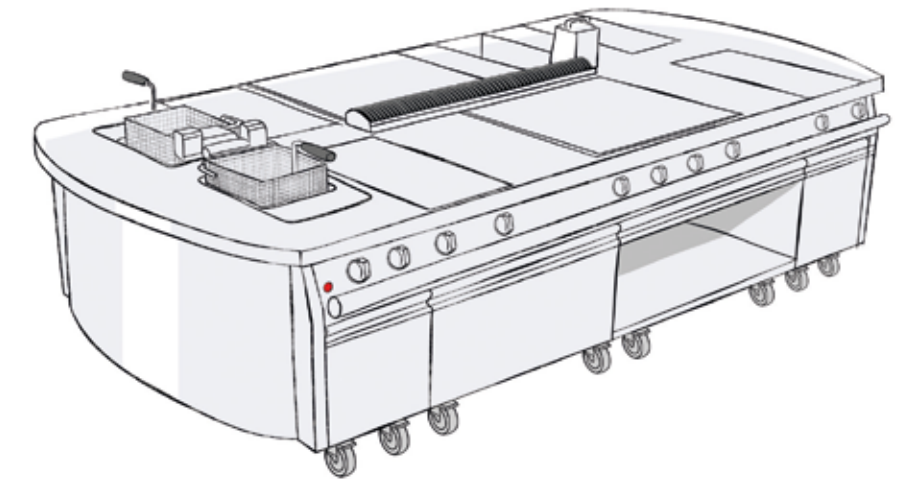
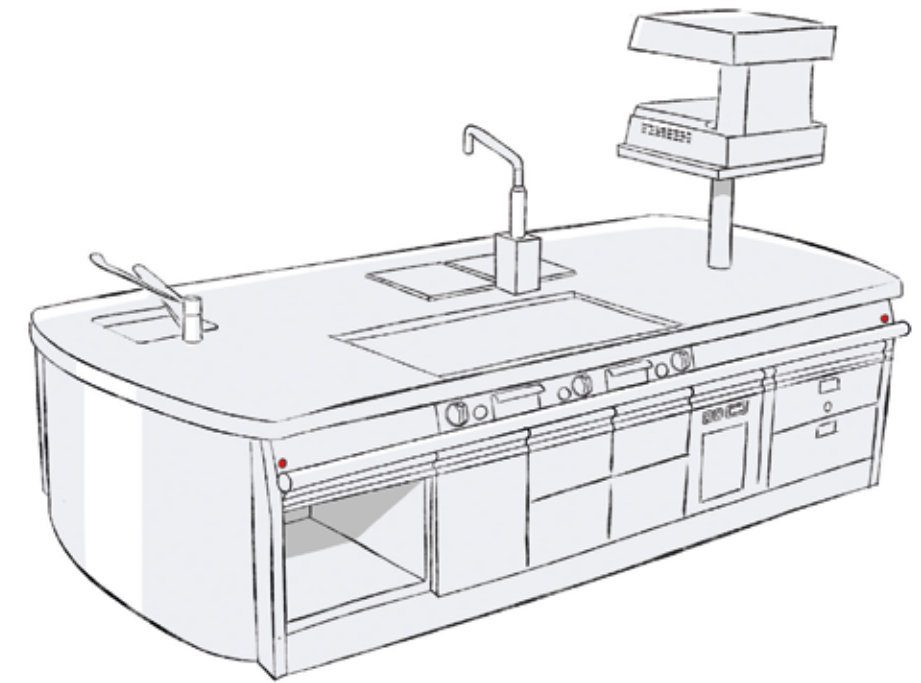
\*In compliance with maximum type approvals



THE PERFECT COMBINATION OF TOP-OF-THE-RANGE  
MODULES

## ONE PIECE TOP

A single cooktop is the most free design-led choice you can imagine; it expresses your professional needs to best effect, in relation to the number of meals, type of menu and working environment. The extraordinary modularity of Baron products is combined with accurate design to offer unlimited appliance layouts and custom solutions for one piece tops made in AISI 304 stainless steel, also 3 mm thick, making it ideal for even the most challenging applications.





AEVEN WHEN SMALL, A BARON HOB IS GREAT

## SERIE 600

A line of **compact cooking appliances**, designed for people who **do not want to give up** on high performance, even in small spaces. Made of AISI 304 18/10 stainless steel, elegantly finished with Scotch Brite satin finish, it has rounded edges and capacious recessed areas; it is 600/650 mm deep and has a modular width of 400/600/700//800/1000 mm; the series comes complete with open base supports, with cupboards or refrigerated bases. The appliances can be easily put together to build a unit, that is compact, without any gaps thanks to a covering profile that **guarantees protection against leaks** and therefore excellent hygiene. High flues, ergonomic knobs mounted on a sloped control panel for better visibility, make this range **easy to use from the very first time**. All models are CE-approved.



### A FEW FEATURES

- Gas ranges are available with 4 or 6 burners having 3.5 kW and 5.5 kW power ratings. GN 1/1 size ovens. Static and fan-assisted electric ovens
- Electric kitchens with round cast-iron plates are available in two versions: standard and high-power
- Ceramic glass kitchens are available in two versions: standard of 16.4 kW overall power and 18.4 kW high-power
- Induction kitchens are available with 1 zone, 2 zones, dia. 22 cm and a dia. 30 cm wok version with a power rating of 5 kW per zone
- Bain-maries have tanks designed to hold GN pans of max. height 15 cm
- The electric hot dog grill features a set of oval-shaped AISI 304 food-grade steel heating elements for direct cooking
- The multifunction bratt pan with tank made entirely from AISI 304 stainless-steel has heating elements located underneath the bottom of the tank for uniform distribution of the temperature that is adjustable from 110-280°C
- Griddle plates in a large variety of models with smooth, mixed and chrome-plated plates and 40, 60 and 80 cm modules
- Lava rock grills are available in 2 modules: 40 and 80 cm
- Pasta cookers available in 2 electric models: a 40 cm module with tank capacity of 18.5 litres and 60 cm module with tank capacity of 28 litres
- Gas deep fryers with burner outside tank. Electric deep fryers with a 6 kW or 9 kW power rating for each tank. Heating elements are fully removable from the tank in order to allow scrupulous cleaning

THE ESSENTIALS: CONTAIN, SUPPORT, INTEGRATE

## KITCHEN PREPARATION

Essential for creating a modern and functional kitchen, thanks to a wide choice of stainless steel **tables on legs, cabinet bases, drawers, sinks, wall units and tableware cabinets** we offer you the most practical and innovative solutions to assist you **in your work on a daily basis and in the best possible way.**



DO YOU HAVE ANY SPECIFIC REQUIREMENTS?

## WE CAN DESIGN YOUR IDEAL KITCHEN BY DRAWING ON OUR IDEAS, EFFICIENCY AND EXPERIENCE

Thanks to the flexibility and experience of our designers, we can interpret and implement **any customer request**, starting from a simple idea to the full layout.

A comprehensive analysis of the ideal composition, customised according to the space, number of meals, type of menu and work environment.

All in **compliance with the many regulations** provided for in the various countries in the world and with the **specific requirements of the certification bodies**.



ARE YOU READY TO START YOUR BUSINESS STRAIGHT AWAY?

## OUR CHEFS AND TECHNICAL EXPERTS WILL HELP YOU TO GET THE BEST FROM OUR KITCHEN EQUIPMENT

Baron offers its customers **full and ongoing technical support** when using its appliances, so you can obtain the best performances.

This team consists of professional chefs that are not just consultants, since they are **used to working in the kitchen on a daily basis**.

Service available upon request by contacting our commercial/sales network.

WE GUARANTEE YOU WILL RECEIVE DIRECT AFTER-SALES ASSISTANCE

## AS ALWAYS, EFFICIENCY IS THE BACKBONE OF OUR SERVICES

"Consumers pay great attention to the level of service offered by companies: 90% states that an efficient customer service influences purchasing decisions almost as much as the relationship between the price and value obtained (91%)."

Since we are aware of how important after-sales services are, we have created an organisational structure to support Baron Customers in the best possible way.

We provide assistance with technicians specialised in cooking and refrigeration, who you may contact directly at the address: [service@baronprofessional.com](mailto:service@baronprofessional.com)

### 100% up-to-date staff

We organise courses to ensure practical training for our staff, so that they receive adequate training on Baron appliances in order to ensure efficiency and effectiveness during all stages of assistance.



### Technical documentation online

On the BARON website [www.baronprofessional.com](http://www.baronprofessional.com), after creating a password, you will be able to download the technical documentation. By registering to the Service Review, you will receive additional technical information.



### Advice on spare parts

We offer you our expertise in supporting the purchase of original spare parts managed by a dedicated office, which you may contact at the following address: [parts@baronprofessional.com](mailto:parts@baronprofessional.com)







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Sistema Qualità Certificato ISO 9001: 2008

an Ali Group Company



The Spirit of Excellence

