



baron



FRYER
EVO

THE CHOICE FOR FRYING



A NEW CONCEPT OF WORK IN THE KITCHEN

Frying becomes quick, easy and waste-free
The Baron Evo Fryer technology means you can fry your food
to perfection by using the recipes (pre-set or input by the user).

FRYER
EVO

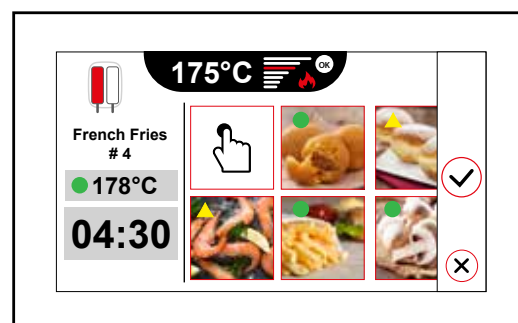
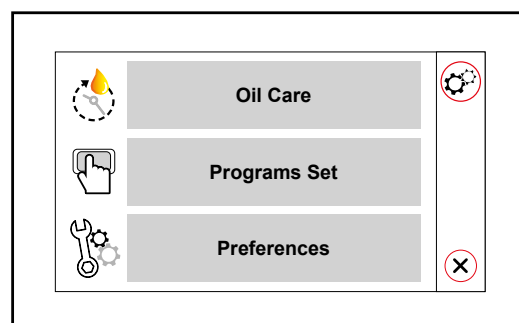
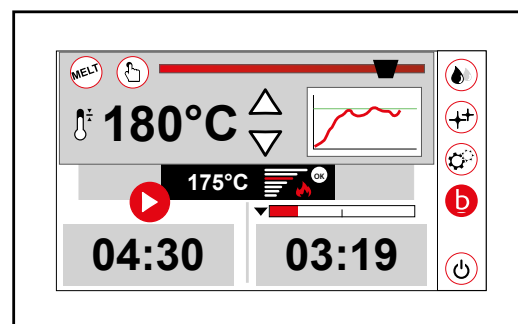
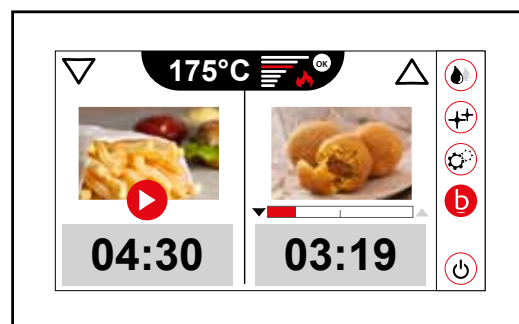
THE CHOICE FOR FRYING



PERFECT FRYING

IMPECCABLE RESULTS GUARANTEED BY THE AUTOMATIC PROGRAMS

The innovative 7" touch screen display and the new electronic control board make managing the cooking temperature, frying programs, HACCP alarms, tank cleaning cycles, preheating/holding at 100° C and system diagnostics easy, intuitive and programmable at all times.



Optional adjustment of the basic settings and real-time tank temperature display.

Possibility of setting the melting phase, which not only allows the oil temperature to be maintained, but also allows the fats to be gently melted so that they do not deteriorate quickly.

Operating menu display with cooking time indications for the selected recipe and tank temperature indication.

Machine settings menu in which to define the base frying settings. With the Oil Care program, it is possible to check the state of the oil based on the actual usage time.

Optional automatic selection from pre-set, tried and tested recipes which can be stored by the user. Easy recipe search using real, clear images.



OIL FILTERING

AUTOMATIC FILTERING - JUST 5 MINUTES FOR A COMPLETE FILTERING CYCLE EVEN WITH HOT OIL

The filtering process shown on the display can be started via the specific valve. The oil passes through 2 filters and is collected in a container underneath the machine. The first is a metal mesh filter that captures the larger impurities while the second thermoplastic polymeric fabric filter, which is resistant to high temperatures and dishwasher safe, restores the oil to its original condition.



PERFECT FRYING EVERY TIME

With the automatic filter function, the Baron Evo Fryer can use filtered oil with perfect organoleptic characteristics, thus ensuring a golden-brown, crisp frying result

Savings and safety with the convenient filter function without having to cool the oil first means it is possible to restore the oil to optimal cooking conditions even during service and be ready to restart frying in just 5 minutes.

Regularly filtered and clean oil is the key to prolonging its use, thus reducing consumption while maintaining top-quality frying.



The oil is then pumped back into the tank. This process allows the oil to be maintained at a high temperature, thus saving energy when reheating it to the working temperature. It prolongs the life of the oil, keeps it clean and free from impurities while optimising consumption and frying times.

LOADING/DRAINING PROCESS

LESS EFFORT, GREATER CLEANLINESS, EASIER WORK

The oil loading/drainage process is easier now compared to the previous equipment. The operator can now work in complete safety without having to handle heavy loads, thus ensuring compliance with regulations and physical safety. The relevant connection pipe allows the mechanical pump of the Baron Evo Fryer to drain the used oil directly into an external container and then, load new oil from an external source using the same pump operating in reverse.



GUIDED TANK CLEANING

SAFER AND EASIER CLEANING

Time for cleaning at the end of the day. Baron Evo Fryer includes a special program that provides the user with a step-by-step cleaning guide. The temperature is set so that the water in the tank is heated to a temperature that will remove the residual grease. Once the cleaning cycle has finished, the residue can be drained into an external container via the discharge pipe supplied.

MONITOR OPERATIONS, CHECK THE
WORKING TIMES AND EDIT AND SET RECIPES.

EVO Fryer is now even more efficient thanks to the possibility of connecting to Baron Cloud and monitoring on Baron Control, the platform designed to optimise all professional kitchens. It checks operations and peak times during the day in order to efficiently plan work in your kitchen. Anytime, anywhere.



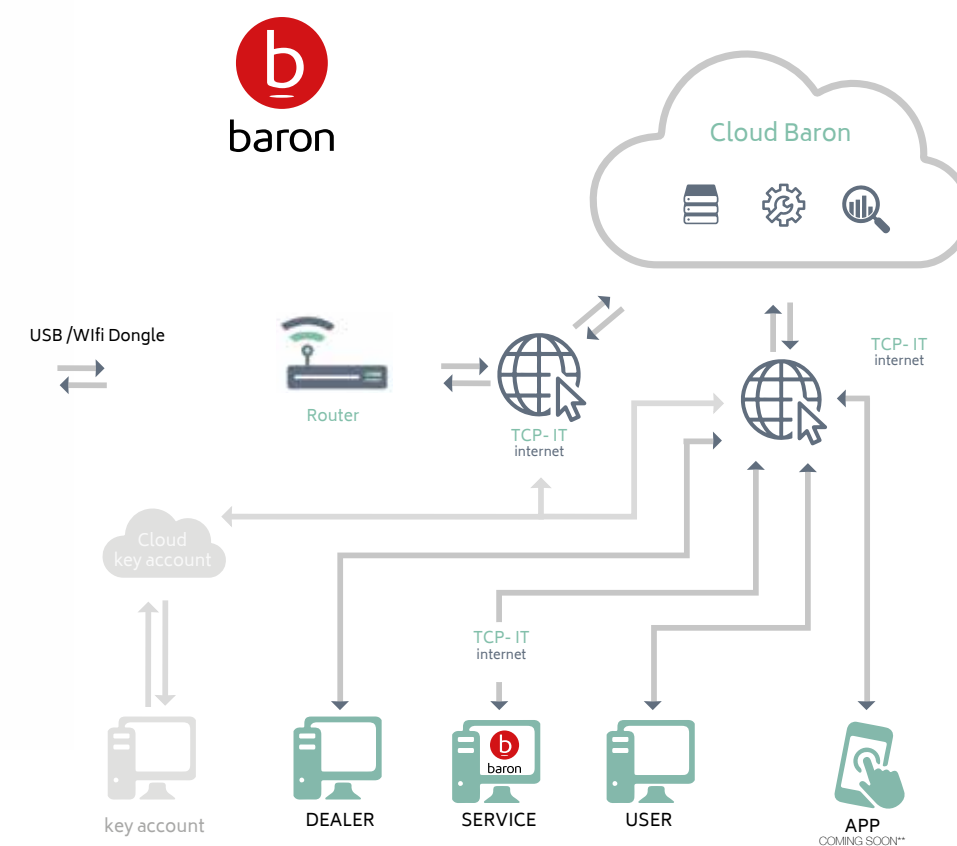
BARON CLOUD

AN INTEGRATED KITCHEN MANAGEMENT SYSTEM

You can monitor equipment operation at any time during the day, in real time from the comfort of your computer, tablet or smartphone, directly from your browser.

By monitoring the operation and use of equipment, you can assess the efficiency of the organisation in the kitchen, thus making it easier to correct inefficiencies and optimise earnings.

All data collected by BaronCloud is made available and visible in the BaronControl portal, the system allowing you to revolutionise the way you manage your business.





Device
management



Real-time status
monitoring



Notifications



Support



Big-Data
dashboard

DEVICE MANAGEMENT

Customers/users can remotely monitor the status of their equipment and change the operating parameters. New recipes can be added or existing ones changed from the on-line website.

REAL TIME

Check the machine operating status and "data point" technical parameters in real time and view the period of activity and work in graph form.

NOTIFICATIONS

In the event of malfunctions or status changes affecting the management, the machine will send notifications or alarm messages to users, as well as requests for interventions, if pre-set.

SUPPORT

Support can be preventive with specialised assistance. All technicians will be able to intervene more efficiently thanks to the manufacturer's direct support.

BIG-DATA DASHBOARD

The storing of all operating data makes it easier to develop constructive analyses for energy savings, and food quality, and it is also possible to self-certify the food transformation process, e.g. by attaching the HACCP data.

MANAGE YOUR KITCHEN AND STOP THINKING ABOUT IT

BARONCLOUD



general features

Electronic fryer with high productivity.

Top made of AISI 304 stainless steel with 20/10 thickness.

Tanks made of AISI 18/10 stainless steel with cold area and foam overflow area.

Moulded cooking tank with rounded internal corners

Large front recess to prevent spillages caused by overflow of oil and foam.

IPX5 water-protection rating.

Large cold zone to collect food particles and extend the useful life of the cooking oil.

Safety thermostat (230°C) to prevent oil from overheating.

Power modulated heating (variable power delivered according to time and temperature). This special technology offers increased efficiency coupled with optimised energy consumption.

GAS version

Heating by stainless steel burners with optimised combustion positioned outside the tank.

Automatic ignition of main burners using electronic flame controller with no pilot light.

Electric version

AISI 304 stainless-steel sheathed heating element located inside the tank with rotation of more than 90° to make it easier to clean the tank.

Newly-shaped heating element to optimise oil heating and increase power and performance.

Control panel

7" (TPC) high-resolution touch screen display and electronic controller for managing cooking temperature from 0 to 185°C with an accuracy of ± 1°C, frying programs, HACCP alarms, tank cleaning cycle, preheating and 100 °C holding function.

Temperature control available with melt cycle up to 100 °C.

Manage up to 30 frying programmes: setting of times, temperatures and holding times, representative images.

Convenient recipe recall using the picture menu.

Recipes can be uploaded using a USB stick to share parameters between several deep fryers so that uniform frying standards in different environments are easy to achieve.

Special software recognises frying programmes whose characteristics mean they can be carried out simultaneously while indicating which programmes are incompatible.

Oil use control software (OLC)

Basket lift (abm)

Pair of independently-operated basket lifts so that you can simultaneously handle two types of foods with different frying times.

The baskets are raised to a height of 120 mm.

Automatic oil filtering

The tank can be emptied directly into a collection container underneath the compartment or into an external tank via a discharge extension pipe.

The filtering of the oil (OCF) is guaranteed by an initial AISI 304 stainless steel mechanical filter with Ø1 mm holes and a second washable technopolymer mechanical filter, resistant to high temperatures.

The tank can be emptied when the oil is hot (HOCP).

The oil is pumped back into the tank by a gear pump through the tank drain hole, collecting oil directly from the lower oil pan or from an external container using the kit provided.

The 120W pump is powered by a self-protected switching power supply (OPF).

SUPPLIED AS STANDARD

- 1 chrome-plated steel filter mesh on which to rest the cooking baskets.
- 2 chrome-plated steel cooking baskets with front handle.
- 1 tank lid.
- 1 pipe extension for frontal drainage of tank

ELECTRIC VERSION

Tank capacity 22L

Electric power 22kw

Voltage Ac400V - 50/60Hz



GAS VERSION

Tank capacity 23L

Gas power 25kw

Voltage Ac 220V- 50Hz



- Automatic oil filtering
- Automatic Basket lift



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Sistema Qualità Certificato **ISO 9001:2015**

an Ali Group Company



The Spirit of Excellence

