

SCOTS ICE
AUSTRALIA
foodservice equipment



THE **BARON**
COOK TOP **BURNER**

BARON ADVANTAGE



THE BARON COOK TOP BURNER

Our burners all feature fully protected, individual flame failure devices, cuts gas off automatically if the flame is extinguished by a pot overflow or by fire extinguisher. Our flame failure device is fully protected so if the chef has a spillage you will not need a service call to correct a flame failure device.

BARON's flame failure goes direct to the pilot, saving energy costs as the main burner can be turned off when not in use.

BARON BURNER ADVANTAGE

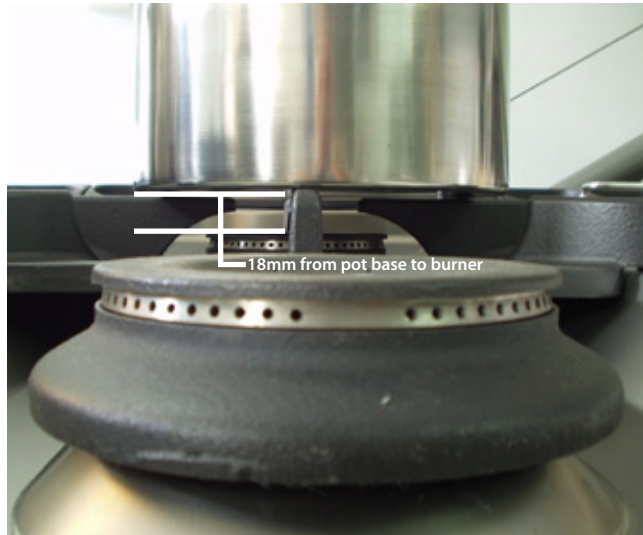
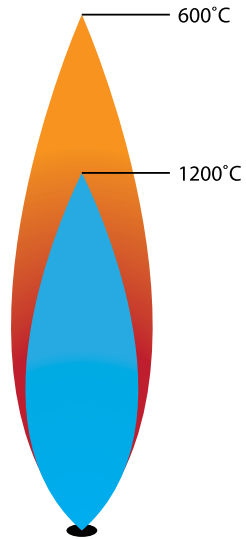


WHY IS THIS
BURNER SO
EFFICIENT?

WHY DOES IT
HAVE **FASTER**
BOIL TIMES?

WHY DOES
IT **SAVE**
HUNDREDS OF
DOLLARS YEAR
AFTER YEAR?

THE REASON IS THE HOTTEST PART OF THE FLAME IS ON THE POT!

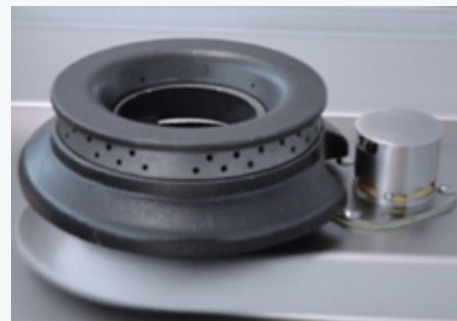


- The BARON burners are designed to have 18mm between the flame and the bottom of the pot. This means that the tip of the blue flame (1200°C the hottest, most efficient part of the flame) is used rather than the red flame (600°C inefficient part of the flame). Competitors burners sit well below the pot base using the cool.
- BARON equipment has a wide burner that spreads the heat evenly and efficiently which prevents sauces, etc. from burning. Some competitors use a small diameter burner which concentrates heat in a small area, increasing the chance of burning thickened products like sauces, forcing the chef to turn down the flame for a slower result using the less efficient part of the flame.
- This is environmentally friendly we have faster boil times and reduced energy used = \$ saved.

WHY DOES IT SAVE HUNDREDS OF DOLLARS?

- ▶ Fully protected flame failure device with pilot light comes standard with all BARON burners.
- ▶ **FEEDBACK FROM A CUSTOMER WITH ANOTHER RANGE WHICH HAS FLAME FAILURE THERMOCOUPLE TO MAIN BURNER:** His chef does not turn the burners off as it takes too long to relight. He said his bill increased \$500.00. So the cooktop is not cheap but ongoing expense.
- ▶ An example 1 x burner 28 mj gas @ \$.04 c mj will cost \$1.12 per per hour.
- ▶ If the chef leaves unused burners on because he does not have a pilot light. Assume He has 6 burners and wastes 1 hours gas per day on 4 burners; which is easy and probably low that is \$4.48 per day and \$416.00 per 90 day billing period which is in line with what the caterer advised me. That is \$1,664.00 per year.
- ▶ In a test with a consultant we ran our 28mj burner beside a 36mj star burner. The Baron burner boiled the same quantity of water 1/3 faster using less gas! Saving \$\$\$.

- ▶ Our burners have a protective mushroom over the gas jet hole, minimising blockages from food spills again saving time and money.
- ▶ As already mentioned the pilot and flame failure thermocouple is fully protected under a stainless steel turret. This reduces expensive service calls.



HEAVY DUTY CAST IRON BURNERS

- FULLY PROTECTED PILOT AND FLAME FAILURE THERMOCOUPLE.
- BLOCKAGE-FREE PILOT FLAME AND FLAME-FAILURE DEVICE.
- PILOT LIGHT ON EACH BURNER AND THERMOCOUPLE SAFETY.
- 3.5, 5.7, 7.5 AND 10 KW OPTIONS.

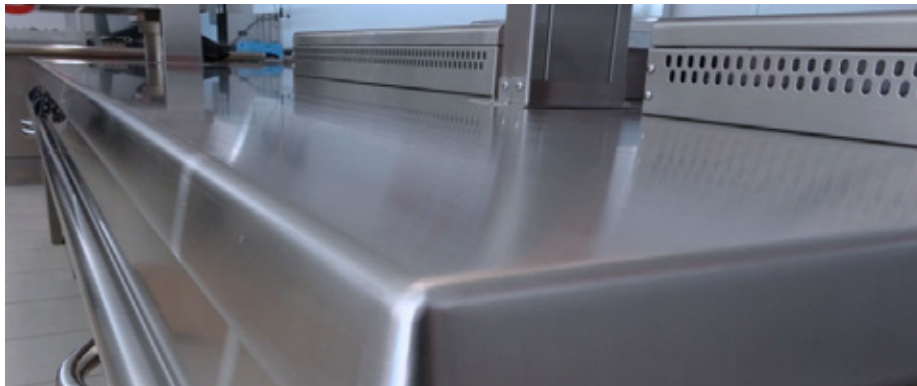
OTHER BENEFITS AND FEATURES



laser-cut edges for a virtually seamless joining on all modular equipment



cast iron pot grids



one-piece tops: 2mm and 3 mm thick stainless steel surface heavier than the rest



stainless steel pot grids

OTHER BENEFITS AND FEATURES



ELECTRIC BASE OVENS

- TWO INDEPENDENT HEATING ELEMENTS
- CAST IRON BOTTOM PLATE
- HEAVY DUTY HINGES
- LABYRINTH-TYPE DOOR – NO RUBBER GASKET



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