

MAJESTY
THE CHOICE FOR *your Kitchen*



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MAJESTY
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THE SOLIDITY AND STRENGTH OF MAJESTIC SINGLE TOPS

In a professional kitchen, the ideal choice is Majesty "the unique worktop"; 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 Majesty 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.

30/10 SOLIDITY

the **3 mm 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

WELDING

the possibility of welding appliances to the one-piece top ensures **its maximum solidity** and no penetration of any kind

SEPARATE BASE UNITS

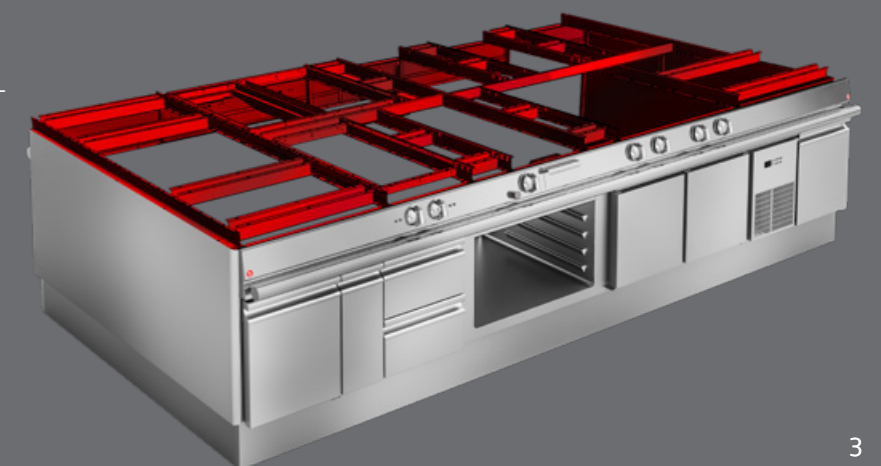
base units are installed separately from the worktop, thus guaranteeing maximum performance and efficiency for all worktop on base unit applications

SIDE FINISHES

can be customised to suit your requirements. An element capable of lending even greater character to every kitchen

REINFORCED STRUCTURE

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



SERVICE COMPARTMENTS

PRACTICAL AND EASILY ACCESSIBLE

Besides enabling fast installation, the service compartments offer a single, convenient access point for unassisted connection management.

A single point providing **maximum control** over all appliances, guaranteed, tested and approved directly by Baron at the manufacturing stage.



GAS connection



Mains ELECTRICITY



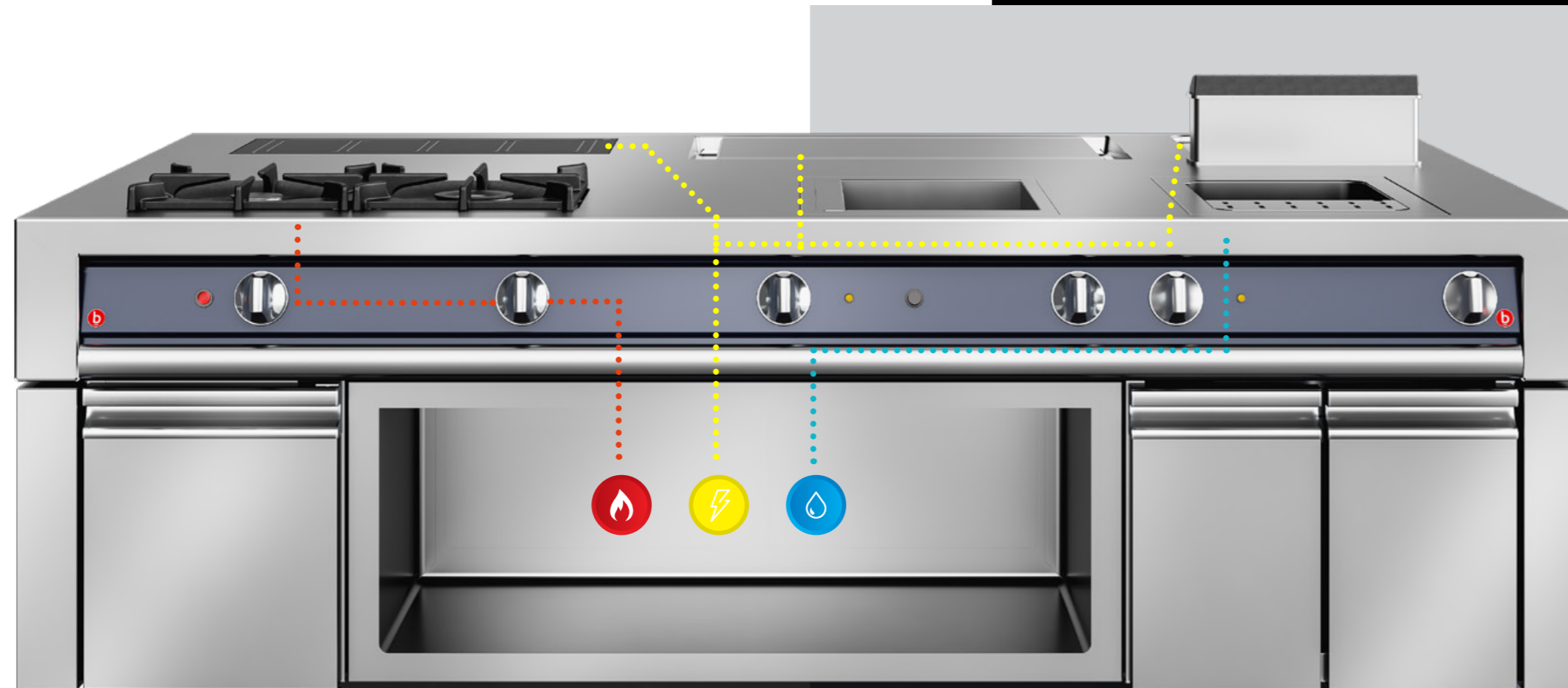
WATER connection

INDUCTION SYSTEM

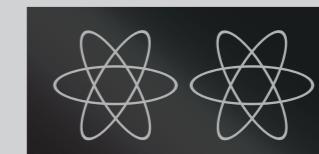
MAXIMUM PERFORMANCE AND DURATION

The LLIS (long life induction system) developed by Baron means that you have the full power of induction appliances available at all times, whilst extending generator life, ensuring excellent energy management and efficiency.

Special compartments house the key components of this technology, **protecting against excessive heat surges** and ensuring proper ventilation.



MULTIPOINT induction



SINGLE ZONE induction



YOUR MENU REFLECTS YOUR KITCHEN

The numerous appliances developed by Baron are available when configuring Majesty and the technical sales department can help you to place the most suitable appliance in a one-piece Majesty worktop; 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 Majesty one-piece worktop, Baron solutions are designed to meet all customer requirements.

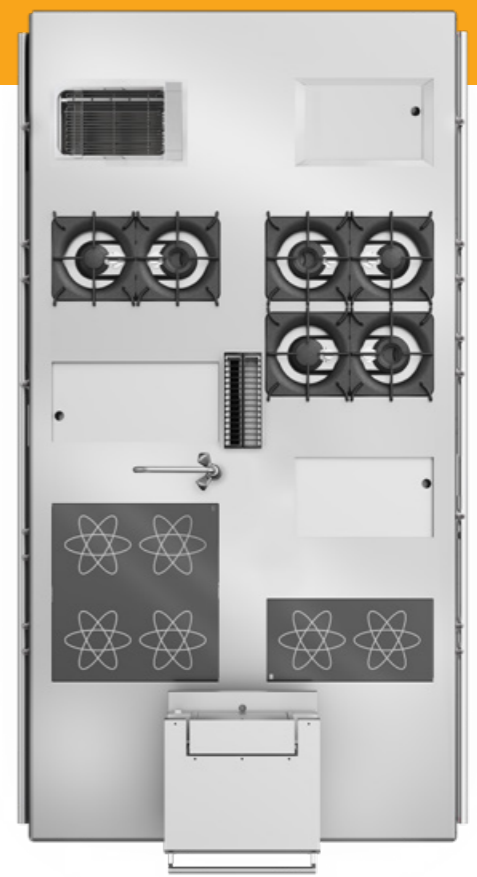
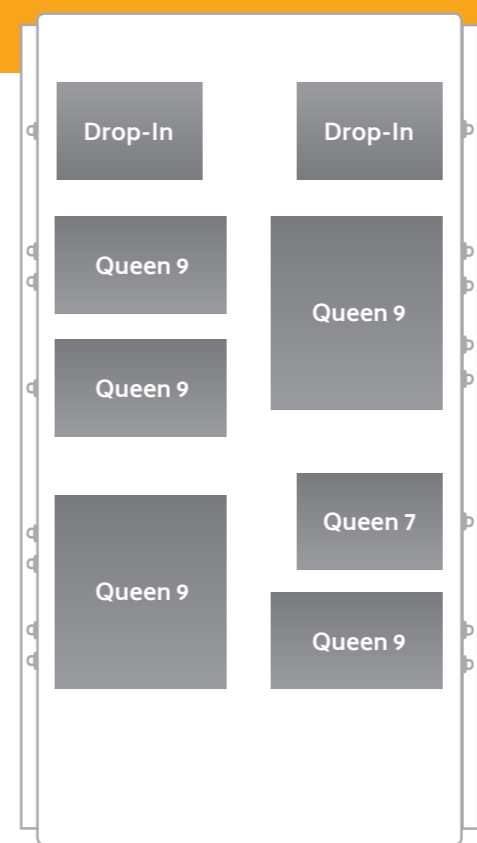
ENDLESS APPLICATIONS

POSSIBLE COMBINATIONS

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



b





FREE-STANDING BASE UNITS, MODULAR WITH POTENTIAL FOR COMPOSITION

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

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

Whether you want the ladles within easy reach in our storage flap, hygienic compartment where you can place your utensils in complete safety or refrigerated base cabinet for speedier service,

in Majesty one-piece worktops you will find the right answer to your needs.



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.



WALL SOLUTIONS



SIDE PANELS

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



BOX-TYPE side panels



SHAPED Sides

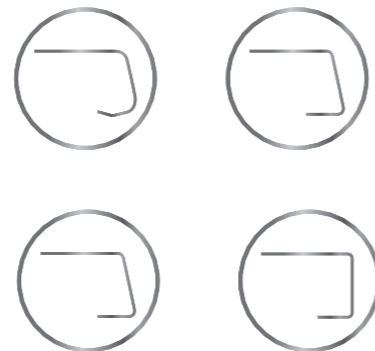


3 mm cover panel

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.





PERSONALISED

ELEMENTS THAT MAKE THE DIFFERENCE



Mixer stand



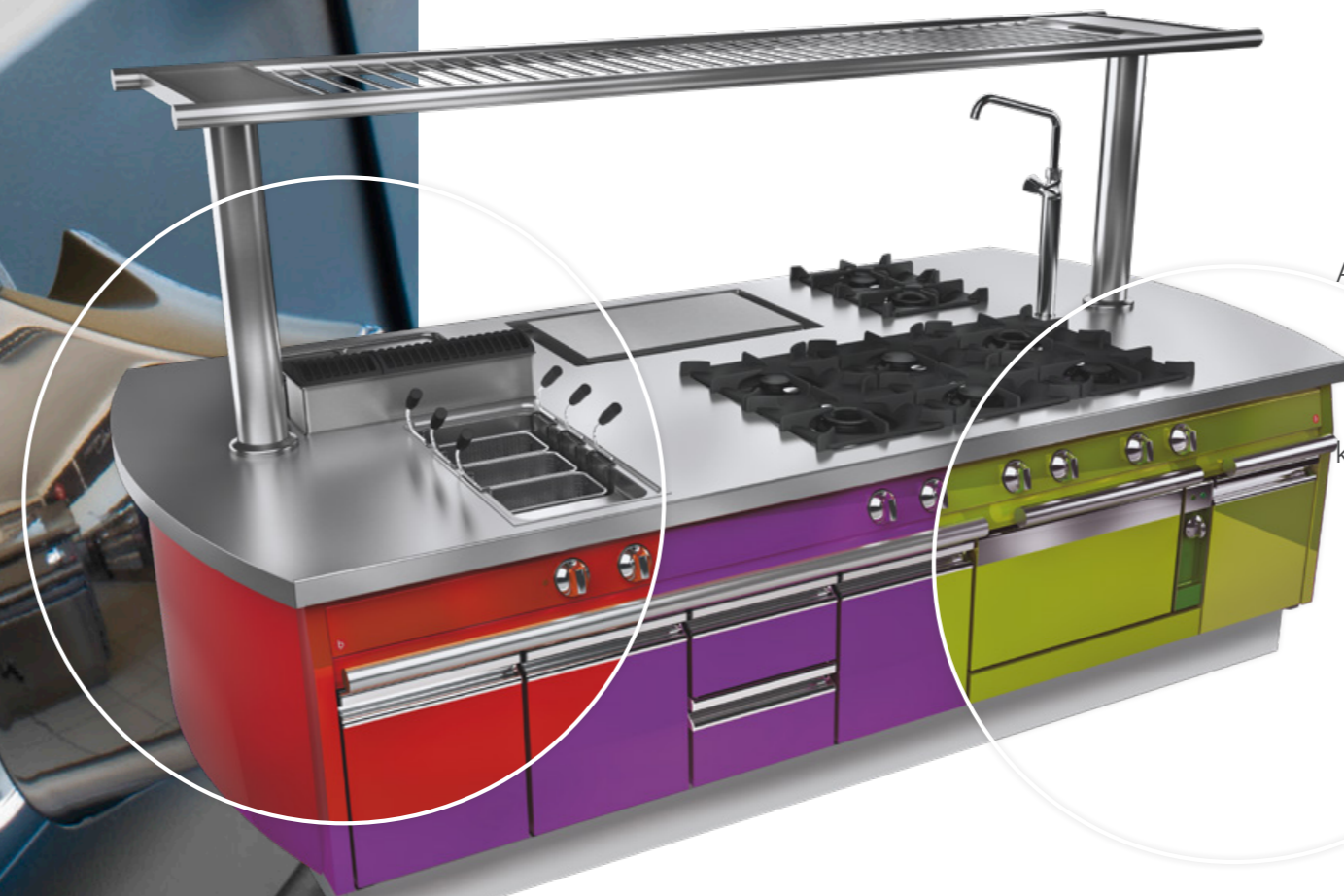
Pot and pan rack



Oven and salamander grill stand

THE RIGHT COLOUR

SETS THE TONE IN YOUR KITCHEN



Give your one-piece worktop distinctive character. All Baron worktops can be coated to suit your tastes using high-quality paint.

The special coating is extremely knock and abrasion resistant making Majesty "the unique worktop", a veritable work of art in the kitchen.

DROP-IN SOLUTION

EXTENSIVE MODULARITY
AND FLEXIBILITY
OVER TIME



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.

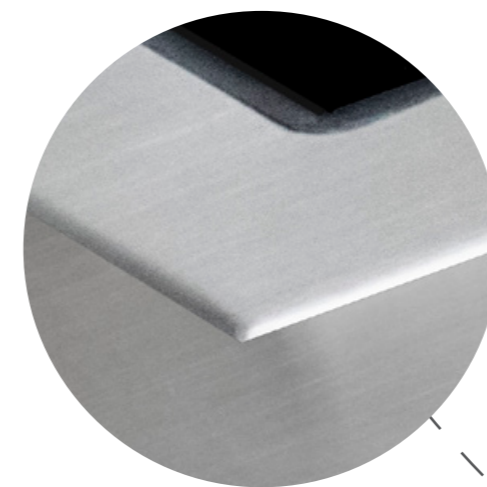
by a special **reinforcing structure** that allows you to have a tool that is adaptable over time, but at the same time lasting and reliable.

Equipment stability and safety is guaranteed



INSET

Quick and easy to achieve.
Installation is easy as the modules simply rest on the worktop.



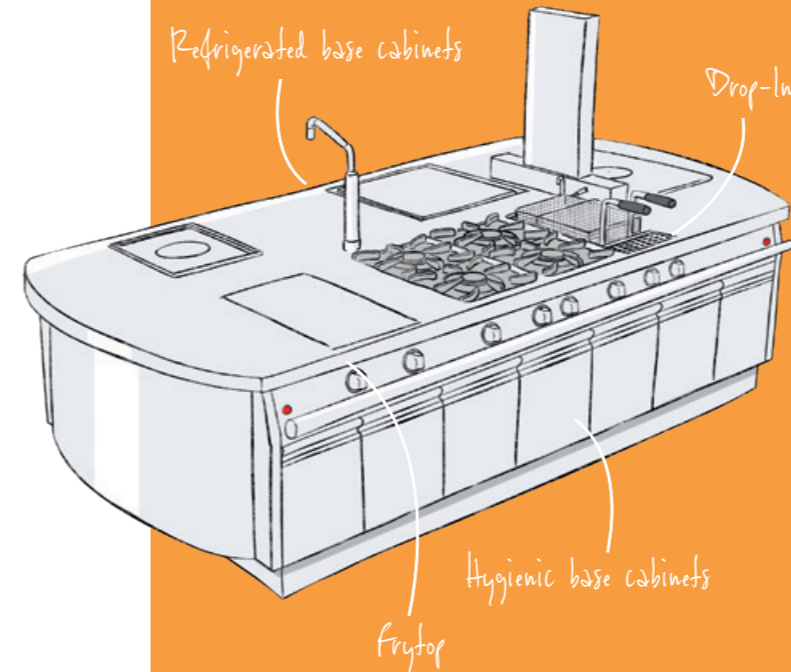
FLUSH-MOUNT

A stylish, modern solution.
The rim of the appliance is flush with the worktop meaning there are no structural obstacles.



DESIGN

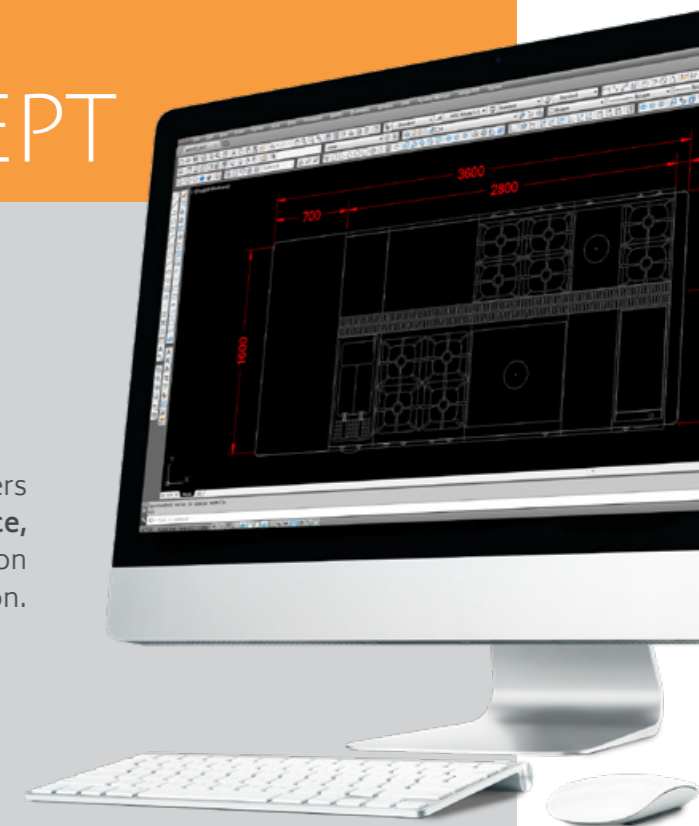
EACH CONTEXT HAS ITS SPECIAL FEATURES



From number of diners to type of menu, Baron can guide the customer in the choice of appliances housed in the Majesty one-piece worktop. Our dedicated technical department can help you in deciding every single aspect of the design.

FROM CONCEPT TO LAYOUT

The technical sales department and our designers place all their experience at the **customer's service**, offering and advising the optimum bespoke solution based on the requirements of the kitchen in question.



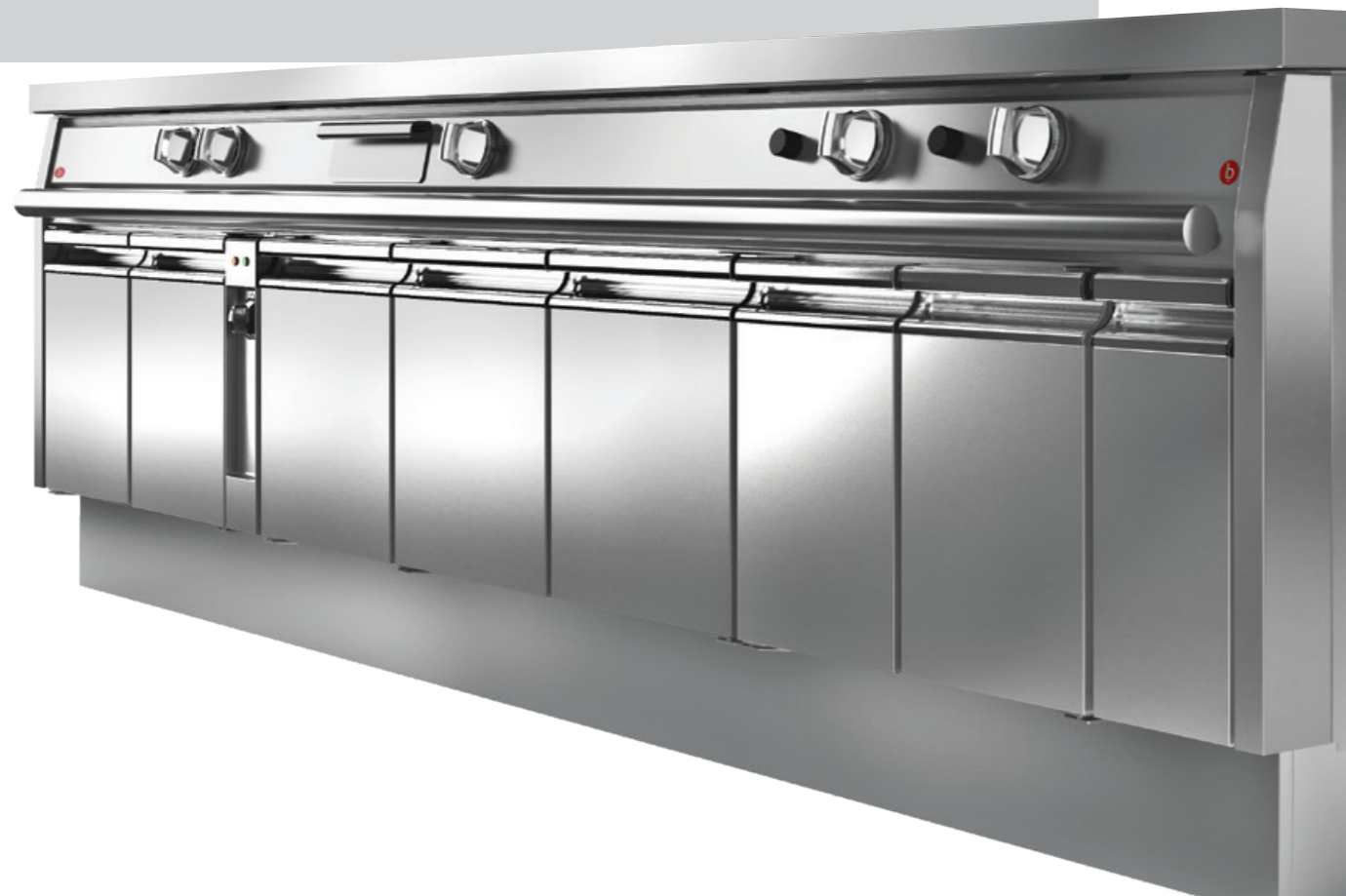
STUDY THE DETAILS

THE PERFECT LAYOUT FOR YOUR NEEDS.

Our designers' versatility and experience means that they are able to interpret and concretise every single customer request, starting with a simple idea right up to a fully complete layout.

An extremely thorough study of the ideal composition based on available space, number of meals, type of menu and work environment.

All this whilst complying with the numerous rules and regulations applicable in various countries around the world and the requirements of certification bodies.



BARON PRODUCTS

AN EXCLUSIVE BENEFIT FOR
BOTH YOU AND YOUR WORK.

Our team is composed not solely of advisers, but also professional chefs who know all about working in the kitchen.

In order to obtain maximum performance, Baron provides its customers with comprehensive ongoing technical support relating to use of the equipment.

The service is available on request by contacting our sales network.



AN EFFICIENT AND COMPETENT BENCHMARK IN LINE WITH YOUR NEED

ALWAYS AT YOUR SERVICE

"Consumers are very focused on the service level offered by firms: 90% claim that an efficient customer service influences purchase decisions almost as much as the ratio between price and value obtained (91%)".

Awareness of the importance of after-sales service has led us to create an organisational structure for best support of Baron customers.

We provide assistance with technicians specialised in cooking and refrigeration who can be contacted via a direct channel at the address: service@baronprofessional.com



Fully trained staff

We organise courses to train technical staff in field and give them adequate training with Baron equipment for efficiency and efficacy during the call-out phase.



Technical documentation online

Technical documentation can be downloaded from the Baron website www.baronprofessional.com after requesting a password. By registering with the Service Review you'll receive additional technical information.



Advice on spare parts

Competence in assisting with the purchase of original spare parts handled by a special department which can be contacted at the following address: parts@baronprofessional.com





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The Spirit of Excellence



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