



baron

EVO
DEEP FRYER



A DEEP FRYER WORTH DISCOVERING

Small, but ingenious, features to improve the your frying experience

Automatic gas ignition

A quick, easy and reliable operation with the aid of electronic flame control.

Automatic basket lift

Oil circulation and filtering

The Baron system means that filling and draining oil is no longer a problem. Even cleaning the tank will be much simpler and faster.



HIGH LOW heating

In both electric and gas versions, power modulation enables gradual preheating and control over small batches of food.



Automatic basket lift

A practical basket lift system lets you work quickly and efficiently.

By programming the recipes on the touch screen panel, the basket is automatically raised when the set frying time has expired, ensuring you will always enjoy excellent results at just the right moment.

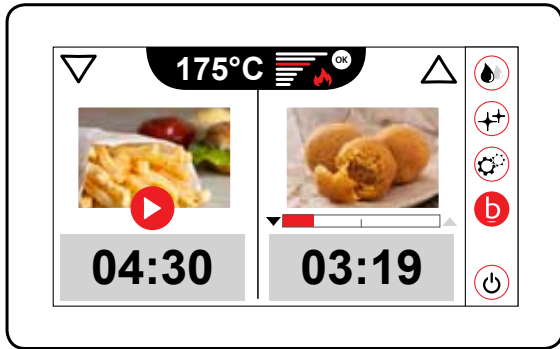
To increase your freedom of choice, the baskets can also be used in manual mode.



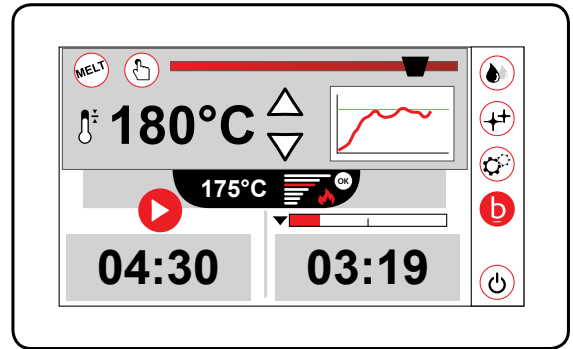
FRIED IN A SINGLE TOUCH!

User-friendly touch screen panel

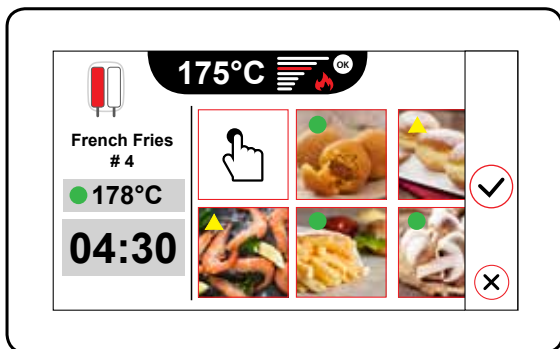
Control panel with 7" high-resolution touch screen display and electronic controller for managing: cooking temperature, frying programmes, HACCP alarms, tank cleaning cycle, preheating and 100 °C setpoint function and system diagnostics.



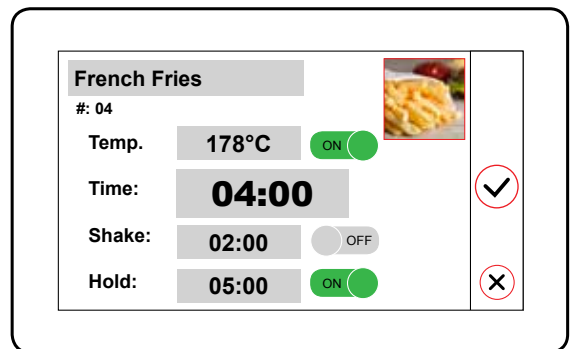
Operating menu screen showing cooking times for the selected recipe and current tank temperature.



Option of adjusting standard settings and viewing tank temperature progression. Option of setting the **melt cycle**.



Possibility of automatically choosing from amongst a selection of preset, tested recipes that can be stored by the user. Recipes clearly identifiable thanks to the use of eye-friendly pictures.



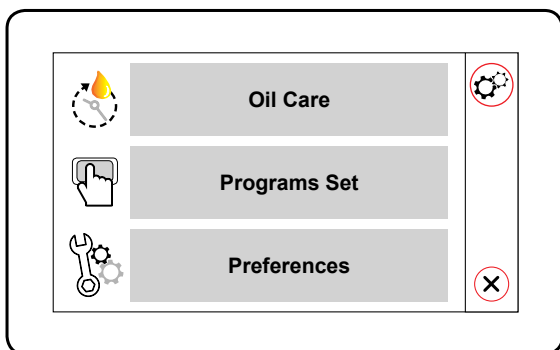
RECIPE SETTINGS

TEMP. Temperature of the oil used to fry the product.

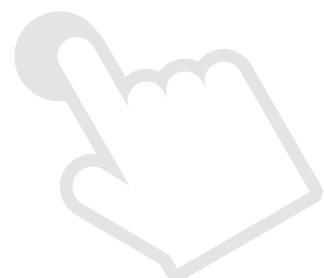
TIME Time needed to fry the product specified in the recipe.

SHAKE An alarm sounds to advise that the food in the basket needs to be shaken.

HOLD System for holding the fried product close to the oil in order to make use of its heat. The fryer sounds an alarm upon reaching the set time.



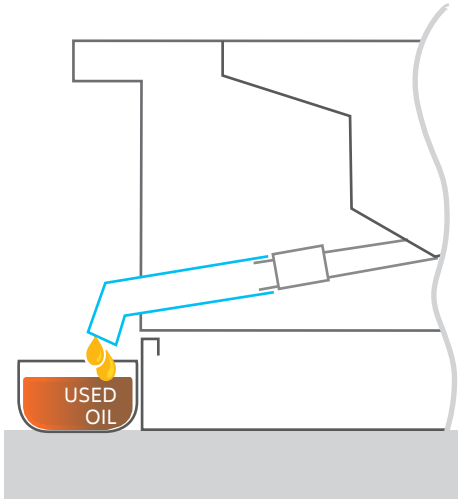
Settings menu where you can specify the fryer's standard settings. The **Oil Care** programme lets you monitor the condition of the oil based on use.



OIL IN & OUT

Oil circulation and filtering, the choice is yours

STANDARD DEEP FRYER



IN THE STANDARD VERSION

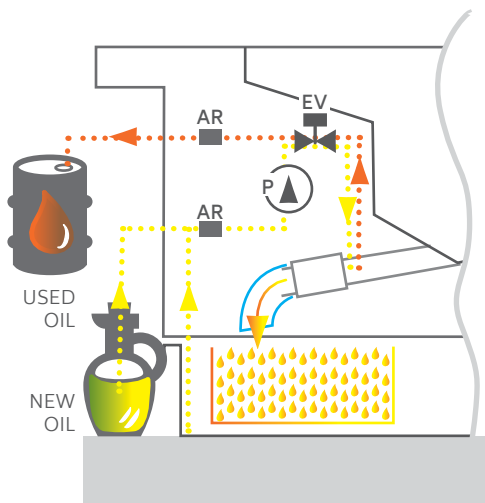
The new Baron deep fryer lets you drain used oil or water for cleaning the tank not only internally, using a bowl located in the housing, but also externally, using a drain valve pipe extension.

IN THE VERSION WITH OIL CIRCULATION AND FILTERING PUMP

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**.

DEEP FRYER WITH INCORPORATED OIL FILTERING



EV = electrovalve P = pump
AR = quick connector





Main features

AISI 304 steel worktop, frying tank and control panel.

Pressed frying tank with rounded internal corners.

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

Large cold zone in the lower section increases useful life of cooking oil.

Manually reset safety thermostat.

Supplied as standard with removable filter, baskets, lid and drain-valve collection bowl.

Stainless-steel height-adjustable feet.

IPX5 protection rating.

GAS VERSION

External stainless-steel burner.

Thermostat-controlled oil temperature.

ELECTRIC VERSION

AISI 304 stainless-steel sheathed heating element inside the tank with rotation exceeding 90°.

Technical data

External dimensions:

cm 40 L x 90 P x 87 H

Tank dimensions:

cm 34 L x 42 P x 58,5 H gas model

cm 34 L x 42 P x 32,5 H electric model

Tank capacity:

lt. 23 gas model

lt. 22 electric model

Power:

kW 25 gas model

kW 22 electric model

Voltage:

- Ac230V 1N 50Hz gas model

- Ac400V 3N 50/60 Hz electric model

EVO GAS MODEL

90FREV/G423	Standard version
90FREV/G423F	With oil filtering
90FREV/G423A	With basket lift
90FREV/G423FA	With filtering + Basket lift

EVO ELECTRIC MODEL

90FREV/E422	Standard version
90FREV/E422F	With oil filtering
90FREV/E422A	With basket lift
90FREV/E422FA	With filtering + Basket lift

STANDARD EQUIPMENT residue plate, 2 baskets 1/2, tank lid cover, front drain valve pipe extension



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