

SERIE 700

Code CR0982659

Model 7FRI/G815

2 BASIN GAS DEEP FAT FRYER 15+15 LT

General Features

The 700 BARON line is made in compliance with strict European Standards in terms of safety, hygiene, reliability and respect for the environmental and is certified under international standards such as CE, GOST, AGA and others. Stainless steel with scotch-brite finish heightens the aesthetic appeal, and the technological and ergonomic innovation of this equipment. Thanks to great compositional flexibility, cook tops can be matched with oven bases and accessorised with hygienic finishes. Customised line-ups are possible by combining and fixing the equipment back to back, flushed sideways with perfectly sealed connections, or by creating "bridge" structures, offering top solutions to any chef.

Basic range features:

- 2" height adjustable stainless steel feet.
- removable control panel for access, moulded and shaped to avoid withholding dirt.
- recessed, tilted and ergonomic knobs.



FRYERS

BARON fryers guarantee premium results in terms of production, energy savings, oil and cleaning time. In particular, the wide "cold zone", available thanks to the conformation and the specific position of heat sources, assures minimum oil dispersal. This also allows for light and crispy frying.

Technical/functional characteristics

- Fully moulded top, obtained from a single large stainless steel plate.
- 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.
- Support for baskets and lids.
- Steel tubular burners outside the tank.
- Oil drain tap.
- Pilot burner piezo ignition.

Technical Data

DIMENSIONS	
Width (mm)	800
Depth (mm)	700
Height (mm)	870
Gas connection (Ø)	1/2"
Electric connection (V/~ / HZ)	
Cold water connection (Ø)	
Hot water connection (Ø)	

Cold soft water connection (Ø)	
Drain (Ø)	
Gas power (mm)	26
Electric power (mm)	
Plate dimensions (mm)	
Tank capacity (Lt)	
TANK DIMENSIONS	
Internal ovens dimension(mm)	

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Installation layout

G	GAS CONNECTION
E	ELECTRIC CONNECTION
CW	COLD WATER CONNECTION
HW	HOT WATER CONNECTION
SW	SOFT COLD WATER CONNECTION
D	DRAIN

ACCESSORIES

Code	Description
BN9000338	S/S BASKET FOR 15 LT FRYERS
8031920440	REAR SPLASH-BACK (FALSE CHEMNEY) W=800
97432000	KIT 4 SWIVELLING CASTOR (2 WITH BRAKE)
8031900191	SIDE SUPPORTING TIP TOP - RIGHT - 700 SERIE
8031900440	FIXED SIDE TOP - RIGHT - 700 SERIE
8031900201	SIDE SUPPORTING TIP TOP - LEFT - 700 SERIE
8031900450	FIXED SIDE TOP - LEFT - 700 SERIE
8031900320	RIGHT SIDE FINISHING END PIECE FOR 700 LINE
8031900330	LEFT SIDE FINISHING END PIECE FOR 700 LINE
8031900360	FINISHING END PIECE FOR 700 LINE
CR0985519	S/S BASKET FOR 7/10 LT FRYERS
BN9000339	S/S BASKET FOR 15 LT FRYERS
BN418031940150	BOTTOM GRID FOR FRYER TANK 15 LT
CR1020200	OIL TRAY