

SERIE 700

Code CR0983599

Model 70TPF/G800

GAS SOLID TOP ON GAS OVEN

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.



SOLID TOPS

Excellent for cooking easily digestible dishes in natural ways, the griddle plates are characterized by an extraordinarily temperature uniformity, high production, easy cleaning and maximum reliability over time.

Technical/functional characteristics

- Cast iron brushed griddle with removable central disc.
- High power (12 kW) central burner with piezo ignition.
- Distinguished heating zones with maximum temperature in the centre 500°C, decreasing towards the perimeter.
- Safety valve with thermocouple and supplied power progressive adjustment.

Gas Oven

- Thermally insulated stainless steel cooking area (57.2x58x30 cm), equipped with 3 antitipping guides for 2/1 Gastronorm containers.
- perfectly insulated stainless steel door and inner door, fitted on heavy-duty self-balanced hinges.
- full length thermally insulated ergonomic handle.
- Stabilised flame burner housed below the hearth.
- Pilot burner with piezo ignition.
- Automatic valve with thermocouple for gas safety.
- Thermostatic temperature control from 110 to 330°C.

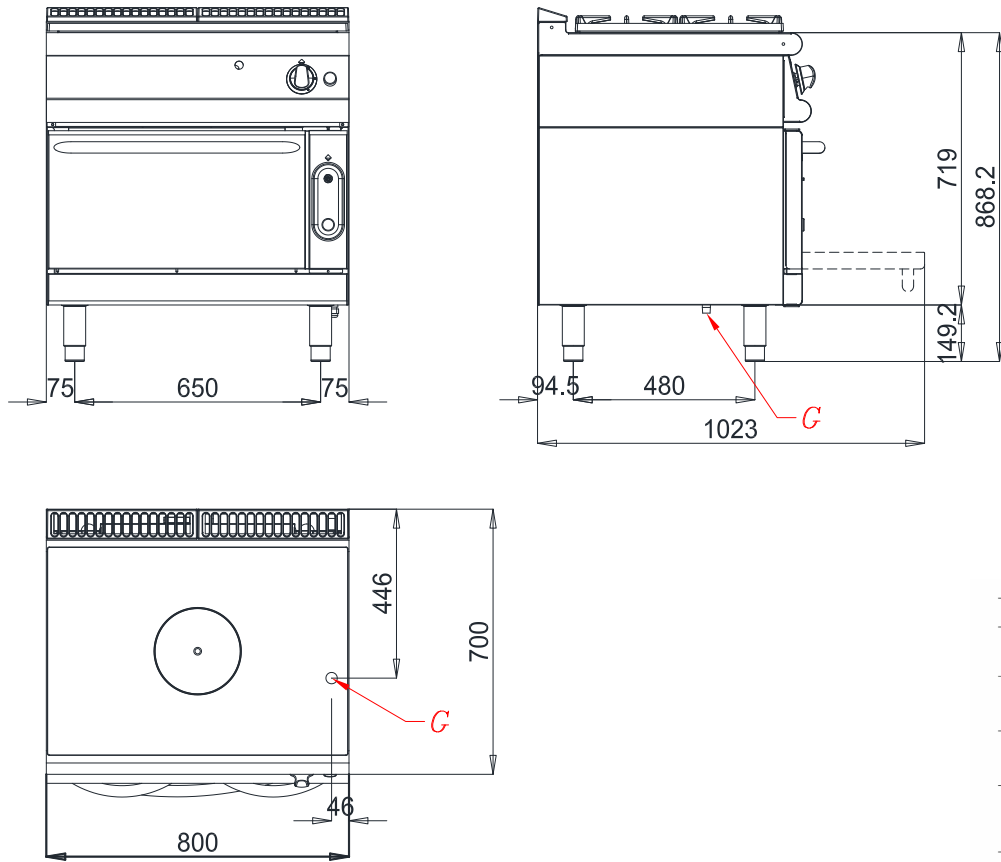
Technical Data

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)	18.5
Electric power (mm)	
Plate dimensions (mm)	
Tank capacity (Lt)	
TANK DIMENSIONS	
Internal ovens dimension(mm)	

SERIE 700

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
8031920010	CHROMED-WIRED GRID FOR 700 SERIE OVEN
97432000	KIT 4 SWIVELLING CASTOR (2 WITH BRAKE)
97433000	KIT 4 SWIVELLING CASTOR INOX (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
8031920110	PLATESHELF W=800
8031900330	LEFT SIDE FINISHING END PIECE FOR 700 LINE
8031900360	FINISHING END PIECE FOR 700 LINE
8031900320	RIGHT SIDE FINISHING END PIECE FOR 700 LINE
8031900201	SIDE SUPPORTING TIP TOP - LEFT - 700 SERIE
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