

SERIE 900

Code CR0786349

Model 90FTTGF/G805



GAS GRIDDLE WITH SMOOTH CHROMED PLATE ON GAS OVEN

General Characteristics

The 900 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 mm thick moulded tops;
- 2" height adjustable stainless steel feet;
- removable control panel for access, moulded and shaped to avoid withholding dirt;
- recessed, tilted and ergonomic knobs.



GRIDDLE PLATES

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

- Lowered griddle compared to the 4 cm top and tilted towards the machine front by 1 cm to drain the fat;
- Wide drawer for fat collection;
- Available with soft iron griddle or polished chrome griddle.
- Stable flame burners with piezo-electric ignition
- Independent controls every 40 cm wide module
- Temperature adjustment from 200°C to 400°C with thermocouple safety valve or from 100°C to 280°C with thermostatic valve. Adjustment is from 100°C to 280°C for the chrome version

Gas oven

- Stainless steel cooking area (53x70x30cm), thermally insulated and equipped with 3 antitipping guides for 2/1 Gastronorm containers;
- Very thick cast iron radiant hearth for efficient heat distribution;
- Perfectly insulated stainless steel door and inner door, fitted on self-balanced hinges;
- Full length thermally insulated ergonomic handle;
- Stabilised flame burner housed below the base plate;
- Pilot burner with piezo-electric and manual ignition;
- Automatic valve with gas safety thermocouple;
- Thermostatic temperature control from 110 to 330°C;

Technical Data

| DIMENSIONS | |
|-------------------------------|------|
| Width (mm) | 800 |
| Depth (mm) | 900 |
| 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) | 29,5 |
| Electric power (mm) | |
| Plate dimensions (mm) | 735x700 |
| Tank capacity (Lt) | |
| TANK DIMENSIONS | |
| Internal ovens dimension(mm) | 530 x 700 x 300 |



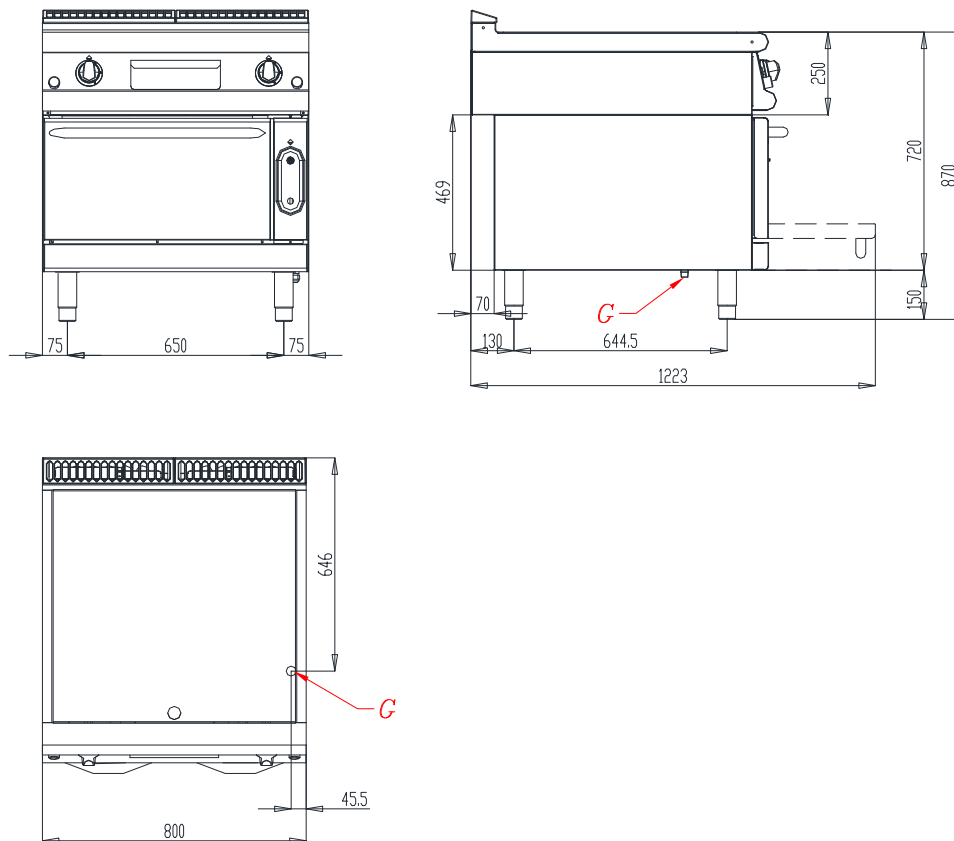
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Installation Layout



G gas connection | E electric connection | CW cold water connection | HW hot water connection | SW soft cold water connection | D drain

Accessories

| Code | Description |
|------------|---|
| 0592119 | FRY TOP SPLASHBACK W=800 |
| 97310900 | SCRAPER FOR CHROMIUM SMOOTH PLATE VERSION |
| 9GF | CHROMED-WIRED GRID FOR 900 SERIE OVEN |
| GNB2/1-40 | S/S TRAY GN2/1 H40 MM FOR 900 SERIE OVEN |
| GNB2/1-65 | S/S TRAY GN2/1 H65 MM FOR 900 SERIE OVEN |
| 8031920400 | SWIVELLING CASTOR |
| 8031920410 | SWIVELLING CASTOR WITH BRAKE |
| 8031920600 | KIT 4 SWIVELLING CASTOR (2 WITH BRAKE) |
| 8031900340 | RIGHT SIDE FINISHING END PIECE FOR 900 LINE |
| 8031900350 | LEFT SIDE FINISHING END PIECE FOR 900 LINE |
| 8031900211 | SIDE SUPPORTING TIP TOP - RIGHT - 900 SERIE |
| 8031900460 | FIXED SIDE TOP - RIGHT - 900 SERIE |
| 8031900221 | SIDE SUPPORTING TIP TOP - LEFT - 900 SERIE |
| 8031900470 | FIXED SIDE TOP - LEFT - 900 SERIE |
| 8031920330 | FRONTAL KICK PLATE W=800 |
| 8031920380 | SIDE KICK PLATE 900 SERIE |
| 0592390 | CLOSING PANEL FOR 900 SERIE |

