

# SERIE 900

**Code** CR0785399 **Model** 90TP/G160



## GAS SOLID TOP VERSION WITH TWO BURNERS ON RIGHT AND TWO BURNERS ON LEFT- TOP VERSION

### 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.



### SOLID TOPS

With its high performing central burner, the gas solid top has different heating zones, with a heat concentration that decreases towards the peripheral area, allowing for slower cooking or to keep food warm. It is available in full or half modules and is combined with gas burners or completely electric.

### Technical/functional characteristics

- Cast iron brushed griddle with removable central disc;
- High power (14 kW) central burner with piezoelectric 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;
- Long prongs enamelled cast iron grilles to easily move pots between one burner and another; Stainless steel rod grilles are available
- High power cast iron burners (3.5- 5.7- 7 and 10 kW);
- Burners piezo-electric ignition available as optional
- Stainless steel removable two-burner basin accessory

### Technical Data

Dimensions	
Width (mm)	1600
Depth (mm)	900
Height (mm)	250
Gas connection (Ø)	-
Electric connection (V/~ /HZ)	-
Cold water connection (Ø)	-
Hot water connection (Ø)	-

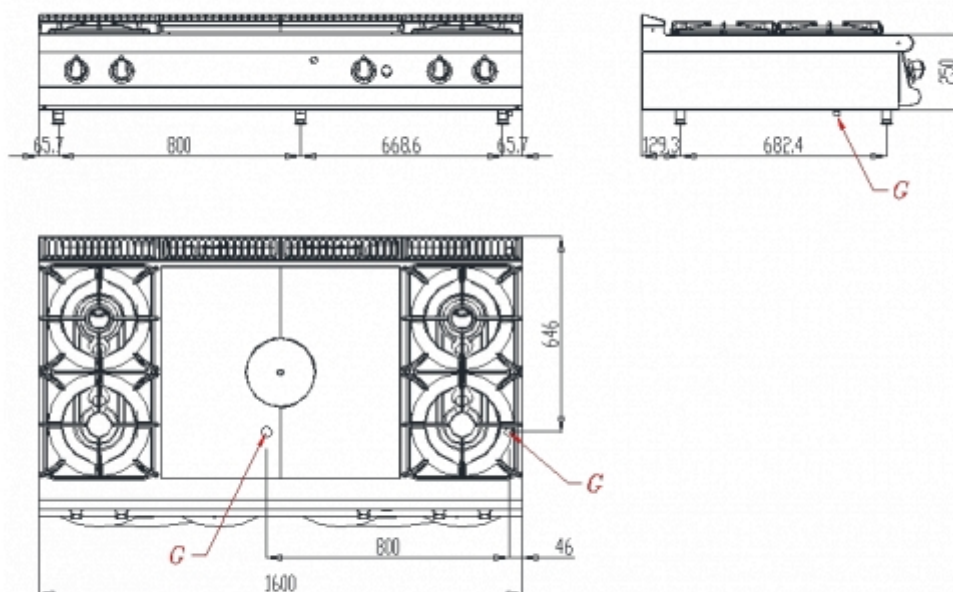
Cold soft water connection (Ø)	-
Drain (Ø)	-
Gas power (KW)	35
Electric power (KW)	-
Plate dimensions (mm)	791 x 700
Tank capacity (Lt)	-
TANK DIMENSIONS	-
Internal ovens dimension(mm)	-

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## GAS SOLID TOP VERSION WITH TWO BURNERS ON RIGHT AND TWO BURNERS ON LEFT- TOP VERSION



Code	Description
8031900470	FIXED SIDE TOP - LEFT - 900 SERIE
8031900221	SIDE SUPPORTING TIP TOP - LEFT - 900 SERIE
BN418031910030	RADIANT PLATE - PLAIN - 900 SERIE
8031900340	RIGHT SIDE FINISHING END PIECE FOR 900 LINE
BN418031910040	RADIANT PLATE - RIBBED - 900 SERIE
8031900350	LEFT SIDE FINISHING END PIECE FOR 900 LINE
BN826190260	REMOVABLE HOTPLATE COVER FOR 900 SERIE
41C1300029	ELECTRICAL LIGHTING 4 BURNERS
8031900460	FIXED SIDE TOP - RIGHT - 900 SERIE
8031900211	SIDE SUPPORTING TIP TOP - RIGHT - 900 SERIE