

# SERIE 900

**Code** CR0785619 **Model** 90TPMF/G800SX



## GAS SOLID TOP WITH TWO BURNERS ON LEFT 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.



### 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

#### 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) | -   |

|                                |           |
|--------------------------------|-----------|
| Cold soft water connection (Ø) | -         |
| Drain (Ø)                      | -         |
| Gas power (KW)                 | 26        |
| Electric power (KW)            | -         |
| Plate dimensions (mm)          | 380 x 700 |

BARON CUCINE PROFESSIONALI - ALI GROUP S.P.A.

32100 - Belluno - Italy - via del Boscon, 424

Tel. 0437 8554 - Fax 0437 855444

E-mail: [info@baronprofessional.com](mailto:info@baronprofessional.com)

Website: [www.baronprofessional.com](http://www.baronprofessional.com)

# SERIE 900

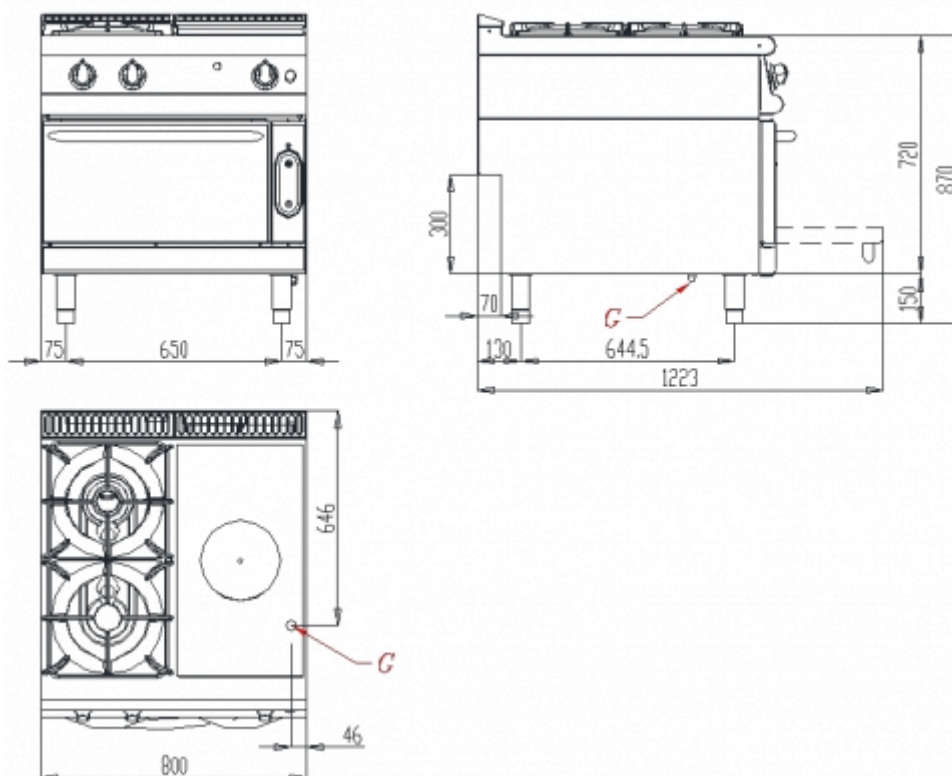
**Code** CR0785619 **Model** 90TPMF/G800SX



## GAS SOLID TOP WITH TWO BURNERS ON LEFT ON GAS OVEN

|                               |   |
|-------------------------------|---|
| Electric connection (V/~ /HZ) | - |
| Cold water connection (Ø)     | - |
| Hot water connection (Ø)      | - |

|                              |                 |
|------------------------------|-----------------|
| Tank capacity (Lt)           | -               |
| TANK DIMENSIONS              | -               |
| Internal ovens dimension(mm) | 530 x 700 x 300 |



| Code           | Description                                 |
|----------------|---|
| 8031900350     | LEFT SIDE FINISHING END PIECE FOR 900 LINE  |
| BN418031910040 | RADIANT PLATE - RIBBED - 900 SERIE          |
| 41C1300028     | ELECTRICAL LIGHTING 2 BURNERS               |
| GNB2/1-65      | S/S TRAY GN2/1 H65 MM FOR 900 SERIE OVEN    |
| 8031900460     | FIXED SIDE TOP - RIGHT - 900 SERIE          |
| BN418031920020 | CHROMED-WIRED GRID FOR 900 SERIE OVEN       |
| 8031900211     | SIDE SUPPORTING TIP TOP - RIGHT - 900 SERIE |
| 8031900470     | FIXED SIDE TOP - LEFT - 900 SERIE           |
| BN826190260    | REMOVABLE HOTPLATE COVER FOR 900 SERIE      |
| 8031900221     | SIDE SUPPORTING TIP TOP - LEFT - 900 SERIE  |
| 8031920600     | KIT 4 SWIVELLING CASTOR (2 WITH BRAKE)      |
| 0592399        | CLOSING PANEL FOR 900 SERIE                 |
| CR0982789      | SIDE KICK PLATE 900 SERIE                   |
| 8031900340     | RIGHT SIDE FINISHING END PIECE FOR 900 LINE |
| BN418031910030 | RADIANT PLATE - PLAIN - 900 SERIE           |
| 0592790        | FRONTAL KICK PLATE W=800                    |
| GNB2/1-40      | S/S TRAY GN2/1 H40 MM FOR 900 SERIE OVEN    |