

SERIE 900

Code CR0785049 **Model** N9PCF/G8001



4 BURNER GAS RANGE 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.



GAS RANGE

Ranges are essential in every kitchen. BARON ranges are available in a number of combinations: top version; on open or closed base, on ovens. The cooktop is moulded in a single-piece, sealing the burners and so preventing food to get in the technical area. A special version of cook top with waterbath option, equipped with drain, giving an exceptional hygiene and cleaning possibility is also available.

Technical/functional characteristics

- Fully moulded top, obtained from a large stainless steel plate;
- 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

- Thermally insulated stainless steel cooking area (53x70x30 cm), equipped with 3 antitipping guides for 2/1 Gastronorm containers; large oven version 93,7x69,6x39 cm
- Very thick cast iron radiant base plate for efficient heat distribution;
- 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-electric and manual ignition;
- Automatic valve with thermocouple for gas safety;
- Thermostatic temperature control from 110 to 330°C;

Technical Data

Dimensions		Cold soft water connection (Ø)	-
Width (mm)	800	Drain (Ø)	-
Depth (mm)	900	Gas power (KW)	31.7
Height (mm)	870	Electric power (KW)	-
Gas connection (Ø)	-	Plate dimensions (mm)	-
Electric connection (V/~ /HZ)	-	Tank capacity (Lt)	-
Cold water connection (Ø)	-	TANK DIMENSIONS	-

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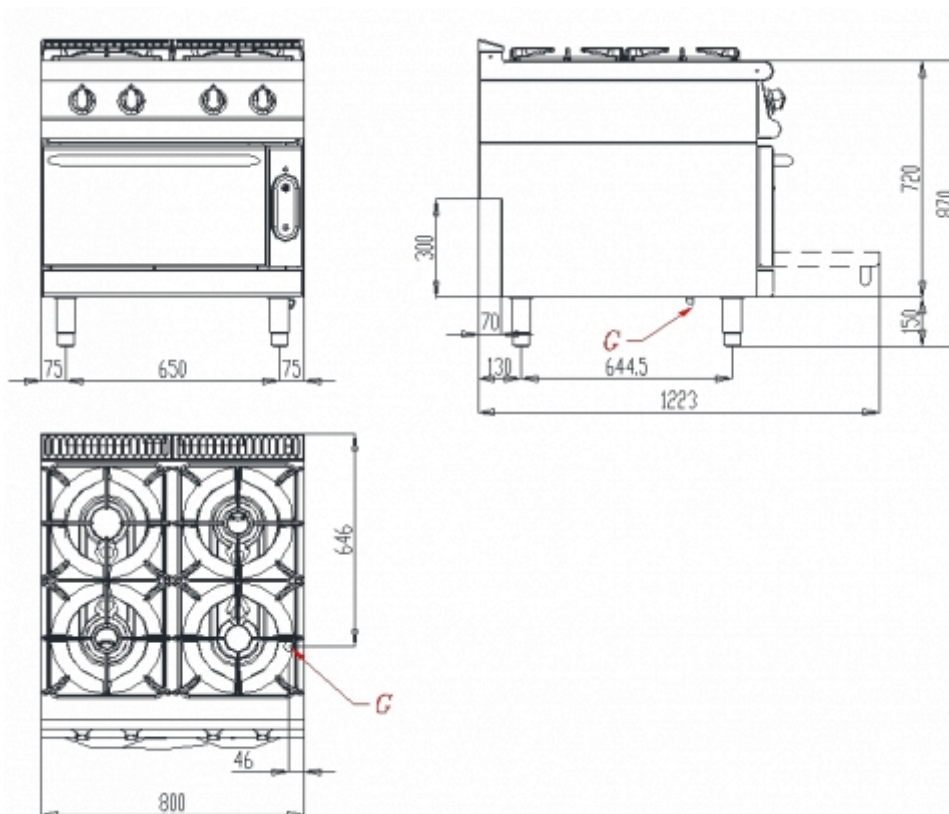
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Hot water connection (Ø)	-
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Internal ovens dimension(mm)	530 x 700 x 300
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Code	Description
BN418031910030	RADIANT PLATE - PLAIN - 900 SERIE
0592790	FRONTAL KICK PLATE W=800
GNB2/1-40	S/S TRAY GN2/1 H40 MM FOR 900 SERIE OVEN
8031900350	LEFT SIDE FINISHING END PIECE FOR 900 LINE
BN418031910040	RADIANT PLATE - RIBBED - 900 SERIE
41C1300029	ELECTRICAL LIGHTING 4 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