

MODEL
BR20 SP05
CODE
BA2D141Q03333

REFRIGERATED BASE WITH 8 DRAWERS- +2°C / +8°C

REFRIGERATED BASES

The Baron refrigerated bases are reliable, resistant and, above all, practical, perfect for quickly and easily preparing and presenting your snacks.

Suitable for mounting bench model appliances on top. Made entirely of Stainless steel, completely polished and suitably rounded, they have an insulation thickness of 50 mm and are characterised by a ventilated refrigeration system with fully removable filter.



Technical / functional characteristics

- External panels, back panel, doors and worktop in AISI 304 18/10 stainless steel (with Scotch-Brite satin finish).
- Inner lining with rounded corners in AISI 304 18/10 stainless steel.
- Insulation in high density (42 kg/m3 approx.) expanded polyurethane, 50 mm thick, HCFC-free.
- Ergonomic handle throughout full width of door/drawer and magnetic seals on all four sides.
- Compressor and condenser mounted on a removable base to simplify and facilitate, maintenance or replacements.
- Automatic defrosting via electric heating element.

DIMENSIONS	
Width (mm)	2000
Depth (mm)	630
Height (mm)	610
Gas connection (Ø)	
Electric connection (V/~ /Hz)	230V/1N 50 Hz
Cold water connection (Ø)	
Hot water connection (Ø)	

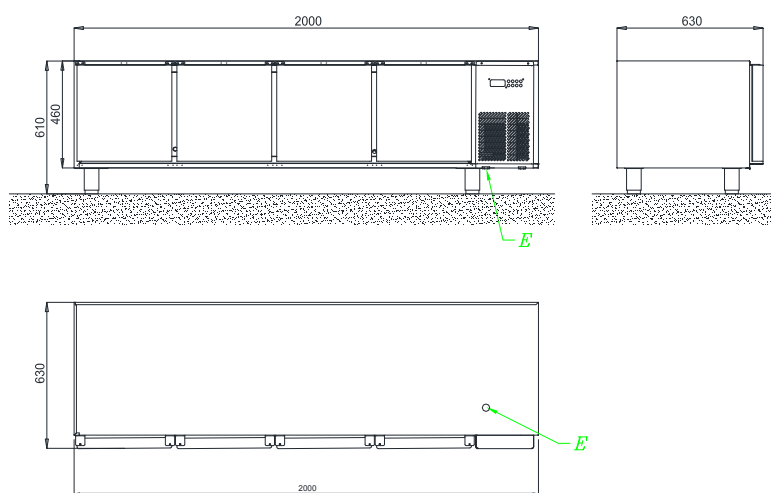
Cold soft water connection (Ø)	
Drain (Ø)	
Gas power (Mj/hr)	
Electric power (kW)	0.692
Plate dimensions (mm)	
Tank capacity (L)	
Tank dimensions (mm)	
Internal oven dimensions (mm)	

MODEL

BR20 SP05

CODE

BA2D141Q03333



G	GAS CONNECTION
E	ELECTRIC CONNECTION
CW	COLD WATER CONNECTION
HW	HOT WATER CONNECTION
SW	SOFT COLD WATER CONNECTION
D	DRAIN