

The 'Novecento' Series

Chargrills

The 'Novecento Baron' series

Produced in compliance with strict European regulations in terms of safety, hygiene and reliability, the new Novecento baron range is **C** certified. The innovatory visual design, technology and ergonomics of these appliances are enhanced by the use of AISI 304 18/10 stainless steel with a Scotch Brite finish. Exceptional freedom of configuration makes it possible to combine top-mount models with ovens and neutral bases available with a range of accessories. Configurations can also be customised by placing the appliances perfectly "flush-sealed" either back-to-back or side-by-side, or through "a bridged" arrangement that provides high-level ad-hoc solutions to the requirements of the Chef.



Technical/functional characteristics

The range includes four 1/2 module and 1 module gas models in on-unit and range-top versions. Appliances designed for grilling meat, fish and vegetables.

- · Full AISI 304 stainless steel design;
- Cooking grill made from 2-position height adjustable stainless steel structure;
- fat / juice collection tray;

- high-potential stainless steel burners with progressive power regulation tap valves;
- piezo-electric ignition;
- meat grill provided as standard. Fish grills and 1/2 meat - 1/2 fish grills optional (800 series models only);
- inert lava stone with food-compatible heat-radiating characteristics;
- front access to internal parts for easy routine maintenance.

SAFETY, HYGIENE, QUALITY

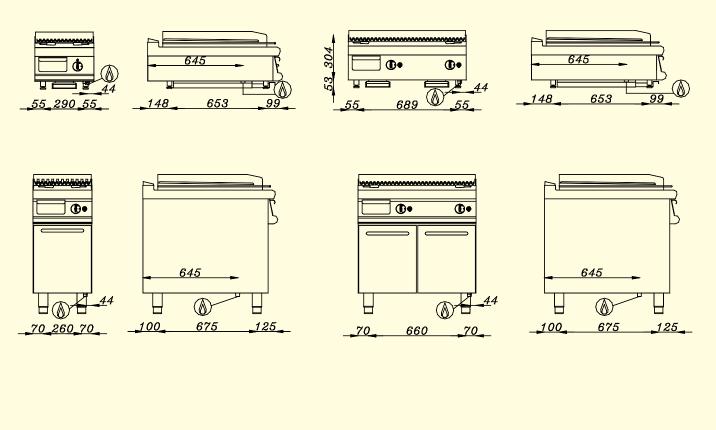
Technical Data

	9TGL/G400	9TGL/G800	9GL/G400	9GL/G800
External dimensions (mm)	400 x 900 x 850	800 x 900 x 850	400 x 900 x 850	800 x 900 x 850
Grill dimensions	390 x 650	790 x 650	390 x 650	790 x 650
Total power (kW)	12,5	25	12,5	25
Dotazione	meat grill	meat grill	meat grill	meat grill
Accessories avaiable upon request				
Fish grill (400 and 800 wide models)				
1/2 meat - 1/2 fish grill (only 800 wide models)				
Lavic stones 7 kg				

Note: gas models are fitted with natural gas nozzles as standard. These can be replaced with the spacific nozzles provided for use with LPG. For further information on the special features of chargrills from the **baron** Novecento series, please contact the local dealer.



Installation layout





Gas connection ø3/4"

- I 32030 Bribano di Sedico (BL) Italy via Miari, 20
- Tel. 0437 8554 Fax 0437 855444
- E-mail: info@baronprofessional.com

Website: www.baronprofessional.com

cucine professionali

aron