

Fryers

The 'Novecento Baron' series

Produced in compliance with strict European regulations in terms of safety, hygiene and reliability, the new Novecento baron range is **CE** 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.



Gas models

- Tubular steel burners external to the basin;
- oil discharge valve;
- lower-mounted gas supply connector;
- piezo-electric ignition of the pilot burner.



Electric models

- Lift-out reinforced stainless steel heating elements;
- optical preset temperature indicator;
- "Equipment under tension" warning light.

Technical/functional characteristics

This range includes 10 monobloc models of various sizes (1 module or 1/2 module), power type (electric or gas) and number and capacity of the basins. These appliances assure excellent output, energy / oil saving, and reduced cleaning times. In particular, minimum pollution of cooking oil is assured by the extensive "cold area" provided by the special configuration and placement of the heat sources.

Other specifications:

- upper surface entirely pressed and cut from a single thick sheet of AISI 304 18/10 steel;
- large, special-shape cooking basins, with a large vertical foam expansion capacity that prevents foam deposit during loading;
- removable instrument panel for perfect access, pressed and shaped to avoid the accumulation of dirt;
- ergonomic fitted and inclined knobs;
- hinged door with heat-insulated handle and magnetic latch;
- fire-prevention safety thermostat;
- automatic temperature regulation thermostat (max. 190°C);
- fire-prevention safety thermostat (230°C);
- 2" height adjustable STAINLESS STEEL feet;
- oil discharge valve;
- support for baskets and covers.

SAFETY, HYGIENE, QUALITY

Technical Data

GAS	9FR/G210	9FR/G415	9FR/G420M	9FR/G420M	9FR/G610	9FR/G815	9FR/G820
External dimensions (mm)	200 x 900 x 850	400 x 900 x 850	400 x 900 x 850	400 x 900 x 850	600 x 900 x 850	800 x 900 x 850	800 x 900 x 850
Tank dimensions (mm)	(n°1) x 145 x 320	(n°1) x 270 x 378	(n°1) x 270 x 378	(n°1) x 306 x 435	(n°2) x 185 x 378	(n°2) x 270 x 378	(n°2) x 306 x 435
Tank capacity (l)	7	15	20	17	10+10	15/17 + 15/17	20/22 + 20/22
Total power gas (kW)	4,7	13	17,2	13	9,5 + 9,5	13 + 13	17,2 + 17,2
Fittings	1 x CF10M	1 x CF15	1 x CF20	1 x CF20M	2 x CF10	4 x CF15P	4 x CF20P

ELECTRIC	9FR/E210	9FR/E415	9FR/E420M	9FR/E610	9FR/E815	9FR/E820
External dimensions (mm)	200 x 900 x 850	400 x 900 x 850	400 x 900 x 850	600 x 900 x 850	800 x 900 x 850	800 x 900 x 850
Tank dimensions (mm)	(n°1) x 145 x 320	(n°1) x 270 x 378	(n°1) x 270 x 378	(n°2) x 185 x 378	(n°2) x 270 x 378	(n°2) x 306 x 435
Tank capacity (l)	10	15	15	10+10	15/17 + 15/17	20/22 + 20/22
Total power electric (kW)	6,8	13	13	9 + 9	13 + 13	18 + 18
Power supply tension 50-60 Hz (V)	400V / 3N	400V / 3N	400V / 3N	400V / 3N	400V / 3N	400V / 3N
Fittings	1 x CF10M	1 x CF15	1 x CF20	2 x CF10	4 x CF15P	4 x CF20P

Accessories available upon request

Base grill

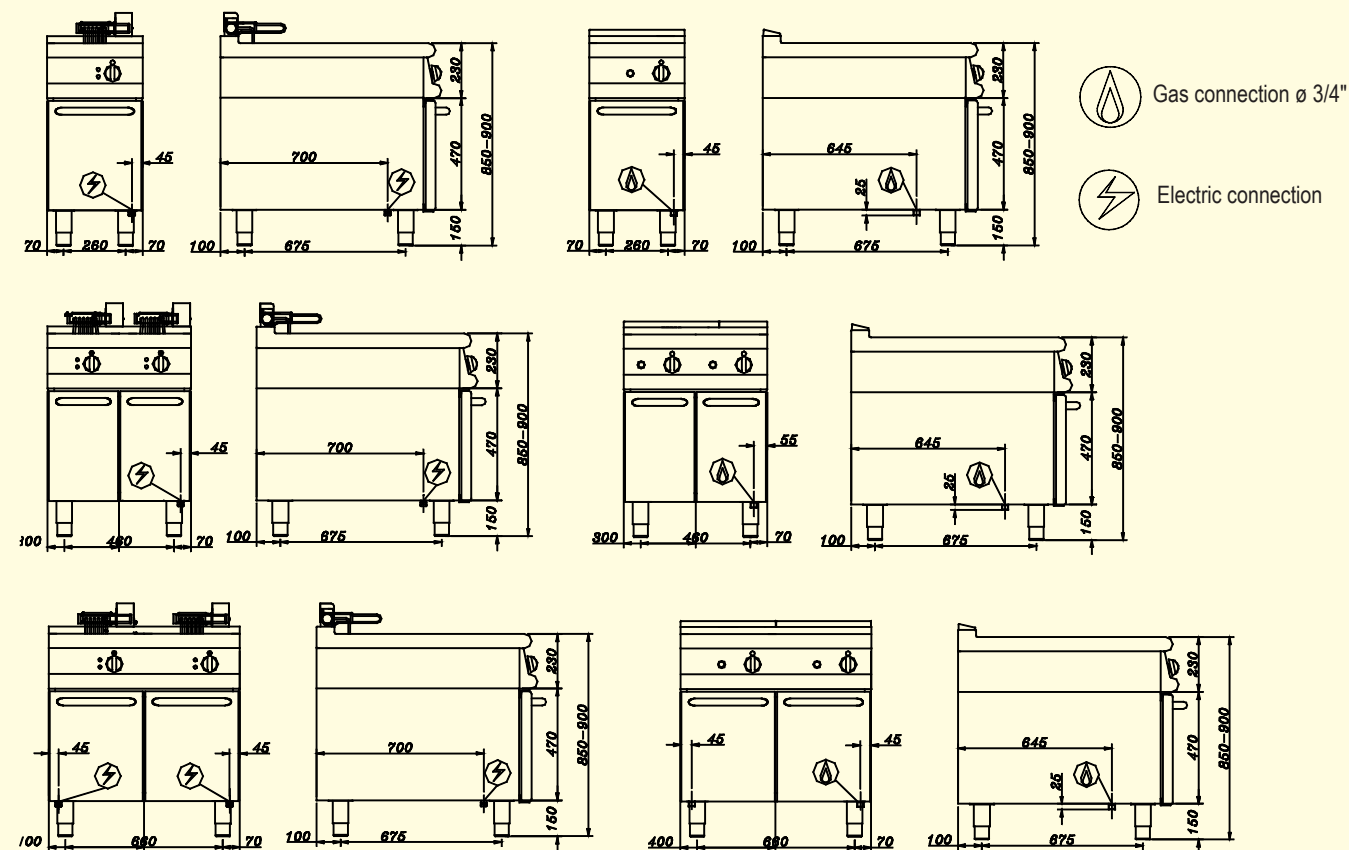
Windproof chute

Note: gas models are fitted with natural gas nozzles as standard. These can be replaced with the specific nozzles provided for use with GPL.

For further information on the special features of fryers from the **baron** Novecento series, please contact the local dealer.



Installation layouts



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