



baron

TALENT

THE CHOICES FOR *Cooking*





TALENT

THE CHOICES FOR *Cooking*

b

LOGICAL LAYOUT

A LOGICAL, WELL THOUGHT-OUT LAYOUT CAN HELP TO SAVE TIME AND IMPROVE THE FLOW OF OPERATIONS.

SPACE, A PRECIOUS RESOURCE

OPTIMISATION OF ORGANISATION.

Space in a professional kitchen is a precious and strategic resource. Its organisation plays a fundamental role in operating efficiency and overall productivity of the kitchen.

Space-saving and multi-function equipment can, therefore, help to maximise the available space. Modular, multi-function workstations can provide versatility without sacrificing quality and performance. With a well thought-out layout, efficiency can be maximised and time and staff movement minimised.





EVERY MINUTE COUNTS

TIME MANAGEMENT IS ESSENTIAL.

From the advanced preparation of the ingredients to the coordination of the cooking times, every step of the process has to be synchronized to avoid delays and to guarantee a right courses service.



STORE AND REPLICATE

A well-designed recipe storage system is an invaluable instrument to ensure coherence and quality in the served dishes, thus simplifying the preparation process and facilitating staff training.



The step-by-step recipes in the STEP MODE function are designed to be clear, detailed and easy to follow, thus allowing the entire kitchen crew to successfully prepare complex dishes.



An important resource for professional kitchens and a reliable guide for the creation of delicious, satisfying dishes.

BENEFITS FOR CATERING PROFESSIONALS

TALENT IS FOR THE ENTIRE CATERING WORLD.

An all-round tool to combine with traditional equipment to optimise organisation and provide new opportunities for various types of businesses in the catering world.

A wide range of catering businesses can gain an advantage by using multi-function to optimise their operations, thus reducing costs, improving efficiency and offering more menu options to customers.

FAST FOOD RESTAURANTS

Fast food services can benefit from the efficiency and versatility of multi-function equipment to manage a wide variety of orders and quickly prepare different dishes.

TALENT adapts to preparation based on how the day is organised.



THEMED RESTAURANTS:

Themed restaurants, offering a variety of dishes influenced by different cuisines or culinary traditions, can use multi-function equipment to prepare a varied range of dishes without having to invest in multiple appliances. Flexible organisation of the menu and service.

CATERING AND SERVICES FOR EVENTS

Prepare dishes on a large scale in different locations and offer a range of culinary options without having to transport a large amount of equipment.

A key demand required for the success of any event.

A simple way of meeting the demands for quantity and variety in a single place.



CAFÉS AND SANDWICHES SHOPS:

A multi-function device to prepare a variety of toasted sandwiches and small snacks, optimising the need for multiple appliances. With the option of expanding the food choices on offer if the number of customers increases.

HOTELS AND RESORTS:

Hotel and resort restaurants can benefit from using multi-function equipment to manage a wide range of menu options for their guests, providing a variety of dishes and combining traditional equipment for new options. Demands change in the high or low season but the flexibility in the kitchen stays the same with TALENT.



SEVEN PLUS ONE FUNCTIONS

LOTS OF FUNCTIONS AND OPPORTUNITIES IN A SMALL SPACE

Internal system for containers pre-configured for washing:

detach, place in the dishwasher and put back

Cleaner. More organized and cleaner on your working countertop



FRY TOP:

A cooking plate used to cook food directly such as meat, fish, vegetables and eggs. The smooth surface and adjustable cooking parameters allow for rapid, uniform results. With Talent, you can control 2 different plates temperatures and monitor cooking with the core probe.

BRATT PAN:

Used for braising and slow cooking meat, poultry or vegetables in aromatic liquid at a controlled temperature. The bratt pan produces succulent and tender dishes. Chefs have an extra tool with TALENT, assisted by the core probe for an accurate control and cooking temperature adjustment.

PASTA COOKER:

An equipment designed to cook large quantities of pasta. It is equipped with baskets that can be immersed in water to cook pasta quickly and evenly. Organise and design your kitchen with greater flexibility.

SLOW COOKING:

A slow cooking method at a low temperature that allows you to slowly cook meat, stews, soups and other dishes for hours in thermostatically controlled and sous vide cooking, allowing ingredients to blend and develop complex flavours.

STEAM COOKER:

An appliance used to cook food with steam while preserving the nutrients and maintaining consistency and flavour. Steam cookers can be used to cook vegetables, fish, chicken and much more. Suitable for use with Gastronorm containers, they help with the organisation and handling of preparations. Even for small quantities.

KETTLE:

An appliance used to rapidly and efficiently bring water to the boil. The Kettle mode can be used for immersion cooking, or stock and other preparations that require precise control over the cooking water temperature.

BAIN MARIE:

A cooking or holding technique that allows steam to gently heat up or maintain the temperature of a container of food placed over boiling water, without burning it. The Bain Marie is often used to melt chocolate, prepare delicate sauces and keep dishes hot until served.

STEP-MODE FUNCTION

PLAN AND STORE

TALENT HELPS YOU TO MAINTAIN HIGH
STANDARDS

TALENT's detailed and sequential step-by-step recipes guide users through each step of preparing a dish using the bratt pan function.



GUARANTEED CONSISTENT RESULTS

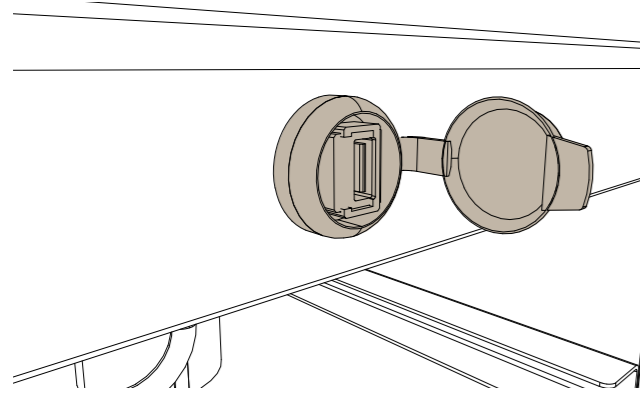
The STEP MODE function permits to save information about timing and temperatures, as for example how long cooking a certain ingredient or how long let a course staying before being served.

Clear, detailed, easy-to-follow steps allow any operator to successfully prepare complex dishes. An important resource for the professional kitchen, providing a reliable and repeatable guide for the creation of delicious, satisfying dishes.



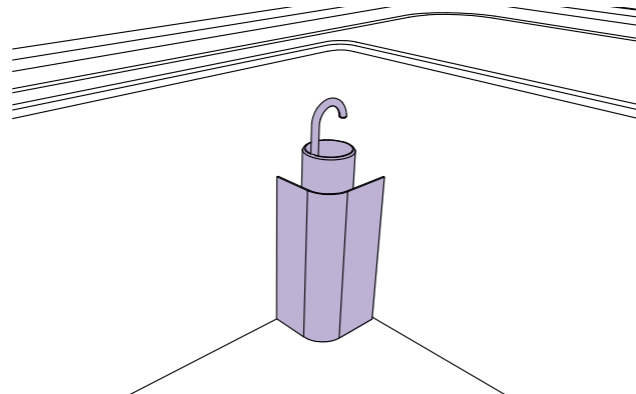
USB PORT

Upload and download recipes, and download HACCP data



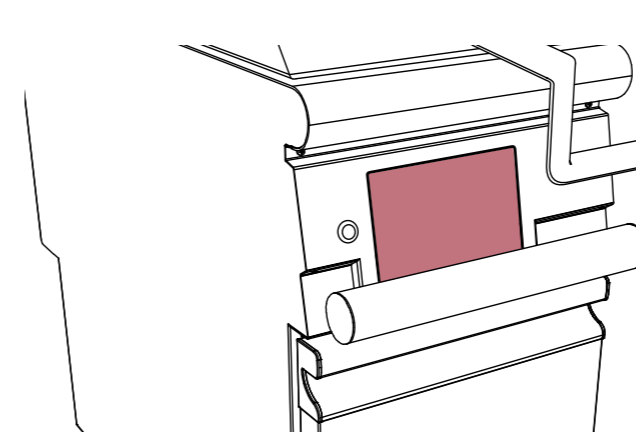
OVERFLOW DRAINAGE

Keeps a check on the liquids in the pan



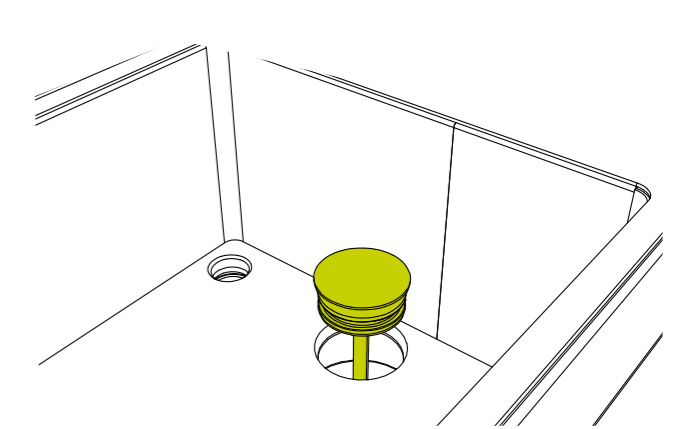
7" TOUCHSCREEN

Easy, intuitive and reactive. An efficient way to take control over all the preparations



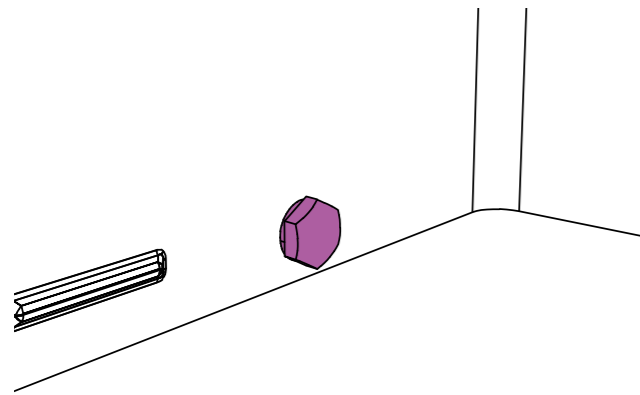
PAN DRAINAGE

To quickly and safely drain liquid preparations in the tray located under the pan



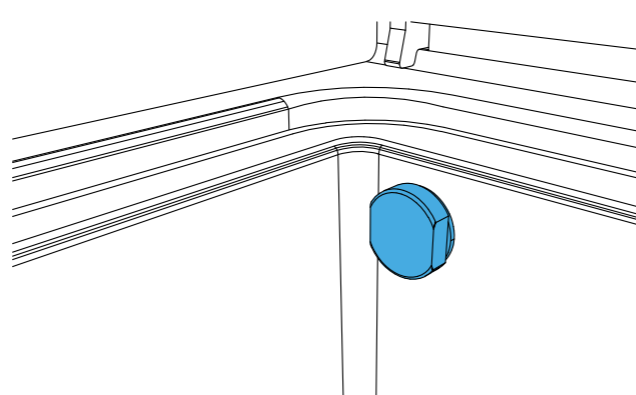
TEMPERATURE PROBE IN PAN

Accurately detects and controls the temperature of the product in the pan for daily total control of work



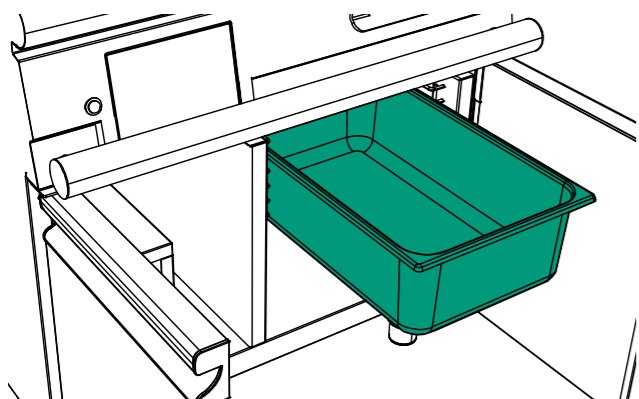
WATER DISPENSER

It supplies water in the pan. For small quantities or with the possibility of managing liters.



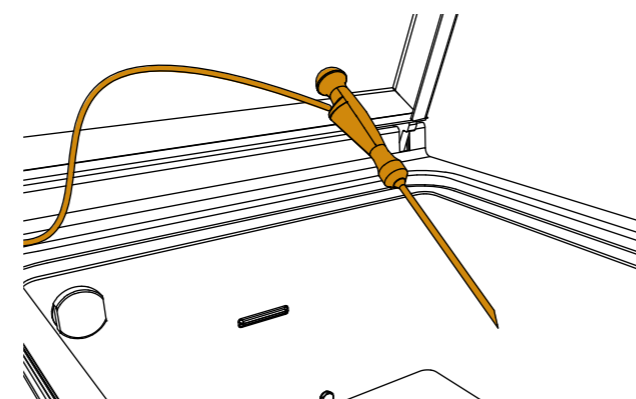
DRAINAGE TRAY

Located in the compartment to quickly empty the product from the pan and aid movement in the kitchen



CORE PROBE

Accurate check on how far along the cooking process is



HIGH PERFORMANCE

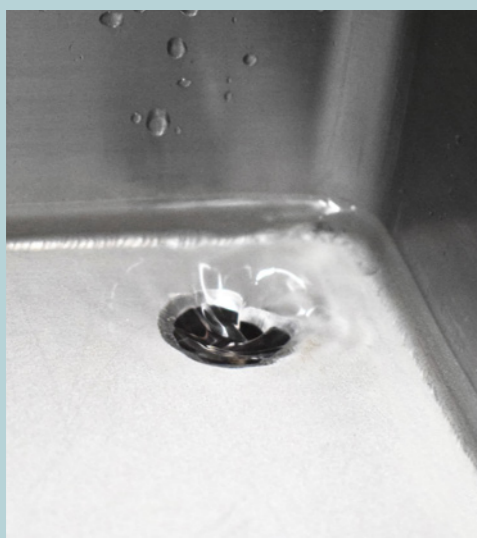
5 armoured heating elements with high thermal resistance to keep a uniform and stable temperature on the whole surface. There is also the possibility of manage 2 different areas with a different temperature.

EFFICIENCY FOR DRAINING LIQUIDS



INTEGRATED DRAINAGE SYSTEM

With our innovative opening system, the drainage into the lower tray becomes a quick and convenient step, optimising the management of the products.



REMOVAL OF LIQUIDS

Simplify your work routine by easily draining the cooking or cleaning liquid by conveniently removing the overflow cap. The extra-large diameter of the drain hole accelerates the steps in changing function and cleaning, thus guaranteeing greater operating efficiency.



TALENT NEVER GETS TIRED



IT SUPPORTS THE CHEFS ALL DAY LONG

The multi-function TALENT has been specifically designed to satisfy the needs of professional caterers, offering a wide range of functions for preparation and cooking processes throughout the day.



GUARANTEED CONSISTENT RESULTS

TALENT's versatility means you can optimise times, spaces and kitchen resources, acting as a genuine multi-function all-round device. With just one appliance, cooks can perform a variety of tasks, from basic preparation to cooking meat and vegetables and preparing sauces and soups.

This not only simplifies work in the kitchen but also allows the optimisation of space and the reduction of operating costs.

The multi-function TALENT is the ideal ally for catering professionals looking to streamline efficiency and quality in the preparation of their dishes.

STORE AND RECALL WORK

SAVE YOUR RECIPES AND REPLICATE THE EXPERIENCE

Each Talent function offers the possibility to be managed through a recipe, giving an unprecedented level of control and customization.



You can choose between using the standard recipes that Baron has tested for you, guaranteeing reliable, high-quality results, or you can create up to 80 customised recipes to adapt perfectly to your own unique culinary requirements.

You have total control over every detail with the option of customising every aspect of your recipe.

CUSTOMISABLE RECIPES

RECIPE NAME:

Give a unique name to your culinary creation to easily identify and share it with your team.

CORE PROBE TEMPERATURE:

Monitor the internal temperature of your dishes with the core probe to ensure precise, uniform cooking.

PLATE TEMPERATURE:

Adjust the plate temperature to guarantee perfect, uniform cooking of your dishes.

COOKING NOTES:

Add personalised notes to your recipe to record important information or share culinary tips and tricks with your team.

PAN TEMPERATURE:

Set the pan temperature for the preparation of sauces, soups and other delicious dishes.

COOKING TIMER:

Set the cooking timer to ensure that your dishes are cooked to perfection, without the risk of burning.

With Talent, you have everything you need to create amazing dishes and satisfy even the most discerning diners, all at the touch of a button. Customise, experiment and delight with FitPan.

D-CARE COOKING AREA MANAGEMENT

If you want to use multiple recipes simultaneously during the same cooking process, e.g. a hamburger one part of the plate and the bun on another part, the new management system is here to help you. D-CARE will let you know if the two recipes are compatible, thus



ensuring optimal preparation of your dishes without compromising quality or consistency. With D-CARE, delicious, perfect results are guaranteed every time.



OPTIMISE AND SAVE

OPTIMISE CONSUMPTIONS AND SAVE ENERGY

Energy consumptions can be optimised through power management. The energy used can be adapted to your specific needs, thus reducing waste and improving the overall efficiency of the energy systems.

AUTOMATIC MODE

The best combination of power and quality. The power is supplied in the best time to achieve the target.

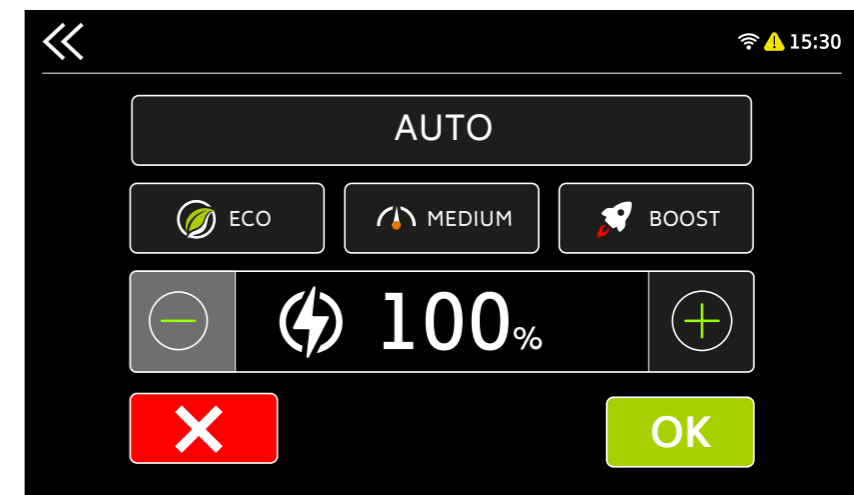
ECO MODE

The target temperature is reached by adjusting the temperature to optimise consumptions, with improved energy savings.

HEAT UP AS MUCH YOU WANT AND CHOOSE THE METHOD

CHOOSE THE POWER YOU NEED WITH THE G-POWER SYSTEM

The G-Power system allows you to easily manage and control the power delivered by FitPan; the algorithm manages the power delivered in 4 + 100 variations.



MEDIUM MODE

The power is supplied continuously until the target temperature is reached.

100 MODE

For expert users, Talent allows the power to be set as a percentage from 1% to 100%. The user can, therefore, quickly and easily manage the product in total freedom.

BOOST MODE

Maximum power to cut down waiting times. All the power available is used to reach the target temperature.

FRY TOP FUNCTION

CONSISTENTLY SUCCULENT COOKING

All the power of a fry top with the technology of a multi-function device.

Optimise the cooking of all your dishes and keep temperatures under control in every moment, manage the temperature of the plate or dishes with the handy core probe.

The convenient PREHEAT function allows you to preheat the plate for better cooking results.

You can manage one or two separate temperatures in fry top mode. This option allows you to cook food that requires different temperatures at the same time.



BRATT PAN FUNCTION

SLOW COOKING WITH PRECISION

A digital control that offers significant benefits. Unparalleled precision in temperature adjustment (of the plate or core probe) and cooking times; guaranteeing a uniform heat distribution and constant results.

This helps to prepare perfectly cooked, tender braised dishes, with greater efficiency and control compared to traditional methods. The kitchen staff can concentrate on other tasks while TALENT takes care of the cooking. With the ability to programme and monitor digital settings, optimal results in terms of flavour, texture and consistency can be achieved, ensuring efficient, high-quality cooking.

Choose at any time whether to work by managing the temperature of the plate for browning, for example, or if you want to manage the temperature of the liquids in the pan: everything at your fingertips in one touch



KETTLE FUNCTION

TRADITION IN COOKING, FUTURE IN CONTROL

During this process, the food is immersed in boiling water and cooked to the desired degree. This method is particularly suitable for preparing vegetables, eggs and more tender meat.

The constant temperature of the boiling water ensures uniform and controlled cooking while the speed of the process means large quantities of food can be prepared in relatively short times.



SLOW COOKING FUNCTION

SOUS VIDE COOKING, OPTIMISING EVERY MINUTE

Thermostat cooking offers chefs greater control over the end result, for tender dishes, cooked to perfection, with greater efficiency and precision.

It is a precise, controlled method of cooking that helps to maintain a constant temperature throughout the cooking process with TALENT.

This method allows uniform and consistent results to be achieved via a temperature that is adjusted with precision and kept constant throughout cooking.



STEAMER FUNCTION

LA THE POWER OF STEAM IN A COMPACT SPACE



This cooking method preserves the nutrients, colours and flavours of food as well as a delicate, fresh consistency.

Steam cooking is ideal for vegetables, fish and other delicate food. It offers a healthy, light solution to preparing a vast range of dishes.

TALENT controls times and the core temperature, permitting chefs to schedule their daily activities in each single detail.

BAIN MARIE FUNCTION

DELICATE HOLDING



Keeping preparations or sauces at the right temperature is a necessity in many kitchens. TALENT regulates the temperature and takes the time to keep food freshly prepared and ready to serve.

PASTA COOKING FUNCTION

SIMPLICITY UNDER CONTROL



Lots of small details, that make the difference and a control function to monitor 6 different simultaneous cooking times, make TALENT the ideal all-round appliance for serving first courses 'al dente', even during very busy serving times.

The possibility of recalling pre-loaded recipes makes them faster and easier to use. TALENT emits an acoustic alarm when the time has expired

ECO FUNCTION

With this function, TALENT keeps the water temperature ready for the service with minimum energy consumption. The power provide in this mode is minimal, reducing consumptions with the guarantee of restarting the pasta cooker function in a short time.

WATER INLET

By pressing the 'water inlet' button, a solenoid valve controls the emission of a small amount of water into the pan. The constant movement of the water thus eliminates the excess starch via the pan overflow.



7+1 STEP MODE

TO FOLLOW THE MOST COMPLEX RECIPES STEP BY STEP

Plan up to 6 different cooking phases to prepare the most complex recipes. Check temperatures, cooking times and check every step of the recipe. Talent supports you step by step,

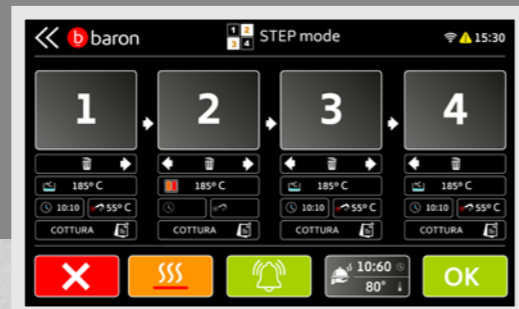
Easy parameters settings

By manually creating a recipe in STEPS, you will have the option of managing up to 4 cooking stages. The display is intuitive, clearing showing all the pre-configured steps. Start cooking with just a few touches.



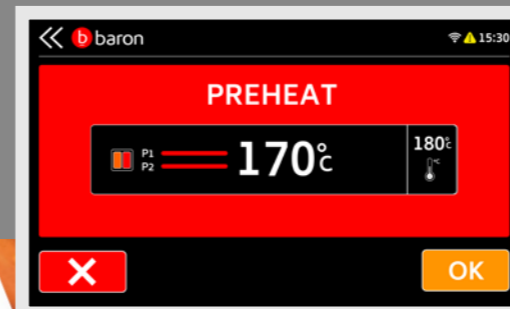
Details that make the difference

For every STEP, you can adjust the temperature, time and add important notes for the final result. Save and recall your recipes whenever you want: with Talent, few Touches are sufficient.



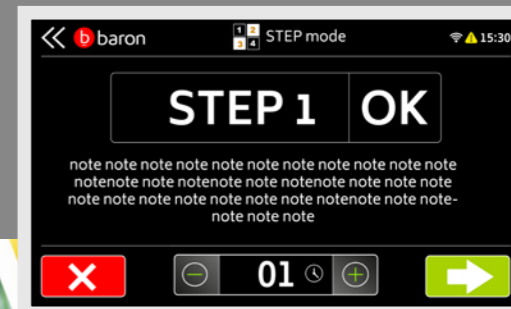
Start at the right temperature

Not enough for you? add a preheat phase at the start and a holding phase at the end of the recipe. You will have every phase of the cooking process under control.



Details to make the difference

Create the best recipe and save all the steps with TALENT. With the option of adding notes and indications, each user will have access to the secrets for a perfect recipe. To replicate the right flavour every day, in every dish.





CLASSIC

M40 Q90

The perfect balance between power and space, the CLASSIC model succeeds in turning all your recipes into great dishes, thanks to its 10kw power in 40 cm of space, this Fitpan model is the best choice for increasing the quality of your kitchen



PRODUCTION

M80 Q90

The PRODUCTION model is designed for large volumes and kitchen crews who are ready to take on anything. Thanks to its 36-litre pan and 20kw cast aluminium heating elements, even producing 16kg of risotto becomes a child's play;



SLIM

M80 Q70

Have you always wanted to add a multi-function Fitpan to your kitchen but never had enough space? The SLIM version, specifically designed for small spaces, packs all the power into the 90cm version, taking up just 40cm of space. You will now be free to get creative in the kitchen and use the 7 functions in one TOUCH

		Q90MT/E 400	Q90MT/E800	Q70MT/E800
Functions	n°	7+1	7+1	7+1
Display		touch 7"	touch 7"	touch 7"
Width	mm	400	800	800
Depth	mm	900	900	730
Height	mm	870	870	870
Tank Capacity	lt	17	36	17
Cooking Surface	mm	580x305	680x580	580x305
Tray Capacity		GN1/1	GN2/1 / 2 x GN1/1	GN1/1
Cooking Zones	n°	2	2	2
Core Probe		•	•	•
Tank Probe		•	•	•
Water Supply	Ø	3/4"	3/4"	3/4"
Water Drain	Ø	1"	1"	1"
Electric Power	kW	10	20	10
Power Supply		400V/3N	400V/3N	400V/3N
Product Drain Pan		GN1/1	GN1/1	GN1/1
Connectivity 4.0		○	○	○
USB Port		•	•	•

OPTIMISE AND SAVE

OPTIMISE CONSUMPTIONS AND SAVE ENERGY

Energy consumptions can be optimised through power management. The energy used can be adapted to your specific needs, thus reducing waste and improving the overall efficiency of the energy systems.



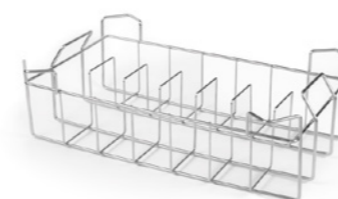
CESTELLI COTTURA A VAPORE

Potrai utilizzare fino a 3 cestelli contemporaneamente, in questo modo potrai cucinare 3 pietanze diverse simultaneamente.



BOTTOM GRID

The grid, made entirely of Aisi 304, is designed to prevent food from sticking directly to the cooking plate, making it much easier to clean the heating surface of the TALENT.



VACUUM FRAME

It allows you to keep vacuum bags at the right distance, ensuring uniform heat distribution in the tank and perfect cooking of the food.



PASTA COOKING BASKETS

3 baskets mean cooking 3 different types of pasta at the same time, optimizing time and costs.





RECIPES FOR ALL TASTES

SAVED RECIPES TO REPRODUCE THE SAME QUALITY AT EACH SERVICE

With the innovative FitPan system, you can save and easily reproduce any recipe, guaranteeing consistent quality at different times and in different places.

Details of every dish are stored, with every STEP of its preparation, thus allowing staff to follow the same instructions for impeccable results every time. Maintain high quality and satisfy your customers anytime, anywhere.

PLAN, PREPARE, COOK AND SERVE. FOR EXAMPLE?



36 portions of Sea Bass



25 portions of Stew



32 kg of Custard



60 portions of Ratatouille



100 pcs/h of Salmon



48 pcs/h of English Breakfast



90 portions of Fresh Pasta



60 portions of Dry Pasta

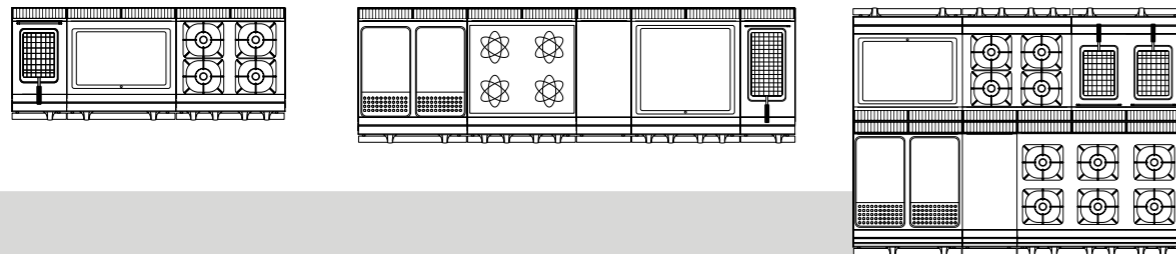


80 pcs/h of Hamburgers

SPACE IS PRECIOUS

OPTIMISE THE AVAILABLE RESOURCES

Expand your culinary offer without the need for extra space. Organise and revamp the layout of the equipment, offering every chef new solutions to improve their creations.



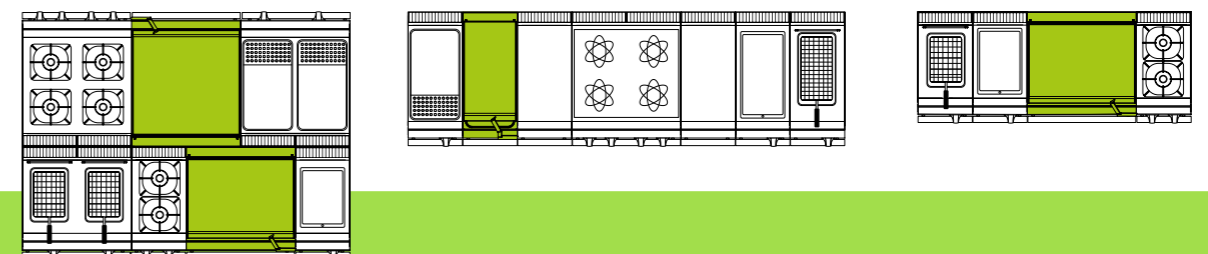
Classic cooking

In a professional kitchen, using high-quality equipment and adopting tried-and-tested techniques are essential for ensuring reliability, duration and top quality of cooking results. Tools that not only satisfy the highest standards but are also resistant to long-term wear and intensive use.

EXPAND THE MENU

EVOLVE YOUR BUSINESS CONCEPT

TALENT can perform a variety of functions throughout the day and help you in the important task of optimising consumptions.



Multi-function cooking

By integrating multiple daily work options, the planning of your kitchen will also benefit from a more efficient management of resources. Combine the familiarity and reliability of classic tools with the versatility and efficiency of new technologies, thus allows chefs to revamp their menus and improve operating efficiency without foregoing quality.



SMALL SPACES, BIG RESULTS

THE PERFECT SOLUTION IN COMPACT KITCHENS
AS WELL

Optimise every centimetre of your kitchen with a multi-function appliance.
Optimise work with TALENT, a compact device.

Maintain high quality

With a multi-function device and just a few other appliances, you can do everything even when space does not allow for a classic kitchen layout.

Unlimited menus

Create a complete menu without the need for multiple appliances. The versatility of this device allows you to maximise efficiency and productivity even in the smallest of kitchens.

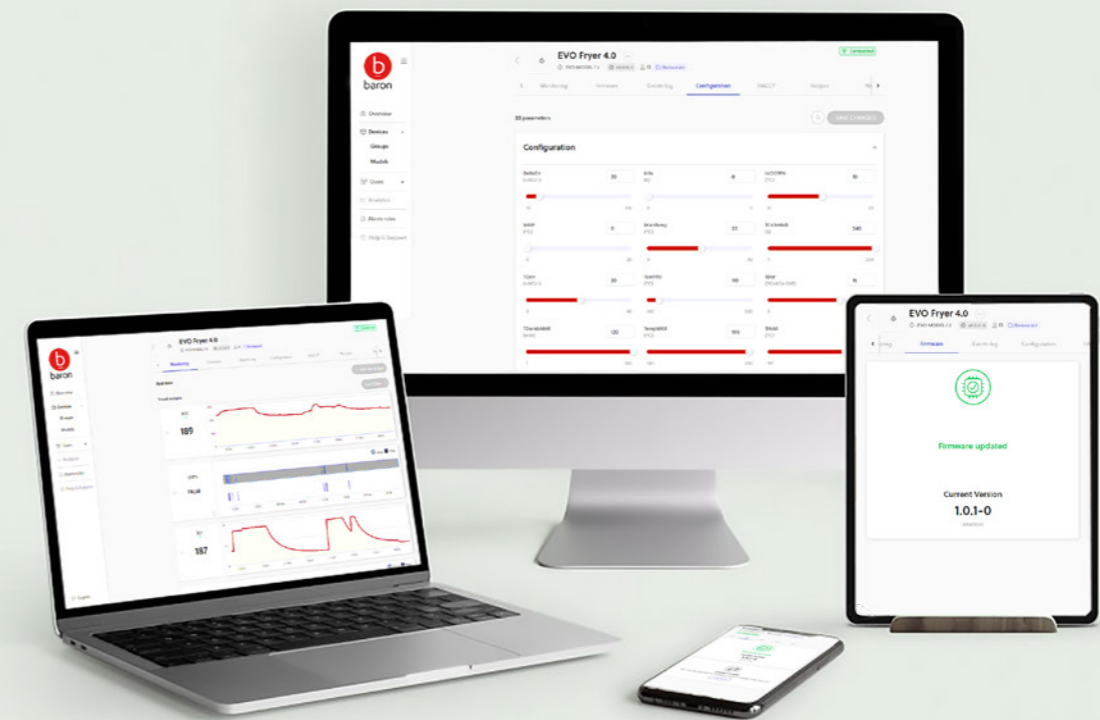
Organise the day

Save time and energy, reducing operating costs through the use of cutting-edge technology. Transform your limited space into a highly functional and profitable work setting.

Optimise resources

Find the ideal solution for an organised, efficient and versatile kitchen where you can do everything in a limited space with a multi-function device and just a few other appliances.

MONITOR OPERATIONS, CHECK THE WORKING TIMES AND
EDIT AND SET RECIPES.



TALENT is now even more efficient thanks to the possibility of connecting to Baron Cloud and monitoring on Baron Control, the platform designed to optimise all professional kitchens.





baron

BARON Ali Group S.r.l.
Via del Boscon, 424
32100 Belluno - Italy
Tel. +39 0437 855411
Fax +39 0437 855444
e-mail: info@baronprofessional.com
www.baronprofessional.com



azienda
associata



Sistema Qualità Certificato ISO 9001:2015



EN