



baron



THE NEW FRY-TOP ERA

AN ALTERNATIVE PLATE COOKING METHOD

A new look for the latest fry-tops in the QUEEN9TOUCH -QUEEN9 -QUEEN7 ranges.

The cooking plate is separate and ensures optimal heat concentration in the cooking area to avoid heat dispersion while optimising consumption.

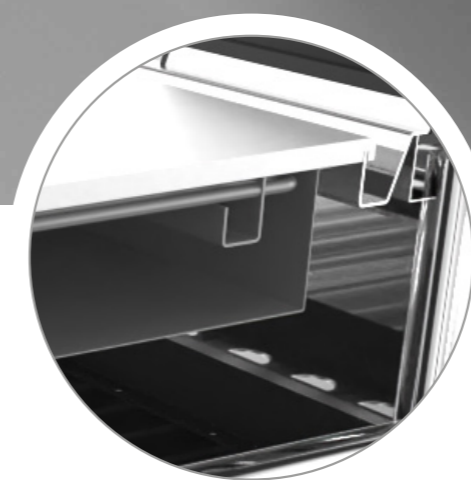
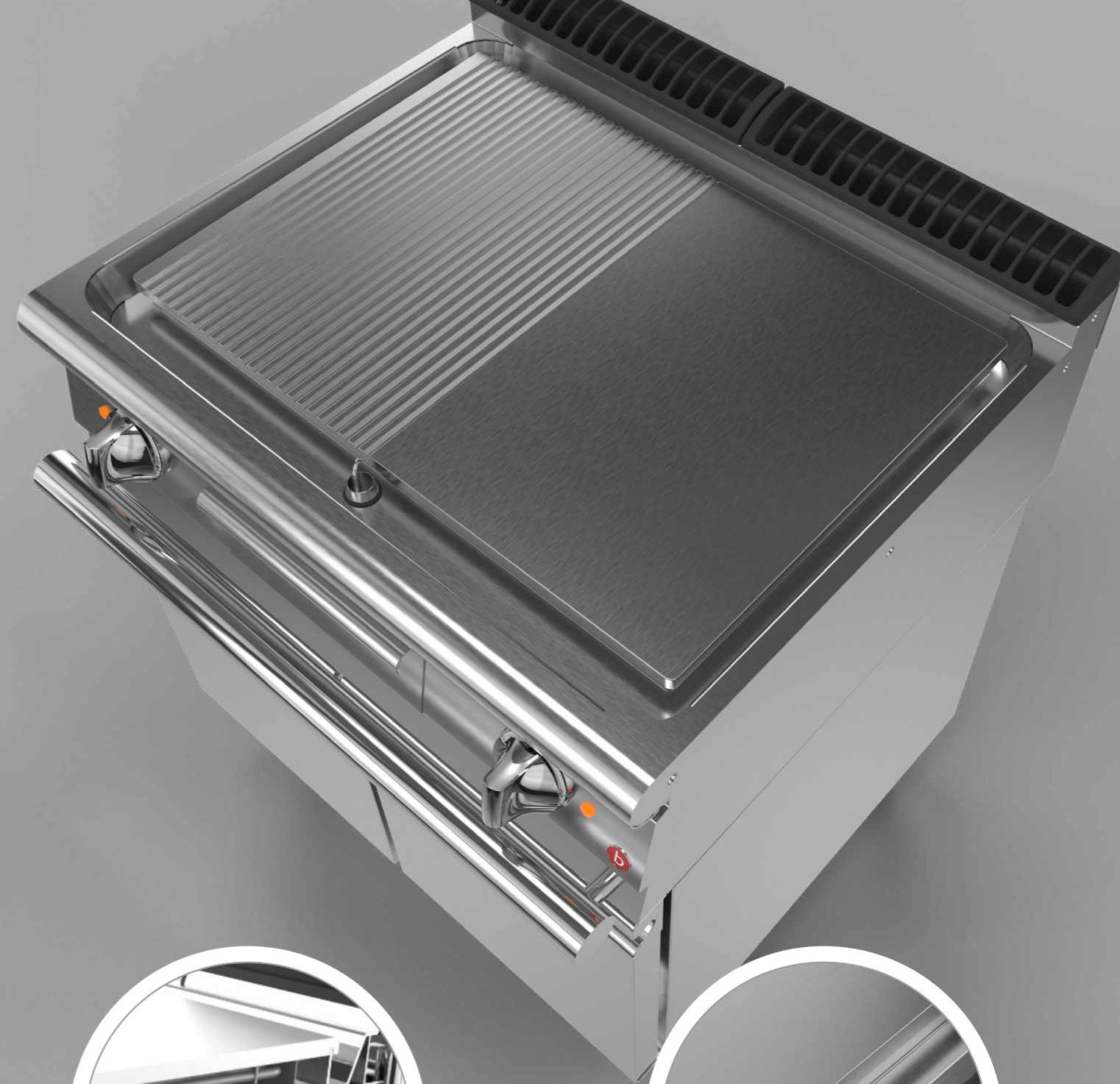
The entire plate surface can be used to further optimise consumptions and cooking times

The outer channel collects all cooking fat and avoids residue build-up on the plate.

Cleaning has never been easier!
With the new Fry-tops, an optional water dispenser allows the outer channel to be filled with water and simplify cleaning. Say goodbye to stubborn dirt.

Main benefits

- Non-welded plate
- Floodable channel for easy cleaning
- Thermal break
- Uniform cooking temperature



Non-welded plate on the machine top with optimisation of structural points subject to heat stress

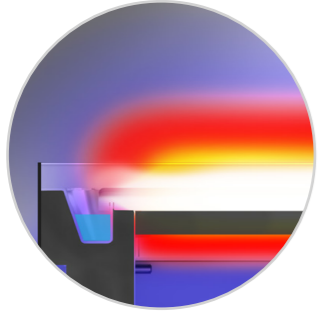


Floodable channel for collecting cooking residue around the perimeter of the easy-to-clean cooking plate and better retention of moisture in cooking food



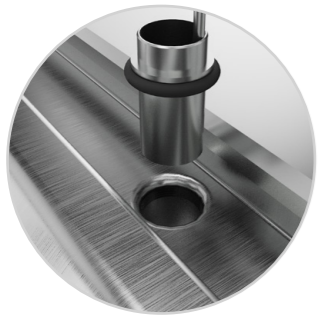
SMOOTH - RIBBED - 1/3 RIBBED PLATE

The new ribbed plate design makes cleaning even faster and more functional; the entire plate is ribbed, thus preventing deposits and the build-up of dirt.



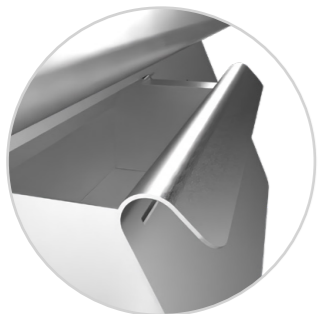
COMFORT AND THERMAL BREAK

Thanks to the new channel, and the gap between the plate and front control panel, operator working comfort is increased by ensuring an effective thermal break.



STANDARD SUPPLY OVERFLOW PLUG

A special standard-supply accessory that allows you to control the flooding of the perimeter channel - the stainless steel overflow plug ensures correct cleaning of the FRY-TOP



FAT DRIP TRAY

The spacious fat drip tray, design for easy cleaning, can hold all the liquid contained in the perimeter channel.



CONTINUOUS DRAINAGE

Available as an accessory, the continuous drainage pipe channels all the residue and cleaning liquids into an external container or directly into the drainage system



WATER DISPENSER

Available as an accessory, the water dispenser kit allows you to connect the appliance to the mains water, thus facilitating cleaning operations and use

FRY-TOP SUPREME

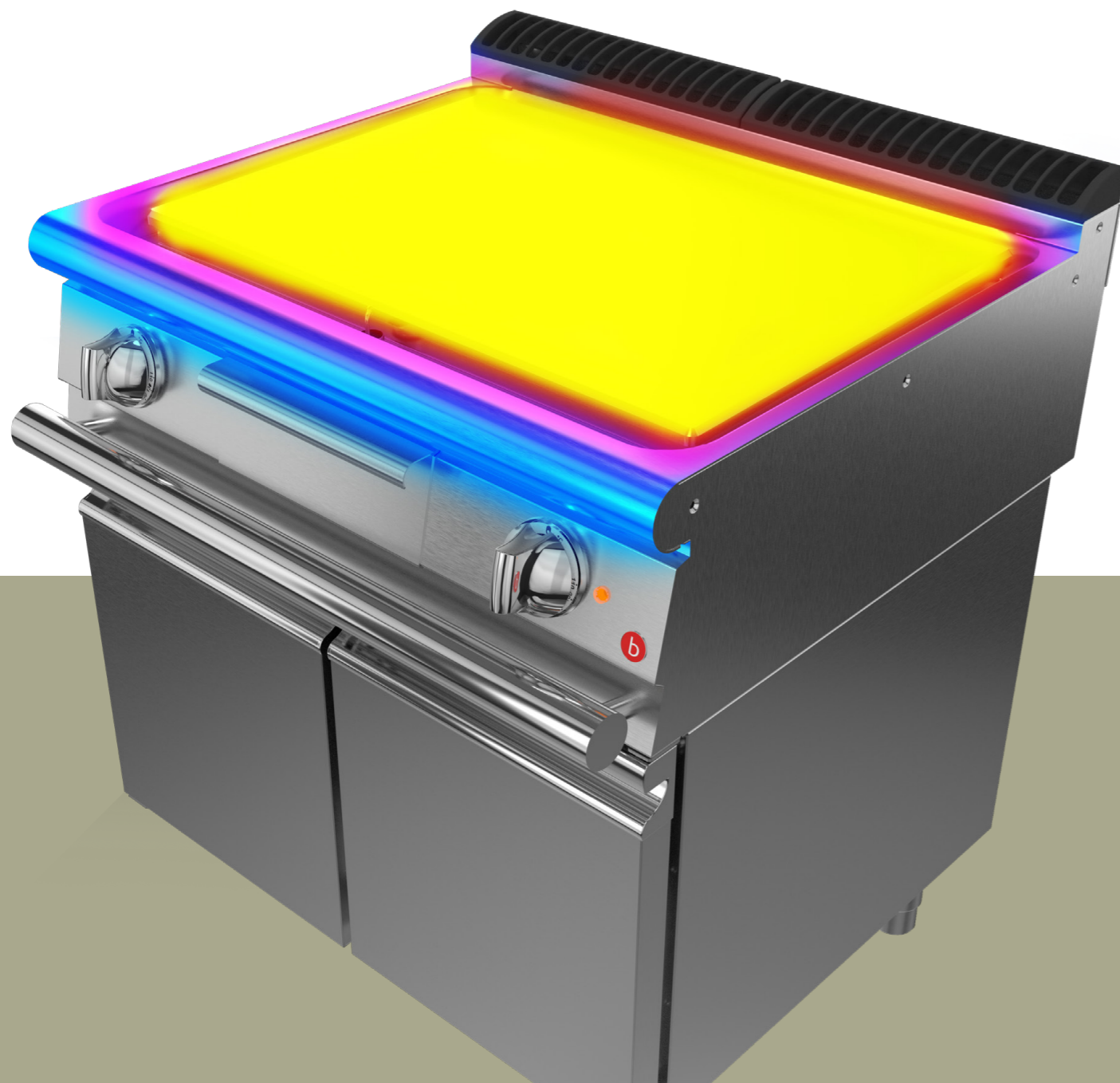
HYGIENE AND POWER CONCENTRATED IN A SINGLE APPLIANCE



COMFORT AND ENERGY PERFORMANCE

UNIFORM COOKING TEMPERATURE OVER THE ENTIRE PLATE

The positioning of the heating elements means the plate temperature is uniform over the entire cooking surface, thus ensuring perfect results anywhere on the plate.



MORE USER FRIENDLY

SUITABLE FOR ALL USES

The conformation of the plate concentrates the heat in the cooking area, preventing heat

dispersion and loss of efficiency, thus improving the comfort of the kitchen staff



MODULAR TAP

In the version with the tap, power is regulated by a tap with a modulating continuously variable flow rate to adapt the heat of the plate to the type of cooking



THERMOSTAT VERSION

In the thermostat versions, the plate temperature can be adjusted from 90 to 280 °C to optimise consumptions and adapt to delicate cooking requirements



COMPLETE RANGE AND COMPREHENSIVE MODULARITY

QUEEN9TOUCH (TOUCH CONTROL) / QUEEN9 / QUEEN7

The new range of Fry-Tops includes gas and electric elements with modules: 40, 60, 80.
The flexibility of the accessories and optional add-ons allows customisation of the Fry-Tops to suit every menu, guaranteeing a flexible kitchen for every chef.



GAS & ELECTRIC VERSIONS

PLATES AVAILABLE IN CHROME-PLATE AND AISI 430
(COMPATIBLE WITH THE MOCA REGULATION) OR IN
IRON (FOR NON-EU MARKETS)

Gas versions: temperature adjustment from 200°C to 400°C with safety thermocouple tap or from 100°C to 280°C with thermostat valve. Adjustment from 100° to 280° for the chrome-plated version.
Electric version: Thermostat-controlled cooking temperature, adjustable from 110 to 280°C

WATER DISPENSER ACCESSORY

CAN BE ORDERED AS AN ACCESSORY

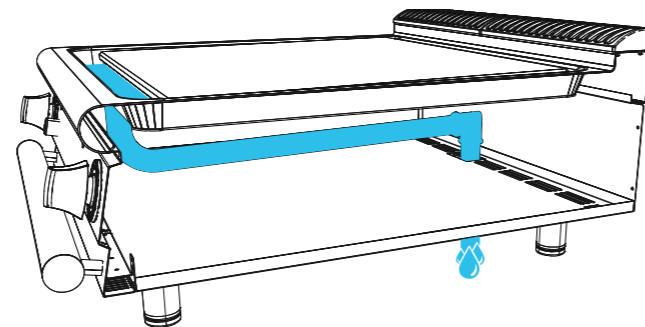
Floodable channel for collecting cooking residue around the perimeter of the easy-to-clean cooking plate and better retention of moisture in cooking food; available as an accessory to speed up cleaning. The water dispenser kit allows the appliance to be connected to the mains water to facilitate cleaning operations and use.

CONTINUOUS DRAINAGE ACCESSORY

CAN BE ORDERED AS AN ACCESSORY

Available as an accessory, the continuous drainage pipe channels all the residue and cleaning liquids into an outer container or directly into a suitable drainage system.

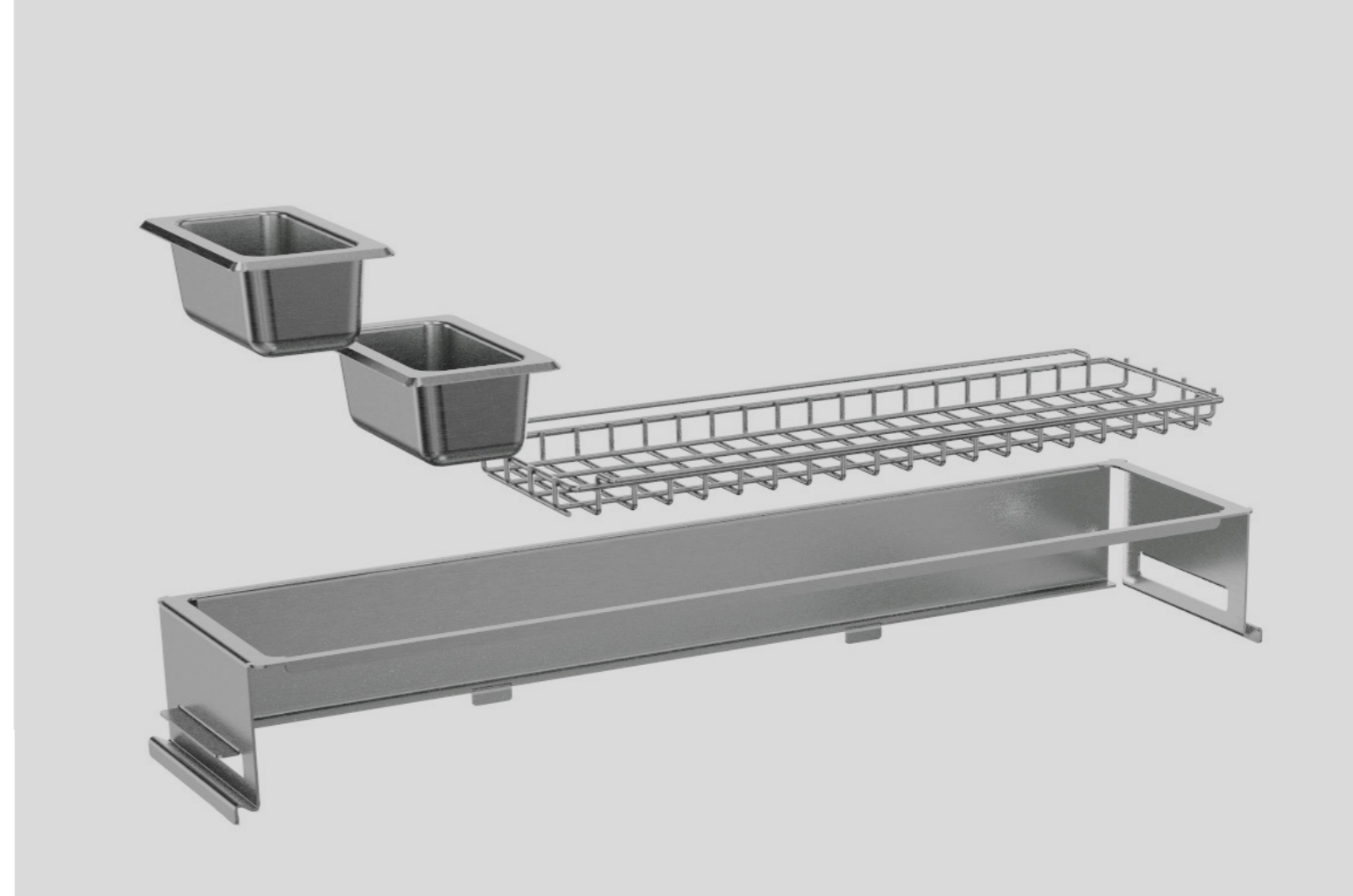
Due to its larger diameter compared to the overflow drain hole, the fitting can drain liquids and cooking/cleaning residue without causing blockages and clogging the drain, making cleaning easier.



FOOD WARMER ACCESSORY

TO EASILY KEEP DISHES AT THE RIGHT TEMPERATURE

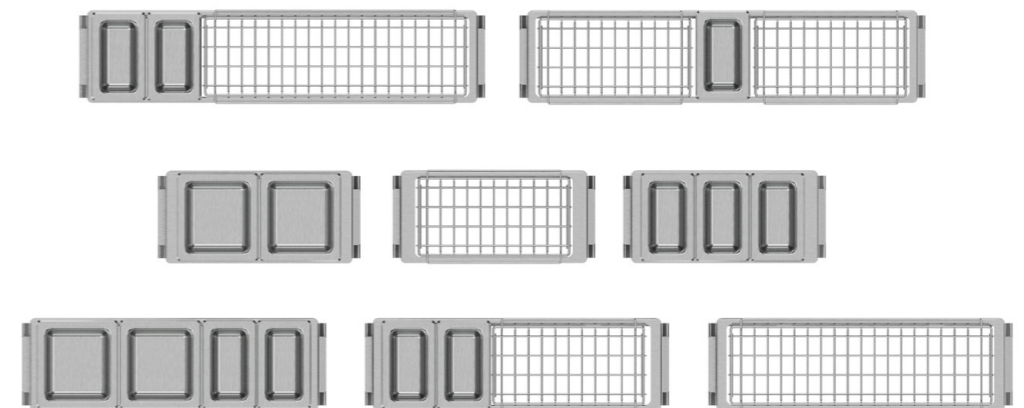
the new quick-fit food warmer accessory is easy to install and remove and fits comfortably onto the backsplash.
Made entirely of stainless steel, it allows you to keep food and sauces at serving temperature by making use of the heat from the plate below.



MODULAR

INTERCHANGEABLE PANS AND GRILLS

the new food warmer consists of a stainless steel structure and combination of your choice of trays and grills - classic Gastronorm **GN1/9** - **GN1/6** pans can be used



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