





baron

EVO
DEEP FRYER



A DEEP FRYER WORTH DISCOVERING

Small, but ingenious, features to improve the your frying experience

Automatic gas ignition

A quick, easy and reliable operation with the aid of electronic flame control.

Automatic basket lift

Oil circulation and filtering

The Baron system means that filling and draining oil is no longer a problem. Even cleaning the tank will be much simpler and faster.



HIGH LOW heating

In both electric and gas versions, power modulation enables gradual preheating and control over small batches of food.



Automatic basket lift

A practical basket lift system lets you work quickly and efficiently.

By programming the recipes on the touch screen panel, the basket is automatically raised when the set frying time has expired, ensuring you will always enjoy excellent results at just the right moment.

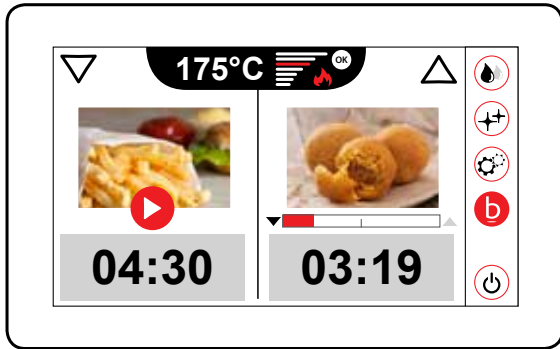
To increase your freedom of choice, the baskets can also be used in manual mode.



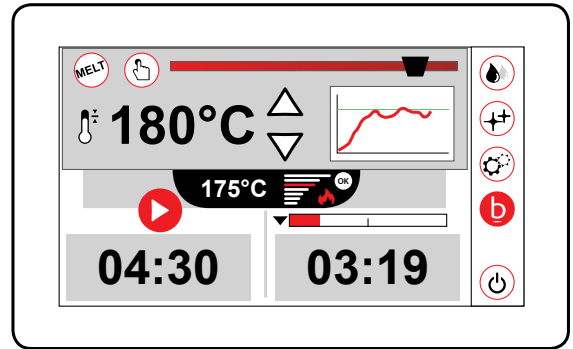
FRIED IN A SINGLE TOUCH!

User-friendly touch screen panel

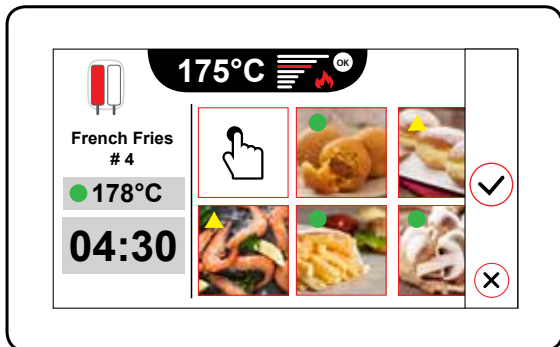
Control panel with 7" high-resolution touch screen display and electronic controller for managing: cooking temperature, frying programmes, HACCP alarms, tank cleaning cycle, preheating and 100 °C setpoint function and system diagnostics.



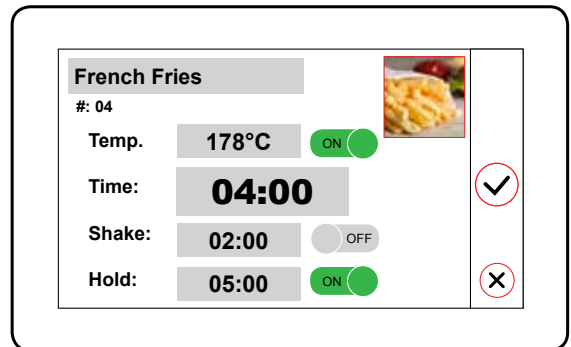
Operating menu screen showing cooking times for the selected recipe and current tank temperature.



Option of adjusting standard settings and viewing tank temperature progression. Option of setting the melt cycle.



Possibility of automatically choosing from amongst a selection of preset, tested recipes that can be stored by the user. Recipes clearly identifiable thanks to the use of eye-friendly pictures.



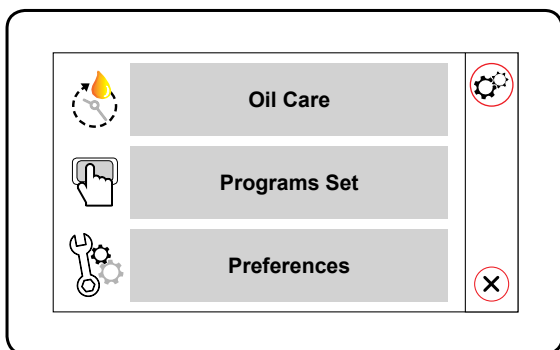
RECIPE SETTINGS

TEMP. Temperature of the oil used to fry the product.

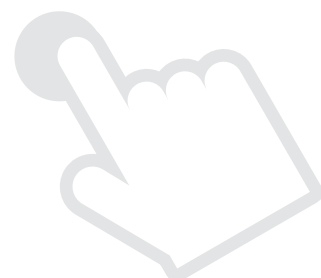
TIME Time needed to fry the product specified in the recipe.

SHAKE An alarm sounds to advise that the food in the basket needs to be shaken.

HOLD System for holding the fried product close to the oil in order to make use of its heat. The fryer sounds an alarm upon reaching the set time.



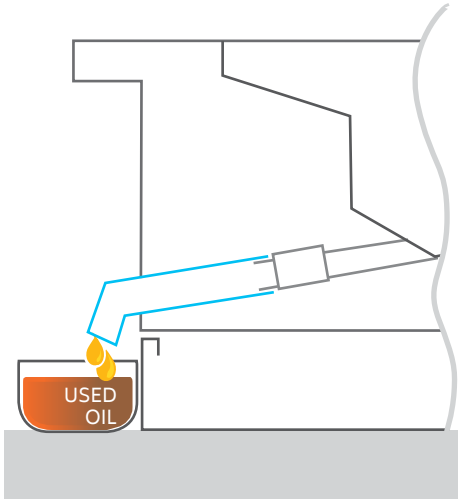
Settings menu where you can specify the fryer's standard settings. The **Oil Care** programme lets you monitor the condition of the oil based on use.



OIL IN & OUT

Oil circulation and filtering, the choice is yours

STANDARD DEEP FRYER



IN THE STANDARD VERSION

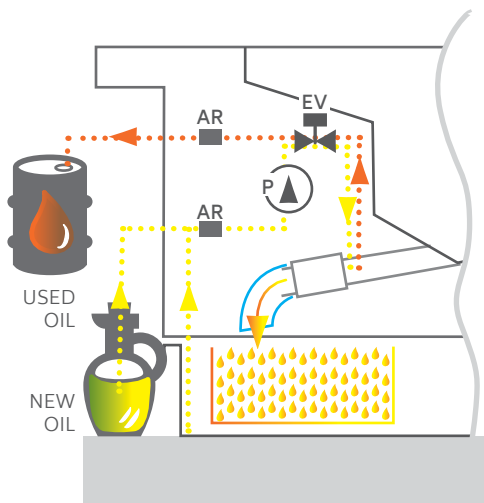
The new Baron deep fryer lets you drain used oil or water for cleaning the tank not only internally, using a bowl located in the housing, but also externally, using a drain valve pipe extension.

IN THE VERSION WITH OIL CIRCULATION AND FILTERING PUMP

The new filtering system extends the fresh and used oil management options. Used oil can be filtered, drained and then reintroduced into the tank very quickly using a dedicated pump. This pump also drains the used oil from the collection bowl to an external container. Alternatively, it can collect fresh oil from an external vessel and deliver to the tank.

A closed circuit ensures that the hot oil will be handled in complete **safety**.

DEEP FRYER WITH INCORPORATED OIL FILTERING



EV = electrovalve P = pump
AR = quick connector





Main features

AISI 304 steel worktop, frying tank and control panel.

Pressed frying tank with rounded internal corners.

Large front recess to prevent spillages caused by overflow of oil and foam.

Large cold zone in the lower section increases useful life of cooking oil.

Manually reset safety thermostat.

Supplied as standard with removable filter, baskets, lid and drain-valve collection bowl.

Stainless-steel height-adjustable feet.

IPX5 protection rating.

GAS VERSION

External stainless-steel burner.

Thermostat-controlled oil temperature.

ELECTRIC VERSION

AISI 304 stainless-steel sheathed heating element inside the tank with rotation exceeding 90°.

Technical data

External dimensions:

cm 40 L x 90 P x 87 H

Tank dimensions:

cm 34 L x 42 P x 58,5 H gas model

cm 34 L x 42 P x 32,5 H electric model

Tank capacity:

lt. 23 gas model

lt. 22 electric model

Power:

kW 25 gas model

kW 22 electric model

Voltage:

- Ac230V 1N 50Hz gas model

- Ac400V 3N 50/60 Hz electric model

EVO GAS MODEL

90FREV/G423	Standard version
90FREV/G423F	With oil filtering
90FREV/G423A	With basket lift
90FREV/G423FA	With filtering + Basket lift

EVO ELECTRIC MODEL

90FREV/E422	Standard version
90FREV/E422F	With oil filtering
90FREV/E422A	With basket lift
90FREV/E422FA	With filtering + Basket lift

STANDARD EQUIPMENT residue plate, 2 baskets 1/2, tank lid cover, front drain valve pipe extension



TALENT NEVER GETS TIRED



06/2019 - BN4184TALENT002 - Changes to products may be made without prior notice from the manufacturer. The images are merely given as an indication.

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TALENT

THE CHOICES FOR *Cooking*



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The Spirit of Excellence

SAVES SPACE, INCREASES TASTE

A TRADITIONAL KITCHEN IN 40/80 CM OF SPACE.

Compact and multifunctional, TALENT is a true "cooking centre" that will change the way you cook and come to your aid when other equipment is in use and in the event of a high number of orders..


TALENT

THE CHOICES FOR *Cooking*










- 1** No more water overflows. Thanks to the intuitive control panel loading can take place in 3 ways:
- Automatic, with the possibility of programming the litres
 - Quick manual
 - Slow manual

Worktop and dashboard in AISI 304 steel **2**  Double-walled lid

QUEEN aesthetic **3** 
The dimensions were designed in order to be able to install TALENT alongside our QUEEN line, integrating it seamlessly in the cooking line.

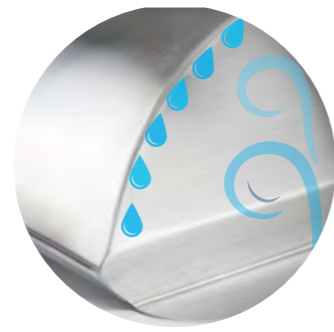


	model	dimensions		Power	
	Code	LxPxH cm	L	kW	
	Q90MA/E400	40x90x87	17 l.	10 Ac400V	⚡ Tank capacity 1 x GN1/1
	Q90MA/E800	80x90x87	36 l.	20 Ac400V	⚡ Tank capacity 2 x GN1/1 1 x GN2/1
	Q70MA/E800	80x73x87	17 l.	10 Ac400V	⚡ Tank capacity 1 x GN1/1

 cooking mode	 recipe	 max. quantity / Kg	 cover n.
braising	Tomato sauce	15	200
pasta cooker	spaghetti	4	50
steam cooking	mixed vegetables	5	50



STEAMER LID
Thanks to its innovative design and its rounded lines, condensation flows to the sides and does not fall over the product.



STEAM COOKING BASKETS
You can use up to 3 baskets at the same time, and in this way cook 3 different dishes simultaneously.



BASE GRILLE
The grille is in AISI 304 steel throughout and is designed to prevent the food from sticking directly to the cooking plates, so cleaning the heating surface of the TALENT will be much easier.



PASTA COOKER BASKETS
3 baskets mean cooking 3 different types of pasta at the same time, optimising time and costs.



VACUUM FRAME
allows you to keep the vacuum bags at the right distance, ensuring an even spread of heat in the tank and perfect cooking of the food.



PAN TROLLEY
To pull out with total safety and comfortably transport the pans in GASTRONORM dimension



TALENT

THE CHOICES FOR *Cooking*

INCREASES HYGIENE AND THE SPEED OF CLEANING IN YOUR KITCHEN.

With its multiple functions, TALENT allows you to reduce the number of pots and pans and containers, making the working area more organised and easy to clean.



A touchscreen control panel allows you to set up cooking easily and store a series of personalised recipes, in addition to those already stored in the memory. With the help of the penetration probe and the sound warning at the end of cooking, your dishes will always be perfect.



TALENT is equipped with two USB outputs, located under the dashboard (compartment area), for storing recipes and updating the software.

A large number of recipes can be used and created thanks to its internal memory, exported using a USB flash drive and shared/imported onto other TALENT. This enables you to use the same recipe on several workstations, so that your dishes are always the same in every place.



TALENT works for you and optimises service. The use of the penetration probe and PROGRAMMED slow cooking allow a continuous production cycle, so as to have meals ready to be served at any time. The cooking can be controlled by means of a penetration probe.



CLASSIC

The perfect balance between power and space, the CLASSIC model successfully turns all your recipes into a great dish. Thanks to its 10 kW of power in 40 cm of space, this TALENT model is the best choice for enhancing the quality of your cooking.



SLIM

Have you always wanted to install a multifunction TALENT in your kitchen, but space has always been an obstacle to overcome? Designed for small spaces, the SLIM version encapsulates the full power of the 90 cm version in just 40 cm of space. As of today you are free to cut loose in the kitchen and to use the 7 functions in one TOUCH.



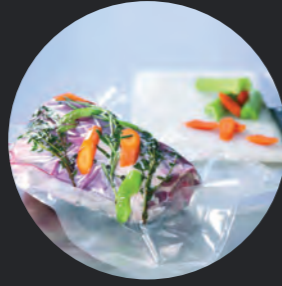
PRODUCTION

The PRODUCTION model was designed for high volumes and for teams who aren't afraid of hard work. Thanks to its 36-litre pan and the 20 kW cast aluminium resistors, the effort involved in producing 16 kg of risotto becomes child's play.

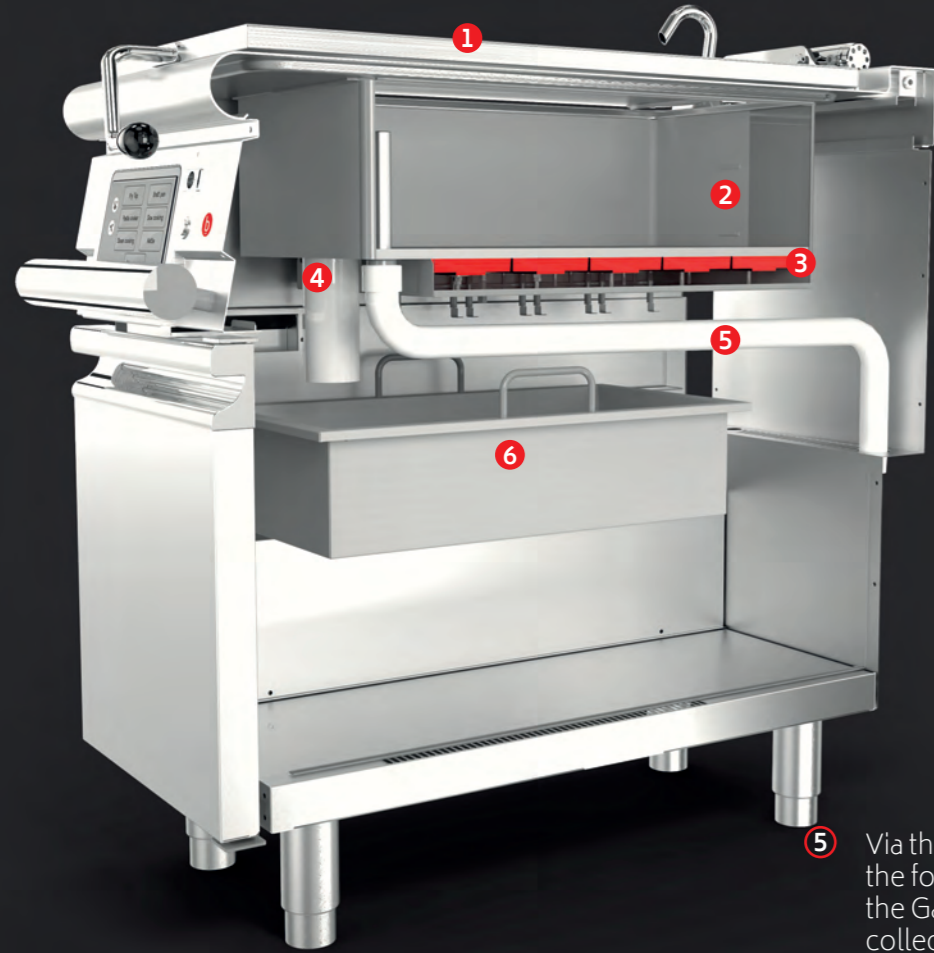
1 The solid and compact top allows you to use the double-walled lid like a real worktable



2 The GN1/1 tank guarantees quality, hygienic safety and limited weight loss of the food, thanks to preparation processes such as vacuum, thermostatic cooking and slow cooking.



3 5 armoured resistors included in an aluminium casting with high heat resistance. They maintain

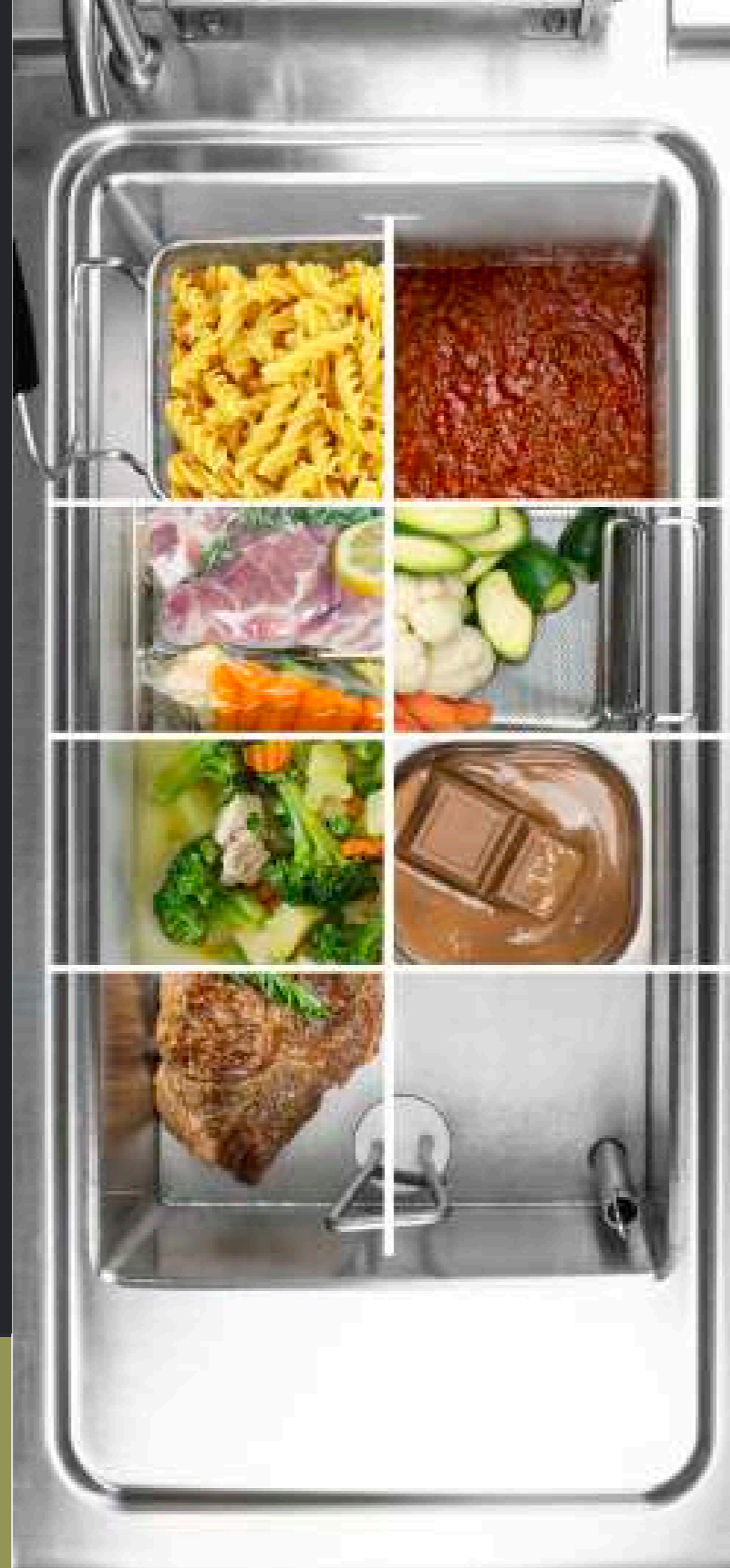


4 Direct discharge of water into the tank makes it easy to clean with a simple microfibre cloth.

5 Via the product disposal unit the food ends up directly in the Gastronorm GN1/1 collection pan.



6 A GN1/1 pan for food disposal ensures a clean workstation at all times and easy transport of the products.



FUNCTIONS



TALENT, YOUR KITCHEN MULTITASKER

ONE PIECE OF EQUIPMENT FOR COOKING IN 7 DIFFERENT WAYS

Fry-top The type of cooking most used in the kitchen becomes even more practical and fast through the smooth non-stick hob in duplex steel and the 5 resistors in cast aluminium. You will be able to cook at high temperatures and with the help of the penetration probe you can achieve maximum precision.



Braising pan It is mainly used for the preparation of red meat and game and is a technique of slow cooking in a small amount of liquid. With the aid of the penetration probe and timer you can produce excellent braised meats and shanks. TALENT also allows you to cook simultaneously thanks to the dividing grid.



Pasta Cookers Forget pots and pans over burners. With the automatic mode, TALENT takes on 16 litres of water and brings them to the boil in 8 minutes. Thanks to the special baskets you can then cook directly in the tank.



Slow cook The type of cooking most suitable for the preparation of soups, boiled meat and red meat. Thanks to this cooking style, even the most fibrous meats will gain in flavour and quality. Programming the cooking will save you time and resources, with always the certainty of excellent dishes to serve.



Steam Using the lid specially designed to create the steamer function, with only 3 litres of water you can create healthy and nutritious dishes while saving time, energy and water. Thanks to its versatility, TALENT helps you while other equipment is in use, so you can better organise your workday.



Boiling A function that allows you to obtain perfect cooking, maintaining flavour and aroma, weight and softness of the product. Through the automatic water fill and the power transmitted by the TALENT, you will be able to use the fully loaded tank in just over 12 minutes.



Bain-marie An age-old yet still relevant technique, useful for maintaining the temperature of sweet and savoury sauces, warm side dishes, broths and other dishes. This method prevents overheating of the preparations and is able to keep the product warm and ready for service.



gruporoig.es

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