



baron



T A L E N T - S E R I E 9 0 0

CUCINE PROFESSIONALI
PROFESSIONAL FOODSERVICE EQUIPMENT
PROFESSIONELLE KÜCHENEINRICHTUNGEN
CUISINES PROFESSIONNELLES
COCINAS PROFESIONALES

Talent, 7 talents in your kitchen



fry top The most used method of cooking in the kitchen, the multifunctional Talent makes it even more practical and fast. The smooth mild steel, non-stick cooking surface, with high heat resistant coated elements, allows cooking at high temperatures. With the optional core probe you will get the maximum accuracy while cooking.



braising Used mainly for preparation of red meat and game, braising is a combination-cooking technique utilising both wet and dry heat. By programming the core probe and the use of the timer you will achieve consistent and brilliant results. Talent also lets you cook dishes simultaneously with the use of a dividing grid.



pasta cooker No more boiling of pots on traditional burners, with the Talent set in automatic mode, it will bring 16 litres of water to a boil within 8 minutes. All that is left to do is the cooking.



slow cooking Suitable for the preparation of soups, stews and meat, with ability to simmer at low temperatures for long periods of time. Thanks to this type of cooking, these dishes will improve in taste and quality as a result. The ability to slow cook overnight also allows you to save time and resources and always have dishes prepared and ready to serve.



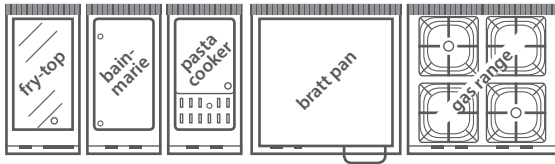
steam cooking A function that allows you to get perfect cooking results whilst keeping the organoleptic qualities, the weight and softness of the product. Through the automatic filling of water and the power transmitted by Talent you will be able to take advantage of the full tank in just over 12 minutes.



boiling A function that allows you to get perfect cooking results whilst keeping the organoleptic qualities, the weight and softness of the product. Through the automatic filling of water and the power transmitted by Talent you will be able to take advantage of the full tank in just over 12 minutes.



bain-marie A traditional technique, useful to keep food, such as side dishes and sauces, hot and ready to serve. It is also possible to perform thermostatic cooking (CBT) thanks to uniformly distributed elements and precise temperature control with the use of the core probe.

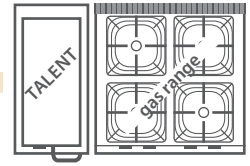


TRADITIONAL KITCHEN > 280 cm



ergonomic

A traditional kitchen in just 400 mm width of space. A compact multifunctional appliance, the Baron Talent is a genuine cooking center that will change the way you cook and will come to your aid when other equipment in the kitchen is in use.

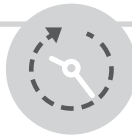


GAS RANGE + TALENT > 120 cm



technological

A touch-screen control panel allows you to set cooking parameters with ease and store a variety of customised recipes, in addition to the pre programmed recipes. Your dishes will always turn out perfect thanks to the temperature control with the core probe and sound alert at the end of the cooking process.



organised

Talent works for you and optimises your workflow. The use of the core probe, slow cooking and overnight baking allow a continuous production cycle, so that you always have dishes ready to serve at any time.



efficient

Talent guarantees quality, hygiene and limited weight loss of food thanks to preparation procedures such as vacuum, thermostatic cooking, and slow cooking.



clean

Direct filling of the tank makes it easy to clean with the use of a simple microfibre cloth. A drain inside the cooking basin allows easy removal of prepared dishes to ensure a clean and easy way to transport the finished product.



Technical data





Dimensions cm: 40 W x 90 D x 87 H
 Tank dimensions cm: 30,5 W x 58 D x 16,5 H
 Tank capacity lt: 17
 Heating elements: 5
 Electric power kW: 10
 Plate material: duplex

Temperature range:
 - min. 70 °C / max 230 °C in fry top and bratt pan mode
 - min. 70 °C / max 100 °C in slow cooking mode

Functional characteristics

- Worktop and control panel made of AISI 304.
- “Thermo-block” heating elements: armoured heating elements included made from a fusion of highly heat-resistant aluminium.
- Water drain with overflow. Waterlight plug to empty the food onto a removable container.
- 7 different functions available: griddle plate/ bratt pan/pasta cooker/slow cooker/steamer/ boiler/bain-marie.
- Self-balancing lid without perimeter seal.
- Two USB ports positioned below the control panel (compartment zone) for storing recipes and updating software.
- Core temperature probe for precise monitoring of cooking temperature.
- Tank dimensions: gastronorm.

Cooking examples

 cooking mode	 recipe	 max. quantity / Kg	 cover charge / numbers
braising	tomato souce	15	200
pasta cooker	spaghetti	4	50
steam cooking	mixed vegetables	5	50



to make your perfect menu



Accessoires



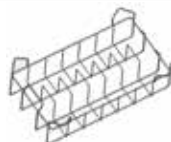
Lid For Use As Steamer



GN 1/3 Steamer Basket



Bottom Grid



Slow Cooker Stand



Gn 1/3 Pasta Cooker Basket



Spatula

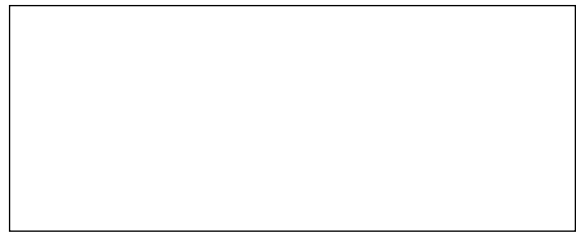


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