



baron



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NEWS 2025



TECHNOLOGY, ERGONOMICS AND PERFORMANCE AT THE SERVICE OF MODERN KITCHENS

At the heart of professional kitchens, a revolution is born: MAGMA, the new range of combi ovens by Baron, designed to redefine standards of efficiency, flexibility and design. They are not just cooking tools: they are smart systems, capable of integrating perfectly into horizontal blocks and optimising every centimetre of the kitchen. Designed to meet the needs of increasingly dynamic catering activities, the new MAGMA ovens offer compact, modular solutions, also ideal for spaces with structural constraints. Direct integration into the cooking line ensures smooth workflow management, reducing preparation times and improving ergonomics.



Total Control, Perfect Results The range stands out for its dual control options:

Electronic: perfect for repetitive recipes, as it allows for preset programs to be quickly called up.

Touch: for maximum control during every phase, with an intuitive interface and advanced parameter management. Both versions feature direct steam generation, electronic humidity control

and automatic cleaning with 4 dedicated programs, including an Eco cycle to reduce consumption and ensure impeccable hygiene.

Ergonomics and Smart Accessories

Among the optional accessories is Top View / Smart Panel, a raised control panel that improves visibility and reduces repetitive movements. The drainage pump allows for the appliance to be installed



MAGMA

THE FUTURE OF PROFESSIONAL COOKING IS HERE

even without a floor drain, whereas the bases to which accessories can be added allow for the integration of remote induction units and detergent tanks.

The possibility of installing stacked ovens further increases productivity, while maintaining a compact and functional structure.

Top Technical Performance

With powers up to 12 kW, pre-heating temperatures up to 260°C and energy-saving LED lighting, MAGMA ovens ensure uniformity, speed and precision. The versions with upper/lower heating elements allow for perfect gratins and crispy focaccia, while the fan can be adjusted over 6 levels.

Low Ovens? A Trendy Choice.

Contrary to popular belief, low ovens are becoming a global trend. Recent installations all over the world show that, if well designed, this solution can improve ergonomics and workflow, especially in compact kitchens.



CHANGE YOUR PERSPECTIVE

ORGANISE KITCHEN WORK WITH NEW RULES

Create the perfect cooking line that best suits your needs: fry, grill and sauté traditionally while also taking full advantage of the benefits of combi-oven cooking, without taking up extra kitchen space.

All of this is now possible thanks to an innovative solution that transforms your cooking method, offering endless possibilities to optimise processes and expand creativity in the kitchen.

With MAGMA, every space becomes strategic, ensuring maximum performance even in the most dynamic, high-production settings.



EXTREME OPTIMISATION OF PRODUCTIVITY WITH THE STACKED VERSION

MAXIMUM PRODUCTIVITY, MINIMUM SPACE

MAGMA ovens are designed to integrate perfectly into your cooking line, offering unique flexibility. Thanks to the possibility of stacking two ovens without compromising safety or efficiency, you can double productivity and make the most of every centimetre of the kitchen.

This solution meets the growing need to optimise workspaces, allowing different cooking methods to be combined in a single location, improving the workflow and keeping the kitchen organised and functional.



TOP VIEW

The Top View accessory has been designed to make oven use even more practical and ergonomic. Thanks to the raised control panel, all main functions are always within easy reach.



MUCH MORE THAN A SIMPLE OVEN

A range of oven bases with 2 control types to meet different needs.

ELECTRONIC version: ideal for repetitive recipes.
It allows for complete parameter control and allows for preset recipes to be called up quickly

TOUCH version: control that allows for the complete setting of cooking parameters and is ideal for those who need to manage every cooking phase



THE ONE-TOUCH START FUNCTION

On both controls, it allows for the immediate start-up of preset recipes with a single command. The operator selects the desired program and, with a single touch, the oven automatically runs all the pre-configured parameters.

ELECTRONIC CONTROL



- 2.4 inch LCD display
- 2-level adjustable fan speed
- 10-level adjustable humidity level
- Single-point core probe
- Management of up to 3 phases + pre-heating
- Possibility of adjusting parameters even during cooking
- Version with upper heating element available
- Quick pre-heating up to 260°C.
- 6 programmable keys for favourite recipes with shortcut to the cookbook.
- Electric air intake valve.
- Built-in USB port to export and import recipes, updates and HACCP data
- 4 Washing modes

TOUCH CONTROL



- 5 inch touch display.
- 6-level fan management
- 4-point multi-point probe
- Three cooking systems immediately available: (30°C – 260°C)
- Convection - Steam - Combi
- Quick pre-heating up to 260°C.
- Versions with upper heating element available for perfect gratins using the "salamander" function and lower heating element for crispy focaccia
- Electric air intake valve.
- Built-in USB port to export and import recipes, updates and HACCP data
- 4 Washing modes

THOROUGH CLEANING

AT THE HEART OF THE KITCHEN,
THE POWER OF HEAT MEETS THE
POWER OF WATER

Developed by Baron after extensive testing, the
MAGMA automatic cleaning system ensures
consistent, reliable performance, guaranteeing deep
cleaning of the cooking chamber while preserving
hygiene, quality and efficiency over time.

IMPECCABLE CLEANING,
EVERY TIME

Thanks to 4 washing programs, it is possible to
select the most suitable intensity level and duration
according to the type of use and how dirty the cooking
chamber is, in order to always achieve impeccable
results with maximum convenience.

PERFECT GRATINS

THE PRECISION OF AN OVEN,
THE VERSATILITY OF A SALAMANDER

Designed to combine the precision of a professional oven with the speed and effectiveness of a salamander. With a single appliance, you can achieve crispy, evenly browned dishes thanks to the right combination of heat and ventilation.

The different rack levels allow you to choose the most suitable position and easily adjust the baking intensity according to the desired result.

From vegetable gratin to melty cheeses, from lasagna to roasted meats, this version with upper heating element is the ideal choice for those seeking professional performance and maximum flexibility in the kitchen.



CONNECTED OVENS

WI-FI AND BARON CLOUD CONNECTIVITY FOR
FULL CONTROL,
WHEREVER YOU ARE.

The MAGMA oven range takes professional kitchen management to the next level with built-in Wi-Fi and direct connection to the Baron Cloud. From your Smartphone, you can monitor the cooking process in real time, check the settings and make adjustments when required, in a simple and intuitive way.

A flexible and smart system that allows you to analyse energy consumption, optimise performance and program recipes directly on the oven, ensuring precision and consistency in daily operations.



COMBI OVEN RANGE

Magma 90

	Trays	Probe	Power Supply	Heating Element	Washing System	Control	Ventilation	Humidity
BSBH42ELS	4 x GN2/1	1 point	Electric	-	Standard	Electronic	2 speeds	10 levels
BSBH42ETLS	4 x GN2/1	1 point	Electric	upper	Standard	Electronic	2 speeds	10 levels
BSBH42ELT	4 x GN2/1	Multipoint	Electric	-	Standard	Touch	6 speeds	0 - 100%
BSBH42ETLT	4 x GN2/1	Multipoint	Electric	lower	Standard	Touch	6 speeds	0 - 100%
BSBH42ETBLT	4 x GN2/1	Multipoint	Electric	upper + lower	Standard	Touch	6 speeds	0 - 100%

Magma 70

	Trays	Probe	Power Supply	Heating Element	Washing System	Control	Ventilation	Humidity
BSBH41ELS	4 x GN1/1	1 point	Electric	-	Standard	Electronic	2 speeds	10 levels
BSBH41ETLS	4 x GN1/1	1 point	Electric	upper	Standard	Electronic	2 speeds	10 levels
BSBH41ELT	4 x GN1/1	Multipoint	Electric	-	Standard	Touch	6 speeds	0 - 100%
BSBH41ETLT	4 x GN1/1	Multipoint	Electric	upper	Standard	Touch	6 speeds	0 - 100%

THE FUTURE OF THE PROFESSIONAL KITCHEN AT YOUR FINGERTIPS

From Baron' solid and reliable tradition comes Diamante 90 Touch, a professional cooking line that represents a true evolution in the sector. Equipped with an intuitive touch screen panel, Diamante 90T gives you full control in a simple and immediate manner, enhancing user experience and operational management.

Every detail has been designed to simplify and speed up daily operations: from preparation to cooking, from tidying up to cleaning. Diamante 90T is not just a cooking line: it is a reliable partner that supports professionals during each phase of their work, offering practicality, versatility and advanced technology.

Baron - branded technology Innovation that simplifies, customises and stands out

In the world of professional catering, efficiency, precision and the ability to adapt to the specific needs of each kitchen



are essential elements. It is precisely on these cornerstones that Baron' technological approach is built: the Company has always invested in research and development to provide cutting-edge solutions designed to tangibly improve the daily work of professionals.

Baron' technological solutions are designed to standardise results, speed up processes and guarantee their constant monitoring. Thanks to the connection to the Baron Cloud, each activity can be monitored and managed remotely, providing an overview

that optimises time, resources and operational performance. This means greater autonomy, safety and decision-making capacity, even from a distance.

At the heart of the Company, the Baron R&D department works tirelessly to develop exclusive, customisable technologies capable of tackling the challenges of modern, dynamic kitchens. Baron' partners can rely on a wide range of options and components, which allows for the creation of tailor-made solutions, perfectly adaptable to any professional environment. The goal is clear: to offer tools that not

QUEEN TOUCH FUNCTIONALITY AND INNOVATION IN A SINGLE SOLUTION



only make work easier but also enhance the identify and quality of those who use them.

A more efficient, safe and intuitive kitchen

Another central aspect of Baron' philosophy is sustainability. The technologies developed by the Company help manage and optimise energy consumption, combining

operational efficiency and respect for the environment. Each innovation is designed to make the kitchen more efficient, safe and intuitive, meeting the needs of professionals with tangible and smart solutions.



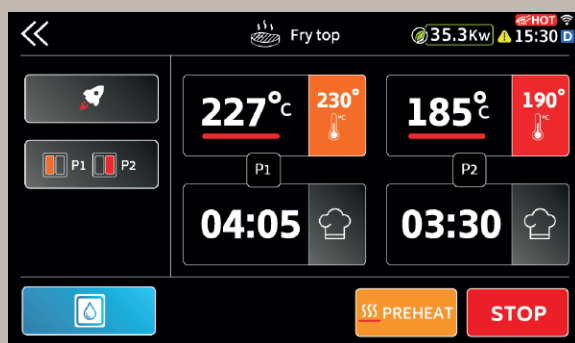


NEW TOUCH CONTROL

CONNECTED KITCHEN, GUARANTEED PRECISION

The new Baron touch control takes professional kitchens to a completely new dimension. With a 7" full-touch display, the redesigned interface makes every operation simple and immediate, while advanced functions offer precise control over all cooking parameters for perfect results every time.

Thanks to connection to the Baron Cloud, it is possible to monitor and manage kitchens remotely, optimising efficiency and simplifying maintenance. Also, instant energy consumption monitoring gives full control over the use of resources, improving sustainability and economy.



ALL CONTROLS AT YOUR FINGERTIPS

The new touch control configuration combines all adjustment and display functions directly on the 7" screen, making the line sleeker, more intuitive and easier to clean.

Each cooking parameter can be accessed immediately with a simple touch, thus simplifying work and offering a practical, fast and fully integrated experience.

Pasta cooker



Braising pan



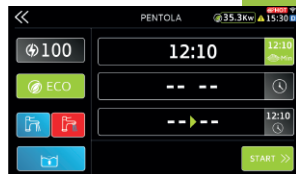
Frytop



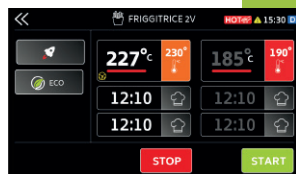
Bain-marie



Kettle



Fryers



Glass-ceramic



Solid Top



Induction hob



GOLDEN AND CRISPY FRIED FOODS EVERY TIME.

The secret lies in the display, which monitors temperature variations in real time and shows them via the specific indicator, making it easy to cook different foods with perfect results every time.

PERFECT COOKING WITH THE CORE PROBE.

Even when using the core probe, it is possible to set the desired temperature by touching the indicated area.

POWER AT YOUR FINGERTIPS

It is possible to adjust the power level at any time, to suit the current cooking process, easily adapting the energy delivered to each dish. This ensures precise and consistent results.

FULL CONTROL OVER TIMING

The touch control allows for multiple cooking processes to be monitored at the same time, thanks to multiple timers displayed on the same screen. This allows for kitchen organisation to be optimised.

THE PERFECT RECIPE EVERY DAY

With the new touch control, it is possible to program and save recipes directly on the display, ready to be called up at any time. The already adjusted and tested parameters allow for daily operations to be sped up, reducing the time required and limiting errors. Moreover, this function allows recipes to be shared among kitchen staff, ensuring consistency, quality and perfect results every time, regardless of which operator is using them.

TOUCH THAT MAKES WORK EASIER

SMART SOLUTIONS FOR EVERYDAY TASKS

Many dedicated functions make every operation in the kitchen faster, more precise and always under control, ensuring perfect results with minimal effort.



BARON CLOUD SYSTEM

MANAGE YOUR KITCHEN
AND STOP THINKING ABOUT IT.



DEVICE MANAGEMENT

Customers/users can remotely monitor the status of their equipment and change the operating parameters. New recipes can be added or existing ones changed from the on-line website.



SUPPORT

Support can be preventive with specialised assistance. All technicians will be able to intervene more efficiently thanks to the manufacturer's direct support.



REAL TIME

Check the machine operating status and "data point" technical parameters in real time and view the period of activity and work in graph form.



BIG-DATA DASHBOARD

The storing of all operating data makes it easier to develop constructive analyses for energy savings, and food quality, and it is also possible to self-certify the food transformation process, e.g. by attaching the HACCP data.



NOTIFICATIONS

In the event of malfunctions or status changes affecting the management, the machine will send notifications or alarm messages to users, as well as requests for interventions, if pre-set.

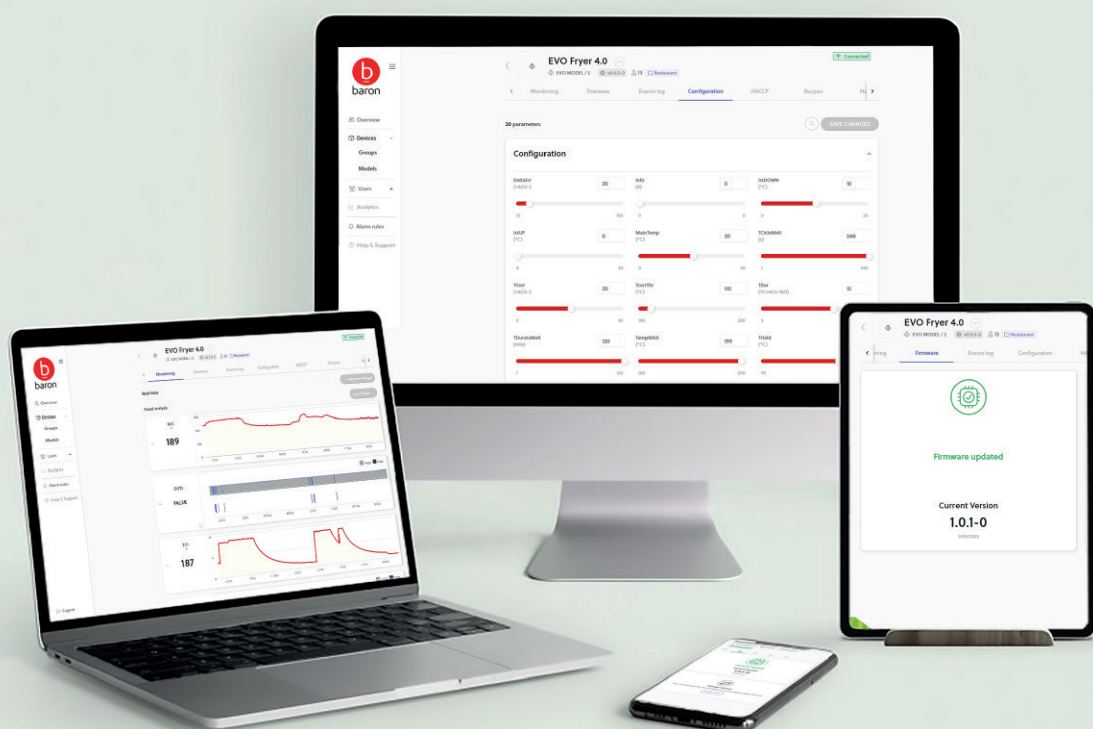




INSTANT ENERGY MONITORING

NEW SYSTEM FOR MINDFUL USE

It displays the energy consumption of each piece of equipment in real time, optimising energy use, reducing costs and improving the efficiency of the kitchen. It promotes a more responsible use of energy, reducing the environmental impact of the kitchen.



In a context where time, space and precision are strategic resources, Baron introduces Talent, the multi-function equipment that revolutionises the organisation of professional kitchens. Compact, versatile and smart, Talent is designed to maximise efficiency, reduce costs and offer a wider range of culinary possibilities.

Talent is not just a machine:

it is a compact work centre that integrates more than seven different functions. Braising, boiling, steaming, frying, keeping warm, slow cooking ... All in a single piece of equipment, with intuitive user logic and smart recipe management. It is like having an entire kitchen brigade in a single module.

Smart Technology for Consistent Results

The technology on which Talent is based is designed to simplify work, but also to make it more precise. The STEP mode guides the operator step by step,



storing up to 80 customisable recipes. Each parameter - from temperature to time, from core probe to preparation notes - can be configured to ensure consistent results, even in fast-paced kitchens.

Talent also means cleanliness and practicality. Each component is designed for simple maintenance: from the tank with overflow to the built-in drain system, the quick-emptying container and parts that can be washed in the dishwasher. In an environment where hygiene

is crucial, every detail makes the difference.

Its versatility makes it perfect for a wide range of settings: from fast-food restaurants to themed ones, from cafés to hotels, from catering to events. Talent adapts, transforms and meets your every need. It is a machine that works with you, not just for you.



TALENT THE COOKING IS MULTIFUNCTION.

Optimise consumption 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.



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 space available. 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.



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, tidier worktop



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 Fit, 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 appliance 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 COOK:

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. Boilers 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 double boiler 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 step-by-step recipes guide users through every dish preparation phase in a detailed, sequential manner, using the Bratt pan function.



GUARANTEED CONSISTENT RESULTS

STEP MODE allows you to enter information about times and temperatures, e.g. the time taken for a certain ingredient to cook or how much time to rest a dish before serving it.

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.



b baron

15:30

Fry top

Cuocipasta

Vaporiera

Bollitore

Brasiera

Slow cook

Bagnomaria

STEP mode

Ricettario

SERVICE

ALARM

SETTING



SUPREME GRILLS, THE NEW ALLY OF PROFESSIONAL CHEFS.

Innovation, versatility and attention to detail: these are the features that distinguish the new Supreme Grills by Baron, a benchmark brand in professional kitchens.

High-performance solutions

The range is presented as a solution capable of combining high performance with ease of use, adapting to the needs of different foodservice formats. Available in electric, direct gas, indirect gas and lava stone versions, it allows chefs to choose the technology best suited to their menu, without compromising on power and cooking quality.

Perfect modularity

One of the strengths of the Supreme Grills is their modularity: with sizes of 40,



80, and 120 cm, they easily fit into any kitchen. Added to this is the ability to customize the equipment thanks to a series of accessories: from the smoker, to replicate the typical barbecue flavor, to the humidifier, which ensures crispy on the outside and juicy on the inside, to the kits that allow you to transform a traditional grill into a lava stone version.

Hygiene and safety

Safety and hygiene, essential aspects of daily work, are also taken into account: removable grease and dirt collection drawers,

removable baffles, and a large exhaust system simplify cleaning and prevent internal infiltrations. The structure, designed to channel heat, improves staff comfort by reducing heat loss.

Precision performance

From a technical standpoint, every component has been designed to ensure precision and reliability: rotatable armored heating elements, AISI 304 steel burners equipped with safety valves and thermocouples, adjustable continuous-flow valves, and height-adjustable grills allow you to quickly adapt the cooking to



SUPREME GRILLS: POWER, HYGIENE AND FLEXIBILITY.

any type of dish.

Meat, fish, vegetables, or more delicate dishes: with interchangeable stainless steel or cast iron grills, the Supreme proves itself as a versatile piece of equipment, capable of delivering consistent results even in the most dynamic restaurant environments.

In short, with the Supreme Grills, Baron offers not just a product, but a true professional cooking system, combining power and control, efficiency and creativity. A new ally for chefs seeking superior performance, without compromise.





THE NEW GRILLS

PERFORMANCE AND QUALITY WITH MORE FLAVOUR

ELECTRIC VERSION

Heating guaranteed by sheathed tubular heating elements positioned directly under the grill. Performance and reactivity for every dish.

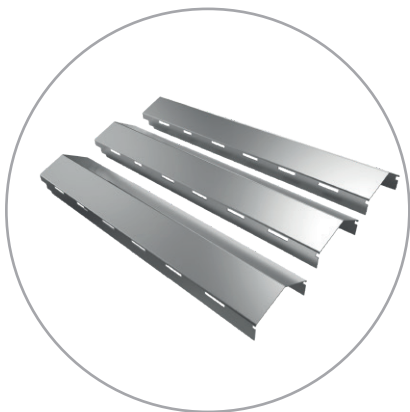
diffusers placed under the cooking grills.

LAVA ROCK GAS:

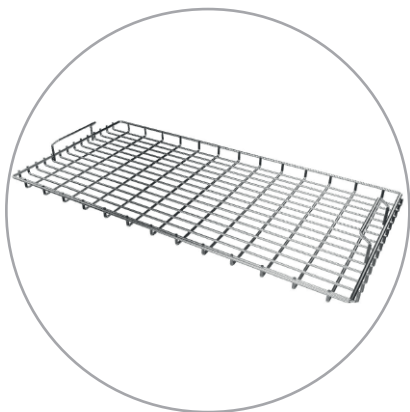
When high power is needed but without renouncing the true flavour of a barbecue, a version is available with lava rocks placed directly over the burners.

GAS VERSION

Gas burners of the highest quality and performance covered by flame-retardant heat



LAVA ROCK + INDIRECT GAS VERSION



You can transform a grill with a diffuser into a lava rock grill whenever you want with a single device thanks to the accessories kit.

Any chef can thus configure their own grill and adapt it to the menu.

LOTS OF SITUATIONS LOTS OF SOLUTIONS

THE GRILLS CAN BE CONFIGURED TO SUIT THE MANY SITUATIONS THAT OCCUR IN THE KITCHEN

ELECTRIC VERSION:

Heating guaranteed by rotatable armoured heating elements for easy cleaning, positioned directly under the grill. Performance and reactivity for every barbecue.

HEATING ELEMENT DEFLECTOR

The removable deflector, positioned under the heating element, not only makes cleaning easier, but also reflects the heat and increases direct heat in the cooking area, thus optimising energy distribution.



MORE USER FRIENDLY

SUITABLE FOR ALL USES

The conformation of the grill concentrates the heat in the cooking area, preventing heat dispersion and loss of efficiency, thus improving staff comfort



GAS TAP MODULAR

Power is regulated by a tap with a modulating, continuously variable flow rate to adapt the heat of the grill to the type of cooking

INDIRECT GAS VERSION:

AISI 304 steel burner controlled by a safety thermocouple valve, covered by flame-retardant heat diffusers placed under the cooking grills.

LAVA ROCK VERSION:

AISI 304 steel burner controlled by a safety thermocouple valve, lava rock holder placed directly over the burners.

HUMIDIFIER ACCESSORY

An innovative system for any restaurant, adjustable water injection in the heating element zones allows for a crispy outer and succulent inner, even for delicate

products such as crustaceans and thinly sliced and/or lean meats, often difficult to cook on the grill.

SMOKER ACCESSORY

Smoker accessory to recreate a barbecue flavour in any menu in any restaurant, for installation on all 40-80-120 modules, the smoker accessory is placed on a guide that allows it to be positioned across the entire width of the grill.

The ergonomic handle allows the pellet container to be pulled out and refilled as often as required





CATERING REFRIGERATION SPECIALIST

For years, Baron Professional has been a benchmark in professional refrigeration. Specialising in the development and production of advanced solutions for catering professionals, Baron designs innovative products to meet the concrete needs of modern kitchens.

Baron' mission is to ensure excellent performance, maximum reliability and energy efficiency, improving the daily work of chefs and operators in the sector. With bespoke solutions, cutting-edge technology and a constant commitment to sustainability, Baron offers products that are robust, efficient and designed to last. Each product meets the highest quality standards, with a reduced environmental impact thanks to the use of natural gases such as R290.

Baron Professional is the ideal partner for those seeking excellence in refrigeration, reliability and innovation at the service of professional catering. Find out more at www.baronprofessional.com and bring innovation to your kitchen.





The 2-compartment ORIGIN W model guarantees professional performance while keeping running costs in mind. Its high energy efficiency rating ensures reduced consumption and significant savings.

Research and development behind the design of each product

A technical department sensitive to market demands and environmental protection

Continuous technological improvement

Ambitious design that allows all product ranges to communicate with each other thanks to a central server

Particular attention and care in design

Design of a user-friendly graphical interface



REFRIGERATED CABINETS

FOR PROFESSIONAL
REFRIGERATION



Baron, a manufacturer specialising in professional catering, offers a RIME LARGE range of refrigerated cabinets designed to meet the various needs of the sector. With high-performance solutions, advanced control technologies and numerous configurations and sizes, Baron ensures maximum efficiency and reliability in every working environment, the entire range in climate class 5 and with R290 gas. Whether it is cabinets to optimally store food or models designed to ensure versatility and ease of use, Baron stands out for the quality and professionalism of its equipment, responding to all catering needs.



RIME TOUCH

Superior performance and cutting-edge technology. Class A. Master Plus is the ideal choice for anyone who requires precise and constant refrigeration, with advanced controls and optimal solutions to better preserve food products.

RIME BASIC

Reliable and versatile, even in A-Class, RIME BASIC is designed to ensure uniform temperatures and consistent performance. Ideal for anyone seeking an effective solution to maintain the freshness of food.

RIME YOGA

Robustness and efficiency. RIME YOGA is the refrigerated cabinet with rear ventilation designed to ensure efficiency in all kitchens.

RIME ENTRY

Perfect balance between performance and effectiveness. RIME ENTRY offers practical solutions in refrigeration and preservation, ensuring reliability and optimised consumption.

MATURATION

Designed for the seasoning and maturation of meats, cured meats and cheeses. Advanced temperature, humidity and ventilation control to ensure a uniform and safe process. Hygienic and configurable interiors to adapt to various types of products.

RIME LARGE

Extensive storage capacity in an optimised space in 700 mm of depth. RIME LARGE is the ideal solution for anyone who requires large capacity in small spaces, while maintaining performance.

PATIS

Designed for the optimal storage of delicate products such as creams, chocolate and pastry bases. Ventilated refrigeration system for uniform temperature distribution.

RIME SMALL

With a depth of only 700 or 600 mm, RIME SMALL optimises spaces without compromising on storage quality, making it the perfect solution for professional kitchens that require simplicity, solidity, practicality and compactness.

PROOFING RETARDER

Solutions dedicated to the complete control of leavening processes. Electronic management of temperature, humidity and proofing retarder times to always obtain perfect doughs.

ROLL-IN

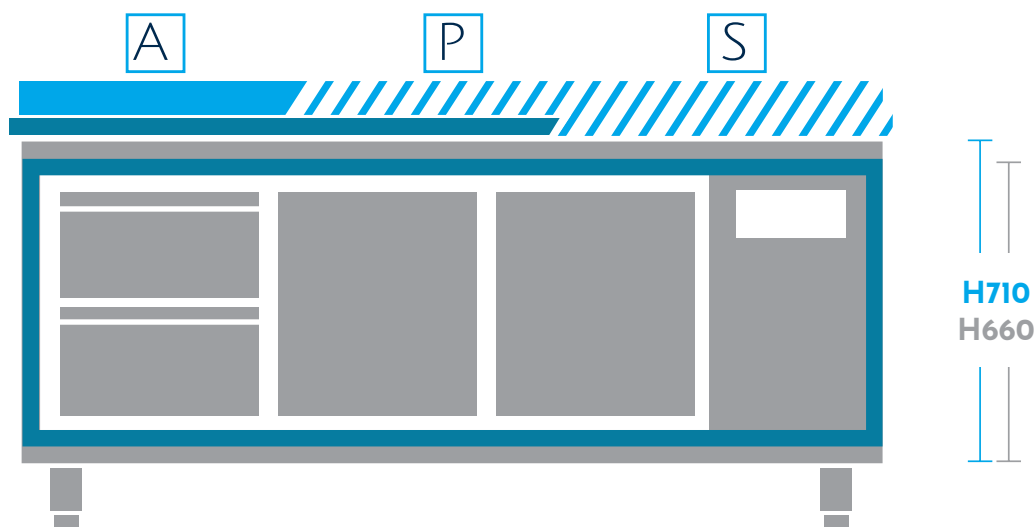
Ideal for the direct insertion of gastronomic trolleys and trays. Perfect for intense workflows in large professional kitchens, catering and laboratories. Robust stainless steel construction, with ergonomic doors and optimal sealing systems for efficient preservation.

REFRIGERATED TABLES

SUPERIOR PERFORMANCE

Robust construction: made of AISI 304 stainless steel both internally and externally, with a Scotch Brite satin finish on the outside, they guarantee durability and hygiene. Efficient insulation: 60 mm thick high density (approximately 42 kg/m³), HCFC-free, ensures high energy efficiency and optimal food storage. The moulded cell base with rounded corners and removable grille supports facilitate general cleaning

All the refrigerated tables of the ORIGIN-W, ORIGIN-K and ORIGIN-T lines are available with a body height of 710 mm or 660 mm. For both dimensions the following variants are available: (A) top with riser, (P) top only, or the version without top (S). The relative worktops can also be purchased as an accessory. To complete the series, the drawer kits are always optionally available, to be requested when ordering.





ORIGIN-K

characterised by a ventilated refrigerant system and by a "free in the chamber" evaporation system for improved air circulation. The evaporator in the cell guarantees constant cold over time even in the presence of full cell loads and frequent door openings.

ORIGIN-W

the high-density insulation and special ducted ventilation system ensure an ideal microclimate for the optimal storage of products. The separation between the cold air inlet from the return to the evaporator of the warmer air ensures that the temperature in the cell remains uniform.

maximum reliability thanks to the foamed evaporator in the cell, with automatic dissipation of the defrost water, and the automatic ventilation system, which guarantees uniformity of the internal temperature and ensures high protection against acidic food aggression.

PASTICCERIA

They represent a specialised version of refrigerated tables, used in pastry and confectionery workshops: Hygienic and configurable interiors to adapt to various types of products. Suitable dimensions for EN1 OR EN2 trays.

UNDERCOUNTER

Perfect solution for small kitchen areas, as it takes up less space under the workbench, for refrigerated storage. The undercounter models offer the same high quality as the rest of the range

The ORIGIN SMALL Line is intended for environments with limited spaces and is ideal for serving as a support base for cooking equipment.

BLAST CHILLERS

Baron presents the new range of blast chillers designed to meet the needs of professional catering, with tailor-made solutions for every requirement. With four state-of-the-art product lines, we offer exceptional versatility, efficiency and performance.

QUALITY AND RESPECT FOR THE ENVIRONMENT

Technology and Sustainability: R290 Gas

All the Baron blast chillers are equipped with R290 natural gas motors, a choice that guarantees high performance, reduced energy consumption and a reduced environmental impact. Our advanced technology ensures energy efficiency and sustainability, respecting the environment and the most stringent regulations.

SPEEDY RIME TOUCH

The ideal solution for anyone who requires reliability and practicality. The SPEEDY RIME TOUCH line guarantees constant and controlled performance, maintaining freshness and food safety, for impeccable results every day.

SPEEDY RIME EASY

The SPEEDY RIME EASY line is designed for anyone seeking the best balance between performance and energy efficiency. Essential features, reduced consumption and a smart design to meet the daily needs of the professional kitchen.

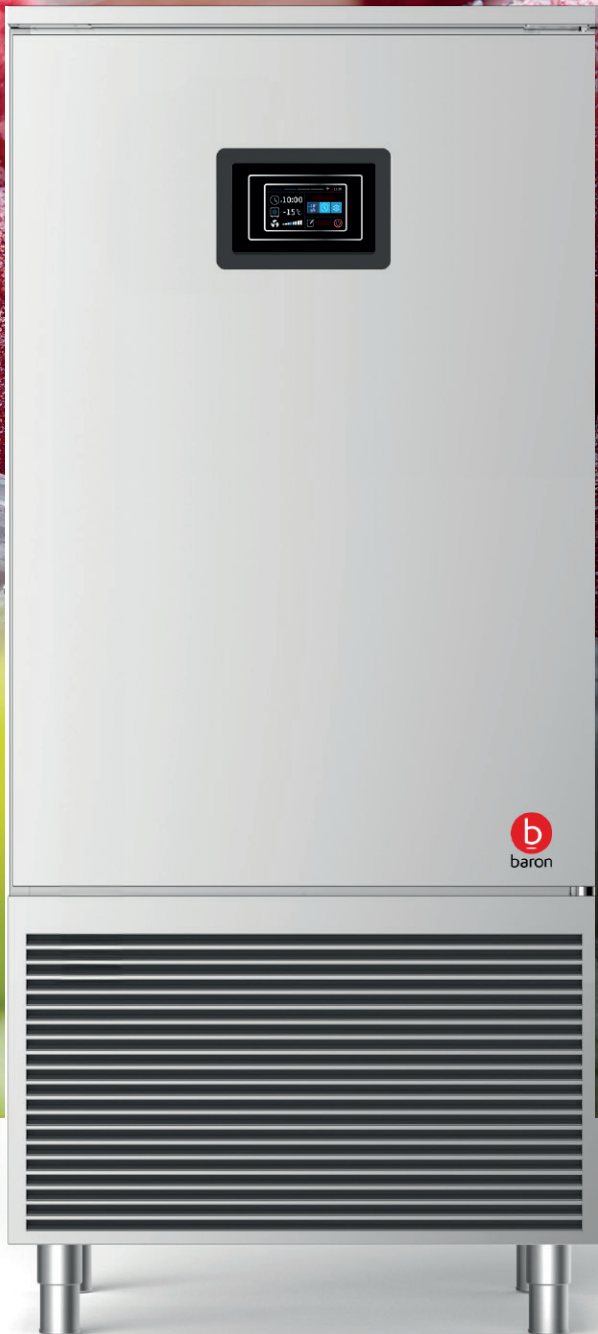
SPEEDY RIME ENTRY

Essential, compact and efficient: the SPEEDY RIME ENTRY line is designed for anyone seeking a functional and accessible blast chiller, always maintaining high quality and sustainability standards.

MULTI RIME MULTIFUNCTION

The top-of-the-range line, designed for anyone seeking advanced performance and maximum versatility. MULTI RIME is the ideal solution for anyone who requires a multifunctional, intuitive and high-performance blast chiller. Perfect to optimise cooking processes while guaranteeing the highest quality of the product.





b
baron

ALWAYS READY HELP FOR BARON PARTNERS

In professional catering, innovation lies not only in the equipment's performance, but also in the ability to provide tools that save time, reduce complexity and limit errors. In this context, Baron stands out by offering much more than high-quality equipment: a digital ecosystem designed to support chefs, designers and operators during every phase, from product selection to financial planning.

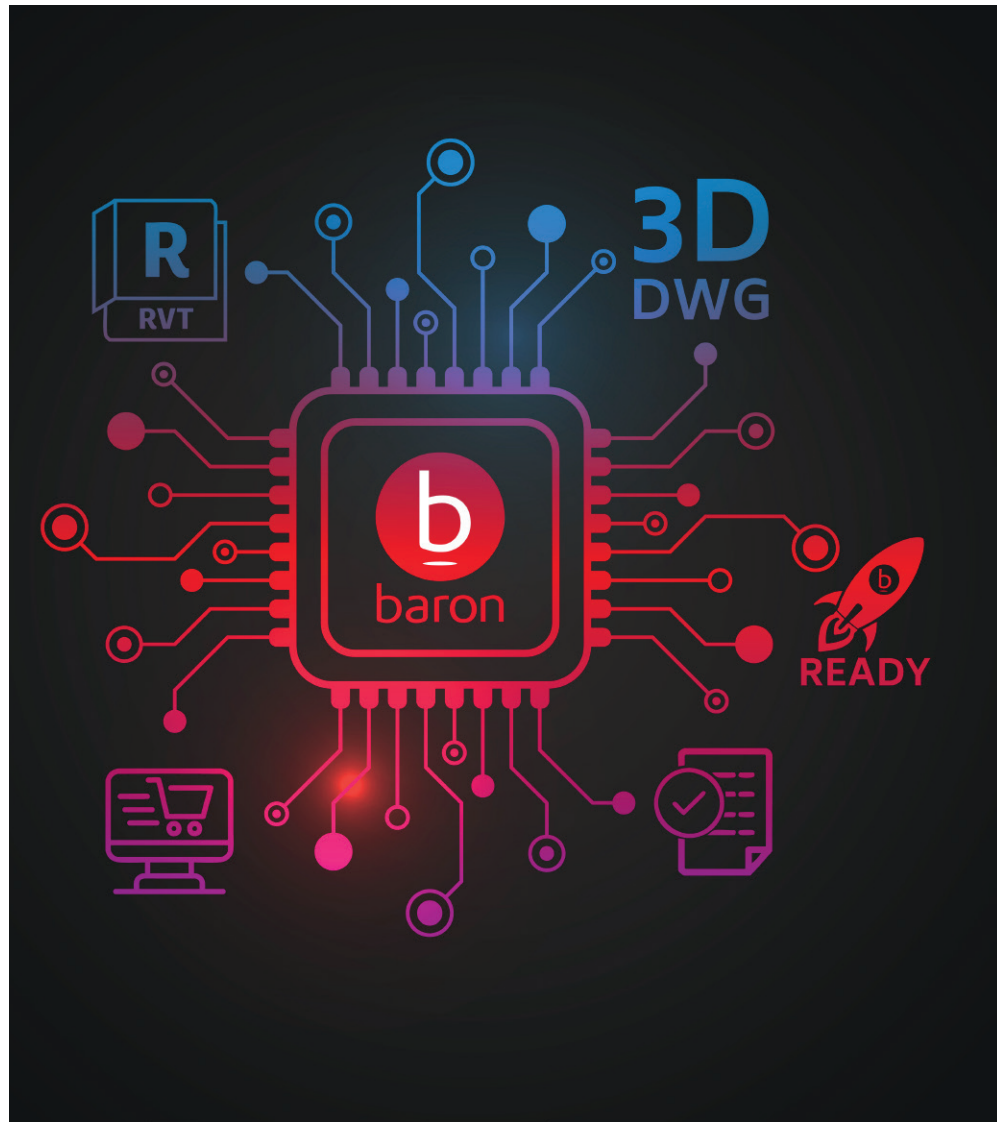
The Baron.it portal is now a real operational hub. It is no longer just an institutional website, but it has become a platform where catalogues, planning and cost estimation interact seamlessly and intuitively.

Always up-to-date online catalogue

The digital catalogue, updated in real time, allows users to explore the entire range offered by Baron - from cooking lines to ovens, from multi-function solutions

to drop-in equipment - with detailed images, descriptions and technical data. A valuable resource not only for those choosing the products, but also for those integrating them into a project. In fact, designers will find the website very helpful: each piece of equipment comes with a downloadable technical data sheet, which can be used to compare performance and dimensions and integrate them into the project plans.

Even more significant is the DWG library, with ready-to-use CAD blocks that speed up the work of architects and interior designers, ensuring precision and consistency in space planning.





DIGITAL SOLUTIONS THAT SIMPLIFY PROFESSIONAL CATERING

The quote creator

And there is more. One of the most appreciated tools is the online quote creator, which provides a customised financial estimate in just a few clicks. A service that speeds up communication between the Company and the Customer and allows for clearer investment planning.

Value-added digital services

Ultimately, Baron proves that innovation is measured not only by product technology but also by the ability to create value-added digital services. An approach that speaks the language of professionals and strengthens the Company's role as a reliable, modern partner in catering world.



Visit the website
baronprofessional.com/online
register, and discover the
advantages offered by our new
online catalogue

YOUR ALWAYS CONNECTED CATALOGUE

- Technical data
- Special prices
- Technical Data Sheets
- Product images
- DWG-3D
- Quote creator
- Dedicated chat
- Description
- Product highlights
- Related accessories
- Online purchase
- Offers

The screenshot displays a product page for a multifunction commercial kitchen appliance. The main image shows the appliance, a stainless steel unit with a control panel and two doors. To the right, there are tabs for 'Data Sheet', 'DWG-3D', and 'Pictures'. Below these are dropdown menus for 'Tipo' (Standard), 'Alimentazione' (Standard), and 'Promo' (Standard). A quantity selector is set to '1', and there are buttons for 'Add to cart' and 'Add to the quotation'. A 'Print' icon is also visible.

Description

Product Details

Review

Tax excluded
Modello QwMT/E800
Codice CR1459829 - Standard Standard

Multifunction TALENT: Versatile equipment with 14 functions: Fry-Top / Steamer / Pasta Cooker / Bain-Marie / Baking Pan / Boiler / Slow Cooker + customizable recipe programming with steps. Dual cooking zones with independent temperatures. Advanced control through 3 sensors, USB for recipes, safe drainage, and personalized management.

Data Sheet
 CR1459829_1a.pdf
 CR1459829_en.pdf
 CR1459829_de.pdf
 CR1459829_es.pdf
 CR1459829_fr.pdf

DWG-3D
 CR1214459-3D.dwg

Pictures
 CR1459829.jpg

Tipo: Standard
 Alimentazione: Standard
 Promo: Standard

1 Add to cart
 Add to the quotation Print

Description	Modello QwMT/E800 Codice CR1459829 - Standard Standard
Product Details	Data sheet
Review	Model QwMT/E800
	CODE CR1459829
	Commercial code QwMT/E800
	Material type ZPF
	Definition QwMT/E800 MULTI COOKER TALENT H80
	Height 870mm
	Width 800mm
	Depth 900mm
	Packaging length 840
	Alimentazione ELETTRICA
	Electrical power 2000w 380-415V 3N
	Frequency 50-60 Hz/Hz
	IP grade IPX5
	Capacità GN 2 x GN1/1
	Specific References
	mpn QwMT/E800

You might also like

Tank bottom grid
Modello: GFMCF
Codice: CR1200149

GN1/3 steamer basket 160x280x115H1cm
Modello: CV1/3MCF
Codice: CR1200149

GN1/3 basket for pasta cooker
Modello: CPCL/3MCF
Codice: CR1200159

Frame for slow cooking
Modello: TSCMCF
Codice: CR1200119

INNOVATION IS ALSO IN DETAILED DESIGNS.

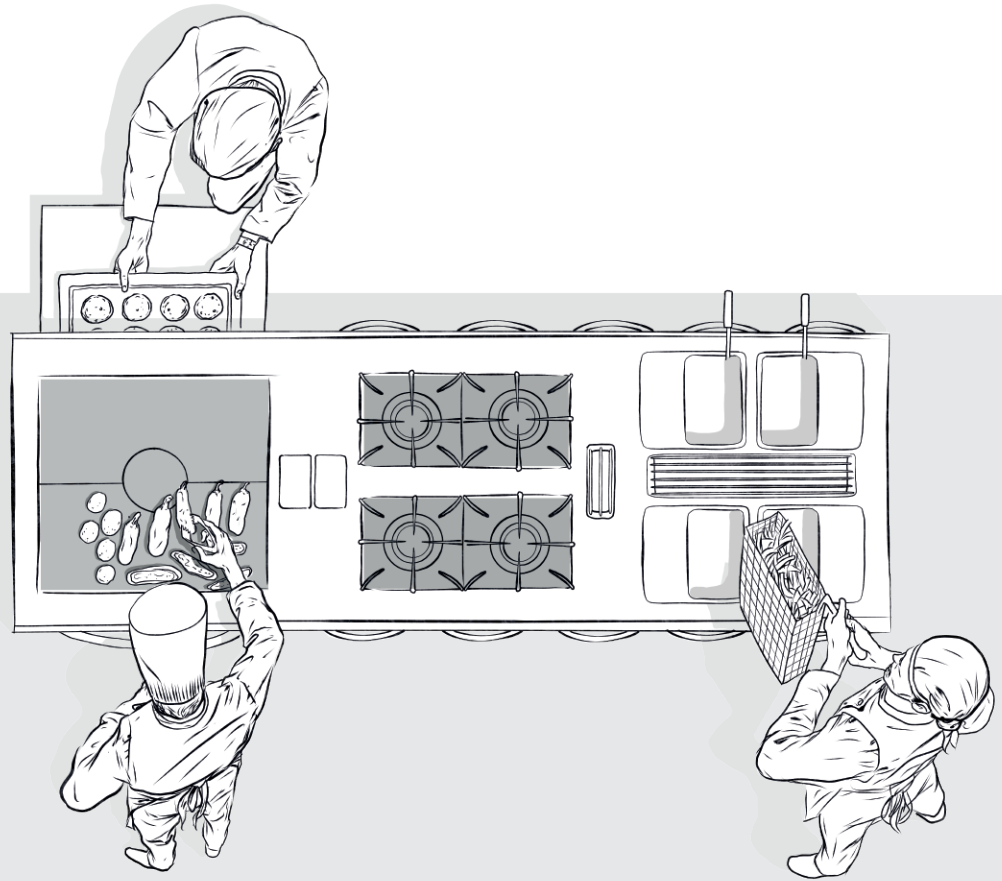
Request the perfect layout for your needs.

The flexibility and experience of our designers allows them to interpret and bring every Customer's request to life, from a simple idea to a complete set-up.

An all-round study of the ideal set-up, designed according to the available space, the number of meals, the type of menu and the work environment.

All while using equipment complying with the various international regulations and the specific requirements of certifying bodies.





INSPIRATION AND SUCCESS STORIES

AN EXCLUSIVE ADVANTAGE FOR YOU AND YOUR WORK.

Keeping up-to-date with the latest trends and innovations in professional catering has never been easier. Every day, through its online activities, Baron shares stories about new products, cutting-edge technological solutions and projects from around the world.

On the official channels, followers can find ideas, advice and inspiration to create increasingly efficient and high-performing kitchens, as well as stay informed about special initiatives and dedicated promotions.

An open window on Baron' world, showing everything that the Company offers to its partners: from traditional solutions to cutting-edge innovations, to meet the needs of any project.

A continuous flow of information designed for those who want to stay one step ahead and find the right inspiration to develop new ideas in the kitchen.





Discover our References

Continent ▾

Product ▾



Limosneros

📍 Mexico, Mexico City 🔄 Modular Cooking Block

[Discover more →](#)



London Restaurant

📍 United Kingdom, London 🔄 Modular Cooking Block

[Discover more →](#)



Amsteling Leo Polak

📍 Netherlands, Amsterdam 🔄 Modular Cooking Block

[Discover more →](#)



Restaurant De Zwaan

📍 Netherlands, Winterswijk 🔄 Modular Cooking Block

[Discover more →](#)



Mercure Prishtina City

📍 Kosovo, Prishtina 🔄 Modular Cooking Block

[Discover more →](#)



Sport Club Mexico City

📍 Mexico, Mexico City 🔄 Modular Cooking Block

[Discover more →](#)



Nordestada

📍 Spagna, Galizia, Portosin 🔄 Modular Cooking Block

[Discover more →](#)



Horta restaurant

📍 Portugal, Madeira, Funchal 🔄 Modular Cooking Block

[Discover more →](#)



Incanto

📍 Italy, Golfo dei Poeti 🔄 Modular Cooking Block

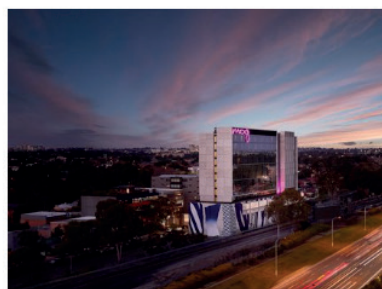
[Discover more →](#)



Allora restaurant, Epic Sana Marquês hotel

📍 Portugal, Lisboa 🔄 Onepiece Worktop

[Discover more →](#)



Moxy Hotel by Marriot

📍 Australia, Sydney 🔄 Modular Cooking Block

[Discover more →](#)



Latemar lodge

📍 Italy, Trentino Alto Adige, Latemar 🔄 Modular Cooking Block

[Discover more →](#)



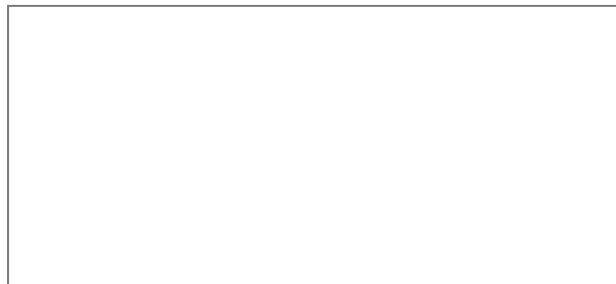
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