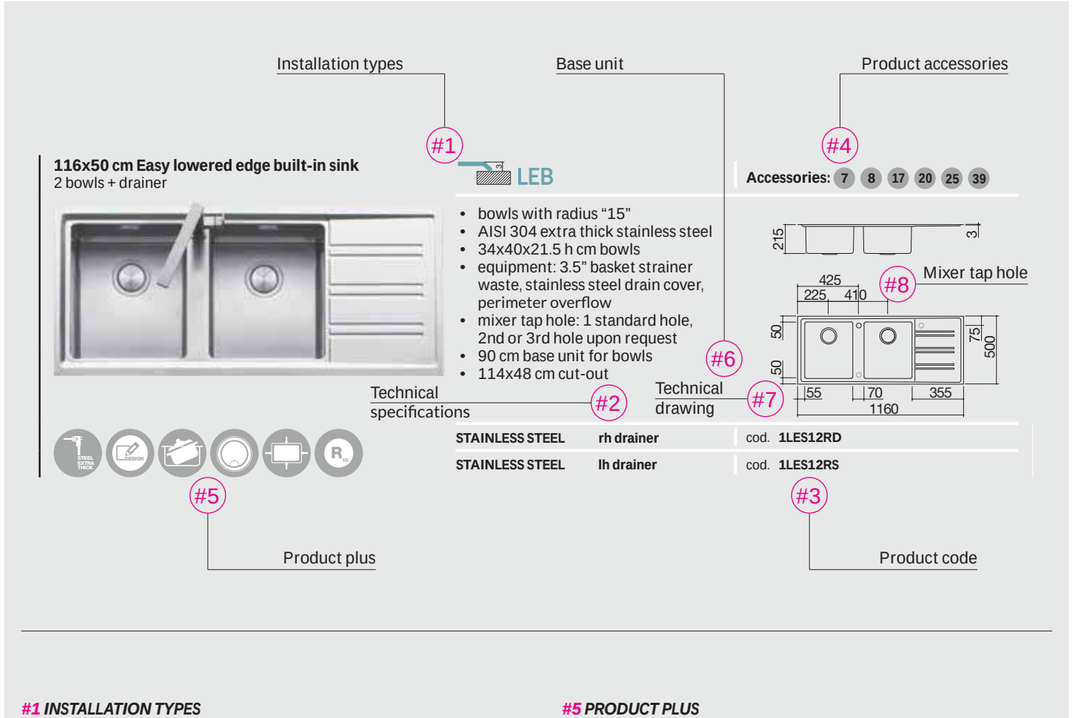
BARAZZA
taste of design
2015

TECHNICAL SECTION READING GUIDE



#1 INSTALLATION TYPES

The Barazza products are available with different types of edges and installations. For the legend, see the flap on the right.

#2 TECHNICAL SPECIFICATIONS

The description includes all the technical characteristics of each specific product. All the common standard supplies are listed at the bottom of the page.

#3 PRODUCT CODE

The code allows an instant product identification and is compulsory during order formulation.

#4 ACCESSORIES

Each Barazza product comes with a series of functional accessories such as stainless steel sink covers, polished steel baskets, iroko or polyethylene chopping boards and colanders, designed to improve work in the kitchen. For additional information, please consult the Accessories chapter on page 229.

#5 PRODUCT PLUS

Icons indicate the main and unique features of each product. For the legend, see the flap on the right.

#6 BASE UNIT

The term base unit stands for the smaller module where the product can be installed.

#7 TECHNICAL DRAWING

The technical drawing displays product dimensions and technical specifications. Cut-out dimensions for built-in installations are indicated in the text. For flush and undermounted installations, please consult the technical data available on the company Web site www.barazzasrl.it.

#8 MIXER TAP HOLE

The Barazza sinks come with a 3.5 cm hole for the tap, thus eliminating the need to drill a hole through the kitchen top. Many models may be customized upon request at the time of ordering, adding a second or third hole which are required for the addition of a remote control or, alternatively, of the practical soap or detergent dispenser. The optional holes are shown in the technical drawing with a dashed line.

ICONS LEGEND

OVENS

- *ENERGY RATING A*
- *DESIGN*
- *MANUAL COOKING FUNCTIONS*
- *AUTOMATIC COOKING PROGRAMMES*
- *PYROLYSIS*
- *TOUCH SCREEN DISPLAY*
- *TOUCH CONTROL PROGRAMMER*
- *OVEN CAPACITY*
- *EASY-CLEAN OVEN LINING*
- *TANGENTIAL COOLING FAN*
- *COOL DOOR*
- *WIDTH 90 cm*
- *HEIGHT 45 cm*
- *CHILD SAFETY LOCK*
- *BLACKOUT MEMORY*
- *TELESCOPIC OVEN RAILS*
- *TEMPERATURE PROBE*
- *USB PORT*
- *ROTISSERIE*
- *TURNABLE PLATE*

HOBS

- *MODULE*
- *DESIGN*
- *CHEF BURNER*
- *DUAL BURNER*
- *TRIPLE RING BURNER*
- *INDUCTION*
- *BURNERS IN-LINE*
- *INTEGRATED HOB*
- *CAST IRON PAN SUPPORT*
- *AUTOMATIC IGNITION AND SAFETY VALVE*
- *ECO-FLAME*
- *TIMER*
- *BOOSTER FUNCTION*
- *SELECTIVE POT DETECTION*
- *STAND-BY / RECALL FUNCTION*
- *CHILD SAFETY LOCK*
- *RESIDUAL HEAT INDICATOR*

COOKER HOODS

- *AISI 304 STAINLESS STEEL*
- *DESIGN*
- *1000 m³ / h ENGINE*
- *3 SPEEDS + INTENSIVE*
- *AUTOMATIC START-UP AT 40° C*
- *RECIRCULATING FUNCTION*
- *STAINLESS STEEL FILTERS AISI 304*
- *FILTER SATURATION INDICATOR*
- *PERIMETER EXTRACTION*
- *LED LIGHT BAR*
- *HEIGHT TO MEASURE*
- *REMOTE CONTROL PROVIDED*

SINKS AND BOWLS

- *AISI 304 EXTRA THICK STAINLESS STEEL*
- *DESIGN*
- *CAPACIOUS BOWLS*
- *SQUARE BASKET STRAINER WASTE*
- *STAINLESS STEEL DRAIN COVER*
- *PERIMETER OVERFLOW*
- *POP-UP PLUG*
- *BOWL RADIUS*

TAPS

- *TAP ROTATION*
- *PULL OUT SPRAY HEAD*
- *AISI 304 STAINLESS STEEL*

INSTALLATIONS

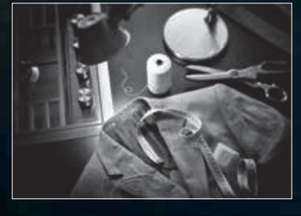
- UNDERMOUNTED (UM)
- *FLUSH* (FT)
- *FLAT EDGE BUILT-IN* (FEB)
- *SQUARE EDGE BUILT-IN* (SQEB)
- *HIGH EDGE BUILT-IN* (HEB)
- *LOWERED EDGE BUILT-IN* (LEB)
- *STANDARD EDGE BUILT-IN* (SEB)
- *BEVELLED GLASS EDGE BUILT-IN* (BGB)
- *FLAT GLASS EDGE BUILT-IN* (FGB)

Barazza 2015 catalogue offers a complete range of coordinated appliances and kitchen sinks, designed to be easily accessible and operated by the user. With a great number of highly explanatory images and brimming with details and technical data, Barazza 2015 catalogue is ideal for selecting the collection of products that best suit your day-to-day requirements for your kitchen.

BARAZZA
taste of design
2015

#100% ITALIAN CONCEPT AND CREATIVITY.

For almost fifty years Barazza has been designing and manufacturing exclusive products with matching styles, combining Italian design innovation with the ability to provide cutting-edge tech solutions to day-to-day needs. Its products have been designed for consumers who take care of taste trends and quality of Made in Italy products. Italian manufacturing, recognized for its best-of-class excellence by the global markets, represents the finest combination of quality and style, comfort and technology. In order to meet particular size and composition needs, Barazza is also able to give steel infinite forms, by combining cooking or washing elements into products of various personalized sizes and finish, and thus obtaining new custom-made solutions.



CUTTING-EDGE TECHNOLOGY: RESEARCH AND DEVELOPMENT

All Barazza collections are products of scrupulous R&D work carried out exclusively at the in-house laboratory, which is the company's creative heart. The entire production process is then performed using new-generation technological systems which are key to the company's ultimate aim: the creation of ergonomic products with high quality standards and performance.

#BARAZZA, NATURALLY GREEN

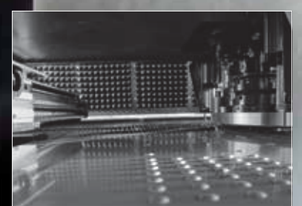
Barazza operates with an eco-sustainability logic using systems and materials that offer great energy savings and reduced environmental impact, for the benefit of future generations. AISI 304 stainless steel, with its high content of chromium and nickel, is a fine example of ecological sustainability, as it is completely recyclable, hygienic, durable, resistant to corrosion and devoid of toxic emissions.

#BARAZZA, A STAINLESS COMPANY

Barazza is not just a brand of household appliances, but first and foremost a family name of Italian entrepreneurs who for generations have manufactured high-performance and high-design appliances, devised and created in their own workshops, employing painstaking skill and innovative technical approach. Barazza company headquarters, established in 1968 in Santa Lucia di Piave, at the so-called Stainless Steel Valley, comprises production plant, offices, research and development laboratory, a large showroom and an area dedicated to active kitchen for cooking events.

Showroom

Active Kitchen



Production

Offices

Warehouse

Family

#GENERAL INDEX

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TAPS AND ACCESSORIES page 216

TECHNICAL DATA page 252

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HOBS page 98

SINKS page 156

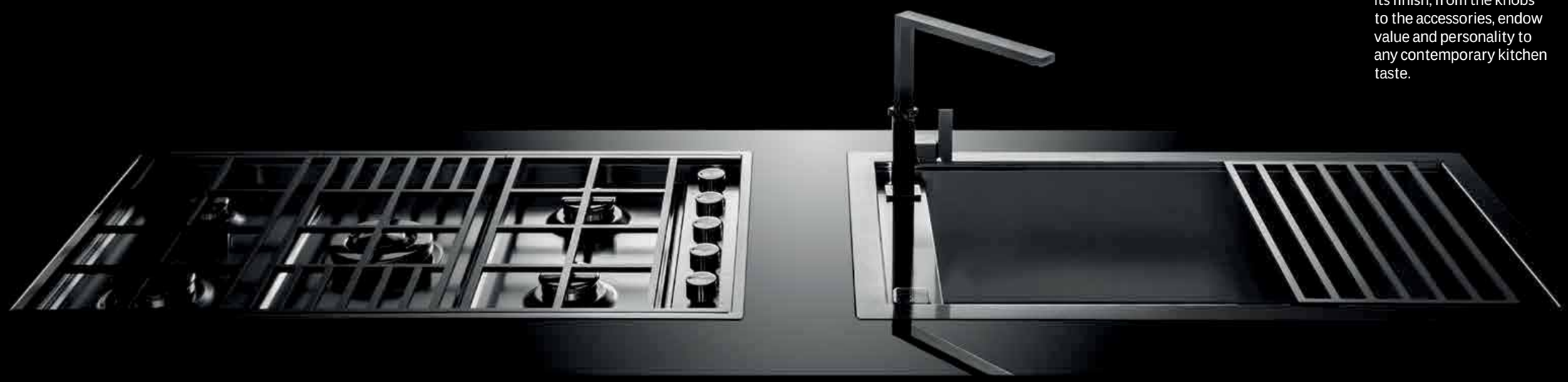
ACCESSORISED CHANNELS page 214

CLASSIC COLLECTION page 240

Barazza offers a complete line of coordinated ovens, hobs, sinks, taps, hoods and accessories to satisfy the most demanding consumers eager to express their creativity inside the kitchen.

#BARAZZA COLLECTIONS

Barazza offers elegant systems of ovens, hobs and sinks, designed and produced to project a strong aesthetic character. The perfectly coordinated details, from the type of steel edge to its finish, from the knobs to the accessories, endow value and personality to any contemporary kitchen taste.



#1

#3

#2

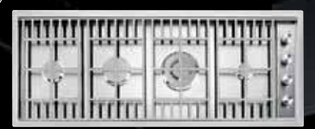
#LAB COLLECTION

Modularity and flexibility, applied to a pure, essential style, characterised by flush surfaces, make the LAB range an exemplary model in terms of high-quality household appliances.

#1 Built-in oven page 70

code **1FLBMP**

#2 Built-in and flush hob page 111



code **1PLB3TI**

Built-in and flush hob page 113

code **1PLB2IDN**

#3 Built-in and flush sink page 175

code **1LLB125**

#2

#1

#3

#4

#B_FREE COLLECTION

B_FREE is the modular programme of ovens, hobs and sinks. A line designed to allow the user to combine the most varied cooking types and exploit a wealth of functions. All this is obtained by mixing two very important ingredients: aesthetics and functionality.

#1 Built-in oven page 75

code **1FBFPN**

#2 Built-in combi-microwave page 79

code **1MCBFN**

#3 Built-in hob pages 119-120

code **1PBF1** code **1PBF2** code **1PBFBQ** code **1PBFID** code **1PBFTK**

#4 Built-in sink page 179

code **1LBF36**

SELECT COLLECTION

A complete programme, boasting high-quality performance, characterised by a specific style and technology employed to improve functionality in order to achieve the highest of levels. SELECT textural characteristic highlights modern hi-tech culture in the kitchen.

#1 Built-in oven page 82

code **1FSLMP**

#2 Built-in hob page 129

code **1PI100SLVE**

#3 Built-in sink page 194

code **1ISB12060/2**

#4 Mixer tap page 222

code **1RUBMSD**

#WOLO COLLECTION

The WOLO range, chic, modern and unique, purposely boasts a recognisable style, with strong appeal, high performance, superior quality and unparalleled practicality.

#1 Built-in oven page 87

code **1FWLPI**

#2 Built-in hob page 135

code **1P60WLVE**

#TAO COLLECTION

#1

#3

#4

#2

The TAO programme has been created thanks to a harmonious and original play of curved lines, that besides satisfying the most modern furnishing trends, both in terms of aesthetics and ergonomics, adds strong character to the kitchen setting. The project is the result of particularly innovative research, that has seen the prototype “Tao Single Burner” win the Silver prize at the M Technology Award, awarded at the International Design Forum in Hannover.

#1 Built-in oven page 89

code **1FTA8PI**

#2 Built-in and flush hob page 133

code **1PTA90**

#3 Built-in and flush sink page 197

code **1LTA92**

#4 Mixer tap page 223

code **1RUBMTA**

OFFICINA COLLECTION

A range designed to satisfy the requirements of those who see the kitchen as a genuine, real area dedicated to cooking. OFFICINA presents the same style as professional kitchens, in addition to possessing the same sturdiness, with the guarantee of a long service life.

#1 Built-in oven page 92

code **1FOFMP**

#2 Microwave door page 93

code **1PBOF**

#3 Built-in and flush hob page 137

code **1POF90**

#VELVET COLLECTION

VELVET is the first oven with Touch Screen technology and software which can be updated using a USB device.
Its technological excellence combines with the pure elegance of a minimalist design that matches any selection of modern furniture.

#1

#1 Built-in oven page 65

code **1FVLTS**

#CROSS COLLECTIONS

All Barazza appliances share the unique quality of being modular, fully matching stylistically, all in line with the brand's prime concept: to create a coordinated kitchen environment. Within the cross collections, Barazza offers, for example, cooker hoods, induction or glass ceramic hobs, microwave ovens, EASY, B_OPEN and B_FAST sinks, square bowls and accessorised channels.

#COOKER HOODS

An exclusive collection of Barazza COOKER HOODS made entirely of high-thickness stainless steel. High performance is assured thanks to the use of innovative, powerful and silent engines. Lighting with LED light bar completes their elegance and functionality. The pure and contemporary design allows an optimal matching with the entire range of Barazza products.

#1

#1 Island hood page 146

code **1KB1I98**

INDUCTION AND GLASS CERAMIC

INDUCTION is an innovative cooking method, in terms of performance, safety and energy saving. The use of glass makes the product particularly elegant.
The GLASS CERAMIC hobs stand out for their reliability, precision and aesthetic quality. They match perfectly with all Barazza products.

#1

#1 Built-in hob page 123

code **1PI30IDN**

MICROWAVE OVEN

Barazza MICROWAVE OVEN, with its refined stainless steel finish, allows you to heat, defrost and grill.
It lends itself to be part of different and versatile installation solutions: freestanding, in any Barazza microwave oven lift-up door, or built-in with stainless steel frame.

#2

#1

#1 Built-in oven page 92

code **1FOFMP**

#2 Built-in microwave page 97

code **1MOA + 1CMO**

SINKS

Boasting advanced aesthetic and ergonomic design, EASY, B_OPEN and B_FAST Barazza sinks offer high functionality and a great variety of single bowls, double bowls, with or without drainers. Made entirely of stainless steel, they are indestructible, resistant to corrosion and thermal shocks and particularly hygienic.

#2

#1

#1 Built-in sink page 163

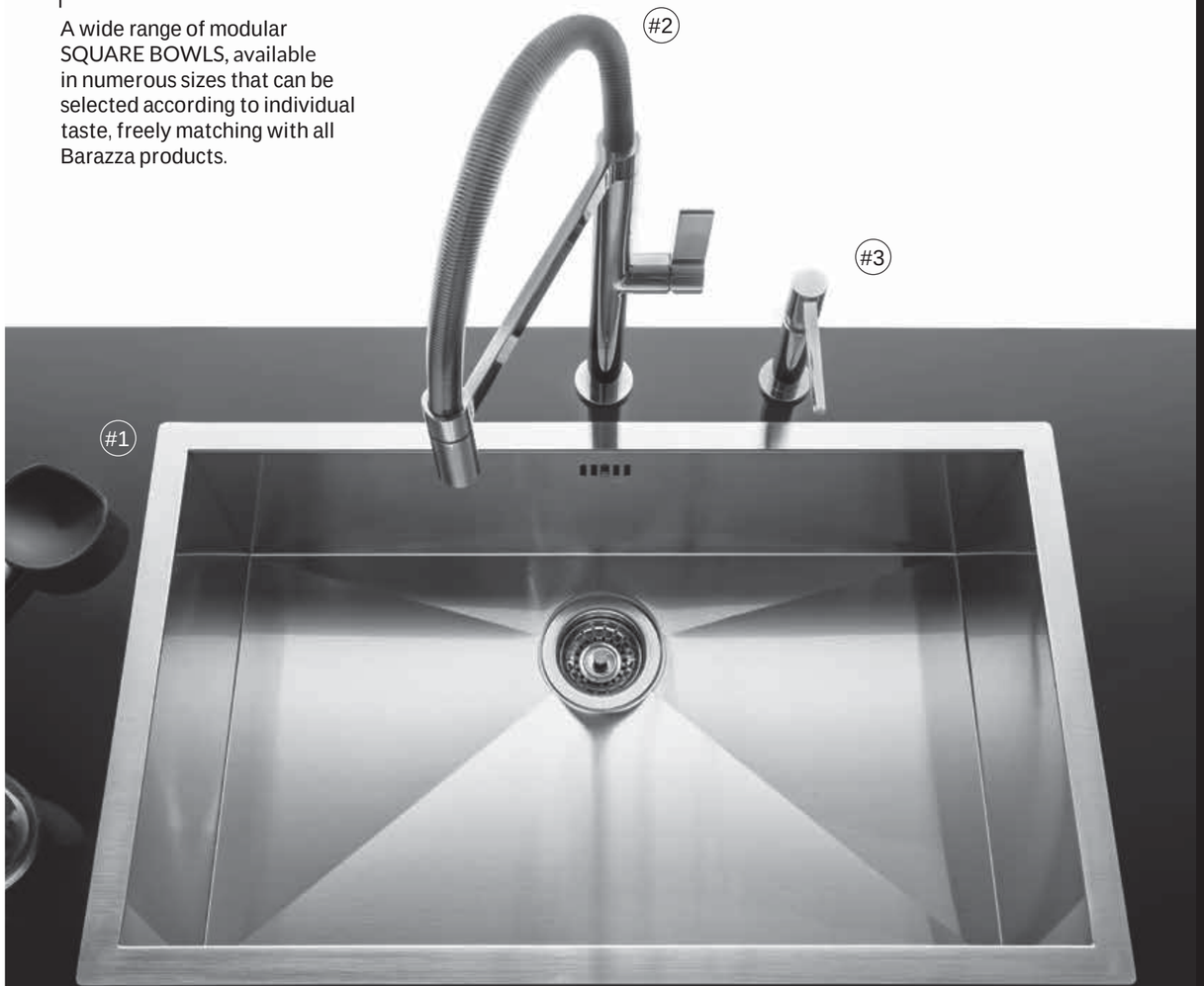
code **1LES91RS**

#2 Mixer tap page 219

code **1RUBMLBI**

#SQUARE BOWLS

A wide range of modular SQUARE BOWLS, available in numerous sizes that can be selected according to individual taste, freely matching with all Barazza products.



#1 Built-in and flush square bowl page 212

code **1Q7040I**

#2 Mixer tap page 227

code **1RUBMFX**

#3 Dispenser page 228

code **1DSU**

#PRODUCTS

The Barazza catalogue offers various types of coordinated household appliances and kitchen sinks, expressing an highly aesthetic style. Working in the kitchen becomes easy and comfortable.

FUSION
OVENS
HOBS
COOKER HOODS
SINKS
SQUARE BOWLS
ACCESSORISED CHANNELS
TAPS AND ACCESSORIES
CLASSIC COLLECTION

REAL TIME CONFIGURATORS

By combining the cooking and washing elements with custom finishes and dimensions, new and most exclusive solutions are obtained. A huge variety of options is offered online and in real time using the new LAB FUSION and B_FREE FUSION CONFIGURATORS, choosing among the various types of available hobs and bowls.

#LAB FUSION

The design of the LAB FUSION systems is synonymous with elegance and functionality. You can choose among various types of LAB hobs and SQUARE BOWLS and create a unique custom worktop with lowered elements installed either as flush or built-in. The cooking and washing elements, aligned to the same level, allow the sliding of steel grids and chopping boards. All of this gives added utility and allows you to easily clean the surfaces.

Suggested combinations

Lab page 68
Velvet page 62

Lab In page 219
Fly Lab page 219
Lab4 page 219
B_Free Telescopic page 225
Flexi page 227
Spring page 227

LAB FUSION FEATURES

#1 BUILT-IN AND FLUSH INSTALLATION

A custom worktop can be installed as built-in (with a flat edge) or flush (achieving perfect alignment to the top).

#2 BOWLS R. "15"

Bowls with radius “15” characterised by a design that permits an easily cleaning.

#3 SLIDING CHOPPING BOARD

The sliding steel chopping board, usable over the entire unit's length, is a useful and practical tool during both preparation and cooking, and may be customized to satisfy specific needs.

 # LAB FUSION CONFIGURATOR

The LAB FUSION CONFIGURATOR, which is available online at www.barazzasrl.it, allows you to create your own worktop by choosing among different types of available hobs and bowls.

 # FLUSH PAN SUPPORTS AND INTEGRATED BURNERS

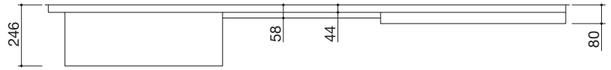
The stainless steel or cast iron integrated burners and flush pan supports transform the hob into a never-ending surface: it also allows you to move cooking instruments without having to pick them up, becoming a supporting surface.

LAB FUSION FEATURES

FINISH
AISI 304 stainless steel with satin finish

DIMENSION LIMITS

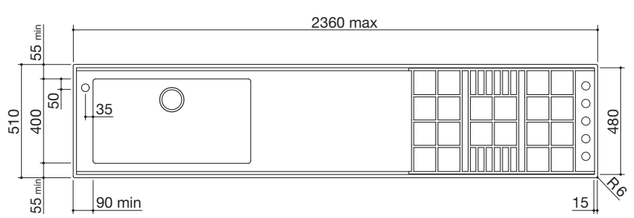
Maximum length:	236 cm
Worktop thickness:	0.1 cm
Overall hob height:	8 cm
Overall bowl height:	24.6 cm
Overall worktop height:	5.8 cm
Outer edge radius:	0.6 cm
Worktop recess:	4.4 cm



Minimum distance between hob and bowl:	15 cm
Minimum distance between two bowls:	7 cm
Fixed distance between tap hole centre and bowl side edge:	3.5 cm
Fixed distance between tap hole centre and bowl back edge:	5 cm

DEPTH 51 cm

Minimum distance between side edge and bowl:	5.5 cm
Minimum distance between side edge and bowl (with tap hole):	9 cm
Fixed distance from either front or back edge to bowls:	5.5 cm
Perimeter edge:	1.5 cm



DIMENSIONS FOR CUT-OUT

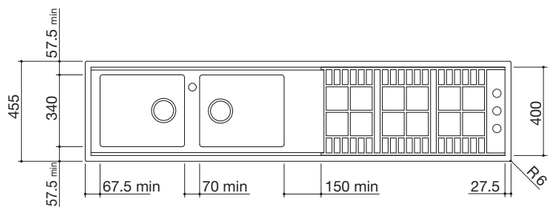
Depth:	49 cm
Length:	-2 cm of hob dimensions

DIMENSIONS FOR FLUSH LOWERING

Lowering:	0,12 cm
Radius:	0.75 cm
Depth:	51.3 cm
Length:	+0.3 cm of hob dimensions

DEPTH 45.5 cm

Minimum distance between side edge and 34x40 bowl turned 90°:	6.75 cm
Minimum distance between side edge and 34x40 bowl turned 90° (with tap hole):	10.25 cm
Fixed distance from either front or back edge to 34x40 bowls turned 90°:	5.75 cm
Perimeter edge:	2.75 cm



DIMENSIONS FOR CUT-OUT

Depth:	43.5 cm
Length:	-2 cm of hob dimensions

DIMENSIONS FOR FLUSH LOWERING

Lowering:	0,12 cm
Radius:	0.75 cm
Depth:	45.8 cm
Length:	+0.3 cm of hob dimensions

Developing the worktop check the overall dimensions of the elements (hob, bowl and tap) in the cabinet under the top.

LAB FUSION PRODUCTS

Lab Fusion hobs

65 cm Lab hob for depth 51 cm
4 gas burners

RH hob cast iron pan supports and burner caps	code	**PL4IGD**
RH hob stainless steel pan supports and burner caps	code	**PL4IID**
LH hob cast iron pan supports and burner caps	code	**PL4IGS**
LH hob stainless steel pan supports and burner caps	code	**PL4IIS**

90 cm Lab hob for depth 51 cm
4 gas burners + triple ring

RH hob cast iron pan supports and burner caps	code	**PL5IGD**
RH hob stainless steel pan supports and burner caps	code	**PL5IID**
LH hob cast iron pan supports and burner caps	code	**PL5IGS**
LH hob stainless steel pan supports and burner caps	code	**PL5IIS**

90 cm Lab hob for depth 45.5 cm
2 gas burners + triple ring

RH hob cast iron pan supports and burner caps	code	**PL2TIGD**
RH hob stainless steel pan supports and burner caps	code	**PL2TIID**
LH hob cast iron pan supports and burner caps	code	**PL2TIGS**
LH hob stainless steel pan supports and burner caps	code	**PL2TIIS**

120 cm Lab hob for depth 45.5 cm
3 gas burners + triple ring

RH hob cast iron pan supports and burner caps	code	**PL3TIGD**
RH hob stainless steel pan supports and burner caps	code	**PL3TIID**
LH hob cast iron pan supports and burner caps	code	**PL3TIGS**
LH hob stainless steel pan supports and burner caps	code	**PL3TIIS**

Lab Fusion square bowls radius “15”

34x40x19.5 h

Accessories: 7 8 17 20 25 38 39
code **VXI34**

40x40x19.5 h

Accessories: 7 8 17 20 25 38 39
code **VXI40**

50x40x19.5 h

Accessories: 7 8 17 20 25 38 39
code **VXI50**

71x40x19.5 h

Accessories: 7 8 17 20 25 38 39
code **VXI70**

Sliding stainless steel chopping board

250 to 500 mm long

Depth 396 mm	code	**TSI40**
Depth 476 mm	code	**TSI48**

Workings

Stainless steel worktop less than or equal to 150 cm including working costs	code **LLF1**
St. steel worktop more than or equal to 150 cm (up to 236 cm) including working costs	code **LLF2**
Tap hole diameter 3.5 cm	code **FTR**

Accessories

7 code **1TOF20**

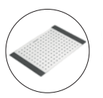
8 code **1TOF26**

17 code **1VOF**

20 code **1VSOF**

25 code **1CIVQ**

38 code **1CPI**



39 code **1CV30**

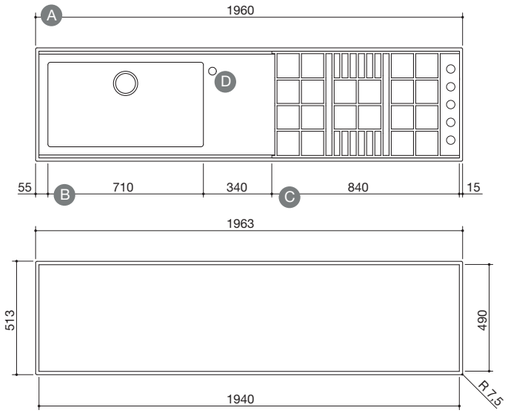
Suggested combinations

Lab page 68
Velvet page 62

Lab In page 219
Fly Lab page 219
Lab4 page 219
B_Free Telescopic page 225
Flexi page 227
Spring page 227

LAB FUSION EXAMPLES AND WORKTOP COMBINATION

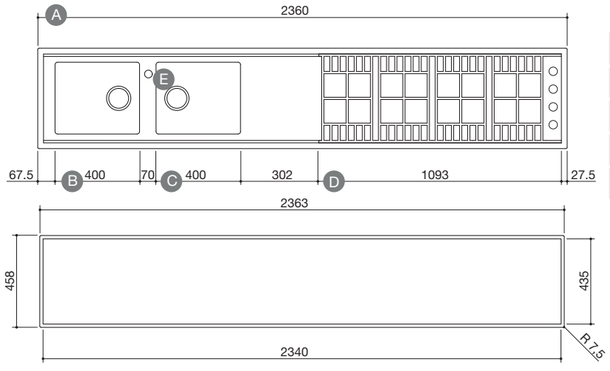
Option: stainless steel worktop including workings + selected elements + tap hole



Length 196 cm depth 51 cm

A	code **LLF2**	Stainless steel worktop more than or equal to 150 cm (up to 236 cm) including working costs
B	code **VXI70**	Bowl with radius "15" 71x40x19.5 H
C	code **PL5IGD**	RH 90 cm Lab hob 4 gas burners + triple ring, cast iron pan supp. and burner caps
D	code **FTR**	Tap hole diam. 3.5
	code **TSI48**	Sliding stainless steel chopping board
		Total

- 194x49 cm cut-out
- flush: 196.3x51.3 R 0.75 cm - lowering 0.12 cm



Length 236 cm depth 45.5 cm

A	code **LLF2**	Stainless steel worktop more than or equal to 150 cm (up to 236 cm) including working costs
B	code **VXI34**	Bowl with radius "15" 34x40x19.5 H
C	code **VXI34**	Bowl with radius "15" 34x40x19.5 H
D	code **PL3TIGD**	RH 120 cm Lab hob 3 gas burners + triple ring, cast iron pan supp. and burner caps
E	code **FTR**	Tap hole diam. 3.5
		Total

- 234x43.5 cm cut-out
- flush: 236.3x45.8 R 0.75 cm - lowering 0.12 cm

#B_FREE FUSION

The B_FREE modular programme has developed to give birth to B_FREE FUSION, a project which enables maximum personalization of the worktop, allowing it to be equipped with elements suited to all the requirements, achieving a unique, stainless steel, built-in worktop which integrates all functions.

Suggested combinations

B_Free page 72
Velvet page 62

B_Free One page 221
B_Free Telescopic page 225
B_Free Kit page 225
Flexi page 227
Spring page 227

A built-in stainless steel worktop made up of elements selected based upon the most personal requirements.
A compact entity, characterised by formal structure, designed to be immediately and accurately installed over any top type.

B_FREE FUSION FEATURES

 # MODULAR COOKING

The B_FREE collection ranges from traditional gas cooking to special methods such as barbecue, teppanyaki and induction, which may be combined according to necessity and available space.

 # BOWLS R. “15” and R. “0”

Radii "15", "0" and "0" with lowering are available with several types of bowls to allow a greater number of kitchen customization options.

 # B_FREE FUSION CONFIGURATOR

The B_FREE FUSION CONFIGURATOR, which is available online at www.barazzasrl.it, allows you to create and view your own worktop by choosing among different types of available hobs and bowls.

B_FREE FUSION FEATURES

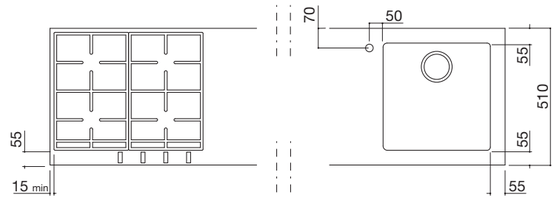
FINISH
AISI 304 stainless steel with satin finish

DIMENSION LIMITS

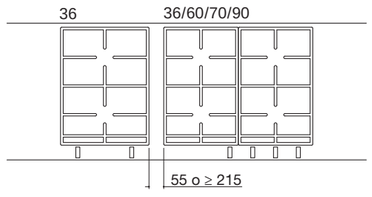
Maximum length:	236 cm
Depth:	51 and 42 cm
Worktop thickness:	0.6 cm
Overall hob height:	6.4 cm

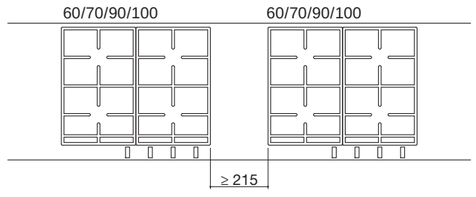
DEPTH 51 cm

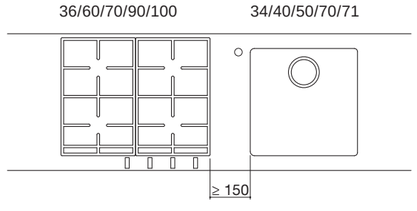
Minimum distance between side edge and 36/60/70/90 hobs:	1.5 cm
Minimum distance between side edge and 100 hob:	6.2 cm
Minimum distance between side edge and bowl:	5.5 cm or 11 cm in case of a tap hole
Fixed distance between the front edge and hobs and bowls:	5.5 cm
Fixed distance between the centre of the tap hole and bowl side edge:	5 cm
Fixed distance between the centre of the tap hole and back edge:	7 cm

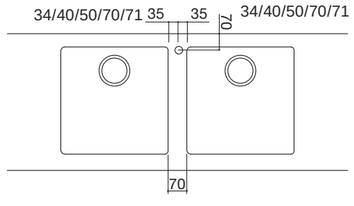


Minimum distance between 36 hob and another 36/60/70/90 hob:	5.5 cm or more than or equal to 21.5 cm
Minimum distance between 36 hob and another 100 hob:	more than or equal to 21.5 cm
Minimum distance between 60/70/90/100 hobs:	more than or equal to 21.5 cm
Minimum distance between hob and bowl:	more than or equal to 15 cm
Fixed distance between two bowls:	7 cm







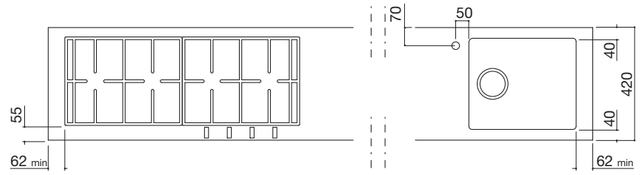


DIMENSIONS FOR CUT-OUT
Depth: 49 cm
Length: -2 cm of hob dimensions
For more than 120 cm up to 180 cm B_Free Fusion stainless steel worktops, Barazza suggests to consider the possibility to realize two cut-outs with a 4 cm space in between.

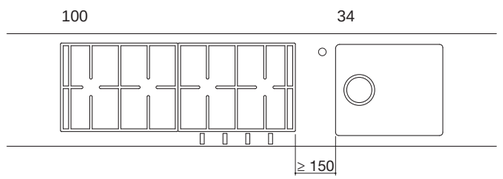
B_FREE FUSION FEATURES

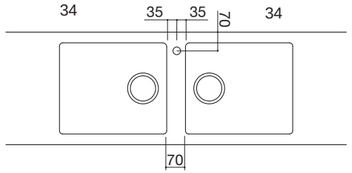
DEPTH 42 cm

Minimum distance between side edge and 100 hob:	6.2 cm
Minimum distance between side edge and 34x40 bowl turned 90°:	6.2 cm or 11 cm in case of a tap hole
Fixed distance between the centre of the tap hole and 34x40 bowl turned 90° edge:	5 cm
Fixed distance between the centre of the tap hole and back edge:	7 cm



Distance between 100 hob and 34x40 bowl turned 90°:	more than or equal to 15 cm
Fixed distance between two 34x40 bowls turned 90°:	7 cm





DIMENSIONS FOR CUT-OUT
Depth: 40 cm
Length: -2 cm of hob dimensions
For more than 120 cm up to 180 cm B_Free Fusion stainless steel worktops, Barazza suggests to consider the possibility to realize two cut-outs with a 4 cm space in between.

Developing the worktop check the overall dimensions of the elements (hob, bowl and tap) in the cabinet under the top.

B_FREE FUSION PRODUCTS

B_Free Fusion hobs

36 cm hob double ring 5 kW
(mould length 33 cm)

code **PF1**

36 cm hob 1 gas burners + Chef
double ring (mould length 33 cm)

code **PF2**

36 cm hob induction
(mould length 33 cm)

code **PFID**

36 cm hob teppanyaki
(mould length 33 cm)

code **PFTK**

36 cm hob barbecue
(mould length 33 cm)

code **PFBQ**

60 cm hob 3 gas burners + Chef
double ring (mould length 55.6 cm)

code **PF64**

70 cm hob 2 gas burners + 2 Chef
double rings (mould length 65.6 cm)

code **PF74**

90 cm hob 3 gas burners + Chef double ring
+ double ring 4 kW (mould length 83.2 cm)

code **PF95**

100 cm hob 2 gas burners + 2 Chef
double rings (mould length 87.6 cm)

code **PF104**

B_FREE FUSION PRODUCTS

B_Free Fusion square bowls radius “15”

34x40x19.5 h

Accessories: 7 8 17 20 25 38 39

code **VXF34**

40x40x19.5 h

Accessories: 7 8 17 20 25 38 39

code **VXF40**

50x40x19.5 h

Accessories: 7 8 17 20 25 38 39

code **VXF50**

71x40x19.5 h

Accessories: 7 8 17 20 25 38 39

code **VXF70**

B_Free Fusion square bowls radius “0”

34x40x21.5 h

Accessories: 7 8 17 20 25 38 39

code **VQF34**

40x40x21.5 h

Accessories: 7 8 17 20 25 38 39

code **VQF40**

50x40x21.5 h

Accessories: 7 8 17 20 25 38 39

code **VQF50**

71x40x21.5 h

Accessories: 7 8 17 20 25 38 39

code **VQF70**

B_Free Fusion square bowls radius “0” with lowering

40x43,4x21.5 h

Accessories: 7 8 17 20 25 39

code **VQFA40Q**

70x43.4x21.5 h

Accessories: 7 8 17 20 25 39

code **VQFA70Q**

Workings

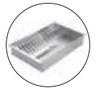
Stainless steel worktop less than or equal to 150 cm including working costs	code **LF1**
Stainless steel worktop more than or equal to 150 cm (up to 236 cm) including working costs	code **LF2**
Tap hole diameter 3.5 cm	code **FTR**

Accessories

7
code **1TOF20**

8
code **1TOF26**

17
code **1VOF**



20
code **1VSOF**

25
code **1CIVQ**

38
code **1CPI**

39
code **1CV30**

Suggested combinations

B_Free page 72
Velvet page 62

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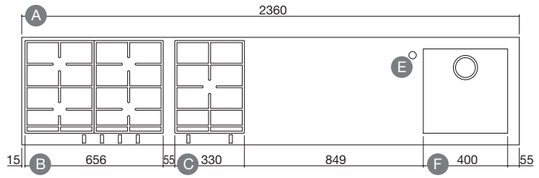
B_Free Telescopic page 225
B_Free Kit page 225
Flexi page 227
Spring page 227

B_FREE FUSION EXAMPLES AND WORKTOP COMBINATION

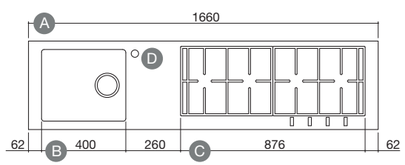
Option: stainless steel worktop including workings + selected elements + tap hole



Length 236 cm depth 51 cm

A	code **LF2**	**Stainless steel worktop more than 150 cm including working costs**
B	code **PF74**	**70 cm hob 2 gas burners + 2 Chef double rings**
C	code **PF1**	**36 cm hob double ring 5kW**
D	code **VQF40**	**Bowl 40x40x21.5 cm R. "0"**
E	code **FTR**	**Tap hole diam. 3.5**
		Total

- 234x49 cm cut-out



Length 166 cm depth 42 cm

A	code **LF2**	**Stainless steel worktop more than 150 cm including working costs**
B	code **VQF34**	**Bowl 34x40x21.5 cm R. "0"**
C	code **PF104**	**100 cm hob 2 gas burners + 2 Chef double rings**
D	code **FTR**	**Tap hole diam. 3.5**
		Total

- 164x40 cm cut-out

#OVENS

VELVET page 62

SELECT page 80

OFFICINA page 90

LAB page 68

WOLO page 84

MICROWAVE page 94

B_FREE page 72

TAO page 88

WARMING DRAWER page 97

Barazza offers a wide selection of OVENS that perfectly matches its hobs and sinks, to fully meet any cooking needs. Barazza OVENS come in different types: multifunction, pyrolytic, combi-microwaves, microwaves. Barazza OVENS are also equipped with multiple control solutions: knobs, digital programmers, Touch Control and 16-million colour Touch Screen display.

OVENS TYPES

60 CM MULTISEVEN OVEN

Electric oven, 6 manual cooking functions and defrost function with top and bottom heating elements and fan.

60 CM MULTIFUNCTION OVENS

Electric oven, 8 manual cooking functions and defrost function with top and bottom heating elements and fan.

60 CM MULTIPROGRAM OVENS

Multifunction electric oven, 8 manual cooking functions and defrost function. The digital programmer manages and allows you to program the cooking cycle with automatic start/end cooking; it also acts as a clock and buzzer.

60 CM MULTIPROGRAM PYROLYTIC OVEN

Multifunction electric oven, 15 manual cooking functions.
The Touch Control programmer with Touch Control commands manages and allows you to program the cooking cycle with automatic start/end cooking; it also acts as a clock and buzzer. The pyrolytic function, with a high-temperature cycle, eliminates food residues.

60 CM TOUCH CONTROL MULTIPROGRAM OVENS

Multifunction electric oven, 10 manual cooking functions and 16 automatic cooking programs. The Touch Control programmer acts as a clock and buzzer; it allows you to program the cooking cycling with automatic start/end cooking.

60 CM TOUCH SCREEN MULTIPROGRAM OVENS

Multifunction electric oven with Touch Screen display in 16 million colours to manage functions by touching icons. 10 manual cooking functions, 16 automatic cooking programs, 36 cooking programs can be saved. Software in 8 languages for setting and customising programs, following instructions and self-diagnostics.

90 CM MULTIPROGRAM OVEN

Multifunction electric oven, 8 manual cooking functions.
The digital programmer, which manages the cooking cycle, acts as a clock and buzzer; it allows you to program the cooking cycling with automatic start/end cooking.

OVENS TYPES

MICROWAVE OVEN

Electric microwave oven, 9 manual cooking functions and automatic programming for 8 food types. It allows you to evenly and rapidly heat, defrost and grill.

45 CM COMPACT COMBI-MICROWAVE OVEN

Multifunction electric oven, 9 manual cooking functions and 12 automatic cooking programs. It joins microwave cooking and traditional cooking together.

60 CM AND 90 CM MULTISEVEN, MULTIFUNCTION AND MULTIPROGRAM OVENS

MANUAL COOKING FUNCTIONS

Static oven

Top heating element + bottom heating element.
For any dish, particularly suitable for baking cakes, pizzas, roasting and timbales/puddings.

Warming oven/heating dishes

Bottom heating element.
Warming biscuits, tarts and savoury pies.
Heating dishes.

Browning oven

Top heating element.
Browning dishes, in particular, lasagne, pasta and vegetable timbales.

Grill

Central top heating element.
Meat of small to medium thickness and toasting bread.

Grill and rotisserie (2 operating levels)

Central top heating element+ rotisserie
It is recommended for cooking all meats on the rotisserie.

Fanned grill

Central top heating element+ fan.
Meat of large thickness and dishes that are particularly voluminous.

Fanned grill and rotisserie (2 operating levels)

Central top heating element + fan + rotisserie.
It is recommended for cooking voluminous meats on the rotisserie.

Fan assisted oven

Top heating element + bottom heating element + fan.
Rapid and even cooking. Also recommended for biscuits and pastries.

Pizza/bread and rapid heat up

Circular heating element + bottom heating element + fan.
Reduced combination cooking times; the oven is heated in just few minutes. It is also ideal for cooking bread and pizza.

Fan assisted multilevel oven

Circular heating element+ fan.
It allows for cooking similar or different dishes arranged on up to three shelves.

Defrost function

Rapid and optimal operation.

Keep warm function

It maintains a constant temperature of 80°C.
It is available with VELVET and Touch Control multiprogram ovens.

CUSTOMISED AND AUTOMATIC COOKING PROGRAMS

VELVET Touch Screen and Touch Control multiprogram ovens, in addition to the 10 manual cooking functions, have 16 automatic cooking programs. Once you have selected the function, the relative cooking mode automatically activates. With VELVET Touch Screen ovens, it is also possible to save manual cooking functions and combinations; it is possible to save a list of up to 36 customised cooking programs.

Pizza and bread
(frozen pizza, home-made pizza and bread)

Flans
(lasagne, pies)

Meat and fish
(roast pork, veal, lamb, chicken, whole fish, fish au gratin)

Cakes
(sponge cake, tarts)

Vegetables
(roast potatoes, grilled vegetables, tomatoes au gratin)

60 CM AND 90 CM MULTISEVEN, MULTIFUNCTION AND MULTIPROGRAM OVENS GENERAL FEATURES

ENERGY RATING

All Barazza ovens belong to Energy Rating A: maximum efficiency for performance optimisation and energy saving. Barazza works focusing on eco-sustainability, using environmental resources with future generations in mind.

TRIPLE HEAT REFLECTING INTERNAL GLASS

This ensures that as much heat as possible remains inside the oven, limiting heat loss to external surfaces and keeping the temperature well below regulatory limits, therefore reducing energy consumption and avoiding a situation where children may burn themselves, upon accidentally touching these surfaces.(*)

100% GLASS INNER DOOR WITH REMOVABLE GLASS

It is made from just one smooth surface that facilitates cleaning operations. The door can be removed to access the glass sheets simply by undoing two screws.

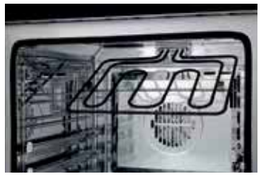
EASY CLEAN OR STAINLESS STEEL OVEN LINING

The vitreous structure of the Easy Clean enamel makes the surfaces perfectly smooth so that cooking grease and oils simply slide off for easy cleaning. With some models, the oven lining is available entirely in 18/10 type stainless steel. The soft hinges facilitate the door opening and the interior lights make monitoring the contents of the oven easier.

INTERNAL SHELF STABILITY

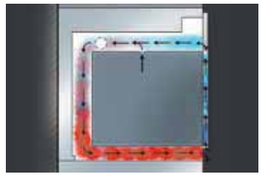
The side racks give stability to the shelves and make it safe to check dishes. They can also be equipped with telescopic oven rails. (*)

DROP-DOWN GRILL



The 60 cm drop-down grill makes cleaning the top of the oven cavity extremely easy. (*)

COOLING SYSTEM AND TANGENTIAL COOLING FAN



It maintains external temperatures within the limits as defined by the safety standards. The tangential cooling fan activates upon oven activation and remains on until the oven is turned off; it normalizes the temperature by producing a flow of cold air.

CAPACITY AND 6 COOKING LEVELS

Composed of a non-deformable body without visible welded parts, the 65 litre cavity for 60 cm ovens allows to improve cooking times and subsequently electrical energy saving. 6 positions allow you to simultaneously place several dishes in the oven or cook large quantities of food.

60 CM AND 90 CM MULTISEVEN, MULTIFUNCTION AND MULTIPROGRAM OVENS OPTIONAL ELEMENTS

PIZZA PLATE

Plate made of refractory material ideal for pizzas, fancy breads and frozen foods.

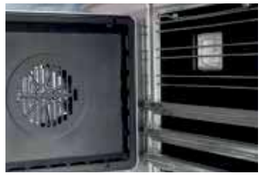
PYREX BAKING TRAY

As well as being resistant to impact and to high temperatures it has an elegant shape that makes it suitable for use as a serving tray. Available with 60 cm ovens. (*)

TELESCOPIC OVEN RAILS

Food and cooking instruments are easier to handle and remove thanks to a locking device at the end of the run. (*)

SELF-CLEANING PANELS



The oven is available with self-cleaning panels whose surfaces exploit the effect of the heat in order to start up an automatic cleaning process: grease is turned to ash that can easily be removed with a damp cloth without the use of detergents. If necessary, the panels can be easily removed. (*)

MICROWAVE OVEN LIFT-UP DOOR

Designed with a minimalist style, perfectly coordinated to every Barazza oven design; thanks to this lift-up door, the microwave oven can not be seen.

EXTRACTABLE WARMING DRAWER

The useful warming drawer can be placed under all 60 cm Barazza ovens. It keeps dishes warm, defrosts, allows dough/mixtures to rise, provides delicate cooking and rapidly warms tableware.

INSTALLATION OF 60 CM MULTISEVEN, MULTIFUNCTION AND MULTIPROGRAM OVENS

60 cm oven + microwave oven lift-up door

60 cm oven + microwave with frame

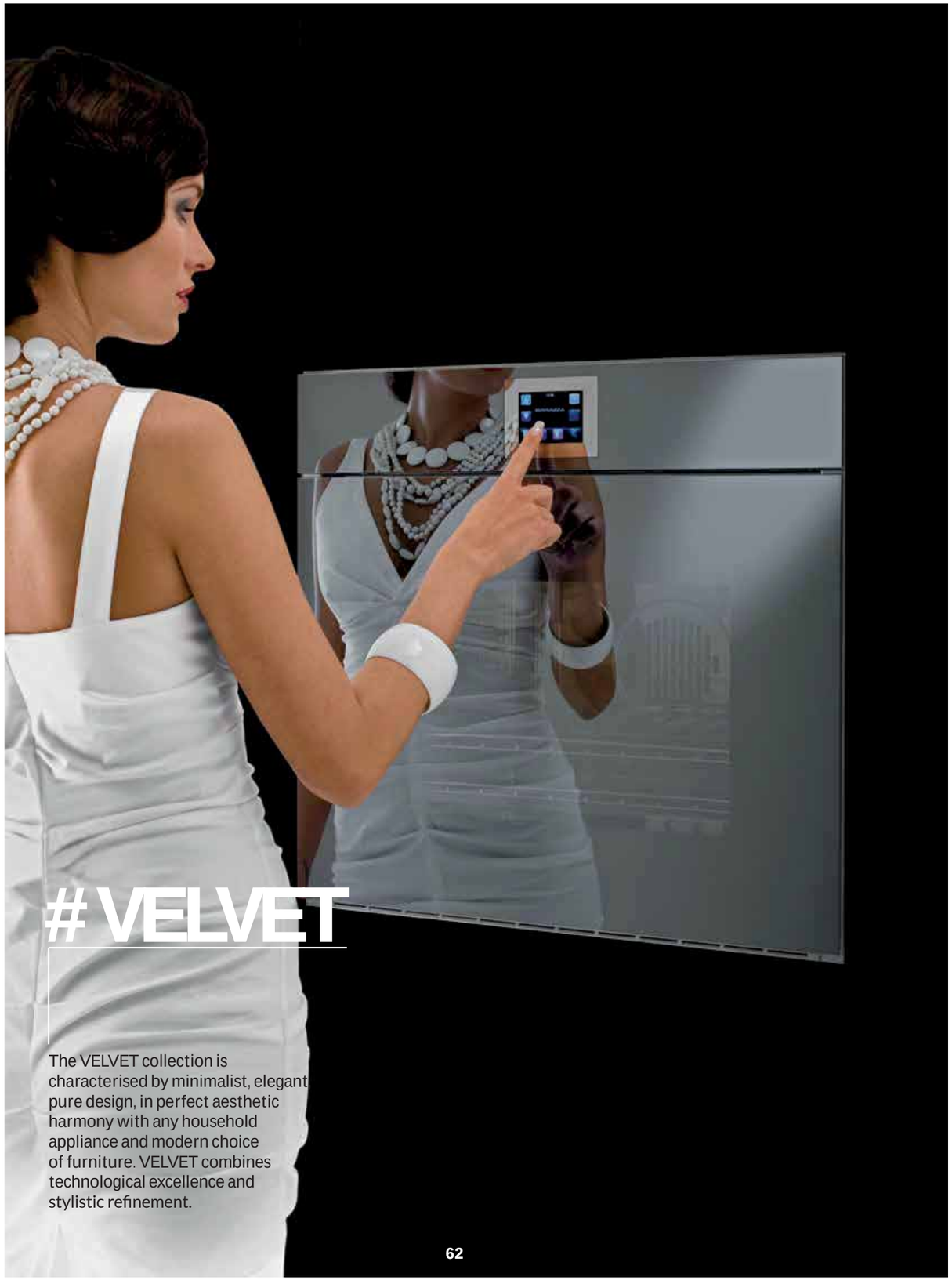
60 cm oven + extractable warming drawer

(*)Excluding Officina ovens.

OVENS MODULES

15x60 | 30x54 | 45x60 | 60x60 | 48x90

	15x60	30x54	45x60	60x60	48x90
VELVET			p.67	p.65 p.66	
ST. STEEL VELVET			p.67	p.66 p.67	
LAB			p.71	p.70	p.71
B_FREE			p.79	p.75 p.77	
SELECT			p.83	p.82	
WOLO			p.87	p.86 p.87	
TAO				p.89	
OFFICINA			p.93	p.92	
MICROWAVE		p.97			
WARMING DRAWER	p.97				



#VELVET

The VELVET collection is characterised by minimalist, elegant pure design, in perfect aesthetic harmony with any household appliance and modern choice of furniture. VELVET combines technological excellence and stylistic refinement.

VELVET TOUCH SCREEN OVENS FEATURES

TOUCH SCREEN DISPLAY

The Touch Screen display, with its 16 million colours, is an interactive system that gives you intuitive control of VELVET ovens' many functions by simply touching the appropriate icons. A marvel of technology that is extraordinarily easy to use thanks to the "intelligence" of the software that lets you set and customise programs, follow instructions and diagnose any possible problems. All of this in the language you choose from the 8 available.

USB PORT

It allows you to update the software, enter recipes and upload images in order to customise the Touch Screen display. You can download updates from the VELVET products section on the Barazza website.

FUNCTIONS

Manual cooking functions

Static oven, warming oven, browning oven, grill, fanned grill, fan assisted oven, pizza/bread and rapid heat up, fan assisted multilevel oven, defrost function and keep warm function: 10 manual functions with programmable duration and stop.

Automatic cooking programs

In addition to the 10 manual cooking functions, VELVET ovens have 16 pre-set cooking programs: *Meat and pizza* (frozen pizza, home-made pizza, bread), *Meat and fish* (roast pork, veal, lamb, chicken, whole fish, fish au gratin), *Vegetables* (roast potatoes, grilled vegetables, tomatoes au gratin), *Pies* (lasagne, savoury pies), *Desserts* (sponge cakes, tarts). Once you have selected the function, the relative cooking mode automatically activates.

Customised cooking programs

It is possible to save manual functions and their combinations; a list of up to 36 customised programs can be saved.

Child safety lock

A particularly useful device for households with children; it locks display functions, preventing accidental activation or modification of the settings.

Blackout memory

In case of a blackout, the system automatically saves the settings.

Oven safety switch-off

It turns on automatically 4 hours after the manual cooking function starts. A buzzer sounds and the oven switches off in order to save energy and prevent overheating.

Gellius Menu

In Oderzo (in the province of Treviso), the Gellius restaurant, managed by Adriano Fumis and Alessandro Breda, boasts a Michelin star and mixes tradition and culinary innovation, welcoming its guests in a unique and sophisticated setting. The collaboration between Gellius and Barazza has given rise to the first "Autumn Creations" menu for VELVET Touch Screen ovens, a complete meal from starter to dessert that plays with Italian and regional traditions. The Gellius Menu program can be downloaded from the VELVET products section of the Barazza website.

VELVET TOUCH SCREEN OVENS FEATURES

MICROWAVE OVEN LIFT-UP DOOR

Designed with a minimalist style, perfectly matched to the oven design; thanks to this lift-up door, the microwave oven can not be seen.

HANDLE DESIGN

In some models, the VELVET oven door has an elegant linear handle, both for traditional front opening and for side opening.

STAINLESS STEEL OVEN LINING

The lining of the ovens with automatic opening and mirror finish is also available in 18/10 type stainless steel.

AUTOMATIC SIDE-OPENING DOOR

In the side-opening door models, the door opens to the right or left from the Touch Screen display. It is easier to check the cooking process and remove the food, especially if the oven is fitted in a tall unit. When the opening angle reaches 110 degrees, the door stops through a safety locking device that avoids furniture damages.

COLOURS

BLACK

The oven door is made of black glass, a colour that primarily emits refined elegance and simplicity.

WHITE

The oven door is also made of white glass, in order to produce a pleasant minimalist visual effect.

MIRROR

The door is available in a "mirror" finish, in order to enrich and add a hint of glamour to the kitchen.

STAINLESS STEEL

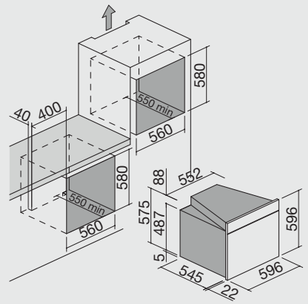
This is the finish par excellence in terms of electrical household appliances, selected for its hi-tech features.

VELVET TOUCH SCREEN OVENS BUILT-IN

60 cm Velvet built-in Touch Screen multiprogram oven
automatic drop-down door

energy rating Ⓐ **Accessories: 26 27 28**

- 10 functions
- 16 automatic cooking programs
- 36 customised cooking programs
- interactive and multilingual Touch Screen
- capacity: 65 litres
- features: easy-clean oven lining, automatic extractable and removable door with triple and heat-reflecting glass, self-diagnostics
- equipment: temperature probe, 3 pairs of telescopic oven rails
- safety devices: safety switch-off, electronic child-safety lock, blackout memory
- maximum temperature: 250 °C
- maximum absorbed power: 2.7 kW

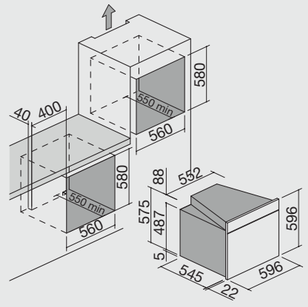


MIRROR	code **1FVLTS**
BLACK	code **1FVLTN**
WHITE	code **1FVLTB**
MIRROR (18/10 stainless steel oven lining)	code **1FVLTSI**

60 cm Velvet built-in Touch Screen multiprogram oven
drop-down door with handle

energy rating Ⓐ **Accessories: 26 27 28**

- 10 functions
- 16 automatic cooking programs
- 36 customised cooking programs
- interactive and multilingual Touch Screen
- capacity: 65 litres
- features: stainless steel handle, easy-clean oven lining, extractable and removable door with triple and heat-reflecting glass, self-diagnostics
- equipment: temperature probe, 3 pairs of telescopic oven rails
- safety devices: safety switch-off, electronic child-safety lock, blackout memory
- maximum temperature: 250 °C
- maximum absorbed power: 2.7 kW



MIRROR	code **1FVLTSM**
BLACK	code **1FVLTNM**
WHITE	code **1FVLTBM**

Temperature probe

It allows you to measure the temperature of food without opening the oven door. Once the set temperature has been reached, a buzzer sounds.

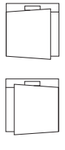
Telescopic oven rails

Food and cooking instruments are easier to handle and remove thanks to a locking device at the end of the run.

Standard features: *tangential cooling fan, side racks, 2 halogen side lights, easy-clean enamelled steel tray (in stainless steel for Velvet oven code 1FVLTSI), 2 stainless steel shelves, drop-down grill.*

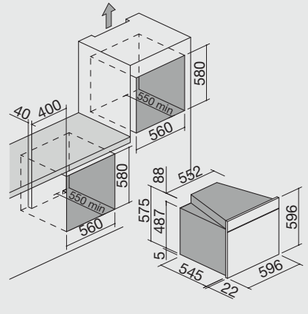
VELVET TOUCH SCREEN OVENS
BUILT-IN

60 cm Velvet built-in Touch Screen multiprogram oven
automatic side-opening door



energy rating Ⓐ **Accessories: 26 27 28**

- 10 functions
- 16 automatic cooking programs
- 36 customised cooking programs
- interactive and multilingual Touch Screen
- capacity: 65 litres
- features: easy-clean oven lining, automatic extractable and removable door with triple and heat-reflecting glass, self-diagnostics
- equipment: temperature probe, 3 pairs of telescopic oven rails
- safety devices: safety switch-off, electronic child-safety lock, blackout memory, automatic door opening with 100° safety locking device
- maximum temperature: 250 °C
- maximum absorbed power: 2.7 kW

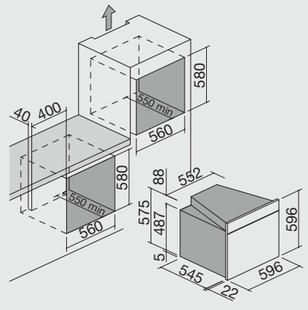


MIRROR right side opening - left side hinge	code **1FVLTSD**
BLACK right side opening - left side hinge	code **1FVLTND**
WHITE right side opening - left side hinge	code **1FVLTBD**
MIRROR right side opening - left side hinge (18/10 stainless steel oven lining)	code **1FVLTSDI**
MIRROR left side opening - right side hinge	code **1FVLTSS**
BLACK left side opening - right side hinge	code **1FVLTNS**
WHITE left side opening - right side hinge	code **1FVLTBS**
MIRROR left side opening - right side hinge (18/10 stainless steel oven lining)	code **1FVLTSSI**

60 cm Velvet built-in Touch Screen multiprogram oven
drop-down door with handle

energy rating Ⓐ **Accessories: 26 27 28**

- 10 functions
- 16 automatic cooking programs
- 36 customised cooking programs
- interactive and multilingual Touch Screen
- capacity: 65 litres
- features: stainless steel handle, easy-clean oven lining, extractable and removable door with triple and heat-reflecting glass, self-diagnostics
- equipment: temperature probe, 3 pairs of telescopic oven rails
- safety devices: safety switch-off, electronic child-safety lock, blackout memory
- maximum temperature: 250 °C
- maximum absorbed power: 2.7 kW

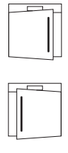


STAINLESS STEEL	code **1FVLTIM**

Standard features: *tangential cooling fan, side racks, 2 halogen side lights, easy-clean enamelled steel tray (in stainless steel for Velvet ovens code 1FVLTSDI and 1FVLTSSI), 2 stainless steel shelves, drop-down grill.*

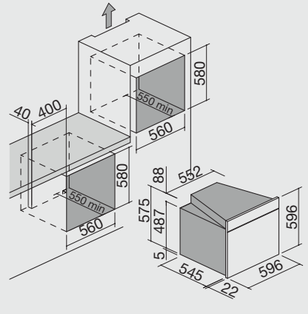
VELVET TOUCH SCREEN OVENS
BUILT-IN

60 cm Velvet built-in Touch Screen multiprogram oven
side-opening door with handle



energy rating Ⓐ **Accessories: 26 27 28**

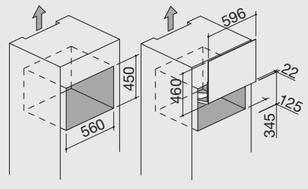
- 10 functions
- 16 automatic cooking programs
- 36 customised cooking programs
- interactive and multilingual Touch Screen
- capacity: 65 litres
- features: stainless steel handle, easy-clean oven lining, extractable and removable door with triple and heat-reflecting glass, self-diagnostics
- equipment: temperature probe, 3 pairs of telescopic oven rails
- safety devices: safety switch-off, electronic child-safety lock, blackout memory
- maximum temperature: 250 °C
- maximum absorbed power: 2.7 kW



STAINLESS STEEL right side opening - left side hinge	code **1FVLTIMD**
STAINLESS STEEL left side opening - right side hinge	code **1FVLTIMS**

Velvet lift-up door with handle for microwave oven

- lift-up door with handle compatible with microwave oven 1MOA, see page 97



MIRROR	code **1PBVLS**
BLACK	code **1PBVLN**
WHITE	code **1PBVLB**
STAINLESS STEEL	code **1PBVLI**

Accessories

26 code **1FPA60**

27 code **1TPX**

28 code **1PP60**

Standard features: *tangential cooling fan, side racks, 2 halogen side lights, easy-clean enamelled steel tray, 2 stainless steel shelves, drop-down grill.*

#LAB

LAB is the elegant collection of Barazza ovens that stands out for its new aesthetic shape, available in 60 cm multiprogram and Touch Control and 90 cm versions. LAB ovens match perfectly with the pure, essential style of the LAB hobs and sinks, a point of reference in the category of top-of-the-range household appliances.

Suggested combinations

Lab page 108

Lab page 172

Lab In page 219
Fly Lab page 219
Lab4 page 219
B_Free Telescopic page 225
Glass page 226
Flexi page 227

#LAB OVENS TYPES

60 CM MULTIPROGRAM OVEN

The new digital programmer offers even higher performance and lets you automatically program start and end cooking times.

90 CM MULTIPROGRAM OVEN

90 cm

The 90 cm oven, in coordination with the aesthetic line, has a very spacious oven cavity and also the new digital programmer.

60 CM TOUCH CONTROL MULTIPROGRAM OVEN

TOUCH CONTROL

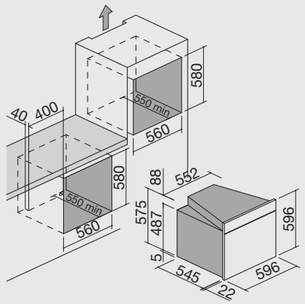
The 60 cm oven is also available in the version with Touch Control commands.

LAB OVENS BUILT-IN

60 cm Lab built-in multiprogram oven

NEW energy rating A **Accessories:** 26 27 28 29

- 8 functions + defrost function
- electronic digital programmer with start/end cooking and timer
- capacity: 65 litres
- features: easy-clean oven lining, extractable and removable door with triple and heat-reflecting glass
- maximum temperature: 250 °C
- maximum absorbed power: 2.7 kW

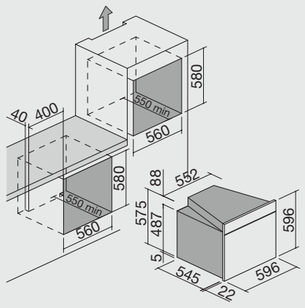


STAINLESS STEEL code **1FLBMP**

60 cm Lab built-in multiprogram oven Touch Control

energy rating A **Accessories:** 26 27 28 29

- 10 functions
- 16 automatic cooking programs
- Touch Control digital programmer
- capacity: 65 litres
- features: easy-clean oven lining, extractable and removable door with triple and heat-reflecting glass
- safety devices: electronic child safety lock
- maximum temperature: 250 °C
- maximum absorbed power: 2.7 kW



STAINLESS STEEL code **1FLBPI**

Lab Collection

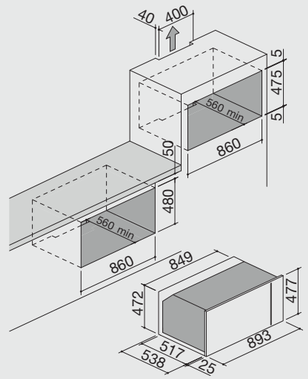
Standard features: *tangential cooling fan, side racks, 2 side lights, easy-clean enamelled steel tray, 2 stainless steel shelves, drop-down grill.*

LAB OVENS BUILT-IN

Lab built-in 90 cm multiprogram oven

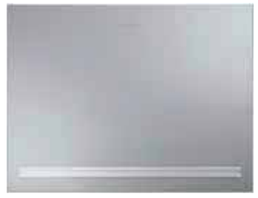
NEW energy rating A **Accessories:** 31 32 33

- 8 functions
- electronic digital programmer with start/end cooking and timer
- capacity: 75 litres
- features: easy-clean oven lining, extractable and removable door with triple and heat-reflecting glass, rotisserie
- maximum temperature: 250 °C
- maximum absorbed power: 3.7 kW

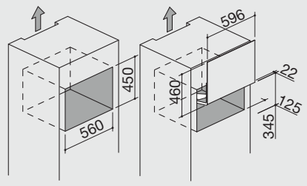


STAINLESS STEEL code **1FLBMP9**

Lab lift-up door for microwave oven



- stainless steel lift-up door with handle compatible with microwave oven 1MOA, see page 97



STAINLESS STEEL code **1PBLB**

Accessories

26 code **1FPA60**

31 code **1FPA93**

27 code **1TPX**

28 code **1PP60**

32 code **1PIAPJ**

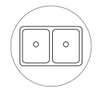
29 code **1CE60**

33 code **1CE903**

Standard features: *tangential cooling fan, side racks, 2 halogen side lights, easy-clean enamelled steel tray, 2 stainless steel shelves.*

Suggested combinations

Lab page 108



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#B_FREE

The B_FREE ovens stand out for the sophisticated aesthetic refinement of their glass and steel. The wide range of B_FREE ovens includes multifunction and pyrolytic ovens and compact combi-microwave oven.

Suggested combinations

B_Free page 116

B_Free page 178
Easy page 162

B_Free One page 221
B_Free Kit page 225
B_Free Telescopic page 225
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Spring page 227

#B_FREE OVENS TYPES

60 CM MULTIFUNCTION OVEN

Electric oven with 8 manual cooking functions and defrost function, with knobs coordinated with B_FREE hobs.

60 CM TOUCH CONTROL MULTIPROGRAM OVEN

The 60 cm oven is also available in the version with Touch Control commands.

60 CM TOUCH CONTROL PYROLYTIC MULTIPROGRAM OVEN

The pyrolytic function, with a high-temperature cycle, eliminates food residues.

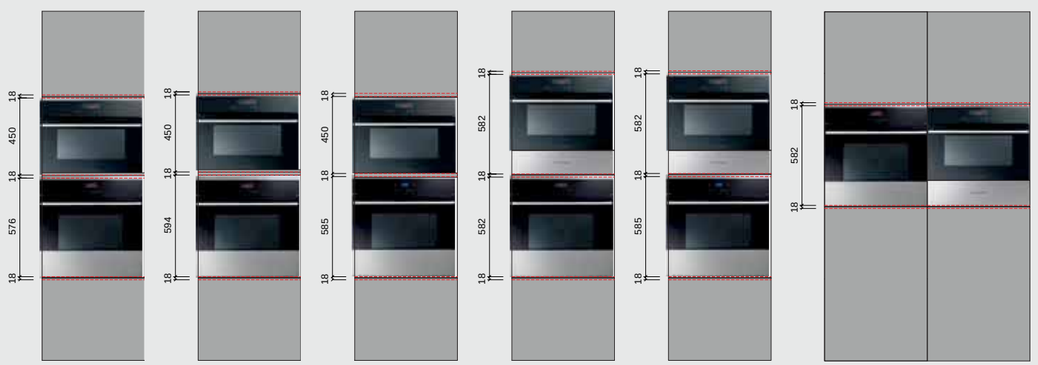
COMPACT COMBI-MICROWAVE OVEN

A multifunction electric oven that combines microwave cooking with traditional cooking.

EXTRACTABLE WARMING DRAWER

The useful warming drawer can be placed under the combi-microwave B_FREE oven. It keeps dishes warm, defrosts, allows dough/mixtures to rise, provides delicate cooking and rapidly warms tableware.

INSTALLATION OF B_FREE OVENS



60 cm oven + compact combi-microwave oven

60 cm oven + compact combi-microwave oven + stainless steel kit for installation with external height of 48 cm

60 cm pyrolytic oven + compact combi-microwave oven

60 cm oven + compact combi-microwave oven + extractable warming drawer

60 cm pyrolytic oven + compact combi-microwave oven + extractable warming drawer

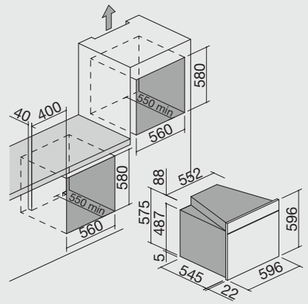
60 cm oven + compact combi-microwave oven + extractable warming drawer

B_FREE OVENS BUILT-IN

60 cm B_Free built-in multifunction oven

energy rating Ⓐ | **Accessories:** 26 27 28 29

- 8 functions + defrost function
- mechanical 90' timer with buzzer at end of cooking time
- capacity: 65 litres
- features: easy-clean oven lining, extractable and removable door with triple and heat-reflecting glass
- maximum temperature: 250 °C
- maximum absorbed power: 2.7 kW

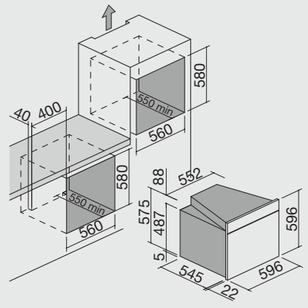


STAINLESS STEEL/BLACK | code **1FBFMN**

60 cm B_free built-in multiprogram oven Touch Control

energy rating Ⓐ | **Accessories:** 26 27 28 29

- 10 functions
- 16 automatic cooking programs
- Touch control digital programmer
- capacity: 65 litres
- features: easy-clean oven lining, extractable and removable door with triple and heat-reflecting glass
- safety devices: electronic child safety lock
- maximum temperature: 250 °C
- maximum absorbed power: 2.7 kW



STAINLESS STEEL/BLACK | code **1FBFPN**

Accessories

26 code **1FPA60**

27 code **1TPX**

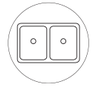
28 code **1PP60**

29 code **1CE60**

***Standard features**: tangential cooling fan, side racks, 2 side lights, easy-clean enamelled steel tray, 2 stainless steel shelves, drop-down grill.*

Suggested combinations

B_Free page 116



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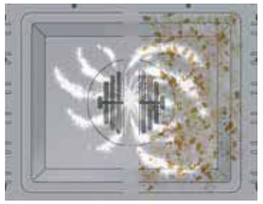
B_FREE PYROLYTIC OVEN FEATURES

PYROLYSIS



Pyrolysis is a process that decomposes waste material using high temperatures. The oven is equipped with this special function. During the cleaning cycle, the internal temperature reaches approximately 500°C, breaking down food residue that remains within the oven cavity and which can subsequently be removed simply by using a damp cloth.

DIGITAL PROGRAMMER WITH TOUCH CONTROL

It is equipped with a programmer with touch-sensitive Touch Control, that, with a single touch, allow you to define times and functions.

DOOR AND AUTOMATIC DOOR LOCKING

The door is made up of 4 heat reflecting glass panels to guarantee low temperatures of the external panel. It is equipped with a device that automatically blocks opening upon activation of the pyrolytic function. Pyrolytic ovens are also equipped with a specific seal, resistant to high temperatures.

COOLING SYSTEM AND TANGENTIAL COOLING FAN

It maintains external temperatures within the limits as defined by the safety standards. The tangential cooling fan activates upon oven activation and remains on until the oven is turned off; it normalizes the temperature by producing a flow of cold air.

FUNCTIONS

Static oven

Top heating element + bottom heating element.
For any dish, particularly suitable for baking cakes, pizzas, roasting and timbales/puddings.

Static oven ECO

Top heating element + bottom heating element.
Ideal for dishes that necessitate slow, delicate cooking.

Warming oven/heating dishes

Bottom heating element.
Warming biscuits, tarts and savoury pies. Heating dishes.

Grill (3 operating levels)

Central top heating element.
Meat of small to medium thickness and toasting bread.

Fanned grill

Central top heating element+ fan.
Meat of large thickness and dishes that are particularly voluminous.

Grill (3 operating levels) + rotisserie

Central top heating element+ rotisserie
It is recommended for cooking all meats on the rotisserie.

Roasting with static oven

Central top heating element + fan + rotisserie.
It is recommended for cooking voluminous meats on the rotisserie.

Fan assisted oven

Top heating element + bottom heating element + fan.
Rapid and even cooking. Also recommended for biscuits and pastries.

Rapid heat up

Circular heating element + bottom heating element + fan.
Reduced combination cooking times; the oven is heated in just few minutes.

Pizza/bread and rapid heat up

Circular heating element + bottom heating element + fan.
Reduced combination cooking times; the oven is heated in just few minutes. It is also ideal for cooking bread and pizza.

Fan assisted multilevel oven

Circular heating element+ fan.
It allows for cooking similar or different dishes arranged on up to three shelves.

Rising

Ideal for rising dough/mixture to make bread, focaccia, panettone and brioches.

Pyrolysis

Cleaning cycle: the internal temperature reaches approximately 500°C, breaking down food residue that remains within the oven cavity and which can subsequently be removed by using a damp cloth.

ECO - pyrolysis

Cleaning cycle, ideal when the oven cavity is not overly soiled.

Defrost function

Rapid and optimal operation.

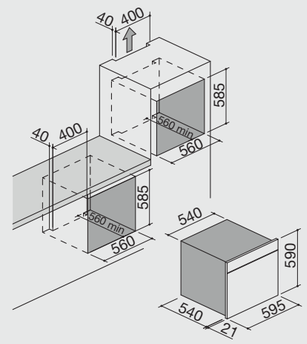
Each B_FREE pyrolytic oven function has a pre-set temperature.

B_FREE PYROLYTIC OVEN BUILT-IN

60 cm B_Free built-in multiprogram pyrolytic oven Touch Control

energy rating Ⓐ | **Accessories:** 28

- 15 functions
- pyrolytic function with low energy consumption: maximum absorbed power 2.5 kW
- pre-set temperatures for each function
- Touch Control digital programmer
- capacity: 54 litres
- features: pyrolytic enamel oven lining, extractable and removable door with quadruple and heat-reflecting glass
- equipment: tangential cooling fan, 1 internal light, pyrolytic enamelled steel tray, 2 stainless steel shelves, rotisserie
- safety devices: door safety lock, electronic child safety lock
- maximum temperature: 250/470° C
- maximum absorbed power: 2.5 kW
- it can only be matched with vertical elements



STAINLESS STEEL/BLACK | code **1FBFPPN**

Accessories

28
code **1PP60**

Suggested combinations

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 # B_Free Collection

B_FREE COMPACT COMBI-MICROWAVE OVEN FEATURES

 # DIGITAL PROGRAMMER WITH TOUCH CONTROL

It is equipped with a programmer with touch-sensitive Touch Control, that, with a single touch, allow you to define times and functions.

 # ELECTRONIC CHILD SAFETY LOCK

A particularly useful device for households with children; it locks display functions, preventing accidental activation or modification of the settings.

 # EASY CLEAN OVEN LINING

The vitreous structure of the easy clean enamel makes the surfaces perfectly smooth so that cooking grease and oils simply slide off for easy cleaning.

FUNCTIONS

Microwave

From 100 to 1000 W.

Defrost function

Rapid and optimal operation. There are 4 intensity levels available.

Keep warm function

It maintains the temperature constantly at 80° C, it can be modified within the range of 35° C and 100° C. Also ideal for warming serving plates.

Grill (2 operating levels)

It allows you to cook and brown dishes. It has two functions: medium or high, each with 3 intensity levels.

Grill (2 operating levels) + microwave

It allows you to rapidly cook and brown dishes.

Fan assisted oven + microwave

It further reduces cooking times.

Fan assisted oven

Cooking is comparable to a traditional electric oven.

AUTOMATIC COOKING PROGRAMS

It allows you to automatically cook dishes by simply selecting the desired cooking method and setting the weight of the food.

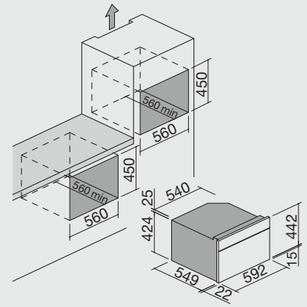
P01 Heating pre-cooked products
P02 Fresh pizza
P03 Frozen pizza
P04 Roast pork
P05 Roast veal
P06 Poultry
P07 Fish
P08 Fresh vegetables
P09 Vegetables with high water content
P10 Frozen vegetables
P11 Cakes
P12 Pies

B_FREE COMPACT COMBI-MICROWAVE OVEN BUILT-IN

Built-in B_Free compact combi-microwave oven Touch Control

- 9 functions
- 12 automatic cooking programs
- Touch control digital programmer
- microwave functions from 100 to 1000 W
- electronic child safety lock
- capacity: 36 litres
- features: easy-clean oven lining, triple glass door
- equipment: side racks, 1 internal light, 1 stainless steel shelf, easy-clean enamelled steel tray, drop-down grill, extractable turnable plate, pizza plate
- maximum temperature: 250° C
- maximum absorbed power: 3.4 kW

Accessories: 30



STAINLESS STEEL/BLACK code **1MCBFN**

Extractable warming drawer

The useful warming drawer can be placed under the combi-microwave B_FREE oven. It keeps dishes warm, defrosts, allows dough/mixtures to rise, provides delicate cooking and rapidly warms tableware.

Accessories

30
code **1KPMC**

Suggested combinations

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Easy page 162

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B_Free Kit page 225
B_Free Telescopic page 225
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Spring page 227

#SELECT

The exclusive texture with the circular patterns gives SELECT ovens the collection's unique style.

Suggested combinations

Select page 126

Select page 188

Select page 222
Select One page 222
Select Shower page 222

#SELECT OVENS FEATURES

 # INNOVATION

SELECT ovens are an expression of kitchen technology and a perfect example of the high performance of Barazza products.

 # SELECT TEXTURE

The design with circular patterns projects a strong aesthetics in the kitchen environment.

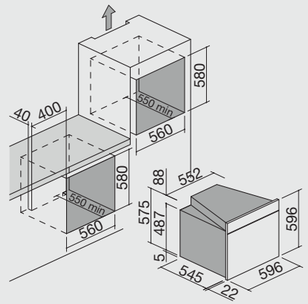
 # 60 CM MULTIPROGRAM OVEN

The new digital programmer offers even higher performance and lets you automatically program start and end cooking times.

60 cm Select built-in multifunction oven

energy rating A | **Accessories:** 26 27 28 29

- 8 functions + defrost function
- mechanical 90' timer with buzzer at end of cooking time
- capacity: 65 litres
- features: easy-clean oven lining, extractable and removable door with triple and heat-reflecting glass
- maximum temperature: 250 °C
- maximum absorbed power: 2.7 kW

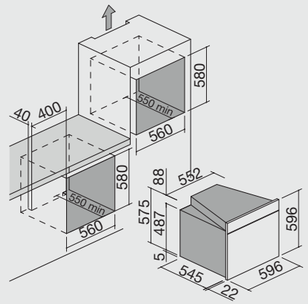


STAINLESS STEEL | code **1FSLMI**

60 cm Select built-in multiprogram oven

NEW | energy rating A | **Accessories:** 26 27 28 29

- 8 functions + defrost function
- electronic digital programmer with start/end cooking and timer
- capacity: 65 litres
- features: easy-clean oven lining, extractable and removable door with triple and heat-reflecting glass
- maximum temperature: 250 °C
- maximum absorbed power: 2.7 kW



STAINLESS STEEL | code **1FSLMP**

Accessories

26 code **1FPA60**

27 code **1TPX**

28 code **1PP60**

29 code **1CE60**

Standard features: *tangential cooling fan, side racks, 2 side lights, easy-clean enamelled steel tray, 2 stainless steel shelves, drop-down grill.*

Suggested combinations

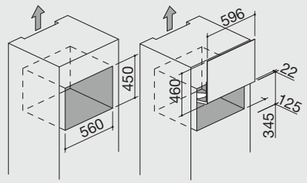
Select page 126

Select page 188

Select page 222
Select One page 222
Select Shower page 222

Select lift-up door for microwave oven

- stainless steel lift-up door with handle compatible with microwave oven 1MOA, see page 97



STAINLESS STEEL | code **1PBSL**

Multiprogram Select oven with new digital programmer

#WOLO

WOLO ovens project a distinct, refined style. There are versions with knobs, mulltiprogram and Touch Control and they fuse remarkable cooking performance, high quality and ease of use in a single product.

Suggested combinations

Wolo page 135

WOLO OVENS TYPES

60 CM MULTIFUNCTION OVEN

Electric oven with 8 manual cooking functions and defrost function, with knobs coordinated with the hob from the same series.

60 CM MULTIPROGRAM OVEN

Electric oven with 8 manual cooking functions and defrost function, with new, high-performing digital electronic programmer.

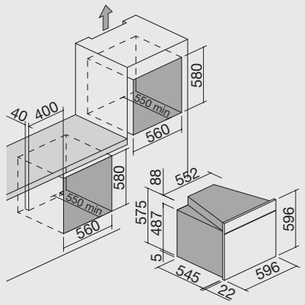
60 CM TOUCH CONTROL MULTIPROGRAM OVEN

Electric oven with 10 manual cooking functions and 16 automatic cooking programs, with Touch Control digital programmer.

60 cm Wolo built-in multifunction oven

energy rating A | **Accessories:** 26 27 28 29

- 8 functions + defrost function
- mechanical 90' timer with buzzer at end of cooking time
- capacity: 65 litres
- features: easy-clean oven lining, extractable and removable door with triple and heat-reflecting glass
- maximum temperature: 250 °C
- maximum absorbed power: 2.7 kW

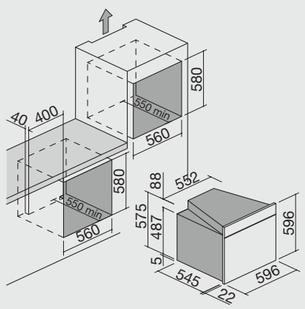


STAINLESS STEEL/MIRROR | code **1FWLMI**

60 cm Wolo built-in multiprogram oven

NEW | energy rating A | **Accessories:** 26 27 28 29

- 8 functions + defrost function
- electronic digital programmer with start/end cooking and timer
- capacity: 65 litres
- features: easy-clean oven lining, extractable and removable door with triple and heat-reflecting glass
- maximum temperature: 250 °C
- maximum absorbed power: 2.7 kW



STAINLESS STEEL/MIRROR | code **1FWLMP**

Capacity and 6 cooking levels

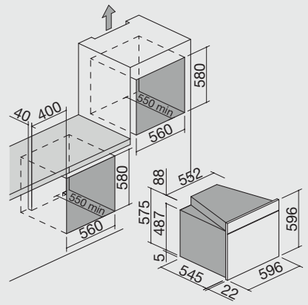
Composed of a non-deformable body without visible welded parts, the 65 litre cavity allows to improve cooking times and subsequently electrical energy saving. 6 positions allow you to simultaneously place several dishes in the oven or cook large quantities of food.

Standard features: *tangential cooling fan, side racks, 2 side lights, easy-clean enamelled steel tray, 2 stainless steel shelves, drop-down grill.*

60 cm Wolo built-in multiprogram oven Touch Control

NEW | energy rating A | **Accessories:** 26 27 28 29

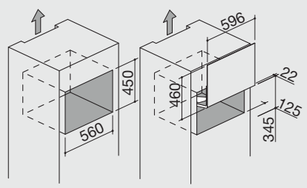
- 10 functions
- 16 automatic cooking programs
- Touch control digital programmer
- capacity: 65 litres
- features: easy-clean oven lining, extractable and removable door with triple and heat-reflecting glass
- safety devices: electronic child safety lock
- maximum temperature: 250 °C
- maximum absorbed power: 2.7 kW



STAINLESS STEEL/MIRROR | code **1FWLPI**

Wolo lift-up door for microwave oven

- stainless steel lift-up door with handle compatible with microwave oven 1MOA, see page 97



STAINLESS STEEL | code **1PBWL**

Accessories

26 code **1FPA60**

27 code **1TPX**

28 code **1PP60**

29 code **1CE60**

Standard features: *tangential cooling fan, side racks, 2 side lights, easy-clean enamelled steel tray, 2 stainless steel shelves, drop-down grill.*

Suggested combinations

Wolo page 135

#TAO

TAO ovens, synonymous with the aesthetic harmony that is born of a balanced, pleasing play of curves, becomes a strong feature in the contemporary kitchen. TAO ovens are coordinated to hobs and sinks from the same innovative collection.

Suggested combinations

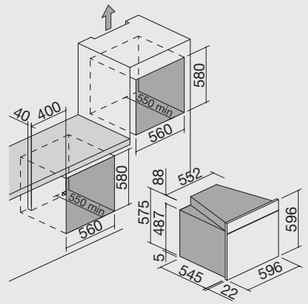
Tao page 132
Tao page 196
Tao page 223

#TAO OVEN BUILT-IN

60 cm Tao built-in multiprogram oven

energy rating Ⓐ **Accessories:** 26 27 28 29

- 8 functions + defrost function
- electronic digital programmer with start/end cooking and timer
- capacity: 65 litres
- features: easy-clean oven lining, extractable and removable door with triple and heat-reflecting glass
- maximum temperature: 250 °C
- maximum absorbed power: 2.7 kW



STAINLESS STEEL code **1FTA8PI**

Accessories

26
code **1FPA60**

27
code **1TPX**

28
code **1PP60**

29
code **1CE60**

Standard features: *tangential cooling fan, side racks, 2 side lights, easy-clean enamelled steel tray, 2 stainless steel shelves, drop-down grill.*

#OFFICINA

OFFICINA ovens are inspired by the purity and formal rigour of professional kitchens, from which they take the aesthetic spirit and the structural robustness. Designed and created for those who see the kitchen as a specific area devoted to cooking.

Suggested combinations

Officina page 136

OFFICINA OVENS FEATURES

#1 PROFESSIONAL AESTHETICS

Also available with a digital programmer, the OFFICINA ovens posses professional aesthetics with clean elegantly essential lines.

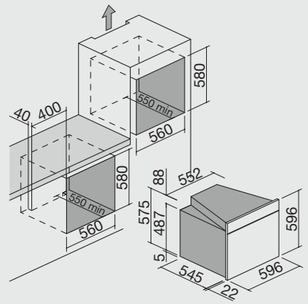
#2 MOULDED CAVITY

OFFICINA ovens are available with 65 litre easy-clean enamelled moulded cavities.

60 cm Officina built-in multiseven oven

NEW energy rating Ⓐ **Accessories:** 28

- 6 functions + defrost function
- mechanical 60' timer with buzzer at end of cooking time
- capacity: 65 litres
- features: easy-clean moulded oven lining, extractable and removable door with double and heat-reflecting glass
- maximum temperature: 250 °C
- maximum absorbed power: 2.2 kW

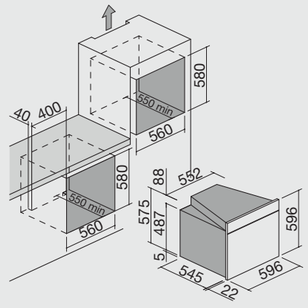


STAINLESS STEEL code **1FOFM7**

60 cm Officina built-in multiprogram oven

NEW energy rating Ⓐ **Accessories:** 28

- 8 functions + defrost function
- electronic digital programmer with start/end cooking and timer
- capacity: 65 litres
- features: easy-clean moulded oven lining, extractable and removable door with triple and heat-reflecting glass
- maximum temperature: 250 °C
- maximum absorbed power: 2.7 kW



STAINLESS STEEL code **1FOFMP**

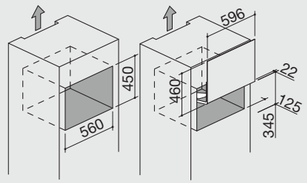
Officina Collection

***Standard features**: tangential cooling fan, side racks, 1 internal light, easy-clean enamelled steel tray, 2 stainless steel shelves.*

OFFICINA OVENS
BUILT-IN

Officina lift-up door for microwave oven

- stainless steel lift-up door with handle compatible with microwave oven 1MOA, see page 97



STAINLESS STEEL code **1PBOF**

Officina multiprogram oven in a stainless steel overbench block (code **1CBA60**)

Accessories

28
code **1PP60**

Suggested combinations

Officina page 136

MICROWAVE OVEN

The MICROWAVE OVEN completes the range of Barazza ovens, fusing ease of use and instant performance with a design of rigorous aesthetic purity, made of the sophisticated stainless steel finish. The extremely practical and versatile MICROWAVE OVEN lets you prepare and cook food more quickly and easily and lends itself to different installation solutions.

MICROWAVE OVEN AND WARMING DRAWER FEATURES

FRAME FOR BUILT-IN INSTALLATION

In case you would like the microwave oven to be on display, the stainless steel frame ensures perfect flush installation with the oven.

MICROWAVE OVEN LIFT-UP DOOR

The MICROWAVE can stand independently or it can be covered by any of the Barazza microwave oven lift-up doors.

DIGITAL PROGRAMMER

It is equipped with a digital programmer to manage cooking cycles. The time, the food type or function, the set cooking time and the selected weight appear on the display.

EXTRACTABLE WARMING DRAWER

The useful WARMING DRAWER can be placed under all 60 cm Barazza ovens. It keeps dishes warm, defrosts, allows dough/mixtures to rise, provides delicate cooking and rapidly warms tableware.

 # METHODS OF INSTALLATION

60 cm oven + microwave oven lift-up door

60 cm oven + microwave oven with built-in frame

60 cm oven + extractable warming drawer

60 cm oven + compact combi-microwave oven + extractable warming drawer

MICROWAVE OVEN FEATURES

 # EXTRACTABLE TURNABLE PLATE

It allows you to cook dishes without the need to actually handle them. It can also be used as a serving plate. The internal oven lining is made entirely of 18/10 type stainless steel.

FUNCTIONS

They allow you to select the function and time, or the food type.

Defrost function

Rapid and optimal operation.

Rapid defrost function

Recommended for foods weighing more than 500 grams. The level and weight must be set. Operating level 1 for meat, fish, vegetables and beverages; level 2 for bread, sandwiches and pasta.

Simmer

To cook fish and poultry and finish programs begun with cooking function.

Heating

It allows you to rapidly heat foods to the desired temperature.

Cooking

To rapidly cook food.

Low grill

To cook au gratin and brown delicate foods.

High grill

To grill meat and fish.

Microwave + grill

The microwaves provide rapid and uniform cooking. The combination with the grill lets you grill and brown food. Ideal for cooking au gratin and browning thin dishes with the help of the special removable grid.

Craquine

It allows for rapid cooking, resulting in crisp, delicious and golden brown dishes, comparable to those that come out of an electric oven; it must always be used with the craquine plate.

AUTOMATIC COOKING PROGRAMS

After having selected the type of food, the weight and the function (defrosting, heating, cooking, grill and microwave), the oven will automatically calculate the cooking time.

Liquids

Fish

Pork/Veal/Turkey

Ready-made fresh foods

Beef/Lamb

Vegetables

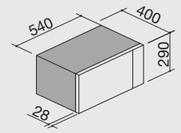
Poultry

Ready-made frozen foods

MICROWAVE OVEN AND WARMING DRAWER

Overbench microwave oven

- 9 functions
- automatic programming for 8 types of food
- electronic digital programmer
- 18/10 stainless steel oven lining
- capacity: 24 litres
- side opening
- glass inner door
- 1 internal light
- adjustable removable grid
- extractable turnable plate
- craquine plate
- 2 glass door
- maximum absorbed power: 3.1 kW
- compatible with all Barazza microwave oven lift-up doors

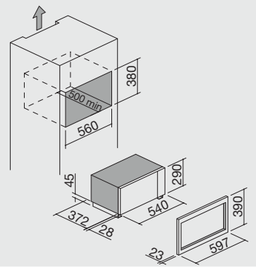


STAINLESS STEEL | code **1MOA**

Built-in frame for microwave oven

- stainless steel frame kit for microwave oven 1MOA built-in installation

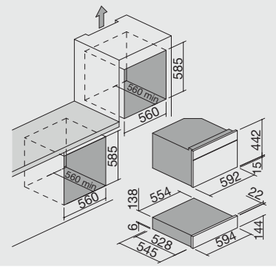
Example frame with microwave oven



STAINLESS STEEL | code **1CMO**

Extractable warming drawer

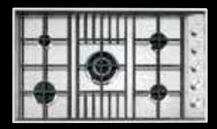
- 6 functions: keep tableware warm function, keep coffee cups warm function, keep cooked food warm, defrost function, rising dough/mixtures, delicate cooking 70° C
- temperature adjustable from 30°C to 70 °C
- operation light
- cool front panel
- internal surface in tempered black glass
- telescopic rails



STAINLESS STEEL | code **1CESV**

#HOBS

LAB page 108

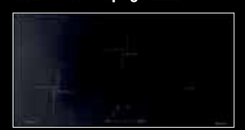


TAO page 132

B_FREE page 116

WOLO page 135

INDUCTION page 122



OFFICINA page 136

SELECT page 126

GLASS CERAMIC page 138

Barazza makes different types of HOBS, in terms of both aesthetics and functionality. There are gas, barbecue, teppanyaki, induction and glass ceramic hobs, and they can be coordinated with ovens, sinks and taps of each collection. Available in several types of installation and sizes, Barazza HOBS stand out for fitting perfectly in any kitchen environment.

HOBS
TYPES AND FEATURES

CHEF

It guarantees professional results thanks to two flame rings that distribute heat to the base of the cooking instrument. The flame is concentrated on the centre of the burner, making cooking even more rapid.

#TRIPLE RING

Three flame rings that use at best the power provided by the flame in order to ensure rapid cooking.

5 kW

A burner that guarantees high performance thanks to the increased power. To add cooking precision, two knobs control the 0.8 kW inner flame, or the outer 4.2 kW flame or a combination of both. Also suited for wok cooking.

DUAL

A single knob is used to regulate both the internal and external dual burner flame; the burner flames can be used both individually or jointly.

DOUBLE GAS FISH BURNERS

Two flames in close proximity, whose position allows for the use of large cooking instruments distributing the heat to the base of these cooking instruments. Particularly recommended for fish-based dishes placed in oval pans.

BARBECUE

It is electrically operated, with lava stone, and absorbs fats and gases. The heating element is placed under the grid in order to avoid the gases formation due to contact between this element and cooking liquids. The quality is comparable to traditional cooking made on an outside grill.

TEPPANYAKI

Electric stainless steel hotplate with a 6 mm thickness on which you can cook meat, fish and vegetables without seasoning. The two cooking zones can be used individually or together without mixing the flavours of the different dishes. It is equipped with a thermostat and is cleaned with sparkling water and washing-up detergent using a steel brush.

GLASS CERAMIC

The glass ceramic hobs are elegant and simple, compatible with contemporary décor and easy to clean. The advanced functionality, provided by Hilight® hotplate technology, which rapidly reaches desired temperatures, allows for minimal heat loss.

INDUCTION

The heat is generated only on the bottom of the pan, transmitted directly to the food to be cooked. Thanks to a performance of 90%, times are cut significantly. The surface remains cool, making the hobs safer, avoiding burns and additionally making cleaning operations easier.

HOB STRUCTURE

With the moulded hobs, deep-drawn stainless steel drawing is purposely produced so that overflow liquids are trapped; they can be subsequently easily removed. With hobs boasting completely level surfaces, infiltration is completely avoided.

EASY INSTALLATION

Barazza hobs consist of a single body that facilitates installation with tops; installation is also made easier owing to the fact that no gas regulation process is necessary; hobs operate both with methane gas and liquid gas.

HOBS
INSTALLATIONS

FLUSH (FT)

For LAB, SELECT FLAT, TAO, OFFICINA hobs. It gives perfect alignment with the top, to create a never-ending surface.

HIGH EDGE BUILT-IN (HEB)

For WOLO hob. The extra thick edge which rests on the surface bestows a marked appearance, specific to the WOLO range.

FLAT EDGE BUILT-IN (FEB)

For LAB, SELECT FLAT, TAO, OFFICINA hobs. The edge is perceptible only to the touch and facilitates installation.

LOWERED EDGE BUILT-IN (LEB)

For SELECT hobs. The edge rounds off with an oblique angle.

SQUARE EDGE BUILT-IN (SQEB)

For B_FREE hobs. The curved edge rests on top.

BEVELLED GLASS EDGE BUILT-IN (BGB)

The glass edge rounds off with an oblique 45° angle, enriching the aesthetic feel of the 30 and 60 cm INDUCTION and GLASS CERAMIC hobs.

FLAT GLASS EDGE BUILT-IN (FGB)

For 40, 90 and 120 cm INDUCTION hobs. The linearity of the glass is highlighted by the built-in installation which brings out its thickness.

GAS HOBS FEATURES

STAINLESS STEEL OR CAST IRON PAN SUPPORTS

Made of cast iron, just like those used in professional kitchens, they are particularly solid, resistant to heat and therefore long-lasting. They improve the distribution and maintenance of heat. Special rubber tips ensure stability and prevents scratches to the surface. LAB hobs are also available in the elegant version with stainless steel pan supports and burner caps.

AUTOMATIC IGNITION AND RAPID SAFETY VALVE

Turning on and regulating can be achieved in a single action using the knob. With all Barazza gas hobs, the spark plus is placed inside the burner, under the cover, away from liquids which may drip from cooking instruments and from any damage which may be caused during cleaning operations. The rapid safety valve blocks the gas flow, even with the tap open, in case the flame accidentally goes out. It is activated when the burner is alighted and thanks to the rapid thermocouple, it takes just few seconds to function.

ECO-FLAME

Burners with steady flames and hotplates which provide high heat yields accompany Barazza gas hobs; they optimise energy consumption and reduce toxic substance emissions by more than 50% when compared to the details established by the Norms.

EXTRACTABLE ONE-PIECE BURNERS

Barazza gas hobs are equipped with easily extractable one-piece burners, greatly facilitating cleaning operations.

AIR INLET

Barazza gas hob burners draw in the air necessary for combustion from above, therefore avoid the instance where unit/furniture apertures instigate air flow that may affect normal operation.

CAST IRON WOK ADAPTER

It allows for the use of woks for frying, stewing, sautéing, braising or steam cooking. Suited for triple ring and 4 and 5 kW double ring burners.

GRILL

Ideal for grilling meat, fish and vegetables. It can be used with B_FREE and OFFICINA gas hobs.

INDUCTION HOBS FEATURES

#1 TOUCH CONTROL COMMANDS

The touch-sensitive Touch Control allow you to individually regulate each cooking zone.

BOOSTER FUNCTION

It further reduces the cooking time of the single cooking zone by raising the temperature to the maximum for 10 minutes and then bringing this temperature down to standard level. It is useful for rapidly heating large quantities of liquids.

TIMER

It allows the time setting of automatic deactivation of the selected cooking area.

COOKING INSTRUMENTS (SAUCEPANS, PANS ETC.)

To ensure that induction hobs function correctly, we recommend using cooking instruments with a flat base made of 410 type stainless steel, similar types, or, at least, with high metal content, which have a manufacturer's symbol indicating that they are suitable for induction cooking (aluminium, glass, terracotta or ceramic instruments are not recommended).

INDUCTION HOBS FEATURES

SAFETY DEVICES

Selective detection of cooking instrument

The induction hotplate will only function if the hob recognises the presence of a suitably sized metal cooking instrument, that gives off a magnetic field, thus preventing other metal objects left on the hob by accident from causing it to switch on. The magnetic field is restricted to the surface of the base, keeping the temperature low in the surrounding area and enabling any spilt food to be removed easily.

Electronic child safety lock

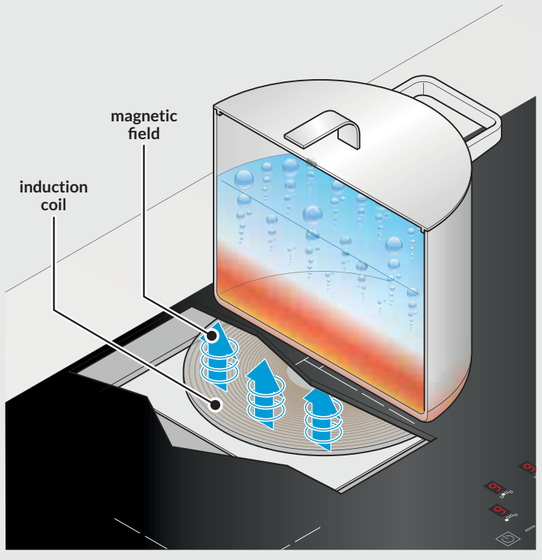
The control locking device avoids accidental activation of hobs by children and during cleaning operations.

Residual heat indicators

The symbol H on the display indicates the presence of residual heat, generated by the heat radiated at the base of the cooking instrument.

Anti-overheating system

In the instance of overheating, the temperature automatically lowers thanks to a sensor that detects any overheating on all hob components.



ADVANTAGES OF USING INDUCTION HOBS

- # High performance and minimal heat loss.
- # Limited energy consumption for the time period in which the cooking instrument is on the hotplate.
- # The rapid cooking times are comparable to microwave cooking: two litres of water can reach boiling point in approximately 5 minutes, with subsequent electrical energy saving.
- # Immediate heating of cooking instruments.
- # Food does not stick to the base and flavour is improved, allowing for reduced amounts of seasoning and fats.
- # The surrounding hob surface remains cool.
- # Once the cooking instrument has been removed, the relative cooking zone deactivates: the risk of leaving the area activated and the risk of accidentally activating areas upon contact with small metal objects, are therefore avoided.
- # Peace and quiet, owing to the fact that the hob does not generate any noise.
- # Easy cleaning thanks to the smooth and airtight surface; nothing is able to stick to it.
- # Aesthetically pleasant.

GLASS CERAMIC HOBS FEATURES

HOTPLATES AND TOUCH CONTROL

The hotplates are made from a circular halogen lamp and a central Hilight® heat radiant. They ensure immediate notable results, uniform heat distribution, excellent performance in terms of rapid cooking using a high heat, for example with frying and boiling. The touch-sensitive Touch Control allow you to individually and precisely regulate each cooking zone.

TIMER

It allows the time setting of automatic deactivation of the selected cooking area.

SAFETY DEVICES

Electronic child safety lock

The control locking device avoids accidental activation of hobs by children and during cleaning operations.

Residual heat indicators

The symbol H on the display indicates the presence of residual heat.

Anti-overheating system

In the instance of overheating, the temperature automatically lowers thanks to a sensor that detects any overheating on all hob components.

#HOBS MODULES

30/40 | 60 | 70/80 | 90/100 | 120

LAB

p.110 (FEB) (FT) p.113 (FEB) (FT)

p.110 (FEB) (FT)

p.111 (FEB) (FT) p.115 (FEB) (FT)

p.111 (FEB) (FT)

p.113 (FEB) (FT) p.115 (FEB) (FT)

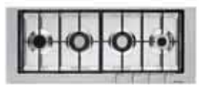
p.113 (FEB) (FT)

B_FREE

p.119 (SQEB) p.120 (SQEB)

p.120 (SQEB)

p.121 (SQEB)



p.121 (SQEB)

INDUCTION

p.123 (BGB) p.123 (FGB)

p.124 (BGB)

p.125 (FGB)

p.125 (FGB)

SELECT

p.127 (LEB)

p.127 (LEB) p.128 (LEB)

p.128 (LEB)

p.128 (LEB) p.129 (LEB)

p.129 (LEB)

SELECT FLAT

p.130 (FEB) (FT)

p.130 (FEB) (FT)

p.130 (FEB) (FT) p.131 (FEB) (FT)

TAO

p.133 (FEB) (FT)

p.133 (FEB) (FT)

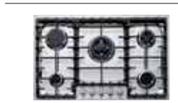
p.134 (FEB) (FT)

WOLO

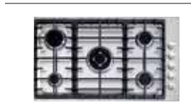
p.135 (HEB)

OFFICINA

p.137 (FEB) (FT)



p.137 (FEB) (FT)



p.137 (FEB) (FT)

GLASS CERAMIC

p.139 (BGB)

p.139 (BGB)

p.139 (BGB)

#LAB

LAB hobs are a point of reference in the top-of-the-range category of household appliances thanks to a sophisticated, minimalist and hi-tech design; its flush surfaces creating a never-ending surface make cooking easier and safer. Available with gas burners, Touch Control induction zones and in the innovative version with cover, LAB hobs are a leader in cutting-edge design.

Suggested combinations

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#LAB GAS HOBS FEATURES

#1 DESIGN

Minimalism, purity and never-ending surfaces. A design aimed at hi-tech taste combining functionality, elegance and practicality.

#2 FLUSH PAN SUPPORTS AND INTEGRATED BURNERS

The flush pan support with integrated burners is ideal for creating never-ending surfaces.

 # STAINLESS STEEL OR CAST IRON PAN SUPPORTS

Made of cast iron, just like those used in professional kitchens, they are particularly solid, resistant to heat and therefore long-lasting. They improve the distribution and maintenance of heat. Special rubber tips ensure stability and prevent scratches to the surface. LAB hobs are also available in the elegant version with stainless steel pan supports and burner caps.

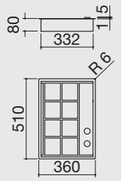
LAB GAS HOBS BUILT-IN AND FLUSH

40 cm Lab built-in and flush hob
2 gas burners

FEB FT

Accessories: 36

- AISI 304 extra thick stainless steel
- cast iron pan support and burner caps
- integrated side control panel
- the hob can also be positioned with the burners in line
- 34x49 cm cut-out - flush: see website



Burners power:
- 1 auxiliary: 1 kW
- 1 rapid: 3 kW

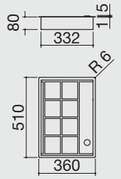
STAINLESS STEEL	code **1PLB2**

40 cm Lab built-in and flush hob
triple ring

FEB FT

Accessories: 35 36

- AISI 304 extra thick stainless steel
- cast iron pan support and burner caps
- integrated side control panel
- the hob can also be positioned with the burners in line
- 34x49 cm cut-out - flush: see website



Burner power:
- 1 triple ring 3.3 kW

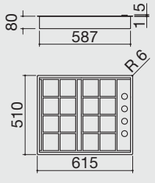
STAINLESS STEEL	code **1PLB21T**

65 cm Lab built-in and flush hob
4 gas burners

FEB FT

Accessories: 36

- AISI 304 extra thick stainless steel
- cast iron pan supports and burner caps
- integrated side control panel
- 59.5x49 cm cut-out - flush: see website



Burners power:
- 1 auxiliary: 1 kW
- 2 semi-rapid: 1.75 kW
- 1 rapid: 3 kW

STAINLESS STEEL	code **1PLB4**

Triple ring 3.3 kW

Three flame rings that use at best the power provided by the flame in order to ensure rapid cooking.

Standard features: *automatic ignition, safety valve, eco-flame, fixing clips.*

FEB

FT

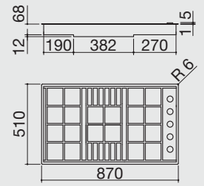
LAB GAS HOBS BUILT-IN AND FLUSH

90 cm Lab built-in and flush hob
4 gas burners + triple ring

FEB FT

Accessories: 35 36

- AISI 304 extra thick stainless steel
- integrated side control panel
- 85x49 cm cut-out - flush: see website



Burners power:
- 1 auxiliary: 1 kW
- 2 semi-rapid: 1.75 kW
- 1 rapid: 3 kW
- 1 triple ring 3.3 kW

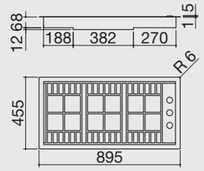
STAINLESS STEEL with cast iron pan supports and burner caps	code **1PLB5**
STAINLESS STEEL with stainless steel pan supports and burner caps	code **1PLB5I**

90 cm Lab built-in and flush hob
2 gas burners + triple ring

FEB FT

Accessories: 35 36

- AISI 304 extra thick stainless steel
- integrated side control panel
- 87.5x43.5 cm cut-out - flush: see website



Burners power:
- 1 auxiliary: 1 kW
- 1 semi-rapid: 1.75 kW
- 1 triple ring 3.3 kW

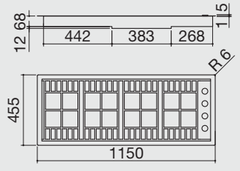
STAINLESS STEEL with cast iron pan supports and burner caps	code **1PLB2T**
STAINLESS STEEL with stainless steel pan supports and burner caps	code **1PLB2TI**

120 cm Lab built-in and flush hob
3 gas burners + triple ring

FEB FT

Accessories: 35 36

- AISI 304 extra thick stainless steel
- integrated side control panel
- 113x43.5 cm cut-out - flush: see website



Burners power:
- 1 auxiliary: 1 kW
- 1 semi-rapid: 1.75 kW
- 1 rapid: 3 kW
- 1 triple ring 3.3 kW

STAINLESS STEEL with cast iron pan supports and burner caps	code **1PLB3T**
STAINLESS STEEL with stainless steel pan supports and burner caps	code **1PLB3TI**

Accessories

35 code **1RWJ**

36 code **1TFL**

Standard features: *automatic ignition, safety valve, eco-flame, fixing clips.*

Suggested combinations

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LAB INDUCTION HOBS FEATURES

 # FRAME COORDINATED TO GAS HOBS

LAB induction hobs are available with stainless steel frame, perfectly matching with gas hobs.

 # BOOSTER FUNCTION

It further reduces the cooking time of the single cooking zone by raising the temperature to the maximum for 10 minutes and then bringing this temperature down to standard level. It is useful for rapidly heating large quantities of liquids.

#1 TOUCH CONTROL

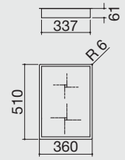
The touch-sensitive Touch Control allow you to individually regulate each cooking zone.

LAB INDUCTION HOBS BUILT-IN AND FLUSH

40 cm Lab induction built-in and flush hob
2 Touch Control induction zones

FEB FT

- Touch Control
- the hob can also be positioned with the burners in line
- timer
- safety devices: LED hotplate activation, electronic child safety lock, residual heat indicator
- equipment: fixing clips
- maximum absorbed power: 3.7 kW
- 34x49 cm cut-out - flush: see website



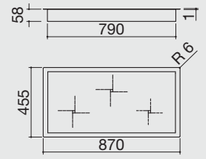
Induction zones power:
- 1 ø 160 mm zone: 1.4 kW
- 1 ø 200 mm zone: 2.3 kW

BLACK/STAINLESS STEEL code **1PLB2IDN**

90 cm Lab induction built-in and flush hob
3 Touch Control induction zones

FEB FT

- Touch Control with slider
- functions: Booster, selective pot detection, stand-by and recall function, timer
- safety devices: LED hotplate activation, electronic child safety lock, residual heat indicator
- equipment: fixing clips
- maximum absorbed power: 6.7 kW
- 85x43.5 cm cut-out - flush: see website



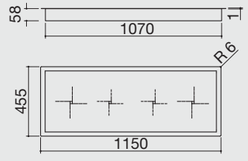
Induction zones power:
- 1 ø 250 mm zone: 2.3/3 kW
- 1 ø 200 mm zone: 2.3/3 kW
- 1 ø 160 mm zone: 1.4 kW

BLACK/STAINLESS STEEL code **1PLB3IDN**

120 cm Lab induction built-in and flush hob
4 Touch Control induction zones

FEB FT

- Touch Control with slider
- functions: Booster, selective pot detection, stand-by and recall function, timer
- safety devices: LED hotplate activation, electronic child safety lock, residual heat indicator
- equipment: fixing clips
- maximum absorbed power: 7.4 kW
- 113x43.5 cm cut-out - flush: see website



Induction zones power:
- 2 ø 200 mm zones: 2.3/3 kW
- 2 ø 160 mm zones: 1.4 kW

BLACK/STAINLESS STEEL code **1PLB4IDN**

FEB

FT

Suggested combinations

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LAB HOBS WITH COVER FEATURES

 # FUNCTIONALITY

The LAB hob with cover, available in the gas and induction version, is transformed with a touch into a unique worktop, making it represent the highest level of functionality. The LAB with cover collection also offers coordinated sinks, an excellent solution for hiding the inside of the bowl.

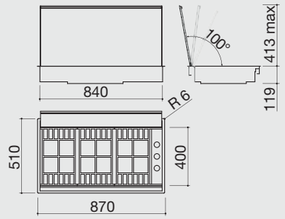
LAB HOBS WITH COVER BUILT-IN AND FLUSH

90 cm Lab built-in and flush hob with cover
2 gas burners + triple ring

FEB FT NEW

Accessories: 35 36

- AISI 304 extra thick stainless steel
- stainless steel removable cover with manual opening
- integrated side control panel
- 86x49 cm cut-out - flush: see website



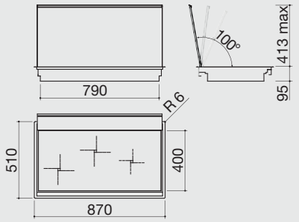
Burners power:
- 1 auxiliary: 1 kW
- 1 semi-rapid: 1.75 kW
- 1 triple ring 3.3 kW

STAINLESS STEEL with cast iron pan supports and burner caps	code **1PLBC2T**
STAINLESS STEEL with stainless steel pan supports and burner caps	code **1PLBC2TI**

90 cm Lab built-in and flush hob with cover
3 Touch Control induction zones

FEB FT NEW

- stainless steel removable cover with manual opening
- Touch Control with slider
- functions: Booster, selective pot detection, stand-by and recall function, timer
- safety devices: LED hotplate activation, electronic child safety lock, residual heat indicator
- equipment: fixing clips
- maximum absorbed power: 6.7 kW
- 86x49 cm cut-out - flush: see website



Induction zones power:
- 1 ø 250 mm zone: 2.3/3 kW
- 1 ø 200 mm zone: 2.3/3 kW
- 1 ø 160 mm zone: 1.4 kW

BLACK/STAINLESS STEEL	code **1PLBC3IDN**

FEB

FT

Accessories

35 code **1RWJ**

36 code **1TFL**

Suggested combinations

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Gas hob standard features: *automatic ignition, safety valve, eco-flame, fixing clips.*

#B_FREE

B_FREE hobs let the user combine different methods of cooking, putting technology, design and versatility on the same level. B_FREE hobs, extremely practical because of their modular nature, are available in 5 kW, Chef, induction, barbecue, teppanyaki and in 36, 60, 70, 90 and 100 cm sizes.

Suggested combinations

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#B_FREE HOBS TYPES

CHEF

It guarantees professional results thanks to two flame rings that distribute heat to the base of the cooking instrument. The flame is concentrated on the centre of the burner, making cooking even more rapid.

5 kW

A burner that guarantees high performance thanks to the increased power. To add cooking precision, two knobs control the 0.8 kW inner flame, or the outer 4.2 kW flame or a combination of both. Also suited for wok cooking.

INDUCTION

With induction the heat is generated only on the bottom of the pan, transmitted directly to the food to be cooked. By virtue of a 90% performance, cooking times are notably reduced. The surface of the hob stays cool to guarantee increased safety and make cleaning easy.

BARBECUE

It is electrically operated, with lava stone, and absorbs fats and gases. The heating element is placed under the grid in order to avoid the gases formation due to contact between this element and cooking liquids. The quality is comparable to traditional cooking made on an outside grill.

TEPPANYAKI

Electric stainless steel hotplate with a 6 mm thickness on which you can cook meat, fish and vegetables without seasoning. It is divided into two cooking zones which can be used individually or jointly, without mixing the flavours of the different dishes. It is equipped with a thermostat and can be easily cleaned with a small quantity of sparkling water and washing-up detergent, using a stainless steel brush.

B_FREE HOBS FEATURES

 # FULL AESTHETIC RANGE COORDINATED WITH B_FREE AND EASY SINKS

The full range is made up of domino hobs and 60, 70, 90 and 100 cm versions with burners in line. B_FREE hobs also enable perfect combination with B_FREE and EASY sinks as they have the same type of edge.

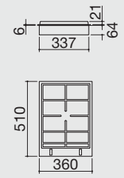
B_FREE HOBS BUILT-IN

36 cm B_Free built-in hob
double ring 5 kW

SQEB

Accessories: 34 35 36 37

- AISI 304 extra thick stainless steel
- cast iron pan support and burner caps
- double control burner
- 34x49 cm cut-out



Burner power:
- 1 double ring: 5 kW (central 0.8 kW and 4.2 kW ring)

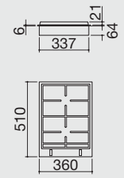
STAINLESS STEEL | code **1PBF1**

36 cm B_Free built-in hob
1 gas burners + Chef double ring

SQEB

Accessories: 36 37

- AISI 304 extra thick stainless steel
- cast iron pan support and burner caps
- 34x49 cm cut-out



Burners power:
- 1 semi-rapid: 1.75 kW
- 1 Chef double ring 3.5 kW

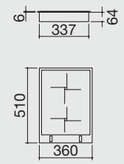
STAINLESS STEEL | code **1PBF2**

36 cm B_Free built-in hob
2 induction zones

SQEB

Accessories: 37

- AISI 304 extra thick stainless steel
- functions: regulation selection from levels 0 to 9, LED hotplate activation, electronic child safety lock, residual heat indicator
- equipment: fixing clips, seal
- maximum absorbed power: 3.7 kW
- 34x49 cm cut-out



Induction zones power:
- 1 ø 220 mm zone: 2.3 kW
- 1 ø 180 mm zone: 1.4 kW

BLACK/STAINLESS STEEL | code **1PBFID**

Gas hob standard features: *automatic ignition, safety valve, eco-flame, fixing clips, seal.*

Double ring 5 kW

Chef double ring 3.5 kW

Induction

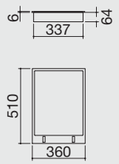
36 cm B_Free built-in hob
teppanyaki

36 cm · DESIGN

SQEB

Accessories: 37

- AISI 304 extra thick stainless steel
- stainless steel type AISI 304 single hotplate with 6 mm thickness
- thermostat
- 2 cooking zones
- electric temperature control from 0° C to 250° C
- LED hotplate activation and thermostat
- equipment: fixing clips, seal
- maximum absorbed power: 3 kW
- 34x49 cm cut-out



STAINLESS STEEL code **1PBFTK**

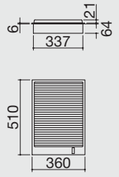
36 cm B_Free built-in hob
barbecue

36 cm · DESIGN

SQEB

Accessories: 37

- AISI 304 extra thick stainless steel
- barbecue with electric element
- cast iron pan supports
- lava stone for absorbing grease and oils
- removable colander
- regulation selection from levels 0 to 9
- LED element activation
- equipment: fixing clips, seal
- maximum absorbed power: 2.4 kW
- 34x49 cm cut-out



STAINLESS STEEL code **1PBFBQ**

60 cm B_Free built-in hob
3 gas burners + Chef double ring

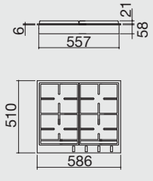
60 cm · DESIGN · CHEF

SQEB

Accessories: 36 37

- AISI 304 extra thick stainless steel
- cast iron pan supports and burner caps
- 56x49 cm cut-out

Burners power:
- 1 auxiliary: 1 kW
- 1 semi-rapid: 1.75 kW
- 1 rapid: 3 kW
- 1 Chef double ring 3.5 kW



STAINLESS STEEL code **1PBF64**

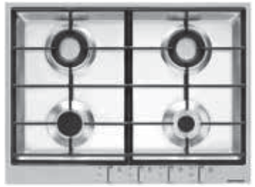
Teppanyaki

Barbecue

Gas hob standard features: *automatic ignition, safety valve, eco-flame, fixing clips, seal.*

SEB

70 cm B_Free built-in hob
2 gas burners + 2 Chef double rings



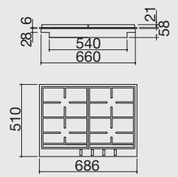
70 cm · DESIGN · CHEF

SQEB

Accessories: 36 37

- AISI 304 extra thick stainless steel
- cast iron pan supports and burner caps
- 66.5x49 cm cut-out

Burners power:
- 1 auxiliary: 1 kW
- 1 semi-rapid: 1.75 kW
- 2 Chef double ring 3.5 kW



STAINLESS STEEL code **1PBF74**

90 cm B_Free built-in hob
3 gas burners + double ring Chef + double ring 4 kW

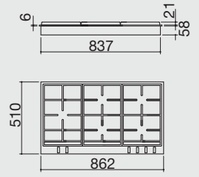
90 cm · DESIGN · BOOST · CHEF

SQEB

Accessories: 34 35 36 37

- AISI 304 extra thick stainless steel
- cast iron pan supports and burner caps
- double control burner
- 84x49 cm cut-out

Burners power:
- 1 auxiliary: 1 kW
- 1 semi-rapid: 1.75 kW
- 1 rapid: 3 kW
- 1 Chef double ring 3.5 kW
- 1 double ring 4 kW



STAINLESS STEEL code **1PBF95**

100 cm B_Free built-in hob
2 gas burners + 2 Chef double rings

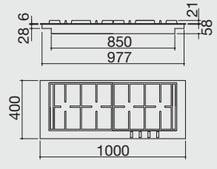
100 cm · DESIGN · CHEF

SQEB

Accessories: 36 37

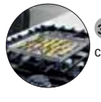
- AISI 304 extra thick stainless steel
- cast iron pan supports and burner caps
- 98x38 cm cut-out

Burners power:
- 1 auxiliary: 1 kW
- 1 semi-rapid: 1.75 kW
- 2 Chef double ring 3.5 kW

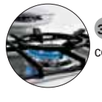


STAINLESS STEEL code **1PBF104**

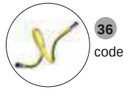
Accessories



34 code **1BSIJ**



35 code **1RWJ**

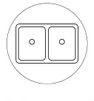


36 code **1TFL**

37 code **1PGBF**

Standard features: *automatic ignition, safety valve, eco-flame, fixing clips, seal.*

Suggested combinations



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INDUCTION

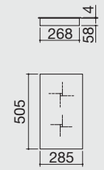
On INDUCTION hobs, heat is only created at the bottom of the pan, which transmits it directly to the food, slightly speeding up cooking times. The surface of the hobs remains cool, guaranteeing greater safety and assisting cleaning operations.

INDUCTION HOBS BUILT-IN

30 cm Induction built-in hob
2 Touch Control induction zones

BGB

- Touch Control
- timer
- safety devices: LED hotplate activation, electronic child safety lock, residual heat indicator
- equipment: fixing clips, seal
- maximum absorbed power: 3.7 kW
- 27x49 cm cut-out



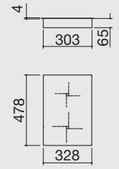
Induction zones power:
- 1 ø 200 mm zone: 2.3 kW
- 1 ø 160 mm zone: 1.4 kW

BLACK code **1PI30IDN**

40 cm built-in Induction hob
2 Touch Control induction zones

FGB NEW

- Touch Control
- timer
- safety devices: LED hotplate activation, electronic child safety lock, residual heat indicator
- equipment: fixing clips, seal
- maximum absorbed power: 3.7 kW
- 30.8x45.8 cm cut-out



Induction zones power:
- 1 ø 200 mm zone: 2.3 kW
- 1 ø 160 mm zone: 1.4 kW

BLACK code **1PID42NQ**

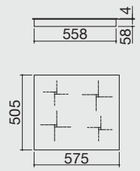
30 cm Induction hob

INDUCTION HOBS BUILT-IN

60 cm Induction built-in hob
4 Touch Control induction zones

BGB

- Touch Control with slider
- functions: Booster, selective pot detection, stand-by and recall function, timer
- safety devices: LED hotplate activation, electronic child safety lock, residual heat indicator
- equipment: fixing clips, seal
- maximum absorbed power: 7.4 kW
- 56x49 cm cut-out



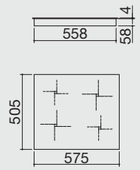
Induction zones power:
- 2 ø 200 mm zones: 2.3/3 kW
- 2 ø 160 mm zones: 1.4 kW

BLACK | code **1PID64N**

60 cm Induction built-in hob
4 Touch Control induction zones

BGB

- Touch Control with slider
- functions: Booster, selective pot detection, stand-by and recall function, timer
- safety devices: LED hotplate activation, electronic child safety lock, residual heat indicator
- equipment: fixing clips, seal
- maximum absorbed power: 7.4 kW
- 56x49 cm cut-out



Induction zones power:
- 2 ø 200 mm zones: 2.3/3 kW
- 2 ø 160 mm zones: 1.4 kW

WHITE | code **1PID64B**

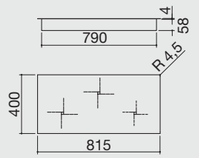
60 cm white Induction hob

INDUCTION HOBS BUILT-IN

90 cm Induction built-in hob
3 Touch Control induction zones

FGB

- Touch Control with slider
- functions: Booster, selective pot detection, stand-by and recall function, timer
- safety devices: LED hotplate activation, electronic child safety lock, residual heat indicator
- equipment: fixing clips, seal
- maximum absorbed power: 6.7 kW
- 79.5x38 cm cut-out



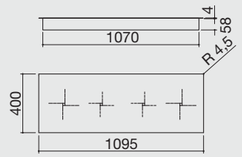
Induction zones power:
- 1 ø 250 mm zone: 2.3/3 kW
- 1 ø 200 mm zone: 2.3/3 kW
- 1 ø 160 mm zone: 1.4 kW

BLACK | code **1PID93NQ**

120 cm Induction built-in hob
4 Touch Control induction zones

FGB

- Touch Control with slider
- functions: Booster, selective pot detection, stand-by and recall function, timer
- safety devices: LED hotplate activation, electronic child safety lock, residual heat indicator
- equipment: fixing clips, seal
- maximum absorbed power: 7.4 kW
- 107.5x38 cm cut-out

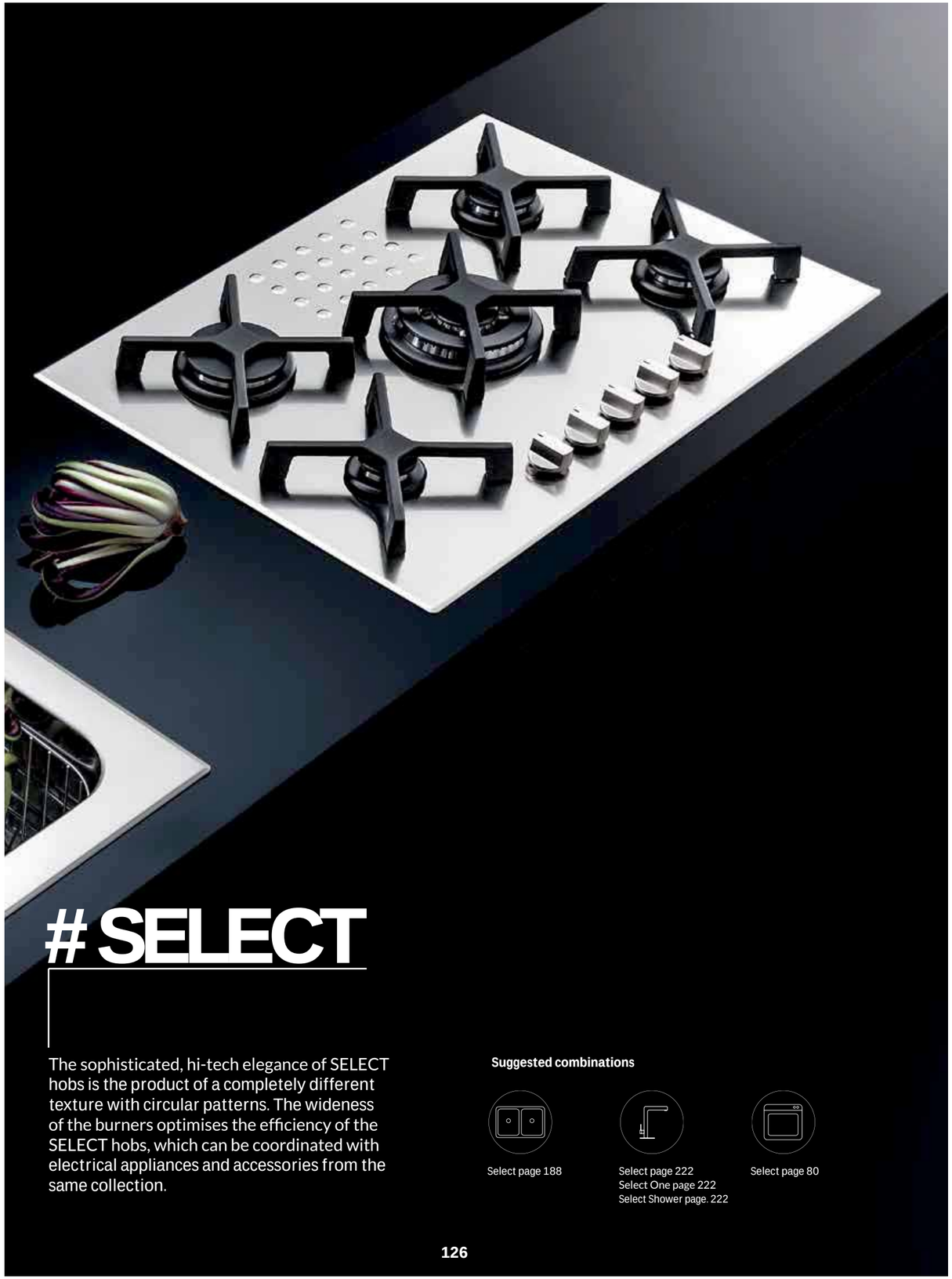


Induction zones power:
- 2 ø 200 mm zones: 2.3/3 kW
- 2 ø 160 mm zones: 1.4 kW

BLACK | code **1PID124NQ**

BGB

FGB



#SELECT

The sophisticated, hi-tech elegance of SELECT hobs is the product of a completely different texture with circular patterns. The wideness of the burners optimises the efficiency of the SELECT hobs, which can be coordinated with electrical appliances and accessories from the same collection.

Suggested combinations

Select page 188

Select page 222
Select One page 222
Select Shower page. 222

Select page 80

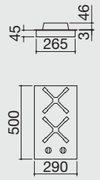
#SELECT HOBS BUILT-IN

30 cm Select built-in hob
2 gas burners

LEB

Accessories: 36

- AISI 304 extra thick stainless steel
- cast iron pan supports and burner caps
- 27x48 cm cut-out



Burners power:
- 1 auxiliary: 1 kW
- 1 rapid: 3 kW

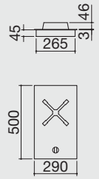
STAINLESS STEEL code **1PI20SLVE**

30 cm Select built-in hob
triple ring

LEB

Accessories: 35 36

- AISI 304 extra thick stainless steel
- cast iron pan support and burner caps
- 27x48 cm cut-out



Burner power:
- 1 triple ring 3.8 kW

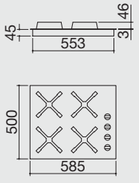
STAINLESS STEEL code **1PI11SLVE**

60 cm Select built-in hob
4 gas burners

LEB

Accessories: 36

- AISI 304 extra thick stainless steel
- cast iron pan supports and burner caps
- 56x48 cm cut-out



Burners power:
- 1 auxiliary: 1 kW
- 2 semi-rapid: 1.75 kW
- 1 rapid: 3 kW

STAINLESS STEEL code **1PI40SLVE**

Select Texture

The exclusive SELECT texture with circular patterns gives the hob, too, a unique style, typical of Barazza products.

Standard features: *automatic ignition, safety valve, eco-flame, fixing clips, seal.*

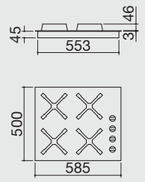
SELECT HOBS
BUILT-IN

60 cm Select built-in hob
3 gas burners + triple ring

LEB

Accessories: 35 36

- AISI 304 extra thick stainless steel
- cast iron pan supports and burner caps
- 56x48 cm cut-out



Burners power:
- 1 auxiliary: 1 kW
- 2 semi-rapid: 1.75 kW
- 1 triple ring 3.8 kW

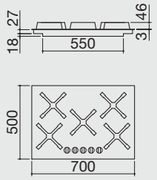
STAINLESS STEEL code **1PI311SLVE**

70 cm Select built-in hob
4 gas burners + triple ring

LEB

Accessories: 35 36

- AISI 304 extra thick stainless steel
- cast iron pan supports and burner caps
- 68x48 cm cut-out



Burners power:
- 1 auxiliary: 1 kW
- 2 semi-rapid: 1.75 kW
- 1 rapid: 3 kW
- 1 triple ring 3.8 kW

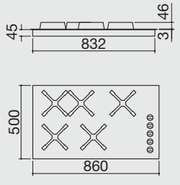
STAINLESS STEEL code **1PI411SLVE**

90 cm Select built-in hob
2 gas burners + 2 gas fish burners + triple ring

LEB

Accessories: 35 36

- AISI 304 extra thick stainless steel
- cast iron pan supports and burner caps
- 84x48 cm cut-out



Burners power:
- 2 auxiliaries: 1 kW
- 1 semi-rapid: 1.75 kW
- 1 rapid: 3 kW
- 1 triple ring 3.8 kW

STAINLESS STEEL code **1PI90SLVE**

Select Collection

LEB

Standard features: *automatic ignition, safety valve, eco-flame, fixing clips, seal.*

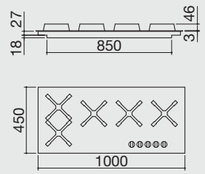
SELECT HOBS
BUILT-IN

100 cm Select built-in hob
2 gas burners + 2 gas fish burners + triple ring

LEB

Accessories: 35 36

- AISI 304 extra thick stainless steel
- cast iron pan supports and burner caps
- 98x43 cm cut-out



Burners power:
- 2 auxiliaries: 1 kW
- 1 semi-rapid: 1.75 kW
- 1 rapid: 3 kW
- 1 triple ring 3.8 kW

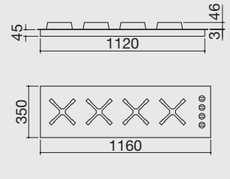
STAINLESS STEEL code **1PI100SLVE**

120 cm Select built-in hob
3 gas burners + triple ring

LEB

Accessories: 35 36

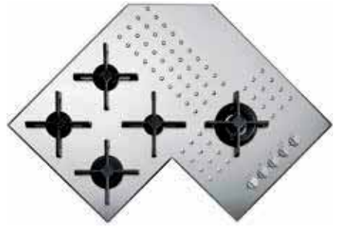
- AISI 304 extra thick stainless steel
- cast iron pan supports and burner caps
- 114x33 cm cut-out



Burners power:
- 1 auxiliary: 1 kW
- 1 semi-rapid: 1.75 kW
- 1 rapid: 3 kW
- 1 triple ring 3.8 kW

STAINLESS STEEL code **1PI12035SLVE**

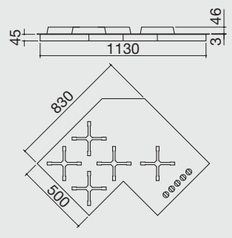
90 cm Select corner built-in hob
4 gas burners + triple ring



LEB

Accessories: 35 36

- AISI 304 extra thick stainless steel
- cast iron pan supports and burner caps
- cut-out: see website



Burners power:
- 1 auxiliary: 1 kW
- 2 semi-rapid: 1.75 kW
- 1 rapid: 3 kW
- 1 triple ring 3.8 kW

STAINLESS STEEL code **1PIA1SLVE**

Accessories

35 code **1RWJ**

36 code **1TFL**

Standard features: *automatic ignition, safety valve, eco-flame, fixing clips, seal.*

Suggested combinations

Select page 188

Select page 222
Select One page 222
Select Shower page 222

Select page 80

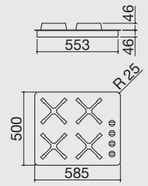
SELECT FLAT HOBS BUILT-IN AND FLUSH

60 cm Select FLat built-in and flush hob
4 gas burners

FEB FT

Accessories: 36

- AISI 304 extra thick stainless steel
- cast iron pan supports and burner caps
- 56x48 cm cut-out- flush: see website



Burners power:
- 1 auxiliary: 1 kW
- 2 semi-rapid: 1.75 kW
- 1 rapid: 3 kW

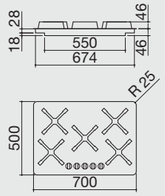
STAINLESS STEEL code **1PF40SLVE**

70 cm Select Flat built-in and flush hob
4 gas burners + triple ring

FEB FT

Accessories: 35 36

- AISI 304 extra thick stainless steel
- cast iron pan supports and burner caps
- 68x48 cm cut-out - flush: see website



Burners power:
- 1 auxiliary: 1 kW
- 2 semi-rapid: 1.75 kW
- 1 rapid: 3 kW
- 1 triple ring 3.8 kW

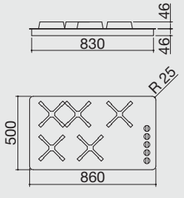
STAINLESS STEEL code **1PF411SLVE**

90 cm Select Flat built-in and flush hob
2 gas burners + 2 gas fish burners + triple ring

FEB FT

Accessories: 35 36

- AISI 304 extra thick stainless steel
- cast iron pan supports and burner caps
- 84x48 cm cut-out - flush: see website



Burners power:
- 2 auxiliaries: 1 kW
- 1 semi-rapid: 1.75 kW
- 1 rapid: 3 kW
- 1 triple ring 3.8 kW

STAINLESS STEEL code **1PF90SLVE**

Standard features: *automatic ignition, safety valve, eco-flame, fixing clips.*

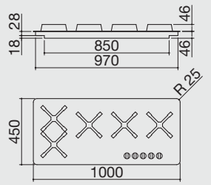
SELECT FLAT HOBS BUILT-IN AND FLUSH

100 cm Select Flat built-in and flush hob
2 gas burners + 2 gas fish burners + triple ring

FEB FT

Accessories: 35 36

- AISI 304 extra thick stainless steel
- cast iron pan supports and burner caps
- 98x43 cm cut-out - flush: see website



Burners power:
- 2 auxiliaries: 1 kW
- 1 semi-rapid: 1.75 kW
- 1 rapid: 3 kW
- 1 triple ring 3.8 kW

STAINLESS STEEL code **1PF100SLVE**

Select Flat edge

FEB

FT

Accessories

35 code **1RWJ**

36 code **1TFL**

Gas hobs standard features: *automatic ignition, safety valve, eco-flame, fixing clips.*

Suggested combinations

Select page 188

Select page 222
Select One page 222
Select Shower page 222

Select page 80

#TAO

The design of the TAO hobs is particularly cutting-edge, outstanding for the purity of its curves and rounded lines and fluidity of its shapes. TAO hobs are available with original cast iron pan supports, deep bowls for independent burners and an extremely ergonomic cooking area.

Suggested combinations

Tao page 196
Tao page 223
Tao page 88

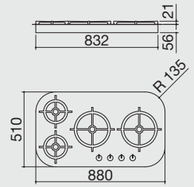
#TAO HOBS BUILT-IN AND FLUSH

90 cm Tao built-in and flush hob
3 gas burners + triple ring

FEB FT

Accessories: 35 36

- AISI 304 extra thick stainless steel
- cast iron pan supports and burner caps
- cut-out: see website - flush: see website



Burners power:
- 1 auxiliary: 1 kW
- 1 semi-rapid: 1.75 kW
- 1 rapid: 3 kW
- 1 triple ring 3.3 kW

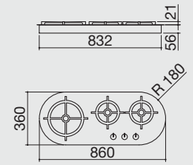
STAINLESS STEEL code **1PTA90**

90 cm Tao built-in and flush hob
2 gas burners + dual

FEB FT

Accessories: 36

- AISI 304 extra thick stainless steel
- cast iron pan supports and burner caps
- cut-out: see website - flush: see website



Burners power:
- 1 auxiliary: 1 kW
- 1 semi-rapid: 1.75 kW
- 1 dual 4,2 kW

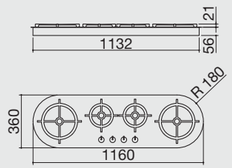
STAINLESS STEEL code **1PTA903**

120 cm Tao built-in and flush hob
3 gas burners + triple ring

FEB FT

Accessories: 35 36

- AISI 304 extra thick stainless steel
- cast iron pan supports and burner caps
- cut-out: see website - flush: see website



Burners power:
- 1 auxiliary: 1 kW
- 1 semi-rapid: 1.75 kW
- 1 rapid: 3 kW
- 1 triple ring 3.3 kW

STAINLESS STEEL code **1PTA120**

Dual 4.2 kW burner

A single knob is used to regulate both the internal and external dual burner flame; the burner flames can be used both individually or jointly.

Standard features: *automatic ignition, safety valve, eco-flame, fixing clips.*

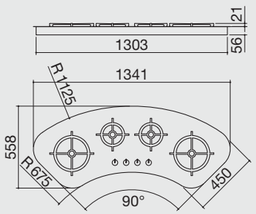
#TAO HOBS
BUILT-IN AND FLUSH

Tao curved built-in and flush hob
3 gas burners + triple ring

FEB FT

Accessories: 35 36

- AISI 304 extra thick stainless steel
- cast iron pan supports and burner caps
- cut-out: see website - flush: see website



Burners power:
- 1 auxiliary: 1 kW
- 1 semi-rapid: 1.75 kW
- 1 rapid: 3 kW
- 1 triple ring 3.3 kW

STAINLESS STEEL code **1PTA120C**

Tao curved hob

FEB

FT

Accessories

35 code **1RWJ**

36 code **1TFL**

Suggested combinations

Tao page 196

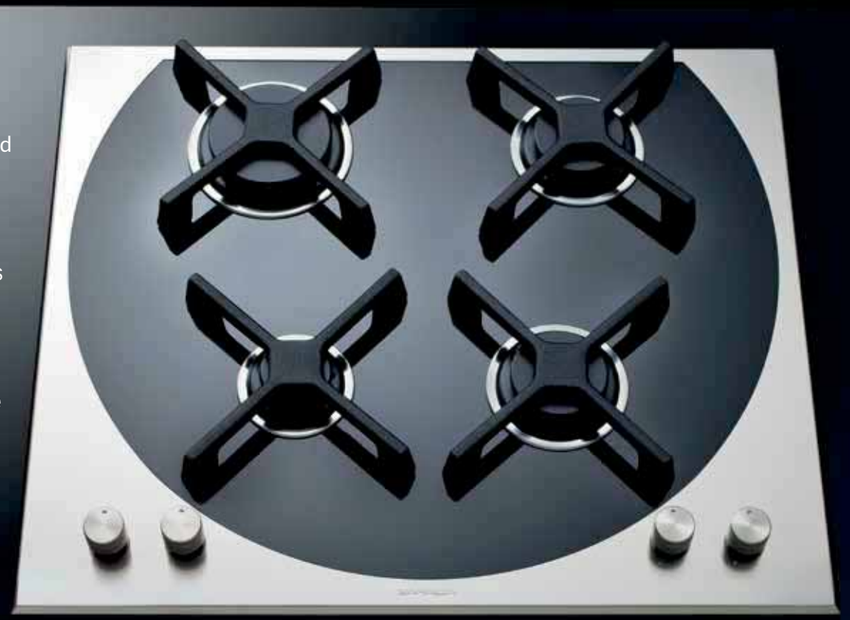
Tao page 223

Tao page 88

Standard features: *automatic ignition, safety valve, eco-flame, fixing clips.*

#WOLO

The design of the WOLO hobs is based on the presence of both square and circular shapes and the combination of extra thick stainless steel and black tempered glass.
A unique marriage of aesthetics and functionality where the purity of a sophisticated style meets unparalleled practicality.



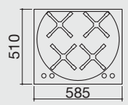
#WOLO HOB
BUILT-IN

60 cm Wolo built-in hob
4 gas burners

HEB

Accessories: 36

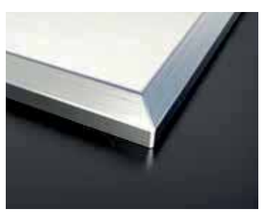
- AISI 304 extra thick stainless steel
- cast iron pan supports and burner caps
- black tempered glass
- 56x48 cm cut-out



Burners power:
- 1 auxiliary: 1 kW
- 2 semi-rapid: 1.75 kW
- 1 rapid: 3 kW

BLACK/STAINLESS STEEL code **1P60WLVE**

HEB



Accessories

36 code **1TFL**

Standard features: *automatic ignition, safety valve, eco-flame, fixing clips, seal.*

Suggested combinations

Wolo page 84

OFFICINA

Beginning from the solid cast iron pan supports, the inspiration behind the OFFICINA hobs can be found in professional aesthetics. The exclusive stainless steel grill completes the functional aspect.

Suggested combinations

Officina page 90

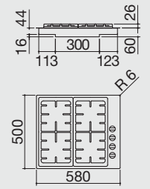
OFFICINA HOBS BUILT-IN AND FLUSH

60 cm Officina built-in and flush hob
3 gas burners + triple ring

FEB FT

Accessories: 35 36

- AISI 304 extra thick stainless steel
- cast iron pan supports and burner caps
- 56x48 cm cut-out- flush: see website



Burners power:
- 1 auxiliary: 1 kW
- 2 semi-rapid: 1.75 kW
- 1 triple ring 2.5 kW

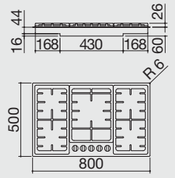
STAINLESS STEEL code **1POF60**

80 cm Officina built-in and flush hob
4 gas burners + triple ring

FEB FT

Accessories: 34 35 36

- AISI 304 extra thick stainless steel
- cast iron pan supports and burner caps
- 78x48 cm cut-out- flush: see website



Burners power:
- 1 auxiliary: 1 kW
- 2 semi-rapid: 1.75 kW
- 1 rapid: 3 kW
- 1 triple ring 3.6 kW

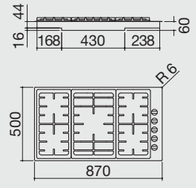
STAINLESS STEEL code **1POF80**

90 cm Officina built-in and flush hob
4 gas burners + triple ring

FEB FT

Accessories: 34 35 36

- AISI 304 extra thick stainless steel
- cast iron pan supports and burner caps
- 85x48 cm cut-out - flush: see website



Burners power:
- 1 auxiliary: 1 kW
- 2 semi-rapid: 1.75 kW
- 1 rapid: 3 kW
- 1 triple ring 3.6 kW

STAINLESS STEEL code **1POF90**

FEB

FT

Accessories

34 code **1BSIJ**

35 code **1RWJ**

36 code **1TFL**

Standard features: *automatic ignition, safety valve, eco-flame, fixing clips.*

GLASS CERAMIC

The GLASS CERAMIC hotplates have an essential, elegant look, compatible with any interior design context and of benefit during daily cleaning tasks. The functionality of GLASS CERAMIC hobs is provided by the technology of the Hilight® hotplates which rapidly reach the desired temperature, ensuring minimal heat loss.

GLASS CERAMIC HOBS BUILT-IN

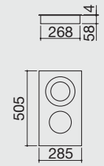
30 cm Glass Ceramic built-in hob
2 Touch Control hotplates

30 cm · H

BGB

- Touch Control
- timer
- safety devices: LED hotplate activation, residual heat indicator, child safety lock
- equipment: fixing clips, seal
- maximum absorbed power: 2.9 kW
- 27x49 cm cut-out

Hilight hotplates power:
- 1 ø 180/120 mm hotplate: 1.7/0.7 kW
- 1 ø 145 mm hotplate: 1.2 kW



BLACK code **1PVTC3**

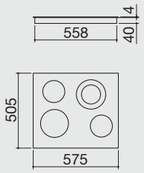
60 cm Glass Ceramic built-in hob
4 Touch Control hotplates

60 cm · H

BGB

- Touch Control
- timer
- safety devices: LED hotplate activation, residual heat indicator, child safety lock
- equipment: fixing clips, seal
- maximum absorbed power: 6.4 kW
- 56x49 cm cut-out

Highlight hotplates power:
- 2 ø 145 mm hotplates: 1.2 kW
- 1 ø 180 mm hotplate: 1.8 kW
- 1 ø 210/140 mm hotplate: 2.2/1.0 kW



BLACK code **1PVTC6**

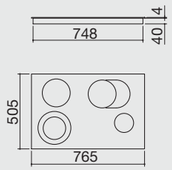
80 cm Glass Ceramic built-in hob
4 Touch Control hotplates

80 cm · H

BGB

- Touch Control
- timer
- safety devices: LED hotplate activation, residual heat indicator, child safety lock
- equipment: fixing clips, seal
- maximum absorbed power: 7.6 kW
- 75x49 cm cut-out

Hilight hotplates power:
- 1 ø 145 mm hotplate: 1.2 kW
- 1 ø 265/170 mm hotplate: 2.4/1.4 kW
- 1 ø 210/140 mm hotplate: 2.2/1.0 kW
- 1 ø 180 mm hotplate: 1.8 kW



BLACK code **1PVTC7**

Touch Control Commands and Hilight hotplates

The hotplates are made from a circular halogen lamp and a central Hilight® heat radiant. They ensure immediate notable results, even heat distribution, excellent performance in terms of rapid cooking using a high heat, for example with frying and boiling. The touch-sensitive Touch Control allow you to individually and precisely regulate each cooking zone.

BGB

COOKER HOODS

B_ONE page 144

B_DRAFT page 152

B_TOP page 148

B_COVER page 154

B_AMBIENT page 150

An exclusive collection of Barazza COOKER HOODS made entirely of extra thick stainless steel. High performance is assured thanks to the use of powerful and silent engines. Lighting with LED light bar completes their elegance and functionality.

COOKER HOODS GENERAL FEATURES

The original collection of Barazza COOKER HOODS comes in different model types in stainless steel with engines of unmatchable technical efficiency. Each cooker hood is made to best meet requirements of space and functionality: wall, island, ceiling, built-in canopy and downdraft. The refined aesthetics of the COOKER HOODS mean that they can be perfectly coordinated in terms of shapes and materials with all Barazza products.

 # STAINLESS STEEL

The whole structure of the cooker hood and the elements that compose it are in AISI 304 stainless steel.

#1 DESIGN STEEL FILTERS

The filters are made of AISI 304 stainless steel and stand out for their particular and refined design.

 # FILTER SATURATION INDICATOR

A warning light and buzzer indicate when the filters are full.

#2 LED LIGHT BAR

Barazza COOKER HOODS are equipped with an elegant, functional LED light bar; long-lasting and efficient, it cuts energy consumption.

 # AUTOMATIC START-UP AT 40° C

The cooker hood starts automatically as soon as the temperature passes 40°C.

#3 HEIGHT TO MEASURE

Barazza offers the option of customising the height of the hose on some types of COOKER HOOD.

 # ENGINE POWER

Barazza COOKER HOODS have an air-flow of 1,000 cubic metres per hour.

 # REMOTE ENGINE

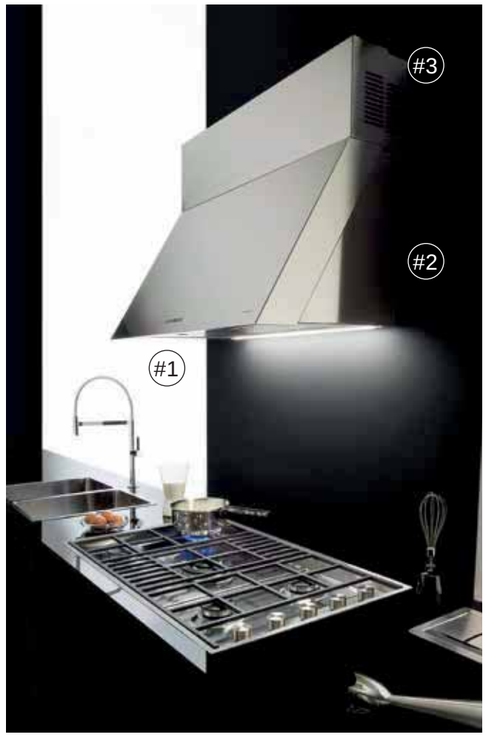
The remote engine can be installed on all COOKER HOODS upon request.

 # RECIRCULATING FUNCTION

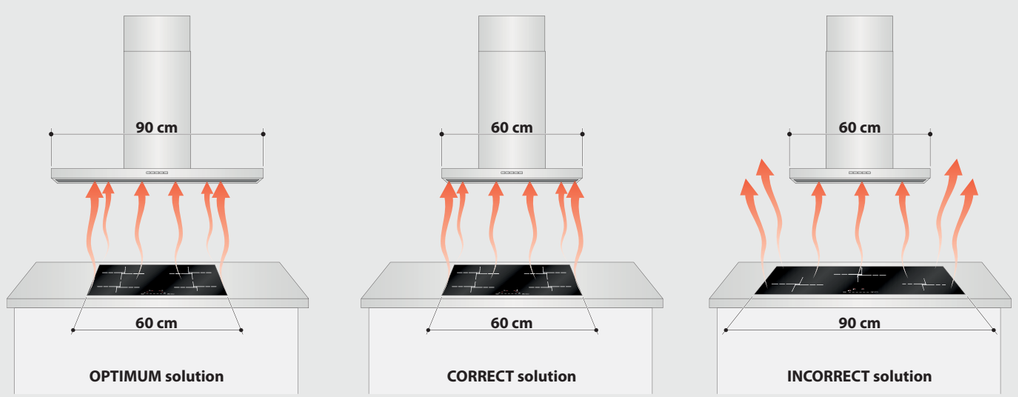
By selecting this function, at any hour, the cooker hood switches on for 10 minutes at the second speed, ensuring optimum air circulation.

 # REMOTE CONTROL

The remote control, optional on request, is available with some types of cooker hood. It lets you activate the LED bar light and select the desired speed.



ADVICE FOR INSTALLATION



COOKER HOODS MODULES

60 | 90 | 120

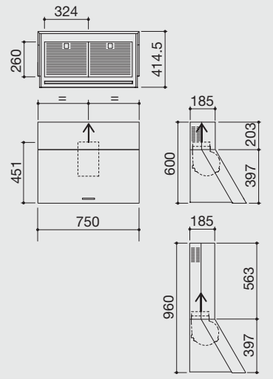
	60	90	120
B_ONE WALL		p.145	p.145
B_ONE ISLAND		p.146	p.146
B_TOP WALL		p.149	p.149
B_AMBIENT CEILING			p.151
B_DRAFT DOWNDRAFT		p.153	p.153
B_COVER BUILT-IN CANOPY	p.155	p.155	p.155

B_ONE is the stainless steel cooker hood also produced with a hose to measure, available in the wall-mounted or island versions. Unique of its type, it represents innovation in the kitchen landscape.

#B_ONE COOKER HOODS WALL

75 cm B_One wall cooker hood for 90 module

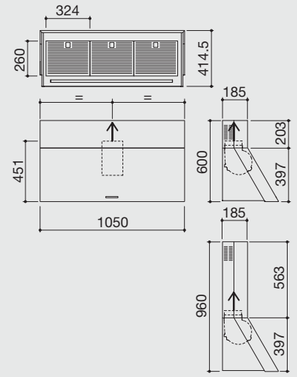
- AISI 304 stainless steel
- optional filter extraction
- speeds: 3 + intensive speed
- air-flow: 1000 m³/h
- pressure 520 Pa
- noise level 62 Lw(dBA)
- duct exit: ø 150 mm (+ reducer ø 120 mm)
- lighting: LED light bar
- stainless steel filters
- functions: automatic start-up at 40° C, filter saturation indicator, recirculating function
- remote control included
- maximum absorbed power: 0.3 kW



STAINLESS STEEL H60	cod. **1KB1P96**
STAINLESS STEEL H96	cod. **1KB1P99**
STAINLESS STEEL H to measure	cod. **1KB1P9X**

105 cm B_One wall cooker hood for 120 module

- AISI 304 stainless steel
- optional filter extraction
- speeds: 3 + intensive speed
- air-flow: 1000 m³/h
- pressure 520 Pa
- noise level 62 Lw(dBA)
- duct exit: ø 150 mm (+ reducer ø 120 mm)
- lighting: LED light bar
- stainless steel filters
- functions: automatic start-up at 40° C, filter saturation indicator, recirculating function
- remote control included
- maximum absorbed power: 0.3 kW



STAINLESS STEEL H60	cod. **1KB1P126**
STAINLESS STEEL H96	cod. **1KB1P129**
STAINLESS STEEL H to measure	cod. **1KB1P12X**

Accessories

Filter kit + charcoal filter	cod. **1KFC**
Charcoal filter	cod. **1FC1**

Control panel

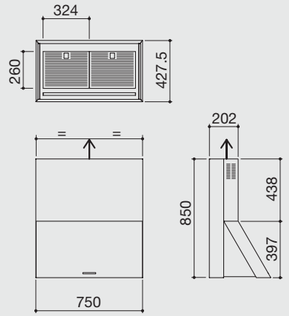
Height to measure

With B_ONE wall cooker hoods it is possible to customise the height of the hose.

B_ONE COOKER HOODS ISLAND

75 cm B_One island cooker hood for 90 module

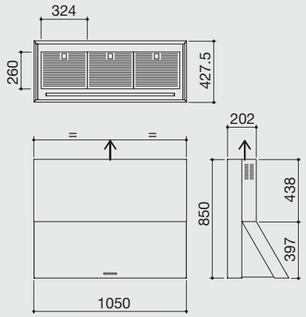
- AISI 304 stainless steel
- optional filter extraction
- speeds: 3 + intensive speed
- air-flow: 1000 m³/h
- pressure 520 Pa
- noise level 62 Lw(dBA)
- duct exit: ø 150 mm (+ reducer ø 120 mm)
- lighting: LED light bar
- stainless steel filters
- functions: automatic start-up at 40° C, filter saturation indicator, recirculating function
- remote control included
- ceiling fixing kit
- maximum absorbed power: 0.3 kW



STAINLESS STEEL H 85 (for ceiling H 270) cod. **1KB1I198**

105 cm B_One island cooker hood for 120 module

- AISI 304 stainless steel
- optional filter extraction
- speeds: 3 + intensive speed
- air-flow: 1000 m³/h
- pressure 520 Pa
- noise level 62 Lw(dBA)
- duct exit: ø 150 mm (+ reducer ø 120 mm)
- lighting: LED light bar
- stainless steel filters
- functions: automatic start-up at 40° C, filter saturation indicator, recirculating function
- remote control included
- ceiling fixing kit
- maximum absorbed power: 0.3 kW



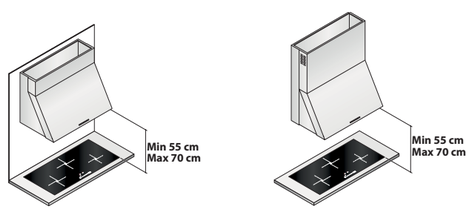
STAINLESS STEEL **H 85** cod. **1KB1I1128**

Accessories

Filter kit + charcoal filter	cod. **1KFC**
Charcoal filter	cod. **1FC1**

Remote control included

Advice for installation



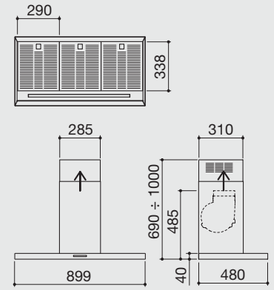
#B_TOP

B_TOP is the stainless steel cooker hood, created with a wall-mounted telescopic hose that can be quickly adapted to different outlet heights, allowing a range from 69 to 100 cm. An attractive and technically versatile element.

#B_TOP COOKER HOODS WALL

B_Top wall cooker hood for 90 module

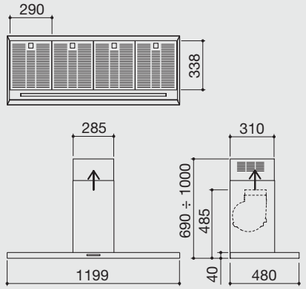
- AISI 304 stainless steel
- optional filter extraction
- speeds: 3 + intensive speed
- air-flow: 1000 m³/h
- pressure 520 Pa
- noise level 62 Lw(dBA)
- duct exit: ø 150 mm + reducer ø 120 mm
- lighting: LED light bar
- stainless steel filters
- functions: automatic start-up at 40° C, filter saturation indicator, recirculating function
- remote control: optional
- telescopic hose
- maximum absorbed power: 0.3 kW



STAINLESS STEEL H69 ÷ 100	cod. **1KBTMP9**

B_Top wall cooker hood for 120 module

- AISI 304 stainless steel
- optional filter extraction
- speeds: 3 + intensive speed
- air-flow: 1000 m³/h
- pressure 520 Pa
- noise level 62 Lw(dBA)
- duct exit: ø 150 mm + reducer ø 120 mm
- lighting: LED light bar
- stainless steel filters
- functions: automatic start-up at 40° C, filter saturation indicator, recirculating function
- remote control: optional
- telescopic hose
- maximum absorbed power: 0.3 kW



STAINLESS STEEL H69 ÷ 100	cod. **1KBTMP12**

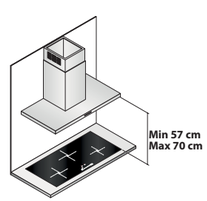
Accessories

Charcoal filter	cod. **1FC2**
Remote control	cod. **1RC**

Telescopic hose

The height of the hose can be adapted based on your specific requirements.

Advice for installation



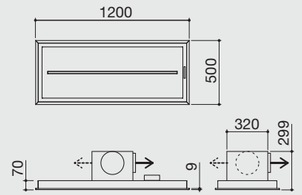
#B_AMBIENT

B_AMBIENT is the innovative stainless steel ceiling cooker hood whose cutting-edge design significantly increases the field of vision and acts as a lighting element, thus offering important advantages in terms of practicality and aesthetics.

#B_AMBIENT COOKER HOOD CEILING

B_Ambient ceiling cooker hood for 120 module

- AISI 304 stainless steel
- optional filter extraction
- speeds: 3 + intensive speed
- air-flow: 1000 m^3/h
- pressure 520 Pa
- noise level 62 Lw(dBA)
- duct exit: ø 150 mm + reducer ø 120 mm
- lighting: LED light bar
- stainless steel filters
- functions: filter saturation indicator, recirculating function
- remote control included
- maximum absorbed power: 0.3 kW
- 117x47.6 cm cut-out



STAINLESS STEEL	**H 30**	cod. **1KBAS12**

Accessories

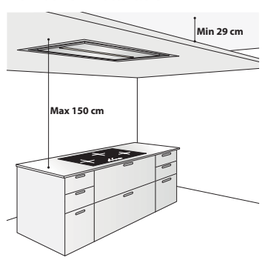
Charcoal filter	cod. **1FC1**

Perimeter extraction

Perimeter extraction is an innovative system in the cooker hood, which is made up of a panel that allows transition of the air from the edges. Perimeter extraction brings great aesthetic and technical advantages: the cooker hood has no air input hole and that permits complete creative freedom at the design stage; the extraction speed is increased thanks to the reduction in the extracting area (Venturi effect); the panel slows down the flow of air to make the system quieter. Unlike traditional anti-grease filters, the panel has a smooth surface that makes daily cleaning easy.

Remote control included

Advice for installation



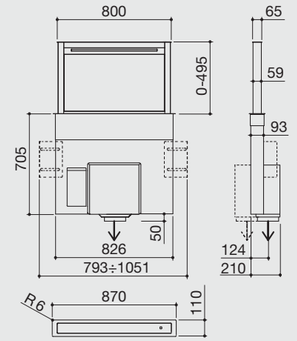
#B_DRAFT

B_DRAFT, the retractable stainless steel cooker hood, is the perfect solution to optimise functionality and aesthetics in kitchen areas.

#B_DRAFT COOKER HOODS DOWNDRAFT

B_Draft downdraft cooker hood for 90 module

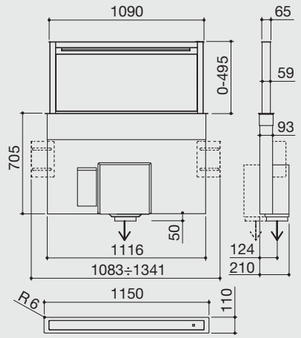
- AISI 304 stainless steel
- optional filter extraction
- speeds: 3 + intensive speed
- air-flow: 1000 m³/h
- pressure 500 Pa
- noise level 67 Lw(dBA)
- duct exit: ø 150 mm + reducer ø 120 mm
- lighting: LED light bar
- stainless steel filters
- filter saturation indicator
- remote control included
- maximum absorbed power: 0.3 kW
- 85.8x9.8 cm cut-out - flush: see website



STAINLESS STEEL **H 0 / 50** cod. **1KBDD9**

B_Draft downdraft cooker hood for 120 module

- AISI 304 stainless steel
- optional filter extraction
- speeds: 3 + intensive speed
- air-flow: 1000 m³/h
- pressure 500 Pa
- noise level 67 Lw(dBA)
- duct exit: ø 150 mm + reducer ø 120 mm
- lighting: LED light bar
- stainless steel filters
- filter saturation indicator
- remote control included
- maximum absorbed power: 0.3 kW
- 113.8x9.8 cm cut-out - flush: see website



STAINLESS STEEL **H 0 / 50** cod. **1KBDD12**

Accessories

Double charcoal filter for cooker hood code 1KBDD9	cod. **1FC3**
Double charcoal filter for cooker hood code 1KBDD12	cod. **1FC4**

Remote control included

Height 50 cm

The B_DRAFT cooker hood can reach a height of 50 cm which ensures excellent extraction.

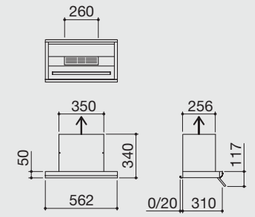
#B_COVER

B_COVER is the stainless steel cooker hood designed to be used inside hanging units, typically in kitchen canopy modules, an excellent symbiosis of aesthetics and convenience. B_COVER is available in different sizes with 60, 90 and 120 cm modules.

#B_COVER COOKER HOODS BUILT-IN CANOPY

B_Cover built-in canopy cooker hood for 60 module

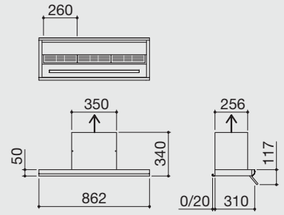
- AISI 304 stainless steel
- optional filter extraction
- speeds: 3 + intensive speed
- air-flow: 1000 m³/h
- pressure 520 Pa
- noise level 62 Lw(dBA)
- duct exit: ø 150 mm + reducer ø 120 mm
- lighting: LED light bar
- stainless steel filters
- functions: automatic start-up at 40° C, filter saturation indicator, recirculating function
- automatic start-up on the opening door
- maximum absorbed power: 0.3 kW



STAINLESS STEEL H34	cod. **1KBCSP6**

B_Cover built-in canopy cooker hood for 90 module

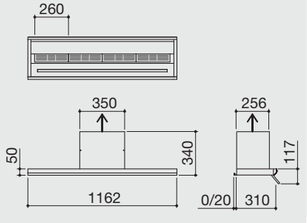
- AISI 304 stainless steel
- optional filter extraction
- speeds: 3 + intensive speed
- air-flow: 1000 m³/h
- pressure 520 Pa
- noise level 62 Lw(dBA)
- duct exit: ø 150 mm + reducer ø 120 mm
- lighting: LED light bar
- stainless steel filters
- functions: automatic start-up at 40° C, filter saturation indicator, recirculating function
- automatic start-up on the opening door
- maximum absorbed power: 0.3 kW



STAINLESS STEEL H34	cod. **1KBCSP9**

B_Cover built-in canopy cooker hood for 120 module

- AISI 304 stainless steel
- optional filter extraction
- speeds: 3 + intensive speed
- air-flow: 1000 m³/h
- pressure 520 Pa
- noise level 62 Lw(dBA)
- duct exit: ø 150 mm + reducer ø 120 mm
- lighting: LED light bar
- stainless steel filters
- functions: automatic start-up at 40° C, filter saturation indicator, recirculating function
- automatic start-up on the opening door
- maximum absorbed power: 0.3 kW



STAINLESS STEEL H34	cod. **1KBCSP12**

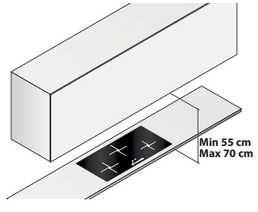
Accessories

Charcoal filter	cod. **1FC2**

Automatic start-up

The B_COVER cooker hood starts up automatically when the door is opened.

Advice for installation



#SINKS

EASY page 162

B_FAST page 180

B_OPEN page 168

B_LEVEL page 186

LAB page 172

SELECT page 188

B_FREE page 178

TAO page 196

Barazza SINKS stand out for their advanced aesthetic style and completely ergonomic design. They offer great functionality and a widely differentiated range, single or double bowl, with or without drainer, available in different shapes and sizes. Barazza SINKS are entirely made of stainless steel and guarantee maximum hygiene and resistance to corrosion.

SINKS
GENERAL FEATURES

EXTRA THICK STAINLESS STEEL

Barazza sinks use extra thick AISI 304 stainless steel that is completely recyclable, resistant to corrosion, does not degrade over time and is extremely hygienic.

MIXER TAP HOLE

Barazza sinks come ready with a 3.5 cm hole for the mixer tap, thus eliminating the need to drill a hole through the kitchen top. Many models may be customised upon request, adding a second or third hole which are required for the addition of a remote control or, alternatively, of the practical soap or detergent dispenser.

ROUND BASKET STRAINER WASTE

Barazza basket strainer waste plus are approved by LGA that certifies 100% conformity with Norm EN274. Stronger, thanks to the increased thickness of the stainless steel and plastic materials, they are equipped with seals that ensure the water remains in the bowl, always acting 100% in compliance with the Norm, even in case of a dirty bowl. Maximum water-tightness even in the joining between the trap and the basket strainer waste, whose screw, in order to avoid deformation of plastic components owing to thermal shock, is protected by a brass bushing. The 3.5" basket strainer waste allows the Barazza waste disposers to be used (compatibility with other manufacturers' waste disposers is not guaranteed).

SQUARE BASKET STRAINER WASTE

Some bowls are equipped with square basket strainer waste plus, matched to the bowls and perimeter overflow.

POP-UP PLUG

It allows you to empty the bowl without having to place your hands inside the bowl. Useful for avoiding splashing or burning yourself, in case the water is hot.

OVERFLOW

The device is provided with all Barazza sinks and is a safety feature in case taps are left running. Dependent on the aesthetic design of the sink, the overflow may have slots or perimeter target.

TAPS AND ACCESSORIES FUNCTIONALITY

Barazza offers a full range of coordinated taps and functional high-tech design accessories, such as stainless steel bowl covers, polished steel baskets, iroko or polyethylene chopping boards and colanders, designed to improve working in the kitchen.

CAPACIOUS BOWLS

The extra thick stainless steel sinks have very large capacious bowls.

REVERSIBLE SINKS

Some sinks are reversible or can be installed with the drainer on the right or the left.

SPACE-SAVER TRAP

Reduced size trap allows easier use of the space under the sink.

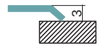
SINKS
INSTALLATIONS

FLUSH (FT)

For EASY, LAB, SELECT FLAT and TAO. It gives perfect alignment with the top, to create a never-ending surface

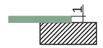
LOWERED EDGE BUILT-IN (LEB)

For EASY, B_OPEN, B_FAST, B_LEVEL and SELECT sinks. The edge rounds off with an oblique angle.



FLAT EDGE BUILT-IN (FEB)

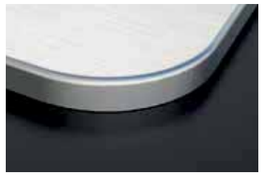
For EASY, LAB, SELECT FLAT and TAO sinks. The edge is perceptible only to the touch and facilitates installation.



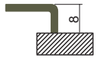
SQUARE EDGE BUILT-IN (SQEB)

For EASY and B_FREE sinks. The curved edge rests on top.

STANDARD EDGE BUILT-IN (SEB)



For B_FAST corner sink.



SINKS MODULES

40/60 | 80/90 | 100 | 120

EASY

p.163 (LEB) p.166 (SQEB)

p.164 (LEB) p.167 (SQEB)

p.164 (LEB) p.167 (SQEB)

p.165 (FEB) (FT)

p.165 (FEB) (FT)

B_OPEN

p.170 (LEB)

p.170 (LEB)

LAB

p.177 (FEB) (FT)

p.174 (FEB) (FT)

p.177 (FEB) (FT)

p.174 (FEB) (FT)

p.175 (FEB) (FT)

B_FREE

p.179 (SQEB)

p.179 (SQEB)

B_FAST

p.182 (LEB)

p.183 (LEB) p.184 (SEB)

p.183 (LEB)

p.183 (LEB)

B_LEVEL

p.186 (LEB)

p.187 (LEB)

p.187 (LEB)

SELECT

p.190 (LEB)

p.190 (LEB)

p.191 (LEB)

p.195 (FEB) (FT)

p.195 (FEB) (FT)

p.191 (LEB)

p.192 (LEB)

p.192 (LEB)

p.193 (LEB)

p.192 (LEB)

p.193 (LEB)

p.193 (LEB)

SELECT RAISED EDGE

p.194 (LEB)

p.194 (LEB)

TAO

p.197 (FEB) (FT)

p.197 (FEB) (FT)

#EASY

New design sinks with deep bowls and radius "15". Equipped with drain cover, they are entirely made of extra thick stainless steel.

Suggested combinations

Lab In page 219
Easy page 220
B_Free page 116
B_Free page 72
Velvet page 62

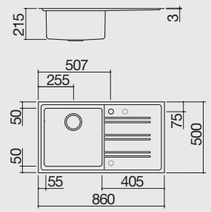
#EASY SINKS
LOWERED EDGE BUILT-IN

86x50 cm Easy lowered edge built-in sink
1 bowl + drainer

LEB

Accessories: 7 8 17 20 25 39

- bowl with radius "15"
- AISI 304 extra thick stainless steel
- 40x40x21.5 h cm bowl
- equipment: 3.5" basket strainer waste, stainless steel drain cover, perimeter overflow
- mixer tap hole: 1 standard hole, 2nd or 3rd hole upon request
- 60 cm base unit for bowl
- 84x48 cm cut-out



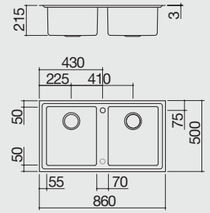
STAINLESS STEEL	**rh drainer**	cod. **1LES91RD**
STAINLESS STEEL	**lh drainer**	cod. **1LES91RS**

86x50 cm Easy lowered edge built-in sink
2 bowls

LEB

Accessories: 7 8 17 20 25 39

- bowls with radius "15"
- AISI 304 extra thick stainless steel
- 34x40x21.5 h cm bowls
- equipment: 3.5" basket strainer waste, stainless steel drain cover, perimeter overflow
- mixer tap hole: 1 standard hole, 2nd hole upon request
- 90 cm base unit for bowls
- 84x48 cm cut-out



STAINLESS STEEL	cod. **1LES92R**

Standard features: *fixing clips, seal, space-saver trap with dishwasher connection, cardboard packaging. The mixer tap is not included.*

Easy sink 1 bowl + drainer

Easy sink 2 bowls + drainer

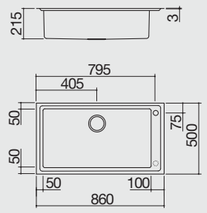
EASY SINKS
LOWERED EDGE BUILT-IN

86x50 cm Easy lowered edge built-in sink
1 bowl

LEB

Accessories: 7 8 17 20 25 39

- bowl with radius “15”
- AISI 304 extra thick stainless steel
- 71x40x21.5 h cm bowl
- equipment: 3.5" basket strainer waste, stainless steel drain cover, perimeter overflow
- mixer tap hole: 1 standard hole, 2nd hole upon request
- 90 cm base unit for bowl
- 84x48 cm cut-out



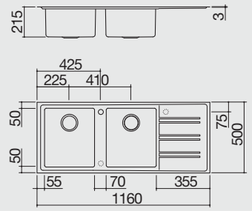
STAINLESS STEEL	cod. **1LES91R**

116x50 cm Easy lowered edge built-in sink
2 bowls + drainer

LEB

Accessories: 7 8 17 20 25 39

- bowls with radius “15”
- AISI 304 extra thick stainless steel
- 34x40x21.5 h cm bowls
- equipment: 3.5" basket strainer waste, stainless steel drain cover, perimeter overflow
- mixer tap hole: 1 standard hole, 2nd or 3rd hole upon request
- 90 cm base unit for bowls
- 114x48 cm cut-out



STAINLESS STEEL	**rh drainer**	cod. **1LES12RD**
STAINLESS STEEL	**lh drainer**	cod. **1LES12RS**

LEB

Suggested combinations

Lab In page 219
Easy page 220
B_Free One page 221

B_Free page 116

B_Free page 72
Velvet page 62

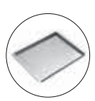
Accessories

7 cod. **1TOF20**

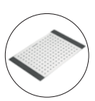
8 cod. **1TOF26**

17 cod. **1VOF**

20 cod. **1VSOF**



25 cod. **1CIVQ**



39 cod. **1CV30**

Standard features: *fixing clips, seal, space-saver trap with dishwasher connection, cardboard packaging. The mixer tap is not included.*

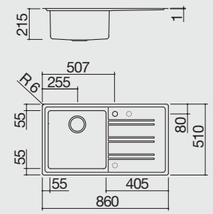
EASY SINKS
FLAT EDGE BUILT-IN AND FLUSH

86x51 cm Easy flat edge built-in and flush sink
1 bowl + drainer

FEB FT NEW

Accessories: 7 8 17 20 25 39

- bowl with radius “15”
- AISI 304 extra thick stainless steel
- 40x40x21.5 h cm bowl
- equipment: 3.5" basket strainer waste, stainless steel drain cover, perimeter overflow
- mixer tap hole: 1 standard hole, 2nd or 3rd hole upon request
- 60 cm base unit for bowl
- 84x49 cm cut-out - flush: see website



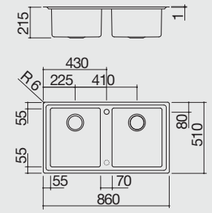
STAINLESS STEEL	**rh drainer**	cod. **1LES91PD**
STAINLESS STEEL	**lh drainer**	cod. **1LES91PS**

86x51 cm Easy flat edge built-in and flush sink
2 bowls

FEB FT

Accessories: 7 8 17 20 25 39

- bowls with radius “15”
- AISI 304 extra thick stainless steel
- 34x40x21.5 h cm bowls
- equipment: 3.5" basket strainer waste, stainless steel drain cover, perimeter overflow
- mixer tap hole: 1 standard hole, 2nd hole upon request
- 90 cm base unit for bowls
- 84x49 cm cut-out - flush: see website



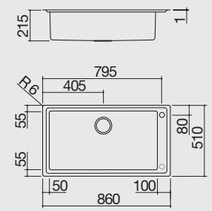
STAINLESS STEEL	cod. **1LES92P**

86x51 cm Easy flat edge built-in and flush sink
1 bowl

FEB FT

Accessories: 7 8 17 20 25 39

- bowl with radius “15”
- AISI 304 extra thick stainless steel
- 71x40x21.5 h cm bowl
- equipment: 3.5" basket strainer waste, stainless steel drain cover, perimeter overflow
- mixer tap hole: 1 standard hole, 2nd hole upon request
- 90 cm base unit for bowl
- 84x49 cm cut-out - flush: see website



STAINLESS STEEL	cod. **1LES91P**

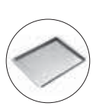
Accessories

7 cod. **1TOF20**

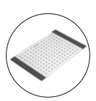
8 cod. **1TOF26**

17 cod. **1VOF**

20 cod. **1VSOF**



25 cod. **1CIVQ**



39 cod. **1CV30**

Standard features: *fixing clips, space-saver trap with dishwasher connection, cardboard packaging. The mixer tap is not included.*

Suggested combinations

Lab In page 219
Easy page 220
B_Free One page 221

B_Free page 116

B_Free page 72
Velvet page 62

FEB

FT

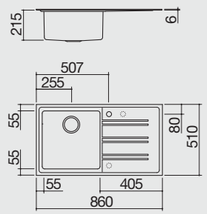
EASY SINKS
SQUARE EDGE BUILT-IN

86x51 cm Easy square edge built-in sink
1 bowl + drainer

SQEB

Accessories: 7 8 17 20 25 39

- bowl with radius “15”
- AISI 304 extra thick stainless steel
- 40x40x21.5 h cm bowl
- equipment: 3.5" basket strainer waste, stainless steel drain cover, perimeter overflow
- mixer tap hole: 1 standard hole, 2nd or 3rd hole upon request
- 60 cm base unit for bowl
- 84x49 cm cut-out



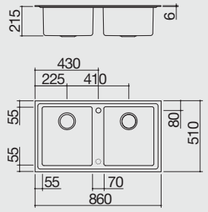
STAINLESS STEEL	**rh drainer**	cod. **1LES91QD**
STAINLESS STEEL	**lh drainer**	cod. **1LES91QS**

86x51 cm Easy square edge built-in sink
2 bowls

SQEB

Accessories: 7 8 17 20 25 39

- bowls with radius “15”
- AISI 304 extra thick stainless steel
- 34x40x21.5 h cm bowls
- equipment: 3.5" basket strainer waste, stainless steel drain cover, perimeter overflow
- mixer tap hole: 1 standard hole, 2nd hole upon request
- 90 cm base unit for bowls
- 84x49 cm cut-out



STAINLESS STEEL		cod. **1LES92Q**

Aesthetic look coordinated with B_Free hobs

EASY sinks and B_FREE hobs are perfectly coordinated thanks to the same type of edge.

Standard features: *fixing clips, seal, space-saver trap with dishwasher connection, cardboard packaging. The mixer tap is not included.*

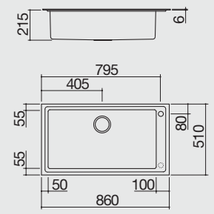
EASY SINKS
SQUARE EDGE BUILT-IN

86x51 cm Easy square edge built-in sink
1 bowl

SQEB

Accessories: 7 8 17 20 25 39

- bowl with radius “15”
- AISI 304 extra thick stainless steel
- 71x40x21.5 h cm bowl
- equipment: 3.5" basket strainer waste, stainless steel drain cover, perimeter overflow
- mixer tap hole: 1 standard hole, 2nd hole upon request
- 90 cm base unit for bowl
- 84x49 cm cut-out



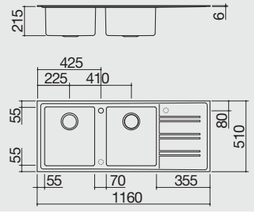
STAINLESS STEEL		cod. **1LES91Q**

116x51 cm Easy square edge built-in sink
2 bowls + drainer

SQEB

Accessories: 7 8 17 20 25 39

- bowls with radius “15”
- AISI 304 extra thick stainless steel
- 34x40x21.5 h cm bowls
- equipment: 3.5" basket strainer waste, stainless steel drain cover, perimeter overflow
- mixer tap hole: 1 standard hole, 2nd or 3rd hole upon request
- 90 cm base unit for bowls
- 114x49 cm cut-out



STAINLESS STEEL	**rh drainer**	cod. **1LES12QD**
STAINLESS STEEL	**lh drainer**	cod. **1LES12QS**

SQEB

Accessories

7 cod. **1TOF20**

8 cod. **1TOF26**

17 cod. **1VOF**

20 cod. **1VSOF**

25 cod. **1CIVQ**

39 cod. **1CV30**

Standard features: *fixing clips, seal, space-saver trap with dishwasher connection, cardboard packaging. The mixer tap is not included.*

Suggested combinations

Lab In page 219
Easy page 220
B_Free One page 221

B_Free page 116

B_Free page 72
Velvet page 62

#B_OPEN

The new B_OPEN sinks, characterised by a minimalist and elegant design, are available with capacious radius "15" bowls and have stainless steel drain covers and perimeter overflow. They are designed for a user who asks for style and practicality from a kitchen.

Suggested combinations

B_Open page 220
Fly Lab page 219
Lab4 page 219
Officina Shower page 223
Flat page 223
Glass page 226
Flexi page 227
Spring page 227

#B_OPEN SINKS FEATURES

#1 PERIMETER OVERFLOW

This device is a safety factor when taps are left on, with perimeter overflow.

#2 BOWL WITH RADIUS "15"

B_OPEN sinks are available with radius "15" bowls.

#3 POP-UP PLUG

It allows you to empty the bowl without having to place your hands inside the bowl. Useful for avoiding splashing or burning yourself, in case the water is hot.

#4 GLASS CHOPPING BOARD

The elegant glass chopping board completes the functionality of the sink.

 # DISPENSER

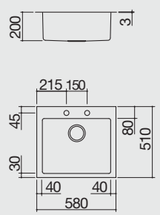
Version with one bowl with B_OPEN mixer tap and COMPACT soap or detergent dispenser replacing the pop-up plug.

B_OPEN SINKS
BUILT-IN

58x51 cm B_Open built-in sink
1 bowl

LEB NEW **Accessories:** 7 8 17 20 25 39

- bowl with radius “15”
- AISI 304 extra thick stainless steel
- 50x40x21.5 h cm bowl
- equipment: 3.5" basket strainer waste, pop-up plug, stainless steel drain cover, perimeter overflow
- mixer tap hole: 2 standard holes
- 60 cm base unit for bowl
- 56x49 cm cut-out

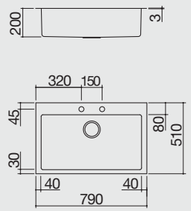


STAINLESS STEEL cod. **1LBO61**

79x51 cm B_Open built-in sink
1 bowl

LEB NEW **Accessories:** 7 8 17 20 25 39

- bowl with radius “15”
- AISI 304 extra thick stainless steel
- 70x40x21.5 h cm bowl
- equipment: 3½" basket strainer waste, pop-up plug, stainless steel drain cover, perimeter overflow
- mixer tap hole: 2 standard holes
- 90 cm base unit for bowl
- 77x49 cm cut-out

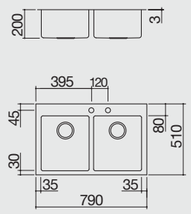


STAINLESS STEEL cod. **1LBO81**

79x51 cm B_Open built-in sink
2 bowls

LEB NEW **Accessories:** 7 8 17 20 25 39

- bowls with radius “15”
- AISI 304 extra thick stainless steel
- 34x40x21.5 h cm bowls
- equipment: 3.5" basket strainer waste, pop-up plug, stainless steel drain cover, perimeter overflow
- mixer tap hole: 2 standard holes
- 90 cm base unit for bowls
- 77x49 cm cut-out



STAINLESS STEEL cod. **1LBO82**

LEB

Accessories

7 cod. **1TOF20**

17 cod. **1VOF**

25 cod. **1CIVQ**

8 cod. **1TOF26**

20 cod. **1VSOF**

39 cod. **1CV30**

Suggested combinations

B_Open page 220
Fly Lab page 219
Lab4 page 219
Officina Shower page 223
Flat page 223
Glass page 226
Flexi page 227
Spring page 227

Standard features: *fixing clips, seal, space-saver trap with dishwasher connection, cardboard packaging. The mixer tap is not included.*

#LAB

The minimalist design of LAB sinks, with radius "0", makes them particularly suit a kitchen environment that expresses a marked predisposition towards a high-tech look.

Suggested combinations

Lab In page 219
Fly Lab page 219
Lab4 page 219
B_Free Telescopic page. 225
Glass page 226
Flexi page 227

Lab page 108

Lab page 68
Velvet page 62

#LAB SINKS FEATURES

SINKS WITH RADIUS "0"

LAB sinks are available with elegant radius "0" bowls.

 # POP-UP PLUG

LAB sinks are equipped with a pop-up plug that allows you to empty the bowl without having to place your hands inside it. Useful for avoiding splashing or burning yourself, in case the water is hot.

 # MATCHING ACCESSORIES

The programme proposes a complete set of aesthetically matching taps and functional accessories, including sliding accessories, characterised by the advanced design synonymous with Barazza's perfect style.

LAB SINKS
BUILT-IN AND FLUSH

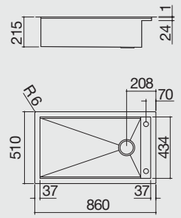
86x51 cm Lab built-in and flush sink
1 bowl with lowering

FEB FT

Accessories: 7 8 17 20 22 25 38

- bowl with radius "0"
- AISI 304 extra thick stainless steel
- 71x43x21.5 h cm bowl
- bowl with lowering for sliding of accessories
- equipment: 3.5" basket strainer waste, pop-up plug, overflow
- mixer tap hole: 2 standard holes
- 90 cm base unit for bowl
- 84x49 cm cut-out - flush: see website

- reversible sink



STAINLESS STEEL cod. **1LLB95**

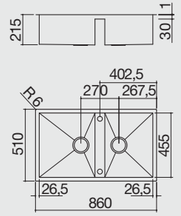
86x51 cm Lab built-in and flush sink
2 bowls

FEB FT

Accessories: 9 18 21 38

- bowls with radius "0"
- AISI 304 extra thick stainless steel
- 39.5x45x21.5 h cm and 34x45x21.5 h cm bowls
- equipment: 3.5" basket strainer waste, pop-up plug, overflow
- mixer tap hole: 2 standard holes
- 90 cm base unit for bowls
- 84x49 cm cut-out - flush: see website

- reversible sink



STAINLESS STEEL cod. **1LLB952**

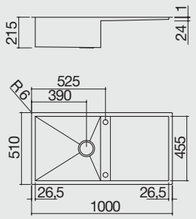
100x51 cm Lab built-in and flush sink
1 bowl + drainer

FEB FT

Accessories: 9 18 21 38

- bowl with radius "0"
- AISI 304 extra thick stainless steel
- 46x45x21.5 h cm bowl
- equipment: 3.5" basket strainer waste, pop-up plug, overflow
- mixer tap hole: 2 standard holes
- 60 cm base unit for bowl
- 98x49 cm cut-out - flush: see website

- reversible sink



STAINLESS STEEL cod. **1LLB105**

***Standard features**: fixing clips, space-saver trap with dishwasher connection, cardboard packaging. The mixer tap is not included.*

LAB SINKS
BUILT-IN AND FLUSH

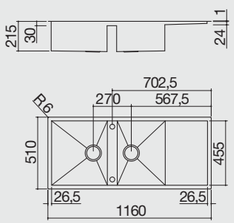
116x51 cm Lab built-in and flush sink
2 bowls + drainer

FEB FT

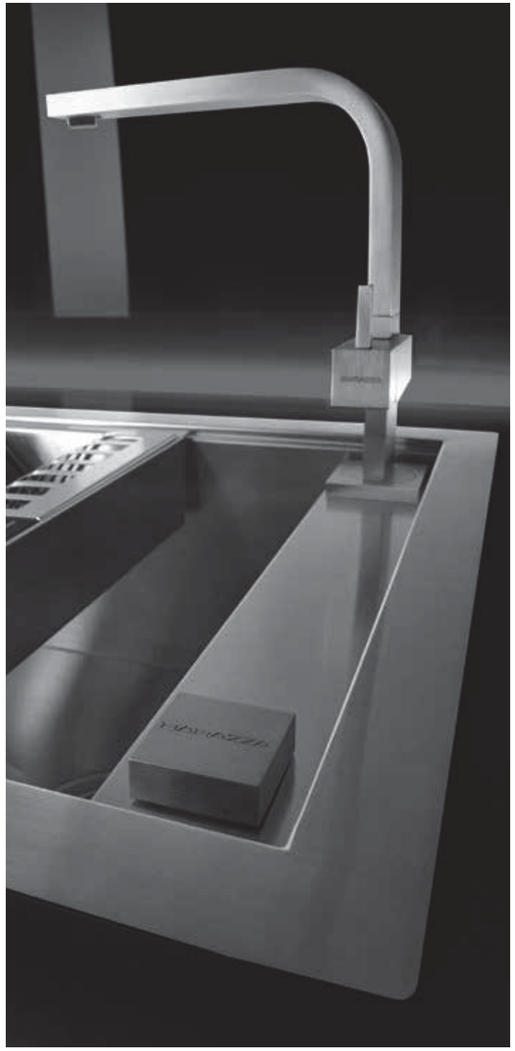
Accessories: 9 18 21 38

- bowls with radius "0"
- AISI 304 extra thick stainless steel
- 39.5x45x21.5 h cm and 34x45x21.5 h cm bowls
- equipment: 3.5" basket strainer waste, pop-up plug, overflow
- mixer tap hole: 2 standard holes
- 90 cm base unit for bowls
- 114x49 cm cut-out - flush: see website

- reversible sink



STAINLESS STEEL cod. **1LLB125**



FEB

FT

Accessories

7 cod. **1TOF20**

8 cod. **1TOF26**

9 cod. **1TLB23**

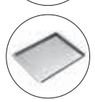
17 cod. **1VOF**

18 cod. **1VLB**

20 cod. **1VSOF**

21 cod. **1VSLB**

22 cod. **1GLLB**



25 cod. **1CIVQ**

38 cod. **1CPI**

***Standard features**: fixing clips, space-saver trap with dishwasher connection, cardboard packaging. The mixer tap is not included.*

Suggested combinations

Lab In page 219
Fly Lab page 219
Lab4 page 219
B_Free Telescopic page 225
Glass page 226
Flexi page 227

Lab page 108

Lab page 68
Velvet page 62

LAB SINKS WITH COVER FEATURES

 # FUNCTIONAL AESTHETIC

Elegance and practicality are fully expressed in the design of the exclusive LAB sink with bowl radius "0" and stainless steel removable cover. The supplied telescopic tap, is extremely practical. LAB with cover collection also offers coordinated hobs.

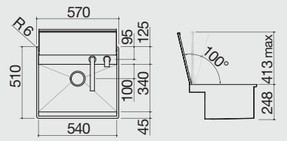
LAB SINKS WITH COVER BUILT-IN AND FLUSH

57x51 cm built-in and flush Lab sink with cover
1 bowl with cover + mixer tap

FEB FT NEW

Accessories: 38

- bowl with radius "0"
- AISI 304 extra thick stainless steel
- 54x34x24.5 h cm bowl
- stainless steel removable cover with manual opening
- equipment: 3.5" basket strainer waste, perimeter overflow, telescopic mixer tap 1RUBMBFA
- mixer tap hole: 2 standard holes
- 60 cm base unit for bowl
- 56x49 cm cut-out - flush: see website



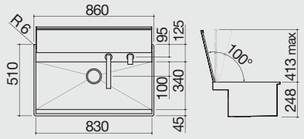
STAINLESS STEEL cod. **1LLB60**

86x51 cm built-in and flush Lab sink with cover
1 bowl with cover + mixer tap

FEB FT

Accessories: 38

- bowl with radius "0"
- AISI 304 extra thick stainless steel
- 83x34x24.5 h cm bowl
- stainless steel removable cover with manual opening
- equipment: 3.5" basket strainer waste, perimeter overflow, telescopic mixer tap 1RUBMBFA
- mixer tap hole: 2 standard holes
- 90 cm base unit for bowl
- 85x49 cm cut-out - flush: see website



STAINLESS STEEL cod. **1LLB90**

FEB

FT

Standard features: *fixing clips, space-saver trap with dishwasher connection, cardboard packaging.*

Accessories

38
cod. **1CPI**

Suggested combinations

Lab page 108
Lab with cover page 115

Lab page 68
Velvet page 62

#B_FREE

B_FREE sinks are fitted with a square basket strainer waste and perimeter overflow, available with radius "0" along the corners and "12" on the bottom of the bowl, to make cleaning easy maintaining the purity of the design. B_FREE sinks are a perfect combination of aesthetics and functionality.

Suggested combinations

B_Free One page 221
B_Free Kit page 225
B_Free Telescopic page 225
Glass page 226
Spring page 227

B_Free page 116

B_Free page 72
Velvet page 62

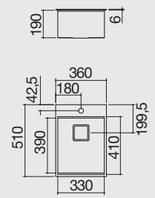
#B_FREE SINKS BUILT-IN

36x51 cm B_Free built-in sink
1 bowl with lowering

SQEB

Accessories: 6 19 37

- AISI 304 extra thick stainless steel
- 33x39x19 h cm bowl
- bowl with lowering for sliding of accessories
- equipment: 3.5" square basket strainer waste plus, perimeter overflow
- vertical bowl corners r. “0”
- bottom bowl corners r. “12”
- mixer tap hole: 1 standard hole
- 40 cm base unit for bowl
- 34x49 cm cut-out



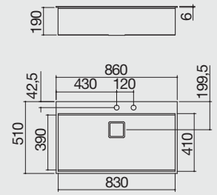
STAINLESS STEEL cod. **1LBF36**

86x51 cm B_Free built-in sink
1 bowl with lowering

SQEB

Accessories: 6 19 37

- AISI 304 extra thick stainless steel
- 83x39x19 h cm bowl
- bowl with lowering for sliding of accessories
- equipment: 3.5" square basket strainer waste plus, pop-up plug, perimeter overflow
- vertical bowl corners r. “0”
- bottom bowl corners r. “12”
- mixer tap hole: 2 standard holes
- 90 cm base unit for bowl
- 84x49 cm cut-out



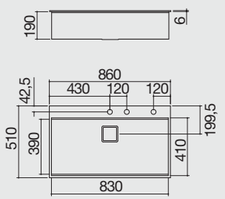
STAINLESS STEEL cod. **1LBF91**

86x51 cm B_Free built-in sink
1 bowl with lowering + accessories and mixer tap kit

SQEB

Accessories: 37

- AISI 304 extra thick stainless steel
- 83x39x19 h cm bowl
- bowl with lowering for sliding of accessories
- equipment: 3.5" square basket strainer waste plus, perimeter overflow, multi-use stainless steel and black polyethylene chopping board 1TBF, stainless steel colander 1VBF, B_Free Kit mixer tap with pull-out spray head 1RUBMBFRK
- vertical bowl corners r. “0”
- bottom bowl corners r. “12”
- mixer tap hole: 3 standard holes
- 90 cm base unit for bowl
- 84x49 cm cut-out



STAINLESS STEEL cod. **1LBF91K**

Multi-use chopping board

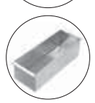
A wide range of accessories complete the functional aspect of B_FREE sinks, amongst which the stainless steel and black polyethylene multi-use chopping board features; it can also be used as a bowl cover and drainer.

***Standard features**: fixing clips, seal, space-saver trap with dishwasher connection, cardboard packaging. The mixer tap is not included for sinks code 1LBF36 and 1LBF91.*

SQEB

Accessories

6 cod. **1TBF**



19 cod. **1VBF**

37 cod. **1PGBF**

#B_FAST

The new B_FAST sinks, equipped with practical drainer and perimeter overflow, are available in different sizes and variants, in order to meet the specific requirements of the kitchen environment.

Suggested combinations

B_Fast page 221
Officina Shower page 223
B_Fast Telescopic page 225
Spring page 227

#B_FAST SINKS FEATURES

#1 DRAINER

The drainer of the B_FAST sinks is both functional and ergonomic.

#2 B_FAST MIXER TAP

B_FAST sinks have elegant taps coordinated with the range.

#3 PERIMETER OVERFLOW

B_FAST sinks have an elegant perimeter overflow.

 # CORNER VERSION

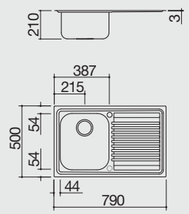
The B_FAST sinks are available in different sizes and in the corner version.

B_FAST SINKS
BUILT-IN

79x50 cm B_Fast built-in sink
1 bowl + drainer

LEB NEW **Accessories:** 3 5 12 14 24 38

- AISI 304 stainless steel
- 34x39x21 h cm bowl
- equipment: 3.5" basket strainer waste, perimeter overflow
- mixer tap hole: 1 standard hole, 2nd hole upon request
- 45 cm base unit for bowl
- 77x48 cm cut-out

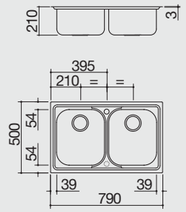


STAINLESS STEEL	**rh drainer**	cod. **1LFS81D**
STAINLESS STEEL	**lh drainer**	cod. **1LFS81S**

79x50 cm B_Fast built-in sink
2 bowls

LEB NEW **Accessories:** 3 5 12 14 24 38

- AISI 304 stainless steel
- 34x39x21 h cm bowls
- equipment: 3.5" basket strainer waste, perimeter overflow
- mixer tap hole: 1 standard hole, 2nd hole upon request
- 80 cm base unit for bowls
- 77x48 cm cut-out

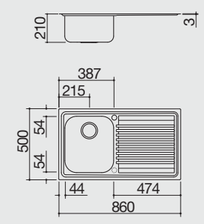


STAINLESS STEEL		cod. **1LFS82**

86x50 cm B_Fast built-in sink
1 bowl + drainer

LEB NEW **Accessories:** 3 5 12 14 24 38

- AISI 304 stainless steel
- 34x39x21 h cm bowl
- equipment: 3.5" basket strainer waste, perimeter overflow
- mixer tap hole: 1 standard hole, 2nd hole upon request
- 45 cm base unit for bowl
- 84x48 cm cut-out



STAINLESS STEEL	**rh drainer**	cod. **1LFS91D**
STAINLESS STEEL	**lh drainer**	cod. **1LFS91S**

B_Fast Telescopic mixer tap

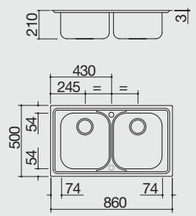
Standard features: *fixing clips, seal, space-saver trap with dishwasher connection, cardboard packaging. The mixer tap is not included.*

B_FAST SINKS
BUILT-IN

86x50 cm B_Fast built-in sink
2 bowls

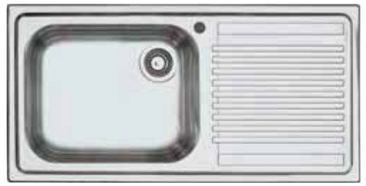
LEB NEW **Accessories:** 3 5 12 14 24 38

- AISI 304 stainless steel
- 34x39x21 h cm bowls
- equipment: 3.5" basket strainer waste, perimeter overflow
- mixer tap hole: 1 standard hole, 2nd hole upon request
- 90 cm base unit for bowls
- 84x48 cm cut-out



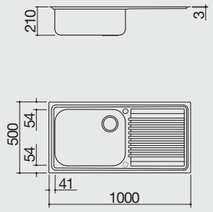
STAINLESS STEEL		cod. **1LFS92**

100x50 cm B_Fast built-in sink
1 bowl + drainer



LEB NEW **Accessories:** 11 38

- AISI 304 stainless steel
- 50x40x21 h cm bowl
- equipment: 3.5" basket strainer waste, perimeter overflow
- mixer tap hole: 1 standard hole, 2nd hole upon request
- 60 cm base unit for bowl
- 98x48 cm cut-out

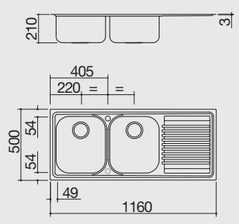


STAINLESS STEEL	**rh drainer**	cod. **1LFS10D**
STAINLESS STEEL	**lh drainer**	cod. **1LFS10S**

116x50 cm B_Fast built-in sink
2 bowls + drainer

LEB NEW **Accessories:** 3 5 12 14 24 38

- AISI 304 stainless steel
- 34x39x21 h cm bowls
- equipment: 3.5" basket strainer waste, perimeter overflow
- mixer tap hole: 1 standard hole, 2nd hole upon request
- 80 cm base unit for bowls
- 114x48 cm cut-out



STAINLESS STEEL	**rh drainer**	cod. **1LFS12D**
STAINLESS STEEL	**lh drainer**	cod. **1LFS12S**

B_Fast mixer tap and stainless steel bowl cover

Standard features: *fixing clips, seal, space-saver trap with dishwasher connection, cardboard packaging. The mixer tap is not included.*

LEB

B_FAST SINKS
BUILT-IN

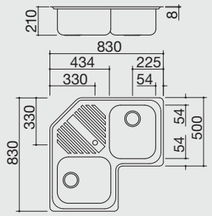
83x83 cm B_Fast built-in sink
2 corner bowls and drainer

SEB

NEW

Accessories: 3 5 12 14 24 38

- AISI 304 stainless steel
- 34x39x21 h cm bowls
- equipment: 3.5" basket strainer waste, perimeter overflow
- mixer tap hole: 1 standard hole
- 90x90 cm base unit for bowls
- cut-out: see website

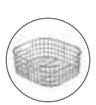


STAINLESS STEEL cod. **1LFS82A**

B_Fast corner sink

SEB

Accessories


3 cod. **1CREI**

5 cod. **1CREIM**

11 cod. **1TRES**

12 cod. **1TRE**

14 cod. **1TREP**

24 cod. **1CI91**

38 cod. **1CPI**

***Standard features**: fixing clips, seal, space-saver trap with dishwasher connection, cardboard packaging. The mixer tap is not included.*

Suggested combinations

B_Fast page 221
Officina Shower page 223
B_Fast Telescopic page 225
Spring page 227

The SPRING mixer tap, with its 360° rotation, is the ideal solution to increase the functionality of the B_FAST corner sink.

B_LEVEL

The B_LEVEL sinks stand out for functionality and versatility united with highly recognisable design.

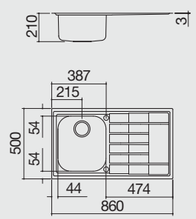
B_LEVEL SINKS BUILT-IN

86x50 cm B_Level built-in sink
1 bowl + drainer

LEB

Accessories: 3 5 12 14 24 38

- AISI 304 extra thick stainless steel
- 34x39x21 h cm bowl
- equipment: 3.5" basket strainer waste, pop-up plug, overflow
- mixer tap hole: 2 standard holes
- 45 cm base unit for bowl
- 84x48 cm cut-out



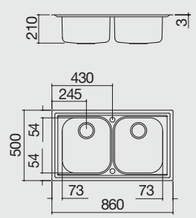
STAINLESS STEEL	**rh drainer**	cod. **1LLV90/1D**
STAINLESS STEEL	**lh drainer**	cod. **1LLV90/1S**

86x50 cm B_Level built-in sink
2 bowls

LEB

Accessories: 3 5 12 14 24 38

- AISI 304 extra thick stainless steel
- 34x39x21 h cm bowls
- equipment: 3.5" basket strainer waste, pop-up plug, overflow
- mixer tap hole: 2 standard holes
- 90 cm base unit for bowls
- 84x48 cm cut-out



STAINLESS STEEL		cod. **1LLV90/2**

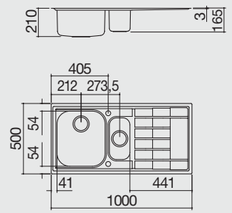
B_LEVEL SINKS BUILT-IN

100x50 cm B_Level built-in sink
1 bowl and a half + drainer

LEB

Accessories: 3 5 12 13 14 16 24 38

- AISI 304 extra thick stainless steel
- 34x39x21 h cm and 15x30x16.5 h cm bowls
- equipment: 3.5" basket strainer waste, pop-up plug, overflow
- mixer tap hole: 2 standard holes
- 60 cm base unit for bowls
- 98x48 cm cut-out



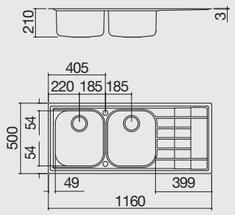
STAINLESS STEEL	**rh drainer**	cod. **1LLV100/D**
STAINLESS STEEL	**lh drainer**	cod. **1LLV100/S**

116x50 cm B_Level built-in sink
2 bowls + drainer

LEB

Accessories: 3 5 12 14 24 38

- AISI 304 extra thick stainless steel
- 34x39x21 h cm bowls
- equipment: 3.5" basket strainer waste, pop-up plug, overflow
- mixer tap hole: 2 standard holes
- 80 cm base unit for bowls
- 114x48 cm cut-out



STAINLESS STEEL	**rh drainer**	cod. **1LLV120/2D**
STAINLESS STEEL	**lh drainer**	cod. **1LLV120/2S**

B_Level sink 2 bowls + drainer

LEB

Accessories

3 cod. **1CREI**

5 cod. **1CREIM**

12 cod. **1TRE**

13 cod. **1TREPM**

14 cod. **1TREP**

16 cod. **1SCP**

24 cod. **1CI91**

38 cod. **1CPI**

Standard features: *fixing clips, seal, space-saver trap with dishwasher connection, cardboard packaging. The mixer tap is not included.*

Suggested combinations

B_Level page 221
B_Fast page 221
Officina Shower page 223

#SELECT

SELECT is a complete range of sinks, available in numerous shapes and sizes, characterised by the unusual texture with circular patterns. A very advanced design, meant for the consumers looking for exclusive details.

Suggested combinations

Select page 222
Select One page 222
Select Shower page 222

Select page 126

Select page 80

#SELECT SINKS FEATURES

 # WIDE RANGE

The SELECT sinks meet every space requirement thanks to the different types of sizes, with one or two bowls, with or without drainer.

 # RAISED EDGE

Barazza offers three SELECT sinks with raised edges, which feature a reworked design and allow liquids to be contained within the basin.

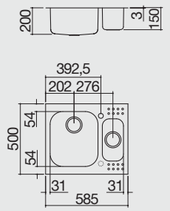
SELECT SINKS BUILT-IN

58.5x50 cm Select built-in sink
1 bowl and a half

LEB

Accessories: 3 5 12 13 14 16 24 38

- AISI 304 extra thick stainless steel
- 34x39x19.5 h cm and 15x30x15 h cm bowls
- equipment: 3.5" basket strainer waste, overflow
- mixer tap hole: 1 standard hole, 2nd hole upon request
- 60 cm base unit for bowls
- 56x48 cm cut-out



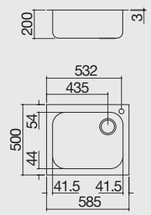
STAINLESS STEEL cod. **1IS6060**

58.5x50 cm Select built-in sink
1 bowl

LEB

Accessories: 11 38

- AISI 304 extra thick stainless steel
- 50x40x20 h cm bowl
- equipment: 3.5" basket strainer waste, overflow
- mixer tap hole: 1 standard hole
- 60 cm base unit for bowl
- 56x48 cm cut-out



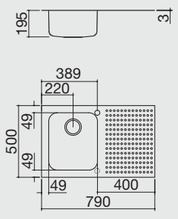
STAINLESS STEEL cod. **1IS6060/1**

79x50 cm Select built-in sink
1 bowl + supporting surface

LEB

Accessories: 3 5 12 14 24 38

- AISI 304 extra thick stainless steel
- 34x39x19.5 h cm bowl
- equipment: 3.5" basket strainer waste, overflow
- mixer tap hole: 1 standard hole, 2nd hole upon request
- 45 cm base unit for bowl
- 77x48 cm cut-out



STAINLESS STEEL	**right side supporting surface**	cod. **1IS8060/1D**
STAINLESS STEEL	**left side supporting surface**	cod. **1IS8060/1S**

Select Texture

The exclusive SELECT texture with circular patterns gives the sink a unique style, typical of Barazza products.

***Standard features**: fixing clips, seal, space-saver trap with dishwasher connection, cardboard packaging. The mixer tap is not included.*

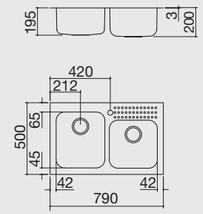
SELECT SINKS BUILT-IN

79x50 cm Select built-in sink
2 bowls

LEB

Accessories: 2 3 5 12 14 23 24 38

- AISI 304 extra thick stainless steel
- 34x39x19.5 h cm and 33x33x20 h cm bowls
- equipment: 3.5" basket strainer waste, overflow
- mixer tap hole: 1 standard hole
- 80 cm base unit for bowls
- 77x48 cm cut-out



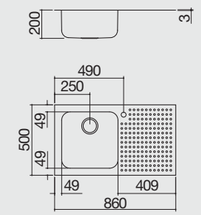
STAINLESS STEEL cod. **1IS8060/2**

86x50 cm Select built-in sink
1 bowl + supporting surface

LEB

Accessories: 11 38

- AISI 304 extra thick stainless steel
- 40x40x20 h cm bowl
- equipment: 3.5" basket strainer waste, overflow
- mixer tap hole: 1 standard hole
- 60 cm base unit for bowl
- 84x48 cm cut-out



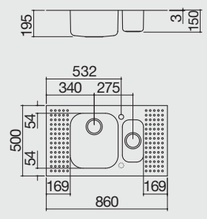
STAINLESS STEEL	**right side supporting surface**	cod. **1IS9060/1D**
STAINLESS STEEL	**left side supporting surface**	cod. **1IS9060/1S**

86x50 cm Select built-in sink
1 bowl and a half + 2 side supporting surfaces

LEB

Accessories: 3 5 12 13 14 16 24 38

- AISI 304 extra thick stainless steel
- 34x39x19.5 h cm and 15x30x15 h cm bowls
- equipment: 3.5" basket strainer waste, overflow
- mixer tap hole: 1 standard hole, 2nd hole upon request
- 60 cm base unit for bowls
- 84x48 cm cut-out



STAINLESS STEEL cod. **1IS9060**

***Standard features**: fixing clips, seal, space-saver trap with dishwasher connection, cardboard packaging. The mixer tap is not included.*

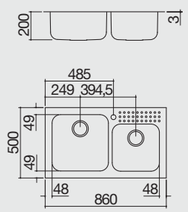
SELECT SINKS BUILT-IN

86x50 cm Select built-in sink
2 bowls

LEB

Accessories: 2 11 23 38

- AISI 304 extra thick stainless steel
- 40x40x20 h cm and 33x33x20 h cm bowls
- equipment: 3.5" basket strainer waste, overflow
- mixer tap hole: 1 standard hole
- 90 cm base unit for bowls
- 84x48 cm cut-out



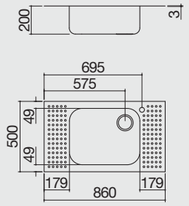
STAINLESS STEEL	cod. **1IS9060/2**

86x50 cm Select built-in sink
1 bowl + 2 side supporting surfaces

LEB

Accessories: 11 38

- AISI 304 extra thick stainless steel
- 50x40x20 h cm bowl
- equipment: 3.5" basket strainer waste, overflow
- mixer tap hole: 1 standard hole
- 60 cm base unit for bowl
- 84x48 cm cut-out



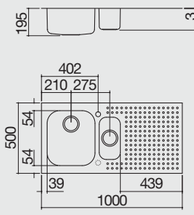
STAINLESS STEEL	cod. **1IS9060/1**

100x50 cm Select built-in sink
1 bowl and a half + supporting surface

LEB

Accessories: 3 5 12 13 14 16 24 38

- AISI 304 extra thick stainless steel
- 34x39x19.5 h cm and 15x30x15 h cm bowls
- equipment: 3.5" basket strainer waste, overflow
- mixer tap hole: 1 standard hole, 2nd hole upon request
- 60 cm base unit for bowls
- 98x48 cm cut-out



STAINLESS STEEL	**right side supporting surface**	cod. **1IS10060D**
STAINLESS STEEL	**left side supporting surface**	cod. **1IS10060S**

LEB

Suggested combinations

Select page 222
Select page 126
Select page 80
Select One page 222
Select Shower page 222

***Standard features**: fixing clips, seal, space-saver trap with dishwasher connection, cardboard packaging. The mixer tap is not included.*

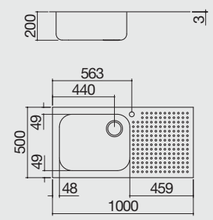
SELECT SINKS BUILT-IN

100x50 cm Select built-in sink
1 bowl + supporting surface

LEB

Accessories: 11 38

- AISI 304 extra thick stainless steel
- 50x40x20 h cm bowl
- equipment: 3.5" basket strainer waste, overflow
- mixer tap hole: 1 standard hole
- 60 cm base unit for bowl
- 98x48 cm cut-out



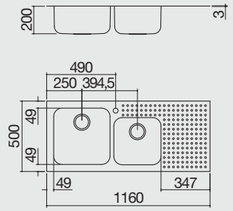
STAINLESS STEEL	**right side supporting surface**	cod. **1IS10060/1D**
STAINLESS STEEL	**left side supporting surface**	cod. **1IS10060/1S**

116x50 cm Select built-in sink
2 bowls + supporting surface

LEB

Accessories: 2 11 23 38

- AISI 304 extra thick stainless steel
- 40x40x20 h cm and 33x33x20 h cm bowls
- equipment: 3.5" basket strainer waste, overflow
- mixer tap hole: 1 standard hole
- 90 cm base unit for bowls
- 114x48 cm cut-out



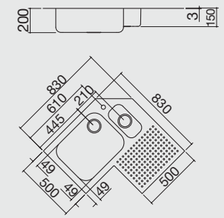
STAINLESS STEEL	**right side supporting surface**	cod. **1IS12060/2D**
STAINLESS STEEL	**left side supporting surface**	cod. **1IS12060/2S**

83x83 cm Select built-in sink
2 corner bowls + supporting surface

LEB

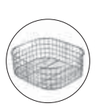
Accessories: 11 13 16 38

- AISI 304 extra thick stainless steel
- 50x40x20 h cm and 15x30x15 h cm bowls
- equipment: 3.5" basket strainer waste, overflow
- mixer tap hole: 1 standard hole
- 90 cm base unit for bowls
- cut-out: see website

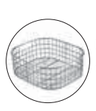


STAINLESS STEEL	**right side supporting surface**	cod. **1IS9090D**
STAINLESS STEEL	**left side supporting surface**	cod. **1IS9090S**

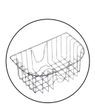
Accessories



2 cod. **1CQI**



3 cod. **1CREI**



5 cod. **1CREIM**

11 cod. **1TRES**

12 cod. **1TRE**

13 cod. **1TREPM**

14 cod. **1TREP**

16 cod. **1SCP**

23 cod. **1CI33**

24 cod. **1CI91**

38 cod. **1CPI**

***Standard features**: fixing clips, seal, space-saver trap with dishwasher connection, cardboard packaging. The mixer tap is not included.*

SELECT RAISED EDGE SINKS BUILT-IN

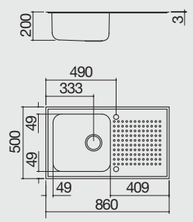
86x50 cm Select raised edge built-in sink
1 bowl + drainer

LEB

Accessories: 11 38

- AISI 304 extra thick stainless steel
- 40x40x20 h cm bowl
- equipment: 3.5" basket strainer waste, pop-up plug, overflow
- mixer tap hole: 2 standard holes
- 60 cm base unit for bowl
- 84x48 cm cut-out

- reversible sink



STAINLESS STEEL cod. **1ISB9060**

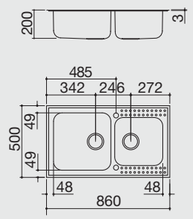
86x50 cm Select raised edge built-in sink
2 bowls

LEB

Accessories: 2 11 23 38

- AISI 304 extra thick stainless steel
- 40x40x20 h cm and 33x33x20 h cm bowls
- equipment: 3.5" basket strainer waste, pop-up plug, overflow
- mixer tap hole: 2 standard holes
- 90 cm base unit for bowls
- 84x48 cm cut-out

- reversible sink



STAINLESS STEEL cod. **1ISB9060/2**

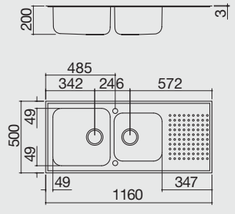
116x50 cm Select raised edge built-in sink
2 bowls + drainer

LEB

Accessories: 2 11 23 38

- AISI 304 extra thick stainless steel
- 40x40x20 h cm and 33x33x20 h cm bowls
- equipment: 3.5" basket strainer waste, pop-up plug, overflow
- mixer tap hole: 2 standard holes
- 90 cm base unit for bowls
- 114x48 cm cut-out

- reversible sink



STAINLESS STEEL cod. **1ISB12060/2**

Accessories

2 cod. **1CQI**

11 cod. **1TRES**

23 cod. **1CI33**

38 cod. **1CPI**

LEB

Suggested combinations

Select page 222
Select One p. 222
Select Shower page 222

Select page 126

Select page 80

***Standard features**: fixing clips, seal, space-saver trap with dishwasher connection, cardboard packaging. The mixer tap is not included.*

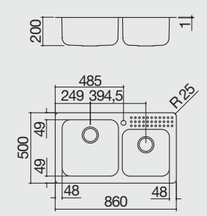
SELECT FLAT SINKS BUILT-IN AND FLUSH

86x50 cm Select Flat built-in and flush sink
2 bowls

FEB FT

Accessories: 2 11 23 38

- AISI 304 extra thick stainless steel
- 40x40x20 h cm and 33x33x20 h cm bowls
- equipment: 3.5" basket strainer waste, overflow
- mixer tap hole: 1 standard hole
- 90 cm base unit for bowls
- 84x48 cm cut-out - flush: see website



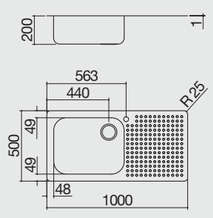
STAINLESS STEEL cod. **1FS9060/2**

100x50 cm Select Flat built-in and flush sink
1 bowl + supporting surface

FEB FT

Accessories: 11 38

- AISI 304 extra thick stainless steel
- 50x40x20 h cm bowl
- equipment: 3.5" basket strainer waste, overflow
- mixer tap hole: 1 standard hole
- 60 cm base unit for bowl
- 98x48 cm cut-out - flush: see website



STAINLESS STEEL **right side supporting surface** cod. **1FS10060/1D**

STAINLESS STEEL **left side supporting surface** cod. **1FS10060/1S**

Select Flat edge

FEB

FT

Accessories

2 cod. **1CQI**

11 cod. **1TRES**

23 cod. **1CI33**

38 cod. **1CPI**

Suggested combinations

Select page 222
Select One page 222
Select Shower page 222

Select page 126

Select page 80

***Standard features**: fixing clips, space-saver trap with dishwasher connection, cardboard packaging. The mixer tap is not included.*

#TAO

The originality of the design makes TAO bowls unique: rounded lines, curved and deep shapes recall water flow.

Suggested combinations

Tao page 223
Tao page 132
Tao page 88

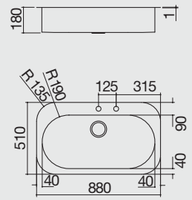
#TAO SINKS BUILT-IN AND FLUSH

88x51 cm Tao built-in and flush sink
1 bowl

FEB FT

Accessories: 15 38

- AISI 304 extra thick stainless steel
- 80x38x18 h cm bowl
- equipment: 3.5" basket strainer waste, pop-up plug, overflow
- mixer tap hole: 2 standard holes
- 90 cm base unit for bowl
- cut-out: see website - flush: see website



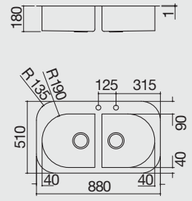
STAINLESS STEEL cod. **1LTA90**

88x51 cm Tao built-in and flush sink
2 bowls

FEB FT

Accessories: 15 38

- AISI 304 extra thick stainless steel
- 37.5x38x18 h cm bowl
- equipment: 3.5" basket strainer waste, pop-up plug, overflow
- mixer tap hole: 2 standard holes
- 90 cm base unit for bowls
- cut-out: see website - flush: see website



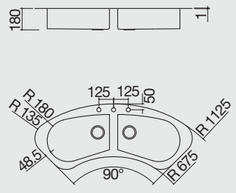
STAINLESS STEEL cod. **1LTA92**

Tao curved built-in and flush sink
2 bowls

FEB FT

Accessories: 38

- AISI 304 extra thick stainless steel
- 50x30x18 h cm bowl
- equipment: 3.5" basket strainer waste, 2 pop-up plugs, overflow
- mixer tap hole: 3 standard holes
- 120 cm base unit for bowls
- cut-out: see website - flush: see website



STAINLESS STEEL cod. **1LTA120C**

FEB

FT

Accessories

15 cod. **1KSTT**

38 cod. **1CPI**

Standard features: *fixing clips, space-saver trap with dishwasher connection, cardboard packaging. The mixer tap is not included.*

#SQUARE BOWLS

A wide range of modular SQUARE BOWLS, available in different compositions; each bowl can be selected according to individual taste and can be freely matched to all Barazza products.

SQUARE BOWLS R. "15" p. 204

SQUARE BOWLS R. "12" p. 208

SQUARE BOWLS R. "0" p. 210

Barazza SQUARE SINKS come in a wide selection of sizes, varied radius types and with different installation solutions, flush, built-in and undermounted; a wide range of matching taps is also available.

SQUARE BOWLS FEATURES AND INSTALLATION

ROUND BASKET STRAINER WASTE

Barazza basket strainer waste plus are approved by LGA that certifies 100% conformity with Norm EN274. Stronger, thanks to the increased thickness of the stainless steel and plastic materials, they are equipped with seals that ensure the water remains in the bowl, always acting 100% in compliance with the Norm, even in case of a dirty bowl. Maximum water-tightness even in the joining between the trap and the basket strainer waste, whose screw, in order to avoid deformation of plastic components owing to thermal shock, is protected by a brass bushing. The 3.5" basket strainer waste allows the Barazza waste disposers to be used (compatibility with other manufacturers' waste disposers is not guaranteed).

SQUARE BASKET STRAINER WASTE

Some bowls are equipped with square basket strainer waste plus, matched to the perimeter overflow.

OVERFLOW

The device is provided with all Barazza bowls and is a safety feature in case taps are left running. Dependent on the aesthetic design of the sink, the overflow may have slots or perimeter target.

RADIUS “15”

RADIUS “12”

RADIUS “0”

The bowls can have three types of exclusive radius: Radius "15", Radius "12", Radius "0".

FLAT EDGE BUILT-IN (FEB)

The edge is perceptible only to the touch and facilitates installation.

FLUSH (FT)

It gives perfect alignment with the top, to create a never-ending surface.

BUILT-IN UNDERMOUNTED (ST)

The sinks are elegantly installed underneath the work surface.

Built-in double square bowl sink with radius “15” with Flexi mixer tap.

SQUARE BOWLS MODULES

20 | 30/40 | 50/60 | 70/80 | 80/90

RADIUS “15”

p.205 (FEB) (FT) (UM)

p.205 (FEB) (FT) (UM)

p.206 (FEB) (FT) (UM)

p.206 (FEB) (FT) (UM)

p.207 (FEB) (FT) (UM)

RADIUS “12”

p.208 (FEB) (FT) (UM)

p.209 (FEB) (FT) (UM)

p.209 (FEB) (FT) (UM)

RADIUS “0”

p.211 (FEB) (FT) (UM)

p.211 (FEB) (FT) (UM)

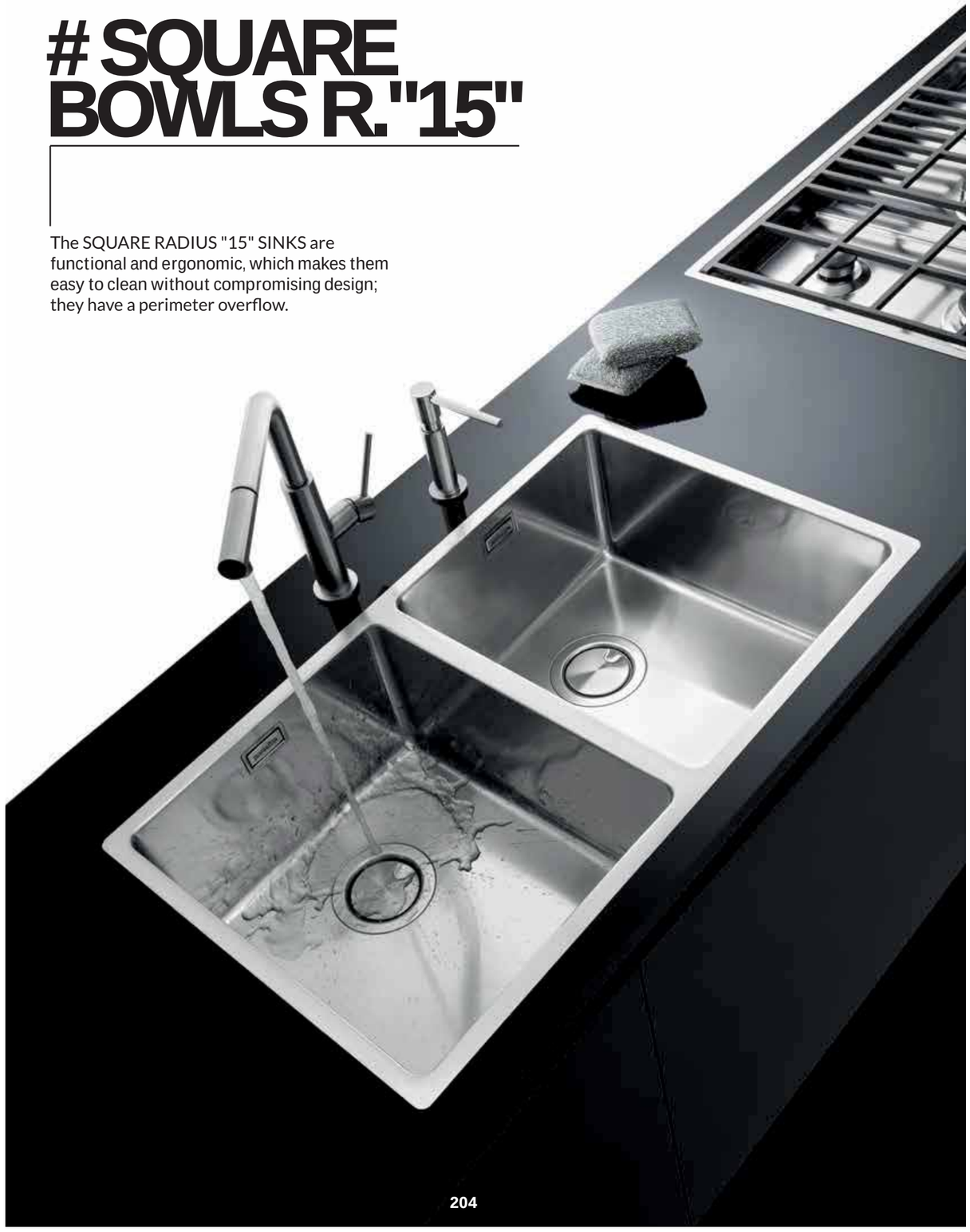
p.212 (FEB) (FT) (UM) p.212 (FEB) (FT)

p.212 (FEB) (FT) (UM) p.213 (FEB) (FT)

p.213 (FEB) (FT)

SQUARE BOWLS R."15"

The SQUARE RADIUS "15" SINKS are functional and ergonomic, which makes them easy to clean without compromising design; they have a perimeter overflow.



SQUARE BOWLS R."15" BUILT-IN, FLUSH AND UNDERMOUNTED

18x40 cm built-in, flush and undermounted square bowl with radius "15"

FEB FT UM

Accessories: 17 38

NEW

- AISI 304 extra thick stainless steel
- 18x40x14 h cm bowl
- equipment: 3.5" basket strainer waste, perimeter overflow
- 40 cm base unit for bowl
- 20x42 cm cut-out + **notch for overflow**
- flush and undermounted: see website

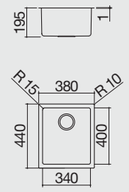
STAINLESS STEEL	**built-in and flush**	cod. **1X1840I**
STAINLESS STEEL	**undermounted**	cod. **1X1840S**

34x40 cm built-in, flush and undermounted square bowl with radius "15"

FEB FT UM

Accessories: 7 8 17 20 25 38 39

- AISI 304 extra thick stainless steel
- 34x40x19.5 h cm bowl
- equipment: 3.5" basket strainer waste, perimeter overflow
- 45 cm base unit for bowl
- 36x42 cm cut-out + **notch for overflow**
- flush and undermounted: see website



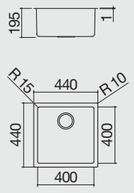
STAINLESS STEEL	**built-in and flush**	cod. **1X3440I**
STAINLESS STEEL	**undermounted**	cod. **1X3440S**

40x40 cm built-in, flush and undermounted square bowl with radius "15"

FEB FT UM

Accessories: 7 8 17 20 25 38 39

- AISI 304 extra thick stainless steel
- 40x40x19.5 h cm bowl
- equipment: 3.5" basket strainer waste, perimeter overflow
- 60 cm base unit for bowl
- 42x42 cm cut-out + **notch for overflow**
- flush and undermounted: see website



STAINLESS STEEL	**built-in and flush**	cod. **1X4040I**
STAINLESS STEEL	**undermounted**	cod. **1X4040S**

Radius "15"

Standard features: *fixing clips, space-saver trap with dishwasher connection, cardboard packaging.*

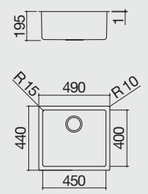
SQUARE BOWLS R."15"
BUILT-IN, FLUSH AND UNDERMOUNTED

45x40 cm built-in, flush and undermounted square bowl with radius "15"

FEB FT UM **Accessories:** 7 8 17 20 25 38 39

NEW

- AISI 304 extra thick stainless steel
- 45x40x19.5 h cm bowl
- equipment: 3.5" basket strainer waste, perimeter overflow
- 60 cm base unit for bowl
- 47x42 cm cut-out + **notch for overflow**
- flush and undermounted: see website

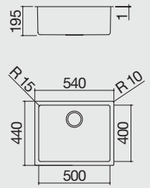


STAINLESS STEEL	**built-in and flush**	cod. **1X4540I**
STAINLESS STEEL	**undermounted**	cod. **1X4540S**

50x40 cm built-in, flush and undermounted square bowl with radius "15"

FEB FT UM **Accessories:** 7 8 17 20 25 38 39

- AISI 304 extra thick stainless steel
- 50x40x19.5 h cm bowl
- equipment: 3.5" basket strainer waste, perimeter overflow
- 60 cm base unit for bowl
- 52x42 cm cut-out + **notch for overflow**
- flush and undermounted: see website



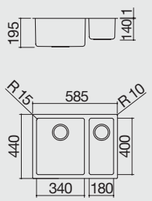
STAINLESS STEEL	**built-in and flush**	cod. **1X5040I**
STAINLESS STEEL	**undermounted**	cod. **1X5040S**

58.5x44 cm flush and built-in double square bowl sink with radius "15"

FEB FT UM **Accessories:** 7 8 17 20 25 38 39

NEW

- AISI 304 extra thick stainless steel
- 34x40x19.5 h cm and 18x40x14 h cm bowls
- equipment: 3.5" basket strainer waste, perimeter overflow
- 80 cm base unit for bowls
- 56.5x42 cm cut-out + **notch for overflow**
- flush and undermounted: see website



STAINLESS STEEL	**built-in and flush**	cod. **1X642I**
STAINLESS STEEL	**undermounted**	cod. **1X642S**

Square Bowl with radius "15" 50x40 cm

Double square bowl sink with Radius "15" with Officina Shower mixer tap and Up dispenser

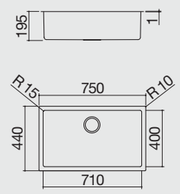
Standard features: *fixing clips, space-saver trap with dishwasher connection, cardboard packaging.*

SQUARE BOWLS R."15"
BUILT-IN, FLUSH AND UNDERMOUNTED

71x40 cm built-in, flush and undermounted square bowl with radius "15"

FEB FT UM **Accessories:** 7 8 17 20 25 38 39

- AISI 304 extra thick stainless steel
- 71x40x19.5 h cm bowl
- equipment: 3.5" basket strainer waste, perimeter overflow
- 90 cm base unit for bowl
- 73x42 cm cut-out + **notch for overflow**
- flush and undermounted: see website



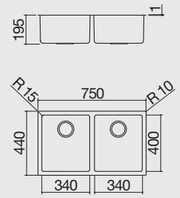
STAINLESS STEEL	**built-in and flush**	cod. **1X7040I**
STAINLESS STEEL	**undermounted**	cod. **1X7040S**

75x44 cm flush and built-in double square bowl sink with radius "15"

FEB FT UM **Accessories:** 7 8 17 20 25 38 39

NEW

- AISI 304 extra thick stainless steel
- 34x40x19.5 h cm bowl
- equipment: 3.5" basket strainer waste, perimeter overflow
- 90 cm base unit for bowls
- 73x42 cm cut-out + **notch for overflow**
- flush and undermounted: see website



STAINLESS STEEL	**built-in and flush**	cod. **1X842I**
STAINLESS STEEL	**undermounted**	cod. **1X842S**

FEB

FT

UM

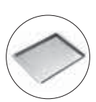
Accessories

7 cod. **1TOF20**

8 cod. **1TOF26**

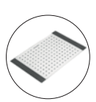
17 cod. **1VOF**

20 cod. **1VSOF**



25 cod. **1CIVQ**

38 cod. **1CPI**



39 cod. **1CV30**

Standard features: *fixing clips, space-saver trap with dishwasher connection, cardboard packaging.*

Double square bowl sink with Radius "15" with Flexi mixer tap and colander with draining-rack.

SQUARE BOWLS R. “12”

SQUARE BOWLS RADIUS "12" have a particular design. They can be built-in, flush and undermounted, with square basket strainer waste and perimeter overflow.

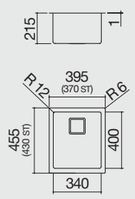
SQUARE BOWLS R. “12” BUILT-IN, FLUSH AND UNDERMOUNTED

34x40 cm built-in, flush and undermounted square bowl with radius “12”

FEB FT UM

Accessories: 7 8 17 20 25 39

- AISI 304 extra thick stainless steel
- 34x40x21.5 h cm bowl
- equipment: 3.5" square basket strainer waste plus and perimeter overflow
- 45 cm base unit for bowl
- 37.5x43.7 cm cut-out
- flush and undermounted: see website



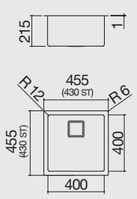
STAINLESS STEEL	built-in and flush	cod. **1QR3440IQ**
STAINLESS STEEL	undermounted	cod. **1QR3440SQ**

40x40 cm built-in, flush and undermounted square bowl with radius “12”

FEB FT UM

Accessories: 7 8 17 20 25 39

- AISI 304 extra thick stainless steel
- 40x40x21.5 h cm bowl
- equipment: 3.5" square basket strainer waste plus and perimeter overflow
- 60 cm base unit for bowl
- 43.5x43.7 cm cut-out
- flush and undermounted: see website



STAINLESS STEEL	built-in and flush	cod. **1QR4040IQ**
STAINLESS STEEL	undermounted	cod. **1QR4040SQ**

Standard features: *fixing clips, space-saver trap with dishwasher connection, cardboard packaging.*

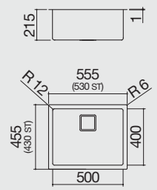
SQUARE BOWLS R. “12” BUILT-IN, FLUSH AND UNDERMOUNTED

50x40 cm built-in, flush and undermounted square bowl with radius “12”

FEB FT UM

Accessories: 7 8 17 20 25 39

- AISI 304 extra thick stainless steel
- 50x40x21.5 h cm bowl
- equipment: 3.5" square basket strainer waste plus and perimeter overflow
- 60 cm base unit for built-in and flush bowl
- 80 cm base unit for undermounted bowl
- 53.5x43.7 cm cut-out
- flush and undermounted: see website



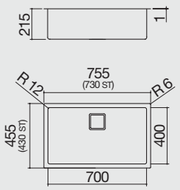
STAINLESS STEEL	built-in and flush	cod. **1QR5040IQ**
STAINLESS STEEL	undermounted	cod. **1QR5040SQ**

70x40 cm built-in, flush and undermounted square bowl with radius “12”

FEB FT UM

Accessories: 7 8 17 20 25 39

- AISI 304 extra thick stainless steel
- 70x40x21.5 h cm bowl
- equipment: 3.5" square basket strainer waste plus and perimeter overflow
- 80 cm base unit for built-in and flush bowl
- 90 cm base unit for undermounted bowl
- 73.5x43.7 cm cut-out
- flush and undermounted: see website

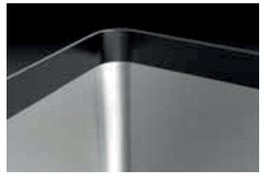


STAINLESS STEEL	built-in and flush	cod. **1QR7040IQ**
STAINLESS STEEL	undermounted	cod. **1QR7040SQ**

FEB

FT

UM



Radius "12"

Accessories

7 cod. **1TOF20**

8 cod. **1TOF26**

17 cod. **1VOF**

20 cod. **1VSOF**

25 cod. **1CIVQ**

39 cod. **1CV30**

Standard features: *fixing clips, space-saver trap with dishwasher connection, cardboard packaging.*

SQUARE BOWLS R. “0”

The SQUARE BOWLS RADIUS "0" are refined and elegant with a pure, essential design.

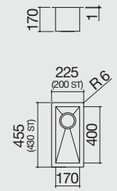
SQUARE BOWLS R. “0” BUILT-IN, FLUSH AND UNDERMOUNTED

17x40 cm built-in, flush and undermounted square bowl with radius “0”

FEB FT UM

Accessories: 17 38

- AISI 304 extra thick stainless steel
- 17x40x17 h cm bowl
- equipment: 3.5" basket strainer waste, overflow
- 30 cm base unit for built-in and flush bowl
- 40 cm base unit for undermounted bowl
- 20.5x43.7 cm cut-out
- flush and undermounted: see website



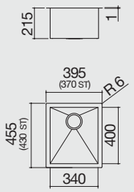
STAINLESS STEEL	built-in and flush	cod. 1Q1740I
STAINLESS STEEL	undermounted	cod. 1Q1740S

34x40 cm built-in, flush and undermounted square bowl with radius “0”

FEB FT UM

Accessories: 7 8 17 20 25 38 39

- AISI 304 extra thick stainless steel
- 34x40x21.5 h cm bowl
- equipment: 3.5" basket strainer waste, overflow
- 45 cm base unit for bowl
- 37.5x43.7 cm cut-out
- flush and undermounted: see website



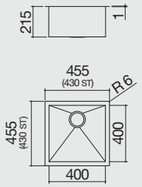
STAINLESS STEEL	built-in and flush	cod. 1Q3440I
STAINLESS STEEL	undermounted	cod. 1Q3440S

40x40 cm built-in, flush and undermounted square bowl with radius “0”

FEB FT UM

Accessories: 7 8 17 20 25 38 39

- AISI 304 extra thick stainless steel
- 40x40x21.5 h cm bowl
- equipment: 3.5" basket strainer waste, overflow
- 60 cm base unit for bowl
- 43.5x43.7 cm cut-out
- flush and undermounted: see website



STAINLESS STEEL	built-in and flush	cod. 1Q4040I
STAINLESS STEEL	undermounted	cod. 1Q4040S

Radius "0"

Standard features: *fixing clips, space-saver trap with dishwasher connection, cardboard packaging.*

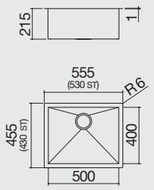
SQUARE BOWLS R. “0”
BUILT-IN, FLUSH AND UNDERMOUNTED

50x40 cm built-in, flush and undermounted square bowl with radius “0”

FEB FT UM

Accessories: 7 8 17 20 25 38 39

- AISI 304 extra thick stainless steel
- 50x40x21.5 h cm bowl
- equipment: 3.5" basket strainer waste, overflow
- 60 cm base unit for built-in and flush bowl
- 80 cm base unit for undermounted bowl
- 53.5x43.7 cm cut-out
- flush and undermounted: see website



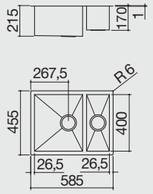
STAINLESS STEEL	**built-in and flush**	cod. **1Q5040I**
STAINLESS STEEL	**undermounted**	cod. **1Q5040S**

58.5x45.5 cm built-in and flush double square bowl sink with radius “0”

FEB FT

Accessories: 7 8 17 20 25 38 39

- AISI 304 extra thick stainless steel
- 34x40x21.5 h cm and 16x40x17 h cm bowls
- equipment: 3.5" basket strainer waste, overflow
- 60 cm base unit for bowls
- 56.5x43.5 cm cut-out - flush: see website



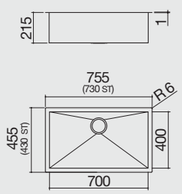
STAINLESS STEEL		cod. **1Q642I**

70x40 cm built-in, flush and undermounted square bowl with radius “0”

FEB FT UM

Accessories: 7 8 17 20 25 38 39

- AISI 304 extra thick stainless steel
- 70x40x21.5 h cm bowl
- equipment: 3.5" basket strainer waste, overflow
- 80 cm base unit for built-in and flush bowl
- 90 cm base unit for undermounted bowl
- 73.5x43.7 cm cut-out
- flush and undermounted: see website



STAINLESS STEEL	**built-in and flush**	cod. **1Q7040I**
STAINLESS STEEL	**undermounted**	cod. **1Q7040S**

***Standard features**: fixing clips, space-saver trap with dishwasher connection, cardboard packaging.*

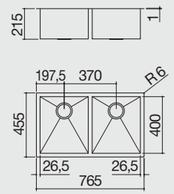
SQUARE BOWLS R. “0”
BUILT-IN AND FLUSH

76.5x45.5 cm built-in and flush double square bowl sink with radius “0”

FEB FT

Accessories: 7 8 17 20 25 38 39

- AISI 304 extra thick stainless steel
- 34x40x21.5 h cm bowl
- equipment: 3.5" basket strainer waste, overflow
- 80 cm base unit for bowls
- 74.5x43.7 cm cut-out - flush: see website



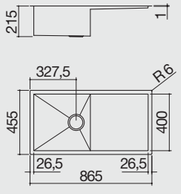
STAINLESS STEEL		cod. **1Q842I**

86.5x45.5 cm built-in and flush square bowl sink with radius “0” 1 bowl + drainer

FEB FT

Accessories: 7 8 17 20 25 38 39

- AISI 304 extra thick stainless steel
- 40x40x21.5 h cm bowl
- equipment: 3.5" basket strainer waste, overflow
- 60 cm base unit for bowl
- 84.5x43.5 cm cut-out - flush: see website
- reversible sink



STAINLESS STEEL		cod. **1LOF94**

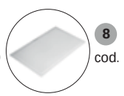
FEB

FT

UM

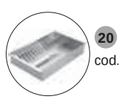
Accessories

7 cod. **1TOF20**



8 cod. **1TOF26**

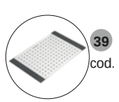
17 cod. **1VOF**



20 cod. **1VSOF**

25 cod. **1CIVQ**

38 cod. **1CPI**



39 cod. **1CV30**

***Standard features**: fixing clips, space-saver trap with dishwasher connection, cardboard packaging.*

#ACCESSORISED CHANNELS

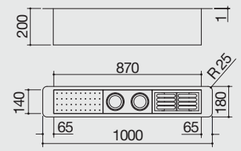
ACCESSORISED CHANNELS is a range of extra thick stainless steel products, created to make your worktop completely practical and efficient. Areas accessorised by Barazza have drainers for glasses, bottles holders, draining-racks, chopping board holders and shelves.

ACCESSORISED CHANNELS BUILT-IN AND FLUSH

100 cm built-in and flush accessorised channel
configuration 1

FEB FT NEW

- AISI 304 extra thick stainless steel
- 3.5 basket strainer waste bowl
- 3 telescopic elements:
  Drainers for glasses
  Bottles holder
  Draining-rack
- 98.4x16.4 cm cut-out, r.10 cm - flush: see website

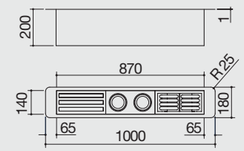


STAINLESS STEEL code **1CAF101**

100 cm built-in and flush accessorised channel
configuration 2

FEB FT NEW

- AISI 304 extra thick stainless steel
- 3.5 basket strainer waste bowl
- 3 telescopic elements:
  Chopping board holder (with 3 iroko chopping boards)
  Bottles holder
  Draining-rack
- 98.4x16.4 cm cut-out, r.10 cm - flush: see website

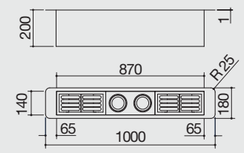


STAINLESS STEEL code **1CAF102**

100 cm built-in and flush accessorised channel
configuration 3

FEB FT NEW

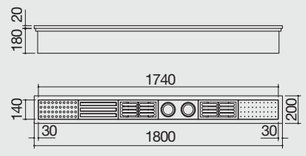
- AISI 304 extra thick stainless steel
- 3.5 basket strainer waste bowl
- 3 telescopic elements:
  2 draining-racks
  Bottles holder
- 98.4x16.4 cm cut-out, r.10 cm - flush: see website



STAINLESS STEEL code **1CAF103**

180 cm built-in accessorised channel

- AISI 304 extra thick stainless steel
- 3.5 basket strainer waste bowl
- 6 extractable elements:
  Drainers for glasses
  Chopping board holder (with 3 iroko chopping boards)
  2 draining-racks
  Bottles holder
  Shelf
- 178.6x19 cm cut-out - flush: see website



STAINLESS STEEL code **1AI180**

FEB

FT

Standard features: *fixing clips.*

TAPS AND ACCESSORIES

SINGLE LEVER page 218

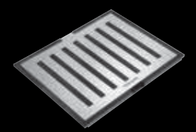
REMOTE CONTROL AND TELESCOPIC page 224

3-WAY page 226

LARGE SPRAY HEADS page 227

DISPENSER page 228

SINKS ACCESSORIES page 229



FOOD WASTE DISPOSERS page 232

POWER SOCKET HOLDER page 234

OVENS ACCESSORIES page 236

HOBS ACCESSORIES page 237

CLEANING PRODUCTS page 238

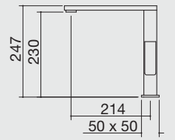
The TAPS AND ACCESSORIES collection is practical, versatile, sophisticated and contemporary in style, made up of elements that coordinate with any type of bowl and sink, made of materials that guarantee long life and practicality of use.

The wide range of SINGLE LEVER MIXER TAPS, available in satin stainless steel finish or chrome, is designed for a practical, functional and up-to-date kitchen environment.

SINGLE LEVER MIXER TAPS

Lab In mixer tap

- ceramic disc cartridge
- tap rotation: 360°
- tap base: 50x50 mm
- tap hole: ø 35 mm

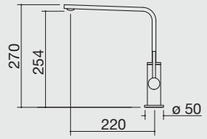


SATIN STAINLESS STEEL FINISH	code **1RUBMLBI**
CHROMED	code **1RUBMLBIC**

Fly Lab mixer tap

NEW

- ceramic disc cartridge
- tap rotation: 360°
- tap base: ø 50 mm
- tap hole: ø 35 mm

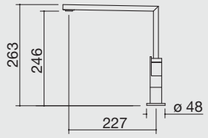


SATIN STAINLESS STEEL FINISH	code **1RUBMFYL**

Lab4 mixer tap

NEW

- ceramic disc cartridge
- tap rotation: 360°
- tap base: 50x50 mm
- tap hole: ø 35 mm



SATIN STAINLESS STEEL FINISH	code **1RUBMLB4**
CHROMED	code **1RUBMLB4C**

Satin stainless steel finish Lab In mixer tap

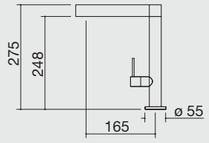
Chromed Lab4 mixer tap

SINGLE LEVER MIXER TAPS

Easy mixer tap

NEW

- ceramic disc cartridge
- tap rotation: 360°
- tap base: ø 55 mm
- tap hole: ø 35 mm

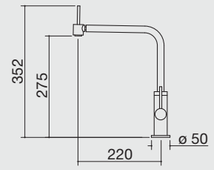


CHROMED	code **1RUBMESC**

B_Open mixer tap

NEW

- swiveling head
- ceramic disc cartridge
- tap rotation: 360°
- tap base: ø 50 mm
- tap hole: ø 35 mm



CHROMED	code **1RUBMBOC**

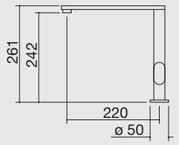
Chromed Easy mixer tap

Chromed B_Open mixer tap

SINGLE LEVER MIXER TAPS

B_Free One mixer tap

- ceramic disc cartridge
- tap rotation: 360°
- tap base: ø 50 mm
- tap hole: ø 35 mm

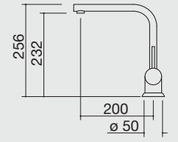


SATIN STAINLESS STEEL FINISH	code **1RUBMBF1**
CHROMED	code **1RUBMBF1C**

B_Fast mixer tap

NEW

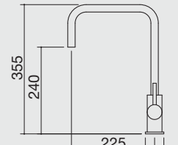
- ceramic disc cartridge
- tap rotation: 360°
- tap base: ø 50 mm
- tap hole: ø 35 mm



CHROMED	code **1RUBMFSC**

B_Level mixer tap

- ceramic disc cartridge
- tap rotation: 360°
- tap base: ø 50 mm
- tap hole: ø 35 mm



SATIN STAINLESS STEEL FINISH	code **1RUBMBLI**
CHROMED	code **1RUBMBLC**

Satin stainless steel finish B_Free One mixer tap

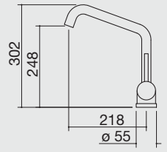
Chromed B_Fast mixer tap

Chromed B_Level mixer tap

SINGLE LEVER MIXER TAPS

Select mixer tap

- ceramic disc cartridge
- tap rotation: 360°
- tap base: ø 55 mm
- tap hole: ø 35 mm

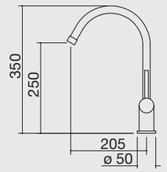


SATIN STAINLESS STEEL FINISH code **1RUBMS**

Select One mixer tap

Detail of the control area with Select texture

- ceramic disc cartridge
- tap rotation: 360°
- tap base: ø 50 mm
- tap hole: ø 35 mm

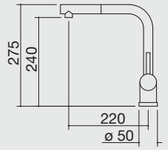


SATIN STAINLESS STEEL FINISH code **1RUBMS1**

Select Shower mixer tap

Detail of the control area with Select texture

- pull out spray head
- ceramic disc cartridge
- tap rotation: 180°
- tap base: ø 50 mm
- controls to the right
- tap hole: ø 35 mm



SATIN STAINLESS STEEL FINISH code **1RUBMSD**

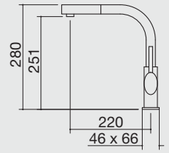
Satin stainless steel finish Select One mixer tap

Satin stainless steel finish Select Shower mixer tap with pull out spray head

SINGLE LEVER MIXER TAPS

Tao mixer tap

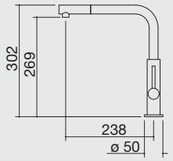
- pull out spray head
- ceramic disc cartridge
- tap rotation: 120°
- tap base: 46x66 mm
- controls to the right
- tap hole: ø 35 mm



SATIN STAINLESS STEEL FINISH code **1RUBMTA**

Officina Shower mixer tap

- pull out spray head
- ceramic disc cartridge
- tap rotation: 360°
- tap base: ø 50 mm
- tap hole: ø 35 mm



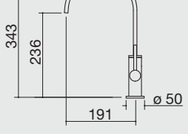
SATIN STAINLESS STEEL FINISH code **1RUBMOF1**

CHROMED code **1RUBMOF1C**

Flat mixer tap

NEW

- ceramic disc cartridge
- tap rotation: 360°
- tap base: ø 50 mm
- tap hole: ø 35 mm



CHROMED code **1RUBMFTC**

Satin stainless steel finish Tao mixer tap with pull out spray head

Satin finish stainless steel finish Officina Shower mixer tap with pull out spray head

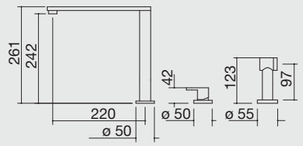
Chromed Flat mixer tap

The TELESCOPIC TAPS WITH REMOTE CONTROL have both advanced design and functionality. The telescopic taps let you reduce the height of the tap to a minimum height from the top; ideal when there are coverings in the working area.

TELESCOPIC MIXER TAPS AND REMOTE CONTROL

B_Free Kit mixer tap
with pull out spray head

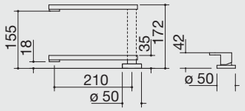
- ceramic disc cartridge
- tap rotation: 360°
- tap base: ø 50 mm
- controls base: ø 50 mm
- spray base: ø 55 mm
- tap hole: ø 35 mm



SATIN STAINLESS STEEL FINISH code **1RUBMBFRK**

B_Free Telescopic mixer tap

- ceramic disc cartridge
- tap rotation: 360°
- minimum height: 42 mm
- tap base: ø 50 mm
- controls base: ø 50 mm
- tap hole: ø 35 mm

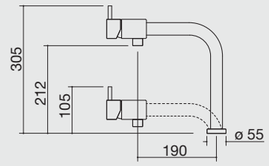


SATIN STAINLESS STEEL FINISH code **1RUBMBFA**

B_Fast Telescopic mixer tap

NEW

- ceramic disc cartridge
- tap rotation: 360°
- minimum height: 105 mm
- tap base: ø 55 mm
- tap hole: ø 35 mm



CHROMED code **1RUBMFSAC**

Satin stainless steel finish B_Free Kit mixer tap with pull out spray head

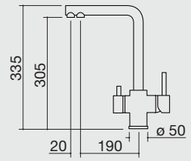
Chromed B_Fast Telescopic mixer tap

3-WAY MIXER TAP

Glass 3-way mixer tap

NEW

- ceramic disc cartridge
- tap rotation: 360°
- tap base: ø 50 mm
- tap hole: ø 35 mm



STAINLESS STEEL	code **1RUBMGL**

Accessories

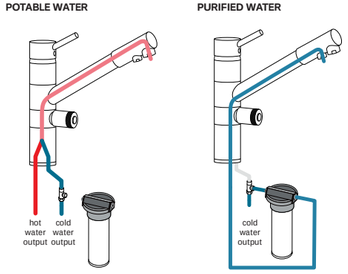
Filter (including cartridge and timer)	code **1FGL**
Spare cartridge (including timer for filter code 1FGL)	code **1CGL**

Glass 3-way mixer tap

GLASS is the 3-way mixer tap entirely made of AISI 304 stainless steel that combines two functions in one: supply of purified water and ordinary water from the mains. You can use filtered, purified water only when necessary. It's an economical, ecological and safe system, designed to guarantee water that is always pure by eliminating limescale and chlorine residues, which cause unpleasant smells. It respects the environment because it slightly reduces the use of plastic, does not waste water and lets you make savings in total safety.

GLASS is practical, unobtrusive and beautifully integrated. No special installation is required. All the technology is enclosed in a cartridge which can be quickly replaced, easily and without any tools or the intervention of a specialist engineer. Each cartridge delivers 3000 litres of very pure water. The timer supplied with each cartridge warns you when it is necessary to replace the cartridge.

The two flows are kept apart so that the filtered and purified water remains separate throughout its path.

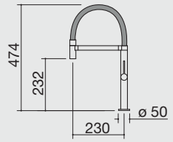


LARGE SPRAY HEAD MIXER TAPS

Flexi mixer tap

NEW

- ceramic disc cartridge
- tap rotation: 360°
- tap base: ø 50 mm
- tap hole: ø 35 mm

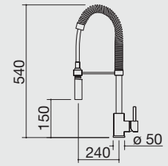


SATIN STAINLESS STEEL FINISH	code **1RUBMFX**

Spring mixer tap

NEW

- double spray head
- ceramic disc cartridge
- tap rotation: 360°
- tap base: ø 50 mm
- tap hole: ø 35 mm



CHROMED	code **1RUBMSGC**

Satin stainless steel finish Flexi mixer tap

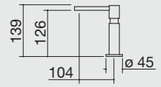
Chromed Spring mixer tap

DISPENSER

Up dispenser

NEW

- built-in dispenser with container for liquid soap / detergent
- container dim.: ø 65x200 h mm
- dispenser base: ø 45 mm
- dispenser hole: ø 35 mm



SATIN STAINLESS STEEL FINISH code **1DSU**

Compact dispenser

NEW

- built-in dispenser with container for liquid soap / detergent
- container dim.: ø 55x170 h mm
- dispenser base: ø 45 mm
- dispenser hole: ø 35 mm

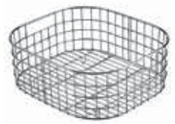
CHROMED code **1DSC**

Satin stainless steel finish Up dispenser and Officina Shower mixer tap

Chromed Compact dispenser

ACCESSORIES SINKS

Polished stainless steel basket

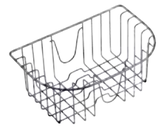


2	square for sinks with 33x33 bowl	code **1CQI**
3	rectangular for sinks with 34x39 bowl	code **1CREI**

Colander kit with stainless steel cover and polyethylene chopping board

15	for Tao 1LTA90 and 1LTA92 sinks	code **1KSTT**

Hanging polished stainless steel basket



5	for sinks with 34x39 bowl	code **1CREIM**

Stainless steel colander

17	for Square Bowls, Easy, B_Open and Lab sinks with 1 bowl with lowering - 15x43 cm colander	code **1VOF**
18	for Lab sinks with 2 bowls, 1 bowl+ drainer, 2 bowls + drainer - 15x48.5 cm colander	code **1VLB**
19	for B_Free sinks - 12x41 cm colander	code **1VBF**

Stainless steel colander

16	for sinks with 15x30 bowl	code **1SCP**

Stainless steel colander with draining-rack

20	for Square Bowls, Easy, B_Open and Lab sinks with 1 bowl with lowering - 25x43 cm colander	code **1VSOF**
21	for Lab sinks with 2 bowls, 1 bowl+ drainer, 2 bowls + drainer - 25x48.5 cm colander	code **1VSLB**

Polished stainless steel basket

Colander Kit with stainless steel cover and polyethylene chopping board

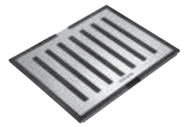
Stainless steel colander with draining-rack

ACCESSORIES
SINKS

Rectangular polyethylene chopping board

13	for sinks with 15x30 bowl	code **1TREPM**

Multi-use stainless steel and black polyethylene B_Free chopping board



6	for B_Free sinks 33x41 chopping board	code **1TBF**

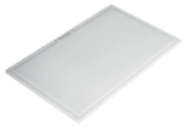
Rectangular polyethylene chopping board

14	for sinks with 34x39 bowl	code **1TREP**

Rectangular shaped iroko wood chopping board

11	for sinks with 40x40 and 50x40 bowls	code **1TRES**

Rectangular polyethylene chopping board



7	for Square Bowls, Easy, B_Open and Lab sinks with 1 bowl with lowering - 20x43 cm chopping board	code **1TOF20**
8	for Square Bowls, Easy, B_Open and Lab sinks with 1 bowl with lowering - 26x43 cm chopping board	code **1TOF26**
9	for Lab sinks with 2 bowls, 1 bowl + drainer and 2 bowls + drainer - 23x47 cm chopping board	code **1TLB23**

Rectangular iroko chopping board

12	for sinks with 34x39 bowl	code **1TRE**

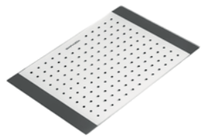
Rectangular polyethylene chopping board

Multi-use B_Free chopping board

A wide range of accessories complete the functional aspect of B_FREE sinks, amongst which the stainless steel and black polyethylene multi-use chopping board features; it can also be used as a bowl cover and drainer.

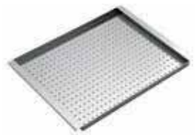
ACCESSORIES
SINKS

Glass bowl cover NEW



39	for Square Bowls, Easy and B_Open sinks 30x43 cm cover	code **1CV30**

Rectangular stainless steel bowl cover



25	for Square Bowls, Easy, B_Open and Lab sinks with 1 bowl with lowering - 25x43 cm bowl cover	code **1CIVQ**

Stainless steel grid

22	for Lab sinks with 1 bowl with lowering - 26x43 cm grid	code **1GLLB**

Stainless steel drain cover

38	for sinks and square bowls with 3.5 basket strainer waste	code **1CPI**

Stainless steel bowl cover

23	square for sinks with 33x33 bowl	code **1CI33**
24	rectangular for sinks with 34x39 bowl	code **1CI91**

Glass bowl cover

Stainless steel bowl cover

FOOD WASTE DISPOSERS

Food waste disposer

NEW

- stainless steel shredder components
- shredding chamber and drain in anti-corrosive material
- nylon and fibre glass basket
- single shredding system, standard engine
- powered continuously
- 200-240V/50Hz engine
- sound-proofing
- energy rating 1
- engine with permanent lubricant
- manual reset/protection against overload
- plastic pneumatic starter included
- power: 1/2 HP, 380 W

for all sinks and square bowls with 3.5 basket strainer waste	code **1DSEC2**

Food waste disposer Plus

NEW

- stainless steel shredder components
- shredding chamber and drain in anti-corrosive material
- stainless steel basket
- double shredding system, enhanced engine
- powered continuously
- 200-240V/50Hz engine
- sound-proofing
- energy rating 1
- engine with permanent lubricant
- manual reset/protection against overload
- plastic pneumatic starter included
- power: 3/4 HP, 600 W

for all sinks and square bowls with 3.5 basket strainer waste	code **1DSEC1**

Accessories

Radio controlled start kit	code **1ADRC**
Adaptor compatible with 1DSEC2 and 1DSEC1 food waste disposers for sinks with square basket strainer waste plus	code **1APQI**

POWER SOCKET HOLDERS

EXTRACTABLE POWER SOCKET TOWER UNIT

The EXTRACTABLE POWER SOCKET TOWER UNIT can be used when required and then goes back down flush with the worktop, to leave the space free.

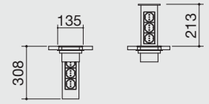
TOP POWER SOCKET HOLDER

TOP POWER SOCKET HOLDER is a high-tech solution that lets you power your kitchen worktops and can be used even with the lid closed. It can also be installed built-in or flush.

POWER SOCKET HOLDERS

Extractable power socket tower unit

- 3 Shuko sockets
- ø 12.4 cm cut-out

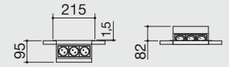


code **1TPE**

Top power socket holder

NEW

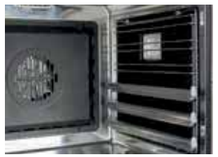
- 3 Shuko sockets
- 18.5x15.7 cm cut-out - flush: see website



code **1PPT**

ACCESSORIES OVENS

Self-cleaning panels



26	For 60 cm ovens *	code **1FPA60**
31	For 90 cm ovens	code **1FPA93**

Pizza plate

28	60 cm ovens (excluding combi-microwave and microwave ovens)	code **1PP60**
32	For 90 cm ovens	code **1PIAPJ**

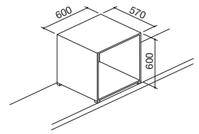
Kit 3 pairs of telescopic oven rails

29	For 60 cm ovens *	code **1CE60**
33	For 90 cm ovens	code **1CE903**

Pyrex baking tray

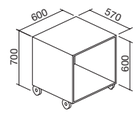
27	For 60 cm ovens *	code **1TPX**

Stainless steel overbench block



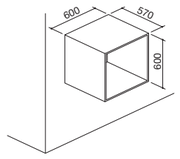
	For 60 cm ovens (excluding pyrolytic, combi-microwave and microwave ovens)	code **1CBA60**

Stainless steel wheeled block



	For 60 cm ovens (excluding pyrolytic, combi-microwave and microwave ovens)	code **1CBR60**

Stainless steel wall-mounted block



	For 60 cm ovens (excluding pyrolytic, combi-microwave and microwave ovens)	code **1CBP60**

Stainless steel B_Free finishing kit

30	For combi-microwave B_Free oven installation with external height equal to 48 cm	code **1KPMC**

* Pyrolytic, combi-microwave, Officina and microwave ovens excluded.

ACCESSORIES HOBS

Stainless steel grill

34	For B_Free hobs with 4 and 5 kW double ring and 80 and 90 cm Officina hobs	code **1BSIJ**

Hosepipe (European standard) for combustible gases in compliance with Standard EN 14800 - 2 metres in length

36	For gas hobs	code **1TFL**

Cast iron wok adapter

35	For triple ring burner and double ring 4 or 5 kW	code **1RWJ**

B_Free connection kit

37	For B_Free hobs and sinks	code **1PGBF**

Sealant

	For flush hobs and sinks	code **1CSF**

Stainless steel grill

Cast iron wok adapter

CLEANING PRODUCTS

STAINLESS STEEL

Stainless steel has a high level of chromium and nickel and is resistant to rusting and staining.
There are different types of stainless steel; Barazza products are made of AISI 304 stainless steel (U.S. mark: American Iron and Steel Institute), containing 18% of chromium and 10% of nickel, that give steel its anti-corrosive and antibacterial properties.

For a perfect maintenance Barazza recommends:
To rinse well with water after use and to dry with a clean cloth or a chamois leather cloth.
Not to use detergents containing chlorine and its by-products, as muriatic acid or bleach.
It is suggested to use a little warm white vinegar, only for persistent stains.
Not to use steel wool or abrasive materials, that would irreparably scratch the surface.
Not to drag hot pots on the top. To use chopping boards, potholders and mats while working in the kitchen.
Not to place hot pots and ovens on the top in order to avoid buckling and blueing.
Not to leave rusty metal objects on the surface for a long time.
Not to leave open packets or bottles of detergents or other chemical substances near the product.

 # EASY CLEAN CLEANING CREAM

EASY CLEAN is a creamy cleaner developed exclusively for cleaning sinks, hobs, cooker hoods, ovens and stainless steel surfaces in general. Formulated with top-quality ingredients, it is rich in polishing pigments and conditioning substances. It treats stainless steel gently, effortlessly removing limescale and grease stains. Used periodically or as necessary, it restores lustre to the surface and forms a protective shield that delays tarnished appearance or dirt deposits.

 # EASY CLEAN MICROFIBRE CLOTH

Barazza professional EASY CLEAN microfiber cloth is degreaser and absorbent and removes all types of stains from any stainless steel surface and not, without leaving streaks and lint, without the use of chemical detergents. The innovative product is characterized by an extraordinary softness and durability that make it indispensable for every-day cleaning.

CLEANING PRODUCTS

Easy Clean cleaning cream

- professional stainless steel cleaning cream
- cleans, polishes and protects stainless steel
- contents 250 ml each

3 bottles	code **1EC3**
12 bottles	code **1EC12**

Easy Clean microfibre cloth

NEW

- professional microfibre cloth for everyday stainless steel cleaning
- degreasing and absorbent action without the use of chemical detergents
- size 46x50 cm

3 clothes	code **1PI3**

CLASSIC COLLECTION

90 / 123 CM COOKER page 242

90 / 123 cm COOKER HOOD page 248

90 / 123 cm SPLASH BACK page 248

123 cm SINK-BLOCK page 250

The Classic Collections, with its traditional style, is made up of 90 cm and 123 cm cookers and the 123 cm sink-block.
In every element the refined combination between the finishes, the steel and the ivory, burgundy and anthracite enamels, guarantees a prestigious line with sweet and strong characteristics.

90 AND 123 CM COOKERS FEATURES

 # FORMAL AND ELEGANT STYLE FOR CLASSIC, RUSTIC OR MODERN KITCHENS
Barazza cookers and sink-block are realized with first quality material, strong and unalterable as stainless steel, iron and brass. The splash back that joins the cooker hood and the cooker is functional and elegant, like the different accessories studied for add value on the collection. The breadth between the hob, the oven and the lower stainless steel drawer represents comfortableness and handiness; moreover it shows the research and the accuracy that Barazza use to design his products.

 # 90 CM MULTIFUNCTION OVEN

Oven with 90' mechanical timer with buzzer and manual start/end cooking timer with 7 cooking functions: static oven, warming oven, browning oven, traditional grill, fan-assisted oven, fanned grill, defrost function.

 # TYPES OF HOBS

The hobs of the Classic Collection's cookers are available in these formats: 4 gas and 2 triple rings and 3 gas, triple ring and fish burner for 90 cm version and 3 gas, 2 triple rings and Fry Top for 123 version.

90 AND 123 CM COOKERS FEATURES

#1 SIDE DOOR

The 123 cm cooker has a side door with extractable stainless steel drawers equipped with plate-rack, spice-rack, iroko chopping boards holders and bottles holder.

#2 EXTRACTABLE DRAWER

All the cookers have a practical stainless steel lower drawer that can be pulled out.

#3 LARGE COOKER HANDLE

You can choose between the versions with or without large stainless steel or brass handle.

CLASSIC COLLECTION TYPES

The combinations between the enamels and the steel for cookers, sink-blocks and cooker hoods.

Enamel ivory
Brass finish

Enamel burgundy
Brass finish

Enamel anthracite
Brass finish

Enamel ivory
stainless steel
finish

Enamel ivory
stainless steel
finish

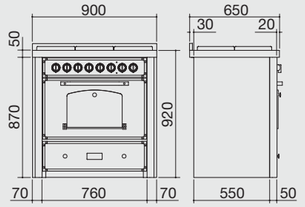
Enamel
anthracite
stainless steel
finish

90 CM COOKERS CLASSIC COLLECTION

 # 90 cm cookers

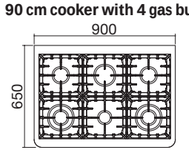
energy rating Ⓐ

- AISI 304 extra thick stainless steel
- handles, knobs and fittings in brass or stainless steel
- hob features:cast iron pan supports and burner caps
- 90 cm multifunction oven: static oven, warming oven, browning oven, traditional grill, fan assisted oven, fanned grill, defrost function
- mechanical 90' timer with buzzer and start/end cooking timer
- oven capacity: 75 litres
- oven features: easy-clean oven lining, extractable and removable door with heat-reflecting internal glass, fold-down window on oven door
- equipment: 5x2 cm stainless steel upstand, maxi rotisserie with 4 forks and 8 skewers
- maximum temperature: 250 °C
- maximum absorbed power: 2.8 kW
- stainless steel extractable lower drawer



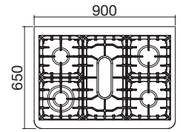
Burners power:
- 1 auxiliary 1 kW
- 1 semi-rapid 1.75 kW
- 1 rapid 3 kW
- 1 triple ring 3.6 kW
- 1 fish burner 2.9 kW

90 cm cooker with 4 gas burners and 2 triple rings hob



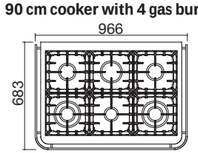
Ivory with stainless steel finish	cod. **1B90M6AVI**
Ivory with brass finish	cod. **1B90M6AVO**
Burgundy with stainless steel finish	cod. **1B90M6BOI**
Burgundy with brass finish	cod. **1B90M6BOO**
Anthracite with stainless steel finish	cod. **1B90M6ANI**
Anthracite with brass finish	cod. **1B90M6ANO**

90 cm cooker with 3 gas burners, triple ring and fish burner hob



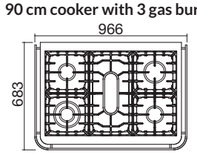
Ivory with stainless steel finish	cod. **1B90M5AVI**
Ivory with brass finish	cod. **1B90M5AVO**
Burgundy with stainless steel finish	cod. **1B90M5BOI**
Burgundy with brass finish	cod. **1B90M5BOO**
Anthracite with stainless steel finish	cod. **1B90M5ANI**
Anthracite with brass finish	cod. **1B90M5ANO**

90 cm cooker with 4 gas burners and 2 triple rings hob with large handle



Ivory with stainless steel finish	cod. **1B90M6AVIM**
Ivory with brass finish	cod. **1B90M6AVOM**
Burgundy with stainless steel finish	cod. **1B90M6BOIM**
Burgundy with brass finish	cod. **1B90M6BOOM**
Anthracite with stainless steel finish	cod. **1B90M6ANIM**
Anthracite with brass finish	cod. **1B90M6ANOM**

90 cm cooker with 3 gas burners, triple ring and fish burner hob with large handle



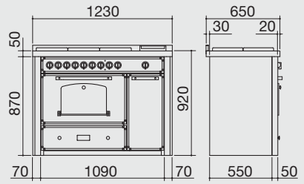
Ivory with stainless steel finish	cod. **1B90M5AVIM**
Ivory with brass finish	cod. **1B90M5AVOM**
Burgundy with stainless steel finish	cod. **1B90M5BOIM**
Burgundy with brass finish	cod. **1B90M5BOOM**
Anthracite with stainless steel finish	cod. **1B90M5ANIM**
Anthracite with brass finish	cod. **1B90M5ANOM**

123 CM COOKERS CLASSIC COLLECTION

123 cm cookers

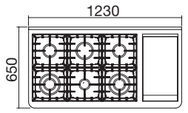
energy rating Ⓐ

- AISI 304 extra thick stainless steel
- handles, knobs and fittings in brass or stainless steel
- hob features: cast iron pan supports and burner caps, stainless steel Fry Top
- 90 cm multifunction oven: static oven, warming oven, browning oven, traditional grill, fan assisted oven, fanned grill, defrost function
- mechanical 90' timer with buzzer and start/end cooking timer
- oven capacity: 75 litres
- oven features: easy-clean oven lining, extractable and removable door with heat-reflecting internal glass, fold-down window on oven door
- equipment: 5x2 cm stainless steel upstand, maxi rotisserie with 4 forks and 8 skewers
- maximum temperature: 250 °C
- maximum absorbed power: 2.8 kW
- stainless steel extractable lower drawer
- side door with extractable steel drawers equipped with plate-rack, spice-rack, chopping boards holder with iroko chopping boards and bottles holder



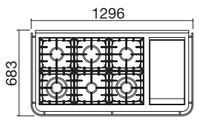
Burners power:
- 1 auxiliary 1 kW
- 1 semi-rapid 1.75 kW
- 1 rapid 3 kW
- 1 triple ring 3.6 kW
- 1 Fry Top 2.9 kW

123 cm cooker with 4 gas, 2 triple rings and Fry Top hob



Ivory with stainless steel finish	cod. **1B120AVI**
Ivory with brass finish	cod. **1B120AVO**
Burgundy with stainless steel finish	cod. **1B120BOI**
Burgundy with brass finish	cod. **1B120BOO**
Anthracite with stainless steel finish	cod. **1B120ANI**
Anthracite with brass finish	cod. **1B120ANO**

123 cm cooker with 4 gas, 2 triple rings and Fry Top hob with large handle



Ivory with stainless steel finish	cod. **1B120AVIM**
Ivory with brass finish	cod. **1B120AVOM**
Burgundy with stainless steel finish	cod. **1B120BOIM**
Burgundy with brass finish	cod. **1B120BOOM**
Anthracite with stainless steel finish	cod. **1B120ANIM**
Anthracite with brass finish	cod. **1B120ANOM**

ACCESSORIES FOR 90 AND 123 CM COOKERS CLASSIC COLLECTION

Fry Top hotplate for cookers with fish burner

cod. **1FYT**

Stainless steel grill

cod. **1BSI**

Stainless steel Fry Top cooker cover

cod. **1COPFY**

Kit 3 pairs of telescopic oven rails

cod. **1CE90**

Pizza plate

cod. **1PIAP**

Stainless steel burner caps for hob with 2 triple rings

cod. **1MSIT**

Brass burner caps for hob with 2 triple rings

cod. **1MSOT**

Wok adapter

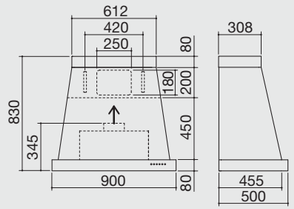
cod. **1RW**

Suction and filtering cooker hood with extractable and washable anti-grease stainless steel labyrinth filters, equipped with tangential engine with 3 speeds and charcoal filters. Functional and elegant splash back that joins the cooker hood to the hob.

COOKER HOODS AND SPLASH BACKS CLASSIC COLLECTION

90 cm suction cooker hood

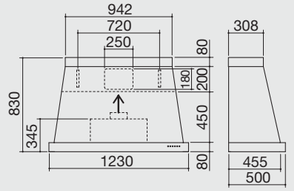
- suction and filtering cooker hood with charcoal filters
- speeds: 3
- air-flow: 850 m³/h
- pressure 540 Pa
- noise level 58 Lw(dBA)
- duct exit: ø 150 mm
- lighting: neon
- filters: steel labyrinth, anti-grease, extractable and washable
- maximum absorbed power: 0.3 kW



Ivory with stainless steel finish	cod. **1KP90AV**
Burgundy with stainless steel finish	cod. **1KP90BO**
Anthracite with stainless steel finish	cod. **1KP90AN**

123 cm suction cooker hood

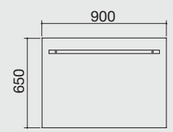
- suction and filtering cooker hood with charcoal filters
- speeds: 3
- air-flow: 850 m³/h
- pressure 540 Pa
- noise level 58 Lw(dBA)
- duct exit: ø 150 mm
- lighting: neon
- filters: steel labyrinth, anti-grease, extractable and washable
- maximum absorbed power: 0.3 kW



Ivory with stainless steel finish	cod. **1KP120AV**
Burgundy with stainless steel finish	cod. **1KP120BO**
Anthracite with stainless steel finish	cod. **1KP120AN**

90 cm splash back

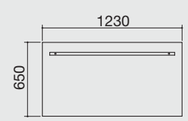
- AISI 304 stainless steel
- strengthening support



With stainless steel handle	cod. **1BSH90I**
With brass handle	cod. **1BSH90O**

123 cm splash back

- AISI 304 stainless steel
- strengthening support

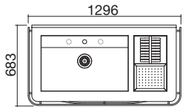


With stainless steel handle	cod. **1BSH120I**
With brass handle	cod. **1BSH120O**

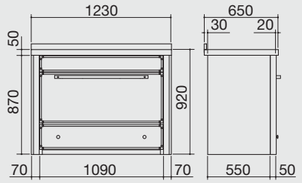
The compact and functional 123 cm sink-block with large handle has a capacious bowl, a colander and wide drawers.

123 CM SINK-BLOCK CLASSIC COLLECTION

123 cm sink-block



- AISI 304 extra thick stainless steel
- handles, knobs and fittings in brass or stainless steel
- bowl size: 74x34x16 h and 28x47x10 h cm equipped with draining-rack, drainer for glasses and iroko chopping board
- equipment: 3½" basket strainer waste, overflow, 5x2 cm stainless steel upstand
- mixer tap hole: 1 standard hole, 2nd or 3rd hole upon request
- large stainless steel drawer fitted for sorting household waste for recycling
- stainless steel extractable lower drawer
- brass or stainless steel large handle



Ivory with stainless steel finish	cod. **1B120LAVI**
Ivory with brass finish	cod. **1B120LAVO**
Burgundy with stainless steel finish	cod. **1B120LBOI**
Burgundy with brass finish	cod. **1B120LBOO**
Anthracite with stainless steel finish	cod. **1B120LANI**
Anthracite with brass finish	cod. **1B120LANO**

 # 1 ACCESSORISED BOWL

The sink-block has a bowl and colander equipped with draining-rack, drainer for glasses and iroko chopping board.

 # 2 LARGE DRAWER FOR SORTING HOUSEHOLD WASTE

The extractable side drawer is fitted for sorting household waste for recycling.

#3 EXTRACTABLE DRAWER

The sink-block has a practical stainless steel lower drawer that can be pulled out.

WEIGHTS AND VOLUMES: SEARCH FOR CODE

Code	Page	Packaging (cm)	Volume (m³)	Weight (kg)
1AI180	215	193x27x25	0.13	18.8
1B120ANI	246	133x75x112	1.12	240
1B120ANIM	246	133x75x112	1.12	240
1B120ANO	246	133x75x112	1.12	240
1B120ANOM	246	133x75x112	1.12	240
1B120AVI	246	133x75x112	1.12	240
1B120AVIM	246	133x75x112	1.12	240
1B120AVO	246	133x75x112	1.12	240
1B120AVOM	246	133x75x112	1.12	240
1B120BOI	246	133x75x112	1.12	240
1B120BOIM	246	133x75x112	1.12	240
1B120BOO	246	133x75x112	1.12	240
1B120BOOM	246	133x75x112	1.12	240
1B120LANI	251	133x75x112	1.12	116
1B120LANO	251	133x75x112	1.12	116
1B120LAVI	251	133x75x112	1.12	116
1B120LAVO	251	133x75x112	1.12	116
1B120LBOI	251	133x75x112	1.12	116
1B120LBOO	251	133x75x112	1.12	116
1B90M5ANI	245	100x75x112	0.83	140
1B90M5ANIM	245	100x75x112	0.83	140
1B90M5ANO	245	100x75x112	0.83	140
1B90M5ANOM	245	100x75x112	0.83	140
1B90M5AVI	245	100x75x112	0.83	140
1B90M5AVIM	245	100x75x112	0.83	140
1B90M5AVO	245	100x75x112	0.83	140
1B90M5AVOM	245	100x75x112	0.83	140
1B90M5BOI	245	100x75x112	0.83	140
1B90M5BOIM	245	100x75x112	0.83	140
1B90M5BOO	245	100x75x112	0.83	140
1B90M5BOOM	245	100x75x112	0.83	140
1B90M6ANI	245	100x75x112	0.83	140
1B90M6ANIM	245	100x75x112	0.83	140
1B90M6ANO	245	100x75x112	0.83	140
1B90M6ANOM	245	100x75x112	0.83	140
1B90M6AVI	245	100x75x112	0.83	140
1B90M6AVIM	245	100x75x112	0.83	140
1B90M6AVO	245	100x75x112	0.83	140
1B90M6AVOM	245	100x75x112	0.83	140
1B90M6BOI	245	100x75x112	0.83	140
1B90M6BOIM	245	100x75x112	0.83	140
1B90M6BOO	245	100x75x112	0.83	140
1B90M6BOOM	245	100x75x112	0.83	140
1BSH120I	249	128x74x10	0.1	15
1BSH120O	249	128x74x10	0.1	15
1BSH90I	249	94,5x74x10	0.07	10
1BSH90O	249	94,5x74x10	0.07	10
1CAF101	215	112x21x24	0.06	9.2
1CAF102	215	112x21x24	0.06	11.5
1CAF103	215	112x21x24	0.06	9.2
1CESV	97	65x65x21	0.09	14
1CMO	97	65x58x16	0.06	3.8
1FBFMN	75	64x64x67.5	0.28	47.4
1FBFPN	75	64x64x67.5	0.28	46.8
1FBFPPN	77	68x68x69	0.32	45
1FLBMP	70	64x64x67.5	0.28	47
1FLBMP9	71	96x65x57.5	0.36	50.8
1FLBPI	70	64x64x67.5	0.28	46.4
1FOFM7	92	64x64x67.5	0.28	47
1FOFMP	92	64x64x67.5	0.28	47
1FS10060/1D	195	105x53.5x22.5	0.13	9.2
1FS10060/1S	195	105x53.5x22.5	0.13	9.2
1FS9060/2	195	92x53.5x22.5	0.11	8.9
1FSLMI	82	64x64x67.5	0.28	47
1FSLMP	82	64x64x67.5	0.28	47
1FTA8PI	89	64x64x67.5	0.28	47
1FVLTB	65	64x64x67.5	0.28	50.5
1FVLTBD	66	64x64x67.5	0.28	50
1FVLTBM	65	64x64x67.5	0.28	48.5
1FVLTBS	66	64x64x67.5	0.28	50
1FVLTIM	66	64x64x67.5	0.28	50.3

Code	Page	Packaging (cm)	Volume (m³)	Weight (kg)
1FVLTIMD	67	64x64x67.5	0.28	49.7
1FVLTIMS	67	64x64x67.5	0.28	49.7
1FVLTN	65	64x64x67.5	0.28	50.5
1FVLTND	66	64x64x67.5	0.28	50
1FVLTNM	65	64x64x67.5	0.28	48.5
1FVLTNS	66	64x64x67.5	0.28	50
1FVLTS	65	64x64x67.5	0.28	50
1FVLTSD	66	64x64x67.5	0.28	49.5
1FVLTSDI	66	64x64x67.5	0.28	48.3
1FVLTSI	65	64x64x67.5	0.28	48.7
1FVLTSM	65	64x64x67.5	0.28	48
1FVLTSS	66	64x64x67.5	0.28	49.5
1FVLTSSI	66	64x64x67.5	0.28	48.3
1FWLMI	86	64x64x67.5	0.28	46.6
1FWLMP	86	64x64x67.5	0.28	46.6
1FWLPI	87	64x64x67.5	0.28	46
1IS10060/1D	193	105x53x22	0.12	7.8
1IS10060/1S	193	105x53x22	0.12	7.8
1IS10060D	192	105x53x22	0.12	7.9
1IS10060S	192	105x53x22	0.12	7.9
1IS12060/2D	193	121x53x22	0.14	10.4
1IS12060/2S	193	121x53x22	0.14	10.4
1IS6060	190	63x53x22	0.08	5.9
1IS6060/1	190	63x53x22	0.08	5.3
1IS8060/1D	190	87x53x22	0.1	6.1
1IS8060/1S	190	87x53x22	0.1	6.1
1IS8060/2	191	87x53x22	0.1	7.4
1IS9060	191	91x53x22	0.11	7.1
1IS9060/1	192	91x53x22	0.11	6.8
1IS9060/1D	191	91x53x22	0.11	7.1
1IS9060/1S	191	91x53x22	0.11	7.1
1IS9060/2	192	91x53x22	0.11	8.6
1IS9090D	193	88x86x22	0.17	10.1
1IS9090S	193	88x86x22	0.17	10.1
1ISB12060/2	194	121x53x22	0.14	10.7
1ISB9060	194	91x53x22	0.11	7.7
1ISB9060/2	194	91x53x22	0.11	9
1KB1I128	146	110x61x89.5	0.6	43
1KB1I98	146	81x62x91	0.46	34.8
1KB1P126	145	110x78x58	0.44	27.1
1KB1P129	145	110x78x58	0.44	30.7
1KB1P96	145	81x71.5x59.5	0.34	23.1
1KB1P99	145	81x71.5x59.5	0.34	25.8
1KBAS12	151	135x58x36	0.28	27.9
1KBCSP12	155	138x48x53	0.35	21.6
1KBCSP6	155	66x39x37.5	0.1	13.5
1KBCSP9	155	108,5x48x53	0.27	19.8
1KBDD12	153	128x88x59.5	0.67	67
1KBDD9	153	99x88x59.5	0.52	57.3
1KBTMP12	149	130x62x66	0.53	30.4
1KBTMP9	149	98x62x66	0.4	27.2
1KP120AN	249	135x62x85	0.71	40.3
1KP120AV	249	135x62x85	0.71	40.3
1KP120BO	249	135x62x85	0.71	40.3
1KP90AN	249	102x62x85	0.54	31.1
1KP90AV	249	102x62x85	0.54	31.1
1KP90BO	249	102x62x85	0.54	31.1
1LBF36	179	59.5x59.5x27	0.09	7.1
1LBF91	179	104x55x28	0.16	12.7
1LBF91K	179	104x55x28	0.16	19.9
1LBO61	170	62.5x55x28	0.08	8
1LBO81	170	89.5x55x28	0.14	10.5
1LBO82	170	89.5x55x28	0.14	10.5
1LES12QD	167	121x53x22	0.14	12
1LES12QS	167	121x53x22	0.14	12
1LES12RD	164	121x53x22	0.14	12
1LES12RS	164	121x53x22	0.14	12
1LES91P	165	89.5x55x28	0.14	9.9
1LES91PD	165	89.5x55x28	0.14	9.2
1LES91PS	165	89.5x55x28	0.14	9.2
1LES91Q	167	91x53x22	0.11	9.4

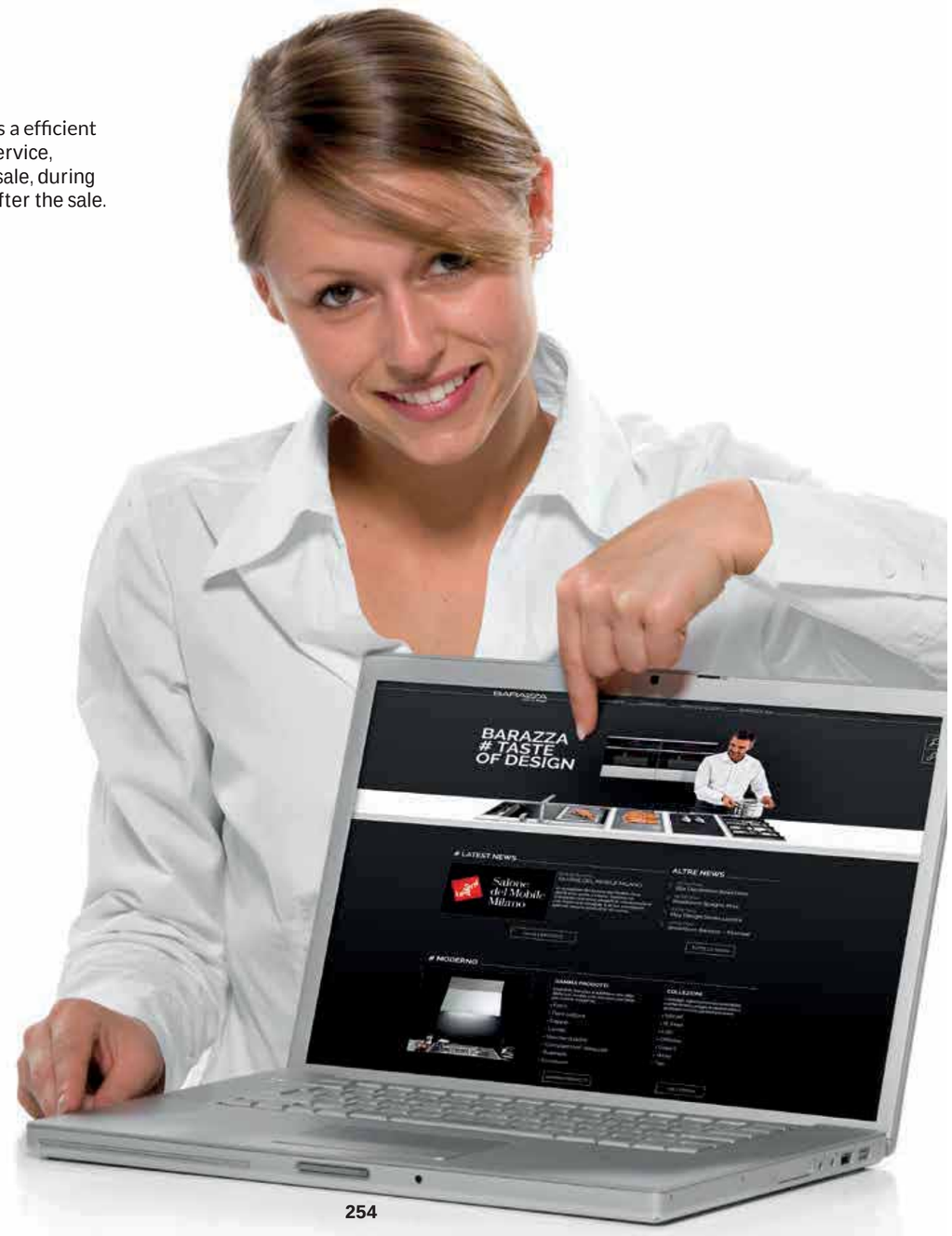
WEIGHTS AND VOLUMES: SEARCH FOR CODE

Code	Page	Packaging (cm)	Volume (m³)	Weight (kg)
1LES91QD	166	91x53x22	0.11	8
1LES91QS	166	91x53x22	0.11	8
1LES91R	164	91x53x22	0.11	9.1
1LES91RD	163	91x53x22	0.11	7.9
1LES91RS	163	91x53x22	0.11	7.9
1LES92P	165	89.5x55x28	0.14	11.7
1LES92Q	166	91x53x22	0.11	10.8
1LES92R	163	91x53x22	0.11	10.5
1LFS10D	183	51x103x21	0.11	6.2
1LFS10S	183	51x103x21	0.11	6.2
1LFS12D	183	51x119x21	0.13	6.9
1LFS12S	183	51x119x21	0.13	6.9
1LFS81D	182	50x81.5x21	0.08	4.5
1LFS81S	182	50x81.5x21	0.08	4.5
1LFS82	182	50x81.5x21	0.08	5.7
1LFS82A	184	87x84.5x22	0.16	9.2
1LFS91D	182	51x89x21	0.09	5
1LFS91S	182	51x89x21	0.09	5
1LFS92	183	51x89x21	0.09	5.9
1LLB105	174	104x55x28	0.16	12.6
1LLB125	175	121x55x28	0.19	16.2
1LLB60	177	66x60x30	0.12	19.5
1LLB90	177	95x60x30	0.16	23
1LLB95	174	89.5x55x28	0.14	11.5
1LLB952	174	89.5x55x28	0.14	13.8
1LLV100/D	187	105x53x22	0.12	7.5
1LLV100/S	187	105x53x22	0.12	7.5
1LLV120/2D	187	121x53x22	0.14	8.4
1LLV120/2S	187	121x53x22	0.14	8.4
1LLV90/1D	186	91x53x22	0.11	6
1LLV90/1S	186	91x53x22	0.11	6
1LLV90/2	186	91x53x22	0.11	7.1
1LOF94	213	90x50x28	0.13	10.2
1LTA120C	197	140.5x65x30	0.27	20
1LTA90	197	91x58x35	0.18	12.8
1LTA92	197	91x58x35	0.18	14
1MCBFN	79	67x70x55.5	0.25	42.7
1MOA	97	60x49x39	0.11	21.2
1P60WLVE	135	65x57x16	0.06	16.8
1PBF1	119	44x58x18.5	0.05	10.1
1PBF104	121	106x52x16.5	0.09	17.7
1PBF2	119	44x58x18.5	0.05	9.7
1PBF64	120	68x58x16.5	0.06	14.8
1PBF74	121	76x57x16.5	0.07	16.6
1PBF95	121	95x59x17	0.09	21.7
1PBFBQ	120	44x58x18.5	0.05	18.3
1PBFID	119	44x58x18.5	0.05	8.1
1PBFTK	120	44x58x18.5	0.05	13.3
1PBLB	71	62x50.5x35.5	0.1	15.6
1PBOF	93	62x50.5x35.5	0.1	15.6
1PBSL	83	62x50.5x35.5	0.1	15.6
1PBVLB	67	62x50.5x35.5	0.1	14
1PBVLI	67	62x50.5x35.5	0.1	15.6
1PBVLN	67	62x50.5x35.5	0.1	14
1PBVLS	67	62x50.5x35.5	0.1	14
1PBWL	87	62x50.5x35.5	0.1	15.6
1PF100SLVE	131	106x52x16.5	0.09	25.7
1PF40SLVE	130	65x57x16.5	0.06	16.9
1PF411SLVE	130	77x57x16.5	0.07	21
1PF90SLVE	130	92x57x16.5	0.08	25.5
1PI100SLVE	129	106x52x16.5	0.09	26
1PI11SLVE	127	35.5x56x16	0.03	9
1PI12035SLVE	129	120.5x40x16.5	0.08	23
1PI20SLVE	127	35.5x56x16	0.03	9.9
1PI30IDN	123	39x61x13	0.03	6.8
1PI311SLVE	128	65x57x16.5	0.06	17.5
1PI40SLVE	127	65x57x16.5	0.06	17
1PI411SLVE	128	77x57x16.5	0.07	20.9
1PI90SLVE	128	92x57x16.5	0.08	26
1PIA1SLVE	129	90x90x16	0.12	31.4
1PID124NQ	125	128x57x10	0.07	16.5

Code	Page	Packaging (cm)	Volume (m³)	Weight (kg)
1PID42NQ	123	46x63x13	0.04	6.7
1PID64B	124	68x60x13	0.05	8.8
1PID64N	124	68x60x13	0.05	8.8
1PID93NQ	125	99x59x13	0.04	12.6
1PLB2	110	45x58.5x18	0.05	8.7
1PLB21T	110	45x58.5x18	0.05	8.5
1PLB2IDN	113	46x61x13	0.04	7.2
1PLB2T	111	51x94x16	0.08	17.6
1PLB2TI	111	51x94x16	0.08	18.2
1PLB3IDN	113	99x59x13	0.08	13.8
1PLB3T	111	120x52x16	0.1	22.4
1PLB3TI	111	120x52x16	0.1	23.2
1PLB4	110	68x58x16	0.06	14.1
1PLB4IDN	113	128x57x10	0.07	18.2
1PLB5	111	95x58x17	0.09	20.1
1PLB5I	111	95x58x17	0.09	20.6
1PLBC2T	115	95x58x17	0.09	27.4
1PLBC2TI	115	95x58x17	0.09	28
1PLBC3IDN	115	95x58x17	0.09	23.6
1POF60	137	65x57x16	0.06	15.6
1POF80	137	92.5x57x16	0.08	22
1POF90	137	92.5x57x16	0.08	23.1
1PTA120	133	123x44x17	0.09	17.6
1PTA120C	134	140x65.5x16.5	0.15	24.7
1PTA90	133	95x59x17	0.09	19.3
1PTA903	133	93x44x17	0.07	13.9
1PVTC3	139	39.5x61x13	0.03	4.5
1PVTC6	139	68x60x13	0.05	8.4
1PVTC7	139	87x60x13	0.07	10.9
1Q1740I	211	26x49.5x27	0.03	4.4
1Q1740S	211	26x49.5x27	0.03	3.9
1Q3440I	211	43x49.5x27	0.06	6.4
1Q3440S	211	43x49.5x27	0.06	5.8
1Q4040I	211	49.5x49.5x27	0.07	7
1Q4040S	211	49.5x49.5x27	0.07	6.4
1Q5040I	212	59.5x49.5x27	0.08	8.4
1Q5040S	212	59.5x49.5x27	0.08	7.4
1Q642I	212	62x49.5x27	0.08	9.8
1Q7040I	212	79.5x49.5x27	0.11	10.2
1Q7040S	212	79.5x49.5x27	0.11	9
1Q842I	213	90x50x28	0.13	12.4
1QR3440IQ	208	43x49.5x27	0.06	6.7
1QR3440SQ	208	43x49.5x27	0.06	5.8
1QR4040IQ	208	49.5x49.5x27	0.07	7
1QR4040SQ	208	49.5x49.5x27	0.07	6.4
1QR5040IQ	209	59.5x49.5x27	0.08	8.4
1QR5040SQ	209	59.5x49.5x27	0.08	7.4
1QR7040IQ	209	79.5x49.5x27	0.11	10.2
1QR7040SQ	209	79.5x49.5x27	0.11	9
1X1840I	205	26x49.5x27	0.03	3.8
1X1840S	205	26x49.5x27	0.03	3.3
1X3440I	205	43x49.5x27	0.06	5.5
1X3440S	205	43x49.5x27	0.06	5
1X4040I	205	49.5x49.5x27	0.07	6.4
1X4040S	205	49.5x49.5x27	0.07	5.5
1X4540I	206	59.5x49.5x27	0.08	6.8
1X4540S	206	59.5x49.5x27	0.08	6.3
1X5040I	206	59.5x49.5x27	0.08	7.2
1X5040S	206	59.5x49.5x27	0.08	6.3
1X642I	206	62x49.5x27	0.08	8.2
1X642S	206	62x49.5x27	0.08	7.7
1X7040I	207	79.5x49.5x27	0.11	9.1
1X7040S	207	79.5x49.5x27	0.11	8.2
1X842I	207	90x50x28	0.13	10.3
1X842S	207	90x50x28	0.13	9.8

TECHNICAL ASSISTANCE

Barazza offers a efficient and prompt service, whether pre-sale, during purchase or after the sale.



TECHNICAL ASSISTANCE

 # SALES POINTS

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- solutions to problems
- instruction handbooks
- information about installation procedures

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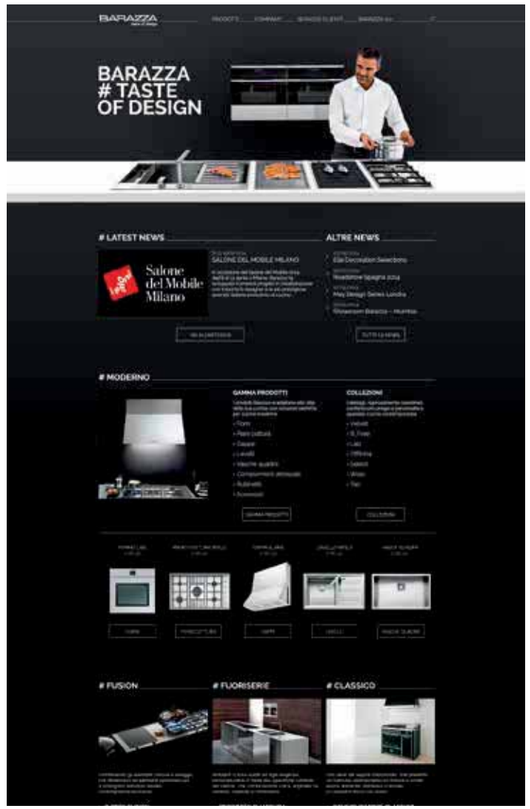

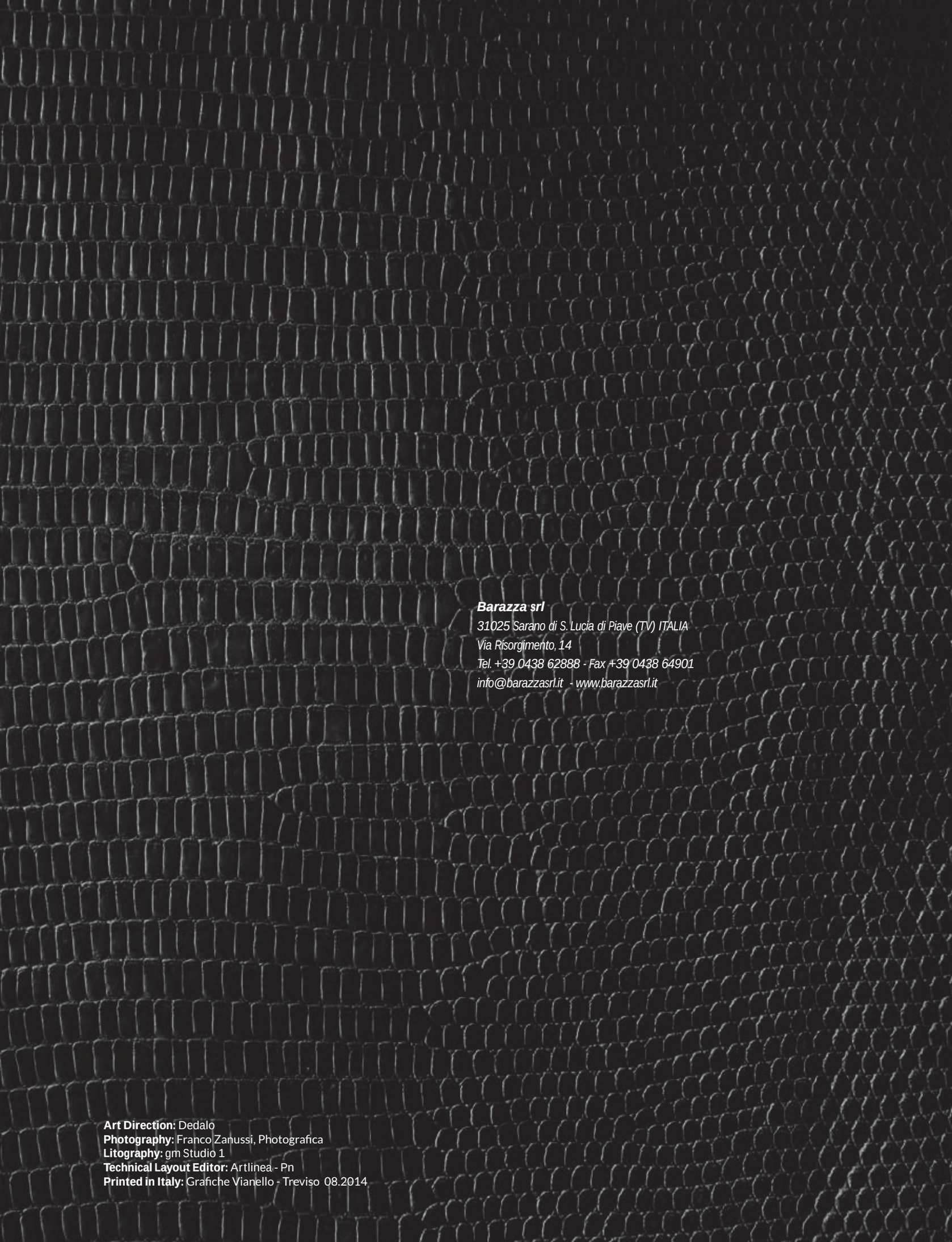

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