

**BARAZZA**  
taste of design

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**FEEL GOOD**  
**2015**



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## # FEEL COLLECTION

The Feel collection perfectly blends form and function. Through a balanced combination of stainless steel and mirror glass, the elegant minimalist design introduces cutting-edge style to any kitchen, faithfully reflecting the technological excellence that distinguishes the models of this collection and all the products made by Barazza.

# # COMPLETE RANGE AND ADVANCED MODULARITY

Feel meets a particularly extensive array of requirements and preferences. The options range from 60-cm multiprogram and pyrolytic ovens to 45-cm compact combi-steam and microwave ones that offer the possibility of adding a coffee machine and a warming drawer. The advanced Feel collection modules can be installed in many ways.



#1

#3

#2

#4

#1 Coffee machine page 20



cod. 1CFFY

#2 Combi-steam oven page 12



cod. 1FVCFY

#3 #4 Combi-microwave oven page 16



cod. 1MCFY

# # A COMPLETE COLLECTION

## # COMBI-STEAM OVEN



A compact 45-cm oven that combines steam with traditional oven functions for quick and healthy cooking results.

## # PYROLYTIC OVEN



A 60-cm, self-cleaning oven provided with a pyrolytic function which removes food residues during high-temperature cycles.

## # COMBI-MICROWAVE OVEN



A compact, 45-cm oven that combines microwave and convection cooking for really quick results.

## # MULTIPROGRAM OVEN



A 60-cm multifunction oven boasting 11 manual cooking functions, a temperature probe and a Touch Control display.

## # COFFEE MACHINE



A machine that automatically prepares coffee shop style espresso, cappuccino and other hot drinks.

## # WARMING DRAWER



This extractable food and tableware warming drawer has been designed to be placed under the elements of this collection.



# # FEEL COLLECTION GENERAL FEATURES

## # STAINLESS STEEL ERGONOMIC DESIGN HANDLE



The handle's design is inspired by the elegant and minimalist aesthetics of the collection and allows Feel range elements to be perfectly aligned. Its style stands out for its size and its ergonomic shape that make it easy to grasp and use.

## # TOUCH CONTROL



The appliances of Feel collection are supplied with a digital programmer with Touch Control to have cooking times and functions at your fingertips.

## # ANTI-FINGERPRINT FINISH



The stainless steel surfaces are treated with a special anti-fingerprint finish that preserves their elegance and makes routine cleaning really easy.

## # ENERGY RATING A



The ovens of Feel collection belongs to Energy Rating A to ensure maximum efficiency, optimal performances and energy saving. Barazza works focusing on eco-sustainability, using environmental resources with future generations in mind.

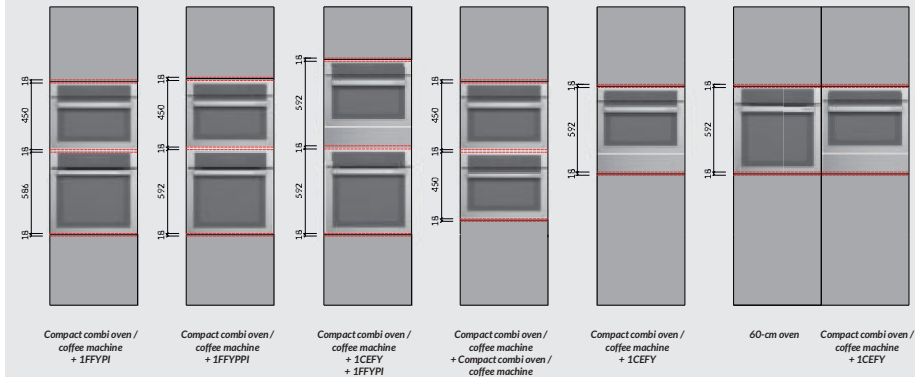
## # UTMOST FREEDOM OF INSTALLATION



The advanced modularity of Feel collection allows you to choose among many vertical and horizontal combinations. The photos below show just some of the most common options possible.



## INSTALLATION OF FEEL COLLECTION





# # COMBI-STEAM OVEN

The compact combi-steam oven offers both traditional hot air and steam cooking functions. Steaming food is a quick and healthy cooking method that doesn't require additional oils and condiments. It preserves the food's vitamin, protein and mineral contents as well as its organoleptic features, taste, appearance and consistency.

## # COMBI-STEAM OVEN FEATURES

### # THE COMBI FUNCTION



The combi function combines hot air and steam to cook especially roast meats, chicken, fish and potatoes in a quick and healthy way.

### # STAINLESS STEEL OVEN LINING AND LARGE COOKING CAVITY










The oven lining is available in the elegant 18/10 stainless steel version. The horizontal position of the water tank allows to use a wider and more practical cavity.





## # COMBI-STEAM OVEN FEATURES

<p><b>COMBI-STEAM OVEN</b></p> <p> <b>Regenerating and sterilising</b> To warm up plates and ready-made meals, to sterilise and make jams and boil down fruit. R1 – Heating plates R2 – Regenerating ready-made meals or frozen food R3 – Sterilising beans R4 – Sterilising cherries R5 – Sterilising plums</p> <p> <b>Fanned grill</b> To brown meat, fish, chicken and vegetables.</p> <p> <b>Grill</b> To quickly brown food.</p> <p> <b>Fan assisted oven</b> Cooking is comparable to a traditional electric oven.</p> <p> <b>Fan-assisted oven + steam (combi)</b> This function can be used to quickly and healthily cook crackling roast meats, fish, chicken or side dishes.</p> <p> <b>Steam</b> To cook any type of vegetable, rice, cereals and meat. This function is perfect to extract berry juice and defrost and simultaneously cook vegetables.</p>	<p><b>AUTOMATIC FUNCTIONS</b></p> <p> These functions automatically allow you to cook food. Just select the food you want to cook and add its weight.</p> <p><b>P1 – To cook vegetables, fish and side dishes</b> A1 – Broccoli / florets A2 – Cauliflower / florets A3 – Potatoes / pieces A4 – Trout A5 – Shrimp A6 – Fish fillets A7 – Sweet yeast dumpling A8 – Yeast dumpling A9 – Napkin dumpling</p> <p><b>P2 – To cook various types of bread</b> B1 – Baking buns B2 – Frozen buns B3 – Fresh dough B4 – White bread B5 – Braided bread</p> <p><b>P3 – To cook fresh and precooked food</b> C1 – Fresh gratin C2 – Precooked gratin C3 – Fresh stew C4 – Precooked stew C5 – Fresh pizza C6 – Frozen pizza</p>
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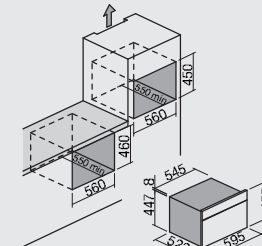
## # COMBI-STEAM OVEN

Feel built-in compact combi-steam oven  
Touch Control



**NEW** energy rating **A**

- 6 functions
- 20 automatic cooking programs
- Touch Control digital programmer
- safety devices: electronic child safety lock
- stainless steel handle
- capacity: 32 litres (gross 35 litres)
- features: stainless steel oven lining, door with triple and heat-reflecting glass
- equipment: side racks, interior light, 1 stainless steel shelf, 1 stainless steel tray, 1 stainless steel deep perforated tray
- maximum temperature: 220° C
- maximum absorbed power: 2.9 kW



ANTI-FINGERPRINT STAINLESS STEEL/MIRROR cod. 1FVCFY

### # BENEFITS AND ADVANTAGES OF STEAM COOKING



Steam cooking is universally acknowledged as the healthiest cooking method of all because it doesn't alter the vitamin and mineral content of food and offers remarkable benefits and advantages:

- it is very good at preserving the organoleptic characteristics of food while maintaining its flavour, appearance and consistency. This is particularly true of delicate foods such as white meat, fish, sea food and vegetables;
- prevents the formation of indigestible, toxic or cancer inducing substances;
- thanks to the special perforated tray provided, the cooking does not require oils or other condiments and prevents any fats melting during the cooking process from staying in the tray in contact with the food. This makes the food easier to digest and keeps calories in check;
- thanks to the moderate cooking temperature and to lack of direct contact with boiling water, steam cooking preserves most of the food's heat-sensitive vitamins, especially those contained in vegetables;
- it is a very quick and practical method that enhances the quality of food and saves energy.



# # COMBI-MICROWAVE OVEN

The compact combi-microwave oven offers traditional convection and microwave cooking. The combi function allows you to combine the two cooking methods to cook lasagne, flans, chicken and roast potatoes in no time at all.



## # COMBI-MICROWAVE OVEN FEATURES

### # STAINLESS STEEL OVEN LINING, PYREX BAKING TRAY AND TURNABLE PLATE












The oven lining is available in the elegant 18/10 stainless steel version. There is also a shock-resistant and heatproof pyrex baking tray inside the oven that can also be used as a serving dish. A turnable plate, that ensures even cooking without having to handle the food, completes the equipment.

### # STAINLESS STEEL ERGONOMIC DESIGN HANDLE



The handle's design is inspired by the elegant and minimalist aesthetics of the collection and allows Feel range elements to be perfectly aligned. Its style stands out for its size and its ergonomic shape that make it easy to grasp and use.

## # COMBI-MICROWAVE OVEN FUNCTIONS

<p><b>COMBI-MICROWAVE OVEN</b></p> <p> <b>Defrost (by time)</b> To quickly defrost any food according to a programmed time.</p> <p> <b>Defrost (by weight)</b> 5 different programmes to quickly defrost any food according to its weight. Pr1 - Meat Pr2 - Chicken Pr3 - Fish Pr4 - Fruit Pr5 - Bread</p> <p> <b>Fanned grill</b> To brown meat, fish, chicken and vegetables.</p> <p> <b>Fan assisted oven + microwave (combi)</b> To cook and roast in even less time.</p> <p> <b>Fan assisted oven</b> Cooking is comparable to a traditional electric oven.</p> <p> <b>Microwave + grill</b> To cook lasagne, chicken, roast potatoes and flans.</p> <p> <b>Grill</b> This function can be used to quickly brown food.</p> <p> <b>Microwave</b> Ideal to cook or warm vegetables, potatoes, rice, fish and meat.</p>	<p><b>AUTOMATIC FUNCTIONS</b></p> <p> They allow you to automatically cook and heat food. Just select the food you want to cook and add its weight.</p> <p><b>P1 - To heat various types of food</b> A01 - Soups A02 - Ready-to-cook meals (compact consistency) A03 - Ready-to-cook meals (stews for instance) A04 - Vegetables</p> <p><b>P2 - To cook fresh food</b> B01 - Potatoes B02 - Vegetables B03 - Rice B04 - Fish</p> <p><b>P3 - To defrost and then cook various types of food</b> C01 - Pizza C02 - Ready-to-cook meals C03 - Potato-based foods</p>
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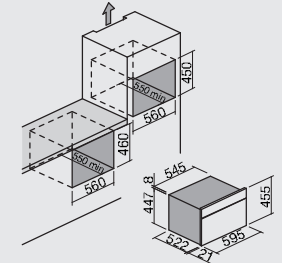
## # COMBI-MICROWAVE OVEN

Feel built-in compact combi-microwave oven Touch Control



**NEW**

- 8 functions
- 11 automatic cooking programs
- Touch Control digital programmer
- safety devices: electronic child safety lock
- stainless steel handle
- microwave power up to 1000 W
- capacity: 34 litres (gross 38 litres)
- features: stainless steel oven lining, triple and heat-reflecting glass
- equipment: interior light, turnable plate, 1 raised stainless steel shelf, 1 pyrex baking tray, 1 pizza plate
- maximum temperature: 220° C
- maximum power absorbed power: 3.4 kW



ANTI-FINGERPRINT STAINLESS STEEL/MIRROR cod. 1MCFY

### # BENEFITS AND ADVANTAGES OF MICROWAVE COOKING



Unlike conventional cooking by which the heat produced by the elements cooks the food from the outside to the inside, microwaves produce heat inside the food that gradually travels outwards. This prevents the dispersion of heat in the air, on the oven walls and on the trays. This cooking method offers many benefits and advantages:

- it is so quick that it preserves the flavour, appearance, mineral and vitamin content of the food;
- it defrosts faster than a traditional oven, thus reducing the chances of bacteria forming;
- its saves energy because it reduces cooking times up to 75% compared to conventional cooking.





# # COFFEE MACHINE

This coffee machine automatically prepares coffee shop style espresso, cappuccino and other hot drinks. It lets you choose from Italian "ristretto", normal or "lungo" espresso and between a light or strong flavour.

## # COFFEE MACHINE FEATURES

### # ADVANCED FUNCTIONS

The Touch Control display lets you choose from Italian "ristretto", normal or "lungo" espresso and between a light or strong flavour. You can also set the ideal water temperature to enhance the aromas of the various coffee blends.

### # LED LIGHTING

Led lighting combines elegance and efficiency, enhances the design and ensures low energy consumptions and long life.

### # EASY TO USE

The simplified shape of the drawer makes it easy to refill the water and the coffee blend and clean up any spills.

### # TELESCOPIC SPOUT


The telescopic spout allows you to use cups of different heights and sizes.








## # COFFEE MACHINE FUNCTIONS

### COFFEE MACHINE


 **Low water level**  
The light indicates the water tank needs to be refilled.


 **Grounds container full**  
The indicator light warns that coffee grounds need to be removed from their container.


 **Replace filter**  
The indicator light informs the filter needs to be replaced.


 **Clean function**  
It starts the machine's clean cycle.

 **Steam dispenser**  
To heat various type of beverages.

 **Hot water dispenser**  
It can be used to prepare various types of beverages.

 **"Ristretto" dispenser**  
It dispenses "ristretto" espresso (the quantity of the shot can be set).

 **"Lungo" dispenser**  
It dispenses "lungo" espresso (the quantity of the shot can be set).

 **Strength adjuster**  
You can choose from three types of coffee: light, medium and strong.

### # RECIPES

#### Italian cappuccino



This is a normal espresso to which frothy, steam-heated milk is added, giving the coffee a creamier taste and creating a thick layer of froth on the surface. It is served in a cappuccino cup. Pour some cold milk in a tall jug and froth it using the steam pipe. Add the froth only to the espresso by slanting the jug and moving it back and forth or by using a spoon. You can top with cocoa if you wish.

#### Irish coffee



Energizing and heartening, this drink is prepared by mixing eight parts of hot coffee with one of whisky and cane sugar in a tall, heated glass. Add a layer of freshly-whipped cream by pouring it onto the hot coffee over the back of a spoon.

#### Viennese Cappuccino



This recipe comes from age-old Austrian tradition. Prepare a "lungo" espresso (30-35 seconds' extraction) add hot milk and whipped cream. Serve in an average-sized cup, larger than an espresso cup but smaller than a standard cappuccino cup. Decorate with chocolate curls.

#### Mexican coffee



This intense, exotic coffee is prepared by mixing together in an espresso cup and then whipping one portion of double cream, half a teaspoon of cinnamon, a pinch of nutmeg and sugar. Add one teaspoon of chocolate syrup in a medium-sized cup, some more cinnamon, the coffee and mix thoroughly.

#### Iced coffee



This is a very refreshing, frothy drink, perfect on a hot summer day. Prepare an espresso, add sugar and pour it into a shaker containing some large ice cubes. Shake for a few seconds. Serve in a tumbler or tulip glass.

#### Cappuccino ice cream



Heat 2 cups of espresso, ¼ cup of double cream, ½ cup of sugar in a saucepan and bring to the boil. Wait for the mixture to cool down. When lukewarm refrigerate for 4-5 hours. Scoop into ice cream bowls.

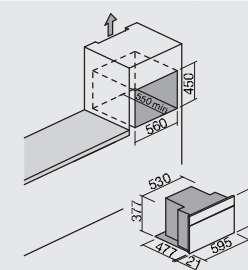
## # COFFEE MACHINE

### Feel built-in compact coffee machine Touch Control



### NEW

- automatic operation
- Touch Control digital programmer
- safety devices: electronic child safety lock
- adjustable coffee bean grind
- steam and hot water dispenser
- coffee strength adjustment
- clean function
- indicator lights: low water level, grounds container full, replace filter
- tank capacity: 2.5 litres
- features: led lighting
- maximum absorbed power: 1.4 kW



ANTI-FINGERPRINT STAINLESS STEEL/MIRROR cod. 1CFY





# # EXTRACTABLE WARMING DRAWER

The extractable warming drawer has been designed to be installed under each element of Feel collection. As well as to keep food warm it can be used to defrost it, to rise dough, to warm tableware and to cook gently at a low temperature. It is provided with a quick and easy push-to-open system that enhances the streamlined design of the stainless steel surfaces.

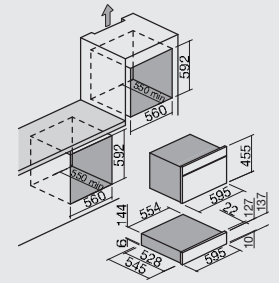
## # EXTRACTABLE WARMING DRAWER

Feel extractable warming drawer



**NEW**

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



ANTI-FINGERPRINT STAINLESS STEEL

cod. 1CEFV







# # MULTIPROGRAM OVEN

The 60-cm multiprogram oven is provided with 11 manual cooking functions and a temperature probe. The cooking programmes and the other functions can be selected by lightly touching the digital Touch Control display.

## # MULTIPROGRAM OVEN FEATURES

### # CAPACITY AND COOKING LEVELS



The large 60-litre oven cavity can accommodate lots of different food at various levels. Large quantities of food can be cooked simultaneously, saving on time and electricity.

### # EASY CLEAN



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.

### # TEMPERATURE PROBE



The temperature probe reads the temperature of the foods being cooked with no need to open the oven. An acoustic signal informs that the set temperature has been reached and cooking is automatically terminated.

### # EQUIPMENT



Feel 60-cm ovens are equipped with side racks. 2 easy clean enamelled steel trays, one of which with 5-cm depth, tray handle and 2 pairs of telescopic rails that are easier to handle and remove thanks to a locking safety stop device.

### # PIZZA FUNCTION

The pizza function starts a bake programme which quickly heats the oven. This programme is also suitable for bread, quiches, pies and fruit desserts.

### # TOUCH CONTROL



The appliances of the Feel collection are supplied with a digital programmer with Touch Control to have cooking times and functions at your fingertips.

### # PIZZA PLATE



Plate made of refractory material, ideal for baking pizzas, fancy breads and frozen foods. Accessory available for Feel multiprogram and pyrolytic ovens.







## # MULTIPROGRAM OVEN

60 cm Feel built-in multiprogram oven  
Touch Control

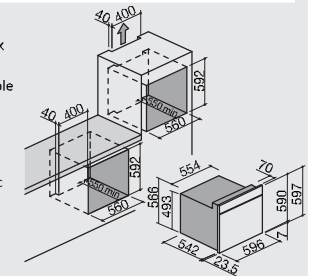


**NEW**

energy rating **A**

Accessories: **28**

- 11 functions
- Touch Control digital programmer
- safety devices: electronic child safety lock
- stainless steel handle
- capacity: 60 litres (gross 65 litres)
- features: easy clean oven lining, extractable and removable door with triple and heat-reflecting glass
- equipment: tangential cooling fan, side racks, interior light, temperature probe, 1 easy clean enamelled deep steel tray, 1 easy clean enamelled steel tray, 1 stainless steel shelf, 2 pairs of telescopic oven rails, tray handle
- maximum temperature: 250° C
- maximum absorbed power: 3 kW



ANTI-FINGERPRINT STAINLESS STEEL/MIRROR cod. 1FFYPI

Accessories: pizza plate



**28**

cod. 1PP60

### MULTIPROGRAM OVEN FUNCTIONS



**Static oven**

Top heating element + bottom heating element. Suitable to cook any type of food, in particular cakes, pizzas, roast joints and flans.



**Warming oven / heating dishes**

Bottom heating element. To warm biscuits, tarts, pies and quiches.



**Traditional grill**

Top central heating element. Meat of small to medium thickness and toasting bread.



**Grill and bottom heating element**

Top central heating element + bottom heating element. Particularly suitable for roast joints. It can be used to cook joints of any size.



**Maxigrill**

Top central heating element + top heating element. To brown very large surfaces, to brown food faster and produce a thicker golden topping.



**Fanned maxigrill**

Top central heating element + top heating element + fan. It evenly cooks roast meats while lightly browning their surface. Ideal for grilled foods. Particularly suitable for large portions of meat such as poultry and game. For excellent results it is advisable to arrange the meat on the oven shelf and place the tray below it to collect the cooking juices and fats.



**Fan assisted oven**

Top and bottom heating elements + fan. To quickly and evenly cook. Also suitable for biscuits and cakes.



**Fan assisted multilevel oven**

Circular heating element + fan. To cook similar or different types of food arranged on shelves on up to three levels.



**Pizza**

Special function to cook pizzas, pies and fruit desserts.



**Low temperature cooking**

A special function to cook meat in sauces, hot pots and stews following traditional methods and for recipes that require particularly lengthy, low temperature cooking.



**Defrost function**

Rapid and optimal operation.

# # PYROLYTIC OVEN

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.

## # PYROLYTIC OVEN FEATURES

### # 3 PYROLYSIS FUNCTION LEVELS



The pyrolysis function can be set at 3 different levels of duration and intensity that should be selected depending on the quantity and type of food residues in the oven.

### # TANGENTIAL COOLING SYSTEM AND FAN



It keeps the external temperature within the limits set by the safety regulations. When the oven is turned on, a tangential ventilation fan starts to produce a flow of cold air that normalises the temperature.

### # 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.

### # EQUIPMENT



Feel 60-cm ovens are equipped with side racks, 2 easy clean enamelled steel trays, one of which with 5-cm depth, tray handle and 2 pairs of telescopic rails that are easier to handle and remove thanks to a locking safety stop device.

## # PYROLYTIC OVEN FUNCTIONS

### PYROLYTIC OVEN



#### Static oven

Top heating element + bottom heating element. Suitable to cook any type of food, in particular cakes, pizzas, roast joints and flans.



#### Warming oven / heating dishes

Bottom heating element. Extra cooking of biscuits, tarts, pies and quiches.



#### Traditional grill

Top central heating element. Meat of small to medium thickness and toasting bread.



#### Grill and bottom heating element

Top central heating element + bottom heating element. Particularly suitable for roast joints. It can be used to cook joints of any size.



#### Maxigrill

Top central heating element + top heating element. To brown very large surfaces, to brown food faster and produce a thicker golden topping.



#### Fanned maxigrill

Top central heating element + top heating element + fan. It evenly cooks roast meats while lightly browning their surface. Ideal for grilled foods. Particularly suitable for large portions of meat such as poultry and game. For excellent results it is advisable to arrange the meat on the oven shelf and place the tray below it to collect the cooking juices and fats.



#### Fan assisted oven

Top and bottom heating elements + fan. To quickly and evenly cook. Also suitable for biscuits and cakes.



#### Fan assisted multilevel oven

Circular heating element + fan. To cook similar or different types of food arranged on shelves on up to three levels.



#### Pizza

Special function to cook pizzas, pies and fruit desserts.



#### Low temperature cooking

A special function to cook meat in sauces, hot pots and stews following traditional methods and for recipes that require particularly lengthy, low temperature cooking.



#### Defrost function

Rapid and optimal operation.



#### Pyrolysis

Cleaning cycle: the temperature inside the oven goes up to approximately 500° C, breaking down food residue that can then be removed by using a damp cloth.

## # PYROLYTIC OVEN

60 cm Feel built-in multiprogram pyrolytic oven Touch Control

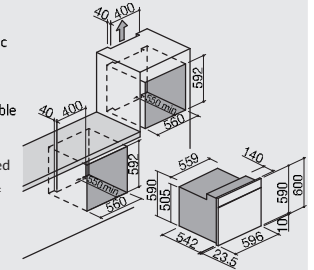


**NEW**

energy rating **A**

Accessories: **28**

- 12 functions
- Touch Control digital programmer
- safety devices: safety door lock, electronic child safety lock
- stainless steel handle
- 3 pyrolysis function levels
- capacity: 60 litres (gross 65 litres)
- features: easy clean oven lining, extractable and removable door with quadruple and heat-reflecting glass
- equipment: tangential cooling fan, side racks, interior light, 1 easy clean enamelled deep steel tray, 1 easy clean enamelled steel tray, 1 stainless steel shelf, 2 pairs of telescopic oven rails, tray handle
- maximum temperature: 250/475° C
- maximum power output: 3.4 kW



ANTI-FINGERPRINT STAINLESS STEEL/MIRROR cod. 1FFYPPI



Accessories: pizza plate



**28**  
cod. 1PP60







## # READING GUIDES TECHNICAL SECTION

Feel built-in compact combi-steam oven  
Touch Control

**NEW** energy rating **A**

- 6 functions
- 20 automatic cooking programs
- Touch Control digital programmer
- safety devices: electronic child safety lock
- stainless steel handle
- capacity: 32 litres (gross 35 litres)
- features: stainless steel oven lining, door with triple and heat-reflecting glass
- equipment: side racks, interior light, 1 stainless steel shelf, 1 stainless steel tray, 1 stainless steel deep perforated tray
- maximum temperature: 220° C
- maximum absorbed power: 2.9 kW

Technical specifications      Technical drawing      Product code

ANTI-FINGERPRINT STAINLESS STEEL/MIRROR cod. 1FVCFY

**#1**      **#2**      **#3**      **#4**

**#1 TECHNICAL SPECIFICATIONS**  
The description includes all the technical characteristics of each specific product.

**#2 PRODUCT PLUS**  
Icons indicate the main and unique features of each product. For information, see the legend below.

**#3 PRODUCT CODE**  
The code allows an instant product identification and is compulsory during order formulation.

**#4 TECHNICAL DRAWING**  
The technical drawing displays product dimensions and technical specifications. For installation instructions please consult the technical data sheets available on the company website [www.barazzasrl.it](http://www.barazzasrl.it).

**# ICONS LEGEND**

ENERGY RATING A	MICROWAVE	OVEN CAPACITY	TEMPERATURE PROBE
DESIGN	COFFEE	EASY-CLEAN OVEN LINING	TURNABLE PLATE
ANTI-FINGERPRINT	WARMING DRAWER	COOL DOOR	LED LIGHTING
MANUAL COOKING FUNCTIONS	MULTIPROGRAM	HEIGHT 45 cm	
AUTOMATIC COOKING PROGRAMS	PYROLYSIS	CHILD SAFETY LOCK	
STEAM	TOUCH CONTROL PROGRAMMER	TELESCOPIC OVEN RAILS	

## # WEIGHTS AND VOLUMES: SEARCH FOR CODE

Code	Page	Packaging (cm)	Volume (m <sup>3</sup> )	Weight (kg)
1FVCFY	12	68x65x53	0,23	40,9
1MCFY	16	68x65x53	0,23	38,3
1CFYF	20	68x63x56	0,24	30,5
1CEFY	24	65x65x21	0,09	4,1
1FFYP	28	65x63x65	0,27	43,8
1FFYPPI	32	65x63x65	0,27	39,1

## # TECHNICAL ASSISTANCE

Barazza offers an efficient and prompt service, whether pre-sale, during purchase or after the sale.

### # SALES POINTS

For the up-to-date list of authorised distributors, go to [www.barazzasrl.it](http://www.barazzasrl.it).

### # INFORMATION SERVICE

Barazza has an Information Service to help you quickly with anything concerning:

- information about products and accessories
- solutions to problems
- instruction handbooks
- information about installation procedures

### # TO CONTACT THE INFORMATION SERVICE DIRECTLY:

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### # RESERVED AREA

By entering your personal key codes, you can access Barazza's reserved area where you can consult all the online documentation, Lab and B\_Free Fusion configurators and the interactive Made-to-measure catalogue.

### # GENERAL NOTES

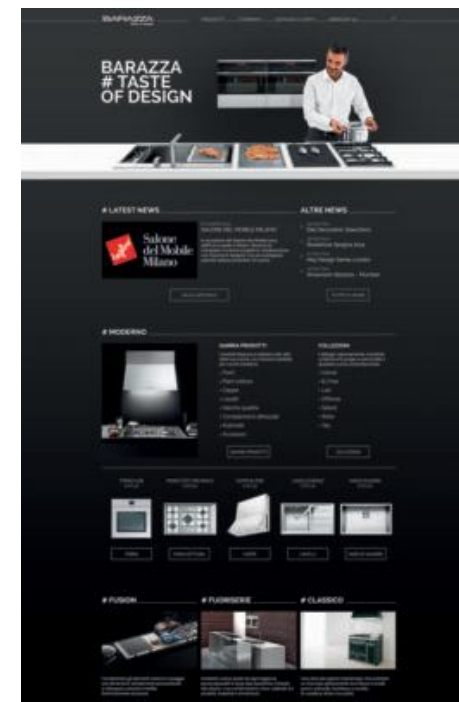
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### # CERTIFICATIONS



Barazza is certified according to UNI EN ISO 9001 and 14001 standards. In addition to UNI EN ISO 9001, which ensures quality control and optimization of production processes and whose primary aim is customer satisfaction, Barazza complies with UNI EN ISO 14001 in order to maintain and improve the managing of environmental impacts of its activities, optimizing the energy and natural resources and implementing control systems for waste disposal and prevention of pollution.



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