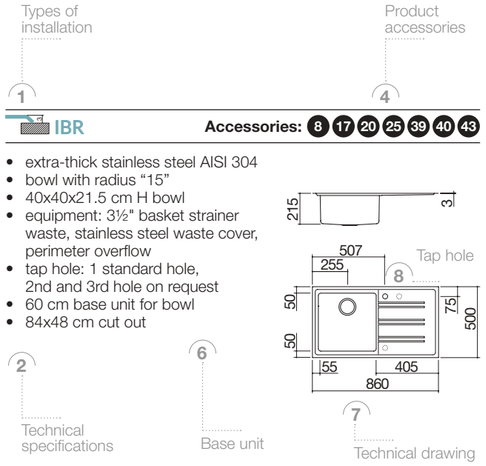
EN

2018
2019

BARAZZA
taste of design

HOW TO READ THE TECHNICAL INFORMATION



1 Types of installation

Barazza products are available with different types of edges and installations. Please see the flap on the right for the key.

2 Technical specifications

All technical product features are indicated in the text. The common standard equipment to all products is listed at the bottom of the page.

3 Product code

The code allows you to identify the product immediately and must be used when compiling an order.

4 Accessories

Every Barazza product has a range of dedicated functional accessories such as stainless steel bowl covers, polished steel baskets, Iroko or polyethylene chopping boards and colanders, designed to improve your work in the kitchen. For more information, please see the Accessories chapter on page 400.

5 Product pluses

The icons indicate the main unique features of each product. Please see the flap on the right for the key.

6 Base unit

“Base unit” is intended as the smallest standard unit in which the product can be installed.

7 Technical drawing

The technical drawing shows the size and technical specifications of the product. The sizes of the holes for built-in installations are indicated in the text. For flush and undermounted installations, please see the technical information sheets available at www.barazzasrl.it.

8 Tap hole

Barazza sinks come with a 3.5 cm tap hole as standard, meaning a hole does not need to be made in the kitchen worktop. Many models can be customised on request at the order stage, with two, three or five holes for a remote control or a handy soap or detergent dispenser. The optional holes are marked with a dotted line on the technical drawing.

Icons key

OVENS AND ACCESSORIES

- Energy rating A
- Design
- Anti-touch
- Manual cooking programmes
- Automatic cooking programmes
- Steam
- Microwave
- Coffee
- Warming drawer
- Cooking levels
- Pyrolysis
- Touch Screen Display
- Touch Control programmer
- Oven capacity
- Easy clean lining
- Tangential cooling fan
- Cool door
- Width 90
- Height 45
- Child safety lock
- Blackout memory
- Telescopic oven rails
- Temperature probe
- USB port
- Rotisserie
- Turntable plate
- LED lighting
- Chef function
- Vacuum sealing function
- Sealing function
- Vacuum sealing in a box
- Blast chilling function
- Slow cooking function

HOBS

- Module
- Design
- Stainless steel AISI 304
- 4 mm stainless steel AISI 304
- Soft-Touch
- Flat Eco-design
- Chef double ring burner 3.5 kW
- Burner 4 kW
- Burner 5 kW
- Double ring burner
- Triple ring burner
- Induction
- Burners in line
- Integrated burners
- Cast iron supports
- Automatic ignition and safety valve
- Eco-flame
- Cooking end timer
- Booster function
- Selective pot detection
- Automatic pot detection
- Pause / reminder function
- Child safety lock
- Residual heat indicator
- Power limiter
- Bridge function

COOKER HOODS

- Stainless steel AISI 304
- 4 mm stainless steel AISI 304
- Design
- Motor 1000 m³ / h
- Motor 800 m³ / h
- 3 speeds + intensive
- Automatic start at 50 °C
- Recirculating function
- Stainless steel AISI 304 filters
- Filter maintenance indicator
- Perimeter extraction
- LED lighting
- Height to measure
- Remote control provided

SINKS AND BOWLS

- Extra-thick stainless steel AISI 304
- Design
- Capacious bowls
- Square basket strainer waste
- Stainless steel drain cover
- Perimeter overflow
- Pop-up plug
- Bowl radius
- 4 mm stainless steel AISI 304

TAPS

- Tap rotation
- Pull-out spray head
- Stainless steel AISI 304
- Stainless steel AISI 316

INSTALLATION

- Undermounted (UM)
- Flush-top (FT)
- Flat edge built-in (FEB)
- Square edge built-in (SQEB)
- High edge built-in (HEB)
- Soul high edge built-in (HEBS)
- Lowered edge built-in (LEB)
- Standard edge built-in (SEB)
- Bevelled glass edge built-in (BGB)
- Flat glass edge built-in (FGB)
- 4 mm edge built-in (EB4)

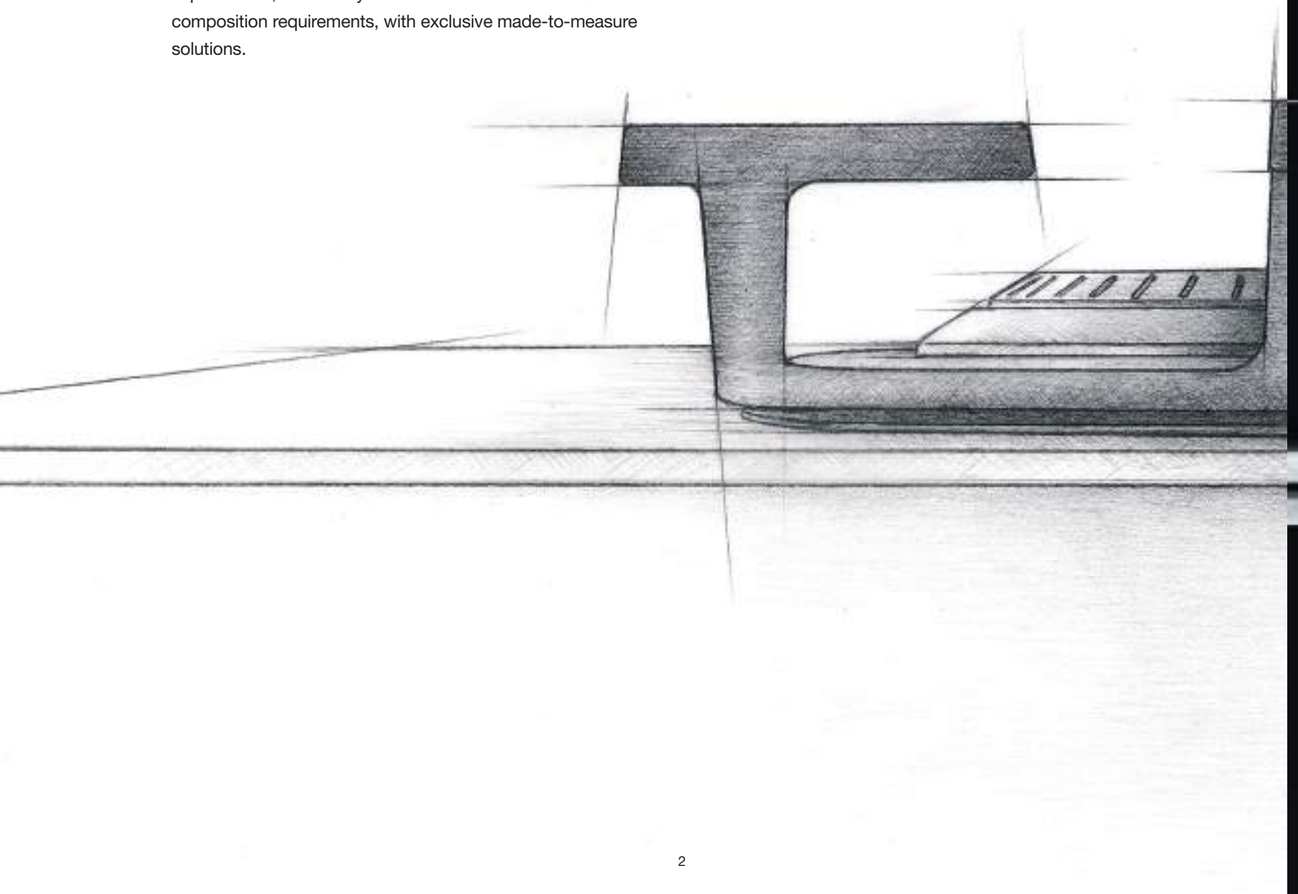
2018
2019

With the 2018-19 catalogue, Barazza hopes to offer a complete and coordinated range of all of its products for your perusal. Here images, details, impressions and information convey our message. Everything has been designed to make the new Barazza catalogue an essential tool for carefully choosing the product collection that best fits your wishes and your day-to-day needs in the kitchen.

BARAZZA
taste of design

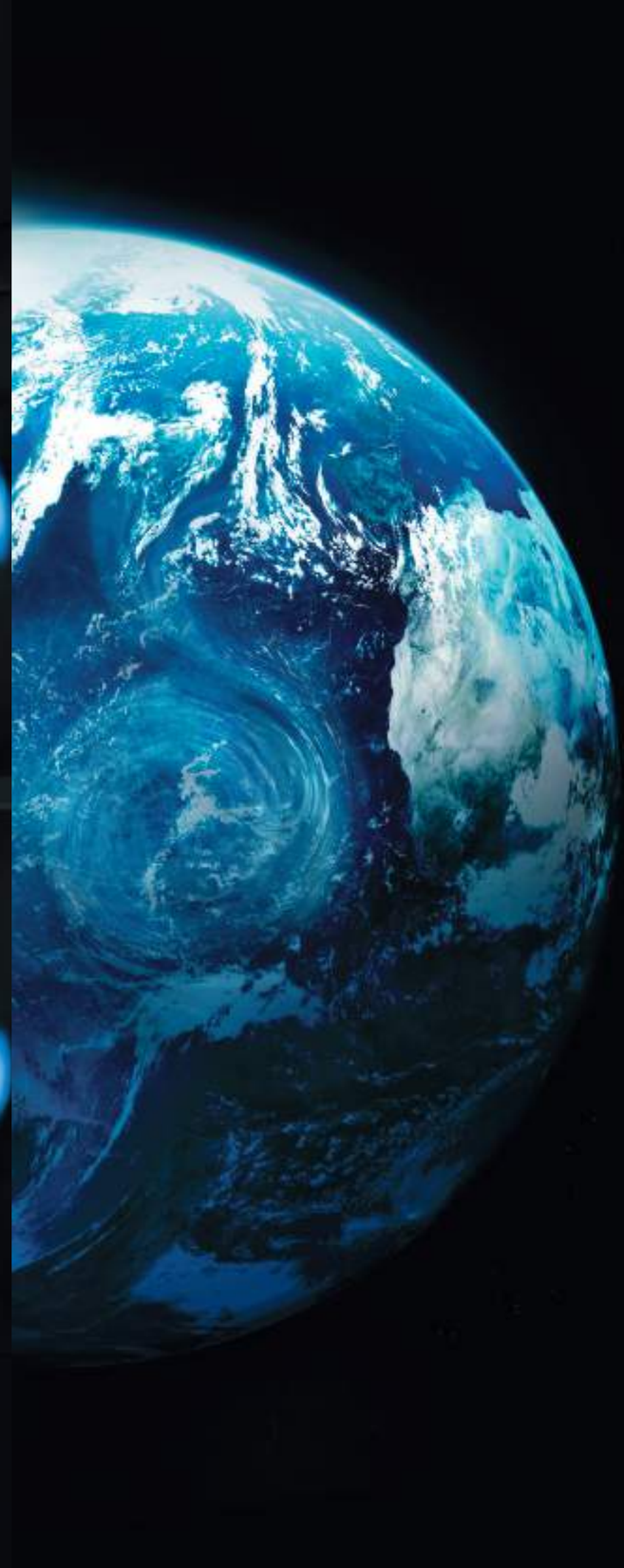
CREATIVITY AS A SOURCE OF INSPIRATION.

50 years of experience have given Barazza the ambition and drive to experiment with new shapes, implement new technologies and bring together innovation and Italian design, to provide solutions that pre-empt the wants and needs of an increasingly demanding consumer base.
The result is a range of exclusive products with coordinating aesthetics, which interpret the flavours of the moment using the skills and resources of the Italian manufacturing sector.
Italy is considered as a reference point on the international market for its ability to represent the best relationship between design, comfort and technology. This is backed up by our mission to offer customers products that go well beyond their expectations, and satisfy even the most unusual of size and composition requirements, with exclusive made-to-measure solutions.



INNOVATION BEHIND EVERY IDEA.

Barazza collections are created following scrupulous research and development work in the company's in-house workshop, the heart of technological innovation and Barazza's renowned creativity. Here, the most ambitious of ideas and designs come to life, upheld by cutting edge technological systems which are crucial in determining the desired end results: ergonomic, high-quality, high-performing products. We always fulfil our ambitions, and go well beyond our customers' expectations.



INNOVATION AS THE SELECTION CRITERION.

At Barazza, everything we do is part of an eco-sustainable approach, using systems and materials that save energy and reduce the impact on the environment. This is in order to pursue an ideal, a vision of the world we hope to pass on to future generations. Barazza uses mainly stainless steel AISI 304 for its products. This material has a high chromium and nickel content, an ecologically sustainable raw material par excellence as it is fully recyclable, hygienic, free from toxic emissions and does not alter over time.
This company pays careful attention to the ergonomics of its products at the design stage, to guarantee maximum practicality. In the kitchen, this means energy savings and improved levels of safety and comfort.

UNI EN ISO 9001 and 14001 certification guarantees quality control and optimisation of our production processes, as well as a commitment to improving our environmental management system and a desire to optimise natural and energy resources, with a view to preventing environmental pollution.

ITALIAN SKILL AND MASTERY, A DESIRE TO BE BETTER.

The decision to set down roots in Italy – home to a wealth of inspiring natural beauty, a place in which culture and artistic tradition is palpable – provided Barazza with the tools it needed to create a unique design brand, fully representing the Made in Italy ethic. Italy is famous around the world for its unique way of doing things: creativity, flair, tradition, mastery and skill; these are all tools which Barazza has used to produce unique, highly customisable results which have become a model for those looking to imitate the famous Italian style, a model Barazza has exported to some 50 countries around the world. Barazza is a latest-generation creative workshop, working with people skilled in using the most advanced technology, combining innovation and precision, technology and passion, since the very beginning.

TELLING A TALE OF THE FUTURE, FOR 50 YEARS.

Barazza, as well as being a brand, is also a group of people. These people are brought together by a shared passion, which enables them to create quality every day. This quality is expressed producing high-performing appliances with an advanced design, thought up and manufactured at our premises. We combine the skill and precision of our craftspeople with innovative technological potential.
Barazza's adventure began in 1968 in Santa Lucia di Piave (north-east Italy) in the area known as "Inox Valley". The company is very much alive and kicking with its production facility, offices, research and development lab, spacious showroom and show-cooking area.

50
1968
2018

TO HAVE BIG IDEAS AND TO KNOW HOW TO REALIZE THEM.

At Barazza, everyone has his or her own professional skills, and a desire to take care of each and every stage of production: from the idea, to the design, through to the final checks. At each stage, technological innovation is combined knowingly with that all-important human touch. We are professionals, fully aware that big results can only be achieved by working together. We communicate at each stage of the project, to help it grow, to produce the best product we can that meets not only quality expectations, but also satisfies our personal quest for perfection.

Barazza designs, produces, polishes and tests every single product at its facility in Santa Lucia di Piave. This is how experience materialises in quality, service and an increasingly attentive approach to the customer. This is where Italian skill and mastery become an unmistakable signature mark, one that speaks of passion and characterises every product.

SUBSTANCE
IN APPEARANCE.

Stainless steel is the category of steel with the highest chromium and nickel content; this is what prevents it from rusting when exposed to air and water. Products made from stainless steel combined effectiveness with resistance, sleek lines with an elegant look. It is material of unmatchable sophistication.

Barazza uses a certain quality of stainless steel for its products: AISI 304 (an acronym for the US trademark: American Iron and Steel Institute), consisting of 18% chromium and 10% nickel. This guarantees exceptional resistance to corrosion and excellent hygiene.
This material represents the concept of ecological sustainability in an exemplary way, as it is fully recyclable and releases zero toxic emissions. It is the perfect example of Barazza's attention to its work and quality.

ONE MATERIAL, INFINITE POSSIBILITIES.

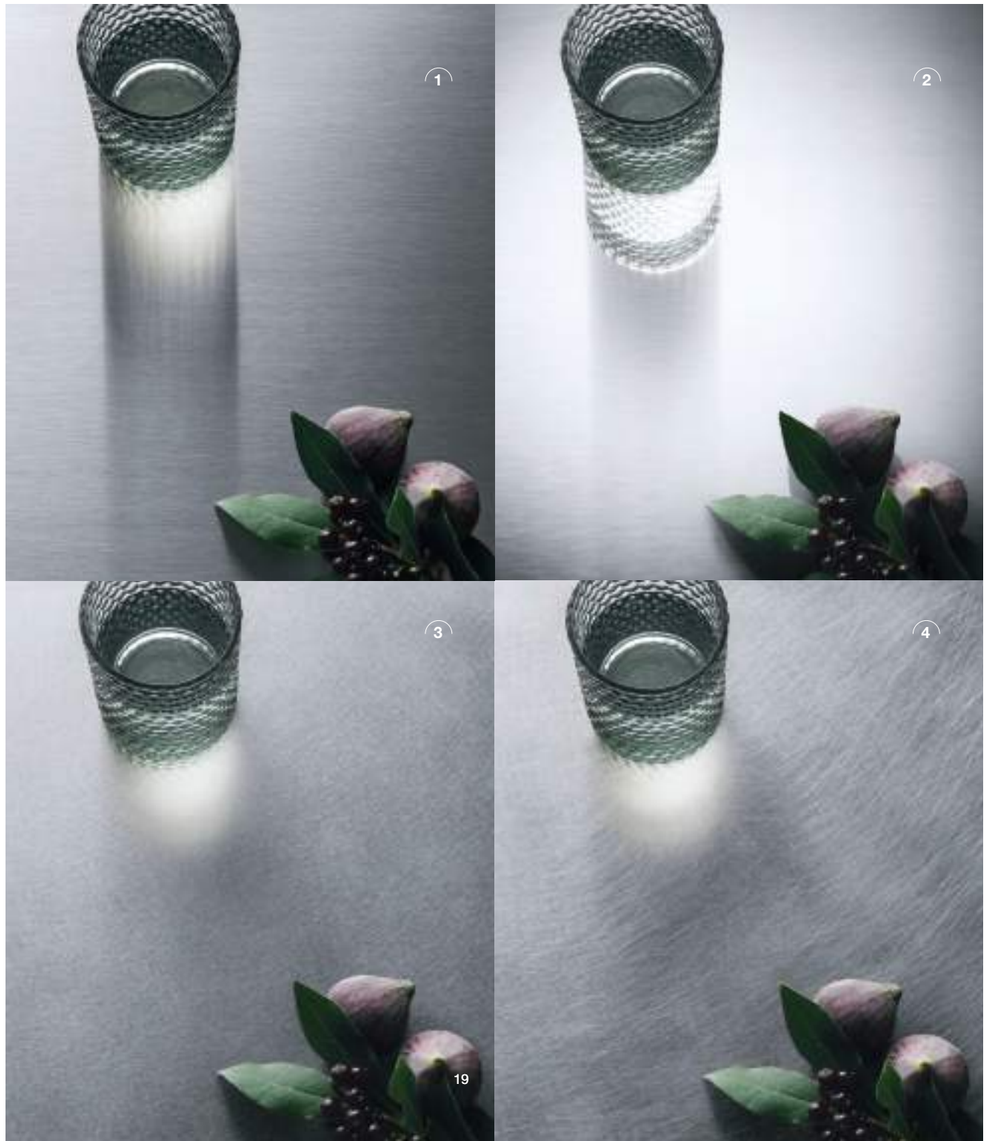
Steel is a unique material, ideal for undergoing different types of treatment which transform its smooth, shiny surface into an original, textured material that is soft and silky. Barazza's collections include four different steel finishes, all of which are of high aesthetic quality: Scotch-Brite satin, that is both refined and elegant; semi-polished, for a really bright, glossy look; mat, with a unique anti-fingerprint effect; and vintage, in line with industrial trends, bringing the material to life by manually working the surface to make each piece one-of-a-kind.

1 SATIN FINISH STAINLESS STEEL

2 SEMI-POLISHED STAINLESS STEEL

3 MAT STAINLESS STEEL

4 VINTAGE STAINLESS STEEL



BARAZZA PRODUCT CATEGORIES

Quality should always meet a need, including when it comes to space and composition options. Barazza offers solutions designed to offer the broadest possible choice in terms of preferences and requirements, from collections made up of coordinated elements, to the Fusion line with its made-to-measure built-in surfaces, and the custom-made range offering a great opportunity for customers to create their project designs.

1

COLLECTIONS

Create your own kitchen with a matching collection.

2

FUSION

Dreaming of a single, built-in work or made to measure surface.

3

CUSTOM-MADE

We want to be able to satisfy all types of need.

COLLECTIONS

The Barazza collections offer elegant ranges of ovens, hobs, sinks, cooker hoods, taps and accessories, designed and produced in line with a highly characteristic aesthetic goal. From strictly coordinated details to different types of edging and finishes in steel, as well as handles and specific accessories: all these elements bring quality and personality to the product, to make every kitchen personal to those who live in it.

FUSION

Fusion is a single built-in steel work surface offering all of the functions you need in a design-centric space.

CUSTOM-MADE

Our custom-made products show the very best of Barazza's potential which uses its skills and experience to create infinite shapes and forms with this material. Combining cooking and washing equipment in customised sizes and finishes, customers can create made to measure solutions tailored to their specific needs and preferences. Italian skill, an eye for aesthetic beauty, and an obsession with practicality: this is the basis for our commitment to create solutions that meet personal, functional, aesthetic and value-driven needs.

03

TABLE OF CONTENTS

Barazza offers a comprehensive, coordinating line of ovens, hobs, cooker hoods, sinks, taps and accessories to satisfy those consumers with a clear idea of what they want, and want to let their creativity run free in the kitchen.

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UNIQUE page 104

OVENS AND ACCESSORIES page 130

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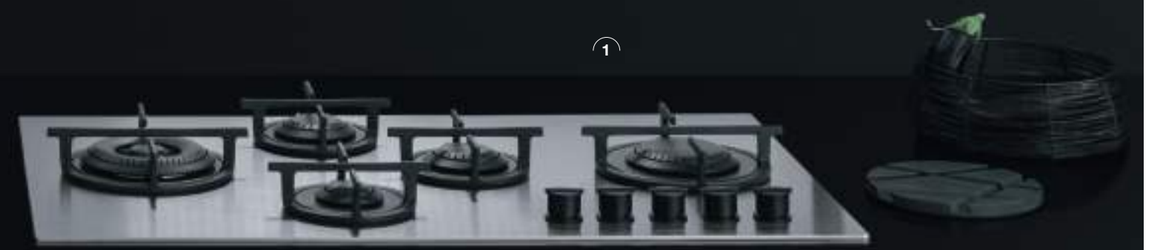
MOOD COLLECTION

The use of 4 mm thick full stainless steel and the technology behind the latest-generation burners make this line of hobs, cooker hoods, sinks and taps a real example of design and sophistication.



Mood collection

1 Built-in hob page 213

code **1PMD95**

2 Wall cooker hood page 265

code **1KMDP9**

3 Built-in sink page 289

code **1LMD91D**

4 Mixer tap page 371

code **1RUBMD1**

Glass and steel, matt and glossy surfaces: the materials combine and interact to create original style combinations.

Mood collection

1 Built-in hob page 214

code **1PMD95N**

2 Built-in sink page 289

code **1LMD91**

3 Mixer tap page 371

code **1RUBMD1**

UNIQUE COLLECTION

An apparently spontaneous process, but in reality the result of endless meticulous assessments and fine corrections is the result of careful consideration of the vintage stainless steel. Different people, different hands at work. Absolute conformity is a futile goal. Here, it is all about the casual beauty of each and every gesture. This is how the Unique collection was created. The range consists of ovens, hobs, cooker hoods and sinks, where each and every piece is, precisely, unique.

Additional products

Built-in and flush channel page 364
code **1CI90**

Built-in channel page 364
code **1CIA180**

Built-in Flat induction hob page 257
code **1PID93NQ**

Unique collection

1 Built-in multifunction oven page 110

code **1FUNMV**

2 Multiprogram built-in oven page 110

code **1FUNPV**

3 Built-in hob page 117

code **1PUN105**

4 Wall cooker hood page 120

code **1KUNP121**

5 Built-in sink page 124

code **1LUN81**

6 Mixer tap page 129

code **1RUBUN1**

FEEL COLLECTION

The Feel collection is the perfect synthesis of form and function. The design, made elegantly minimalist through the carefully considered combination of stainless steel and mirrored glass, introduces style considered to be an accurate reflection of the extraordinary technology featuring in this collection.
Feel covers a particularly extensive range of needs and preferences. The choice extends from 60 cm multiprogram and pyrolytic ovens, to 45 cm compact combi-steam and microwave ovens, with the option to add coordinated products such as coffee machine, blast chiller, vacuum sealer drawer and warming drawer.

Feel collection

1 Coffee machine page 157

code **1CFFY1**

2 Combi-steam oven page 149

code **1FVCFY**

3 Blast chiller page 163

code **1ABFY**

4 Combi-microwave oven page 153

code **1MCFY**

LAB COLLECTION

Modularity and flexibility, applied to pure, essential style, characterised by surfaces flush with the top: the Lab collection, thanks to its bold personality, is a reference point in the category of high-end appliances. The minimalist design is used throughout the whole collection made up of ovens, hobs and sinks, and also features in the Fusion collection and the range of matching accessories.

1

4

2

3

Lab collection

1 Multiprogram built-in oven page 186

code **1FLBMP**

2 Built-in and flush hob page 220

code **1PLB2T**

3 Built-in and flush sink page 306

code **1LLB105**

4 Mixer tap page 373

code **1RUBMLB4**

Additional products

B_Draft cooker hood page 273

code **1KBDD9**

Up top power socket holder page 399

code **1PPTU**

B_FREE COLLECTION

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

Additional products

Velvet built-in oven page 180
code **1FVLTND**

Velvet built-in oven page 180
code **1FVLTNS**

B_Free collection

1 Built-in hobs pages 228-229

code **1PBF1**

code **1PBF2**

code **1PBFBQ**

code **1PBFID**

code **1PBFTK**

2 Kit built-in sink page 313

code **1LBF91K**

SELECT PLUS COLLECTION

A complete collection, boasting high-quality performance and a particularly advanced styling, created to serve technology designed to improve operability in the kitchen.

Additional products

Built-in and flush channel page 364

code **1CI120**

Select Plus collection

1 Multiprogram built-in oven page 189

code **1FSPMP**

2 Built-in hob page 236

code **1PSP95**

3 Built-in sink page 327

code **1IS12060/2D**

4 Mixer tap page 375

code **1RUBMS2**

TAO COLLECTION

The Tao collection, with its harmonious and original experimentation with curved lines, has been created to add strong character to the kitchen setting. The project is the outcome of highly innovative research, for which the “Tao Single Burner” prototype won Silver at the M Technology Award, organised by the International Forum Design in Hannover.

2

1

Additional products

Fly mixer tap page 373

code **1RUBMFYL**

Tao collection

1 Built-in and flush hob page 241

code **1PTA90**

2 Built-in and flush sink page 329

code **1LTA90**

1

WOLO COLLECTION

The Wolo range is both chic and modern, able to skilfully combine recognisable style with strong appeal, with high-quality performance, first-rate quality and unparalleled practicality.

2

Additional products

Soul built-in sink page 332

code **1LSO61N**

Flat mixer tap page 377

code **1RUBMFTC**

Wolo collection

1 Multiprogram built-in oven page 193

code **1FWLPI**

2 Built-in hob page 243

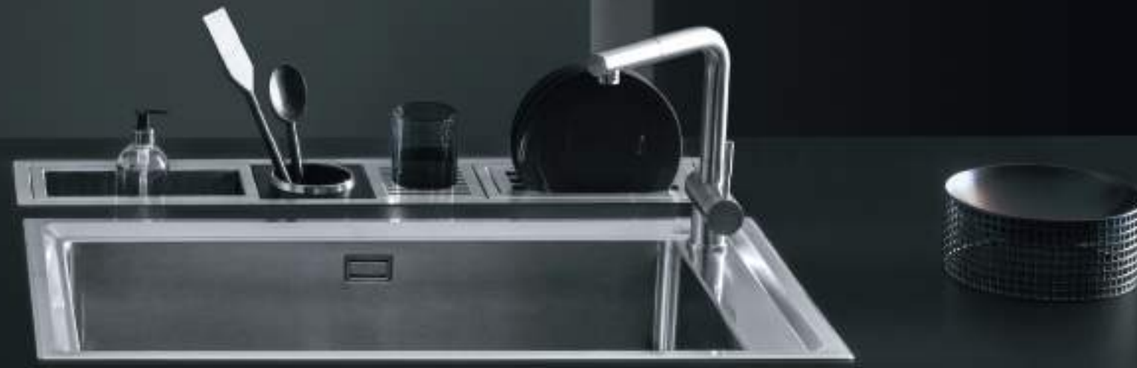
code **1P60WLVE**

1

2

OFFICINA COLLECTION

A range designed to satisfy the requirements of those who use the kitchen for its primary function, as an area for cooking in. Officina picks up on the style of a professional kitchen, offering the same level of durability to guarantee high performance and a long service life.



Additional products

Built-in microwave oven page 199
code **1MOAC**

Built-in and flush channels page 364
code **1CI90**

Easy built-in sink page 294
code **1LES91R**

Steel Shower mixer tap page 379
code **1RUBMSTD**

Officina collection

1 Multiprogram built-in oven page 195

code **1FOFMP**

2 Built-in and flush hob page 245

code **1POF90**

VELVET COLLECTION

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

Additional products

Built-in hob pages 228-229

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

1 2

Velvet collection

1 Multiprogram built-in oven page 180

code **1FVLTND**

2 Multiprogram built-in oven page 180

code **1FVLTNS**

CROSS PRODUCTS

All Barazza domestic appliances are fully cross-over, in the sense that they can be mixed and matched so as to fully reflect the key concept behind the brand: creating a pleasant, functional and coordinated kitchen. As part of its flexible, cross collections, Barazza offers cooker hoods; induction hobs; microwave ovens; the Easy, B_Open, B_Fast and Soul sinks; square bowls and accessorised channels.

COOKER HOODS

The collection of cooker hoods is exclusive even in its choice of materials. Made entirely from extra-thick stainless steel, these cooker hoods offer exceptional performance, thanks to powerful, innovative motors with silent operation. LED bar lighting completes the elegance and functionality of the collection. Its pure, contemporary design means it can be easily matched with the full range of Barazza products.

B_Ambient ceiling cooker hood page 270

code **1KBAS12**

INDUCTION

Induction is an innovative cooking method, both in terms of performance and in terms of safety and energy savings. The use of glass ceramic gives the product an especially elegant look. The induction hobs stand out particularly for their reliability, precision and aesthetic qualities. They match perfectly with all Barazza products.

1

1 Space built-in hob page 251

code **1PIDS80N**

MICROWAVE

Barazza microwave ovens in a sophisticated stainless steel finish allow you to heat, defrost and grill evenly and rapidly.
It can be used in various different installation solutions: overbench or built-in with a specific stainless steel frame which defines its position within the composition.

1 Built-in microwave page 199

code **1MOAC**

SINKS

With an aesthetically more advanced and ergonomic design, Barazza sinks offer high functionality and all-encompassing ranges: single and double bowls, with or without drainers. Robust and extremely hygienic thanks to the non-permeable surface, they are also resistant to corrosion and thermal shocks.

1 Lab Kit built-in and flush sink page 309

code **1LLB91K**

SQUARE BOWLS

A wide range of modular square bowls, available in numerous variants to be chosen according to individual taste, and freely matched to all Barazza products.

1 Kit built-in and flush square bowl with radius “12” page 351

code **1QR7040IQK**

ACCESSORISED CHANNELS

There is space for everything you need, and it is all even closer to hand. The accessorised channels are designed to complete the efficiency and practicality of the work surface, ensuring everything you need is close to the washing and cooking area.

1 Drop-in channel page 364

code **1CIA180**

2 Rotating socket holder page 365

code **1CPP**

3 Knife block page 365

code **1CPC**

4 Chopping board holder with boards p. 365

code **1CPT**

5 Small glass drainer page 365

code **1CRP**

6 Colander page 365

code **1CVS**

7 Bottle holder page 365

code **1CPB**

TAPS AND ACCESSORIES

The tap and accessory ranges by Barazza are neat, sleek and fully comprehensive. These products are pleasing to the eye, as well as being highly practical: the perfect combination for all bowls and sinks.

1 Black HPL chopping board page 401

code **1TOF26N**

2 Roll-Up multi-purpose rack page 402

code **1GSPA**

3 Kit Top mixer tap page 387

code **1RUBMRKT**

CLASSIC COLLECTION

This timeless range has a distinctly traditional flavour and consists of 90 cm and 123 cm kitchens with 123 cm sink units. In each element, the refined combination of finishes and the ivory, burgundy and anthracite enamels with steel and brass creates a prestigious look, for a soft series with bold character.

1 Kitchen page 416

code **1B120ANIM**

2 Splash back page 419

code **1BSH120I**

3 Cooker hood page 419

code **1KP120AN**

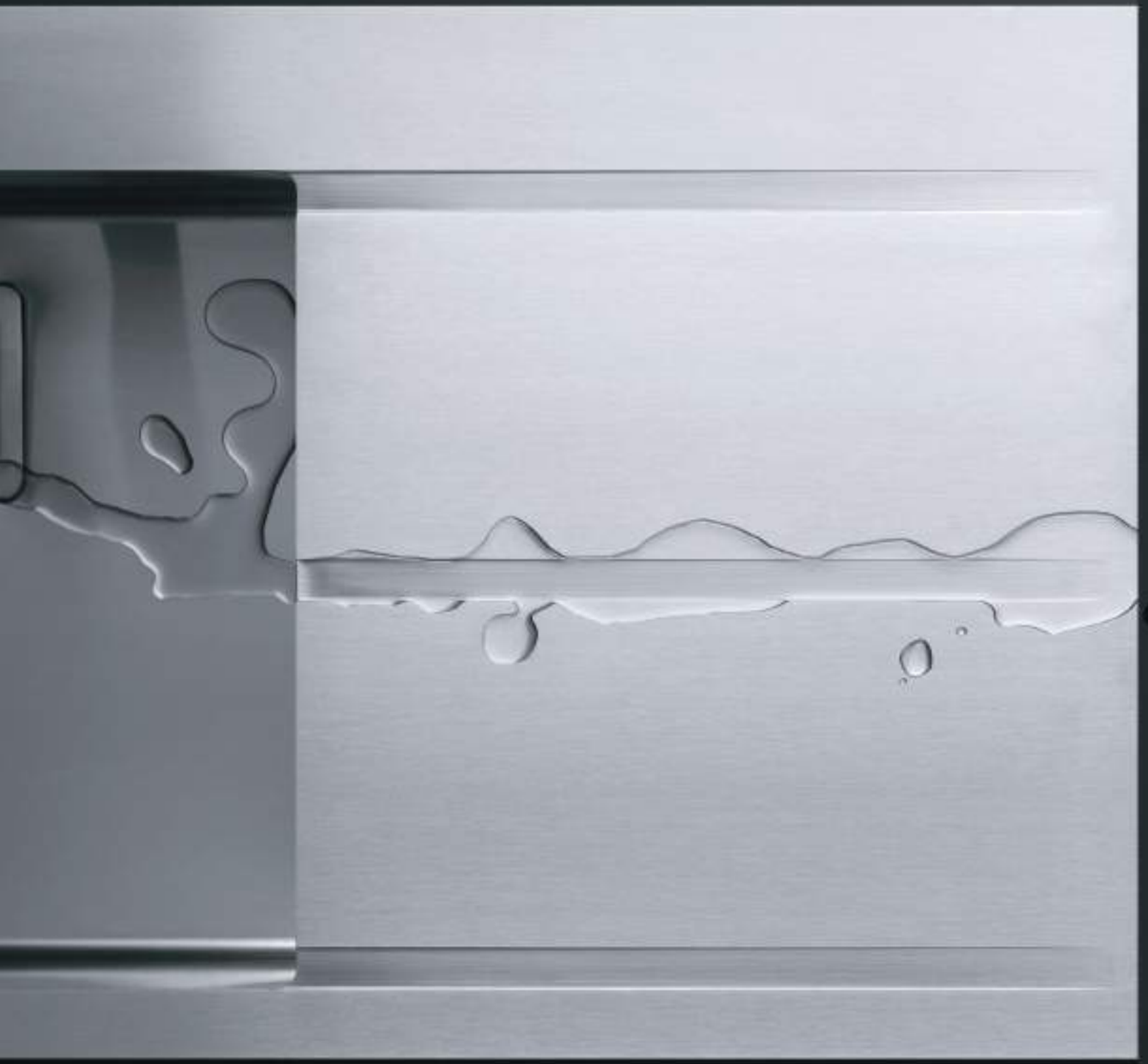
PRODUCTS

The Barazza catalogue offers different types of kitchen appliances and sinks, which can be mixed and matched together to create sophisticated aesthetics, without loosing sight of the need for precision and manageability in the kitchen.

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

FUSION

Combining cooking and washing equipment in customised sizes and finishes, you can obtain original, highly exclusive results.
The cooker hood completes the Fusion range, with a shelf that can be made to measure.



MOOD FUSION page 68

LAB FUSION page 78

B_FREE FUSION page 88

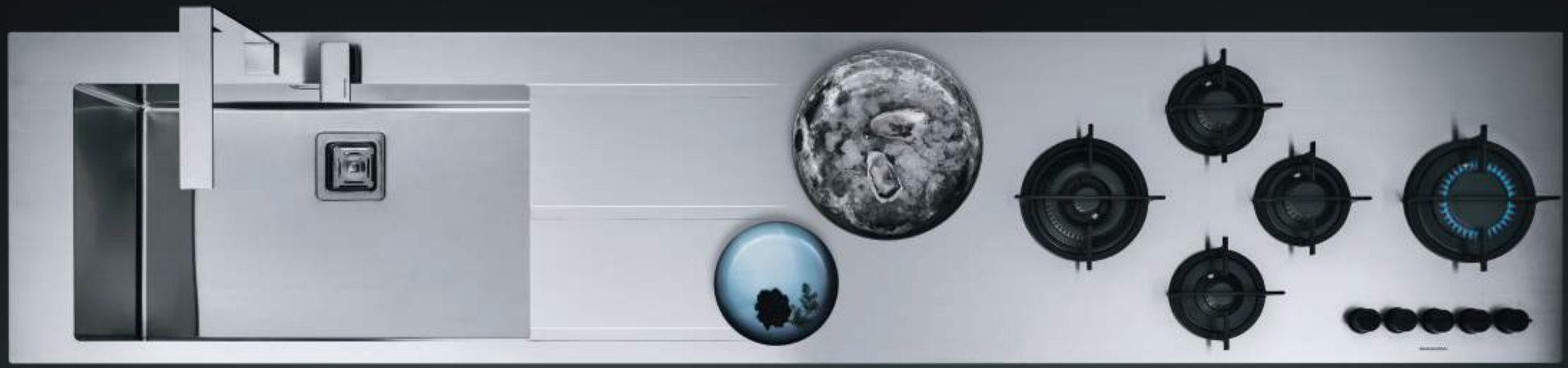
FUSION HOOD page 100

REAL-TIME CONFIGURATORS

There are a wide range of options available online in real time with the new Mood Fusion, Lab Fusion and B_Free Fusion configurators, with a choice of different types of hobs and sinks available.

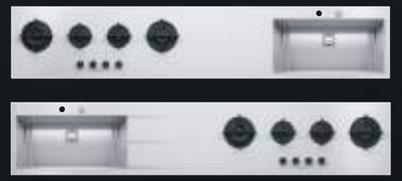
MOOD FUSION

Mood Fusion is a single, built-in, steel surface that includes all functions in an authentic design space, with highly distinctive features: 4 mm thick steel, Flat Eco-design burners, Soft-Touch pan supports and a draining board. Real substance, in three Barazza steel finishes: satin, vintage and matt, for a highly customised look even for the material itself.



Examples of Mood Fusion depth 51

Examples of Mood Fusion depth 45



Suggested combinations:

Feel page 138
Velvet page 176
Lab page 184

Mood One page 371
Mood Two page 371
Mood Top page 388
Soul page 389

Mood
Fusion Vintage

A Fusion work surface offers everything you need; here, the beauty of the shapes and forms becomes a tool for a perfect performance in the kitchen. The special Vintage finish, obtained by hand thanks to the skilled craftsmen at Barazza, creates a highly textured, soft, warm surface. This ‘worn’ look has real character: the enjoyment of cooking is visible to the naked eye.

Suggested combinations:

Unique page 108
Velvet Vintage page 182

Mood One page 371
Mood Two page 371
Steel Shower Vintage page 380
Unique One page 383
Unique Two page 383
Unique Two Shower page 383
Mood Top page 388
Soul page 389

MOOD FUSION features

1 Built-in installation

The customised worktop surface can be built-in with a 4 mm edge.

2 Soft-Touch pan supports

The new cast iron Soft-Touch pan supports are pleasant to touch, more resistant and offer a real advantage as they can be dishwashed.

SOFT TOUCH

3 Sliding chopping board

The black HPL sliding chopping board allows you to optimise the full work surface, moving the ingredients around according to the required preparation.

4 Supporting surface with grooves

The supporting surface features grooves along the surface which extend beyond the edge as it meets the bowl, opening up a new channel for the water to flow down.

Mood Fusion Configurator

The Mood Fusion configurator, available online at www.barazzasrl.it, can be used to create your own work surface, with a choice of different hobs and sinks available.

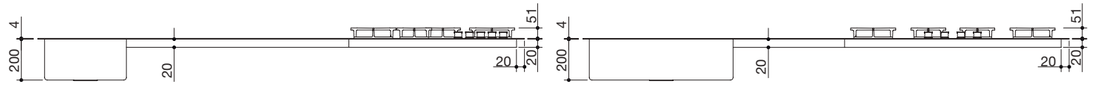
MOOD FUSION
features

Finish

- 4 mm solid stainless steel AISI 304 with satin finish. Available in the vintage or mat finish on request.

Dimension limits

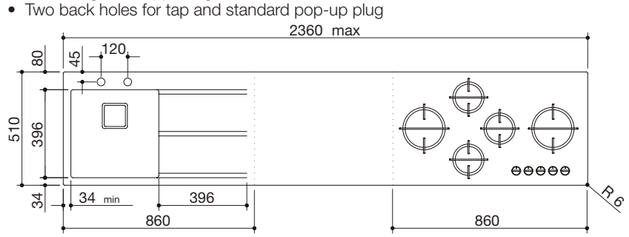
- Maximum length: 236 cm
- Depth: 51 and 45 cm
- Worktop thickness: 0.4 cm
- Overall gas hob height: 4 cm
- Overall induction hob height: 6 cm
- Overall bowl height: 20 cm
- Overall worktop height: 2 cm
- Outer edge radius: 0.6 cm



- Minimum distance between hob, bowl or draining board: 15 cm
- Minimum distance between two bowls: 6.4 cm
- Fixed distance between the centre of the tap hole and the bowl back edge: 4.5 cm
- Two back holes for tap and standard pop-up plug

Depth 51 cm

- Minimum distance between front edge and induction hob: 5.5 cm
- Minimum distance between side edge and induction hob: 3.5 cm
- Minimum distance between side edge and bowl: 3.4 cm
- Fixed distance from front edge to bowl: 3.4 cm
- Fixed distance from back edge to bowl: 8 cm
- Fixed distance between two tap holes: 12 cm
- Fixed length of supporting surface: 39.6 cm
- Two back holes for tap and standard pop-up plug



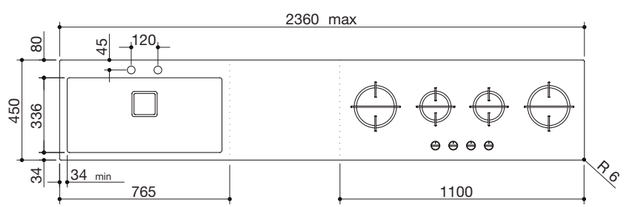
Dimensions for cut out

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

For Mood Fusion stainless steel worktop longer than 120 cm and 180 cm, Barazza recommends to consider to make two or three cut out holes respectively at a distance of 10 cm.

Depth 45 cm

- Minimum distance between side edge and bowl: 3.4 cm
- Fixed distance from front edge to bowl: 3.4 cm
- Fixed distance from back edge to bowl: 8 cm
- Fixed distance between two tap holes: 12 cm
- Fixed length of supporting surface: 39.6 cm
- Two back holes for tap and standard pop-up plug



Dimensions for cut out

- Depth: 43 cm
- Length: -2 cm of surface dimensions

For Mood Fusion stainless steel worktop longer than 120 cm and 180 cm, Barazza recommends to consider to make two or three cut out holes respectively at a distance of 10 cm.

During the design stage, check the size of the units (hob, sink, tap) in the base units below.

MOOD FUSION
products

Hobs for Mood Fusion depth 51 NEW

65 cm Mood
3 gas burners + 1 Flat Eco-design double ring
(hob length 65)

code **PM64**

75 cm Mood
4 gas burners + 1 Flat Eco-design double ring
(hob length 75)

code **PM75**

90 cm Mood
4 gas burners + 1 Flat Eco-design double ring
(hob length 86)

code **PM95**

90 cm induction
3 Touch Control zones
(hob length 81.5)

code **PDM93**

120 cm induction
4 Touch Control zones
(hob length 109.5)

code **PDM124**

Hobs for Mood Fusion depth 45 NEW

110 cm Mood
3 gas burners + 1 Flat Eco-design double ring
(hob length 110)

code **PM104**

MOOD FUSION
products

Square bowls R. “12” for Mood Fusion depth 51 NEW

Accessories: 8 17 20 25 39 40 43 45 46

34x40x20 h

code **VQRM34**

40x40x20 h

code **VQRM40**

50x40x20 h

code **VQRM50**

70x40x20 h

code **VQRM70**

2 bowls measuring 34x40 only can be inserted

Square bowls R. “12” for Mood Fusion depth 45 NEW

50x34x20 h

code **VQRM5034**

70x34x20 h

code **VQRM7034**

2 bowls cannot be inserted

Workings for depth 51:

- Stainless steel worktop surface less than or equal to 150 including working costs code **LMF1**
- Stainless steel worktop surface more than 150 up to 190 including working costs code **LMF2**
- Stainless steel worktop surface more than 190 up to 236 including working costs code **LMF3**
- Supporting surface with grooves 39.6x39.6 cm code **GMF1**
- Two back holes for tap and standard pop-up plug

Workings for depth 45:

- Stainless steel worktop surface less than or equal to 150 including working costs code **LMF4**
- Stainless steel worktop surface more than 150 up to 190 including working costs code **LMF5**
- Stainless steel worktop surface more than 190 up to 236 including working costs code **LMF6**
- Supporting surface with grooves 33.6x39.6 cm code **GMF2**
- Two back holes for tap and standard pop-up plug

Accessories

8 code **1TOF26**

17 code **1VOF**

20 code **1VSOF**

25 code **1CIVQ**

39 code **1CV30**

40 code **1CITN**

43 code **1TOF26N**

45 code **1GSPA**

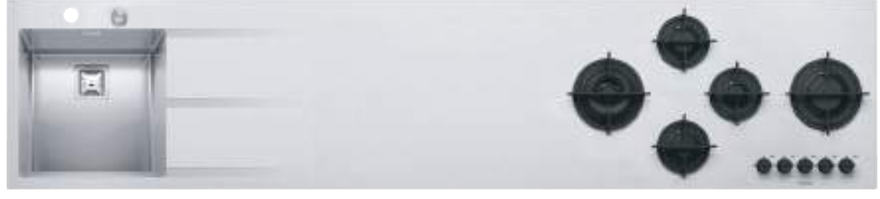
46 code **1TGMD**

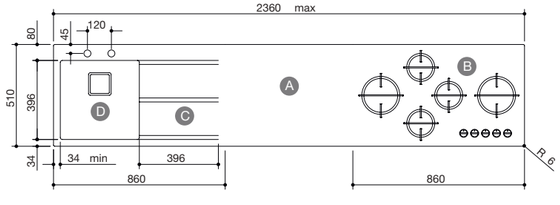
47* code **1TGS**

* Accessories for Fusion hob depth 51

MOOD FUSION
Examples for price and worktop combination

Composition: stainless steel surface including workings + selected elements

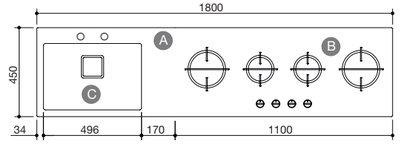




Length 236 Depth 51

A	Stainless steel worktop more than 190 up to 236 including working costs	code **LMF3**
B	90 cm Mood 4 gas burners + Flat Eco-design double ring	code **PM95**
C	Supporting surface with grooves 39.6x39.6	code **GMF1**
D	Bowl R. “12” 34x40x20 h	code **VQRM34**

- 234x49 cm cut out



Length 180 Depth 45

A	Stainless steel worktop more than 150 up to 190 including working costs	code **LMF5**
B	110 cm Mood 3 gas burners + Flat Eco-design double ring	code **PM104**
C	Bowl R. “12” 50x34x20 h	code **VQRM5034**

- 178x43 cm cut out

LAB FUSION

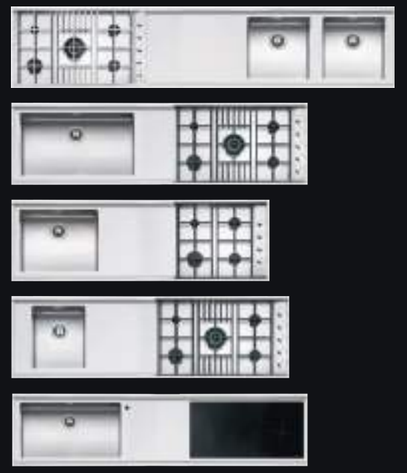
Combining cooking and washing equipment in customised sizes and finishes, you can obtain original, highly exclusive results.
The cooker hood completes the Fusion range, with a shelf that can be made to measure.

Suggested combinations:

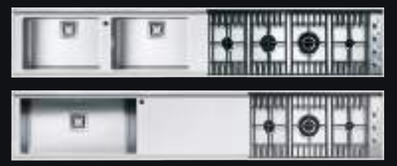
Feel page 138
Velvet page 176
Lab page 184

Lab In page 373
Fly Lab page 373
Lab4 page 373
Lowerable B_Free page 385
Flexi page 391
Spring page 391

Examples of Lab Fusion depth 51



Examples of Lab Fusion depth 45.5



Lab
Fusion Vintage

This finish is more than just an aesthetic choice. Vintage is a textured, warm and highly practical finish that helps you to experience stainless steel in a completely different way. Beauty without compromising on practicality: the cooking and sink units are aligned on the same level. This allows the pan supports and chopping boards in steel and black HPL to slide along it: a practical feature making everyday cleaning operations easier.

Suggested combinations:

Unique page 108
Velvet Vintage page 182

Steel Shower Vintage page 380
Unique One page 383
Unique Two page 383
Unique Two Shower page 383
Soul page 389

LAB FUSION features

1 Built-in and flush installations

The customised worktop surface can be built-in (with a flat edge) or flush (perfectly aligning it with the top).

2 Sliding chopping boards

The sliding chopping boards in steel or black HPL can be used along the full length of the unit. They are a useful, practical tool both when preparing food and during cooking, according to need.

3 Bowls R. “15” and R. “12”

The bowls are available with radius “15” and “12”, with limited depths. With a sophisticated design, this product is also easy to clean.

Lab Fusion Configurator

The Lab Fusion configurator, available online at www.barazzasrl.it, can be used to create your own work surface, with a choice of different hobs and sinks available.

Flush pan supports and integrated burners

The stainless steel or cast iron integrated burners and flush pan supports transform the surface into a never-ending space. In addition it allows you to move your cooking equipment around without having to pick it up, becoming a supporting surface.

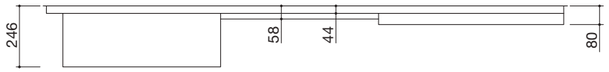
LAB FUSION
features

Finish

- Stainless steel AISI 304 with satin finish. Available in vintage finish on request.

Dimension limits

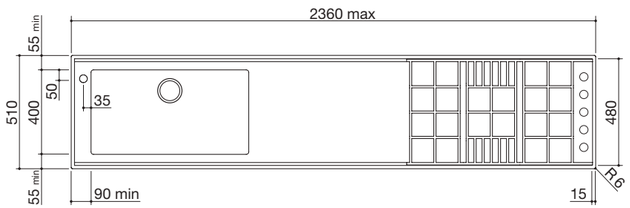
- Maximum length: 236 cm
- Worktop thickness: 0.1 cm
- Overall gas hob height: 8 cm
- Overall induction hob height: 6 cm
- Overall bowl height: 24.6 cm
- Overall worktop height: 5.8 cm
- Outer edge radius: 0.6 cm
- Worktop recess: 4.4 cm



- Minimum distance between hob and bowl: 15 cm
- Minimum distance between two bowls: 7 cm
- Fixed distance between a 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 front and back edge to bowls: 5.5 cm
- Perimeter edge: 1.5 cm



Dimensions for cut out

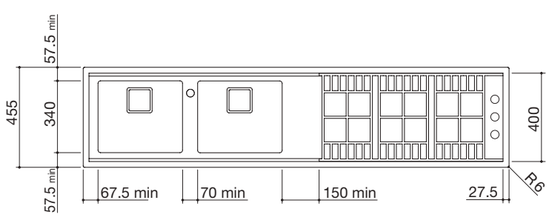
- Depth: 49 cm
- Length: -2 cm of surface dimensions

Dimensions for flush-top lowering

- Lowering: 0.12 cm
- Radius: 0.75 cm
- Depth: 51.3 cm
- Length: +0.3 cm of surface dimensions

Depth 45.5

- Minimum distance between side edge and bowl 50x34: 6.75 cm
- Minimum distance between side edge and bowl 50x34 (with tap hole): 10.25 cm
- Fixed distance from front and back edge to bowls 50x34: 5.75 cm
- Perimeter edge: 2.75 cm



Dimensions for cut out

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

Dimensions for flush-top lowering

- Lowering: 0.12 cm
- Radius: 0.75 cm
- Depth: 45.8 cm
- Length: +0.3 cm of surface dimensions

During the design stage, check the size of the units (hob, sink, tap) in the base units below.

LAB FUSION
products

Hobs for Lab Fusion depth 51

65 cm Lab
4 gas burners
(hob length 58.5)

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

90 cm Lab
4 gas burners + double ring
(hob length 84)

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

90 cm induction
3 Touch Control zones
(hob length 81.5)

code **PD93I**

120 cm induction
4 Touch Control zones
(hob length 109.5)

code **PD124I**

Hobs for Lab Fusion depth 45.5

90 cm Lab
2 gas burners + double ring
(hob length 84)

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

120 cm Lab
3 gas burners + double ring
(hob length 109.5)

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

LAB FUSION
products

Square bowls R. “15” for Lab Fusion depth 51

Accessories: 8 17 20 25 38 39 40 43 45

34x40x19.5 h

code **VXI34**

40x40x19.5 h

code **VXI40**

50x40x19.5 h

code **VXI50**

71x40x19.5 h

code **VXI70**

Square bowls R. “12” for Lab Fusion depth 45.5 NEW

50x34x20 h

code **VQRL5034**

70x34x20 h

code **VQRL7034**

Sliding stainless steel chopping board

25-50 cm long

depth 39.6 cm code **TSI40**

depth 47.6 cm code **TSI48**

Workings:

- Stainless steel worktop surface less than or equal to 150 including working costs code **LLF1**
- Stainless steel worktop more than 150 up to 236 including working costs code **LLF2**
- Tap hole diameter 3.5 code **FTR**

Accessories

8 code **1TOF26**

17 code **1VOF**

20 code **1VSOF**

25 code **1CIVQ**

38 code **1CPI**

39 code **1CV30**

40 code **1CITN**

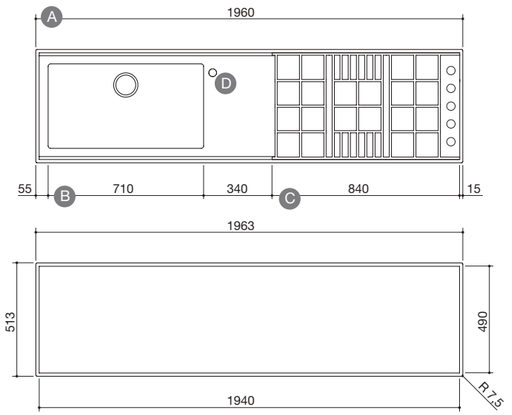
43 code **1TOF26N**

44 code **1TGSL**

45 code **1GSPA**

LAB FUSION
Examples for price and worktop combination

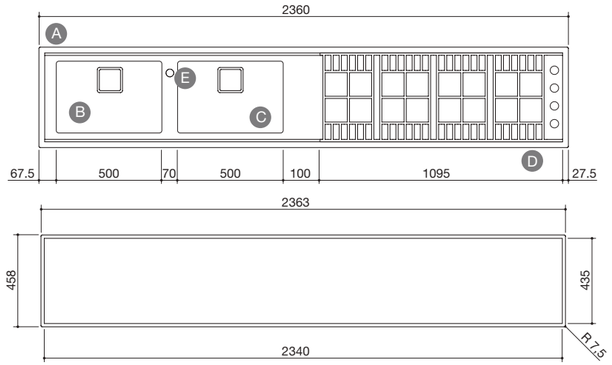
Composition: stainless steel surface including workings + selected elements + any tap holes



Length 196 Depth 51

A	Stainless steel worktop more than 150 (up to 236) including working costs	code **LLF2**
B	Bowl R. “15” 71x40x19.5 h	code **VXI70**
C	90 cm Lab 4 gas burners + double ring RH hob, cast iron pan supports and burner caps	code **PL5IGD**
D	Tap hole diam. 3.5	code **FTR**
	Sliding stainless steel chopping board	code **TSI48**

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



Length 236 Depth 45.5

A	Stainless steel worktop more than 150 (up to 236) including working costs	code **LLF2**
B	Bowl R. “12” 50x34x20 h	code **VQRL5034**
C	Bowl R. “12” 50x34x20 h	code **VQRL5034**
D	120 cm Lab 3 gas burners + double ring RH hob, cast iron pan supports and burner caps	code **PL3TIGD**
E	Tap hole diam. 3.5	code **FTR**

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

B_FREE FUSION

As an evolution of the B_Free modular range comes B_Free Fusion, which allows you to fully personalise the work surface by equipping it with features that best suit your specific requirements. The result is a single, built-in steel work surface integrating all of the functions you need. The finishes can also be personalised. B_Free Fusion comes either in a satin or vintage finish.

Suggested combinations:

Velvet page 176

B_Free One page 376
Lowerable B_Free page 385
B_Free Kit page 387
Flexi page 391
Spring page 391

Examples of B_Free Fusion depth 51

Examples of B_Free Fusion depth 42

B_Free
Fusion Vintage

The special vintage finish gives the surfaces a textured feel, and makes them more practical too by reducing the risk of scratches and stains. The material used for this finish is created with a naturally ‘worn’ look; it ensures you enjoy everything it has to offer.

Suggested combinations:

Unique page 108
Velvet Vintage page 182

Steel Shower Vintage page 380
Unique One page 383
Unique Two page 383
Unique Two Shower page 383
Soul page 389

B_FREE FUSION features

1 Modular cooking

The B_Free range covers everything from traditional gas cooking to more specific cooking methods such as barbecuing, teppanyaki and induction. These methods can also be combined according to need and available space.

2 Bowls R. “15” and R. “0”

The radius “15” or radius “0”, with or without lowering, is available for different types of bowls to personalise your kitchen even more.

B_Free Fusion Configurator

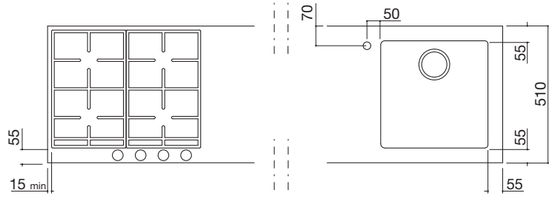
Using the B_Free Fusion configurator, available online at www.barazzasrl.it, you can create and view your own worktop by choosing different hobs and sinks available.

B_FREE FUSION
features

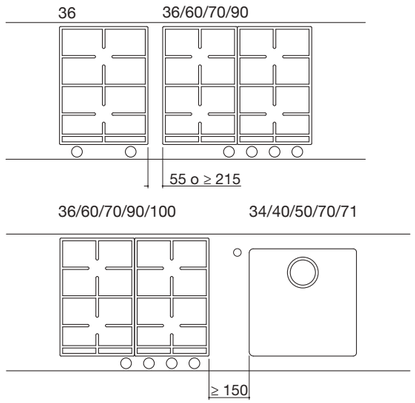
Finish
- Stainless steel AISI 304 with satin finish. Available in vintage finish on request.

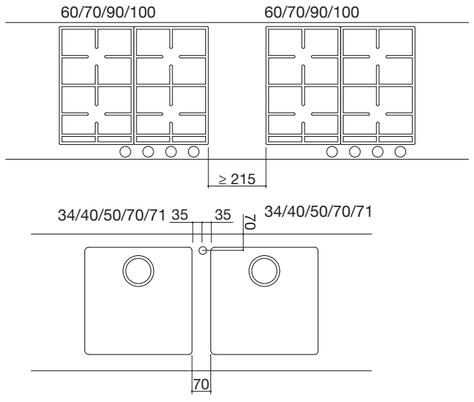
Dimension limits
- Maximum length: 236 cm
- Depth: 51 and 42 cm
- Worktop thickness: 0.6 cm
- Overall hob height: 6.4 cm

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 the 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 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



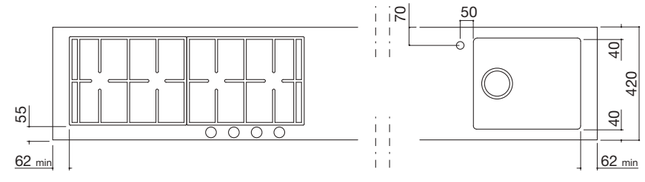


Dimensions for cut out
- Depth: 49 cm
- Length: -2 cm of surface dimensions

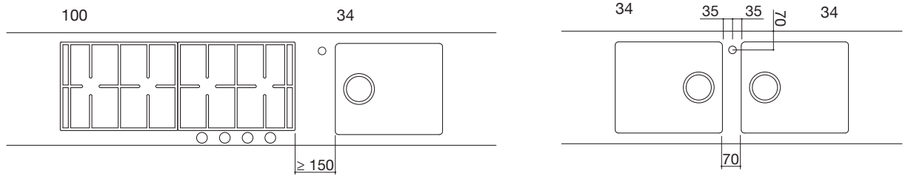
For B_Free Fusion steel worktops longer than 120 cm and 180 cm, Barazza recommends to consider to make two or three cut out holes respectively at a distance of 3 cm.

B_FREE FUSION
features

Depth 42 cm
- Minimum distance between side edge and 100 hob: 6.2 cm
- Minimum distance between side edge and bowl 34x40 rotated 90°: 6.2 cm or 11 cm in the case of a tap hole
- Fixed distance between the centre of the tap hole and the bowl edge 34x40 rotated 90°: 5 cm
- Fixed distance between the centre of the tap hole and back edge: 7 cm



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



Dimensions for cut out
- Depth: 40 cm
- Length: -2 cm of surface dimensions

For B_Free Fusion steel worktops longer than 120 cm and 180 cm, Barazza recommends to consider to make two or three cut out holes respectively at a distance of 3 cm.

During the design stage, for both depths, check the size of the units (hob, sink, tap) in the base units below.

B_FREE FUSION
products

Hobs for B_Free Fusion (unit length 33)

36 cm B_Free
double ring 5 kW

code **PF1**

36 cm B_Free
1 gas burner + Chef double ring

code **PF2**

36 cm B_Free
Induction

code **PFID**

36 cm B_Free
teppanyaki

code **PFTK**

36 cm B_Free
barbecue

code **PFBQ**

Hobs for B_Free Fusion (unit length 55.6 and 65.6)

60 cm B_Free
3 gas burners + Chef double ring

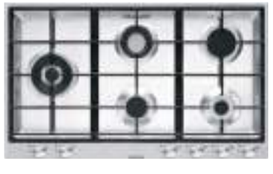
code **PF64**

70 cm B_Free
2 gas burners + 2 Chef double rings

code **PF74**

Hobs for B_Free Fusion (unit length 83.2 and 87.6)

90 cm B_Free
3 gas burners + Chef double ring + double ring 4 kW



code **PF95**

100 cm B_Free
2 gas burners + 2 Chef double rings

code **PF104**

B_FREE FUSION
products

Square bowls R. “15” for B_Free Fusion

Accessories: 8 17 20 25 38 39 40 43 45

34x40x19.5 h

code **VXF34**

40x40x19.5 h

code **VXF40**

50x40x19.5 h

code **VXF50**

71x40x19.5 h

code **VXF70**

Square bowls R. “0” for B_Free Fusion

Accessories: 8 17 20 25 38 39 40 43 45

34x40x21.5 H

code **VQF34**

40x40x21.5 H

code **VQF40**

50x40x21.5 H

code **VQF50**

71x40x21.5 h

code **VQF70**

Square bowls R. “0” with lowering for B_Free Fusion

Accessories: 8 17 20 25 39 40 43 45

40x43.4x21.5 h

code **VQFA40Q**

70x43.4x21.5 h

code **VQFA70Q**

Workings:

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

Accessories

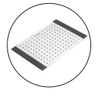
8 code **1TOF26**

17 code **1VOF**

20 code **1VSOF**

25 code **1CIVQ**

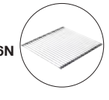
38 code **1CPI**



39 code **1CV30**

40 code **1CITN**

43 code **1TOF26N**



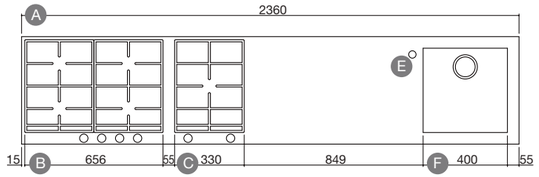
45 code **1GSPA**

47* code **1TGS**

* Accessories for Fusion hob depth 51

B_FREE FUSION
Examples for price and worktop combination

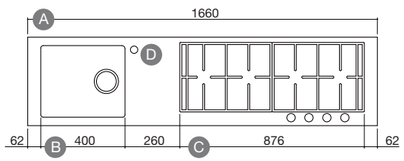
Composition: stainless steel surface including workings + selected elements + any tap holes



Length 236 Depth 51

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

- 234x49 cm cut out



Length 166 Depth 42

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

- 164x40 cm cut out

FUSION HOOD

A hood at the heart of everything. The powerful yet silent motor ensures the kitchen is a pleasant place to spend time in. The Fusion hood is available in an island or wall model. The size can be customised together with the shelf, which can extend up to 240 cm. The shelf is made from stainless steel and comes in a satin or vintage finish.

FUSION HOOD
features

Finish
- Stainless steel AISI 304 with a satin finish. Shelf available in vintage finish on request.

General features
- Optional filter extraction
- Speeds: 3 + intensive speed
- Duct exit: Ø 150 mm + reducer Ø 120 mm
- Lighting: LED bar 3000 K
- Filters: stainless steel
- Functions: automatic start sensor at 40° C, filter saturation indicator, air exchange
- Energy rating: B
- Remote control included
- Maximum absorbed power: 0.3 kW

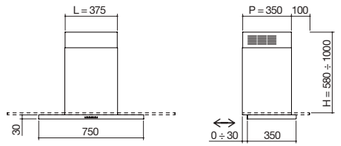
Technical features
- Air-flow: 1000 m³/h
- Pressure: 440 Pa
- Noise level: 41-72 Lw (dBA)

Dimension limits
- Minimum shelf length: 90 cm
- Maximum shelf length: 240 cm
- Shelf thickness: 0.8 cm
- Dowel pitch: 75 cm

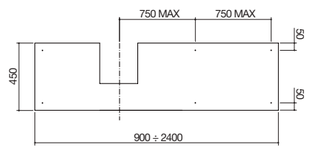
FUSION HOOD
types

Fusion hood NEW

Wall



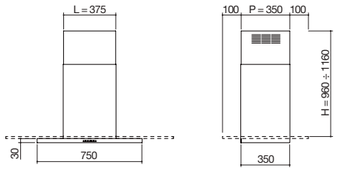
Chimney H 58-100 cm
Chimney W 37.5 cm
Chimney D 35 cm
Cooker hood code **KFP9**
Double carbon filter code **1FC2**



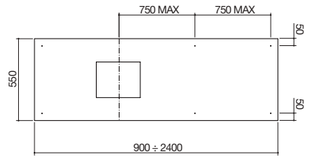
Shelf for wall Fusion Hood depth 45

Stainless steel shelf less than or equal to 180 including working costs code **MKFP1**
Stainless steel surface more than 180 up to 240 including working costs code **MKFP2**
Shelf dowel for cooker hood (the number of dowels is decided at the design stage) code **TKF**

Island



Chimney H 96-116 cm
Chimney W 37.5 cm
Chimney D 35 cm
Cooker hood code **KFI9**
Double carbon filter code **1FC2**



Shelf for island Fusion Hood depth 55

Stainless steel shelf less than or equal to 180 including working costs code **MKFI1**
Stainless steel surface more than 180 up to 240 including working costs code **MKFI2**
Shelf dowel for cooker hood (the number of dowels is decided at the design stage) code **TKF**

UNIQUE COLLECTION

Taking care of others is an art that Barazza has been improving for fifty years through its products: the end result of its years of experience and day-to-day commitment. Unique represents the essence of this way of working: a new range created to bring you into a new dimension of the story. Here there are no words; the images express clean lines and minimalist beauty. The narration is left to the sense of touch.
The grooves speak of quality and craftsmanship as you run your fingers along them; they offer something unique, something special. This is just the beginning of a long story.

Barazza offers a complete line of ovens, hobs, cooker hoods, sinks and taps: the result of excellent workmanship and advanced technology. The distinctive vintage-effect finish brings out the customised aspects of the kitchen space, transforming even the domestic appliances into unique, exclusive furnishings.

Unique Collection

1 Built-in multifunction oven page 110

code **1FUNMV**
€ 951,00

2 Built-in hob page 117

code **1PUN105**
€ 1.343,00

3 Wall cooker hood page 120

code **1KUNP121**
€ 1.809,00

4 Built-in sink page 124

code **1LUN81**
€ 737,00

5 Mixer tap page 129

code **1RUBUN1**
€ 695,00

UNIQUE OVENS

Cooking up new emotions

Advanced technology and a pure design, with industrial style. Perfect in any modern furniture composition, these digital or manual ovens ensure your needs are met. Every delight can be savoured just as it should be.

UNIQUE OVENS
General features and optional elements

Triple heat reflecting internal glass

This ensures that as much heat as possible remains inside the oven, limiting heat loss through the external surfaces and keeping the temperature well below regulatory limits. This reduces energy consumption and prevents burns, should a child accidentally touch the surface.

Removable glass inside door

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

Drop-down grill

The tilting action makes cleaning the top of the oven cavity easy.

Self-cleaning panels

The oven can be fitted with self-cleaning panels; the surfaces of these panels exploit the heat to start the cleaning process: grease is pulverised and can be easily removed using a damp cloth without detergents. If necessary, the panels can be easily removed.

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.

Pizza plate

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

Telescopic oven rails

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

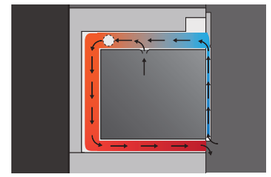
Easy clean lining

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.
The soft hinges make the door easy to open and the lights inside make it easier to check on the contents of the oven.

Internal shelf stability

The side frames give stability to the shelves and make it perfectly safe to check the food being cooked. They can also be equipped with telescopic oven rails.

Cooling system and tangential cooling fan



It keeps external temperatures within the limits defined by safety standards. The tangential cooling fan activates when the oven is turned on and remains on until the oven is turned off; it normalises 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 savings.
There are 6 positions that allow you to simultaneously place more than one dish in the oven or cook large quantities of food.

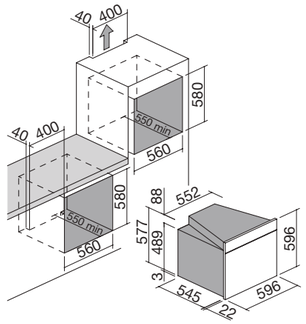
UNIQUE OVENS
built-in

60 cm Unique built-in multifunction oven

energy rating Ⓐ

Accessories: 26 27 28 29

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



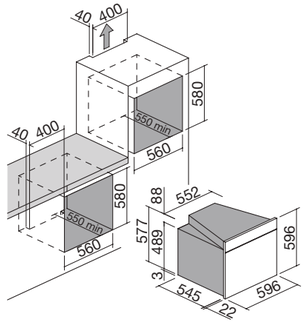
VINTAGE/BLACK STAINLESS STEEL code **1FUNMV**

60 cm Unique multiprogram built-in oven
Touch Control

energy rating Ⓐ

Accessories: 26 27 28 29

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



VINTAGE/BLACK STAINLESS STEEL code **1FUNPV**

Accessories

26 code **1FPA60**

27 code **1TPX**

28 code **1PP60**

29 code **1CE60**

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

FUNCTIONS

Static oven

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

Fan assisted oven

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

Warming oven/heating dishes

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

Pizza/bread and rapid heat up or keep warm function

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

Browning oven

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

Fan assisted multilevel oven

Circular heating element+ fan.
Cooking similar or different dishes arranged on up to three shelves.

Grill

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

Rapid defrost function

Rapid and optimal operation.

Fanned grill

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

Keep warm function

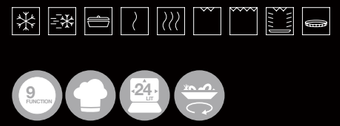
Maintains a constant temperature of 80 °C.

MICROWAVE

Advanced technology and a pure design, with industrial style. Perfectly matching with any modern furniture choices, the Barazza microwave suits your every need, thanks to its automatic cooking controls. It can also be installed with a vintage finish frame, which picks up on the finish used on the oven. Every delight can be savoured just as it should be.

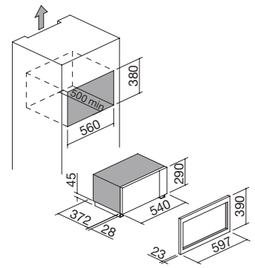
MICROWAVE

Built-in microwave



NEW

- 9 functions
- automatic programming for 8 types of food
- capacity: 24 litres
- characteristics: stainless steel 18/10 inside, glass inner door, double-glass side-opening door
- maximum absorbed power: 3.1 kW
- vintage stainless steel frame kit to insert the 1MOA microwave oven



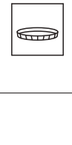
ST. STEEL/ VINTAGE ST. STEEL code **1MOACV**

Standard equipment: 1 inside light, raised removable grill rack, extractable turntable plate, pizza/baking tray.

UNIQUE COLLECTION

FUNCTIONS

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

For cooking fish and poultry and finishing off dishes prepared using the cooking function.

Heating

For rapidly heating foods to the desired temperature.

Cooking

For cooking food rapidly.

Low grill

For cooking au gratin and browning delicate foods.

High grill

For grilling meat and fish.

Microwave + grill

The microwaves provide rapid and even cooking. Combined with the grill, food can be grilled and browned. Ideal for cooking au gratin and browning foods of reduced thickness using the raised removable grill rack.

Craquine

For rapid cooking to create crisp, delicious and golden dishes, comparable to those that come out of a traditional oven; always use with the pizza/baking tray.

AUTOMATIC COOKING PROGRAMMES

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.

Drinks

Fish

Pork/Veal/Turkey

Ready-made fresh foods

Beef/Lamb

Vegetables

Poultry

Ready-made frozen foods

UNIQUE HOBS

Everything you need is to hand

Bold, minimal, solid: the Unique hobs perfectly interpret the industrial vintage style of this collection. The knobs are a stylistic reinterpretation of models from Barazza's archives. They emphasise the idea of a lived-in space and balance the overall look, suspended between innovation and reviving tradition.

UNIQUE HOBS
General features and optional elements

Triple ring

Three flame rings that use the power provided by the flame as best and as evenly as possible, in order to ensure rapid and even cooking.

Cast iron 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 in addition to preventing scratches to the surface.

Easy installation

Unique hobs consist of a single unit that makes it easy to install with tops. This is also helped by the fact that no air adjustment is required with either methane or liquid gas operated hobs.

Air inlets

Unique gas hob burners draw in the air needed for combustion from above. This ensures that the movement of any unit doors below does not create air flow that may affect normal operation.

Automatic ignition and rapid safety valve

The gas is ignited and adjusted with one hand using the knob. With all Barazza gas hobs, the spark plus is inside the burner, under the cover, away from liquids which may drip from the cooking equipment and from any damage which may be caused during cleaning. The rapid safety valve blocks the gas flow, even with the tap on, if the flame accidentally goes out.
It is activated when the burner is alighted and, thanks to the rapid thermocouple, it takes just seconds to function.

Eco-flame

Burners with steady flames and hotplates, which provide high heat yields, accompany the Unique gas hobs; they optimise energy consumption and reduce emissions of toxic substances by more than 50% when compared to the regulatory requirements.

Extractable one-piece burners

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

Hob structure

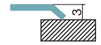
The Unique hob surfaces are completely level and the seals prevent any infiltration.

Cast iron wok adapter

For using woks for frying, stewing, sautéing, braising or steam cooking. As an optional on request, it is suitable for burners with a triple ring.

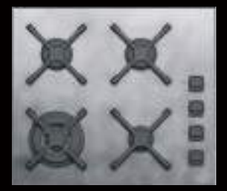
Lowered edge built-in (LEB)

The edge of the Unique hobs rounds off with an oblique angle.



UNIQUE HOBS
lowered edge built-in

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

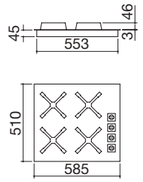


LEB

Accessories: 35 36

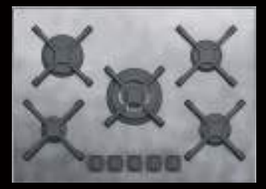
- extra-thick stainless steel AISI 304
- cast iron pan supports and burner caps
- 56x48 cm cut out

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



VINTAGE STAINLESS STEEL code **1PUN64**

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

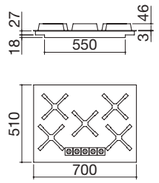


LEB

Accessories: 35 36

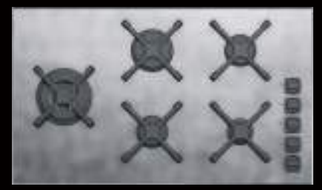
- extra-thick stainless steel AISI 304
- cast iron pan supports and burner caps
- 68x48 cm cut out

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



VINTAGE STAINLESS STEEL code **1PUN75**

90 cm Unique built-in hob
4 gas burners + triple ring upper

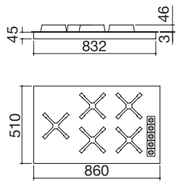


LEB

Accessories: 35 36

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

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



VINTAGE STAINLESS STEEL code **1PUN95**

UNIQUE HOBS
lowered edge built-in

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

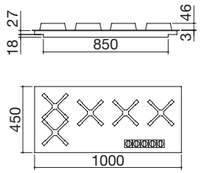
LEB

LEB

Accessories: 35 36

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

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



VINTAGE STAINLESS STEEL code **1PUN105**

Accessories

35 code **1RWJ**

36 code **1TFL**

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

The same matching finish for all products in the Unique range
The hobs and sinks in the Unique collection match perfectly as they have the same type of edging.

UNIQUE HOODS

Something smells good

The stainless steel extra-thick cooker hoods offer excellent performance, thanks to powerful, silent motors which help to ensure the environment is pleasant.

UNIQUE HOODS
General features

Stainless steel

The whole cooker hood structure and its parts are in AISI 304 stainless steel.

Motor power

Unique cooker hoods have a power of 800 cubic metres an hour.

Design steel filters

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

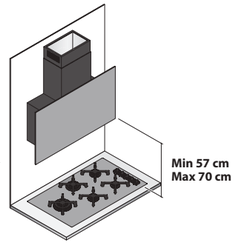
LED bar

Unique cooker hoods are equipped with LED bar lighting (temperature 4000 K). Long-lasting and efficient, it reduces energy consumption.

Telescopic vent

The height of the hose can be adapted to suit specific needs.

Advice for installation



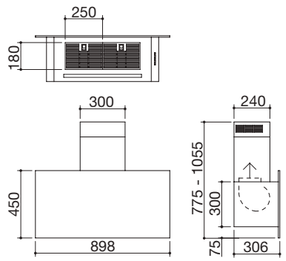
UNIQUE COOKER HOODS wall

Unique wall cooker hood for 90 cm module

NEW

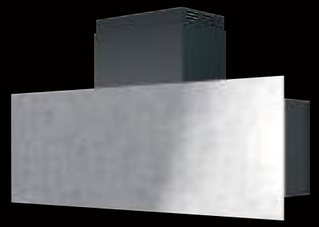
Accessories: 41

- stainless steel AISI 304
- optional filter extraction
- speeds: 3 + intensive speed
- air-flow: 800 m³/h
- pressure: 501 Pa
- noise level: 39-65 Lw(dBA)
- duct exit: Ø 150 mm + reducer Ø 120 mm
- lighting: LED bar 4000 K
- electronic push-button panel
- stainless steel filters
- telescopic hose H 77.5 - 105.5
- energy rating A
- maximum absorbed power: 0.3 kW



VINTAGE/BLACK STAINLESS STEEL code **1KUNP91**

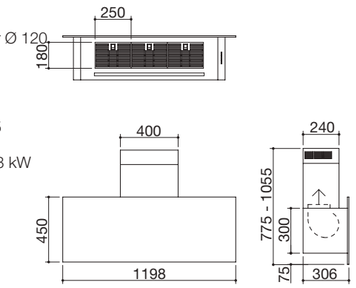
Unique wall cooker hood for 120 cm module



NEW

Accessories: 41

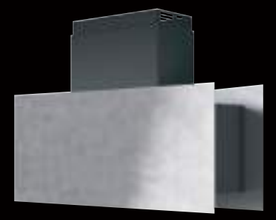
- stainless steel AISI 304
- optional filter extraction
- speeds: 3 + intensive speed
- air-flow: 800 m³/h
- pressure: 501 Pa
- noise level: 39-65 Lw(dBA)
- duct exit: Ø 150 mm + reducer Ø 120 mm
- lighting: LED bar 4000 K
- electronic push-button panel
- stainless steel filters
- telescopic hose H 77.5 - 105.5
- energy rating A
- maximum absorbed power: 0.3 kW



VINTAGE/BLACK STAINLESS STEEL code **1KUNP121**

UNIQUE COOKER HOODS island

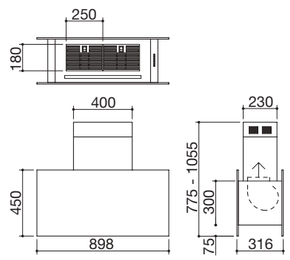
Unique island cooker hood for 90 cm module



NEW

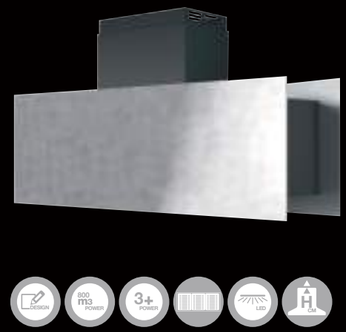
Accessories: 41

- stainless steel AISI 304
- optional filter extraction
- speeds: 3 + intensive speed
- air-flow: 800 m³/h
- pressure: 501 Pa
- noise level: 39-65 Lw(dBA)
- duct exit: Ø 150 mm + reducer Ø 120 mm
- lighting: LED bar 4000 K
- electronic push-button panel
- stainless steel filters
- telescopic hose H 77.5 - 105.5
- energy rating A
- maximum absorbed power: 0.3 kW



VINTAGE/BLACK STAINLESS STEEL code **1KUNI91**

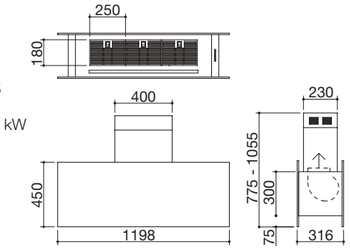
Unique island cooker hood for 120 cm module



NEW

Accessories: 41

- stainless steel AISI 304
- optional filter extraction
- speeds: 3 + intensive speed
- air-flow: 800 m³/h
- pressure: 501 Pa
- noise level: 39-65 Lw(dBA)
- duct exit: Ø 150 mm + reducer Ø 120 mm
- lighting: LED bar 4000 K
- electronic push-button panel
- stainless steel filters
- telescopic hose H 77.5 - 105.5
- energy rating A
- maximum absorbed power: 0.3 kW



VINTAGE/BLACK STAINLESS STEEL code **1KUNI121**

Accessories

41

code **1FC1**

UNIQUE SINKS

Where everything flows

These sinks feature a unique treated steel finish, great linear aesthetics and an ergonomic design which makes it easy to work freely and handle tableware easily. Available with one or two bowls in different sizes.

UNIQUE SINKS
General features and optional elements

Extra thick stainless steel

The Unique sinks are made from extra-thick AISI 304 stainless steel which is fully recyclable, resistant to corrosion and extremely hygienic. It also does not alter over time.

Space-saver trap

This space-saving trap takes up less space under the sink.

Perimeter overflow

This is a safety feature in the event a tap is left running; the overflow hole is on the perimeter.

Capacious bowls

The Unique sinks have capacious bowls which can easily hold pans and larger kitchen utensils.

Pop up

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

Bowl with R. “15”

Unique sinks come with R. “15” bowls which make them easy to clean, without compromising on the design.

Round basket strainer waste with cover

Barazza basket strainer wastes are approved by LGA that certifies 100% conformity with standard EN274. Stronger, thanks to the increased thickness of the stainless steel and plastic materials, they are equipped with a seal that ensures the water remains in the bowl, in full compliance with regulations, even if the bowl is dirty. Maximum water-tightness also on the join between the trap and the basket strainer waste. To stop the plastic components from deforming following a thermal shock, the screw on the strainer is protected by a brass bushing. Barazza waste disposers can be used with the 3"½ basket strainer waste (compatibility not guaranteed with other brands of waste disposers). The stainless steel strainer cover adds elegance to the sink.

Stainless steel rectangular bowl cover with black HPL chopping board

The practical black HPL chopping board slides inside the perforated stainless steel colander tray. Together they create a handy, multi-purpose surface, useful for cutting, rinsing, draining or simply resting something down.
The bowl cover is also available without the chopping board. Dimensions: 25x43.

Rectangular chopping board

Practical white polyethylene or black HPL chopping board 26x43.

Glass bowl cover

This elegant glass bowl cover measuring 30x43 creates even more uses for the sink area.

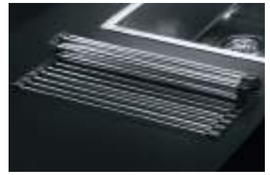
Stainless steel colander with draining-rack

Stainless steel rack for washing and draining plates, glasses and cutlery. It can also simply be used as a place for resting things. Dimensions: 25x43.

Stainless steel colander

Multipurpose colander, useful for cleaning, washing and draining. Dimensions: 15x43.

Roll-Up multi-purpose rack



A practical, multi-purpose rack which can be used as a drainer or trivet, and can be easily stored away in small spaces.
Dimensions: 40x44.

UNIQUE SINKS
lowered edge built-in

58x51 Unique built-in sink
1 bowl

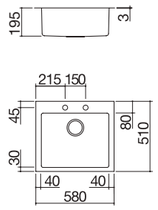
79x51 Unique built-in sink
1 bowl

79x51 Unique built-in sink
2 bowls

LEB

Accessories: 8 17 20 25 39 40 43 45

- extra-thick stainless steel AISI 304
- bowl with radius “15”
- 50x40x19.5h cm bowl
- equipment: 3"½ basket strainer waste, pop-up plug, stainless steel drain cover, perimeter overflow
- tap hole: 2 standard holes
- 60 cm base unit for bowl
- 56x49 cm cut out

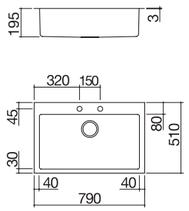


VINTAGE STAINLESS STEEL code **1LUN61**

LEB

Accessories: 8 17 20 25 39 40 43 45

- extra-thick stainless steel AISI 304
- bowl with radius “15”
- 71x40x19.5h cm bowl
- equipment: 3"½ basket strainer waste, pop-up plug, stainless steel drain cover, perimeter overflow
- tap hole: 2 standard holes
- 80 cm base unit for bowl
- 77x49 cm cut out

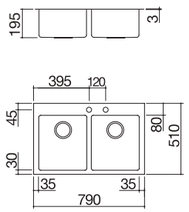


VINTAGE STAINLESS STEEL code **1LUN81**

LEB

Accessories: 8 17 20 25 39 40 43 45

- extra-thick stainless steel AISI 304
- bowls with radius “15”
- 34x40x19.5h cm bowls
- equipment: 3"½ basket strainer waste, pop-up plug, stainless steel drain cover, perimeter overflow
- tap hole: 2 standard holes
- 80 cm base unit for bowls
- 77x49 cm cut out



VINTAGE STAINLESS STEEL code **1LUN82**

Lowered edge built-in (LEB)

The edge of the Unique sinks rounds off with an oblique angle.

UNIQUE SINKS
optional elements

Accessories

The stainless steel sink accessories are available in the satin finish only.

8
code **1TOF26**

17
code **1VOF**

20
code **1VSOF**

25
cod. **1CIVQ**

39
cod. **1CV30**

40
code **1CITN**

43
code **1TOF26N**

45
code **1GSPA**

Standard equipment: fixing clips, seal, space-saver trap with dishwasher connection, cardboard packaging.

Unique Kit sinks

The Unique Kit makes the sink extremely versatile and functional, transforming it into an additional work surface that morphs to meet different needs and opens up infinite possibilities. It is made up of a black HPL chopping board and a Roll-Up multi-purpose rack, which can be used as a drainer or trivet. It is also easy to store in small spaces as it can be rolled up. The unit is finished off with a Soul tap with pull-out spray head and remote control.

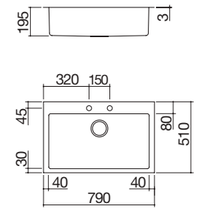
UNIQUE KIT SINKS
lowered edge built-in

79x51 Unique Kit built-in sink
1 bowl + accessories and tap kit

LEB NEW

Accessories: 8 17 20 25 39 40

- extra-thick stainless steel AISI 304
- bowl with radius “15”
- 71x40x19.5 cm H bowl
- equipment: 3"½ basket strainer waste, pop-up plug, stainless steel drain cover, perimeter overflow, 1TOF26N black HPL chopping board, 1GSPA multipurpose rack, 1RUBSORN Soul mixer tap with remote control and pull-out spray head
- tap hole: 2 standard holes
- 80 cm base unit for bowl
- 77x49 cm cut out



VINTAGE STAINLESS STEEL code **1LUN81K**

Accessories

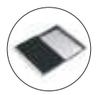
8 code **1TOF26**

17 code **1VOF**

20 code **1VSOF**

25 code **1CIVQ**

39 code **1CV30**

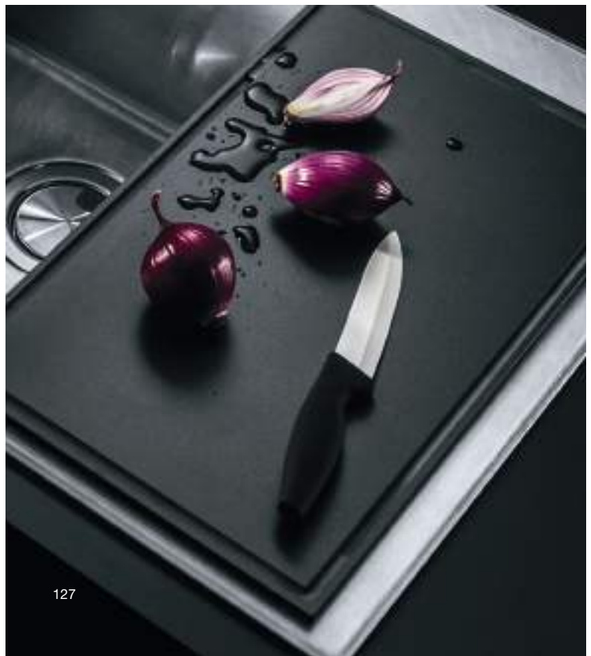


40 code **1CITN**

Standard equipment: fixing clips, seal, space-saver trap with dishwasher connection, cardboard packaging.

Rectangular chopping board

Practical black HPL chopping board 26x43.



UNIQUE TAPS
Simple, unique, like no other. Just like water

Whether round or square, with or without a pull-out spray head, all Unique taps are single-lever mixer taps in an original matt black finish. Practicality and aesthetics roll into one, perfectly in line with Barazza style.

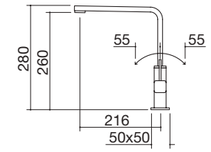
UNIQUE MIXER TAPS
Single lever

Unique One mixer tap

Unique Two mixer tap

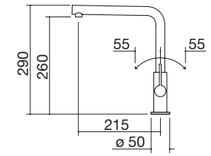
Unique Two Shower mixer tap
with pull-out spray head

- cartridge: ceramic discs
- tap rotation: 360°
- tap base: 50x50 mm
- tap hole: ø 35 mm



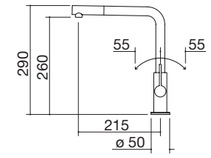
BLACK code **1RUBUN1**

- cartridge: ceramic discs
- tap rotation: 360°
- tap base: ø 50 mm
- tap hole: ø 35 mm



BLACK code **1RUBUN2**

- pull-out spray head
- cartridge: ceramic discs
- tap rotation: 360°
- tap base: ø 50 mm
- tap hole: ø 35 mm



BLACK code **1RUBUN2D**

Unique Two Shower mixer tap

OVENS AND COORDINATED PRODUCTS

Barazza offers a wide range of Ovens and Accessories which can all be combined with hobs and sinks from each collection, ensuring complete satisfaction in terms of cooking needs and purely aesthetic preferences. From a technical point of view, Barazza Ovens stand out for the different functions they offer: combination steam, microwave and combination microwave, multiprogram and pyrolytic with the option of adding coordinated products such as a coffee machine, blast chiller and vacuum sealer and warming drawers.

UNIQUE page 108

SELECT PLUS page 188

FEEL page 138

WOLO page 190

VELVET page 176

OFFICINA page 194

LAB page 184

MICROWAVE page 196

OVENS
types

60 cm multiseven oven

Electric oven with 6 manual cooking programs and rapid defrost function, equipped with a top and bottom heating element and fan.

60 cm pyrolytic oven

Self-cleaning oven equipped with a pyrolysis function, which eliminates food residue by means of a high temperature cycle.

60 cm multifunction oven

Electric oven with 8 manual cooking programs and rapid defrost function, equipped with a top, bottom and circular heating element and fan.

90 cm multiprogram oven

Multifunction electric oven, 8 manual cooking programs.
The digital programmer for managing cooking cycles also acts as a timer and a buzzer; it also let you program cooking times, allowing for automatic activation and deactivation.

60 cm multiprogram ovens

Multifunction electric oven with 8 manual cooking programs and rapid defrost function. The digital programmer let you control and manage cooking cycles with automatic activation and deactivation; it also acts as a timer and a buzzer.

Microwave

Electric microwave oven with 9 manual cooking programs and automatic programming for 8 types of food. For heating, defrosting and grilling evenly and rapidly.

60 cm Touch Control multiprogram ovens

Multifunction electric oven with 10 manual cooking functions and 16 automatic cooking programs. The Touch Control programmer acts as a timer and a buzzer; it let you program the cooking cycle with automatic activation and deactivation (Feel ovens excluded).

Compact combi-steam oven

Compact oven which combines steam cooking with static cooking for rapid and healthy cooking.

60 cm Touch Screen multiprogram ovens

Multifunction electric oven with Touch Screen display, featuring 16 million colours allowing you to control the functions by simply touching the appropriate symbol. 10 manual cooking programs, 16 automatic cooking programs, possibility of storing 36 cooking programs. Software in 8 languages to set and customise programs, follow instructions and diagnose possible operating errors.

Compact combi-microwave oven

Compact electric oven which combines microwave cooking with convection cooking for rapid cooking times.

OVENS
types

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, roasts and timbales.

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, baked pasta and vegetable flans.

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

Fan assisted multilevel oven
Circular heating element + fan.
For cooking similar or different dishes arranged on up to three shelves.

Rapid defrost function
Rapid and optimal operation.

Keep warm function
Maintains a constant temperature of 80 °C.
It is available with the Touch Control Touch Screen multiprogram ovens.

AUTOMATIC AND CUSTOMISED COOKING PROGRAMS

In addition to a series of manual cooking programs, the Touch Control and Touch Screen multiprogram ovens also have automatic cooking programs. Once you have selected the function, the relative cooking mode automatically activates. With Touch Screen ovens, it is also possible to save manual programs and their combinations generating a list of up to 36 customised programs.

Pizza and bread
Frozen pizza, home-made pizza and bread.

Timbales
Lasagne, pies.

Meat and fish
Roast pork, roast veal, roast 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

Capacity and 6 cooking levels

Composed of a non-deformable body without visible welded parts, the 65 litre cavity for 60 cm ovens allows for improved cooking times and subsequently electrical energy saving. There are 6 positions that allow you to simultaneously place more than one dish in the oven or cook large quantities of food.

Triple heat-reflecting internal glass

These ensure that as much heat as possible remains inside the oven, limiting heat loss to external surfaces and keeps the temperature well below regulatory limits, subsequently reducing energy consumption and avoiding a situation where a child may burn themselves if they were to accidentally touch these surfaces (excluding Feel combination steam, combination microwave, pyrolytic and Officina Multiseven oven).

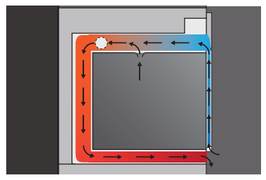
Easy clean or stainless steel lining

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.

Drop-down grill

As the top of the 60 cm oven can be tilted, cleaning the top of the oven cavity is made much easier (excluding Feel combination steam and pyrolytic ovens and Officina Multiseven oven).

Cooling system and tangential cooling fan



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

Removable glass inside door

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

Internal shelf stability

The side frames give stability to the shelves and make it perfectly safe to check the food being cooked. They can also be equipped with telescopic oven rails (excluding Feel and Officina ovens).

Energy rating

All Barazza ovens have an A energy rating: maximum efficiency to optimise performance and save energy. Barazza works within a mindset of eco-sustainability, using environmental resources properly with future generations in mind.

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 (excluding Feel and Officina ovens).

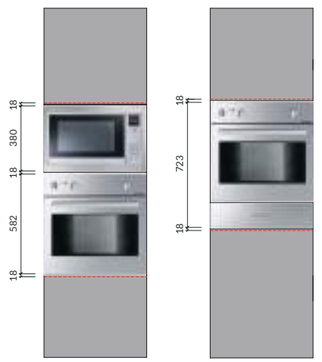
Telescopic oven rails

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

Self-cleaning panels

The oven can be fitted with self-cleaning panels the surfaces of which exploit the effect of the heat in order to start the cleaning process: grease is pulverised and can be easily removed using a damp cloth without detergents. If necessary, the panels can be easily removed (excluding Feel and Officina ovens).

Methods of installation of 60 cm multiseven, multifunction and multiprogram ovens



60 cm oven + built-in microwave oven

60 cm oven + pull-out drawer

OVENS AND COORDINATED PRODUCTS
Modularity

	15x60	30x54	45x60	60x60	48x90
UNIQUE	p.159		p.113	p.110 p.110	
FEEL	p.167		p.149 p.153 p.157 p.163	p.171 p.175	
VELVET				p.179 p.179 p.180	
STAINLESS STEEL VELVET				p.180 p.181	
VELVET VINTAGE				p.182 p.182	
LAB				p.186 p.186	p.187
SELECT PLUS				p.189 p.189	
WOLO				p.192 p.192 p.193	
OFFICINA				p.195 p.195	
MICROWAVE		p.199	p.199		

FEEL

The Feel collection is synonymous with the perfect synthesis of form and function. The elegantly minimalist design with the carefully considered combination of stainless steel and mirrored glass introduces a state-of-the-art style into the kitchen, a reflection of the technological excellence which characterises the models of this collection and all other collections carrying the Barazza name.

FEEL
a complete collection

Compact combi-steam oven

45 cm compact oven which combines steam cooking with static cooking for rapid and healthy cooking.

Compact combination microwave oven

45 cm compact oven which combines microwave cooking with convection cooking for rapid cooking times.

Coffee machine

45 cm coffee machine for the preparation of espresso, cappuccino and other hot drinks.

Warming drawer

Warming drawer for drinks and tableware with push-pull opening mechanism, to be included below the elements which make up the collection.

Multiprogram oven

60 cm multifunction oven with 11 manual cooking programs and temperature probe with Touch Controls which activate at the lightest touch display.

Pyrolytic oven

60 cm self-cleaning oven equipped with a pyrolysis function which eliminates the food residue by means of a high temperature cycle.

Blast chiller

45cm blast chiller equipped with 11 functions, of which 7 cold and 4 hot, with Touch Screen controls.

Vacuum sealer drawer

Vacuum sealer drawer with push-pull opening mechanism also equipped with marinading function.

FEEL COLLECTION
general features

Stainless steel handle with an ergonomic design

The design of the handle is inspired by the elegant and minimalist aesthetics of the collection and allows perfect alignment of the shapes which make up the Feel range. The dimensions and ergonomic grip characterise the style and make it easy to use.

Touch Control and Touch Screen commands

The elements of the Feel collection are equipped with a digital programmer with touch-sensitive Touch Controls, that, with a single touch, allow you to define times and functions. The Feel blast chiller is equipped with Touch Screen controls.

Anti-touch finish

The surfaces in stainless steel are treated with a special anti-fingerprint coating which keeps it pristine and simplifies normal cleaning operations.

Energy Rating A

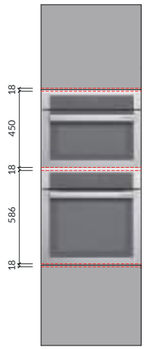
Ovens of the Feel collection fall within Energy Rating A: maximum efficiency for performance optimisation and energy saving. Barazza works within a mindset of eco-sustainability, using environmental resources to the advantage of future generations.

Complete freedom in terms of installation

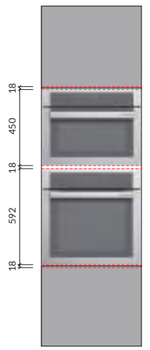
The advanced modularity of the Feel collection means that we can choose from numerous combinations and installation methods, both vertical and horizontal. The figure shows just a few of the main configurations possible.

FEEL COLLECTION
general features

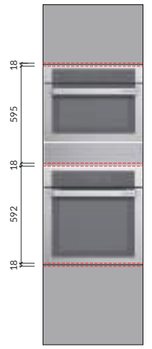
METHODS OF INSTALLATION OF THE FEEL COLLECTION



Compact combination oven/coffee machine/blast chiller +60 cm multiprogram Touch Control oven



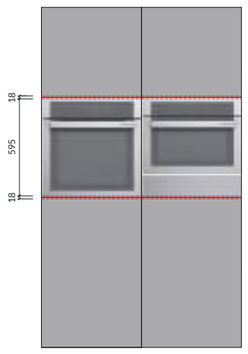
Compact combination oven/coffee machine/blast chiller +60 cm pyrolytic Touch Control oven



Compact combination oven/coffee machine/blast chiller +warming/vacuum sealer drawer +60 cm multiprogram Touch Control oven/60cm pyrolytic Touch Control oven

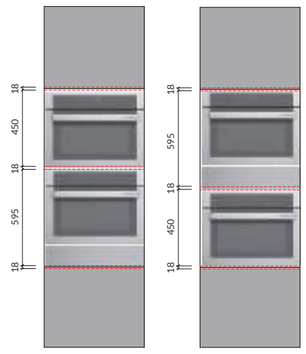
Compact combination oven/coffee machine/blast chiller +compact combination oven/coffee machine/blast chiller

Compact combination oven/coffee machine/blast chiller +warming/vacuum sealer drawer



60 cm multiprogram/ pyrolytic Touch Control oven

Compact combination oven/coffee machine/blast chiller +warming/vacuum sealer drawer



Compact combination oven/coffee machine/blast chiller +compact combination oven/coffee machine/blast chiller +warming/vacuum sealer drawer

Compact combination oven/coffee machine/blast chiller +warming/vacuum sealer drawer + compact combination oven/ coffee machine/ blast chiller

FEEL COLLECTION
Feel Good System

Feel Good is the innovative healthy system for cooking and preserving food, consisting of the vacuum sealer drawer, blast chiller and combination steam oven. The temperature blast chiller allows cooked or uncooked food to be chilled or frozen, without altering the aromas and organoleptic properties, while by using the vacuum sealer drawer food can be preserved longer in the fridge or freezer, to then be cooked or regenerated directly in the steam oven.

SISTEMA FEEL Good

FEEL COLLECTION
Feel Good System

Feel Good Preservation cycle

- Prepare the uncooked food
- Vacuum seal
- Blast chill and store

Feel Good Cooking cycle

- Prepare the uncooked food
- Vacuum seal
- Blast chill and store
- Cook sous-vide / cook traditionally
- Blast chill / vacuum seal if cooking traditionally
- Store
- Bring back to temperature

FEEL GOOD SYSTEM STAGES + +

Vacuum sealer drawer

code **1CSFY**
See pages 164 - 167

After having prepared the food, place it in a preservation or cooking bag and vacuum seal it.
Thanks to this procedure, food will last 3 to 5 times longer than food which is preserved in a traditional way, avoiding unnecessary food waste.

Blast chiller

code **1ABFY**
See pages 160 - 163

Blast chill the food with the dedicated function, to seal the properties of the food when they are at their best and keep them unaltered over time.

Steam oven

code **1FVCFY**
See pages 146 - 149

The food in the vacuum sealed bags can be cooked in the steam oven. The cooking bags can withstand temperatures of up to 121 °C and are used differently depending on the type of food and type of cooking method: 50-60 °C for blue meat, 60-65 °C for roast meat cooked rare, 70 °C for well-done meat, 85 °C for starch conversion (for example, boiled potatoes), 90-100 °C for boiled vegetables.

ADVANTAGES AND BENEFITS OF THE FEEL GOOD SYSTEM

Health

Feel Good is the healthiest way to cook and preserve food, allowing the vitamin and mineral content of the food as well as the organoleptic properties to be maintained.

Hygiene

Feel Good ensures the hygiene and safety of food during cooking.

Time and efficiency

With Feel Good you can combine use of the steam oven, blast chiller and vacuum sealer drawer, maximising the use of the raw materials and thereby improving the organisation and speed with which you can work.

Home economics

Feel Good is the ideal way to cook and preserve food to lengthen the lifespan of the products, reduce waste and serve food of a high quality with controlled costs.

Feel
combi-steam oven

The Feel compact combination oven provides hot-air static cooking methods with steam cooking. Steam cooking, the fast and healthy way to cook, does not require oils or condiments, preserves the vitamin, protein and mineral content of the foods as well as their organoleptic properties, maintaining the flavour, consistency and appearance of the food.

The steam oven is part of the Feel Good system, consisting of the blast chiller, vacuum sealer drawer and steam oven.

SISTEMA FEEL Good

See pages 144 - 145

FEEL COMPACT COMBI-STEAM OVEN features

Combi function

The combi function allows foods such as roasts, poultry, fish, potatoes and first courses to be cooked using hot air and steam to cook quickly and in a healthy way.

Stainless steel internal lining and large cooking cavity

The internal surface areas are available in the elegant version in stainless steel 18/10. The horizontally positioned water tank makes the oven chamber particularly large, therefore with a greater capacity and easier to use.

FEEL COMPACT COMBI-STEAM OVEN

FUNCTIONS

Regeneration and sterilisation
For heating through dishes and precooked food, sterilising and preparing fruit jams and marmalades.
R1 - Plate warming
R2 - Regeneration of precooked and frozen food
R3 - Sterilisation of Beans
R4 - Sterilisation of Cherries
R5 - Sterilisation of Plums

Fanned grill
For roasting meat, fish, poultry or vegetables.

Grill
For quickly browning the outside of the food.

Fan assisted oven
Cooking is comparable to a traditional electric oven.

Fan assisted oven + steam (combi)
This function can be used for cooking meat leaving it crispy on the outside, especially roasts, fish, poultry or side dishes, quickly and healthily.

Steam
For cooking all types of vegetables, rice, cereals and meat. This function is particularly suitable for extracting the juice from berries, as well as for defrosting and then cooking vegetables.

AUTOMATIC COOKING PROGRAMS

For automatically cooking dishes by simply selecting the desired cooking method and setting the weight of the food.

P1 - For cooking vegetables, fish and side dishes
A1 - Broccoli
A2 - Cauliflower
A3 - Chopped potatoes
A4 - Trout
A5 - Prawns
A6 - Fillet of fish
A7 - Sweet dough balls
A8 - Dough balls
A9 - Bread dumplings

P2 - For cooking different types of bread
B1 - Bread rolls
B2 - Frozen bread rolls
B3 - Fresh dough
B4 - White bread
B5 - Bread plait

P3 - For cooking fresh and precooked foods
C1 - Gratin
C2 - Precooked gratin
C3 - Stew
C4 - Precooked stew
C5 - Fresh pizza
C6 - Precooked pizza

ADVANTAGES AND BENEFITS OF STEAM COOKING

Steam cooking is universally recognised as being the most healthy way to cook. In fact, it does not alter the vitamin and mineral content of the foods and provides significant benefits and advantages:

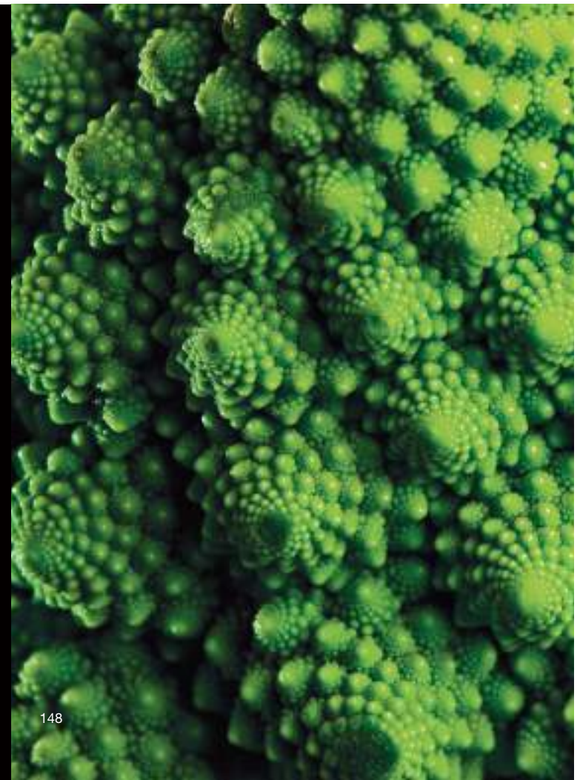
• it preserves the organoleptic properties of the food exceptionally well, maintaining its flavour, appearance and consistency, especially when it comes to delicate foods such as white meats, fish, shellfish and vegetables;

• it prevents the formation of substances which are difficult to digest, toxic or carcinogenic;

• it does not require oils or other condiments during cooking and, thanks to the special perforated drip tray, it prevents the fat which has melted due to the heat from staying in the cooking equipment which is in contact with the food, providing benefits in terms of digestibility and the caloric impact of foods;

• thanks to the reduced temperatures and the lack of direct contact with boiling water, it guarantees the preservation of most of the thermolabile vitamins present in foods, particularly in vegetables;

• it is both practical and extremely quick, to the advantage of energy savings and the quality of the cooking.

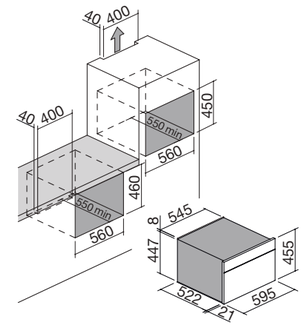


FEEL COMPACT COMBI-STEAM OVEN built-in

Feel built-in compact combi-steam oven
Touch Control

energy rating Ⓐ

- 6 functions
- 20 automatic cooking programs
- Touch Control digital programmer
- capacity: 32 litres (35 litres total)
- features: stainless steel oven lining, door with triple and heat-reflecting glass
- safety devices: electronic child safety lock
- maximum temperature: 220 °C
- maximum absorbed power: 2.9 kW



ANTI-TOUCH STAINLESS STEEL/MIRROR code **1FVCFY**

Standard equipment: stainless steel handle, side racks, internal light, 1 stainless steel rack, 1 stainless steel tray, 1 stainless steel drip tray with perforated base.

Feel
combi-microwave oven

The compact combination microwave oven provides the option of traditional convection cooking as well as microwave cooking.
The combi functions allow the two cooking methods to be combined, an ideal solution for cooking lasagne, timbales, poultry and oven baked potatoes extremely quickly.

FEEL COMPACT COMBI-MICROWAVE OVEN characteristics

Stainless steel internal lining, baking trays in pyrex, turntable plate and raised rack

The internal surface areas are available in the elegant version in stainless steel 18/10. The oven also comes with a pyrex baking tray, resistant to impact and high temperatures and which can also be brought to the table. The rotating plate completes the range of accessories, ensuring that the dishes are cooked evenly without having to be handled and moved.

Stainless steel handle with an ergonomic design

The design of the handle is inspired by the elegant and minimalist aesthetics of the collection and allows perfect alignment of the shapes which make up the Feel range. The dimensions and ergonomic grip characterise the style and make it easy to use.

FEEL COMPACT COMBI-MICROWAVE OVEN

FUNCTIONS

Defrost function (time)
To quickly defrost any type of food on the basis of the programmed time.

Defrost function (fish)
A choice of 5 programs to quickly defrost any type of food by setting the weight.
Pr1 - Meat
Pr2 - Poultry
Pr3 - Fish
Pr4 - Fruit
Pr5 – Bread

Fanned grill
For roasting meat, fish, poultry or vegetables.

Fan assisted oven + microwave (combi)
For cooking and roasting reducing cooking times further.

Fan assisted oven
Cooking is comparable to a traditional electric oven.

Microwave + grill
Especially for cooking lasagne, poultry, roast potatoes and timbales.

Grill
For quickly browning the outside of the food.

Microwave
Ideal for coking or reheating vegetables, potatoes, rice, fish or meat.

AUTOMATIC COOKING PROGRAMS

For automatically cooking and reheating dishes by simply selecting the desired cooking method and setting the weight of the food.

P1 - For reheating different types of foods
A01 - Soups
A02 - Ready-cooked meals (containing compact ingredients)
A03 - Ready-cooked meals (for example, stews)
A04 - Vegetables

P2 - For cooking fresh food
B01 - Potatoes
B02 - Vegetables
B03 - Rice
B04 - Fish

P3 - For defrosting and then cooking different types of foods
C01 - Pizza
C02 - Ready-cooked meals
C03 - Potato based dishes

ADVANTAGES AND BENEFITS OF MICROWAVE COOKING

Unlike conventional cooking in which the heat generated by the heating elements works from the outside in, microwave cooking allows the heat to spread from the inside out, without being dispersed in the air, on the walls of the oven and on the containers. There are considerable benefits and advantages offered by this cooking method:

• the speed with which the foods cook preserves their flavour, appearance and mineral and vitamin content;

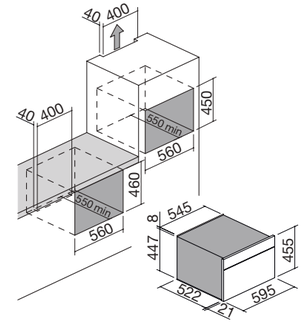
• it ensures shorter defrosting times compared to a traditional oven, thereby reducing the possibility of bacteria forming;

• thanks to a reduction in cooking times, it offers energy savings of up to 75% compared to conventional cooking.

FEEL COMBI-MICROWAVE OVEN built-in

Feel built-in compact combi-microwave oven
Touch Control

- 8 functions
- 11 automatic cooking programs
- Touch Control digital programmer
- microwave functions up to 1000 W
- capacity: 34 litres (38 litres total)
- features: stainless steel oven lining, double door glass
- safety devices: electronic child safety lock
- maximum temperature: 200 °C
- maximum absorbed power: 3.4 kW



ANTI-TOUCH STAINLESS STEEL/MIRROR code **1MCFY**

Standard equipment: stainless steel handle, interior light, rotating plate, 1 raised rack in stainless steel, 1 pyrex baking tray, 1 pizza plate.

Feel coffee machine

The Feel coffee machine let you make espresso coffee, cappuccino and other hot drinks just like you would find in a café.

FEEL COFFEE MACHINE features

Advanced functions

The Touch Control programmer let you choose between a short, normal or long coffee and also let you select the strength of the coffee. It is also possible to set the water temperature which is most suitable for enhancing the aroma of the different coffee blends.

Easy to use

The simplified layout of the service door means that it is easy to fill the machine with both water and coffee and also to remove the coffee residue.

LED lighting

The LED lighting makes the machine both elegant and efficient, highlighting the design, and ensuring low consumption and a long service life.

Telescopic dispensing unit

The telescopic dispensing unit allows cups of different heights and sizes to be used.

Stand-by function

With a view to saving energy, the device can be put into stand-by mode.

Coffee container capacity

The coffee container can hold 220 g. coffee beans.

FEEL COFFEE MACHINE

FUNCTIONS

Automatic programming
It is easy to set the coffee machine automatic on/off time.

Coffee measurement
A choice of 6 different strengths: extra-light, light, normal, strong, extra-strong, ground.

Ground coffee
Ground coffee can be used.

No. cups
You can choose to make one or two cups of coffee at the same time.

Steam dispensing
For cappuccino, for heating different types of drinks.

Cup type
5 possible coffee amounts (espresso, small cup, medium sized cup, large cup, mug).

Hot water dispensing
For preparing different types of drinks.

RECIPES

Italian cappuccino

This is a normal coffee with the addition of milk heated by steam, which softens the flavour of the coffee and creates a consistent and pleasant froth on the top. It is served in a large cup. Put cold milk into a tall jug and use the steam jet, just add the froth to espresso, tilting and swinging the jug, or using a spoon. You can also sprinkle some cocoa on the top of the froth.

Viennese Cappuccino

The age-old Austrian tradition produced this variation. Prepare a long espresso (extraction lasting 30-35 seconds), add warm milk and put whipped cream on top, serve in a cup which is between the size of an espresso cup and a cappuccino cup. Decorate with chocolate shavings.

Iced espresso

Light and airy, and beautifully refreshing, a real pleasure on hot days. Prepare an espresso coffee, add sugar, pour straight into a cocktail shaker with large cubes of ice, and shake for a few seconds. Serve in a tumbler or a flute.

Irish coffee

Energetic and fortifying. In a tall warmed glass, mix eight parts hot coffee with one part whiskey and cane sugar. Pour over some freshly whipped cream letting it slide down the bottom of a spoon, this will create a good layer of fresh cream on top of the hot coffee.

Mexican Coffee

Intense and exotic.
In a small coffee cup, mix and beat together some double cream, ½ teaspoon cinnamon, a pinch of nutmeg and sugar. Pour a teaspoon of chocolate syrup into a medium sized cup, a little more cinnamon, the coffee and mix well.

Cappuccino ice-cream

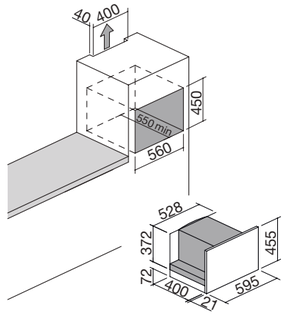
In a small saucepan, heat 2 cups of espresso, ¾ cup of whipping cream, ½ cup of sugar and bring to the boil. When it has cooled down and is tepid, put it in the fridge for 4-5 hours. Serve two or three scoops in a small bowl.

FEEL COFFEE MACHINE built-in

Feel built-in compact coffee machine
Touch Control

NEW

- automatic operation
- on/off programming
- Touch Control digital programmer
- capacity of coffee grain container: 220 g
- ground coffee
- steam dispensing unit for cappuccino and hot water
- 6 levels of coffee strength (extra-light, light, normal, strong, extra-strong, ground)
- function for dispensing coffee into single or double cups
- 5 possible coffee levels (espresso, small cup, medium sized cup, large cup, mug).
- off/on automatic rinse function
- display indications: add water, add coffee, remove residue, descaling required, coffee grind size and dose warning, automatic cleaning
- 3 coffee temperature adjustment levels
- easy cleaning
- drip tray
- removable reservoir capacity: 1.8 litres
- features: LED lighting, telescopic rails
- maximum absorbed power: 1.35 kW



ANTI-TOUCH STAINLESS STEEL/MIRROR code **1CFFY1**

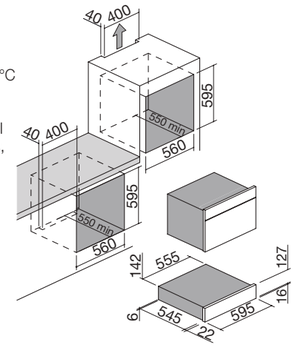
Warming drawer
Feel

The Feel warming drawer, in-built below the elements which make up the Feel collection, not only keeps food warm but also let you defrost food, prove dough, warm tableware and cook delicately at low temperatures. It has an easy yet quick push-pull opening mechanism which highlights the formal purity of the stainless steel surfaces.

FEEL WARMING DRAWER built-in

Feel built-in warming drawer

- for warming plates, tableware, coffee cups
- keep warm function
- defrost function
- leavening
- adjustable temperature from 30 °C to 70 °C
- operating light
- cold front panel
- features: smooth stainless steel internal lining with non-slip mat, telescopic rails, push-pull opening mechanism
- maximum absorbed power: 0.4 kW



ANTI-TOUCH STAINLESS STEEL code **1CEFY**

Feel Blast Chiller

An amazing feature, allowing you to enjoy the freshness of food every day: the blast chiller is able to lock in the qualities of the food when they are at their very best, and maintain them over time. This way, foods last longer and their colour, freshness and taste are preserved.
It becomes an indispensable tool which can be used to optimize time management when cooling and means that the quality and consistency of food can be enjoyed at its best.

The blast chiller is part of the Feel Good system, consisting of the blast chiller, vacuum sealer drawer and steam oven.

SISTEMA FEEL Good

See pages 144 - 145

FEEL BLAST CHILLER features

Functionality

The blast chiller helps food last longer and preserves their colour, freshness and taste. It is more commonly used in professional kitchens because it significantly reduces the time required to prepare recipes, but nowadays it is also becoming popular in domestic kitchens. Equipped with 11 functions, of which 7 cold and 4 hot. The Touch Screen display let you select programs intuitively and, by pressing and holding the symbol of the desired function for a few seconds, a short guide can be viewed. Software available in 6 languages.

FEEL BLAST CHILLER

COLD FUNCTIONS

Blast chill function: +3 °C
Bacteria and chemical substances act rapidly at temperatures of between 10 °C and 65 °C thereby causing food to deteriorate. By subjecting the foods to blast chilling, the water present in the foods does not evaporate and the nutritional properties are retained.
With this program food can be kept in the fridge for 5 - 7 days.

Freeze function: -18 °C
With rapid freezing, cooked or raw food is quickly brought to -18 °C, allowing it to be stored in the freezer for several months, keeping its organoleptic properties intact.

Pre-cool function
With this function, the blast chiller is used at maximum power for 20 minutes. Food is not to be put inside the appliance but it serves to cool the cavity of the blast chiller thereby preparing it for the chilling function.

Cool down function
When hot food is placed inside, the cooling cycle is started which introduces cold air for 5 to 30 minutes.

Bottle function
This function cools liquids at a rate of 1 degree/minute.

Preserve function at +3 °C
This function reproduces the favourable conditions for food storage with a constant temperature of 3 °C. The cycle has a maximum duration of 36 hours during which time the appliance carries out periodic defrost cycles.

Raw fish function
This function, known as "sanitation", involves a cooling cycle at -30 °C which last 24 hours. The aim is to eliminate Anisakis, a parasite that can be destroyed by a long cooking process or a prolonged storage period at -30 °C. While this function is in operation, the appliance carries out periodic defrost cycles.

HOT FUNCTIONS

Defrost function: +4 °C
This cycle brings a food from freezing temperature to 4 °C without losing fluids and without starting cooking, avoiding transformation of the protein that occurs when the meat is defrosted in the microwave.

Ready for the table
This function involves reheating a dish which has been kept in the fridge. There are two possible methods: immediate and delayed. With the immediate function, the temperature ranges from 25 °C to 50 °C with an interval range of 15 to 60 minutes. With this setting, the appliance automatically adjusts the intensity of the ventilation and activation of the electric heating element. With the delayed method, the food is heated at the end of the set waiting period which can vary from 1 to 10 hours during which time the food is kept at a temperature of +4 °C. At the end of the cycle the heat is maintained for 30 minutes, at the end of which the food is again kept at +4 °C.

Slow cook function
With this function, food can be cooked at a low temperature using one of two modes: immediate and delayed. Using the immediate mode, cooking starts at a temperature ranging from 40 °C to 75 °C for a period of 3-11 hours. With this setting, the appliance automatically adjusts the intensity of the ventilation and activation of the electric heating element. With the delayed method, the food is cooked at the end of the set waiting period which can vary from 1 to 10 hours during which the food is kept at a temperature of +4 °C. At the end of the cooking cycle the heat is maintained for 30 minutes at the end of which the food is again kept at +4 °C.

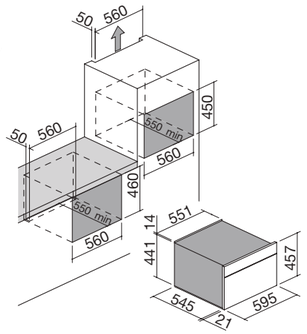
Leavening
This program creates a micro-climate with controlled temperature and humidity, to facilitate and activate the transformation of yeasts. By programming how long the dough can rise for, we can reduce the amount of yeast used in a recipe, thereby obtaining a lighter product, which is easier to digest.
You can choose between 3 methods of proving: immediate, where the process starts immediately; preserved, where the process is immediate but at the end the dough is kept at an ideal storage temperature; lastly, the delayed method lets you start the process after an initial storage period that can vary from 3 to 24 hours.

FEEL BLAST CHILLER built-in

Feel built-in compact blast chiller
Touch Screen

NEW

- 11 functions: 7 cold and 4 hot
- Touch Screen digital programmer
- capacity: 38 litres (40 litres total)
- features: stainless steel internal cavity
- minimum temperature: -30 °C
- maximum temperature: +75 °C
- maximum absorbed power: 0.3 kW



ANTI-TOUCH STAINLESS STEEL/MIRROR code **1ABFY**

Standard equipment: stainless steel handle, side racks, internal light, 2 stainless steel racks, temperature probe.

Feel vacuum sealer drawer

Vacuum sealing provides two specific results: foods are preserved for long periods of time and we can avoid waste. Food is preserved in two types of bags, those used to simply store the food and those which are also suitable for steam cooking or bain-marie. The cooking bags withstand different cooking temperatures depending on the type of food and cooking time required, for taste and quality like you have never experienced before.

The vacuum sealer drawer is part of the Feel Good system, consisting of the blast chiller, vacuum sealer drawer and steam oven.

SISTEMA FEEL Good

See pages 144 - 145

FEEL VACUUM SEALER DRAWER features

Functionality

By vacuum sealing, foods are preserved for long periods of time, avoiding unnecessary waste. We can also cook the foods which have been stored in vacuum sealed bags. There are two types of bags, storage only and storage plus cooking.

FUNCTIONS

3 levels of vacuum sealing

Bag sealing at three levels and vacuum sealing at three levels depending on what kind of food is sealed in the bag.

Vacuum sealing in a box

In some cases, we need to prevent delicate foods from being crushed, such as homemade pasta, salad, berries, mousses or whipped cream. For this reason, the vacuum sealer drawer can be used with rigid containers, available upon request.

Chef function

With this function, meat can be massaged, cold infusions and marinading can be carried out in 8-12 minutes rather than 48-72 hours, namely, the time required for traditional marinating.

FEEL VACUUM SEALER DRAWER

FUNCTIONS

Vacuum sealing function: 4 levels
Sealing only:
This process does not have any preservation effect. Used to simply close bags, store delicate products, save products such as crisps, bread, biscuits.

Minimum vacuum:
Used to pack delicate, pressure sensitive products such as salad, strawberries, berries and those which are sensitive to volume loss such as mousse, whipped cream and fresh cheeses.

Medium vacuum:
Used to preserve cooked or uncooked food which is sensitive to pressure, such as fish, meat on the bone, whole shellfish, courgettes, tomatoes, aubergine, sauces or soups.

Maximum vacuum:
Used to preserve less delicate cooked or uncooked food, such as potatoes, carrots, meat or products with liquid such as vegetables preserved in oil. Seasoned cheese can also be stored.

Chef function
Using this function, food can be marinaded, allowed to ripen or be subject to cold infusion. Lasting 8-12 minutes, this program replaces traditional marinading which would generally take 24-72 hours. Ideal for marinading and massaging meat and fish as well as for the preparation of sauces, syrups, infusions and concentrated products.

Sealing function: 3 levels
Set the sealing level of the bags with this function. By selecting this symbol, three levels of sealing can be activated.

Level 1:
Used for thin bags, even if not specifically for vacuum sealing.

Level 2:
Used for all vacuum sealing bags designed for preserving food.

Level 3:
Used for all vacuum sealing bags designed for preserving and cooking food.

Vacuum sealing in a container
Containers can also be used for vacuum sealing food. There are three levels of vacuum sealing depending on the size and type of the container.

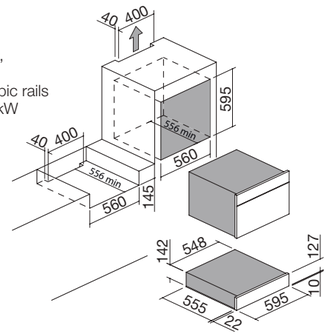
FEEL VACUUM SEALER DRAWER built-in

Feel built-in vacuum sealer drawer
Touch Control

NEW

Accessories: 57

- 4 functions: vacuum sealing, Chef function, sealing, vacuum sealing in a container
- Touch Control digital programmer
- motor: oil pump
- features: cover in tempered glass, bowl interior in stainless steel, push-pull opening
- equipment: adapter for containers, kit of 50 food storage bags and 50 bags for cooking food, telescopic rails
- maximum absorbed power: 0.24 kW



ANTI-TOUCH STAINLESS STEEL code **1CSFY**

Accessories

57
code **1KS3**

Kit of vacuum boxes in 3 sizes

0.7 l Ø 14x7 h
1.4 l Ø 14x12.5 h
2 l Ø 14x18.5 h

Box for vacuum sealing

Feel multiprogram oven

The 60cm Multiprogram oven has 11 manual cooking programs and a temperature probe. The Touch Control digital controls let you select the cooking programs and other functions by simply touching the display.

FEEL MULTIPROGRAM OVEN
General features and optional elements

Capacity and cooking levels

The ample 60 litre cavity means that a number of dishes can be cooked, arranged on different levels. Large quantities of food can be cooked simultaneously, thereby saving time and energy.

Easy clean 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.

Temperature probe

The temperature probe, available as standard in the Feel multiprogram oven, detects the temperature of the food being cooked, so the door does not have to be opened. A buzzer signals that the set temperature has been reached and cooking automatically stops.

Equipment

Feel ovens are equipped with side racks, two easy clean enamelled steel trays, one of which with a depth of 5cm, handle for the drop tray and two pairs of telescopic oven rails with a locking device at the end of the run which makes food and cooking instruments easier to handle and remove.

Pizza function

The pizza function activates a rapid cooking program, quickly heating up the oven, also suitable for bread, flans and fruit tarts.

Touch Control commands

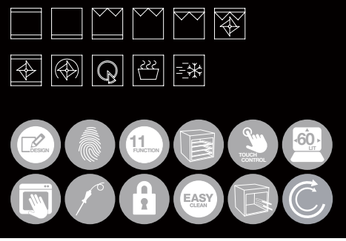
Feel ovens have a digital programmer with touch sensitive Touch Control commands, for setting the times and functions.

Pizza plate

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

FEEL MULTIPROGRAM OVEN built-in

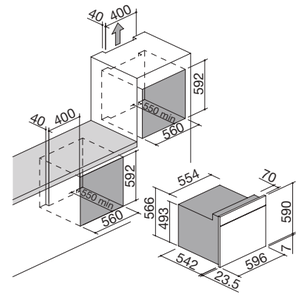
60 cm Feel built-in multiprogram oven
Touch Control



energy rating Ⓐ

Accessories: 28

- 11 functions
- Touch Control digital programmer
- capacity: 60 litres (65 litres total)
- features: easy-clean oven lining, extractable and removable door with triple heat-reflecting internal glass
- safety devices: electronic child safety lock
- maximum temperature: 250 °C
- maximum absorbed power: 3 kW



ANTI-TOUCH STAINLESS STEEL/MIRROR code **1FFYPI**

Standard equipment: stainless steel handle, tangential cooling fan, side racks, internal light, temperature probe, 1 deep easy clean enamelled steel tray, 1 easy clean enamelled steel tray, 1 stainless steel rack, 2 pairs of telescopic oven rails, handle for the tray.

Accessories

28
code **1PP60**

FUNCTIONS

Static oven
Top heating element + bottom heating element. For any dish, particularly suitable for baking cakes, pizzas, roasts and timbales.

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

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

Lower heating element and rack
Central top heating element + lower heating element. Particularly suitable for roasts. Any cut of meat can be used, regardless of its size.

Maxigrill
Central top heating element + top heating element. Ideal for cooking large dishes au gratin and browning foods more quickly.

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

Fan assisted multilevel oven
Circular heating element + fan. For cooking similar or different dishes arranged on up to three shelves.

Pizza
Special function for cooking pizzas, flans, or fruit tarts.

Low heat cooking
A special function for cooking meat in sauce and stews in a traditional way and for recipes that require "slow cooking", with particularly long cooking times at low temperature.

Rapid defrost function
Rapid and optimal operation.

Fanned maxigrill
Central top heating element + top heating element + fan. Roasts are cooked evenly and are browned at the same time. Ideal for grilled foods. Particularly suitable for large foods such as poultry and game. For best results, put the meat directly on the oven rack with the drip tray beneath to collect the cooking juices.

Feel pyrolytic oven

Pyrolysis is a process that decomposes waste material using high temperatures. The oven has 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 by simply using a dampened cloth.

FEEL PYROLYTIC OVEN
General features and optional elements

Pyrolysis levels

The pyrolysis function can be programmed according to 3 levels of duration and intensity, to be selected according to the quantity and type of food residues present in the oven.

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 locks the opening upon activation of the pyrolysis function. The pyrolytic oven also has a particular seal, resistant to high temperatures.

Equipment

The Feel oven is equipped with side racks, two easy clean enamelled steel trays, one of which with a depth of 5 cm, handle for the drop tray and two pairs of telescopic oven rails with a locking device at the end of the run which makes food and cooking instruments easier to handle and remove.

Easy clean 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.

Pizza plate

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

Pizza function

The pizza function activates a rapid cooking program, quickly heating up the oven, also suitable for bread, flans and fruit tarts.

FEEL PYROLYTIC OVEN

FUNCTIONS

Static oven
Top heating element + bottom heating element. For any dish, particularly suitable for baking cakes, pizzas, roasts and timbales.

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

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

Lower heating element and rack
This function is particularly suitable for roasts. Any cut of meat can be used, regardless of its size.

Maxigrill
Central top heating element + top heating element. Ideal for cooking large dishes au gratin and browning foods more quickly.

Fanned maxigrill
Central top heating element + top heating element + fan. Roasts are cooked evenly and are browned at the same time. Ideal for grilled foods. Particularly suitable for large food such as poultry and game. For best results, put the meat directly on the oven rack with the tray beneath to collect the cooking juices.

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

Fan assisted multilevel oven
Circular heating element + fan. For cooking similar or different dishes arranged on up to three shelves.

Pizza
Special function for cooking pizzas, flans, or fruit tarts.

Low heat cooking
A special function for cooking meat in sauce and stews in a traditional way and for recipes that require "slow cooking", with particularly long cooking times at low temperature.

Rapid defrost function
Rapid and optimal operation.

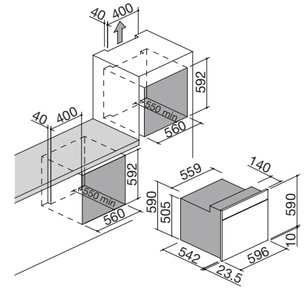
Pyrolysis
Cleaning cycle: the internal temperature reaches approximately 500 °C, breaking down food residue that remains within the oven cavity and which can then be removed by simply using a dampened cloth.

FEEL PYROLYTIC OVEN built-in

Feel 60 cm built-in multiprogram pyrolytic oven
Touch Control

energy rating Ⓐ **Accessories: 28**

- 12 functions
- Touch Control digital programmer
- 3 pyrolysis function levels
- capacity: 60 litres (65 litres total)
- features: easy-clean oven lining, extractable and removable door with quadruple heat-reflecting internal glass
- safety devices: door safety lock, electronic child-safety lock
- maximum temperature: 250/475 °C
- maximum absorbed power: 3.4 kW



ANTI-TOUCH STAINLESS STEEL/MIRROR code **1FFYPPI**

Accessories

28
code **1PP60**

Standard equipment: stainless steel handle, tangential cooling fan, side racks, internal light, 1 deep easy clean enamelled steel tray, 1 easy clean enamelled steel tray, 1 stainless steel rack, 2 pairs of telescopic oven rails, handle for the tray.

VELVET

Velvet is a collection with a minimal, elegant and pure design, in perfect aesthetic symbiosis with any household appliance and modern interior furnishings. Velvet combines technological elegance with sophisticated style.

VELVET TOUCH SCREEN OVENS features

Touch Screen Display

The Touch Screen display, with its 16 million colours, is an interactive system that allows you to control the numerous functions of the Velvet ovens by simply touching the appropriate symbol. A prodigy of technological excellence that is extraordinarily easy to use thanks to the smart software which let you set and customise programs, follow instructions and diagnose possible operating errors. In a choice of 8 languages.

USB port

It let you update the software, enter functions and upload images in order to personalise the Touch Screen display. Updates can be downloaded from the Velvet section on the Barazza website.

FUNCTIONS

Manual cooking functions

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

Child safety lock

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

Automatic cooking programs

Velvet ovens, as well as the 10 manual cooking programs also have 16 preset programs: meat and pizza (frozen pizza, fresh pizza, bread), meat and fish (roast pork, roast veal, roast lamb, chicken, whole fish, fish au gratin), vegetables (roast potatoes, grilled vegetables, tomatoes au gratin), timbales(lasagne, pies), cakes (sponge cake, tarts). Once you have selected the function, the relative cooking mode automatically activates.

Blackout memory

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

Customisable cooking programs

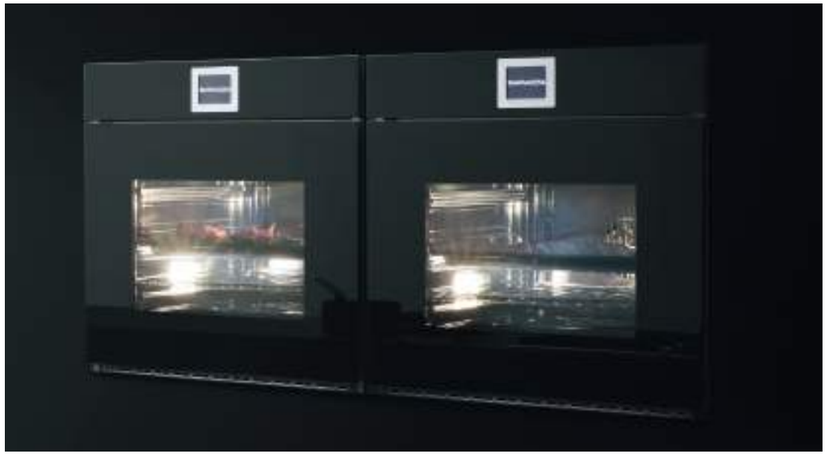
Manual functions and their combinations can be saved, generating a list of up to 36 customised functions.

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.

VELVET TOUCH SCREEN OVENS features

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 knocking or damaging furniture.

Handle design

On some models, the door of the Velvet ovens have an elegant linear handle in stainless steel for both the traditional front opening as well as the side opening.

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 with a "mirror" finish, 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. Available with a satin or vintage finish.

Stainless steel internal lining

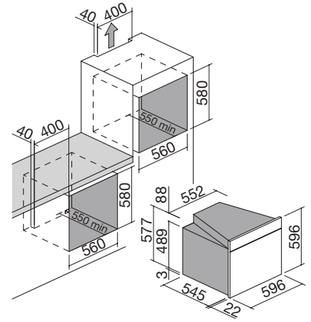
The internal oven lining of Velvet ovens in stainless steel is also available in 18/10 type stainless steel.

VELVET TOUCH SCREEN OVENS

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 customisable cooking programs
- interactive and multilingual Touch Screen
- capacity: 65 litres
- features: easy-clean oven lining, automatic extractable and removable door with triple 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

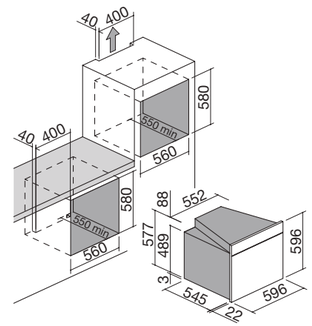


MIRROR	code **1FVLTS**
BLACK	code **1FVLTN**
WHITE	code **1FVLTB**

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 customisable cooking programs
- interactive and multilingual Touch Screen
- capacity: 65 litres
- features: handle in stainless steel finish, easy-clean oven lining, extractable and removable door with triple 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**

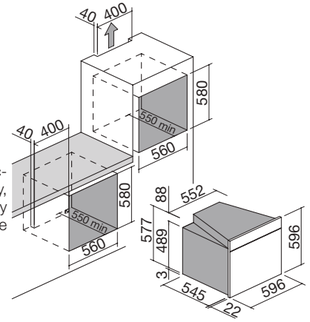
Standard equipment: tangential cooling fan, side racks, 2 internal lights, easy clean enamelled steel drip tray, 2 stainless steel shelves, drop-down grill.

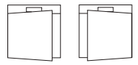
VELVET TOUCH SCREEN OVENS built-in

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

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

- 10 functions
- 16 automatic cooking programs
- 36 customisable cooking programs
- interactive and multilingual Touch Screen
- capacity: 65 litres
- features: easy-clean oven lining, automatic and removable door with triple 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 110° safety locking device
- maximum temperature: 250 °C
- maximum absorbed power: 2.7 kW



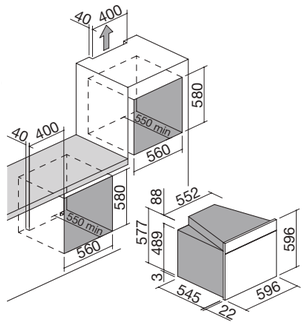


MIRROR RH opening - LH hinge	code **1FVLTSD**
BLACK RH opening - LH hinge	code **1FVLTND**
WHITE RH opening - LH hinge	code **1FVLTBD**
MIRROR LH opening - RH hinge	code **1FVLTSS**
BLACK LH opening - RH hinge	code **1FVLTNS**
WHITE LH opening - RH hinge	code **1FVLTBS**

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 customisable cooking programs
- interactive and multilingual Touch Screen
- capacity: 65 litres
- features: handle in stainless steel finish, easy-clean oven lining, extractable and removable door with triple 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**
STAINLESS STEEL **(18/10 stainless steel internal oven lining)**	NEW	code **1FVLTIMI**

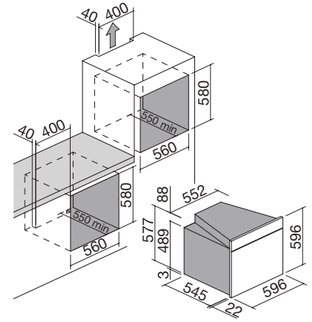
Standard equipment: tangential cooling fan, side racks, 2 internal lights, easy clean enamelled steel drip tray (in stainless steel for Velvet ovens, code 1FVLTIMI), 2 stainless steel racks, drop-down grill.

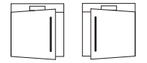
VELVET TOUCH SCREEN OVENS built-in

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

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

- 10 functions
- 16 automatic cooking programs
- 36 customisable cooking programs
- interactive and multilingual Touch Screen
- capacity: 65 litres
- features: handle in stainless steel finish, easy-clean oven lining, removable door with triple 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 RH opening - LH hinge		code **1FVLTIMD**
STAINLESS STEEL RH opening - LH hinge **(18/10 stainless steel internal oven lining)**	NEW	code **1FVLTIMDI**
STAINLESS STEEL LH opening - RH hinge		code **1FVLTIMS**
STAINLESS STEEL LH opening - RH hinge **(18/10 stainless steel internal oven lining)**	NEW	code **1FVLTIMSI**

Standard equipment: tangential cooling fan, side racks, 2 internal lights, easy clean enamelled steel tray (in stainless steel for Velvet ovens, code 1FVLTIMDI and 1FVLTIMSI), 2 stainless steel racks, drop-down grill.

Accessories

26 code **1FPA60**

27 code **1TPX**

28 code **1PP60**

Temperature probe

For measuring the temperature of food without opening the oven door. A buzzer signals when the set temperature has been reached.

Telescopic oven rails

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

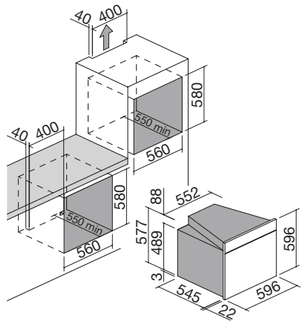
VELVET TOUCH SCREEN OVENS built-in

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

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

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

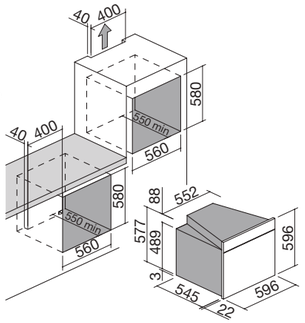
- 10 functions
- 16 automatic cooking programs
- 36 customised cooking programs
- interactive and multilingual Touch Screen
- capacity: 65 litres
- features: black handle, easy-clean oven lining, extractable and removable door with triple heat-reflecting glass, self-diagnostics
- equipment: temperature 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

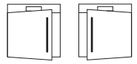


VINTAGE STAINLESS STEEL code **1FVLTVM**

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

- 10 functions
- 16 automatic cooking programs
- 36 customised cooking programs
- Interactive and multilingual Touch Screen
- capacity: 65 litres
- features: black handle, easy-clean oven lining, removable door with triple 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





VINTAGE STAINLESS STEEL
RH opening - LH hinge code **1FVLTVMD**

VINTAGE STAINLESS STEEL
LH opening - RH hinge code **1FVLTVMS**

Accessories

26 code **1FPA60**

27 code **1TPX**

28 code **1PP60**

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

LAB

Lab is the elegant collection of Barazza ovens, distinguished by a new aesthetic line, available in 60 cm and 90 cm multiprogram versions with knobs and Touch Control. Lab ovens combine perfectly with the pure minimalist style of the hobs and sinks which bear the same name, a reference point in the category of high-end appliances.

Suggested combinations

Lab page 218

Lab page 304

Lab In page 373
Fly Lab page 373
Lab4 page 373
Steel Shower page 379
Steel page 379
Telescopic B_Free page 385
Glass page 390
Flexi page 391

LAB OVENS types

60 cm multiprogram oven

The high performance digital programmer allows automatic programming of the cooking start and end times.

90 cm multiprogram oven

With a large oven cavity, coordinated with the aesthetic line, the 90 cm oven also has a digital programmer.

60 cm Touch Control multiprogram oven

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

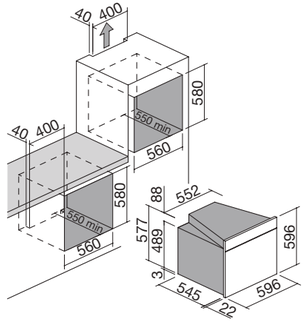
LAB OVENS
built-in

60 cm Lab built-in multiprogram oven

energy rating Ⓐ

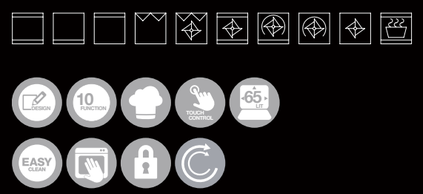
Accessories: 26 27 28 29

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



MIRROR/STAINLESS STEEL code **1FLBMP**

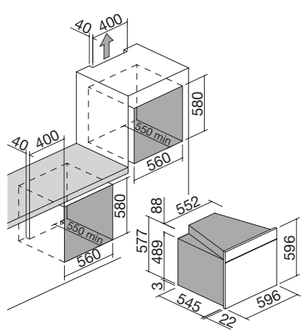
60 cm Lab built-in multiprogram oven
Touch Control



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 heat-reflecting internal glass
- safety devices: electronic child safety lock
- maximum temperature: 250 °C
- maximum absorbed power: 2.7 kW



MIRROR/STAINLESS STEEL code **1FLBPI**

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

LAB OVENS
built-in

90 cm Lab built-in multiprogram oven

Suggested combinations:

Lab page 218

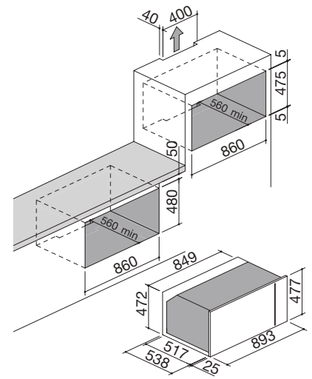
Lab page 304

Lab In page 373
Fly Lab page 373
Lab4 page 373
Steel Shower page 379
Steel page 379
Telescopic B_Free page 385
Glass page 390
Flexi page 391

energy rating Ⓐ

Accessories: 31 32 33

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



MIRROR/STAINLESS STEEL code **1FLBMP9**

Accessories

26 code **1FPA60**

31 code **1FPA93**

27 code **1TPX**

28 code **1PP60**

32 code **1PIAPJ**

29 code **1CE60**

33 code **1CE903**

Standard equipment: tangential cooling fan, side racks, 2 rear lights, easy clean enamelled steel tray, 2 stainless steel shelves.

SELECT PLUS

The new design gives Select Plus ovens a minimalist and contemporary character.

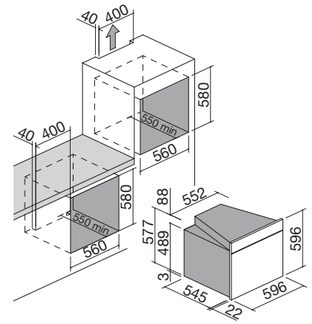
SELECT PLUS OVENS built-in

60 cm Select Plus built-in multifunction oven

energy rating Ⓐ NEW

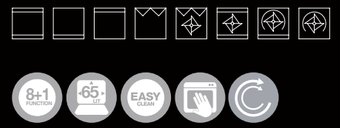
Accessories: 26 27 28 29

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



STAINLESS STEEL/BLACK code **1FSPM**

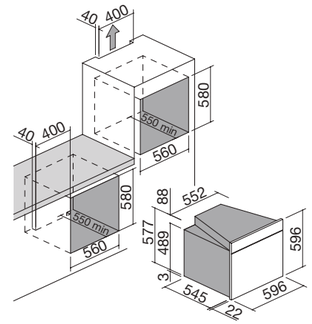
60 cm Select Plus built-in multiprogram oven



energy rating Ⓐ NEW

Accessories: 26 27 28 29

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



STAINLESS STEEL/BLACK code **1FSPMP**

Suggested combinations

Select Plus page 234
Select page 322
B_Open One page 375
Select Two page 375
Steel page 379
Steel Shower page 379

Accessories

26 code **1FPA60**

27 code **1TPX**

28 code **1PP60**

29 code **1CE60**

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

WOLO

Wolo ovens interpret a distinctive, sophisticated style. Available in versions with knobs, multiprogram and Touch Control, they combine remarkable cooking performance, high quality and ease of use in a single product.

Suggested combinations

Wolo page 243

WOLO OVENS types

Multifunction oven

Electric oven with 8 manual cooking and rapid defrost programs, equipped with controls with knobs coordinated with the hob of the same series.

Multiprogram oven

Electric oven with 8 manual cooking and rapid defrost programs, equipped with an electronic digital programmer.

Touch Control multiprogram oven

Electric oven with 10 manual cooking functions and 16 pre-set cooking programs, equipped with a Touch Control digital programmer.

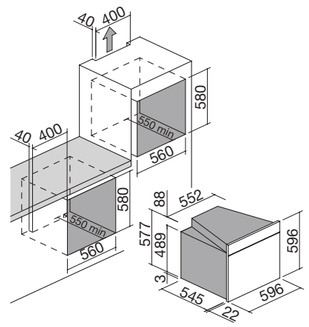
WOLO OVENS
built-in

60 cm Wolo built-in multifunction oven

energy rating Ⓐ

Accessories: 26 27 28 29

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



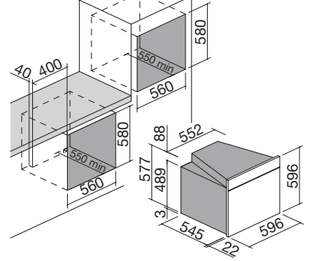
MIRROR/STAINLESS STEEL code **1FWLMI**

60 cm Wolo built-in multiprogram oven

energy rating Ⓐ

Accessories: 26 27 28 29

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



MIRROR/STAINLESS STEEL 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. There are 6 positions that allow you to simultaneously place more than one dish in the oven or cook large quantities of food.

WOLO OVENS
built-in

60 cm Wolo built-in multiprogram oven
Touch Control

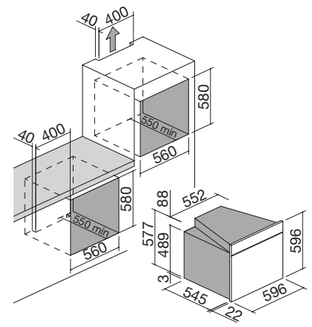
Suggested combinations

Wolo page 243

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 heat-reflecting internal glass
- safety devices: electronic child safety lock
- maximum temperature: 250 °C
- maximum absorbed power: 2.7 kW



MIRROR/STAINLESS STEEL code **1FWLPI**

Accessories

26 code **1FPA60**

27 code **1TPX**

28 code **1PP60**

29 code **1CE60**

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

OFFICINA

Officina ovens are inspired by the purity and formal rigor of professional kitchens, capturing the aesthetic essence and structural strength. Designed and manufactured for those who are dedicated to experience the kitchen as a specific area for cooking.

Moduled cavity

Officina ovens are available with an easy clean enamelled 65 litre moulded cavity.

Suggested combinations

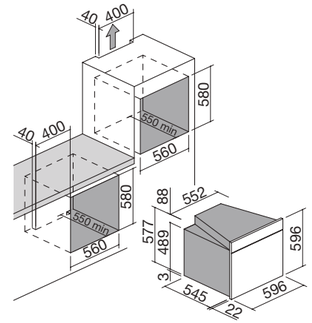
Officina page 244

OFFICINA OVENS built-in

60 cm Officina built-in multiseven oven

energy rating Ⓐ **Accessories: 28**

- 6 functions + rapid defrost function
- 60’ mechanical timer with buzzer
- capacity: 65 litres
- features: easy-clean oven lining, extractable and removable door with double heat-reflecting internal glass
- maximum temperature: 250 °C
- maximum absorbed power: 2.2 kW

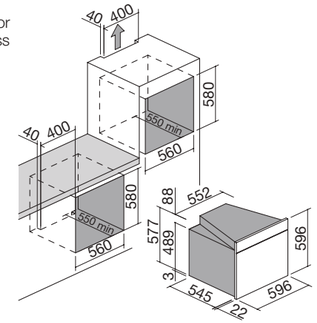


STAINLESS STEEL code **1FOFM7**

60 cm Officina built-in multiprogram oven

energy rating Ⓐ **Accessories: 28**

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



STAINLESS STEEL code **1FOFMP**

Officina multiprogram oven

Inserted in a stainless steel overbench block style unit.

(code **1FOFMP** + code **1CBA60**)

Accessories

28 code **1PP60**

Standard equipment: tangential cooling fan, 1 internal light, easy clean enamelled steel tray, 2 stainless steel racks.

MICROWAVE

The Microwave oven completes the range of Barazza ovens, combining ease of use and immediate operation with a design with rigorous aesthetic purity, thanks to the elegant stainless steel finish. The highly functional and versatile microwave oven allows a simpler and faster preparation and cooking of food, lending itself to different installation solutions.

MICROWAVE features

Installations

The microwave is available in both the overbench and built-in version thanks to the stainless steel frame with a satin or vintage finish.

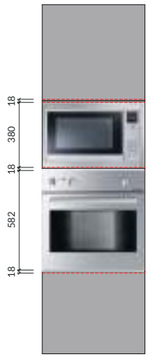
Digital programmer

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 turntable plate

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

BUILT-IN INSTALLATION METHOD



**60 cm oven +
built-in microwave oven**

MICROWAVE

FUNCTIONS

Defrost function

Rapid and optimal operation.

Rapid defrost function

Recommended for food 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.

Low heat cooking

For cooking fish and poultry and finishing off dishes prepared using the cooking function.

Heating

For rapidly heating foods to the desired temperature.

Cooking

To rapidly cook food.

Low grill

For cooking au gratin and browning delicate foods.

High grill

For grilling meat and fish.

Microwave + grill

The microwaves provide rapid and even cooking. Combined with the grill, food can be grilled and browned. Ideal for cooking au gratin and browning foods of reduced thickness using the raised removable grill rack.

Craquine

For rapid cooking to create crisp, delicious and golden dishes, comparable to those that come out of a traditional oven; always use with the pizza/baking tray.

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.

Drinks

Fish

Pork/Veal/Turkey

Ready-made fresh foods

Beef/Lamb

Vegetables

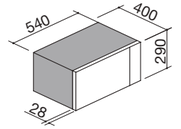
Poultry

Ready-made frozen foods

MICROWAVE

Overbench microwave oven

- 9 functions
- automatic programming for 8 types of food
- capacity: 24 litres
- features: stainless steel 18/10 inside, glass inner door, double-glass side-opening door
- maximum absorbed power: 3.1 kW

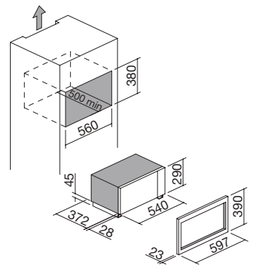


STAINLESS STEEL code **1MOA**

Built-in microwave

NEW

- 9 functions
- automatic programming for 8 types of food
- capacity: 24 litres
- features: stainless steel 18/10 inside, glass inner door, double-glass side-opening door
- maximum absorbed power: 3.1 kW
- satin-finish or vintage stainless steel frame kit to conceal the 1MOA microwave oven



STAINLESS STEEL code **1MOAC**

ST STEEL/ VINTAGE ST STEEL code **1MOACV**

Standard equipment: 1 internal light, raised removable grill rack, extractable turntable plate, pizza/baking tray.

HOBS

Barazza produces many different types of hobs, each one different from the next in terms of aesthetic and functional qualities. These include gas hobs, as well as hobs for more specific cooking methods such as barbecuing, teppanyaki and induction cooking, all of which can be coordinated with ovens, hoods, sinks and taps in each collection. Their versatility is also reflected in the many installation and size options: Barazza hobs stand out for the way they integrate perfectly with any kitchen.

UNIQUE page 114

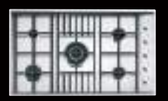
SELECT PLUS page 234

MOOD page 208

TAO page 240

SPACE INDUCTION page 248

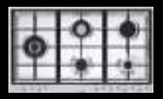
LAB page 218



WOLO page 243

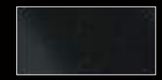
GREEN INDUCTION page 252

B_FREE page 226



OFFICINA page 244

FLAT INDUCTION page 256



HOBS
types and features

Chef double ring 3.5 kW

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

Double ring

Two flame rings that use the power provided by the flame as best and as evenly as possible, in order to ensure rapid and even cooking.

Double ring 5 Kw

A burner that guarantees high performance thanks to its high power. For greater precision when cooking, two knobs control the 0.8 kW inner flame, the 4.2 kW outer flame or both. Also suitable for cooking with a wok.

Triple ring

The three flame rings significantly increase the power of the flame, ensuring even faster cooking.

Double gas fish burners

Two flames in close proximity; their position allows for the use of large cooking instruments whilst they evenly distribute the heat to the base of these cooking instruments.

Barbecue

It is electrically operated and made of lava stone; it absorbs fats and prevents the formation of smoke. The heating element is placed under the grill in order to avoid the formation of smoke caused by contact with cooking juices. The cooking quality is comparable to traditional cooking on an open fire.

Teppanyaki

Electric stainless steel hotplate, 6 mm thick, on which you can cook meat, fish and vegetables without the need for seasoning. The two cooking zones which can be used individually or jointly, prevent the flavours from mixing of the different dishes to be cooked. It is equipped with a thermostat and can be cleaned using a small quantity of carbonated water, washing-up detergent and a stainless steel brush.

Induction

Heat is only generated at the base of the pan and is directly transmitted to the food to be cooked. Thanks to the 90% yield, cooking times are notably reduced. The surface remains cool, making the hobs even safer and facilitating cleaning.

Hob structure

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

Easy installation

Barazza hobs consist of a single unit that makes it easy to install with tops. This is also helped by the fact that no air adjustment is required with either methane or liquid gas operated hobs.

HOBS
installations

Flush-top (FT)

For Lab, Lab Cover, Select Plus Flat, Tao, Officina hobs. The hob is perfectly aligned with the top, to create a never-ending surface.

Lowered edge built-in (LEB)

For Unique and Select Plus hobs. The edge rounds off with an oblique angle.

Flat edge built-in - (FEB)

For Lab, Lab Cover, Select Plus Flat, Tao, Officina hobs. The edge is perceptible only to the touch and facilitates installation.

Bevelled glass edge built-in Green (BGB)

The glass edge rounds off at the front with an oblique 45° angle, enriching the aesthetic feel of the Green Induction hobs.

Square edge built-in (SQEB)

For B_Free hobs. The curved edge rests on top.

Flat glass edge built-in (FGB)

For glass ceramic Mood hobs and Space and Flat induction hobs.
The lines of the glass are emphasised by the built-in installation which clearly shows its thickness.

High edge built-in (HEB)

For Wolo hob. The substantial thickness of the edge which rests on the worktop, gives a strong aesthetic feel, just like the Wolo line.

4 mm edge built-in (EB4)

Full stainless steel, 4 mm thick, makes the Mood hobs a perfect example of design and sophistication.

GAS HOBS
General features and optional elements

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 eliminate the risk of scratches to the surface. Lab hobs are also available in an elegant version with stainless steel pan supports and cast iron burner caps.

Soft-Touch pan supports

SOFT TOUCH

The Soft-Touch cast iron pan supports on the Mood hobs are particularly solid and resistant to heat. The particular feature of these pan supports is that they are pleasant to the touch and are dishwasher safe.

Flat Eco-design burners

FLAT ECO DESIGN

The special design of the Flat Eco-design burners on the Mood hobs generates a vertical flame which allows greater efficiency and reduces energy consumption, and ensures uniform cooking.

Eco-flame

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

Automatic ignition and rapid safety valve

The gas is ignited and adjusted with one hand using the knob. With all Barazza gas hobs, the spark plug is inside the burner, under the cover, away from liquids which may drip from the cooking equipment and from any damage which may be caused during cleaning. The rapid safety valve blocks the gas flow, even with the tap on, if the flame accidentally goes out. It is activated when the burner is alighted and, thanks to the rapid thermocouple, it takes just seconds to function.

Extractable one-piece burners

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

Air inlets

Barazza gas hob burners draw in the air needed for combustion from above. This ensures that the movement of any unit doors below does not create air flow that may affect normal operation.

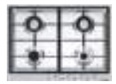
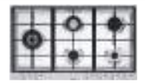
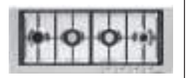
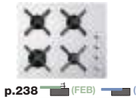
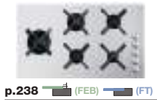
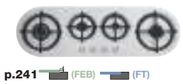
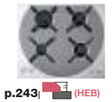
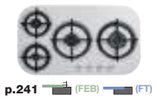
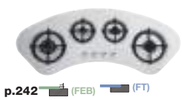
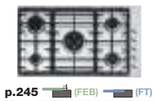
Cast iron wok adapter

For using woks for frying, stewing, sautéing, braising or steam cooking. Suitable for burners with triple and double flame ring 4 and 5 kW.

Grill

Ideal for grilling meat, fish and vegetables. It can be used with B_ Free and Officina gas hobs.

HOBS Modularity

	30	60/65	70/75	80	90	100	110	120
UNIQUE		p.116 (LEB)	p.116 (LEB)		p.116 (LEB)	p.117 (LEB)		
MOOD		p.212 (EB4) p.214 (FGB)	p.212 (EB4) p.212 (EB4) p.214 (FGB) p.216 (FGB)		p.213 (EB4) p.214 (FGB) p.216 (FGB)		p.213 (EB4) p.215 (FGB)	
LAB		p.220 (FEB) (FT)			p.220 (FEB) (FT) p.220 (FEB) (FT)			p.221 (FEB) (FT)
LAB COVER		p.225 (FEB) (FT)			p.224 (FEB) (FT) p.224 (FEB) (FT)			
B_FREE B_FREE VINTAGE	p.228 (SQEB) p.229 (SQEB)	p.229 (SQEB) p.233 (SQEB)	 p.230 (SQEB)		 p.230 (SQEB) p.233 (SQEB)	 p.230 (SQEB)		
SELECT PLUS		p.235 (LEB) p.235 (LEB)	p.235 (LEB)		p.236 (LEB) p.237 (LEB)	p.236 (LEB)		p.236 (LEB)
SELECT PLUS FLAT		 p.238 (FEB) (FT)	p.238 (FEB) (FT)		 p.238 (FEB) (FT)	p.239 (FEB) (FT)		 p.241 (FEB) (FT)
TAO WOLO		 p.243 (HEB)			 p.241 (FEB) (FT)			 p.242 (FEB) (FT)
OFFICINA		p.245 (FEB) (FT)		p.245 (FEB) (FT)	 p.245 (FEB) (FT)			
SPACE INDUCTION				p.251 (FGB)	p.251 (FGB)			
GREEN INDUCTION		p.254 (BGB) p.255 (BGB)		p.254 (BGB)				
FLAT INDUCTION	p.257 (FGB)				p.257 (FGB)			p.257 (FGB)

MOOD

A design that knows no limits. Italian skill, an eye for aesthetic beauty, and an obsession with practicality. Work carried out with passion, in the knowledge that, of the many ways things can be done, few really make you stand out.

Suggested combinations

Mood page 262

Mood page 286
Soul page 330

Mood One page 371
Mood Two page 371
Soul Shower page 381
Mood Top page 388
Soul page 389

MOOD HOBS features

Functionality

A surprisingly solid 4 mm hob makes these a perfect example of design and sophistication, and provides professional results. In addition to the stainless steel version, Mood hobs are also available in the glass ceramic version (black or white), all equipped with excellent aesthetic and functional features.

The coming together of sustainability and energy savings for a combination of ideas which gives life to a new direction in the kitchen.

MOOD HOBS features

Design

Minimalism, purity and flow. Solid stainless steel, 4 mm thick, makes this line a perfect example of design and sophistication.

4 mm stainless steel AISI 304

A surprisingly solid 4 mm hob providing professional results.

Vertical flame

The special design of the Flat Eco-design burners generates a vertical flame which allows greater efficiency and a reduction of energy consumption, less heat loss and ensures uniform cooking.

Double ring 4 kW Flat Eco-design

Double ring 4 kW Flat Eco-design with Soft-Touch pan supports. The result is high performance levels in terms of cooking and speed.

Soft-Touch cast iron pan supports

The new cast iron Soft-Touch pan supports are pleasant to touch, more resistant and offer a real advantage in that they are dishwasher safe.

Knobs

The special design of the knobs recalls the geometry of the burner to give the hob a perfect balance of shapes.

MOOD HOBS
stainless steel built-in
4 mm edge

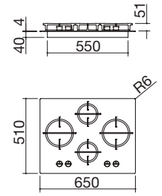
65 cm Mood built-in hob
3 gas burners + 1 Flat Eco-design double ring

EB4 NEW

Accessories: 36

- 4 mm solid stainless steel AISI 304
- Flat Eco-design burners
- Soft-Touch cast iron pan supports
- 56x48 cm cut out

Burner power:
- 1 auxiliary: 1 kW
- 1 semi-rapid: 1.75 kW
- 1 rapid: 3 kW
- 1 double ring: 4 kW



4 mm STAINLESS STEEL code **1PMD64**

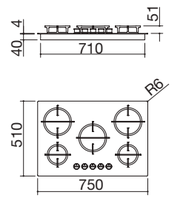
75 cm Mood built-in hob
4 gas burners + 1 Flat Eco-design double ring

EB4 NEW

Accessories: 36

- 4 mm solid stainless steel AISI 304
- Flat Eco-design burners
- Soft-Touch cast iron pan supports
- 72x48 cm cut out

Burner power:
- 1 auxiliary: 1 kW
- 2 semi-rapid: 1.75 kW
- 1 rapid: 3 kW
- 1 double ring: 4 kW



4 mm STAINLESS STEEL code **1PMD75**

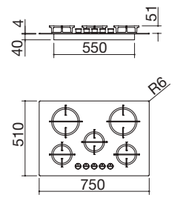
75 cm Mood built-in hob for 60 cm base
4 gas burners + 1 Flat Eco-design double ring

EB4 NEW

Accessories: 36

- 4 mm solid stainless steel AISI 304
- Flat Eco-design burners
- Soft-Touch cast iron pan supports
- 56x48 cm cut out for 60 cm base

Burner power:
- 1 auxiliary: 1 kW
- 2 semi-rapid: 1.75 kW
- 1 rapid: 3 kW
- 1 double ring: 4 kW



4 mm STAINLESS STEEL code **1PMD70**

MOOD HOBS
stainless steel built-in
4 mm edge

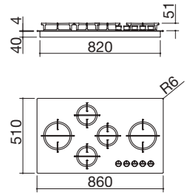
90 cm Mood built-in hob
4 gas burners + 1 Flat Eco-design double ring

EB4 NEW

Accessories: 36

- 4 mm solid stainless steel AISI 304
- Flat Eco-design burners
- Soft-Touch cast iron pan supports
- 83x48 cm cut out

Burner power:
- 1 auxiliary: 1 kW
- 2 semi-rapid: 1.75 kW
- 1 rapid: 3 kW
- 1 double ring: 4 kW



4 mm STAINLESS STEEL code **1PMD95**

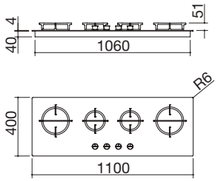
110 cm Mood built-in hob
3 gas burners + 1 Flat Eco-design double ring

EB4 NEW

Accessories: 36

- 4 mm solid stainless steel AISI 304
- Flat Eco-design burners
- Soft-Touch cast iron pan supports
- 107x37 cm cut out

Burner power:
- 1 auxiliary: 1 kW
- 1 semi-rapid: 1.75 kW
- 1 rapid: 3 kW
- 1 double ring: 4 kW



4 mm STAINLESS STEEL code **1PMD104**

Accessories

36
code **1TFL**

Standard equipment: automatic ignition, safety valve, fixing clips, seal.

EB4

MOOD HOBS
black glass ceramic built-in 4 mm edge

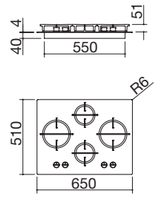
65 cm Mood built-in hob
3 gas burners + 1 Flat Eco-design double ring

FGB NEW

Accessories: 36

- 4 mm solid glass ceramic
- Flat Eco-design burners
- Soft-Touch cast iron pan supports
- 56x48 cm cut out

Burner power:
- 1 auxiliary: 1 kW
- 1 semi-rapid: 1.75 kW
- 1 rapid: 3 kW
- 1 double ring: 4 kW



4 mm BLACK GLASS CERAMIC code **1PMD64N**

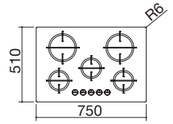
75 cm Mood built-in hob for 60 cm base
4 gas burners + 1 Flat Eco-design double ring

FGB NEW

Accessories: 36

- 4 mm solid glass ceramic
- Flat Eco-design burners
- Soft-Touch cast iron pan supports
- 56x48 cm cut out for 60 cm base installation: see website

Burner power:
- 1 auxiliary: 1 kW
- 2 semi-rapid: 1.75 kW
- 1 rapid: 3 kW
- 1 double ring: 4 kW



4 mm BLACK GLASS CERAMIC code **1PMD70N**

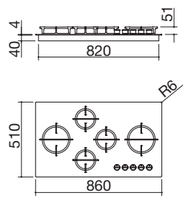
90 cm Mood built-in hob
4 gas burners + 1 Flat Eco-design double ring

FGB NEW

Accessories: 36

- 4 mm solid glass ceramic
- Flat Eco-design burners
- Soft-Touch cast iron pan supports
- 83x48 cm cut out

Burner power:
- 1 auxiliary: 1 kW
- 2 semi-rapid: 1.75 kW
- 1 rapid: 3 kW
- 1 double ring: 4 kW



4 mm BLACK GLASS CERAMIC code **1PMD95N**

MOOD HOBS
black glass ceramic built-in 4 mm edge

110 cm Mood built-in hob
3 gas burners + 1 Flat Eco-design double ring

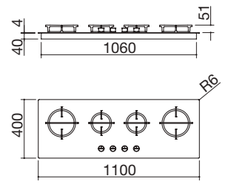
Standard equipment: automatic ignition, safety valve, fixing clips, seal.

FGB NEW

Accessories: 36

- 4 mm solid glass ceramic
- Flat Eco-design burners
- Soft-Touch cast iron pan supports
- 107x37 cm cut out

Burner power:
- 1 auxiliary: 1 kW
- 1 semi-rapid: 1.75 kW
- 1 rapid: 3 kW
- 1 double ring: 4 kW



4 mm BLACK GLASS CERAMIC code **1PMD104N**

Accessories

36
code **1TFL**

MOOD HOBS
white glass ceramic built-in 4 mm edge

75 cm Mood built-in hob for 60 cm base
4 gas burners + 1 Flat Eco-design double ring

90 cm Mood built-in hob
4 gas burners + 1 Flat Eco-design double ring

Suggested combinations

Mood page 262

Mood page 286
Soul page 330

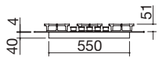
Mood One page 371
Mood Two page 371
Soul Shower page 381
Mood Top page 388
Soul page 389

FGB

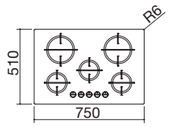
FGB NEW

Accessories: 36

- 4 mm solid glass ceramic
- Flat Eco-design burners
- Soft-Touch cast iron pan supports
- 56x48 cm cut out for 60 cm base installation: see website



Burner power:
- 1 auxiliary: 1 kW
- 2 semi-rapid: 1.75 kW
- 1 rapid: 3 kW
- 1 double ring: 4 kW

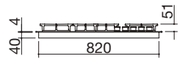


4 mm WHITE GLASS CERAMIC code **1PMD70B**

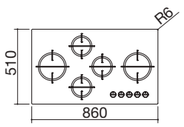
FGB NEW

Accessories: 36

- 4 mm solid glass ceramic
- Flat Eco-design burners
- Soft-Touch cast iron pan supports
- 83x48 cm cut out



Burner power:
- 1 auxiliary: 1 kW
- 2 semi-rapid: 1.75 kW
- 1 rapid: 3 kW
- 1 double ring: 4 kW



4 mm WHITE GLASS CERAMIC code **1PMD95B**

Accessories

36
code **1TFL**

Standard equipment: automatic ignition, safety valve, fixing clips, seal.

LAB

The Lab hobs are a reference point in the category of high-end appliances, thanks to a sophisticated, minimal, hi-tech design.
Their flush never-ending surfaces make cooking safer and more manageable.
Available with gas burners, Touch Control induction plates and in the innovative version with a cover, the Lab hobs are leaders in cutting edge design.

Suggested combinations

Velvet page 176
Lab page 184

Lab page 304

Lab In page 373
Fly Lab page 373
Lab4 page 373
Telescopic B_Free page 385
Glass page 390
Flexi page 391

LAB HOBS features

1 Design

Minimalism, purity and flow. A design with a hi-tech feel, 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 in addition to preventing scratches to the surface. Lab hobs are also available in an elegant version with stainless steel pan supports and cast iron burner caps.

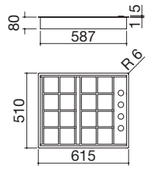
LAB HOBS
flat edge built-in and flush

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

FEB FT **Accessories:** 36

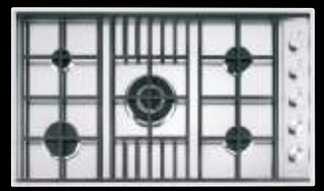
- extra thick stainless steel AISI 304
- cast iron pan supports and burner caps
- integrated side control panel
- 59.5x49 cm cut out - flush: see website

Burner power:
- 1 auxiliary: 1 kW
- 2 semi-rapid: 1.75 kW
- 1 rapid: 2.5 kW



STAINLESS STEEL code **1PLB4**

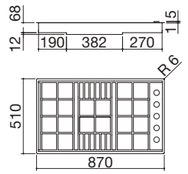
90 cm Lab built-in and flush hob
4 gas burners + double ring



FEB FT **Accessories:** 35 36

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

Burner power:
- 1 auxiliary: 1 kW
- 2 semi-rapid: 1.75 kW
- 1 rapid: 2.5 kW
- 1 double ring: 3.5 kW



STAINLESS STEELwith cast iron pan supports and burner caps code **1PLB5**

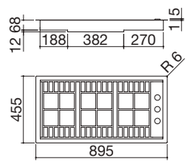
STAINLESS STEELwith stainless steel pan supports and cast iron burner caps code **1PLB5I**

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

FEB FT **Accessories:** 35 36

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

Burner power:
- 1 auxiliary: 1 kW
- 1 semi-rapid: 1.75 kW
- 1 double ring: 3.5 kW



STAINLESS STEELwith cast iron pan supports and burner caps code **1PLB2T**

STAINLESS STEELwith stainless steel pan supports and cast iron burner caps code **1PLB2TI**

LAB HOBS
flat edge built-in and flush

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

Suggested combinations

Velvet page 176
Lab page 184

Lab page 304

Lab In page 373
Fly Lab page 373
Lab4 page 373
Telescopic B_Free page 385
Glass page 390
Flexi page 391

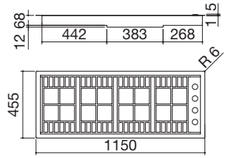
FEB

FT

FEB FT **Accessories:** 35 36

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

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



STAINLESS STEELwith cast iron pan supports and burner caps code **1PLB3T**

STAINLESS STEELwith stainless steel pan supports and cast iron burner caps code **1PLB3TI**

Accessories

35 code **1RWJ**

36 code **1TFL**

Standard equipment: automatic ignition, safety valve, Eco-flame, fixing clips.

Double ring 3.5 Kw

Two flame rings that use the power provided by the flame as best and as evenly as possible, in order to ensure rapid and even cooking.

Lab Cover

The innovative Lab Cover hobs allow the work area to be completely covered, transforming it into a clean, linear unique worktop. Barazza also provides teppanyaki plates, typically used in Japanese cooking.
Culinary art, innovation and stage presence, for a hob that promises to become the focal point of the entire kitchen.

Suggested combinations

Velvet page 176
Lab page 184

Lab page 304
Lab Cover page 310

Lab In page 373
Fly Lab page 373
Lab4 page 373
Telescopic B_Free page 385
Glass page 390
Flexi page 391

LAB COVER HOBS
features

The Lab Cover hob, available in the gas, teppanyaki and induction version, is transformed into a single worktop at a touch, making it ultra practical.
The Lab Cover collection also offers coordinated sinks: an excellent solution for concealing the inside of the bowl.

LAB COVER HOBS
flat edge built-in and flush

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

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

Suggested combinations

Velvet page 176
Lab page 184

Lab page 304
Lab Cover page 310

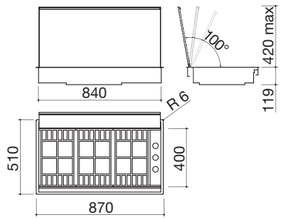
Lab In page 373
Fly Lab page 373
Lab4 page 373
Telescopic B_Free page 385
Glass page 390
Flexi page 391

FEB FT

Accessories: 35 36

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

Burner power:
- 1 auxiliary: 1 kW
- 1 semi-rapid: 1.75 kW
- 1 double ring: 3.5 kW



STAINLESS STEELwith cast iron pan supports and burner caps code **1PLBC2T**

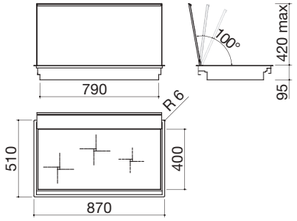
STAINLESS STEELwith stainless steel pan supports and cast iron burner caps code **1PLBC2TI**

FEB FT

- removable cover in balanced stainless steel with manual opening
- Touch Control with slider
- functions: Booster, selective pan detection, pause, reminder, cooking end timer 1-99'
- safety devices: 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 (limited to 0.7 kW with ø 200 mm zone at 3 kW with Booster function)

(*) with Booster function



BLACK/STAINLESS STEEL code **1PLBC3IDN**

Accessories

35 code **1RWJ**

36 code **1TFL**

Gas hob standard equipment: automatic ignition, safety valve, Eco-flame, fixing clips.

FEB

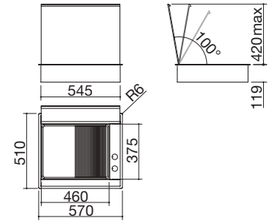
FT

LAB COVER HOBS
flat edge built-in and flush

60 cm Lab Cover built-in and flush hob
teppanyaki

FEB FT NEW

- removable cover in balanced stainless steel with manual opening
- extra thick stainless steel AISI 304
- 6 mm thick stainless steel AISI 304 single hotplate
- thermostat
- 2 cooking zones: half of the zone with ridges and half smooth
- electric temperature control from 0 °C to 250 °C
- LED hotplate activation and thermostat
- equipment: fixing clips
- maximum absorbed power: 3.6 kW
- 56x49 cm cut out - flush: see website



STAINLESS STEEL code **1PLBCTK**

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 cooking styles in different sizes.

Suggested combinations

Feel page 138
Velvet page 176

Easy page 292
B_Free page 312

B_Free One page 376
Telescopic B_Free page 385
B_Free Kit page 387
Kit Top page 387
Glass page 390
Spring page 391

B_FREE HOBS types

Chef double ring 3.5 kW

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

Double ring 5 kW

A burner that guarantees high performance thanks to its high power. For greater precision when cooking, two knobs control the 0.8 kW inner flame, the 4.2 kW outer flame or both. Also suitable for cooking with a wok.

Induction

With induction cooking, heat is only generated at the base of the pan and is directly transmitted to the food to be cooked. Thanks to the 90% yield, cooking times are much quicker. The surface remains cool, ensuring safety and making cleaning easier.

Barbecue

It is electrically operated and made of lava stone; it absorbs fats and prevents the formation of smoke. The heating element is placed under the grill in order to avoid the formation of smoke caused by contact with cooking juices. The cooking quality is comparable to traditional cooking on an open fire.

Teppanyaki

Electric stainless steel hotplate, 6 mm thick, 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 to be cooked. It is equipped with a thermostat and can be easily cleaned with a small quantity of carbonated water and washing-up detergent, using a stainless steel brush.

B_FREE HOBS
square edge built-in

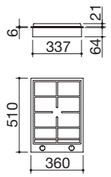
36 cm B_Free built-in hob
double ring 5 Kw

SQEB

Accessories: 34 35 36

- extra thick stainless steel AISI 304
- 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**

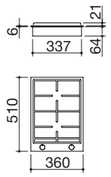
36 cm B_Free built-in hob
1 gas burner + Chef double ring

SQEB

Accessories: 36

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

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



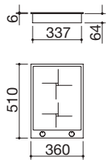
STAINLESS STEEL code **1PBF2**

36 cm B_Free built-in hob
2 induction zones

SQEB

- extra thick stainless steel AISI 304
- functions: progressive adjustment from 0 to 9, electronic child-safety lock, residual heat indicator, selective pan detection, safety switch-off
- 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 equipment: automatic ignition, safety valve, Eco-flame, fixing clips, seal.

SQEB

Double ring 5 kW

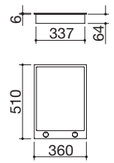
Induction

B_FREE HOBS
square edge built-in

36 cm B_Free built-in hob
teppanyaki

SQEB

- extra thick stainless steel AISI 304
- 6 mm thick stainless steel AISI 304 single hotplate
- 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

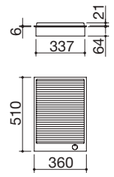


STAINLESS STEEL code **1PBFTK**

36 cm B_Free built-in hob
barbecue

SQEB

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



STAINLESS STEEL code **1PBFBQ**

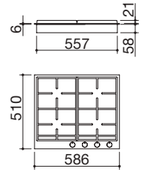
60 cm B_Free built-in hob
3 gas burners + Chef double ring

SQEB

Accessories: 36

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

Burner 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**

Chef double ring 3.5 kW

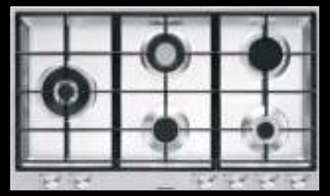
Teppanyaki

Barbecue

B_FREE HOBS
square edge built-in

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

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



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

Suggested combinations

Feel page 138
Velvet page 176

Easy page 292
B_Free page 312

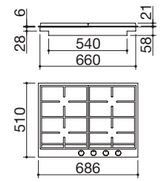
B_Free One page 376
Telescopic B_Free page 385
B_Free Kit page 387
Kit Top page 387
Glass page 390
Spring page 391

SQEB

Accessories: 36

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

Burner power:
- 1 auxiliary: 1 kW
- 1 semi-rapid: 1.75 kW
- 2 Chef double rings: 3.5 kW



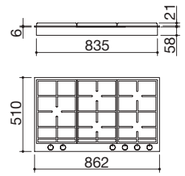
STAINLESS STEEL code **1PBF74**

SQEB

Accessories: 34 35 36

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

Burner 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



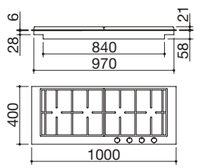
STAINLESS STEEL code **1PBF95**

SQEB

Accessories: 36

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

Burner power:
- 1 auxiliary: 1 kW
- 1 semi-rapid: 1.75 kW
- 2 Chef double rings: 3.5 kW



STAINLESS STEEL code **1PBF104**

Accessories

34 code **1BSIJ**

35 code **1RWJ**

36 code **1TFL**

Standard equipment: automatic ignition, safety valve, Eco-flame, fixing clips, seal.

B_Free Vintage

Some of the B_Free cooking solutions are now also available in a special vintage finish, providing a deliberately ‘lived-in’ appearance. The possibility of combining hobs with sinks and bowls with the same finish makes everything aesthetically pleasing and functional, also because it is easy to clean and practical to use.

Suggested combinations

Unique page 108
Feel page 138
Velvet Vintage page 182

Unique page 122
Bowls R.15
Vintage page 344

B_Free One page 376
Steel Shower Vintage page 380
Unique One page 383
Unique Two page 383
Unique Two Shower page 383
Telescopic B_Free page 385
B_Free Kit page 387
Soul page 389
Glass page 390
Spring page 391

B_FREE VINTAGE HOBS square edge built-in

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

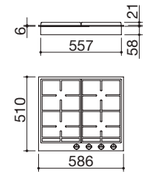
90 cm B_Free Vintage built-in hob
3 gas burners + Chef double ring + double ring 4 kW

SQEB VINTAGE

SQEB NEW — **Accessories:** 36

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

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

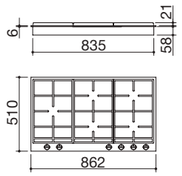


VINTAGE STAINLESS STEEL code **1PBFV64**

SQEB NEW — **Accessories:** 34 35 36

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

Burner 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



VINTAGE STAINLESS STEEL code **1PBFV95**

Accessories

34 code **1BSIJ**

35 code **1RWJ**

36 code **1TFL**

Standard equipment: automatic ignition, safety valve, Eco-flame, fixing clips, seal.

Stainless steel vintage finish

The vintage finish is the perfect example of something ‘handmade’: unevenness, skilful craftsmanship and the certainty of owning something unique. Each and every vintage steel object is unique, cannot be replicated and is truly yours.

SELECT PLUS

The sophisticated hi-tech elegance of Select Plus hobs is the result of clean lines, punctuated only by the ample and functional sequence of the burners which optimise the operational efficiency. The Select Plus hobs can be coordinated with appliances and accessories of the same collection.

Suggested combinations

Select Plus page 188

Select page 322

Select Two page 375
Steel page 379
Steel Shower page 379

SELECT PLUS HOBS lowered edge built-in

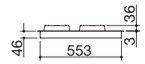
60 cm Select Plus built-in hob
4 gas burners

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

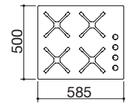
70 cm Select Plus built-in hob
4 gas burners + triple ring

LEB NEW **Accessories:** 36

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



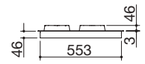
Burner power:
- 1 auxiliary: 1 kW
- 2 semi-rapid: 1.75 kW
- 1 rapid: 3 kW



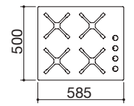
STAINLESS STEEL code **1PSP64**

LEB NEW **Accessories:** 35 36

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



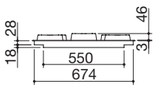
Burner power:
- 1 auxiliary: 1 kW
- 2 semi-rapid: 1.75 kW
- 1 triple ring: 3.8 kW



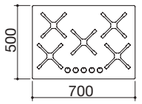
STAINLESS STEEL code **1PSPT64**

LEB NEW **Accessories:** 35 36

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



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



STAINLESS STEEL code **1PSP75**

Standard equipment: automatic ignition, safety valve, Eco-flame, fixing clips, seal.

SELECT BUILT-IN HOBS
lowered edge built-in

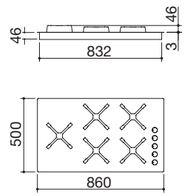
90 cm Select Plus built-in hob
4 gas burners + triple ring

LEB NEW

Accessories: 35 36

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

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



STAINLESS STEEL code **1PSP95**

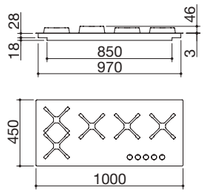
100 cm Select Plus built-in hob
2 gas burners + 2 gas fish burners + triple ring

LEB NEW

Accessories: 35 36

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

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



STAINLESS STEEL code **1PSP105**

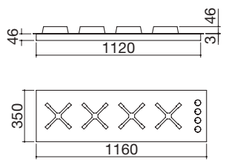
120 cm Select Plus built-in hob
3 gas burners + triple ring

LEB NEW

Accessories: 35 36

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

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



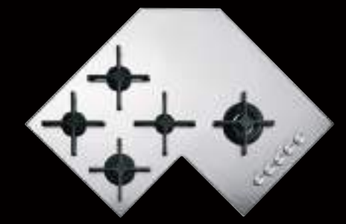
STAINLESS STEEL code **1PSP124**

LEB

Standard equipment: automatic ignition, safety valve, Eco-flame, fixing clips, seal.

SELECT BUILT-IN HOBS
lowered edge built-in

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



Suggested combinations

Select Plus page 188

Select page 322

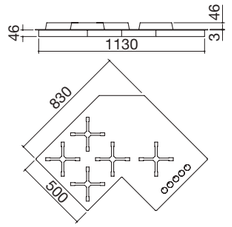
Select Two page 375
Steel page 379
Steel Shower page 379

LEB NEW

Accessories: 35 36

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

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



STAINLESS STEEL code **1PSP90A**

Accessories

35 code **1RWJ**

36 code **1TFL**

Standard equipment: automatic ignition, safety valve, Eco-flame, fixing clips, seal.

SELECT PLUS FLAT HOBS
flat edge built-in and flush

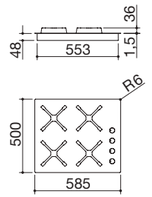
60 cm Select Plus Flat built-in and flush hob
4 gas burners

FEB FT NEW

Accessories: 36

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

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



STAINLESS STEEL code **1PSPF64**

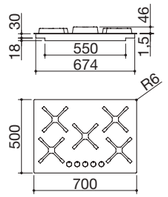
70 cm Select Plus Flat built-in and flush hob
4 gas burners + triple ring

FEB FT NEW

Accessories: 35 36

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

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



STAINLESS STEEL code **1PSPF75**

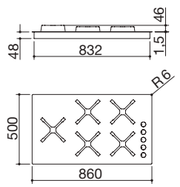
90 cm Select Plus Flat built-in and flush hob
4 gas burners + triple ring

FEB FT NEW

Accessories: 35 36

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

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



STAINLESS STEEL code **1PSPF95**

Standard equipment: automatic ignition, safety valve, Eco-flame, fixing clips.

SELECT PLUS FLAT HOBS
flat edge built-in and flush

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

Suggested combinations

Select Plus page 188

Select page 322

Select Two page 375
Steel page 379
Steel Shower page 379

FEB

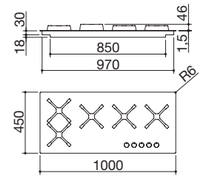
FT

FEB FT NEW

Accessories: 35 36

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

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



STAINLESS STEEL code **1PSPF105**

Accessories

35 code **1RWJ**

36 code **1TFL**

Standard equipment: automatic ignition, safety valve, Eco-flame, fixing clips.

TAO

The design of the Tao hobs is characterised by the strong clarity of curved and rounded lines. The appeal of the fluidity and form is immediate. Tao hobs come with original pan supports in cast iron, deep cavities for the independent burners and a cooking area providing excellent ergonomics.

Suggested combinations

Wolo page 190

Tao page 328

Officina Shower page 377
Steel page 379
Steel Shower page 379

TAO HOBS
flat edge built-in and flush

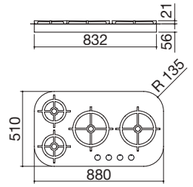
90 cm Tao built-in and flush hob
3 gas burners + double ring

FEB FT

Accessories: 35 36

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

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



STAINLESS STEEL code **1PTA90**

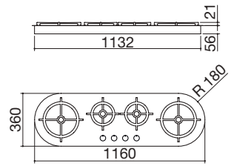
120 cm Tao built-in and flush hob
3 gas burners + double ring

FEB FT

Accessories: 35 36

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

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



STAINLESS STEEL code **1PTA120**

Standard equipment: automatic ignition, safety valve, Eco-flame, fixing clips.

TAO HOBS
flat edge built-in and flush

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

Suggested combinations

Wolo page 190

Tao page 328

Officina Shower page 377
Steel page 379
Steel Shower page 379

FEB

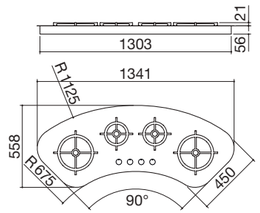
FT

FEB FT

Accessories: 35 36

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

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



STAINLESS STEEL

code **1PTA120C**

Accessories

35 code **1RWJ**

36 code **1TFL**

Standard equipment: automatic ignition, safety valve, Eco-flame, fixing clips.

WOLO

The design of the Wolo hobs is based on the combined presence of square and circular forms and on the combination of extra-thick stainless steel and black tempered glass. An unmistakable combination of aesthetics and functionality where the purity of a refined style meets unrivalled practicality.

WOLO HOBS
high edge built-in

60 cm Wolo built-in hob
4 gas burners

Suggested combinations

Wolo page 190

Soul page 330

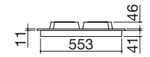
Flat page 377
Soul page 389

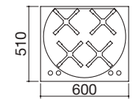
HEB

Accessories: 36

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

Burner 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 equipment:
automatic ignition, safety valve, Eco-flame, fixing clips, seal.

OFFICINA

The design of the Officina hobs is consciously inspired by professional aesthetics: beginning with the solid cast iron pan supports over the burners, and culminating in the exclusive steel grill to complete the functionality.

Suggested combinations

Officina page 194

OFFICINA HOBS
flat edge built-in and flush

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

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

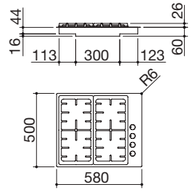
90 cm Officina flush and built-in hob
4 gas burners + double ring

FEB **FT**

FEB FT **Accessories: 35 36**

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

Burner power:
- 1 auxiliary: 1 kW
- 2 semi-rapid: 1.75 kW
- 1 double ring: 3 kW

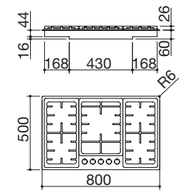


STAINLESS STEEL code **1POF60**

FEB FT **Accessories: 34 35 36**

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

Burner power:
- 1 auxiliary: 1 kW
- 2 semi-rapid: 1.75 kW
- 1 rapid: 3 kW
- 1 double ring: 3.5 kW

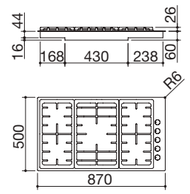


STAINLESS STEEL code **1POF80**

FEB FT **Accessories: 34 35 36**

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

Burner power:
- 1 auxiliary: 1 kW
- 2 semi-rapid: 1.75 kW
- 1 rapid: 3 kW
- 1 double ring: 3.5 kW



STAINLESS STEEL code **1POF90**

Accessories

34 code **1BSIJ**

35 code **1RWJ**

36 code **1TFL**

Standard equipment: automatic ignition, safety valve, Eco-flame, fixing clips.

INDUCTION

In induction hobs, the genesis of heat takes place exclusively on the bottom of the pan which transmits it directly to the food, significantly speeding up cooking times. The surfaces of the hobs remain cold, ensuring greater safety and facilitating cleaning.

INDUCTION HOBS features

Touch Control

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

Cooking end timer

This allows the time to be set for automatic deactivation of the selected cooking zone, ranging from 1 to 99 minutes.

Selective detection of cooking instruments

The induction hotplate will only function if the hob detects the presence of a suitably sized metal cooking instrument on it, thereby preventing other metal objects left on the hob from accidentally 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 prevents the hobs from being accidentally activated by children.

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 overheating on all hob components.

Safety switch-off

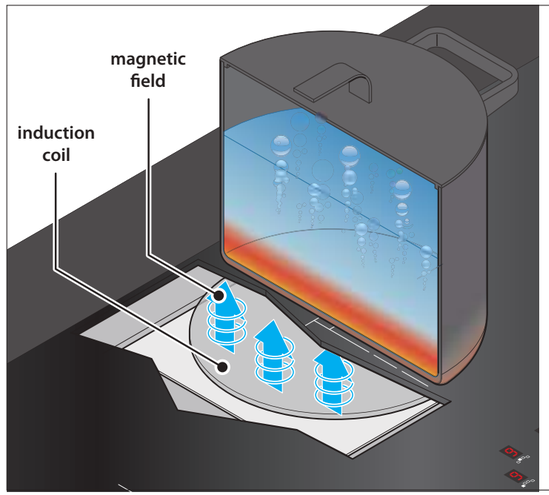
The appliance is equipped with a safety system which automatically switches off the cooking zones once the activation time limit has expired at a given power level.

Booster Function

It further reduces the cooking time when using a single cooking zone increasing power to the maximum level for a specific amount of time. It is especially useful for rapidly heating large quantities of liquids.

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 or 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).



ADVANTAGES OF USING INDUCTION HOBS

- High yield 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, thank to the consistent, even heat.
- 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.

SPACE INDUCTION

The essence, the power and two sizes to choose from: Space is an efficient and elegant induction hob, which invites you to broaden your horizons thanks to the two generous sizes of 80 and 90 cm. A hob which has been perfected thanks to the complete range of functions available: from the multislider Touch Control, to the Bridge function, to the Booster, to the automatic pan recognition and to the more traditional pause and reminder keys, cooking end timer and automatic programmer.

SPACE INDUCTION functions

Selective pan detection

With this function, when a pan is placed on the hob, the relative zone is automatically activated and the corresponding slider activates indicating "0". The power of the cooking zone can now be selected.

Bridge function

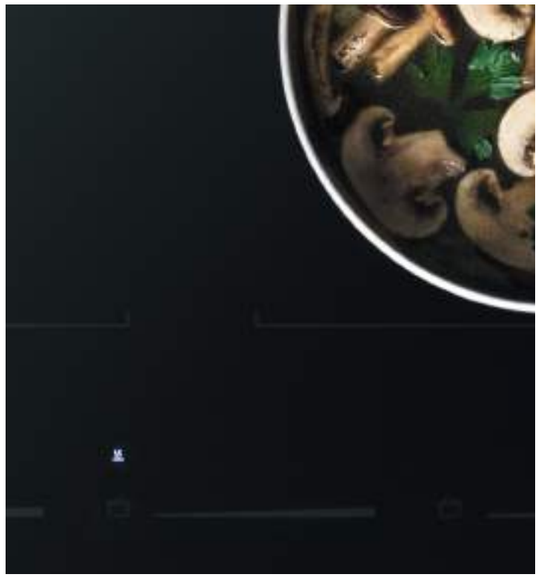
This function allows two vertically adjacent cooking zones to be connected, thereby increasing the area on which the pans can be placed. It is particularly useful when cooking with large pans (for example oven dishes and sauté pans). The function is activated by simultaneously pressing the Booster keys of the two adjacent cooking zones. The selection is confirmed on the side of the display by the "U - ∩" symbols, and the power setting of the bridge cooking zone is enabled by the front cooking zone slider. The function can be deactivated by simultaneously pressing the Booster keys.

Pause and Reminder function

When at least one cooking zone is in operation, the appliance can be paused thereby interrupting cooking temporarily. Press the Pause key to activate this function. The relative LED activates and “II” will appear on the display in all the cooking areas. All of the cooking end timers which are active at that moment are stopped. The pause can last a maximum of 10 minutes, after which time the appliance will switch off. To deactivate the Pause function, press the Pause key and slide your finger to the right along the flashing slider within 10 seconds. Also equipped with the Reminder function, Space hobs let you resume the functions which were previously active within 6 seconds, if the hob is accidentally switch off.

SPACE INDUCTION functions

Automatic cooking at 3 operating levels



The hob has 3 special programs which have already been set to carry out specific cooking processes.
1) The "Warming" program sets the power of the selected cooking area to 42 °C to keep cooked food warm.
2) The "Melt" program sets the power of the selected cooking area to 70 °C to melt chocolate, butter or other similar foods.
3) The "Simmer" programme sets the power of the selected cooking area to 94 °C to bring sauces, soups and stews to simmer.

Cooking end timer

This function lets you set the time for automatic deactivation of a cooking area, ranging from 01 (1 minute) to 99 (99 minutes).

Booster

This function reduces the cooking time of an area further, bringing it to the maximum power level for 10 minutes. This function is useful for heating large quantities of liquids extremely quickly.

INDUCTION SPACE HOBS flat edge built-in

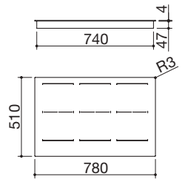
80 cm Induction Space built-in hob

FGB NEW

- Touch Control with multi-slider
- functions: Bridge, Booster, automatic pan recognition, pause, reminder, cooking end timer 1-99', automatic cooking on three levels
- safety devices: electronic child-safety lock, residual heat indicator, overflow alarm, safety switch-off
- minimum pan diameter: ø 135 mm
- maximum absorbed power: 11.1 kW
- 75x49 cm cut out

Induction zones power:
- rear left: 2.1-3.7 kW (*)
- front left: 2.1-3.7 kW (*)
- rear central: 2.1-3.7 kW (*)
- front central: 2.1-3.7 kW (*)
- rear right: 2.1-3.7 kW (*)
- front right: 2.1-3.7 kW (*)

(*) with Booster function



BLACK code **1PIDS80N**

90 cm Induction Space built-in hob

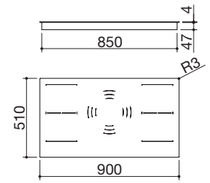
FGB

FGB NEW

- Touch Control with multi-slider
- functions: Bridge, Booster, automatic pan recognition, pause, reminder, cooking end timer 1-99', automatic cooking on three levels
- safety devices: electronic child-safety lock, residual heat indicator, overflow alarm, safety switch-off
- minimum pan diameter: ø 125 mm
- maximum absorbed power: 11.1 kW
- 86x49 cm cut out

Induction zones power:
- rear left: 2.1-3.7 kW (*)
- front left: 2.1-3.7 kW (*)
- central: 2.6-5.5 kW (*)
- rear right: 2.1-3.7 kW (*)
- front right: 2.1-3.7 kW (*)

(*) with Booster function



BLACK code **1PIDS90N**

Standard equipment: fixing clips, seal.

GREEN INDUCTION

Induction hobs characterised by elegant front bevelling, available in the 60 cm version in black or white and the 80 cm version in black. Visually extremely elegant, practically extremely functional, thanks to the Touch Control, Booster, cooking end timer and power limiter.

GREEN INDUCTION features

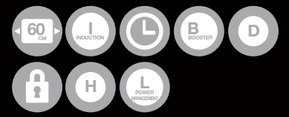
Power Management

The Green induction hobs are equipped with a power management. Thanks to this function, you can set the maximum power that the hob can absorb thereby preventing any risk of overload.

Elegant front bevelling

INDUCTION GREEN HOBS
bevelled edge built-in

60 cm Induction Green built-in hob
4 Touch Control induction zones with power management

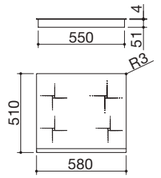


BGB NEW

- Touch Control
- functions: Booster, selective pan detection, pause, reminder, cooking end timer 1-99', power management
- safety devices: electronic child-safety lock, residual heat indicator, overflow alarm, safety switch-off
- adjustable power levels: 2.8-3.5 to 6.75 kW
- maximum absorbed power: 6.75 kW
- 56x49 cm cut out

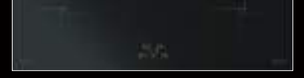
Induction zones power:
- 1 ø 200 mm zone: 1.85-2.1 kW (*)
- 1 ø 160 mm zone: 1.4-1.85 kW (*)
- 2 ø 160 mm zones: 1.4 kW (*)

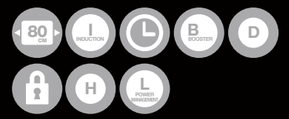
(*) with Booster function



BLACK code **1PIDG64N**

80 cm Induction Green built-in hob
4 Touch Control induction zones with power management



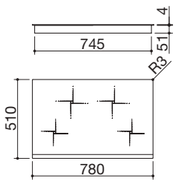


BGB NEW

- Touch Control
- functions: Booster, selective pan detection, pause, reminder, cooking end timer 1-99', power management
- safety devices: electronic child-safety lock, residual heat indicator, overflow alarm, safety switch-off
- adjustable power levels: 2.8-3.5 to 7.4 kW
- maximum absorbed power: 7.4 kW
- 76x49 cm cut out

Induction zones power:
- 2 ø 200 mm zones: 2.3-3 kW (*)
- 2 ø 160 mm zones: 1.4 kW (limited to 0.7 kW with ø 200 mm zone at 3 kW)

(*) with Booster function



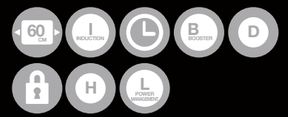
BLACK code **1PIDG84N**

Standard equipment: fixing clips, seal.

BGB

INDUCTION GREEN HOBS
bevelled edge built-in

60 cm Induction Green built-in hob
4 Touch Control induction zones with power management

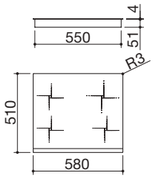


BGB NEW

- Touch Control
- functions: Booster, selective pan detection, pause, reminder, cooking end timer 1-99', power management
- safety devices: electronic child-safety lock, residual heat indicator, overflow alarm, safety switch-off
- adjustable power levels: 2.8-3.5 to 6.75 kW
- maximum absorbed power: 6.75 kW
- 56x49 cm cut out

Induction zones power:
- 1 ø 200 mm zone: 1.85-2.1 kW (*)
- 1 ø 160 mm zone: 1.4-1.85 kW (*)
- 2 ø 160 mm zones: 1.4 kW (*)

(*) with Booster function



WHITE code **1PIDG64B**

Standard equipment: fixing clips, seal.

FLAT INDUCTION

Induction hobs available in three sizes ranging from 30 cm to 120 cm to meet the many different space and culinary requirements. The set of available functions adds to the versatility of this product, destined to become a new way of understanding the kitchen space.

INDUCTION FLAT HOBS
flat edge built-in

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

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

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

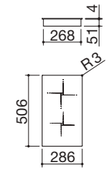
FGB

FGB NEW

- Touch Control
- functions: Booster, selective pan detection, cooking end timer 1-99'
- safety devices: electronic child-safety lock, residual heat indicator, safety switch-off
- maximum absorbed power: 3.7 kW
- 27x49 cm cut out

Induction zones power:
- 1 ø 200 mm zone: 2.3-3 kW (*)
- 1 ø 160 mm zone: 1.4 kW (limited to 0.7 kW with ø 200 mm zone at 3 kW)

(*) with Booster function



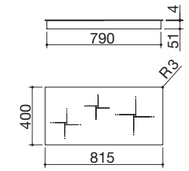
BLACK code **1PID32NQ**

FGB

- Touch Control with slider
- functions: Booster, selective pan detection, pause, reminder, cooking end timer 1-99'
- safety devices: electronic child-safety lock, residual heat indicator, safety switch-off
- 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: 1.1-1.4 kW (limited to 0.7 kW with ø 200 mm zone at 3 kW)

(*) with Booster function



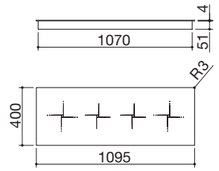
BLACK code **1PID93NQ**

FGB

- Touch Control with slider
- functions: Booster, selective pan detection, pause, reminder, cooking end timer 1-99'
- safety devices: electronic child-safety lock, residual heat indicator, safety switch-off
- 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: 1.1-1.4 kW (limited to 0.7 kW with ø 200 mm zone at 3 kW)

(*) with Booster function



BLACK code **1PID124NQ**

Standard equipment: fixing clips, seal.

COOKER HOODS

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 engine powers. Lighting with LED light bar completes their elegance and functionality.

UNIQUE page 118

B_DRAFT page 272

MOOD page 262

STEEL page 274

B_AMBIENT page 268

B_COVER ONE page 278

COOKER HOODS
general features

The original collection of Barazza cooker hoods offers different model types in stainless steel with high-performing, technically efficient, energy-saving engine powers. Each cooker hood is made to best meet the requirements of space and functionality: wall, island, ceiling, downdraft and built-in canopy. 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 cooker hood structure and its parts are in AISI 304 stainless steel.

Engine power

Barazza cooker hoods have a power of 800/1000 cubic metres an hour.

Remote control

B_Ambient and B_Draft cooker hoods are both supplied with a remote control. This is used to activate the LED bar and select the required speed.

Remote engine

On request, B_Ambient and B_Draft cooker hoods can be fitted with a remote engine.

1 Design steel filters

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

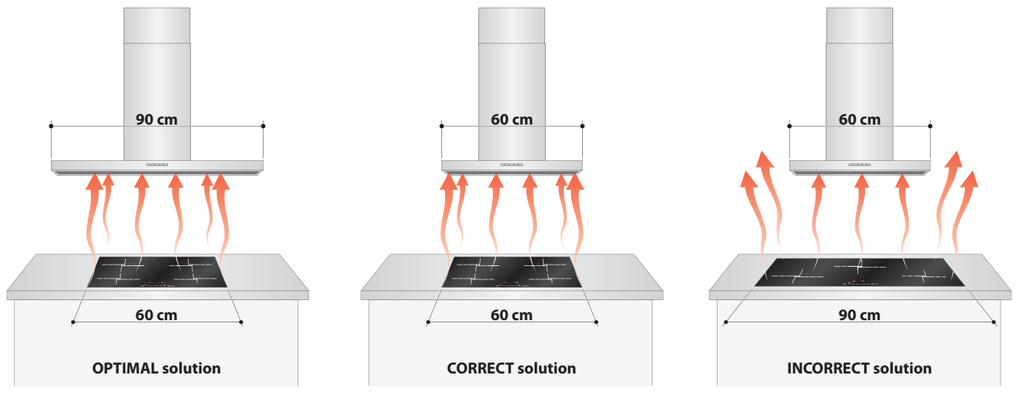
2 LED bar

Barazza cooker hoods are equipped with an elegant and functional LED bar which is long-lasting and efficient, and reduces energy consumption.

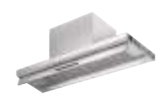
Optional filter extraction

Barazza cooker hoods extract and absorb unpleasant odours which are then conveyed outside the kitchen via a specific outlet. The filter option allows air to be absorbed, which is then filtered and sent back into the kitchen.

ADVICE FOR INSTALLATION



COOKER HOODS
Modularity

	60	90	120
UNIQUE wall		p.120	p.120
UNIQUE island		p.121	p.121
MOOD wall		p.265	p.265
MOOD island		p.267	p.267
B_AMBIENT ceiling		p.270 p.271	p.270
B_DRAFT downdraft		p.273	p.273
STEEL wall		p.275	p.275
STEEL island		p.277	p.277
B_COVER ONE built-in canopy	p.279	 p.279	p.279

MOOD

The minimalist design and advanced functions give substance to a cooker hood equipped with perfect extraction features for both unpleasant odours and steam.
To rapidly regenerate the air, making the kitchen a place of conviviality and good food.

Suggested combinations

Mood page 208

Mood page 286

Mood One page 371
Mood Two page 371
Mood Top page 388
Soul page 389

MOOD COOKER HOODS features

1 Pure and minimalist design

An elegant and minimalist shape for an increasingly modern kitchen.

2 4 mm Stainless steel thickness

The steel has never been with this thickness, its quality never so apparent. These cooker hoods are a masterly example of design and sophistication.

3 Electronic push-button panel

A console with an extremely intuitive interface makes it easy and convenient to use.

Mood wall

A cooker hood at the heart of everything.
The power of the engine, combined with its silent operation, mean that the kitchen is always a pleasant place to spend time in.

Suggested combinations

Mood page 208

Mood page 286

Mood One page 371
Mood Two page 371
Mood Top page 388
Soul page 389

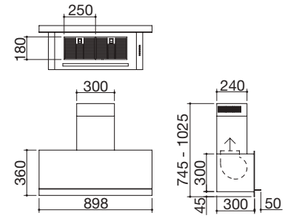
MOOD COOKER HOODS wall

Mood wall cooker hood for 90 cm module

NEW

Accessories: 41

- 4 mm solid stainless steel AISI 304
- optional filter extraction
- speeds: 3 + intensive speed
- air-flow: 800 m³/h
- pressure: 501 Pa
- noise level: 39-65 Lw(dBA)
- duct exit: Ø 150 mm + reducer Ø 120 mm
- lighting: LED bar 4000 K
- electronic push-button panel
- stainless steel filters
- telescopic hose H 74.5 - 102.5
- energy rating A
- maximum absorbed power: 0.3 kW



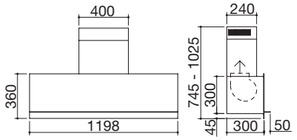
4 mm STAINLESS STEEL/BLACK code **1KMDP9**

Mood wall cooker hood for 120 cm module

NEW

Accessories: 41

- 4 mm solid stainless steel AISI 304
- optional filter extraction
- speeds: 3 + intensive speed
- air-flow: 800 m³/h
- pressure: 501 Pa
- noise level: 39-65 Lw(dBA)
- duct exit: Ø 150 mm + reducer Ø 120 mm
- lighting: LED bar 4000 K
- electronic push-button panel
- stainless steel filters
- telescopic hose H 74.5 - 102.5
- energy rating A
- maximum absorbed power: 0.3 kW



4 mm STAINLESS STEEL/BLACK code **1KMDP12**

Accessories

41 Double carbon filter code **1FC1**

4 mm Stainless steel thickness

The steel has never been with this thickness, its quality never so apparent.
Take something away to add something, reduce to reach the essence.
A new substance takes shape, combining functionality with strong aesthetics.

Mood island

Solid stainless steel, 4 mm thick, makes this hood a perfect example of design and sophistication.

Suggested combinations

Mood page 208

Mood page 286

Mood One page 371
Mood Two page 371
Mood Top page 388
Soul page 389

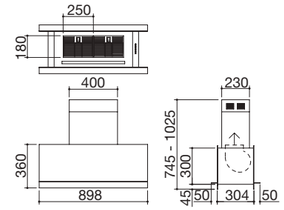
MOOD COOKER HOODS island

Mood island cooker hood for 90 cm module

NEW

Accessories: 41

- 4 mm solid stainless steel AISI 304
- optional filter extraction
- speeds: 3 + intensive speed
- air-flow: 800 m³/h
- pressure: 501 Pa
- noise level: 39-65 Lw(dBA)
- duct exit: Ø 150 mm + reducer Ø 120 mm
- lighting: LED bar 4000 K
- electronic push-button panel
- stainless steel filters
- telescopic hose H 74.5 - 102.5
- energy rating A
- maximum absorbed power: 0.3 kW



4 mm STAINLESS STEEL/BLACK code **1KMDI9**

Mood island cooker hood for 120 cm module

NEW

Accessories: 41

- 4 mm solid stainless steel AISI 304
- optional filter extraction
- speeds: 3 + intensive speed
- air-flow: 800 m³/h
- pressure: 501 Pa
- noise level: 39-65 Lw(dBA)
- duct exit: Ø 150 mm + reducer Ø 120 mm
- lighting: LED bar 4000 K
- electronic push-button panel
- stainless steel filters
- telescopic hose H 74.5 - 102.5
- energy rating A
- maximum absorbed power: 0.3 kW

4 mm STAINLESS STEEL/BLACK code **1KMDI12**

Accessories

41 Double carbon filter code **1FC1**

LED lighting

Mood cooker hoods are equipped with LED bar lighting (temperature 4000 K). Long-lasting and efficient, it reduces energy consumption.

B_AMBIENT

B_Ambient is the innovative ceiling-mounted cooker hood with a cutting-edge design that frees space, significantly increases the field of vision and acts as a lighting element, thus offering important advantages in terms of practicality and aesthetics.
It is available in the stainless steel version with LED bar, or with a white glass panel.

B_AMBIENT COOKER HOODS features

Perimeter extraction

Perimeter extraction is an innovative extraction system in the cooker hood made up of a panel that only allows the air to pass along the edges. Perimeter extraction brings great aesthetic and technical advantages: the cooker hood has no air inlet hole and this allows complete creative freedom at the design stage; the extraction speed is increased thanks to the reduction of the extracting surface 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 which facilitates daily cleaning operations.

Remote motor

The remote motor can be installed, on request, on all versions of the B_Ambient cooker hood.

Standard installation

The B_Ambient cooker hood can be easily installed in the ceiling.

Installation with frame

Thanks to an innovative steel frame, the body of the B_Ambient cooker hood can be concealed inside the frame preventing the need for a false ceiling.

Remote control provided

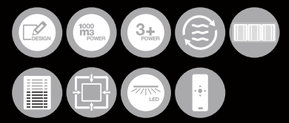
The B_Ambient cooker hood is equipped with a practical remote control which allows it to be controlled at a distance.

Air circulation

By selecting this function, at any given time, the cooker hood activates for 10 minutes at the second speed, allowing the air to be changed.

B_AMBIENT COOKER HOODS ceiling

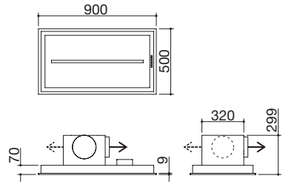
B_Ambient ceiling cooker hood for 90 cm module



NEW

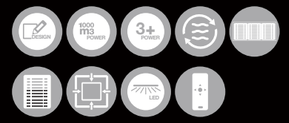
Accessories: 41 51

- stainless steel AISI 304
- perimeter extraction
- optional filter extraction
- speeds: 3 + intensive speed
- air-flow: 1000 m³/h
- pressure: 425 Pa
- noise level: 41-72 Lw(dBA)
- duct exit: Ø 150 mm + reducer Ø 120 mm
- lighting: LED bar 3000 K
- Soft-Touch push-button panel
- stainless steel filters
- functions: filter maintenance indicator, air circulation
- remote control provided
- energy rating B
- maximum absorbed power: 0.3 kW
- cut out: 87x47.6 cm



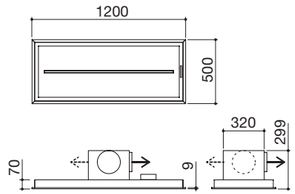
STAINLESS STEEL code **1KBAS9**

B_Ambient ceiling cooker hood for 120 cm module



Accessories: 41 52

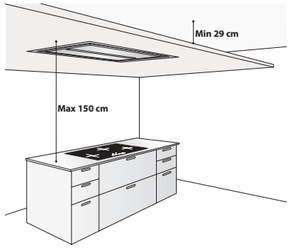
- stainless steel AISI 304
- perimeter extraction
- optional filter extraction
- speeds: 3 + intensive speed
- air-flow: 1000 m³/h
- pressure: 409 Pa
- noise level: 41-72 Lw(dBA)
- duct exit: Ø 150 mm + reducer Ø 120 mm
- lighting: LED bar 3000 K
- Soft-Touch push-button panel
- stainless steel filters
- functions: filter maintenance indicator, air circulation
- remote control provided
- energy rating B
- maximum absorbed power: 0.3 kW
- cut out: 117x47.6 cm

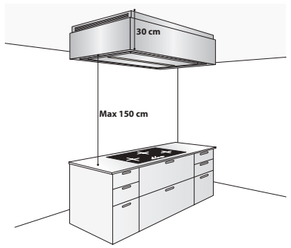


STAINLESS STEEL code **1KBAS12**

Remote control provided

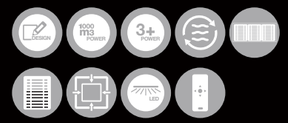
Advice for installation





B_AMBIENT COOKER HOODS ceiling

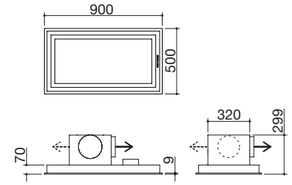
B_Ambient ceiling cooker hood for 90 cm glass module



NEW

Accessories: 41 51

- perimeter structure in stainless steel AISI 304
- white glass panel
- perimeter extraction
- optional filter extraction
- speeds: 3 + intensive speed
- air-flow: 1000 m³/h
- pressure: 380 Pa
- noise level: 41-72 Lw(dBA)
- duct exit: Ø 150 mm + reducer Ø 120 mm
- lighting: LED bar 3000 K
- Soft-Touch push-button panel
- stainless steel filters
- functions: filter maintenance indicator, air circulation
- remote control provided
- energy rating B
- maximum absorbed power: 0.3 kW
- cut out: 87x47.6 cm



STAINLESS STEEL/WHITE GLASS code **1KBAS9B**

Accessories

41 **Double carbon filter**	code **1FC1**
51 **Steel frame for 90 cm filter installation**	code **1CIF9**
52 **Steel frame for 120 cm filter installation**	code **1CIF12**

B_DRAFT

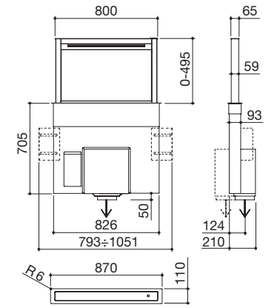
B_Draft, the foldaway stainless steel cooker hood, is the perfect solution to optimise functionality and aesthetics in kitchen areas.

B_DRAFT COOKER HOODS downdraft

B_Draft downdraft cooker hood for 90 cm module

Accessories: 48

- stainless steel AISI 304
- optional filter extraction
- speeds: 3 + intensive speed
- air-flow: 1000 m³/h
- pressure: 500 Pa
- noise level: 49-70 Lw(dBA)
- duct exit: Ø 150 mm + reducer Ø 120 mm
- lighting: LED bar 3000 K
- Soft-Touch push-button panel
- stainless steel filters
- functions: filter maintenance indicator
- remote control provided
- energy rating C
- maximum absorbed power: 0.3 kW
- 85.8x10 cm cut out - flush: see website

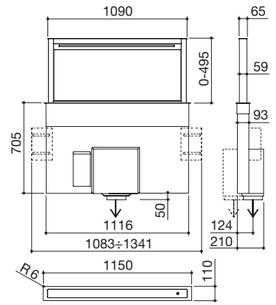


STAINLESS STEEL code **1KBDD9**

B_Draft downdraft cooker hood for 120 cm module

Accessories: 49

- stainless steel AISI 304
- optional filter extraction
- speeds: 3 + intensive speed
- air-flow: 1000 m³/h
- pressure: 500 Pa
- noise level: 49-70 Lw(dBA)
- duct exit: Ø 150 mm + reducer Ø 120 mm
- lighting: LED bar 3000 K
- Soft-Touch push-button panel
- stainless steel filters
- functions: filter maintenance indicator
- remote control provided
- energy rating C
- maximum absorbed power: 0.3 kW
- 113.8x10 cm cut out - flush: see website



STAINLESS STEEL code **1KBDD12**

Remote control provided

Accessories

48 **Double carbon filter for cooker hood code 1KBDD9** code **1FC3**

49 **Double carbon filter for cooker hood code 1KBDD12** code **1FC4**

Height 50 cm

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

Remote engine

The remote engine can be installed, on request, on all versions of the B_Draft cooker hood.

STEEL

Steel cooker hoods, available in the 90 cm and 120 cm versions with a satin finish, coordinate perfectly with all Barazza hobs and sinks and give the room a striking look.

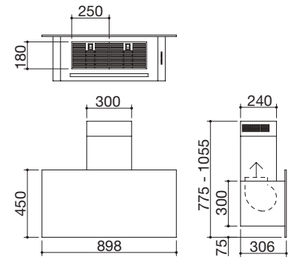
STEEL COOKER HOODS wall

Steel wall cooker hood for 90 cm module

NEW

Accessories: 41

- stainless steel AISI 304
- optional filter extraction
- speeds: 3 + intensive speed
- air-flow: 800 m³/h
- pressure: 501 Pa
- noise level: 39-65 Lw(dBA)
- duct exit: Ø 150 mm + reducer Ø 120 mm
- lighting: LED bar 4000 K
- electronic push-button panel
- stainless steel filters
- telescopic hose H 77.5 - 105.5
- energy rating A
- maximum absorbed power: 0.3 kW



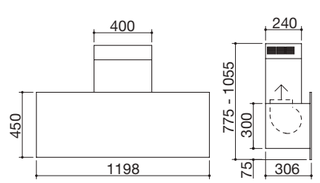
STAINLESS STEEL/BLACK code **1KSTP9**

Steel wall cooker hood for 120 cm module

NEW

Accessories: 41

- stainless steel AISI 304
- optional filter extraction
- speeds: 3 + intensive speed
- air-flow: 800 m³/h
- pressure: 501 Pa
- noise level: 39-65 Lw(dBA)
- duct exit: Ø 150 mm + reducer Ø 120 mm
- lighting: LED bar 4000 K
- electronic push-button panel
- stainless steel filters
- telescopic hose H 77.5 - 105.5
- energy rating A
- maximum absorbed power: 0.3 kW

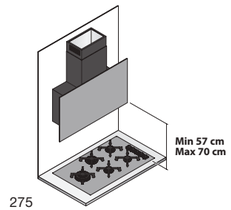


STAINLESS STEEL/BLACK code **1KSTP12**

Accessories

41 Double carbon filter code **1FC1**

Advice for installation



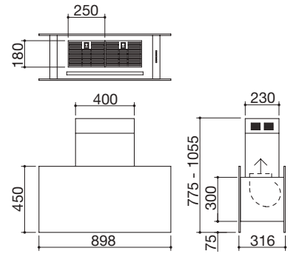
STEEL COOKER HOODS island

Steel island cooker hood for 90 cm module

NEW

Accessories: 41

- stainless steel AISI 304
- optional filter extraction
- speeds: 3 + intensive speed
- air-flow: 800 m³/h
- pressure: 501 Pa
- noise level: 39-65 Lw(dBA)
- duct exit: Ø 150 mm + reducer Ø 120 mm
- lighting: LED bar 4000 K
- electronic push-button panel
- stainless steel filters
- telescopic hose H 77.5 - 105.5
- energy rating A
- maximum absorbed power: 0.3 kW



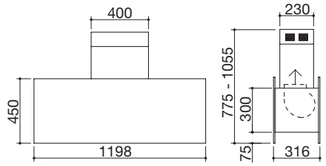
STAINLESS STEEL/BLACK code **1KSTI9**

Steel island cooker hood for 120 cm module

NEW

Accessories: 41

- stainless steel AISI 304
- optional filter extraction
- speeds: 3 + intensive speed
- air-flow: 800 m³/h
- pressure: 501 Pa
- noise level: 39-65 Lw(dBA)
- duct exit: Ø 150 mm + reducer Ø 120 mm
- lighting: LED bar 4000 K
- electronic push-button panel
- stainless steel filters
- telescopic hose H 77.5 - 105.5
- energy rating A
- maximum absorbed power: 0.3 kW

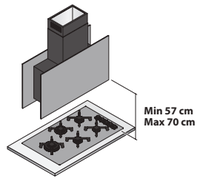


STAINLESS STEEL/BLACK code **1KSTI12**

Accessories

41 Double carbon filter code **1FC1**

Advice for installation



B_COVER ONE

B_Cover One is the cooker hood in stainless steel designed to be inserted inside the canopy, providing an excellent harmony of aesthetics and convenience. It is equipped with the Touch Control push-button panel which, thanks to its extraordinary level of responsiveness makes it highly efficient. B_Cover One is available in different sizes, with 60 cm, 90 cm and 120 cm modules.

B_COVER ONE COOKER HOODS built-in canopy

B_Cover One built-in canopy cooker hood for 60 cm module

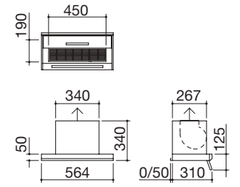
B_Cover One built-in canopy cooker hood for 90 cm module

B_Cover One built-in canopy cooker hood for 120 cm module

NEW

Accessories: 53

- stainless steel AISI 304
- optional filter extraction
- speeds: 3 + intensive speed
- air-flow: 800 m³/h
- pressure: 588 Pa
- noise level: 46-62 Lw(dBA)
- duct exit: Ø 150 mm + reducer Ø 120 mm
- lighting: LED inclined bar 4000 K
- Touch Control push-button panel
- stainless steel filters
- functions: filter maintenance indicator
- automatic start with flap opening, automatic start sensor at 50 °C
- energy rating A
- maximum absorbed power: 0.28 kW

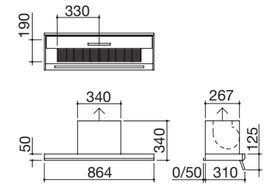


STAINLESS STEEL code **1KBC1SP6**

NEW

Accessories: 53

- stainless steel AISI 304
- optional filter extraction
- speeds: 3 + intensive speed
- air-flow: 800 m³/h
- pressure: 593 Pa
- noise level: 45-62 Lw(dBA)
- duct exit: Ø 150 mm + reducer Ø 120 mm
- lighting: LED inclined bar 4000 K
- Touch Control push-button panel
- stainless steel filters
- functions: filter maintenance indicator
- automatic start with flap opening, automatic start sensor at 50 °C
- energy rating A
- maximum absorbed power: 0.28 kW

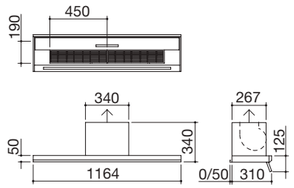


STAINLESS STEEL code **1KBC1SP9**

NEW

Accessories: 53

- stainless steel AISI 304
- optional filter extraction
- speeds: 3 + intensive speed
- air-flow: 800 m³/h
- pressure: 596 Pa
- noise level: 44-62 Lw(dBA)
- duct exit: Ø 150 mm + reducer Ø 120 mm
- lighting: LED inclined bar 4000 K
- Touch Control push-button panel
- stainless steel filters
- functions: filter maintenance indicator
- automatic start with flap opening, automatic start sensor at 50 °C
- energy rating A
- maximum absorbed power: 0.28 kW



STAINLESS STEEL code **1KBC1SP12**

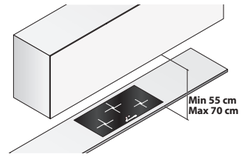
Accessories

53 Double carbon filter code **1FC5**

Automatic start

The B_Cover One cooker hood starts automatically when the flap is opened and when a temperature of 50 °C is reached.

Advice for installation



SINKS

Barazza sinks stand out for their advanced aesthetic style and completely ergonomic design. They offer great functionality and a widely differentiated range of single or double bowls, with or without drainer, available in different shapes and sizes.

UNIQUE page 122

MOOD page 286

B_FAST page 314

EASY page 292

B_LEVEL page 320

B_OPEN page 298

SELECT page 322

LAB page 304

TAO page 328

B_FREE page 312

SOUL page 330

SINKS
general features

Extra-thick stainless steel

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

Mixer tap hole

Barazza sinks are designed with a 3.5 cm tap hole, meaning a hole does not need to be made in the kitchen worktop.
Many models in steel can be customised on request, adding a second or third hole for the addition of a remote control or, alternatively, a practical soap or detergent dispenser. Soul sinks are designed to be used with 3 or 5 holes.

Round basket strainer waste

Barazza basket strainer wastes are approved by LGA, certifying 100% conformity with standard EN274. Stronger, thanks to the increased thickness of the stainless steel and plastic materials, they are equipped with a seal that ensures the water remains in the bowl, in full compliance with regulations, even if the bowl is dirty. Maximum water-tightness is guaranteed for the seals between the trap and the basket strainer waste. The screw is protected by a brass bushing in order to avoid deformation of plastic components due to thermal shock. The 3½" basket strainer waste allows the Barazza waste disposer to be used (compatibility with waste disposers made by other manufacturers is not guaranteed).

Square basket strainer waste

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

Pop-up

It allows you to empty the bowl without having to place your hands inside the bowl itself. Useful for preventing splashes or burns if hot water is being used.

Overflow

The device is provided with all Barazza sinks and acts as a safety feature if the taps are left running. Depending on the aesthetic design of the sink, the overflow may have slots or be on the perimeter.

Taps and accessories functionality

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

Capacious bowls

Sinks are equipped with space saving, high-capacity bowls.

Reversible sinks

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

Space-saver trap

A reduced size trap allows easier use of the space under the sink.

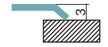
SINKS
installations

Flush-top (FT)

For Easy, Lab, Lab Cover and Tao sinks. It aligns perfectly with the top, to create a never-ending surface.

Lowered edge built-in (LEB)

For Unique, 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, Lab Cover and Tao sinks. The edge is perceptible only to the touch and facilitates installation.

Square edge built-in (SQEB)

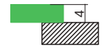
For B_Free sinks. The curved edge rests on top.

Standard edge built-in (SEB)

For B_Fast corner sink.

4 mm edge built-in (EB4)

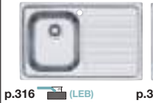
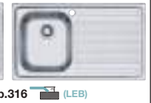
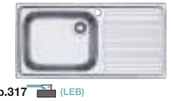
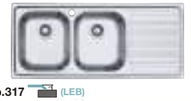
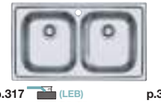
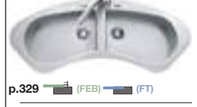
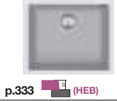
For Mood sinks.



High edge built-in (HEB)

For Soul sinks.

SINKS
Base unit

	45	60	80	90	120
UNIQUE		p.124 (LEB)	p.124 (LEB) p.124 (LEB) p.127 (LEB)		
MOOD		p.289 (EB4)		p.289 (EB4) p.289 (EB4) p.291 (EB4)	
EASY		p.293 (FEB) (FT) p.294 (LEB)		p.293 (FEB) (FT) p.293 (FEB) (FT) p.295 (LEB) p.295 (LEB) p.294 (LEB) p.297 (LEB)	
B_OPEN		p.300 (LEB)	p.300 (LEB) p.300 (LEB) p.303 (LEB)		
LAB		p.306 (FEB) (FT)		p.306 (FEB) (FT) p.306 (FEB) (FT) p.307 (FEB) (FT)	
LAB WITH LOWERING LAB COVER		p.307 (FEB) (FT) p.311 (FEB) (FT)		p.311 (FEB) (FT) p.309 (FEB) (FT)	
B_FREE				p.313 (SQEB) p.313 (SQEB)	
B_FAST	 p.316 (LEB)  p.316 (LEB)	 p.317 (LEB)	p.316 (LEB)  p.317 (LEB)	 p.317 (LEB) p.318 (SEB)	
B_LEVEL	p.320 (LEB)	p.321 (LEB)	p.321 (LEB)	p.320 (LEB)	
SELECT	p.324 (LEB)	p.324 (LEB) p.324 (LEB) p.325 (LEB) p.325 (LEB)	p.325 (LEB)	p.326 (LEB) p.327 (LEB) p.327 (LEB)	
TAO		p.326 (LEB) p.326 (LEB) p.327 (LEB)		p.329 (FEB) (FT) p.329 (FEB) (FT)	 p.329 (FEB) (FT)
SOUL		p.332 (HEB)  p.333 (HEB)	p.332 (HEB) p.333 (HEB) p.332 (HEB) p.333 (HEB)		

MOOD

Single bowl with supporting surface with grooves, double or large bowl. Different layouts for many stylish configurations. The bowls are equipped with a square basket strainer waste and perimeter overflow. The accessory in black HPL, with a dual chopping board / drainer function enhances the sink with new purpose.

Suggested combinations

Mood page 208

Mood page 262

Mood One page 371
Mood Two page 371
Soul Shower page 381
Mood Top page 388
Soul page 389

MOOD features

1 4 mm Stainless steel thickness

Steel has never been with this thickness, and its quality never so apparent.

2 Applied bowl with radius “12”

The skilled workmanship ensures the 4 mm thick edge does not go unnoticed.

3 Supporting surface with grooves

Grooves along the surface extend beyond the edge as they meet the bowl, opening up a new channel for the water to flow down.

4 Pop-up plug

Its cylindrical shape seals the pure shapes of this collection. It allows you to empty the bowl without having to place your hands inside the bowl itself. Useful for preventing splashes or burns if hot water is being used.

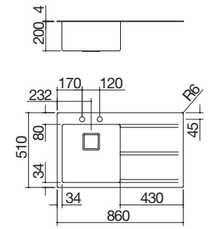
Mood sinks
4 mm edge built-in

86x51 cm built-in Mood sink
1 bowl + supporting surface with grooves

EB4 NEW

Accessories: 45 46 47

- 4 mm solid stainless steel AISI 304 surface
- applied bowl with with radius “12” in stainless steel AISI 304
- 40x40x20h cm bowl
- equipment: plus square 3½" basket strainer waste plus, pop-up, perimeter overflow
- tap hole: 2 standard holes
- 50 cm base unit for bowl
- 84x49 cm cut out



4 mm STAINLESS STEEL RH draining board code **1LMD91D**

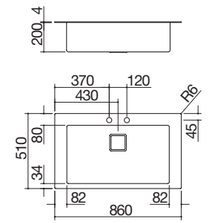
4 mm STAINLESS STEEL LH draining board code **1LMD91S**

86x51 cm built-in Mood sink
1 bowl

EB4 NEW

Accessories: 8 17 20 25 40 43 45 46 47

- 4 mm solid stainless steel AISI 304 surface
- applied bowl with with radius “12” in stainless steel AISI 304
- 70x40x20h cm bowl
- equipment: plus square 3½" basket strainer waste, pop-up, perimeter overflow
- tap hole: 2 standard holes
- 90 cm base unit for bowl
- 84x49 cm cut out



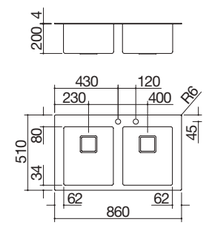
4 mm STAINLESS STEEL code **1LMD91**

86x51 cm built-in Mood sink
2 bowls

EB4 NEW

Accessories: 8 17 20 25 39 40 43 45 46 47

- 4 mm solid stainless steel AISI 304 surface
- applied bowl with radius “12” in stainless steel AISI 304
- 34x40x20h cm bowl
- equipment: plus square 3½" basket strainer waste, pop-up, perimeter overflow
- tap hole: 2 standard holes
- 90 cm base unit for bowl
- 84x49 cm cut out



4 mm STAINLESS STEEL code **1LMD92**

Standard equipment: fixing clips, seal, space-saver trap with dishwasher connection, cardboard packaging.

Mood Kit sinks

When design refuses to compromise on functionality: the Mood Kit sink includes a black HPL chopping board and a Roll-Up multi-purpose rack, which can be used as a drainer or trivet. It is also easy to store in small spaces as it can be rolled up. The Mood Top mixer tap in stainless steel AISI 316 completes the range, for a work space which combines aesthetics and practicality to perfection.

MOOD KIT SINKS
4 mm edge built-in

86x51 cm built-in Mood Kit sink
1 bowl + accessories Kit and tap

Suggested combinations

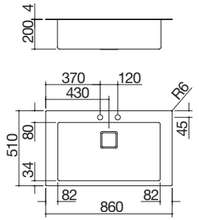
Mood page 208

Mood page 262

EB4 NEW

Accessories: 8 17 20 25 40 43 47

- 4 mm solid stainless steel AISI 304 surface
- applied bowl with radius “12” in stainless steel AISI 304
- 70x40x20h cm bowl
- equipment: 3½" plus square basket strainer waste, perimeter overflow, Mood chopping board 1TGMD, multi-purpose rack 1GSPA, Top Mood mixer tap in stainless steel AISI 316 with remote control 1RUBMDT
- tap hole: 2 standard holes
- 90 cm base unit for bowl
- 84x49 cm cut out



4 mm STAINLESS STEEL code **1LMD91K**

Accessories for Mood sinks and Mood Kit

8 code **1TOF26**

17 code **1VOF**

20 code **1VSOF**

25 code **1CIVQ**

39 code **1CV30**

40 code **1CITN**

43 code **1TOF26N**

45 code **1GSPA**

46 code **1TGMD**

47 code **1TGS**

Standard equipment: fixing clips, seal, space-saver trap with dishwasher connection, cardboard packaging.

EB4

EASY

Sinks with deep bowls and radius “15”.
Equipped with a drain cover, they are entirely made of extra-thick stainless steel.

Suggested combinations

Velvet page 176

B_Free page 226

Lab In page 373
B_Free One page 376

EASY SINKS
flat edge built-in and flush

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

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

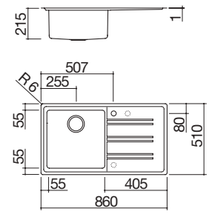
86x51 cm Easy built-in and flush sink
2 bowls

FEB

FT

FEB FT **Accessories: 8 17 20 25 39 40 43**

- extra-thick stainless steel AISI 304
- bowl with radius “15”
- 40x40x21.5h cm bowl
- equipment: 3½" basket strainer waste, stainless steel drain cover, perimeter overflow
- tap hole: 1 standard hole, 2nd and 3rd hole upon request
- 60 cm base unit for bowl
- 84x49 cm cut out flush: see website

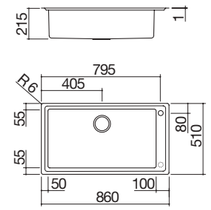


STAINLESS STEEL RH drainer code **1LES91PD**

STAINLESS STEEL LH drainer code **1LES91PS**

FEB FT **Accessories: 8 17 20 25 39 40 43**

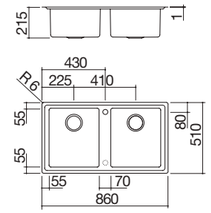
- extra-thick stainless steel AISI 304
- bowl with radius “15”
- 71x40x21.5h cm bowl
- equipment: 3½" basket strainer waste, stainless steel drain cover, perimeter overflow
- tap hole: 1 standard hole, 2nd hole upon request
- 90 cm base unit for bowl
- 84x49 cm cut out flush: see website



STAINLESS STEEL code **1LES91P**

FEB FT **Accessories: 8 17 20 25 39 40 43**

- extra-thick stainless steel AISI 304
- bowl with radius “15”
- 34x40x21.5h cm bowl
- equipment: 3½" basket strainer waste, stainless steel drain cover, perimeter overflow
- tap hole: 1 standard hole, 2nd hole upon request
- 90 cm base unit for bowls
- 84x49 cm cut out flush: see website



STAINLESS STEEL code **1LES92P**

Accessories

8 code **1TOF26**

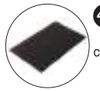
17 code **1VOF**

20 code **1VSOF**

25 code **1CIVQ**

39 code **1CV30**

40 code **1CITN**


43 code **1TOF26N**

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

EASY SINKS
lowered edge built-in

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

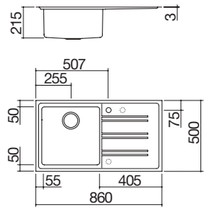
86x50 cm Easy built-in sink
1 bowl

LEB

LEB

Accessories: 8 17 20 25 39 40 43

- extra-thick stainless steel AISI 304
- bowl with radius “15”
- 40x40x21.5h cm bowl
- equipment: 3½" basket strainer waste, stainless steel drain cover, perimeter overflow
- tap hole: 1 standard hole, 2nd and 3rd hole on request
- 60 cm base unit for bowl
- 84x48 cm cut out



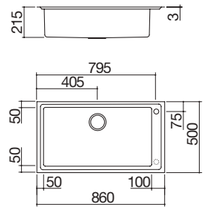
STAINLESS STEEL RH drainer code **1LES91RD**

STAINLESS STEEL LH drainer code **1LES91RS**

LEB

Accessories: 8 17 20 25 39 40 43

- extra-thick stainless steel AISI 304
- bowl with radius “15”
- 71x40x21.5h cm bowl
- equipment: 3½" basket strainer waste, stainless steel drain cover, perimeter overflow
- tap hole: 1 standard hole, 2nd hole upon request
- 90 cm base unit for bowl
- 84x48 cm cut out



STAINLESS STEEL code **1LES91R**

Easy sink 1 bowl + drainer

EASY SINKS
lowered edge built-in

86x50 cm Easy built-in sink
2 bowls

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

Suggested combinations

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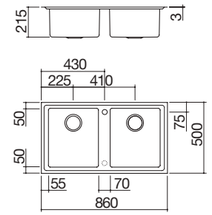
Lab In page 373
B_Free One page 376

LEB

Accessories: 8 17 20 25 39 40 43

- extra-thick stainless steel AISI 304
- bowl with radius “15”
- 34x40x21.5h cm bowl
- equipment: 3½" basket strainer waste, stainless steel drain cover, perimeter overflow
- tap hole: 1 standard hole, 2nd hole upon request
- 90 cm base unit for bowls
- 84x48 cm cut out

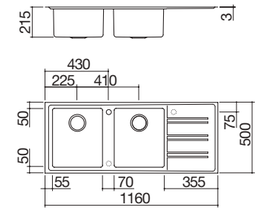


STAINLESS STEEL code **1LES92R**

LEB

Accessories: 8 17 20 25 39 40 43

- extra-thick stainless steel AISI 304
- bowl with radius “15”
- 34x40x21.5h cm bowl
- equipment: 3½" basket strainer waste, stainless steel drain cover, perimeter overflow
- tap hole: 1 standard hole, 2nd and 3rd hole upon request
- 90 cm base unit for bowl
- 114x48 cm cut out



STAINLESS STEEL RH drainer code **1LES12RD**

STAINLESS STEEL LH drainer code **1LES12RS**

Accessories

8 code **1TOF26**

17 code **1VOF**

20 code **1VSOF**

25 code **1CIVQ**

39 code **1CV30**

40 code **1CITN**

43 code **1TOF26N**

Easy sink 2 bowls + drainer

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

Easy Kit sinks

Clean lines, a minimalist design and functional accessories are all able to give a dual life to the kitchen: the black HPL chopping board and the colander with draining rack allow several functions to be combined within a single work space. The Steel Shower tap in stainless steel AISI 304 with pull-out spray head is the ideal addition to such a versatile, unique sink.

Suggested combinations

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B_Free page 226

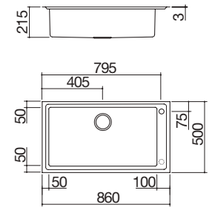
EASY KIT SINKS
lowered edge built-in

86x50 cm Easy Kit built-in sink
1 bowl + accessories Kit and tap

LEB NEW

Accessories: 8 17 25 39 40

- extra-thick stainless steel AISI 304
- bowl with radius “15”
- 71x40x21.5h cm bowl
- equipment: 3½" basket strainer waste, stainless steel drain cover, perimeter overflow, chopping board in black HPL 1TOF26N, colander with draining rack in stainless steel 1VSOF, Steel Shower mixer tap 1RUBMSTD
- tap hole: 1 standard hole, 2nd hole upon request
- 90 cm base unit for bowl
- 84x48 cm cut out



STAINLESS STEEL code **1LES91RK**

Accessories

8 code **1TOF26**

17 code **1VOF**

25 code **1CIVQ**

39 code **1CV30**

40 code **1CITN**

Standard equipment: fixing clips, seal, space-saver trap with dishwasher connection, cardboard packaging.

Stainless steel colander with draining rack

B_OPEN

B_Open sinks, characterised by a minimalist and elegant design, are available with capacious radius “15” bowls and have stainless steel drain covers and a pop-up plug. B_Open sinks have been designed for a user who asks for style and practicality from a kitchen.

Suggested combinations

Velvet page 176
Wolo page 190

Select Plus page 234

Fly Lab page 373
Lab4 page 373
B_Open One page 375
Officina Shower page 377
Flat page 377
Glass page 390
Flexi page 391
Spring page 391

B_OPEN SINKS features

1 Perimeter overflow

This is a safety feature in the event a tap is left running; the overflow hole is on the perimeter.

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 itself. Useful for preventing splashes or burns if hot water is being used.

4 Glass bowl cover

The elegant glass bowl cover completes the functionality of the sink.

Soap dispenser

In place of the pop-up plug, the practical soap dispenser can be inserted in the B_Open sink.

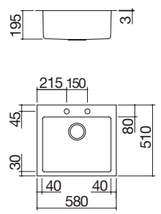
B_OPEN SINKS
lowered edge built-in

58x51 cm built-in B_Open sink
1 bowl

LEB

Accessories: 8 17 20 25 39 40 43 45

- extra-thick stainless steel AISI 304
- bowl with radius “15”
- 50x40x19.5h cm bowl
- equipment: 3½" basket strainer waste, pop-up plug, stainless steel basket strainer drain cover, perimeter overflow
- tap hole: 2 standard holes
- 60 cm base unit for bowl
- 56x49 cm cut out



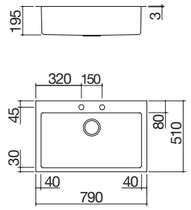
STAINLESS STEEL code **1LBO61**

79x51 cm built-in B_Open sink
1 bowl

LEB

Accessories: 8 17 20 25 39 40 43 45

- extra-thick stainless steel AISI 304
- bowl with radius “15”
- 71x40x19.5h cm bowl
- equipment: 3½" basket strainer waste, pop-up plug, stainless steel basket strainer drain cover, perimeter overflow
- tap hole: 2 standard holes
- 80 cm base unit for bowl
- 77x49 cm cut out



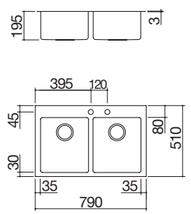
STAINLESS STEEL code **1LBO81**

79x51 cm built-in B_Open sink
2 bowls

LEB

Accessories: 8 17 20 25 39 40 43 45

- extra-thick stainless steel AISI 304
- bowl with radius “15”
- 34x40x19.5h cm bowl
- equipment: 3½" basket strainer waste, pop-up plug, stainless steel basket strainer drain cover, perimeter overflow
- tap hole: 2 standard holes
- 80 cm base unit for bowls
- 77x49 cm cut out



STAINLESS STEEL code **1LBO82**

B_OPEN SINKS
lowered edge built-in

Suggested combinations

Velvet page 176
Wolo page 190

Select Plus page 234

Fly Lab page 373
Lab4 page 373
B_Open One page 375
Officina Shower page 377
Flat page 377
Glass page 390
Flexi page 391
Spring page 391

LEB

Accessories

8 code **1TOF26**

17 code **1VOF**

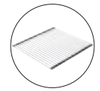
20 code **1VSOF**

25 code **1CIVQ**

39 code **1CV30**

40 code **1CITN**

43 code **1TOF26N**



45 code **1GSPA**

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

B_Open Kit sinks

Once again, the practicality of the accessories completes the perfection of the design: a colander for storage and draining, and a glass top to create new surfaces, giving the sink a dual purpose. The Steel Shower tap in stainless steel AISI 304 with pull-out spray head completes this functional range.

Suggested combinations

Velvet page 176
Wolo page 190

Select Plus page 234

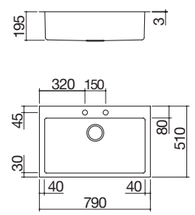
B_OPEN KIT SINKS
lowered edge built-in

79x51 cm built-in B_Open sink
1 bowl + accessories Kit and tap

LEB NEW

Accessories: 8 20 25 40 43 45

- extra-thick stainless steel AISI 304
- bowl with radius “15”
- 71x40x19.5h cm bowl
- equipment: 3½" basket strainer waste, pop-up plug, stainless steel drain cover, perimeter overflow, stainless steel colander 1VOF, rectangular glass bowl cover 1CV30, Steel mixer tap with pull-out spray head 1RUBMSTD
- tap hole: 2 standard holes
- 80 cm base unit for bowl
- 77x49 cm cut out



STAINLESS STEEL code **1LBO81K**

Accessories

8 code **1TOF26**

20 code **1VSOF**

25 code **1CIVQ**

40 code **1CITN**

43 code **1TOF26N**

45 code **1GSPA**

Standard equipment: fixing clips, seal, space-saver trap with dishwasher connection, cardboard packaging.

Steel Doccia mixer tap with pull-out spray head

LAB

The minimalist design of the Lab sinks, with radius “0”, makes these bowls particularly suitable for a kitchen environment that expresses a marked predisposition for hi-tech aesthetics.

Suggested combinations

Feel page 138
Velvet page 176
Lab page 184

Lab page 218

Lab In page 373
Fly Lab page 373
Lab4 page 373
Telescopic B_Free page 385
Glass page 390
Flexi page 391

LAB SINKS features

Sinks with radius “0”

Lab sinks are available with the elegant bowls radius “0”, with or without lowering and in the Lab Cover version.

Bowls with lowering

The 60 cm and 90 cm sink bowl is equipped with a lowering that makes sliding the accessories functional in the work space.

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 preventing splashes or burns if hot water is being used.

LAB SINKS
flat edge built-in and flush

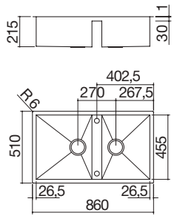
86x51 cm Lab built-in and flush sink
2 bowls

FEB FT

Accessories: 18 21

- extra-thick stainless steel AISI 304
- bowl with radius “0”
- 39.5x45.5x21.5h cm and 34x45.5x21.5h cm bowls
- equipment: 3½" basket strainer waste, pop-up, overflow hole
- tap hole: 2 standard holes
- 90 cm base unit for bowls
- 84x49 cm cut out flush: see website

- reversible sink



STAINLESS STEEL code **1LLB952**

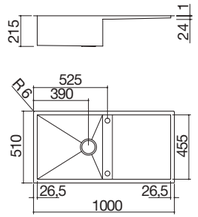
100x51 cm Lab built-in and flush sink
1 bowl + drainer

FEB FT

Accessories: 18 21

- extra-thick stainless steel AISI 304
- bowl with radius “0”
- 46x45.5x21.5h cm bowl
- equipment: 3½" basket strainer waste, pop-up, overflow hole
- tap hole: 2 standard holes
- 60 cm base unit for bowl
- 98x49 cm cut out flush: see website

- reversible sink



STAINLESS STEEL code **1LLB105**

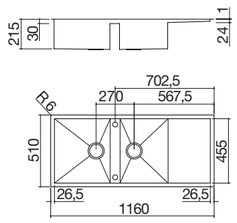
116x51 cm Lab built-in and flush sink
2 bowls + drainer

FEB FT

Accessories: 18 21

- extra-thick stainless steel AISI 304
- bowl with radius “0”
- 39.5x45.5x21.5h cm and 34x45.5x21.5h cm bowls
- equipment: 3½" basket strainer waste, pop-up, overflow hole
- tap hole: 2 standard holes
- 90 cm base unit for bowls
- 114x49 cm cut out flush: see website

- reversible sink



STAINLESS STEEL code **1LLB125**

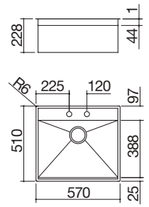
LAB SINKS WITH LOWERING
flat edge built-in and flush

57x51 cm Lab built-in and flush sink
1 bowl with lowering

FEB FT NEW

Accessories: 6 19

- extra-thick stainless steel AISI 304
- bowl with radius “0”
- 54x38.8x18.3h cm bowl
- bowl with lowering for sliding of accessories
- equipment: 3½" basket strainer waste, pop-up plug, stainless steel basket strainer drain cover, perimeter overflow
- tap hole: 2 standard holes
- 60 cm base unit for bowl
- 56x49 cm cut out - flush: see website



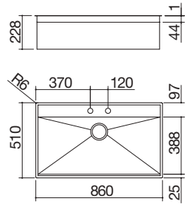
STAINLESS STEEL code **1LLB61**

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

FEB FT NEW

Accessories: 6 19

- extra-thick stainless steel AISI 304
- bowl with radius “0”
- 83x38.8x18.3h cm bowl
- bowl with lowering for sliding of accessories
- equipment: 3½" basket strainer waste, pop-up plug, stainless steel basket strainer drain cover, perimeter overflow
- tap hole: 2 standard holes
- 90 cm base unit for bowl
- 85x49 cm cut out flush: see website



STAINLESS STEEL code **1LLB91**

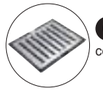
Suggested combinations

Feel page 138
Velvet page 176
Lab page 184

Lab page 218

Lab In page 373
Fly Lab page 373
Lab4 page 373
Telescopic B_Free page 385
Glass page 390
Flexi page 391

Accessories



6 code **1TBF**

18 code **1VLB**

19 code **1VBF**

21 code **1VSLB**

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

FEB

FT

Lab Kit sinks

When pure lines meet functionality, accessories are created that combine aesthetic qualities with the pleasure of working more simply in the kitchen. The colander, lowerable tap and multi-purpose chopping board bring a new dimension to practicality.

Suggested combinations

Feel page 138
Velvet page 176
Lab page 184

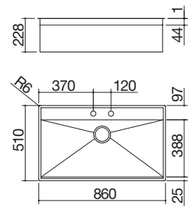
Lab page 218

LAB KIT SINKS WITH LOWERING
flat edge built-in and flush

86x51 cm Lab Kit built-in and flush sink
1 bowl with lowering + accessories Kit and tap

FEB FT NEW

- extra-thick stainless steel AISI 304
- bowl with radius “0”
- 83x38.8x18.3h cm bowl
- bowl with lowering for sliding of accessories
- equipment: 3½" basket strainer waste, stainless steel waste cover, perimeter overflow, rectangular chopping board in stainless steel and black HPL 1TBF, stainless steel colander 1VBF, B_Free lowerable mixer tap with remote control 1RUBMBFA
- tap hole: 2 standard holes
- 90 cm base unit for bowl
- 85x49 cm cut out flush: see website



STAINLESS STEEL code **1LLB91K**

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

B_Free lowerable mixer tap with colander in stainless steel and rectangular chopping board in stainless steel and black HPL

LAB COVER SINKS
features

Functional aesthetics

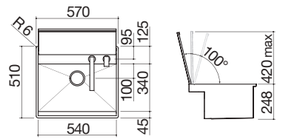
Elegance and practicality are given full expression in the exclusive Lab Cover sink with radius “0” bowl and a stabilising, removable flush cover. The telescopic tap supplied with the sink is extremely practical.
The Lab Cover collection also offers coordinated hobs.

LAB COVER SINKS
flat edge built-in and flush

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

FEB FT **Accessories: 38**

- extra-thick stainless steel AISI 304
- bowl with radius “0”
- 54x34x18.3h cm bowl
- removable cover in balanced stainless steel with manual opening
- equipment: 3½" basket strainer waste, perimeter overflow, B_Free telescopic mixer tap with remote control 1RUBMBFA
- tap hole: 2 standard holes
- 60 cm base unit for bowl
- 56x49 cm cut out
  flush: see website

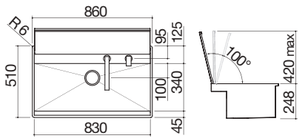


STAINLESS STEEL code **1LLB60**

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

FEB FT **Accessories: 38**

- extra-thick stainless steel AISI 304
- bowl with radius “0”
- 83x34x18.3h cm bowl
- removable cover in balanced stainless steel with manual opening
- equipment: 3½" basket strainer waste, perimeter overflow, B_Free telescopic mixer tap with remote control 1RUBMBFA
- tap hole: 2 standard holes
- 90 cm base unit for bowl
- 85x49 cm cut out
  flush: see website



STAINLESS STEEL code **1LLB90**

Suggested combinations

Feel page 138
Velvet page 176
Lab page 184

Lab page 218
Lab Cover page 222

Accessories

38 code **1CPI**

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

FEB

FT

B_FREE

B_Free sinks are fitted with a square basket strainer waste and perimeter overflow, available with radius “0” along the edges and “12” on the bottom of the bowl, to make cleaning easy whilst retaining the purity of the design. B_Free sinks are a perfect combination of aesthetics and functionality.

Suggested combinations

Feel page 138
Velvet page 176

B_Free page 226

B_Free One page 376
Telescopic B_Free page 385
B_Free Kit page 387
Glass page 390
Spring page 391

B_FREE SINKS
square edge built-in

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

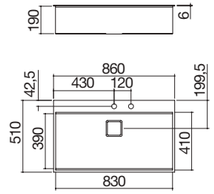
86x51 cm B_Free Kit built-in sink
1 bowl with lowering + accessories and tap kit

SQEB

SQEB

Accessories: 6 19

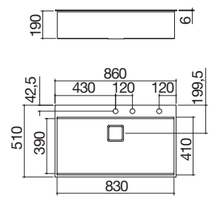
- extra-thick stainless steel AISI 304
- vertical bowl corners radius “0”
- botton bowl corners with radius “12”
- 83x39x19h cm bowl
- bowl with lowering for sliding of accessories
- equipment: plus square 3½" basket strainer waste, pop-up plug, perimeter overflow
- tap hole: 2 standard holes
- 90 cm base unit for bowl
- 84x49 cm cut out



STAINLESS STEEL code **1LBF91**

SQEB

- extra-thick stainless steel AISI 304
- vertical bowl corners radius “0”
- botton bowl corners with radius “12”
- 83x39x19h cm bowl
- bowl with lowering for sliding of accessories
- equipment: 3½" plus square basket strainer waste, perimeter overflow, multi-purpose chopping board in stainless steel and black HPL 1TBF, colander in stainless steel 1VBF, B_Free Kit mixer tap with pull-out spray head 1RUBMBFRK
- tap hole: 3 standard holes
- 90 cm base unit for bowl
- 84x49 cm cut out



STAINLESS STEEL code **1LBF91K**

Accessories

6 code **1TBF**

19 code **1VBF**

Multi-purpose chopping board

A wide range of accessories complete the functional aspect of B_Free sinks; this also includes the stainless steel and black HPL multi-purpose chopping board, which can also be used as a bowl cover and drainer.

Standard equipment: fixing clips, seal, space-saver trap with dishwasher connection, cardboard packaging.
The mixer tap is not included for sink code 1LBF91.

B_FAST

B_Fast sinks, equipped with practical drainer and perimeter overflow, are available in different sizes and variants, each to be used to meet the specific requirements of the kitchen environment.

Suggested combinations

B_Fast page 376
Officina Shower page 377
Spring page 391

B_FAST SINKS features

1 Drainer

The drainer for the B_Fast sinks is both functional and ergonomic.

2 B_Fast tap

B_Fast sinks have elegant taps that coordinate with the range.

3 Perimeter overflow

B_Fast sinks have an elegant perimeter overflow.

Corner version

B_Fast sinks are available in different sizes and in the corner version.

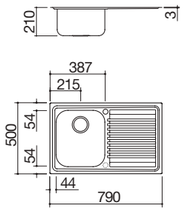
B_FAST SINKS
lowered edge built-in

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

LEB

Accessories: 3 5 12 14 24 38

- stainless steel AISI 304
- 34x39x21h cm bowl
- equipment: 3½" basket strainer waste, perimeter overflow
- tap hole: 1 standard hole, 2nd hole upon request
- 45 cm base unit for bowl
- 77x48 cm cut out



STAINLESS STEEL RH drainer code **1LFS81D**

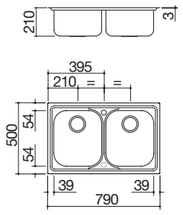
STAINLESS STEEL LH drainer code **1LFS81S**

79x50 cm B_Fast built-in sink
2 bowls

LEB

Accessories: 3 5 12 14 24 38

- stainless steel AISI 304
- 34x39x21h cm bowls
- equipment: 3½" basket strainer waste, perimeter overflow
- tap hole: 1 standard hole, 2nd hole upon request
- 80 cm base unit for bowls
- 77x48 cm cut out



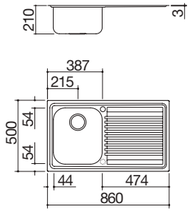
STAINLESS STEEL code **1LFS82**

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

LEB

Accessories: 3 5 12 14 24 38

- stainless steel AISI 304
- 34x39x21h cm bowl
- equipment: 3½" basket strainer waste, perimeter overflow
- tap hole: 1 standard hole, 2nd hole upon request
- 45 cm base unit for bowl
- 84x48 cm cut out



STAINLESS STEEL RH drainer code **1LFS91D**

STAINLESS STEEL LH drainer code **1LFS91S**

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

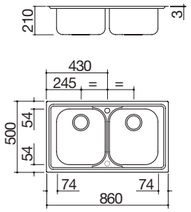
B_FAST SINKS
lowered edge built-in

86x50 cm B_Fast built-in sink
2 bowls

LEB

Accessories: 3 5 12 14 24 38

- stainless steel AISI 304
- 34x39x21h cm bowls
- equipment: 3½" basket strainer waste, perimeter overflow
- tap hole: 1 standard hole, 2nd hole upon request
- 90 cm base unit for bowls
- 84x48 cm cut out



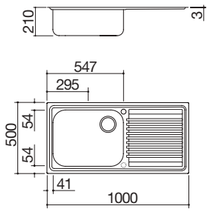
STAINLESS STEEL code **1LFS92**

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

LEB

Accessories: 11 38

- stainless steel AISI 304
- 50x40x21h cm bowl
- equipment: 3½" basket strainer waste, perimeter overflow
- tap hole: 1 standard hole, 2nd hole upon request
- 60 cm base unit for bowl
- 98x48 cm cut out



STAINLESS STEEL RH drainer code **1LFS10D**

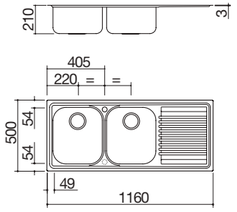
STAINLESS STEEL LH drainer code **1LFS10S**

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

LEB

Accessories: 3 5 12 14 24 38

- stainless steel AISI 304
- 34x39x21h cm bowls
- equipment: 3½" basket strainer waste, perimeter overflow
- tap hole: 1 standard hole, 2nd hole upon request
- 80 cm base unit for bowls
- 114x48 cm cut out



STAINLESS STEEL RH drainer code **1LFS12D**

STAINLESS STEEL LH drainer code **1LFS12S**

LEB

B_Fast tap and bowl cover in stainless steel

B_FAST SINKS
standard edge built-in

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

Suggested combinations

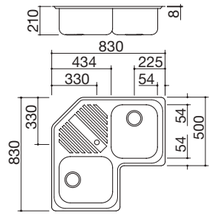
B_Fast page 376
Officina Shower page 377
Spring page 391

SEB

SEB

Accessories: 3 5 12 14 24 38

- stainless steel AISI 304
- 34x39x21h cm bowls
- equipment: 3½" basket strainer waste, perimeter overflow
- tap hole: 1 standard hole
- 90x90 cm base unit for bowls
- cut out: see website



STAINLESS STEEL code **1LFS82A**

Accessories

3 code **1CREI**

5 code **1CREIM**

11 code **1TRES**

12 code **1TRE**

14 code **1TREP**

24 code **1CI91**

38 code **1CPI**

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

B_Fast corner sink

The Spring mixer tap, thanks to the 360° rotation, is the ideal solution to enhance the functionality of the B_Fast corner sink.

B_LEVEL

B_Level sinks stand out for their functionality and versatility, with a highly recognisable design.

B_LEVEL SINKS
lowered edge built-in

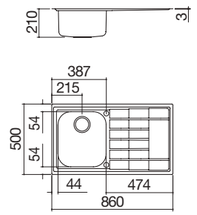
86x50 cm B_Level built-in sink
1 bowl + drainer

86x50 cm B_Level built-in sink
2 bowls

LEB

Accessories: 3 5 12 14 24

- extra-thick stainless steel AISI 304
- 34x39x21h cm bowl
- equipment: 3½" basket strainer waste, pop-up plug, overflow hole
- tap hole: 2 standard holes
- 45 cm base unit for bowl
- 84x48 cm cut out



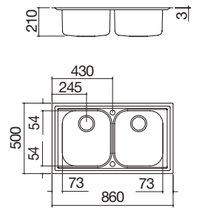
STAINLESS STEEL RH drainer code **1LLV90/1D**

STAINLESS STEEL LH drainer code **1LLV90/1S**

LEB

Accessories: 3 5 12 14 24

- extra-thick stainless steel AISI 304
- 34x39x21h cm bowls
- equipment: 3½" basket strainer waste, pop-up plug, overflow hole
- tap hole: 2 standard holes
- 90 cm base unit for bowls
- 84x48 cm cut out



STAINLESS STEEL code **1LLV90/2**

B_LEVEL SINKS
lowered edge built-in

100x50 cm B_Level built-in sink
1½ bowls + drainer

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

Suggested combinations

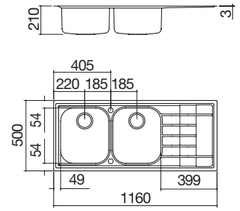
B_Level page 376
B_Fast page 376
Officina Shower page 377

LEB

LEB

Accessories: 3 5 12 14 24

- extra-thick stainless steel AISI 304
- 34x39x21h cm bowls
- equipment: 3½" basket strainer waste, pop-up plug, overflow hole
- tap hole: 2 standard holes
- 80 cm base unit for bowls
- 114x48 cm cut out



STAINLESS STEEL RH drainer code **1LLV120/2D**

STAINLESS STEEL LH drainer code **1LLV120/2S**

Accessories

3 code **1CREI**

5 code **1CREIM**

12 code **1TRE**

13 code **1TREPM**

14 code **1TREP**

16 code **1SCP**

24 code **1CI91**

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

B_Level sink
2 bowls + drainer

SELECT

Select is a complete range of sinks, available to the user in numerous shapes and sizes, characterised by the unusual texture with circular patterns. A state of the art design, for the consumer looking for exclusive details.

Suggested combinations

Select Plus page 188

Select Plus page 234

Select Two page 375
Steel page 379
Steel Shower page 379

SELECT SINKS features

1 Extra-thick steel

The Select sinks are made from extra-thick AISI 304 stainless steel which is fully recyclable, resistant to corrosion and extremely hygienic. It also does not alter over time.

2 Dotted surface

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

Wide range

Select sinks meet all space requirements, thanks to the different sized models, with one or two bowls, with or without a draining board, and they coordinate perfectly with the new hobs in the Select Plus range.

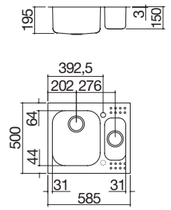
SELECT SINKS
lowered edge built-in

58.5x50 cm Select built-in sink
1½ bowls

LEB

Accessories: 3 5 12 13 14 16 24 38

- extra-thick stainless steel AISI 304
- 34x39x19.5h cm and 15x30x15h cm bowls
- equipment: 3½" basket strainer waste, overflow hole
- tap hole: 1 standard hole, 2nd hole upon request
- 60 cm base unit for bowls
- 56x48 cm cut out



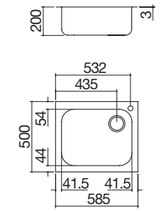
STAINLESS STEEL code **1IS6060**

58.5x50 cm Select built-in sink
1 bowl

LEB

Accessories: 11 38

- extra-thick stainless steel AISI 304
- 50x40x20h cm bowl
- equipment: 3½" basket strainer waste, overflow hole
- tap hole: 1 standard hole
- 60 cm base unit for bowl
- 56x48 cm cut out



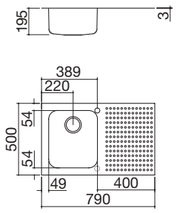
STAINLESS STEEL code **1IS6060/1**

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

LEB

Accessories: 3 5 12 14 24 38

- extra-thick stainless steel AISI 304
- 34x39x19.5h cm bowl
- equipment: 3½" basket strainer waste, overflow hole
- tap hole: 1 standard hole, 2nd hole upon request
- 45 cm base unit for bowl
- 77x48 cm cut out



STAINLESS STEEL RH draining board code **1IS8060/1D**

STAINLESS STEEL LH draining board code **1IS8060/1S**

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

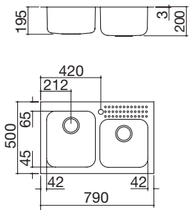
SELECT SINKS
lowered edge built-in

79x50 cm Select built-in sink
2 bowls

LEB

Accessories: 2 3 5 12 14 23 24 38

- extra-thick stainless steel AISI 304
- 34x39x19.5h cm and 33x33x20h cm bowls
- equipment: 3½" basket strainer waste, overflow hole
- tap hole: 1 standard hole
- 80 cm base unit for bowls
- 77x48 cm cut out



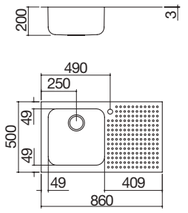
STAINLESS STEEL code **1IS8060/2**

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

LEB

Accessories: 11 38

- extra-thick stainless steel AISI 304
- 40x40x20h cm bowl
- equipment: 3½" basket strainer waste, overflow hole
- tap hole: 1 standard hole
- 60 cm base unit for bowl
- 84x48 cm cut out



STAINLESS STEEL RH draining board code **1IS9060/1D**

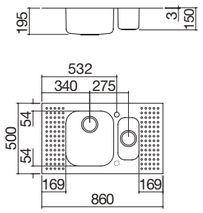
STAINLESS STEEL LH draining board code **1IS9060/1S**

86x50 cm Select built-in sink
1½ bowls + 2 side supporting surfaces

LEB

Accessories: 3 5 12 13 14 16 24 38

- extra-thick stainless steel AISI 304
- 34x39x19.5h cm and 15x30x15h cm bowls
- equipment: 3½" basket strainer waste, overflow hole
- tap hole: 1 standard hole, 2nd hole upon request
- 60 cm base unit for bowls
- 84x48 cm cut out



STAINLESS STEEL code **1IS9060**

LEB

Select Two mixer tap

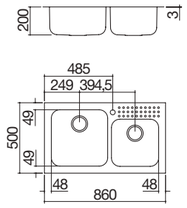
SELECT SINKS
lowered edge built-in

86x50 cm Select built-in sink
2 bowls

LEB

Accessories: 2 11 23 38

- extra-thick stainless steel AISI 304
- 40x40x20h cm and 33x33x20h cm bowls
- equipment: 3½" basket strainer waste, overflow hole
- tap hole: 1 standard hole
- 90 cm base unit for bowls
- 84x48 cm cut out



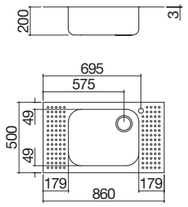
STAINLESS STEEL code **1IS9060/2**

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

LEB

Accessories: 11 38

- extra-thick stainless steel AISI 304
- 50x40x20h cm bowl
- equipment: 3½" basket strainer waste, overflow hole
- tap hole: 1 standard hole
- 60 cm base unit for bowl
- 84x48 cm cut out



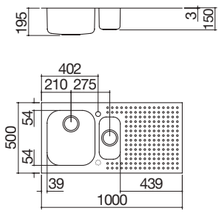
STAINLESS STEEL code **1IS9060/1**

100x50 cm Select built-in sink
1½ bowls + supporting surface

LEB

Accessories: 3 5 12 13 14 16 24 38

- extra-thick stainless steel AISI 304
- 34x39x19.5h cm and 15x30x15h cm bowls
- equipment: 3½" basket strainer waste, overflow hole
- tap hole: 1 standard hole, 2nd hole upon request
- 60 cm base unit for bowls
- 98x48 cm cut out



STAINLESS STEEL RH draining board code **1IS10060D**

STAINLESS STEEL LH draining board code **1IS10060S**

Suggested combinations

Select Plus page 188
Select Plus page 234
Select Two page 375
Steel page 379
Steel Shower page 379

LEB

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

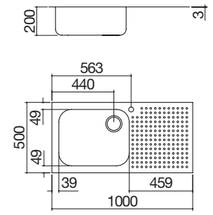
SELECT SINKS
lowered edge built-in

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

LEB

Accessories: 11 38

- extra-thick stainless steel AISI 304
- 50x40x20h cm bowl
- equipment: 3½" basket strainer waste, overflow hole
- tap hole: 1 standard hole
- 60 cm base unit for bowl
- 98x48 cm cut out



STAINLESS STEEL RH draining board code **1IS10060/1D**

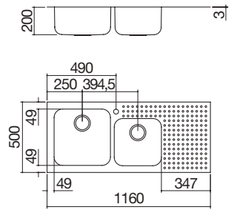
STAINLESS STEEL LH draining board code **1IS10060/1S**

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

LEB

Accessories: 2 11 23 38

- extra-thick stainless steel AISI 304
- 40x40x20h cm and 33x33x20h cm bowls
- equipment: 3½" basket strainer waste, overflow hole
- tap hole: 1 standard hole
- 90 cm base unit for bowls
- 114x48 cm cut out



STAINLESS STEEL RH draining board code **1IS12060/2D**

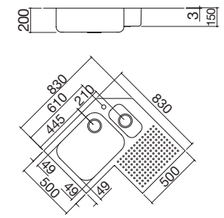
STAINLESS STEEL LH draining board code **1IS12060/2S**

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

LEB

Accessories: 11 13 16 38

- extra-thick stainless steel AISI 304
- 50x40x20h cm and 15x30x15h cm bowls
- equipment: 3½" basket strainer waste, overflow hole
- tap hole: 1 standard hole
- 90 cm base unit for bowls
- cut out: see website



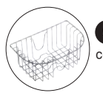
STAINLESS STEEL RH draining board code **1IS9090D**

STAINLESS STEEL LH draining board code **1IS9090S**

Accessories

2 code **1CQI**

3 code **1CREI**


5 code **1CREIM**

11 code **1TRES**

12 code **1TRE**

13 code **1TREPM**

14 code **1TREP**

16 code **1SCP**

23 code **1CI33**

24 code **1CI91**

38 code **1CPI**

TAO

The originality of the design makes Tao bowls unique: rounded lines, curvaceous and deep forms recall the fluidity of water.

Suggested combinations

Tao page 240

Fly Lab page 373
B_Open One page 375
Flat page 377

TAO SINKS
flat edge built-in and flush

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

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

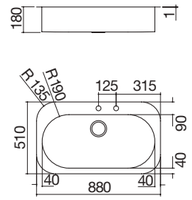
Tao curved flush and built-in sink
2 bowls

FEB

FT

FEB FT

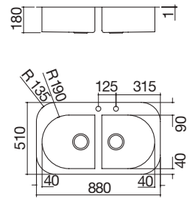
- extra-thick stainless steel AISI 304
- 80x38x18h cm bowl
- equipment: 3½" basket strainer waste, pop-up plug, overflow hole
- tap hole: 2 standard holes
- 90 cm base unit for bowl
- cut out: see website flush: see website



STAINLESS STEEL code **1LTA90**

FEB FT

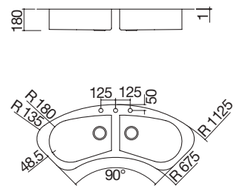
- extra-thick stainless steel AISI 304
- 37.5x38x18h cm bowls
- equipment: 3½" basket strainer waste, pop-up plug, overflow hole
- tap hole: 2 standard holes
- 90 cm base unit for bowls
- cut out: see website flush: see website



STAINLESS STEEL code **1LTA92**

FEB FT

- extra-thick stainless steel AISI 304
- 50x30x18h cm bowls
- equipment: 3½" basket strainer waste, 2 pop-up plugs, overflow hole
- tap hole: 3 standard holes
- 120 cm base unit for bowls
- cut out: see website flush: see website



STAINLESS STEEL code **1LTA120C**

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

SOUL

Soul sinks are made of B_Granite, an innovative technical material available in black and white which coordinates easily with all modern interior design choices.

Suggested combinations

Velvet page 176
Wolo page 190

Mood page 208
Space Induction page 248
Green Induction page 252
Flat Induction page 256

Soul Shower page 381
Unique One page 383
Unique Two page 383
Unique Two Shower page 383
Soul page 389

SOUL SINKS features

1 B_Granite

A technical material obtained from the union of natural granite and acrylic resin, maintaining the best qualities of the granite: high resistance to impact and the most violent thermal shock. Aesthetically speaking B_Granite preserves the appearance of the natural material but improves its performance, thanks to a special treatment that reduces the particle size. This makes it less porous, more resistant to stains, more hygienic and easier to clean.

2 Stainless steel drain cover

A practical accessory which, in addition to performing the practical function of a plug for the bowl, also significantly improves the aesthetics.

Coordinated taps

These sinks coordinate perfectly with the taps in the Soul collection, available in black and white.

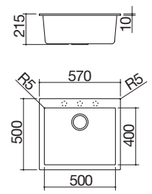
SOUL SINKS
high edge built-in

57x50 cm Soul built-in sink
1 bowl

HEBS NEW

Accessories: 8 20 25 39 40 43

- B_Granite black
- 50x40x21.5h cm bowl
- equipment: 3½" basket strainer waste, stainless steel drain cover, overflow
- tap hole: designed for 3 holes
- 60 cm base unit for bowl
- 55x48 cm cut out



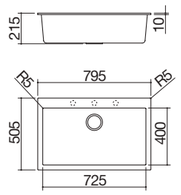
B_GRANITE BLACK code **1LSO61N**

79.5x50.5 cm Soul built-in sink
1 bowl

HEBS NEW

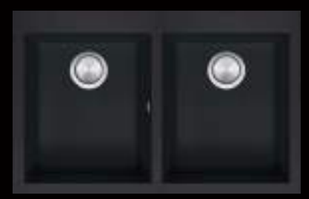
Accessories: 8 20 25 39 40 43

- B_Granite black
- 72.5x40x21.5h cm bowl
- equipment: 3½" basket strainer waste, stainless steel drain cover, overflow
- tap hole: designed for 3 holes
- 80 cm base unit for bowl
- 77x48 cm cut out



B_GRANITE BLACK code **1LSO81N**

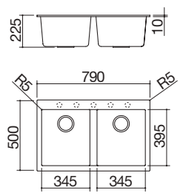
79.5x50 cm Soul built-in sink
2 bowls



HEBS NEW

Accessories: 8 20 25 39 40 43

- B_Granite black
- 34.5x39.5x22.5h cm bowls
- equipment: 3½" basket strainer waste, stainless steel drain cover, overflow
- tap hole: designed for 5 holes
- 80 cm base unit for bowls
- 77x48 cm cut out



B_GRANITE BLACK code **1LSO82N**

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

HEBS

SOUL SINKS
high edge built-in

57x50 cm Soul built-in sink
1 bowl

79.5x50.5 cm Soul built-in sink
1 bowl

79x50 cm Soul built-in sink
2 bowls

Suggested combinations

Velvet page 176
Wolo page 190

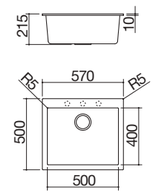
Mood page 208
Space Induction page 248
Green Induction page 252
Flat Induction page 256

Soul Shower page 381
Unique One page 383
Unique Two page 383
Unique Two Doccia page 383
Soul page 389

HEBS NEW

Accessories: 8 20 25 39 40 43

- B_Granite white
- 50x40x21.5h cm bowl
- equipment: 3½" basket strainer waste, stainless steel drain cover, overflow
- tap hole: designed for 3 holes
- 60 cm base unit for bowl
- 55x48 cm cut out

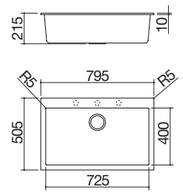


B_GRANITE WHITE code **1LSO61B**

HEBS NEW

Accessories: 8 20 25 39 40 43

- B_Granite white
- 72.5x40x21.5h cm bowl
- equipment: 3½" basket strainer waste, stainless steel drain cover, overflow
- tap hole: designed for 3 holes
- 80 cm base unit for bowl
- 77x48 cm cut out

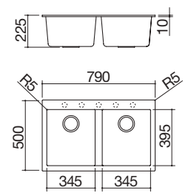


B_GRANITE WHITE code **1LSO81B**

HEBS NEW

Accessories: 8 20 25 39 40 43

- B_Granite white
- 34.5x39.5x22.5h cm bowls
- equipment: 3½" basket strainer waste, stainless steel drain cover, overflow
- tap hole: designed for 5 holes
- 80 cm base unit for bowls
- 77x48 cm cut out

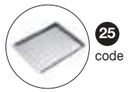


B_GRANITE WHITE code **1LSO82B**

Accessories

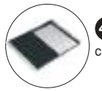
8 code **1TOF26**

20 code **1VSOF**



25 code **1CIVQ**

39 code **1CV30**



40 code **1CITN**

43 code **1TOF26N**

SQUARE BOWLS

A wide range of modular Square Bowls, available in numerous variants; each bowl can be selected according to individual taste and freely matched to all Barazza products.

BOWLS R. “15” page 340

VINTAGE BOWLS R. “15” page 344

BOWLS R. “12” page 348

BOWLS R. “0” page 352

SOUL BOWLS page 356

SQUARE BOWLS

Barazza provides a wide selection of dimensions, varied radius types and diverse installation solutions: flush, built-in and undermounted; a wide range of matching taps are also available.

SQUARE BOWLS features and installation

Round basket strainer waste

Barazza basket strainer wastes are approved by LGA, certifying 100% conformity with standard EN274. Stronger, thanks to the increased thickness of the stainless steel and plastic materials, they are equipped with a seal that ensures the water remains in the bowl, in full compliance with regulations, even if the bowl is dirty. Maximum water-tightness is guaranteed for the seals between the trap and the basket strainer waste. The screw is protected by a brass bushing in order to avoid deformation of plastic components due to thermal shock. The 3½" basket strainer waste allows the Barazza waste disposers to be used (compatibility with waste disposers made by other manufacturers is not guaranteed).

Square basket strainer waste

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

Overflow

The device is provided with all Barazza sinks and acts as a safety feature if the taps are left running by mistake. Depending on the aesthetic design of the bowl, the overflow may have slots or be on the perimeter.

Radius “15”

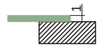
Radius “12”

Radius “0”

The bowls are available with a selection of three radius types: radius “15”, radius “12”, and radius “0”.

Flat edge built-in - (FEB)

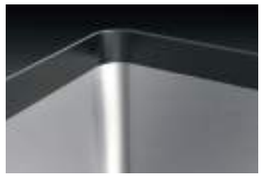
The edge is perceptible only to the touch and facilitates installation.



Flush-top (FT)

It aligns perfectly with the top, to create a never-ending surface.

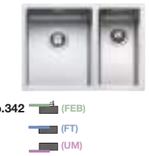
Undermounted (UM)



The sinks are elegantly installed underneath the work surface.

50x40 cm built-in square bowl with radius “15”

SQUARE BOWLS
Base unit

	30	40	45	50	60	80	90
RADIUS “15”	p.341 (FEB) (FT)	p.341 (UM)	p.341 (FEB) (FT)	p.341 (UM) p.341 (FEB) (FT)	p.341 (UM) p.342 (FEB) (FT) (UM) p.342 (FEB) (FT)	p.342 (UM)  p.342 (FEB) (FT) (UM) p.343 (FEB) (FT) p.343 (FEB) (FT)	p.343 (UM) p.343 (UM)
RADIUS “15” VINTAGE			p.345 (FEB) (FT)	p.345 (UM)	p.345 (FEB) (FT)	p.345 (UM) p.345 (FEB) (FT) p.347 (FEB) (FT)	p.345 (UM)
RADIUS “12”	p.353 (FEB) (FT) (UM)		p.353 (FEB) (FT)	p.353 (FEB) (FT) p.353 (UM)	p.349 (UM) p.349 (FEB) (FT)	p.349 (UM) p.349 (FEB) (FT) p.351 (FEB) (FT)	p.349 (UM)
RADIUS “0”					p.353 (UM) p.354 (FEB) (FT) p.354 (FEB) (FT) p.355 (FEB) (FT)	p.354 (UM) p.354 (FEB) (FT) p.355 (FEB) (FT)	p.354 (UM)
SOUL					p.358 (UM) p.359 (UM)	p.358 (UM) p.358 (UM) p.359 (UM) p.359 (UM)	

SQUARE BOWLS R. “15”

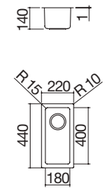
The Square Bowls with radius “15” are functional and ergonomic, which makes them easy to clean without compromising on design; they have a perimeter overflow.

SQUARE BOWLS R. “15” flat edge built-in, flush and undermounted

18x40 cm Square Bowl with radius “15”
built-in and flush, undermounted

FEB FT UM **Accessories: 17 38 54**

- extra-thick stainless steel AISI 304
- 18x40x14h cm bowl
- equipment: 3½" basket strainer waste, perimeter overflow
- base unit for bowl:
  - built-in and flush: 30
  - undermounted: 40
- 20x42 cm cut out + notch for overflow flush-top and undermounted: see website



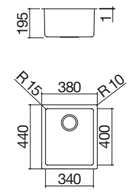
STAINLESS STEEL built-in and flush code **1X1840I**

STAINLESS STEEL undermounted code **1X1840S**

34x40 cm Square Bowl with radius “15”
built-in and flush, undermounted

FEB FT UM **Accessories: 8 17 20 25 38 39 40 43 45 54**

- extra-thick stainless steel AISI 304
- 34x40x19.5h cm bowl
- equipment: 3½" basket strainer waste, perimeter overflow
- base unit for bowl:
  - built-in and flush: 45
  - undermounted: 50
- 36x42 cm cut out + notch for overflow flush-top and undermounted: see website



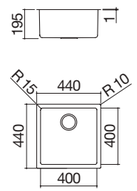
STAINLESS STEEL built-in and flush code **1X3440I**

STAINLESS STEEL undermounted code **1X3440S**

40x40 cm Square Bowl with radius “15”
built-in and flush, undermounted

FEB FT UM **Accessories: 8 17 20 25 38 39 40 43 45 54**

- extra-thick stainless steel AISI 304
- 40x40x19.5h cm bowl
- equipment: 3½" basket strainer waste, perimeter overflow
- base unit for bowl:
  - built-in and flush: 50
  - undermounted: 60
- 42x42 cm cut out + notch for overflow flush-top and undermounted: see website



STAINLESS STEEL built-in and flush code **1X4040I**

STAINLESS STEEL undermounted code **1X4040S**

Radius “15”

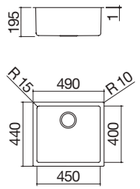
Standard equipment: fixing clips, space-saver trap with dishwasher connection, cardboard packaging.

SQUARE BOWLS R. “15” flat edge built-in, flush and undermounted

45x40 cm Square Bowl with radius “15”
built-in and flush, undermounted

FEB FT UM **Accessories:** 8 17 20 25 38 39 40 43 45 54

- extra-thick stainless steel AISI 304
- 45x40x19.5h cm bowl
- equipment: 3½" basket strainer waste, perimeter overflow
- base unit for bowl:
  - built-in and flush: 60
  - undermounted: 60
- 47x42 cm cut out + notch for overflow flush-top and undermounted: see website



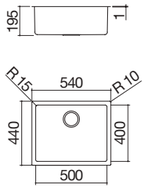
STAINLESS STEEL built-in and flush code **1X4540I**

STAINLESS STEEL undermounted code **1X4540S**

50x40 cm Square Bowl with radius “15”
built-in and flush, undermounted

FEB FT UM **Accessories:** 8 17 20 25 38 39 40 43 45 54

- extra-thick stainless steel AISI 304
- 50x40x19.5h cm bowl
- equipment: 3½" basket strainer waste, perimeter overflow
- base unit for bowl:
  - built-in and flush: 60
  - undermounted: 80
- 52x42 cm cut out + notch for overflow flush-top and undermounted: see website



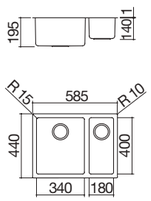
STAINLESS STEEL built-in and flush code **1X5040I**

STAINLESS STEEL undermounted code **1X5040S**

58.5x44 Double Square Bowl with radius “15”
built-in and flush, undermounted

FEB FT UM **Accessories:** 8 17 20 25 38 39 40 43 45 54

- extra-thick stainless steel AISI 304
- 34x40x19.5h cm and 18x40x14h cm bowls
- equipment: 3½" basket strainer waste, perimeter overflow
- base unit for bowl:
  - built-in and flush: 80
  - undermounted: 80
- 56.5x42 cm cut out + notch for overflow flush-top and undermounted: see website



STAINLESS STEEL built-in and flush code **1X642I**

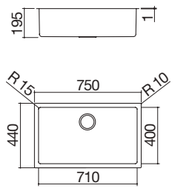
STAINLESS STEEL undermounted code **1X642S**

SQUARE BOWLS R. “15” flat edge built-in, flush and undermounted

71x40 cm Square Bowl with radius “15”
built-in and flush, undermounted

FEB FT UM **Accessories:** 8 17 20 25 38 39 40 43 45 54

- extra-thick stainless steel AISI 304
- 71x40x19.5h cm bowl
- equipment: 3½" basket strainer waste, perimeter overflow
- base unit for bowl:
  - built-in and flush: 80
  - undermounted: 90
- 73x42 cm cut out + notch for overflow flush-top and undermounted: see website



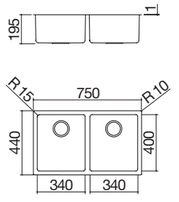
STAINLESS STEEL built-in and flush code **1X7040I**

STAINLESS STEEL undermounted code **1X7040S**

75x44 Double Square Bowl with radius “15”
built-in and flush, undermounted

FEB FT UM **Accessories:** 8 17 20 25 38 39 40 43 45 54

- extra-thick stainless steel AISI 304
- 34x40x19.5h cm bowls
- equipment: 3½" basket strainer waste, perimeter overflow
- base unit for bowl:
  - built-in and flush: 80
  - undermounted: 90
- 73x42 cm cut out + notch for overflow flush-top and undermounted: see website



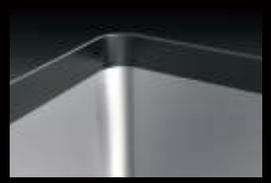
STAINLESS STEEL built-in and flush code **1X842I**

STAINLESS STEEL undermounted code **1X842S**

FEB

FT

UM



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

Double square bowl with radius “15” with Officina Shower mixer tap and Up dispenser

Vintage
Square Bowls R. “15”

All the functionality of the Square Bowls with radius “15” with a sophisticated Vintage finish, giving the material a new substance and unprecedented practicality. Easier to clean, less delicate to use, Vintage steel provides a new backdrop for work in the kitchen.

SQUARE BOWLS R. “15” VINTAGE flat edge built-in, flush and undermounted

34x40 cm Vintage Square Bowl with radius “15”
built-in and flush, undermounted

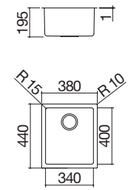
50x40 cm Vintage Square Bowl with radius “15”
built-in and flush, undermounted

71x40 cm Vintage Square Bowl with radius “15”
built-in and flush, undermounted

FEB FT UM **Accessories:** 8 17 20 25 38 39 40 43 45 54

NEW

- extra-thick stainless steel AISI 304
- 34x40x19.5h cm bowl
- equipment: 3½" basket strainer waste, perimeter overflow
- base unit for bowl:
  - built-in and flush: 45
  - undermounted: 50
- 36x42 cm cut out + notch for overflow flush-top and undermounted: see website



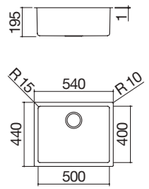
VINTAGE STAINLESS STEEL built-in and flush code **1X3440IV**

VINTAGE STAINLESS STEEL undermounted code **1X3440SV**

FEB FT UM **Accessories:** 8 17 20 25 38 39 40 43 45 54

NEW

- extra-thick stainless steel AISI 304
- 50x40x19.5h cm bowl
- equipment: 3½" basket strainer waste, perimeter overflow
- base unit for bowl:
  - built-in and flush: 60
  - undermounted: 80
- 52x42 cm cut out + notch for overflow flush-top and undermounted: see website



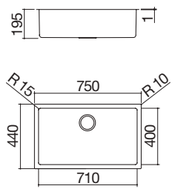
VINTAGE STAINLESS STEEL built-in and flush code **1X5040IV**

VINTAGE STAINLESS STEEL undermounted code **1X5040SV**

FEB FT UM **Accessories:** 8 17 20 25 38 39 40 43 45 54

NEW

- extra-thick stainless steel AISI 304
- 71x40x19.5h cm bowl
- equipment: 3½" basket strainer waste, perimeter overflow
- base unit for bowl:
  - built-in and flush: 80
  - undermounted: 90
- 73x42 cm cut out + notch for overflow flush-top and undermounted: see website



VINTAGE STAINLESS STEEL built-in and flush code **1X7040IV**

VINTAGE STAINLESS STEEL undermounted code **1X7040SV**

Stainless steel Vintage finish

The vintage finish is the perfect example of something ‘handmade’: unevenness, skilful craftsmanship and the certainty of owning something unique. Each and every vintage steel object is unique, cannot be replicated and is truly yours.

Kit Vintage Square Bowls R. “15”

When functionality meets design, the Square Bowls with radius “15” provide new functionalities, thanks to the practical Kit consisting of a multi-purpose Roll-Up rack – which can be rolled up after use and stored anywhere – a durable black HPL chopping board, and a black Unique Two Shower mixer tap.

KIT VINTAGE SQUARE BOWLS R. “15” flat edge built-in and flush

71x40 cm Kit Vintage Square Bowl with radius “15”
built-in and flush
1 bowl + accessories Kit and tap

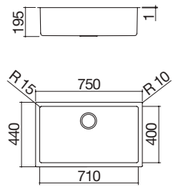
FEB

FT

FEB FT **Accessories:** 8 17 20 25 38 39 40 54

NEW

- extra-thick stainless steel AISI 304
- 71x40x19.5h cm bowl
- equipment: 3½" basket strainer waste, perimeter overflow, black HPL chopping board 1TOF26N, multi-purpose rack 1GSPA, Unique Two Shower mixer tap 1RUBUN2D
- base unit for bowl:
  - built-in and flush: 80
- 73X42 cm cut out + notch for overflow



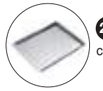
VINTAGE STAINLESS STEEL built-in and flush code **1X7040IVK**

Accessories for Square Bowls with radius “15”, radius “15” Vintage and Vintage Kit

8 code **1TOF26**

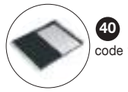
17 code **1VOF**

20 code **1VSOF**


25 code **1CIVQ**

38 code **1CPI**

39 code **1CV30**


40 code **1CITN**

43 code **1TOF26N**

45 code **1GSPA**

54 code **1SPR**

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

SQUARE BOWLS R. “12”

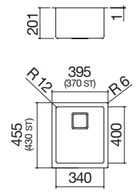
With real aesthetic value, the Square Bowls with radius “12” in the Vintage finish are available, as built-in, flush-top and undermounted installations. Equipped with the plus square basket strainer waste and perimeter overflow, they are the perfect combination of practicality and style in the kitchen.

SQUARE BOWLS R. “12” flat edge built-in, flush and undermounted

34x40 cm Square Bowl with radius “12”
built-in and flush, undermounted

FEB FT UM — Accessories: 8 17 20 25 39 40 43 45 55

- extra-thick stainless steel AISI 304
- 34x40x20h cm bowl
- equipment: 3½" plus square basket strainer waste, perimeter overflow
- base unit for bowl:
  - built-in and flush: 45
  - undermounted: 50
- 37.5x43.7 cm cut out - flush and undermounted: see website



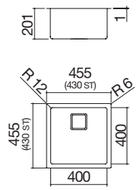
STAINLESS STEEL built-in and flush code **1QR3440IQ**

STAINLESS STEEL undermounted code **1QR3440SQ**

40x40 cm Square Bowl with radius “12”
built-in and flush, undermounted

FEB FT UM — Accessories: 8 17 20 25 39 40 43 45 55

- extra-thick stainless steel AISI 304
- 40x40x20h cm bowl
- equipment: 3½" plus square basket strainer waste, perimeter overflow
- base unit for bowl:
  - built-in and flush: 50
  - undermounted: 60
- 43.5x43.7 cm cut out - flush and undermounted: see website



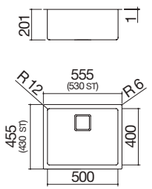
STAINLESS STEEL built-in and flush code **1QR4040IQ**

STAINLESS STEEL undermounted code **1QR4040SQ**

50x40 cm Square Bowl with radius “12”
built-in and flush, undermounted

FEB FT UM — Accessories: 8 17 20 25 39 40 43 45 55

- extra-thick stainless steel AISI 304
- 50x40x20h cm bowl
- equipment: 3½" plus square basket strainer waste, perimeter overflow
- base unit for bowl:
  - built-in and flush: 60
  - undermounted: 80
- 53.5x43.7 cm cut out flush and undermounted: see website



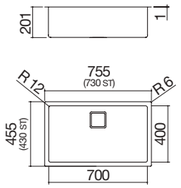
STAINLESS STEEL built-in and flush code **1QR5040IQ**

STAINLESS STEEL undermounted code **1QR5040SQ**

70x40 cm Square Bowl with radius “12”
built-in and flush, undermounted

FEB FT UM — Accessories: 8 17 20 25 39 40 43 45 55

- extra-thick stainless steel AISI 304
- 70x40x20h cm bowl
- equipment: 3½" plus square basket strainer waste with perimeter overflow
- base unit for bowl:
  - built-in and flush: 80
  - undermounted: 90
- 73.5x43.7 cm cut out - flush and undermounted: see website



STAINLESS STEEL built-in and flush code **1QR7040IQ**

STAINLESS STEEL undermounted code **1QR7040SQ**

Square Bowls Radius “12” Kit

Once again, the design is complete with functionality, thanks to a special Kit which includes a Roll-Up multi-purpose rack, a black HPL chopping board and a mixer tap with remote control and pull-out spray head in stainless steel AISI 316, making it even more resistant to corrosion.

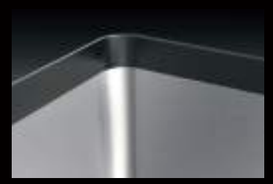
SQUARE BOWLS R. “12” KIT flat edge built-in and flush

70x40 cm Square Bowl with radius “12”
built-in and flush 1 bowl + accessories Kit and tap

FEB

FT

UM



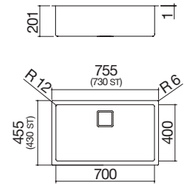
Radius “12”

FEB FT

Accessories: 8 17 20 25 39 40 55

NEW

- extra-thick stainless steel AISI 304
- 70x40x20h cm bowl
- equipment: 3½" plus square basket strainer waste, perimeter overflow, black HPL chopping board 1TOF26N, multi-purpose Roll-Up rack 1GSPA, Kit Top mixer tap with remote control and pull-out spray head 1RUBMRKT
- base unit for bowl:
  - built-in and flush: 80
- 73.5x43.7 cm cut out



STAINLESS STEEL built-in and flush code **1QR7040IQK**

Accessories for square bowls with radius “12” and Kit

8 code **1TOF26**

17 code **1VOF**

20 code **1VSOF**

25 code **1CIVQ**

39 code **1CV30**

40 code **1CITN**

43 code **1TOF26N**

45 code **1GSPA**

55 code **1SPQ**

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

Kit Top mixer tap with black HPL chopping board and multi-purpose Roll-Up rack

SQUARE BOWLS R. “0”

The square bowls with radius “0” are sophisticated and elegant, with a pure, minimalist design.

SQUARE BOWLS R. “0” flat edge built-in, flush and undermounted

17x40 cm Square Bowl with radius “0”
built-in and flush, undermounted

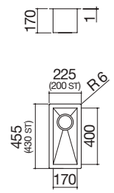
34x40 cm Square Bowl with radius “0”
built-in and flush, undermounted

40x40 cm Square Bowl with radius “0”
built-in and flush, undermounted

Radius “0”

FEB FT UM — **Accessories:** 17 56

- extra-thick stainless steel AISI 304
- 17x40x17h cm bowl
- equipment: 3½" basket strainer waste, overflow hole
- base unit for bowl:
  - built-in and flush: 30
  - undermounted: 30
- 20.5x43.7 cm cut out - flush and undermounted: see website

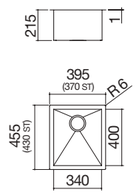


STAINLESS STEEL built-in and flush code **1Q1740I**

STAINLESS STEEL undermounted code **1Q1740S**

FEB FT UM — **Accessories:** 8 17 20 25 39 40 43 45 56

- extra-thick stainless steel AISI 304
- 34x40x21.5h cm bowl
- equipment: 3½" basket strainer waste, overflow hole
- base unit for bowl:
  - built-in and flush: 45
  - undermounted: 50
- 37.5x43.7 cm cut out - flush and undermounted: see website

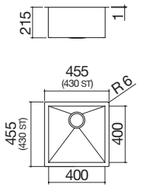


STAINLESS STEEL built-in and flush code **1Q3440I**

STAINLESS STEEL undermounted code **1Q3440S**

FEB FT UM — **Accessories:** 8 17 20 25 39 40 43 45 56

- extra-thick stainless steel AISI 304
- 40x40x21.5h cm bowl
- equipment: 3½" basket strainer waste, overflow hole
- base unit for bowl:
  - built-in and flush: 50
  - undermounted: 60
- 43.5x43.7 cm cut out - flush and undermounted: see website



STAINLESS STEEL built-in and flush code **1Q4040I**

STAINLESS STEEL undermounted code **1Q4040S**

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

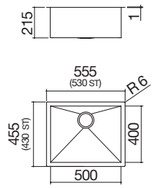
SQUARE BOWLS R. “0” flat edge built-in, flush and undermounted

50x40 cm Square Bowl with radius “0”
built-in and flush, undermounted

FEB FT UM

Accessories: 8 17 20 25 39 40 43 45 56

- extra-thick stainless steel AISI 304
- 50x40x21.5h cm bowl
- equipment: 3½" basket strainer waste, overflow hole
- base unit for bowl:
  - built-in and flush: 60
  - undermounted: 80
- 53.5x43.7 cm cut out flush and undermounted: see website



STAINLESS STEEL built-in and flush code **1Q5040I**

STAINLESS STEEL undermounted code **1Q5040S**

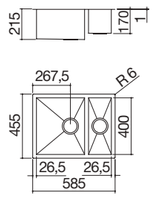
58.5x45.5 cm Double Square Bowl with radius “0”
built-in and flush

FEB FT

Accessories: 8 17 20 25 39 40 43 45 56

- extra-thick stainless steel AISI 304
- 34x40x21.5h cm and 16x40x17h cm bowls
- equipment: 3½" basket strainer waste, overflow hole
- base unit for bowl:
  - built-in and flush: 60
- 56.5x43.5 cm cut out - flush: see website

- reversible sink



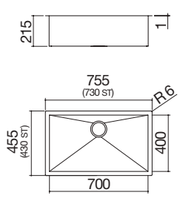
STAINLESS STEEL code **1Q642I**

70x40 cm Square Bowl with radius “0”
built-in and flush, undermounted

FEB FT UM

Accessories: 8 17 20 25 39 40 43 45 56

- extra-thick stainless steel AISI 304
- 70x40x21.5h cm bowl
- equipment: 3½" basket strainer waste, overflow hole
- base unit for bowl:
  - built-in and flush: 80
  - undermounted: 90
- 73.5x43.7 cm cut out - flush and undermounted: see website



STAINLESS STEEL built-in and flush code **1Q7040I**

STAINLESS STEEL undermounted code **1Q7040S**

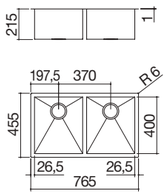
SQUARE BOWLS R. “0” flat edge built-in, flush and undermounted

76.5x45.5 cm Double Square Bowl with radius “0”
built-in and flush

FEB FT

Accessories: 8 17 20 25 39 40 43 45 56

- extra-thick stainless steel AISI 304
- 34x40x21.5h cm bowls
- equipment: 3½" basket strainer waste, overflow hole
- base unit for bowl:
  - built-in and flush: 80
- 74.5x43.7 cm cut out
- flush-top: see website



STAINLESS STEEL code **1Q842I**

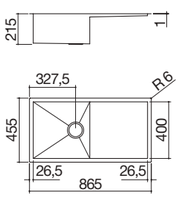
86.5x45.5 Square Bowl with radius “0” with drainer
built-in and flush

FEB FT

Accessories: 8 17 20 25 39 40 43 45 56

- extra-thick stainless steel AISI 304
- 40x40x21.5h cm bowl
- equipment: 3½" basket strainer waste, overflow hole
- base unit for bowl:
  - built-in and flush: 60
- 84.5x43.5 cm cut out
- flush-top: see website

- reversible sink

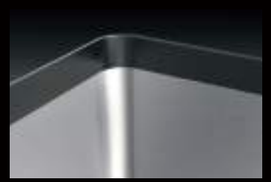


STAINLESS STEEL code **1LOF94**

FEB

FT

UM



Accessories

8 code **1TOF26**

17 code **1VOF**

20 code **1VSOF**

25 code **1CIVQ**

39 code **1CV30**

40 code **1CITN**

43 code **1TOF26N**

45 code **1GSPA**

56 code **1SPF**

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

SOUL
SQUARE BOWLS

The Soul Square Bowls are made of B_Granite, an innovative technical material available in black and white which coordinate easily with all modern interior design choices.

Suggested combinations

Velvet page 176

Mood page 208
B_Free page 226

B_Free One page 376
Telescopic B_Free page 385
B_Free Kit page 387
Glass page 390
Spring page 391

SOUL SQUARE BOWLS features

1 B_Granite

A technical material obtained from the union of natural granite and acrylic resin, maintaining the best qualities of the granite: high resistance to impact and the most violent thermal shocks. Aesthetically speaking B_Granite preserves the appearance of the natural material but improves its performance, thanks to a special treatment that reduces the particle size. This makes it less porous, more resistant to stains, more hygienic and easier to clean.

2 Stainless steel drain cover

A useful accessory which, in addition to performing the practical function of a plug for the bowl, also significantly improves the aesthetics.

Coordinated taps

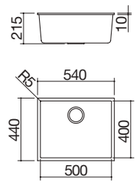
These sinks coordinate perfectly with the taps in the Soul collection, available in black and white.

SOUL SQUARE BOWLS
B_Granite black undermounted

50x40 cm Soul Square Bowl
undermounted

UM NEW **Accessories:** 8 17 20 25 39 40 43

- 50x40x21.5h cm bowl
- equipment: 3½" basket strainer waste, stainless steel drain cover, overflow
- 60 cm base unit for bowl undermounted: see website

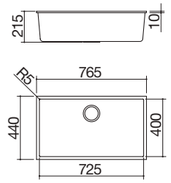


B_GRANITE BLACK code **1QSO61NS**

72.5x40 cm Soul Square Bowl
undermounted

UM NEW **Accessories:** 8 17 20 25 39 40 43

- 72.5x40x21.5h cm bowl
- equipment: 3½" basket strainer waste, stainless steel drain cover, overflow
- 80 cm base unit for bowl undermounted: see website

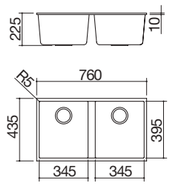


B_GRANITE BLACK code **1QSO81NS**

72x39.5 cm Soul Double Square Bowl
undermounted

UM NEW **Accessories:** 8 17 20 25 39 40 43

- 34.5x39.5x22.5h cm bowls
- equipment: 3½" basket strainer waste, stainless steel drain cover, overflow
- 80 cm base unit for bowls undermounted: see website



B_GRANITE BLACK code **1QSO82NS**

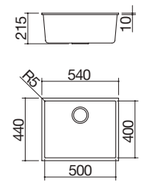
Standard equipment: fixing clips, space-saver trap with dishwasher connection, cardboard packaging.

SOUL SQUARE BOWLS
B_Granite white undermounted

50x40 cm Soul Square Bowl
undermounted

UM NEW **Accessories:** 8 17 20 25 39 40 43

- 50x40x21.5h cm bowl
- equipment: 3½" basket strainer waste, stainless steel drain cover, overflow
- 60 cm base unit for bowl undermounted: see website

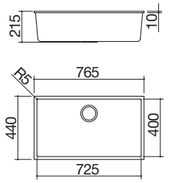


B_GRANITE WHITE code **1QSO61BS**

72.5x40 cm Soul Square Bowl
undermounted

UM NEW **Accessories:** 8 17 20 25 39 40 43

- 72.5x40x21.5h cm bowl
- equipment: 3½" basket strainer waste, stainless steel drain cover, overflow
- 80 cm base unit for bowl undermounted: see website

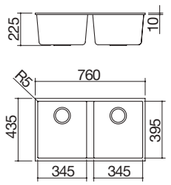


B_GRANITE WHITE code **1QSO81BS**

72x39.5 cm Soul Double Square Bowl
undermounted

UM NEW **Accessories:** 8 17 20 25 39 40 43

- 34.5x39.5x22.5h cm bowls
- equipment: 3½" basket strainer waste, stainless steel drain cover, overflow
- 80 cm base unit for bowls undermounted: see website



B_GRANITE WHITE code **1QSO82BS**

Accessories

8 code **1TOF26**

17 code **1VOF**

20 code **1VSOF**

25 code **1CIVQ**

39 code **1CV30**

40 code **1CITN**

43 code **1TOF26N**

ACCESSORISED CHANNELS ELEGANT SYNERGIES

There is room for everything you need, and it is right next to you. The accessorised channels are designed to boost the efficiency and practicality of the work surface, ensuring that everything has its place, and optimising the way you move around the washing and cooking area.

ACCESSORISED CHANNELS elements

Socket holder

A technological solution which allows you to add electrical sockets wherever they might be needed. The practical 180° rotation system means that the sockets can be concealed beneath the elegant stainless steel cover.

Chopping board holders with chopping boards

It holds a set of three black HPL chopping boards. HPL is a highly resistant material and its properties do not alter over time.
Two chopping boards can be easily joined together to create a work surface which is even bigger, more functional and more versatile.

Knife holder

Knife holder in black HPL with twelve knives, ensuring your kitchen knives are always to hand when preparing food, and have a handy place to drip-dry.

Draining rack

Elegant stainless steel draining rack, extremely useful for storage or leaving washed dishes to drain quickly.

1 Glass drainer

A useful shelf for storing glasses and small utensils to be used during cooking or to drain them after washing them. Available as a 1-unit or ½-unit element.

2 Bottle holders

Multifunctional element which can be prearranged to comfortably accommodate bottles, as well as large spoons, cutlery or herbs.

3 Colander

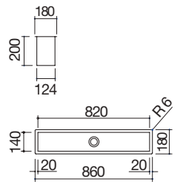
A practical colander that makes the accessorised channel flexible to use, providing a hand surface for the things you need near the sink or hob, such as sponges, detergents, spices, cutlery, ladles or glasses.

ACCESSORISED CHANNELS
flat edge built-in, and flush

90 cm built-in and flush channel

- extra-thick stainless steel AISI 304
- bowl with 2" basket strainer waste
- designed to accommodate 3 modules
- 90 cm base unit
- 84x16 cm cut out;
  flush: see website

FEB FT

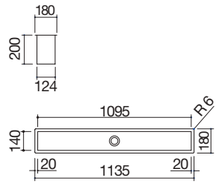


STAINLESS STEEL code **1CI90**

120 cm built-in and flush channel

- extra-thick stainless steel AISI 304
- bowl with 2" basket strainer waste
- designed to accommodate 4 modules
- 120 cm base unit
- 111.5x16 cm cut out;
  flush: see website

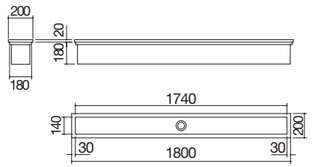
FEB FT



STAINLESS STEEL code **1CI120**

180 cm built-in channel

- extra-thick stainless steel AISI 304
- bowl with 2" basket strainer waste
- designed to accommodate 6 modules
- supports for fixing to the wall
- 10x13.8 cm mobile tray supplied
- 178x18 cm cut out;
  178x19 cm wall



STAINLESS STEEL code **1CIA180**

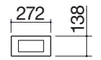
FEB

FT

Standard equipment: fixing clips, 2" plug, cardboard packaging.

ACCESSORISED CHANNELS
modular elements

Rotating power socket holder



- cover in extra-thick stainless steel AISI 304
- 2 Schuko sockets
- 1 USB socket for the connection of electronic devices
- cover with 180° rotation system

The socket holder must be positioned:
at the ends of the 90 cm and 120 cm channels;
at the ends or in the middle of the 180 cm channel

1 module element

STAINLESS STEEL code **1CPP**

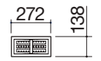
Chopping board holders with chopping boards

- extra-thick stainless steel AISI 304
- 3 black HPL chopping boards
- chopping boards with magnetic affixing system

1 module element

STAINLESS STEEL/BLACK code **1CPT**

Draining rack



- extra-thick stainless steel AISI 304
- designed to accommodate 3 deep or flat plates

1 module element

STAINLESS STEEL code **1CSP**

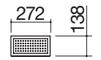
Knife holder

- Black HPL
- designed to accommodate 12 knives

1 module element

BLACK code **1CPC**

Colander



- extra-thick stainless steel AISI 304

1 module element

STAINLESS STEEL code **1CVS**

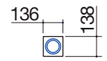
Large glass drainer

- extra-thick stainless steel AISI 304

1 module element

STAINLESS STEEL code **1CRG**

Bottle holder

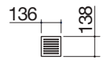


- tray in black HPL
- holder in stainless steel AISI 304

½ module element

STAINLESS STEEL/BLACK code **1CPB**

Small glass drainer



- extra-thick stainless steel AISI 304

½ module element

STAINLESS STEEL code **1CRP**

ACCESSORISED CHANNELS
compositions

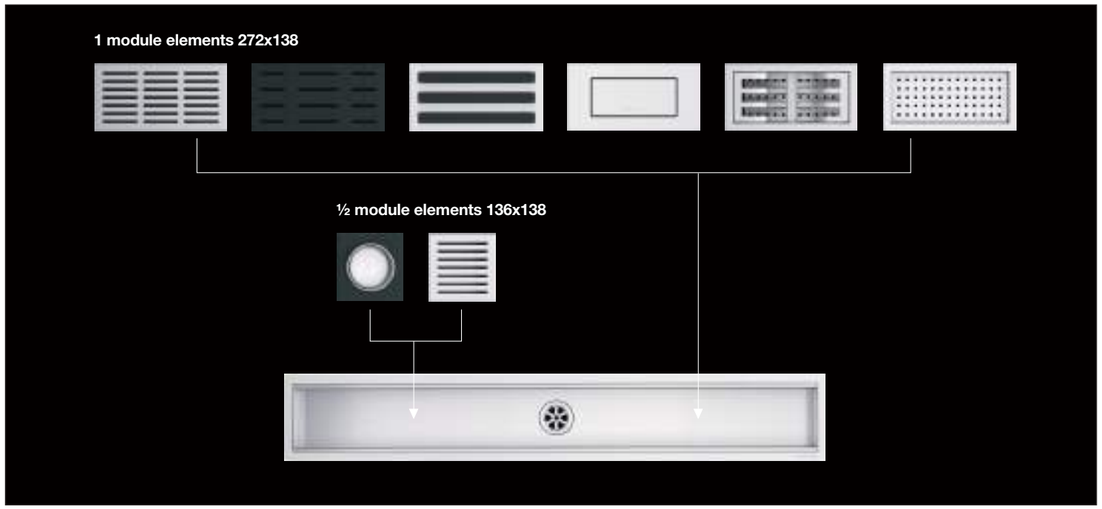
The composition system is based on 3 types of accessorised channel, designed to accommodate 3 modules (90 cm channel), 4 modules (120 cm channel), or 6 modules (180 cm channel). Six 1 module elements (272x138 mm) and two ½ module elements (136x138 mm) are available.

Compositional freedom

The elements can be selected and positioned as required.

Functionality and rationality

Specific solutions can be created for the washing area and cooking area, as well for mixed solutions, according to your needs.



Examples of an accessorised channel

- 90 cm built-in and flush channel with three 1 module elements.

- 90 cm built-in and flush channel with two 1 module elements and two ½ module elements.

- 120 cm built-in and flush channel with four 1 module elements.

- 120 cm built-in and flush channel with three 1 module elements and two ½ module elements.

- 180 cm drop-in channel with six 1 module elements plus mobile tray.

- 180 cm drop-in channel with four 1 module elements and four ½ module elements plus mobile tray.

ACCESSORISED CHANNELS
materials

The elements that make up the Barazza accessorised channels are made with two types of materials:

- satin-finished stainless steel AISI 304 with a high chromium and nickel content, fully recyclable, hygienic, free from toxic emissions and unalterable over time, as it is resistant to corrosion.
- black HPL, particularly hygienic and extremely resistant to scratches, knocks, abrasions, chemical agents and heat.

Both are robust, elegant, durable and create strong visual contrasts. The combination of these materials which differ so greatly from one another allows you to create elegant black / steel compositions, as well as all-steel solutions, according to the surrounding environment and the tastes of those spending time in the kitchen.

TAPS AND ACCESSORIES

The Taps and Accessories collection is practical and versatile with a sophisticated and contemporary style. It is made up of elements that coordinate with any type of oven, hob, hood, bowl and sink. The collection uses materials that guarantee long life and are practical to use.

SINGLE LEVER
page 370

DISPENSER
page 392

COOKER HOOD ACCESSORIES page 405

REMOTE CONTROL AND TELESCOPIC page 384

FOOD WASTE DISPOSERS
page 394

OVEN ACCESSORIES
page 406

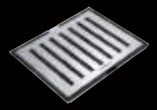
3 WAYS
page 390

POWER SOCKET HOLDER
page 396

HOB ACCESSORIES
page 407

LARGE SPRAY HEADS
page 391

SINK ACCESSORIES
page 400



CLEANING PRODUCTS
page 408

SINGLE LEVER MIXER TAPS

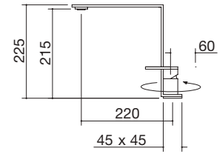
The vast range of Single Lever Taps has been designed for a practical, functional kitchen, with a modern feel. The range includes a wide selection of mixer taps all with the innovative Barazza style, made in stainless steel and available in different finishes and colours.

MIXER TAPS
Single lever

Mood One mixer tap

NEW

- stainless steel AISI 316
- cartridge: ceramic discs
- tap rotation: 360°
- tap base: 45x45 mm
- tap hole: Ø 35 mm

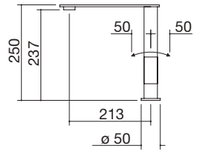


AISI 316 STAINLESS STEEL WITH SATIN FINISH code **1RUBMD1**

Mood Two mixer tap

NEW

- stainless steel AISI 316
- cartridge: ceramic discs
- tap rotation: 360°
- tap base: Ø 50 mm
- tap hole: Ø 35 mm



AISI 316 STAINLESS STEEL WITH SATIN FINISH code **1RUBMD2**

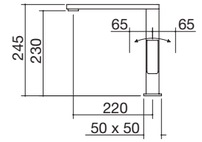
Mood One mixer tap

Mood Two mixer tap

MIXER TAPS
Single lever

Lab In mixer tap

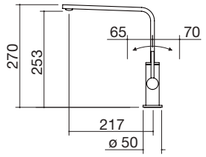
- cartridge: ceramic discs
- tap rotation: 360°
- tap base: 50x50 mm
- tap hole: ø 35 mm



SATIN STAINLESS STEEL FINISH code **1RUBMLBI**
CHROME STAINLESS STEEL FINISH code **1RUBMLBIC**

Fly Lab mixer tap

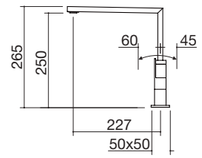
- cartridge: ceramic discs
- tap rotation: 360°
- tap base: ø 50 mm
- tap hole: ø 35 mm



SATIN STAINLESS STEEL FINISH code **1RUBMFYL**

Lab4 mixer tap

- cartridge: ceramic discs
- tap rotation: 360°
- tap base: 50x50 mm
- tap hole: ø 35 mm



SATIN STAINLESS STEEL FINISH code **1RUBMLB4**
CHROME STAINLESS STEEL FINISH code **1RUBMLB4C**

Fly Lab mixer tap

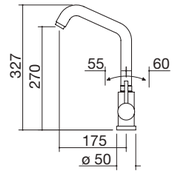
Lab4 mixer tap

MIXER TAPS
Single lever

Select Two mixer tap

NEW

- cartridge: ceramic discs
- tap rotation: 360°
- tap base: ø 50 mm
- tap hole: ø 35 mm

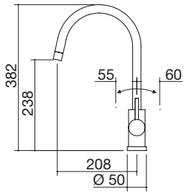


SATIN STAINLESS STEEL FINISH code **1RUBMS2**

B_Open One mixer tap

NEW

- cartridge: ceramic discs
- tap rotation: 360°
- tap base: ø 50 mm
- tap hole: ø 35 mm



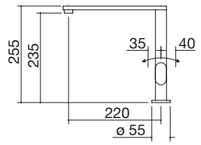
SATIN STAINLESS STEEL FINISH code **1RUBMBO1**

Select Two mixer tap

MIXER TAPS
Single lever

B_Free One mixer tap

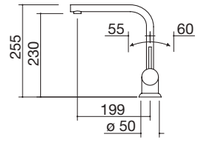
- cartridge: ceramic discs
- tap rotation: 360°
- tap base: ø 55 mm
- tap hole: ø 35 mm



SATIN STAINLESS STEEL FINISH code **1RUBMBF1**
CHROME STAINLESS STEEL FINISH code **1RUBMBF1C**

B_Fast mixer tap

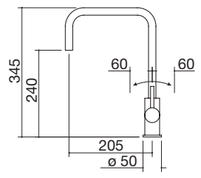
- cartridge: ceramic discs
- tap rotation: 360°
- tap base: ø 50 mm
- tap hole: ø 35 mm



CHROME STAINLESS STEEL FINISH code **1RUBMFSC**

B_Level mixer tap

- cartridge: ceramic discs
- tap rotation: 360°
- tap base: ø 50 mm
- tap hole: ø 35 mm

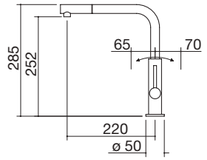


SATIN STAINLESS STEEL FINISH code **1RUBMBLI**
CHROME STAINLESS STEEL FINISH code **1RUBMBLC**

MIXER TAPS
Single lever

Officina Shower mixer tap
with pull-out spray head

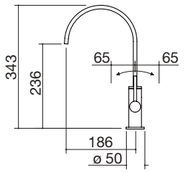
- pull-out spray head
- cartridge: ceramic discs
- tap rotation: 360°
- tap base: ø 50 mm
- tap hole: ø 35 mm



SATIN STAINLESS STEEL FINISH code **1RUBMOF1**
CHROME STAINLESS STEEL FINISH code **1RUBMOF1C**

Flat mixer tap

- cartridge: ceramic discs
- tap rotation: 360°
- tap base: ø 50 mm
- tap hole: ø 35 mm



CHROME STAINLESS STEEL FINISH code **1RUBMFTC**

B_Free One mixer tap

B_Fast mixer tap

B_Level mixer tap

Officina Shower mixer tap

Flat mixer tap

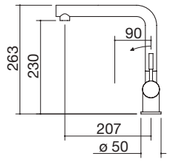
The exceptional resistance to corrosion and the high level of hygiene provided by AISI 304 stainless steel combine with the satin and vintage finishes for an unprecedented effect. The result is a tap of great aesthetic value as well as being extremely practical, both to use and to clean. Also available in the version with the pull-out spray head which increases its functional qualities.

MIXER TAPS
Single lever

Steel mixer tap

NEW

- stainless steel AISI 304
- cartridge: ceramic discs
- tap rotation: 360°
- tap base: ø 50 mm
- tap hole: ø 35 mm

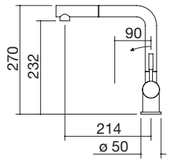


AISI 316 STAINLESS STEEL WITH SATIN FINISH code **1RUBMST**

Steel Shower mixer tap
with pull-out spray head

NEW

- pull-out spray head
- stainless steel AISI 304
- cartridge: ceramic discs
- tap rotation: 180°
- tap base: ø 50 mm
- tap hole: ø 35 mm



AISI 316 STAINLESS STEEL WITH SATIN FINISH code **1RUBMSTD**

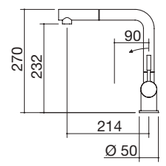
Steel Shower mixer tap

MIXER TAPS
Single lever

Steel Shower Vintage mixer tap
with pull-out spray head

NEW

- pull-out spray head
- Vintage stainless steel AISI 304
- cartridge: ceramic discs
- tap rotation: 180°
- tap base: ø 50 mm
- tap hole: ø 35 mm



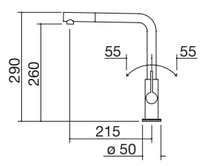
AISI 304 STAINLESS STEEL WITH VINTAGE FINISH code **1RUBMSTDV**

MIXER TAPS
Single lever

Soul Shower mixer tap
with pull-out spray head

NEW

- pull-out spray head
- cartridge: ceramic discs
- tap rotation: 360°
- tap base: ø 50 mm
- tap hole: ø 35 mm

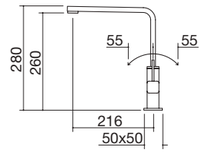


WHITE code **1RUBSODB**

MIXER TAPS
Single lever

Unique One mixer tap

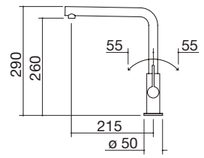
- cartridge: ceramic discs
- tap rotation: 360°
- tap base: 50x50 mm
- tap hole: ø 35 mm



BLACK code **1RUBUN1**

Unique Two mixer tap

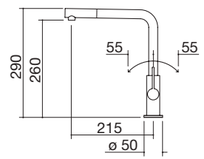
- cartridge: ceramic discs
- tap rotation: 360°
- tap base: ø 50 mm
- tap hole: ø 35 mm



BLACK code **1RUBUN2**

Unique Two Shower mixer tap
with pull-out spray head

- pull-out spray head
- cartridge: ceramic discs
- tap rotation: 360°
- tap base: ø 50 mm
- tap hole: ø 35 mm



BLACK code **1RUBUN2D**

Unique Two Shower mixer tap

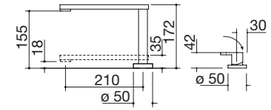
TELESCOPIC REMOTE CONTROL TAPS

Barazza taps, fully telescopic and which can be rotated 360 degrees, represent the new frontier of practicality in the kitchen. They work just like traditional taps but when required, they can be lowered, providing new work spaces and rediscovered clean lines.

MIXER TAPS
with telescopic remote control

B_Free Telescopic mixer tap

- cartridge: ceramic discs
- tap rotation: 360°
- minimum height: 42 mm
- tap base: ø 50 mm
- control base: ø 50 mm
- tap hole: ø 35 mm
- control hole: ø 35 mm

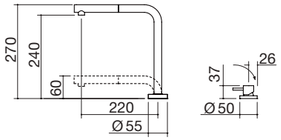


SATIN STAINLESS STEEL FINISH code **1RUBMBFA**

B_Open One Telescopic mixer tap
with pull-out spray head

NEW

- pull-out spray head
- cartridge: ceramic discs
- tap rotation: 360°
- tap base: ø 55 mm
- control base: ø 50 mm
- tap hole: ø 35 mm
- control hole: ø 35 mm



SATIN STAINLESS STEEL FINISH code **1RUBMBOA**

B_Free Telescopic mixer tap

PULL-OUT SPRAY HEAD REMOTE CONTROL TAPS

Thanks to the original and minimalist design, the taps with remote control and pull-out spray head combine purely aesthetic qualities with the highest levels of functionality. Their specific nature means that cleaning and food preparation can be carried out well beyond the normal possibilities of traditional taps.

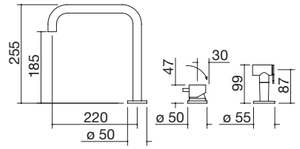
MIXER TAPS with remote control

Kit Top mixer tap
with remote control and pull-out spray head

B_Free Kit mixer tap
with remote control and pull-out spray head

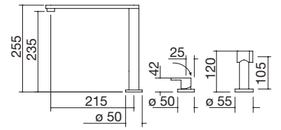
NEW

- stainless steel AISI 316
- cartridge: ceramic discs
- tap rotation: 360°
- tap base: ø 50 mm
- control base: ø 50 mm
- spray head base: ø 55 mm
- tap hole: ø 35 mm
- control hole: ø 35 mm
- spray head hole: ø 35 mm



SATIN FINISH STAINLESS STEEL AISI 316 code **1RUBMRKT**

- cartridge: ceramic discs
- tap rotation: 360°
- tap base: ø 50 mm
- control base: ø 50 mm
- spray head base: ø 55 mm
- tap hole: ø 35 mm
- control hole: ø 35 mm
- spray head hole: ø 35 mm



SATIN STAINLESS STEEL FINISH code **1RUBMBFRK**

B_Free Kit mixer tap

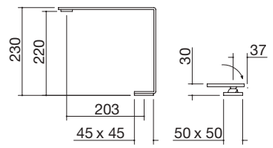
REMOTE CONTROL
TAPS

MIXER TAPS
with remote control

Mood Top mixer tap
with remote control

NEW

- stainless steel AISI 316
- cartridge: ceramic discs
- tap rotation: 360°
- tap base: 45x45 mm
- control base: 50x50 mm
- tap hole: Ø 35 mm
- control hole: ø 35 mm



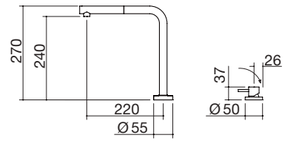
AISI 316 STAINLESS STEEL WITH SATIN FINISH code **1RUBMDT**

MIXER TAPS
with remote control

Soul mixer tap
with remote control and pull-out spray head

NEW

- pull-out spray head
- cartridge: ceramic discs
- tap rotation: 360°
- tap base: ø 55 mm
- control base: ø 50 mm
- tap hole: ø 35 mm
- control hole: ø 35 mm

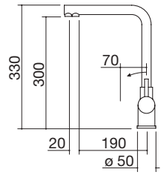


BLACK code **1RUBSORN**

MIXER TAPS
3 ways

3 way Glass mixer tap

- stainless steel AISI 316
- cartridge: ceramic discs
- tap rotation: 360°
- tap base: ø 50 mm
- tap hole: ø 35 mm



AISI 316 STAINLESS STEEL WITH SATIN FINISH code **1RUBMGL**

Accessories

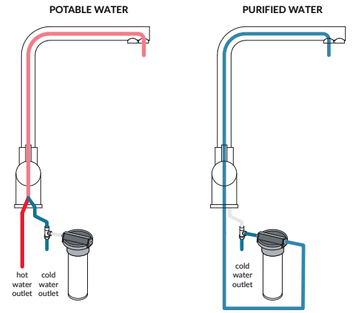
Filter (including cartridge and timer)	code **1FGL**
Spare cartridge (including time for filter code 1FGL)	code **1CGL**

3 way Glass mixer tap

"Glass" is made entirely of AISI 316 stainless steel, combining two functions in one: delivery of purified water and ordinary water from the mains. It let you use filtered, purified water only when necessary. It is 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 considerably reduces the use of plastic, does not waste water and let you make savings in total safety.

It is practical, unobtrusive and beautifully integrated. No special installation is required. All the technology is enclosed in a cartridge which can be replaced quickly, easily and without any tools or the intervention of a specialist technician. Each cartridge delivers 3000 litres of pure water. The timer supplied with each cartridge notifies you when the cartridge needs to be replaced.

The two types of water are kept apart so that the purified water always remains separate.

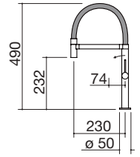


3 way Glass mixer tap

MIXER TAPS
large spray head

Flexi mixer tap

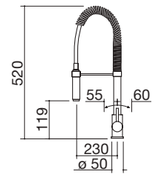
- cartridge: ceramic discs
- tap rotation: 360°
- tap base: ø 50 mm
- tap hole: ø 35 mm



SATIN STAINLESS STEEL FINISH code **1RUBMFX**

Spring mixer tap

- double delivery spray head
- cartridge: ceramic discs
- tap rotation: 360°
- tap base: ø 50 mm
- tap hole: ø 35 mm



CHROME STAINLESS STEEL FINISH code **1RUBMSGC**

Flexi mixer tap

Spring mixer tap

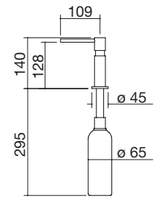
DISPENSER

All the convenience of having soap or detergent to hand, without having bottles around the edge of the sink. An aesthetic advantage that also becomes practical when the dispenser, which is available in 2 sizes, frees up space on the work surface, making it cleaner and more functional.

DISPENSER

Up dispenser

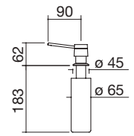
- built-in dispenser with liquid soap holder, filled from the top, with a capacity of 0.5 l
- container dimensions: ø 65x200 h mm
- dispenser base: ø 45 mm
- dispenser hole: ø 35 mm
- can be installed on a top with a thickness less than or equal to 65 mm



SATIN STAINLESS STEEL FINISH code **1DSU**

Compact dispenser

- built-in dispenser with liquid soap holder, filled from the top, with a capacity of 0.3 l
- container dimensions: ø 55x170 h mm
- dispenser base: ø 45 mm
- dispenser hole: ø 35 mm
- can be installed on a top with a thickness less than or equal to 25 mm



CHROME STAINLESS STEEL FINISH code **1DSC**

Up dispenser

Compact dispenser

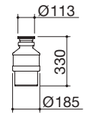
FOOD WASTE DISPOSERS

Available for all Barazza sinks and bowls, they allow you to dispose of fruit, vegetables, fish bones, small bones, pasta, egg shells, nuts, etc. They reduce the amount of waste to be sent for disposal by up to 50%, bringing significant savings to waste disposal costs and making a concrete contribution to care for the environment.

FOOD WASTE DISPOSERS

Food waste disposer

- stainless steel shredder components
- shredding chamber and drain in anti-corrosive material
- stainless steel basket
- single shredding system, standard engine
- powered continuously
- 200-240V 50/60Hz engine
- sound insulation
- energy rating 1
- engine with permanent lubricant
- manual reset/protection against overload
- plastic pneumatic starter provided
- power: 1/2 HP, 370 W
- control hole: ø 35 mm

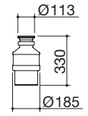


for all sinks and square bowls with 3½" basket strainer waste

code **1DSEC2**

Plus food waste disposer

- stainless steel shredder components
- shredding chamber and drain in anti-corrosive material
- stainless steel basket
- double shredding system, enhanced engine
- powered continuously
- 200-240V 50/60Hz engine
- sound insulation
- energy rating 1
- engine with permanent lubricant
- manual reset/protection against overload
- plastic pneumatic starter provided
- power: 3/4 HP, 600 W
- control hole: ø 35 mm



for all sinks and square bowls with 3½" basket strainer waste

code **1DSEC1**

Accessories

Radio controlled start device

code **1ADRC**

Adapter compatible with waste disposers 1DSEC2 and 1DSEC1 for sinks with square plus basket strainer waste

code **1APQI**

Adapter compatible with waste disposers 1DSEC2 and 1DSEC1 for sinks and Soul bowls

code **1ADS**

POWER SOCKET HOLDER

Barazza offers technological solutions of a high aesthetic and functional level that let you power the hobs without forgetting the necessary cleaning. Built-in or flush-top, they close or lower into the work surface as required, making the kitchen tidy, bringing a minimalist feel and freeing up all the available space.

EXTRACTABLE POWER SOCKET HOLDER features

Round extractable power socket tower

The round extractable power socket tower can be used when required and, when no longer required, goes back down flush into the worktop, to leave the space free.

Square extractable power socket tower

The top power socket holder is a high-tech solution that let you power your kitchen worktops, and can be used even with the cover closed.

TOP POWER SOCKET HOLDERS features

Up top power socket holder

Top power socket holder is a high-level technological solution which allows you to bring power to the kitchen work surfaces, and can even be used when the cover is closed. Equipped with two Schuko sockets and a USB port. It can be installed built-in or flush-top.

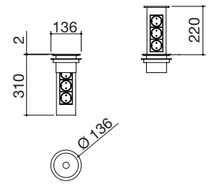
Rotating top power socket holder

A technological solution which allows you to add electrical sockets wherever they are needed. The practical 180° rotation system means that the sockets can be concealed beneath the elegant stainless steel cover, also available in the satin and vintage finish.

POWER SOCKET HOLDER

Round extractable power socket tower
built-in

- 3 Schuko sockets
- dimensions: ø 13.6 cm
- ø 12.4 cm cut out

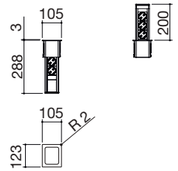


COVER IN SATIN FINISH STAINLESS STEEL AISI 304 code **1TPE**

Square extractable power socket tower
built-in

NEW

- 3 Schuko sockets
- dimensions: 10.5x12.3 cm
- 9.5x11 cm cut out

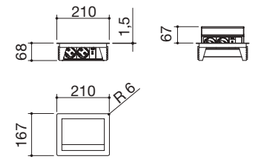


COVER IN SATIN FINISH STAINLESS STEEL AISI 304 code **1TPQE**

Up top power socket holder
built-in and flush

NEW

- 2 Schuko sockets + 1 USB port
- dimensions: 21x16.7 cm
- 19.5x15.7 cm cut out - flush: see website

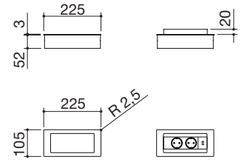


COVER IN SATIN FINISH STAINLESS STEEL AISI 304 code **1PPTU**

Rotating top power socket holder
built-in

NEW

- 2 Schuko sockets + 1 USB port
- dimensions: 22.5x10.5 cm
- 21.5x8.8 cm cut out



COVER IN SATIN FINISH STAINLESS STEEL AISI 304 code **1PPB**

COVER IN VINTAGE FINISH STAINLESS STEEL AISI 304 code **1PPBV**

ACCESSORIES

A wide selection of accessories makes the kitchen a real functional workstation. Nothing is left to chance, there is an accessory for every need, from the washing area to the cooking zone, including ovens and hoods.

SINK ACCESSORIES

Rectangular black HPL chopping board NEW

43 **for square bowls (*), Unique, Mood (**), Easy, B_Open and Soul sinks - chopping board dimensions 26x43** code **1TOF26N**

Multi-purpose black HPL drainer chopping board NEW

46 **for Mood sinks - chopping board dimensions 40x24** code **1TGMD**

Sliding black HPL chopping board NEW

44 **for Lab Fusion- chopping board dimensions 48x40** code **1TGSL**

Rectangular polyethylene chopping board

14 **for sinks with bowl 34x39 - chopping board dimensions 40x35** code **1TREP**

Sliding black HPL chopping board NEW

47 **for Mood, Mood Fusion and B_Free Fusion sinks, depth 51 - chopping board dimensions 52x30** code **1TGS**

Rectangular polyethylene chopping board

8 **for square bowls (*), Unique, Mood (**), Easy, B_Open and Soul sinks - chopping board dimensions 26x43** code **1TOF26**

(*) excluding code 1X1840I, code 1X1840S, code 1Q1740I and code 1Q1740S. (**) excluding code 1LMD91D and code 1LMD91S

Rectangular black HPL chopping board

Rectangular polyethylene chopping board

SINK ACCESSORIES

Shaped rectangular iroko chopping board

11 **for sinks with bowl 40x40 and 50x40 - chopping board dimensions 40x30** code **1TRES**

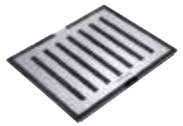
Rectangular iroko chopping board

12 **for sinks with bowl 34x39 - chopping board dimensions 40x35** code **1TRE**

Rectangular polyethylene chopping board

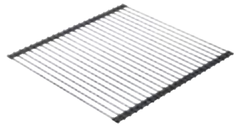
13 **for sinks with bowl 15x30 - chopping board dimensions 31.9x17.1** code **1TREPM**

B_Free multi-purpose chopping board in stainless steel and black HPL



6 **for B_Free and Lab sinks with lowering - chopping board dimensions 33x41** code **1TBF**

Roll-Up multi-purpose stainless steel rack NEW



45 **For Square Bowls (*) excluding Soul square bowls and Unique, Mood, B_Open sinks - rack dimension 40x44** code **1GSPA**

Stainless steel colander

16 **for sinks with bowl 15x30 - colander dimensions 31.5x16.5x11** code **1SCP**

Roll-Up multi-purpose stainless steel rack

B_Free multi-purpose chopping board

SINK ACCESSORIES

Stainless steel rectangular perforated bowl cover

25 **for square bowls (*), Unique, Mood (**), Easy, B_Open and Soul sinks - bowl cover dimensions 25x43** code **1CIVQ**

Stainless steel rectangular bowl cover with black HPL chopping board

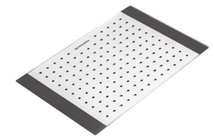
40 **for square bowls (*), Unique, Mood (**), Easy, B_Open and Soul sinks - bowl cover dimensions 25x43** code **1CITN**

Stainless steel bowl cover

23 **square for sinks with 33x33 bowl - bowl cover dimensions 34x34** code **1CI33**

24 **rectangular for sinks with 34x39 bowl - bowl cover dimensions 40x35** code **1CI91**

Glass bowl cover



39 **for square bowls (*), Mood sink code 1LMD92, Easy, B_Open and Soul sinks - bowl cover dimensions 30x43** code **1CV30**

Stainless steel colander

17 **for square bowls, Unique, Mood (**), Easy and B_Open sinks - colander dimensions 15x43x12 h** code **1VOF**

18 **for Lab sinks with 2 bowls, 1 bowl + drainer and 2 bowls + drainer - colander dimensions 15x48.5x12 h** code **1VLB**

19 **for B_Free and Lab sinks with lowering - colander dimensions 12x41** code **1VBF**

Stainless steel colander with draining rack

20 **for square bowls (*), Unique, Mood (**), Easy, B_Open and Soul sinks 57x50 - tray dimensions 25x43x7 h** code **1VSOF**

21 **for Lab sinks with 2 bowls, 1 bowl + drainer, 2 bowls + drainer - tray dimensions 25x48.5x7 h** code **1VSLB**

(*) excluding code 1X1840I, code 1X1840S, code 1Q1740I and code 1Q1740S. **(**) excluding code 1LMD91D and code 1LMD91S**

Stainless steel rectangular bowl cover with black HPL chopping board

Stainless steel colander with draining rack

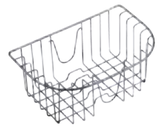
SINK ACCESSORIES

Polished stainless steel basket

2 **square for sinks with 33x33 bowl - basket dimensions 32.5x32.5x14 h** code **1CQI**

3 **rectangular for sinks with 34x39 bowl - basket dimensions 37.5x33x15.4 h** code **1CREI**

Hanging polished stainless steel basket



5 **for sinks with 34x39 bowl - basket dimensions 36.5x23.5x15 h** code **1CREIM**

Stainless steel drain cover

38 **for sinks and square bowls with 3½" basket strainer waste** code **1CPI**

Polished stainless steel basket

Kit of pop-up plug for square bowls R. “15” NEW

54 **with stainless steel waste cover, 3½" basket strainer waste, and perimeter overflow** code **1SPR**

Kit of pop-up plug for square bowls R. “12” NEW

55 **with 3½" plus square basket strainer waste with perimeter overflow** code **1SPQ**

Kit of pop-up plug for square bowls R. “0” NEW

56 **with 3½" basket strainer waste and overflow hole** code **1SPF**

Stainless steel drain cover

COOKER HOOD ACCESSORIES

Double carbon filter

41 **for Mood, Unique, B_Ambient, Steel cooker hoods** code **1FC1**

48 **for 90 cm B_Draft cooker hood** code **1FC3**

49 **for 120 cm B_Draft cooker hood** code **1FC4**

50 **for Fusion cooker hoods** code **1FC2**

53 **for B_Cover One cooker hoods** code **1FC5**

Stainless steel frame NEW

51 **For installing the 90 cm B_Ambient filtering cooker hood - frame dimensions 86x50x30 h** code **1CIF9**

52 **For installing the 120 cm B_Ambient filtering cooker hood - frame dimensions 116x50x30 h** code **1CIF12**

OVEN ACCESSORIES

Kit of self-cleaning panels

26 **For 60 cm ovens *** code **1FPA60**

31 **For 90 cm ovens** code **1FPA93**

Pizza plate

28 **For 60 cm ovens (excluding Feel ovens and microwave ovens) - plate dimensions 38x35** code **1PP60**

32 **For 90 cm ovens- plate dimensions 53x35** code **1PIAPJ**

Kit of 3 pairs of telescopic oven rails

29 **For 60 cm ovens *** code **1CE60**

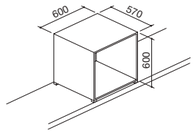
33 **For 90 cm ovens** code **1CE903**

Pyrex baking tray

27 **For 60 cm ovens ***
- baking tray dimensions 44.3x35.5 code **1TPX**

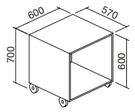
(*) excluding Feel, Officina and microwave ovens

Stainless steel overbench block



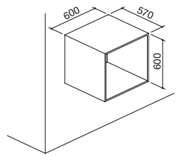
For 60 cm ovens
(excluding Feel ovens and microwaves) code **1CBA60**

Stainless steel wheeled block



For 60 cm ovens
(excluding Feel ovens and microwaves) code **1CBR60**

Stainless steel wall-mounted block



For 60 cm ovens
(excluding Feel ovens and microwaves) code **1CBP60**

Kit of boxes for vacuum sealing NEW

57 **boxes in 3 sizes** code **1KS3**

- boxes dimensions **0.7 l Ø 14x7 h**
1.4 l Ø 14x12.5 h
2 l Ø 14x18.5 h

HOB ACCESSORIES

Stainless steel grill

34 **For B_Free hobs with 4 kW and 5 kW double ring and Officina hobs - grill dimensions 27x26** code **1BSIJ**

Cast iron wok adapter

35 **For double and triple ring (excluding Mood hobs)** code **1RWJ**

Hosepipe (European standard) for combustible gases

36 **For gas hobs - compliant with standard EN 14800 - length 2 meters** code **1TFL**

Sealant

For flush hobs and sinks code **1CSF**

Stainless steel grill

Cast iron wok adapter

CLEANING PRODUCTS

STAINLESS STEEL

Stainless steel is the name given to steel with a high chromium and nickel content because it does not rust if exposed to air and water. There are various types of stainless steel; Barazza uses AISI 304 (US trademark: American Iron and Steel Institute) consisting of 18% chromium and 10% nickel, which guarantees exceptional resistance to corrosion, easy cleaning and excellent hygiene.

For optimum maintenance Barazza recommends:

- After each use rinse well with water and dry with a clean cloth or chamois.
- Use any ordinary detergent so long as it does not contain chlorine or its compounds, such as bleach or hydrogen chloride.
- For persistent stains only use a little warm white vinegar.
- Do not use steel wool or other abrasive materials that would inevitably scratch the steel surface.
- Do not drag objects across the surface; use chopping boards or trivets while working in the kitchen.
- Do not place hot pans, ovens and table-top ovens that might cause deformations and discolouration.
- Do not leave rusty metal objects on the surface for long periods.
- Do not leave open bottles or packets of detergents or other chemical substances nearby.

EASY CLEAN CLEANING CREAM

Easy clean is a cleaning cream developed exclusively for cleaning sinks, hobs, cooker hoods, ovens and stainless steel surfaces in general. Made from top quality materials, rich in polishing pigments and nourishing substances, it respects stainless steel, removing limescale and grease marks easily. Used regularly or as required, it gives stainless steel a new shine and protection that delays dulling and dirt deposits.

EASY CLEAN MICROFIBRE CLOTH

The professional Easy Clean microfibre cloth from Barazza, thanks to its degreasing and absorbent action, removes all types of dirt from stainless steel and other surfaces, without leaving marks or smudges, and without using chemical detergents. This innovative product is extremely soft and remains effective for a long time, making it an essential tool for everyday cleaning.

CLEANING PRODUCTS

Easy Clean cleaning cream

- professional stainless steel cleaning cream
- cleans, polishes and protects stainless steel
- contents 250 ml each

package of 3 code **1EC3**
package of 12 code **1EC12**

Easy Clean microfibre cloth

- professional microfibre cloth for everyday stainless steel cleaning
- de-greasing and absorbent action without the use of chemical detergents
- size 46x50 cm

package of 3 code **1PI3**

CLASSIC COLLECTION

This series, clearly traditional in style, is made up of 90 cm and 123 cm cookers and the 123 cm sink unit. In each element the refined combination of finishes and ivory, burgundy and anthracite enamel with steel and brass make this a prestigious series with a soft yet robust character.

90/123 CM COOKER page 412

90/123 CM COOKER HOOD page 418

90/123 CM SPLASH BACK page 418

123 CM SINK page 420

90 AND 123 CM COOKERS
features

Sleek lines and style for traditional, rustic or modern kitchens

Barazza cookers and sink units are made of top quality robust materials that do not degrade over time, such as stainless steel, cast iron and brass. The splash back that links the cooker hood to the cooking unit is functional and elegant, as are the different accessories, designed to further enhance the cooker. The space between the burners, the oven and the compartment below with a stainless steel drawer, epitomise convenience, user friendliness and show how Barazza skilfully designs its products.

90 cm multifunction oven

Oven with 90' mechanical timer with buzzer and manual start/end cooking timer with 7 cooking programs: static oven, warming oven, browning oven, traditional grill, fan-assisted oven, fanned grill, rapid defrost function.

Types of hobs

The hobs on the Classic Collection cookers are available in these formats: 4 gas burners and 2 triple ring burners, and 3 gas burners, a triple ring and a fish burner for the 90 cm version, and 4 gas burners, 2 triple ring burners and Fry Top for the 123 cm 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 a cutlery rack, spice rack, iroko chopping boards holders and bottle holders.

2 Pull-out drawer

All the cookers have a practical stainless steel lower drawer that can be pulled out.

3 Cooker grab handle

You can choose between the version with or without a stainless steel or brass grab handle.

CLASSIC COLLECTION
Types

The combinations of enamel and steel finishes for cookers, sink units and hoods.

Ivory enamelled metal brass finishes

Burgundy enamelled metal brass finishes

Anthracite enamelled metal brass finishes

Ivory enamelled metal stainless steel finishes

Burgundy enamelled metal stainless steel finishes

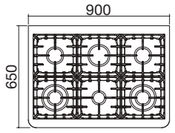
Anthracite enamelled metal stainless steel finishes

CLASSIC COLLECTION
90 cm cookers

90 cm cooker

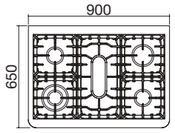
90 cm cooker with hob

4 gas burners and 2 triple rings



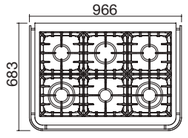
Ivory with stainless steel finish	code **1B90M6AVI**
Ivory with brass finish	code **1B90M6AVO**
Burgundy with stainless steel finish	code **1B90M6BOI**
Burgundy with brass finish	code **1B90M6BOO**
Anthracite with stainless steel finish	code **1B90M6ANI**
Anthracite with brass finish	code **1B90M6ANO**

3 gas burners, triple ring and fish burner



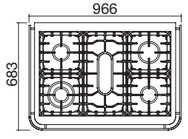
Ivory with stainless steel finish	code **1B90M5AVI**
Ivory with brass finish	code **1B90M5AVO**
Burgundy with stainless steel finish	code **1B90M5BOI**
Burgundy with brass finish	code **1B90M5BOO**
Anthracite with stainless steel finish	code **1B90M5ANI**
Anthracite with brass finish	code **1B90M5ANO**

4 gas burners and 2 triple rings with grab handle



Ivory with stainless steel finish	code **1B90M6AVIM**
Ivory with brass finish	code **1B90M6AVOM**
Burgundy with stainless steel finish	code **1B90M6BOIM**
Burgundy with brass finish	code **1B90M6BOOM**
Anthracite with stainless steel finish	code **1B90M6ANIM**
Anthracite with brass finish	code **1B90M6ANOM**

3 gas burners, triple ring and fish burner with grab handle



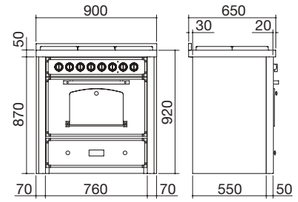
Ivory with stainless steel finish	code **1B90M5AVIM**
Ivory with brass finish	code **1B90M5AVOM**
Burgundy with stainless steel finish	code **1B90M5BOIM**
Burgundy with brass finish	code **1B90M5BOOM**
Anthracite with stainless steel finish	code **1B90M5ANIM**
Anthracite with brass finish	code **1B90M5ANOM**

energy rating Ⓐ

Accessories: 32 34 35 58 * 59 * 60

- extra-thick stainless steel AISI 304 surface
- 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, rapid defrost function
- 90' mechanical timer with buzzer
- 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 back upstand, maxi rotisserie with 4 forks and 8 skewers
- maximum temperature: 250 °C
- maximum absorbed power: 2.8 kW
- pull-out lower drawer in stainless steel

Burner power:
- 1 auxiliary: 1 kW
- 1 semi-rapid: 1.75 kW
- 1 rapid: 3 kW
- 1 triple ring: 3.6 kW
- 1 fish burner: 2.5 kW



* accessories only available for cookers with fish burner.

CLASSIC COLLECTION 120 cm cookers

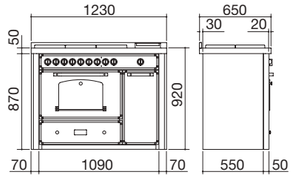
123 cm cooker

energy rating Ⓐ **Accessories: 32 34 35 59**

- extra-thick stainless steel AISI 304 surface
- 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, rapid defrost function
- 90' mechanical timer with buzzer
- 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 back upstand, maxi rotisserie with 4 forks and 8 skewers
- maximum temperature: 250 °C
- maximum absorbed power: 2.8 kW
- pull-out lower drawer in stainless steel
- side door with pull-out steel drawers equipped with cutlery rack, spice rack, chopping board holders with wood chopping boards and bottle holders

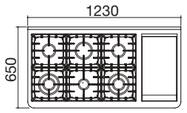
Burner power:

- 1 auxiliary: 1 kW
- 1 semi-rapid: 1.75 kW
- 1 rapid: 3 kW
- 1 triple ring: 3.6 kW
- 1 Fry Top: 2.5 kW



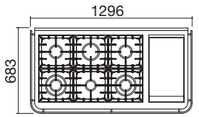
123 cm cooker with hob

4 gas burners, 2 triple rings and Fry Top



Ivory with stainless steel finish	code **1B120AVI**
Ivory with brass finish	code **1B120AVO**
Burgundy with stainless steel finish	code **1B120BOI**
Burgundy with brass finish	code **1B120BOO**
Anthracite with stainless steel finish	code **1B120ANI**
Anthracite with brass finish	code **1B120ANO**

4 gas burners, 2 triple rings and Fry Top with grab handle



Ivory with stainless steel finish	code **1B120AVIM**
Ivory with brass finish	code **1B120AVOM**
Burgundy with stainless steel finish	code **1B120BOIM**
Burgundy with brass finish	code **1B120BOOM**
Anthracite with stainless steel finish	code **1B120ANIM**
Anthracite with brass finish	code **1B120ANOM**

CLASSIC COLLECTION accessories for 90 and 123 cm cookers

Stainless steel Fry Top plate

58 **for cookers with fish burner - 52x28 plate** code **1FYT**

Stainless steel grill

34 **grill dimensions 27x26** code **1BSIJ**

Stainless steel plate cover

59 **for Fry Top - 45.5x27 cover** code **1COPFY**

Set of 3 fully extractable telescopic rails

60 **for oven shelves and drip trays** code **1CE90**

Pizza plate

32 **for 90 cm ovens - 53x35 plate** code **1PIAPJ**

Cast iron wok adapter

35 **For triple ring burner** code **1RWJ**

Double carbon filter

41 **For 90 cm and 123 cm cooker hoods** code **1FC1**

COOKER HOODS AND SPLASH BACKS

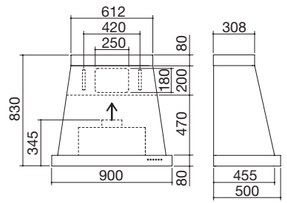
Suction and filtering cooker hood with extractable and washable anti-grease stainless steel labyrinth filters with tangential engine with 3 speeds and charcoal filters. Functional and elegant splash back that links the cooker hood to the hob.

CLASSIC COLLECTION
Cooker hoods and splash backs

90 cm suction cooker hood

Accessories: 41

- suction and filtering cooker hood with charcoal filters
- mechanical push-button panel
- speeds: 3
- air-flow: 850 m³/h
- pressure: 540 Pa
- noise level: 58-71 Lw(dBA)
- duct exit: Ø 150 mm
- lighting: halogen spotlights
- filters: steel labyrinth, anti-grease, extractable and washable
- class D
- maximum absorbed power: 0.3 kW

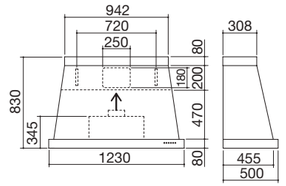


Ivory with stainless steel finish	code **1KP90AV**
Burgundy with stainless steel finish	code **1KP90BO**
Anthracite with stainless steel finish	code **1KP90AN**

123 cm suction cooker hood

Accessories: 41

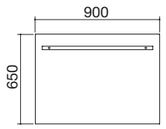
- suction and filtering cooker hood with charcoal filters
- mechanical push-button panel
- speeds: 3
- air-flow: 850 m³/h
- pressure: 540 Pa
- noise level: 58-71 Lw(dBA)
- duct exit: Ø 150 mm
- lighting: halogen spotlights
- filters: steel labyrinth, anti-grease, extractable and washable
- class D
- maximum absorbed power: 0.3 kW



Ivory with stainless steel finish	code **1KP120AV**
Burgundy with stainless steel finish	code **1KP120BO**
Anthracite with stainless steel finish	code **1KP120AN**

90 cm splash back

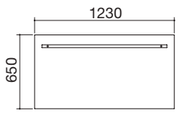
- stainless steel AISI 304
- strengthening support



With stainless steel grab handle	code **1BSH90I**
With brass grab handle	code **1BSH90O**

123 cm splash back

- stainless steel AISI 304
- strengthening support



With stainless steel grab handle	code **1BSH120I**
With brass grab handle	code **1BSH120O**

SINK UNIT

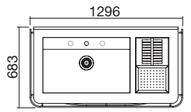
The compact and functional 123 cm sink unit with grab handle has a capacious bowl, a colander and wide drawers.

Suggested combinations

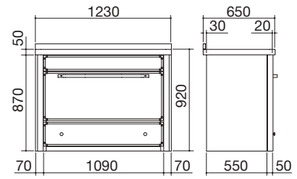
B_Open One page 375
Steel page 379
Steel Shower page 379
B_Free Kit page 387
Kit Top page 387
Flexi page 391
Spring page 391

CLASSIC COLLECTION
123 cm sink unit

123 cm sink unit with grab handle



- extra-thick stainless steel AISI 304 surface
- handles, knobs and fittings in brass or stainless steel
- bowl size: 74x37x16h cm and 28x47x10h cm equipped with draining rack, drainer for glasses and iroko chopping board
- equipment: 3½" basket strainer waste, overflow hole, 5x2 cm stainless steel back upstand
- tap hole: 1 standard hole, 2nd or 3rd hole upon request
- large stainless steel drawer fitted for sorting household waste for recycling
- pull-out lower drawer in stainless steel
- grab handle with brass or stainless steel finish
- the mixer tap is not included



Ivory with stainless steel finish	code **1B120LAVI**
Ivory with brass finish	code **1B120LAVO**
Burgundy with stainless steel finish	code **1B120LBOI**
Burgundy with brass finish	code **1B120LBOO**
Anthracite with stainless steel finish	code **1B120LANI**
Anthracite with brass finish	code **1B120LANO**

1 Accessorised bowl

The sink unit has a bowl and colander equipped with a draining rack, drainer for glasses and iroko chopping board.

2 Large drawer for sorting household waste

The large front drawer is arranged for sorting household waste for recycling.

3 Lower drawer

The sink unit has a practical stainless steel lower drawer.

WEIGHTS AND VOLUMES Search by code

Code	Page	Dim. of packaging (cm)	Volume (m³)	Weight (kg)
1ABFY	163	70x70x56	0,27	47
1ADRC	401	21x16x8	0,01	0,3
1ADS	401	21x16,5x9	0,01	0,4
1APQI	401	23x19x7	0,01	0,5
1B120ANI	416	133x75x112	1,12	240
1B120ANIM	416	133x75x112	1,12	240
1B120ANO	416	133x75x112	1,12	240
1B120ANOM	416	133x75x112	1,12	240
1B120AVI	416	133x75x112	1,12	240
1B120AVIM	416	133x75x112	1,12	240
1B120AVO	416	133x75x112	1,12	240
1B120AVOM	416	133x75x112	1,12	240
1B120BOI	416	133x75x112	1,12	240
1B120BOIM	416	133x75x112	1,12	240
1B120BOO	416	133x75x112	1,12	240
1B120BOOM	416	133x75x112	1,12	240
1B120LANI	421	133x75x112	1,12	240
1B120LANO	421	133x75x112	1,12	240
1B120LAVI	421	133x75x112	1,12	240
1B120LAVO	421	133x75x112	1,12	240
1B120LBOI	421	133x75x112	1,12	240
1B120LBOO	421	133x75x112	1,12	240
1B90M5ANI	415	100x75x112	0,84	140
1B90M5ANIM	415	100x75x112	0,84	140
1B90M5ANO	415	100x75x112	0,84	140
1B90M5ANOM	415	100x75x112	0,84	140
1B90M5AVI	415	100x75x112	0,84	140
1B90M5AVIM	415	100x75x112	0,84	140
1B90M5AVO	415	100x75x112	0,84	140
1B90M5AVOM	415	100x75x112	0,84	140
1B90M5BOI	415	100x75x112	0,84	140
1B90M5BOIM	415	100x75x112	0,84	140
1B90M5BOO	415	100x75x112	0,84	140
1B90M5BOOM	415	100x75x112	0,84	140
1B90M6ANI	415	100x75x112	0,84	140
1B90M6ANIM	415	100x75x112	0,84	140
1B90M6ANO	415	100x75x112	0,84	140
1B90M6ANOM	415	100x75x112	0,84	140
1B90M6AVI	415	100x75x112	0,84	140
1B90M6AVIM	415	100x75x112	0,84	140
1B90M6AVO	415	100x75x112	0,84	140
1B90M6AVOM	415	100x75x112	0,84	140
1B90M6BOI	415	100x75x112	0,84	140
1B90M6BOIM	415	100x75x112	0,84	140
1B90M6BOO	415	100x75x112	0,84	140
1B90M6BOOM	415	100x75x112	0,84	140
1BSH120I	419	128x74x10	0,09	15
1BSH120O	419	128x74x10	0,09	15
1BSH90I	419	94,5x74x10	0,07	10
1BSH90O	419	94,5x74x10	0,07	10
1CEFY	159	65x65x21	0,09	4,1
1CFFY1	157	60x50x56	0,17	0,17
1CI120	364	20x25x126	0,06	8
1CI90	364	20x25x100	0,05	6
1CIA180	364	24x27x190	0,12	14
1CSFY	167	70x70x24	0.12	38.5
1DSC	393	24,5x15,5x5,5	0,01	0,3
1DSEC1	395	40,5x22,5x22,5	0,02	6,3
1DSEC2	395	40,5x22,5x22,5	0,02	7,8
1DSU	393	32x14x7	0,01	0,9
1FFYPI	171	65x63x65	0,27	43,8
1FFYPPI	175	65x63x65	0,27	39,1
1FLBMP	186	64x64x67,5	0,28	47
1FLBMP9	187	96x65x57,5	0,36	50,8
1FLBPI	186	64x64x67,5	0,28	46,4
1FOFM7	195	64x64x67,5	0,28	47
1FOFMP	195	64x64x67,5	0,28	47
1FSPM	189	64x64x67,5	0,28	47
1FSPMP	189	64x64x67,5	0,28	47
1FUNMV	110	64x64x67,5	0,28	40,9
1FUNPV	110	64x64x67,5	0,28	38,3
1FVCFY	149	68x65x53	0,23	40,9
1FVLTB	179	64x64x67,5	0,28	50

Code	Page	Dim. of packaging (cm)	Volume (m³)	Weight (kg)
1FVLTBD	180	64x64x67,5	0,28	49,5
1FVLTBM	179	64x64x67,5	0,28	48
1FVLTBS	180	64x64x67,5	0,28	49,5
1FVLTIM	180	64x64x67,5	0,28	50,3
1FVLTIMD	181	64x64x67,5	0,28	49,7
1FVLTIMDI	181	64x64x67,5	0,28	49,7
1FVLTIMI	180	64x64x67,5	0,28	50,3
1FVLTIMS	181	64x64x67,5	0,28	49,7
1FVLTIMSI	181	64x64x67,5	0,28	49,7
1FVLTN	179	64x64x67,5	0,28	50
1FVLTND	179	64x64x67,5	0,28	49,5
1FVLTNM	179	64x64x67,5	0,28	48
1FVLTNS	180	64x64x67,5	0,28	49,5
1FVLTS	179	64x64x67,5	0,28	50
1FVLTSD	180	64x64x67,5	0,28	49,5
1FVLTSM	179	64x64x67,5	0,28	48
1FVLTSS	180	64x64x67,5	0,28	49,5
1FVLTVM	182	64x64x67,5	0,28	50,3
1FVLTVMD	182	64x64x67,5	0,28	49,7
1FVLTVMS	182	64x64x67,5	0,28	49,7
1FWLMI	192	64x64x67,5	0,28	46,6
1FWLMP	192	64x64x67,5	0,28	46,6
1FWLPI	193	64x64x67,5	0,28	46
1IS10060/1D	327	105x53x22	0,12	7,8
1IS10060/1S	327	105x53x22	0,12	7,8
1IS10060D	326	105x53x22	0,12	7,9
1IS10060S	326	105x53x22	0,12	7,9
1IS12060/2D	327	121x53x22	0,14	10,4
1IS12060/2S	327	121x53x22	0,14	10,4
1IS6060	324	63x53x22	0,07	5,9
1IS6060/1	324	63x53x22	0,07	5,3
1IS8060/1D	324	87x53x22	0,1	6,1
1IS8060/1S	324	87x53x22	0,1	6,1
1IS8060/2	325	87x53x22	0,1	7,4
1IS9060	325	91x53x22	0,11	7,1
1IS9060/1	326	91x53x22	0,11	6,8
1IS9060/1D	325	91x53x22	0,11	7,1
1IS9060/1S	325	91x53x22	0,11	7,1
1IS9060/2	326	91x53x22	0,11	8,6
1IS9090D	327	88x53x22	0,1	10,1
1IS9090S	327	88x53x22	0,1	10,1
1KBAS12	270	135x58x36	0,28	27,9
1KBAS9	270	106x62x38	0,25	25,5
1KBAS9B	271	106x62x38	0,25	28,2
1KBC1SP12	279	138x38x53	0,28	21,6
1KBC1SP6	279	66x39x37,5	0,1	13,5
1KBC1SP9	279	108,5x48x53	0,28	19,8
1KBDD12	273	128x88x59,5	0,67	67
1KBDD9	273	99x88x59,5	0,52	57,3
1KMDI12	267	127x64x61	0,5	64,1
1KMDI9	267	96x64x61	0,37	48,9
1KMDP12	265	127x64x61	0,5	48,1
1KMDP9	265	96x64x61	0,37	36,7
1KP120AN	419	135x62x85	0,71	40,3
1KP120AV	419	135x62x85	0,71	40,3
1KP120BO	419	135x62x85	0,71	40,3
1KP90AN	419	102x62x85	0,54	31,1
1KP90AV	419	102x62x85	0,54	31,1
1KP90BO	419	102x62x85	0,54	31,1
1KSTI12	277	127x64x61	0,5	53,1
1KSTI9	277	96x64x61	0,37	50
1KSTP12	275	127x64x61	0,5	41,1
1KSTP9	275	96x64x61	0,37	34
1KUNI121	121	127x64x61	0,5	53,1
1KUNI91	121	96x64x61	0,37	50
1KUNP121	120	127x64x61	0,5	41,1
1KUNP91	120	96x64x61	0,37	34
1LBF91	313	104x55x28	0,16	12,7
1LBF91K	313	104x55x28	0,16	19,9
1LBO61	300	62,5x55x28	0,1	8
1LBO81	300	89,5x55x28	0,14	10,5
1LBO81K	303	89,5x55x28	0,14	16,4
1LBO82	300	89,5x55x28	0,14	10,5

Code	Page	Dim. of packaging (cm)	Volume (m³)	Weight (kg)
1LES12RD	295	121x53x22	0,14	12
1LES12RS	295	121x53x22	0,14	12
1LES91P	293	89,5x55x28	0,14	9,9
1LES91PD	293	89,5x55x28	0,14	9,2
1LES91PS	293	89,5x55x28	0,14	9,2
1LES91R	294	91x53x22	0,11	9,1
1LES91RD	294	91x53x22	0,11	7,9
1LES91RK	297	91x53x22	0,11	16,5
1LES91RS	294	91x53x22	0,11	7,9
1LES92P	293	91x53x22	0,11	10,8
1LES92R	295	91x53x22	0,11	10,5
1LFS10D	317	51x103x21	0,11	6,2
1LFS10S	317	51x103x21	0,11	6,2
1LFS12D	317	51x119x21	0,13	6,9
1LFS12S	317	51x119x21	0,13	6,9
1LFS81D	316	50x81,5x21	0,09	4,5
1LFS81S	316	50x81,5x21	0,09	4,5
1LFS82	316	50x81,5x0,21	0,09	5,7
1LFS82A	318	87x84,5x22	0,16	9,2
1LFS91D	316	51x89x21	0,1	5
1LFS91S	316	51x89x21	0,1	5
1LFS92	317	51x89x21	0,1	5,9
1LLB105	306	104x55x28	0,16	12,6
1LLB125	306	121x55x28	0,19	16,2
1LLB60	311	66x60x30	0,12	19,5
1LLB61	307	66x61x31	0,12	8,5
1LLB90	311	95x60x30	0,17	23
1LLB91	307	95x61x31	0,18	12,5
1LLB91K	309	95x61x31	0,18	20,6
1LLB952	306	89,5x55x28	0,14	13,8
1LLV100/D	321	105x53x22	0,12	7,5
1LLV100/S	321	105x53x22	0,12	7,5
1LLV120/2D	321	121x53x22	0,14	8,4
1LLV120/2S	321	121x53x22	0,14	8,4
1LLV90/1D	320	91x53x22	0,11	6
1LLV90/1S	320	91x53x22	0,11	6
1LLV90/2	320	91x53x22	0,11	7,1
1LMD91	289	95x60x32	0,18	15,2
1LMD91D	289	95x60x32	0,18	17
1LMD91K	291	95x60x32	0,18	20,7
1LMD91S	289	95x60x32	0,18	17
1LMD92	289	95x60x32	0,18	17,5
1LOF94	355	90x50x28	0,13	10,2
1LSO61B	333	69x59x30	0,12	11,5
1LSO61N	332	69x59x30	0,12	11,5
1LSO81B	333	87x58x29	0,15	17,5
1LSO81N	332	87x58x29	0,15	17,5
1LSO82B	333	87x58x29	0,15	17,6
1LSO82N	332	87x58x29	0,15	17,6
1LTA120C	329	140,5x65,5x30	0,27	20
1LTA90	329	91x58x35	0,18	12,8
1LTA92	329	91x58x35	0,18	14
1LUN61	124	62,5x55x28	0,1	8
1LUN81	124	89,5x55x28	0,14	10,5
1LUN81K	127	89,5x55x28	0,14	14
1LUN82	124	89,5x55x28	0,14	10,5
1MCFY	153	68x65x53	0,23	38,3
1MOA	199	60x49x39	0,11	21,2
1MOAC	199	64x64x67,5	0,28	25
1MOACV	113-199	64x64x67,5	0,28	25
1P60WLVE	243	65x57x16	0,06	16,8
1PBF1	228	44x58x18,5	0,05	10,1
1PBF104	230	106x52x16,5	0,09	17,7
1PBF2	228	44x58x16,5	0,04	9,7
1PBF64	229	68x58x16,5	0,07	14,8
1PBF74	230	76x57x16,5	0,07	16,6
1PBF95	230	95x59x17	0,1	21,7
1PBFBQ	229	44x58x18,5	0,05	18,3
1PBFID	228	44x58x18,5	0,05	8,1
1PBFTK	229	44x58x18,5	0,05	13,3
1PBFV64	233	68x58x16,5	0,07	14,8
1PBFV95	233	95x59x17	0,1	21,7
1PID124NQ	257	128x57x10	0,07	16,5

Code	Page	Dim. of packaging (cm)	Volume (m³)	Weight (kg)
1PID32NQ	257	60x39x13	0,03	6,1
1PID93NQ	257	99x59x13	0,08	12,6
1PIDG64B	255	69x60x13	0,05	8,9
1PIDG64N	254	69x60x13	0,05	8,9
1PIDG84N	254	87x60x13	0,07	13,9
1PIDS80N	251	99x59x13	0,08	19,4
1PIDS90N	251	100x62x13	0,08	18,1
1PLB2T	220	94x51x16	0,08	17,6
1PLB2TI	220	94x51x16	0,08	18,2
1PLB3T	221	120x52x16	0,1	22,4
1PLB3TI	221	120x52x16	0,1	23,2
1PLB4	220	68x58x16	0,06	14,1
1PLB5	220	95x58x17	0,09	20,1
1PLB5I	220	95x58x17	0,09	20,6
1PLBC2T	224	95x58x17	0,09	27,4
1PLBC2TI	224	95x58x17	0,09	28
1PLBC3IDN	224	95x58x17	0,09	23,6
1PLBCTK	225	68x58x16	0,09	22
1PMD104	213	123x52x14	0,09	27,3
1PMD104N	215	123x52x14	0,09	18,4
1PMD64	212	72x64x14	0,06	21
1PMD64N	214	72x64x14	0,06	14,5
1PMD70	212	87x64x14	0,08	24,3
1PMD70B	216	87x64x14	0,08	16,4
1PMD70N	214	87x64x14	0,08	16,4
1PMD75	212	87x64x14	0,08	24,5
1PMD95	213	99x64x14	0,09	27
1PMD95B	216	99x64x14	0,09	18,7
1PMD95N	214	99x64x14	0,09	18,7
1POF60	245	65x57x16	0,06	15,6
1POF80	245	65x57x16	0,06	15,6
1POF90	245	92,5x57x16	0,08	22
1PPB	399	29,5x20x17	0,01	1
1PPBV	399	29,5x20x17	0,01	1
1PPTU	399	38x26,5x16	0,02	1,9
1PSP105	236	106x52x16,5	0,09	26
1PSP124	236	120,5x40x16,5	0,08	23
1PSP64	235	65x57x16,5	0,06	17
1PSP75	235	77x57x16,5	0,07	20,9
1PSP90A	237	90x90x16	0,13	31,4
1PSP95	236	92x57x16,5	0,09	26
1PSPF105	239	106x52x16,5	0,09	26
1PSPF64	238	65x57x16,5	0,06	16,9
1PSPF75	238	77x57x16,5	0,07	21
1PSPF95	238	92x57x16,5	0,09	25,5
1PSPT64	235	65x57x16,5	0,06	17,5
1PTA120	241	123x44x17	0,09	17,6
1PTA120C	242	140x65,5x16,5	0,15	24,7
1PTA90	241	95x59x17	0,1	19,3
1PUN105	117	106x52x16,5	0,09	25,7
1PUN64	116	65x57x16,5	0,06	17,5
1PUN75	116	77x57x16,5	0,07	20,9
1PUN95	116	92x57x16,5	0,09	26
1Q1740I	353	26x49,5x27	0,03	4,4
1Q1740S	353	26x49,5x27	0,03	3,9
1Q3440I	353	43x49,5x27	0,06	6,4
1Q3440S	353	43x49,5x27	0,06	5,8
1Q4040I	353	49,5x49,5x27	0,07	7
1Q4040S	353	49,5x49,5x27	0,07	6,4
1Q5040I	354	59,5x49,5x27	0,08	8,4
1Q5040S	354	59,5x49,5x27	0,08	7,4
1Q642I	354	62,5x55x28	0,1	9,8
1Q7040I	354	79,5x49,5x27	0,11	10,2
1Q7040S	354	79,5x49,5x27	0,11	9
1Q842I	355	90x58x28	0,15	12,4
1QR3440IQ	349	43x49,5x27	0,06	6,7
1QR3440SQ	349	43x49,5x27	0,06	5,8
1QR4040IQ	349	49,5x49,5x27	0,07	7
1QR4040SQ	349	49,5x49,5x27	0,07	6,4
1QR5040IQ	349	59,5x49,5x27	0,08	8,4
1QR5040SQ	349	59,5x49,5x27	0,08	7,4
1QR7040IQ	349	79,5x49,5x27	0,11	10,2
1QR7040IQK	351	79,5x49,5x27	0,11	17

WEIGHTS AND VOLUMES Search by code

Code	Page	Dim. of packaging (cm)	Volume (m³)	Weight (kg)
1QR7040SQ	349	79,5x49,5x27	0,11	9
1QSO61BS	359	69x59x30	0,12	11,4
1QSO61NS	358	69x59x30	0,12	11,4
1QSO81BS	359	87x58x29	0,15	14,3
1QSO81NS	358	87x58x29	0,15	14,3
1QSO82BS	359	87x58x29	0,15	16,9
1QSO82NS	358	87x58x29	0,15	16,9
1RUBMBF1	376	50,5x30x8	0,01	3
1RUBMBF1C	376	50,5x30x8	0,01	3
1RUBMBFA	385	50,5x30x8,5	0,01	3,7
1RUBMBFRK	387	42,5x27x6,5	0,01	3,9
1RUBMBLC	376	46,5x24x6,5	0,01	1,8
1RUBMBLI	376	46,5x24x6,5	0,01	1,8
1RUBMBO1	375	43,5x27,5x8,5	0,01	1,9
1RUBMBOA	385	56x30x6,5	0,01	2,4
1RUBMD1	371	48x31x9	0,01	2,8
1RUBMD2	371	48x31x9	0,01	3,3
1RUBMDT	388	48x31x10	0,01	2,9
1RUBMFSC	376	37,5x20x7,5	0,01	1,5
1RUBMFTC	377	50,5x30x8	0,01	2,3
1RUBMFX	391	80x32,5x8,5	0,02	2,9
1RUBMFYL	373	49,5x25,5x8,5	0,01	2
1RUBMGL	390	46x29x8,5	0,01	2,6
1RUBMLB4	373	49,5x25,5x8,5	0,01	2,6
1RUBMLB4C	373	49,5x25,5x8,5	0,01	2,6
1RUBMLBI	373	27,5x26,5x8	0,01	3,4
1RUBMLBIC	373	27,5x26,5x8	0,01	3,4
1RUBMOF1	377	50,5x30x8	0,01	3
1RUBMOF1C	377	50,5x30x8	0,01	3
1RUBMRKT	387	58x29x15	0,03	3,3
1RUBMS2	375	43x27x6	0,01	2,2
1RUBMSGC	391	56x29,5x8	0,01	3,7
1RUBMST	379	59x25x9,5	0,01	2,1
1RUBMSTD	379	59x25x9,5	0,01	2,7
1RUBMSTDV	380	59x25x9,5	0,01	2,7
1RUBSODB	381	50x31x9	0,01	2,6
1RUBSORN	389	56x30x6,5	0,01	2,4
1RUBUN1	129-383	49,5x26x8	0,01	2,8
1RUBUN2	129-383	50x30,5x8	0,01	2
1RUBUN2D	129-383	50x30,5x8	0,01	2,6
1TPE	399	50x21x19	0,02	1,7
1TPQE	399	38x26,5x16	0,02	1,9
1X1840I	341	26x49,5x27	0,03	3,8
1X1840S	341	26x49,5x27	0,03	3,3
1X3440I	341	43x49,5x27	0,06	5,5
1X3440IV	345	43x49,5x27	0,06	5,5
1X3440S	341	43x49,5x27	0,06	5
1X3440SV	345	43x49,5x27	0,06	5
1X4040I	341	49,5x49,5x27	0,07	6,4
1X4040S	341	49,5x49,5x27	0,07	5,5
1X4540I	342	59,5x49,5x27	0,08	6,8
1X4540S	342	59,5x49,5x27	0,08	6,3
1X5040I	342	59,5x49,5x27	0,08	7,2
1X5040IV	345	59,5x49,5x27	0,08	7,2
1X5040S	342	59,5x49,5x27	0,08	6,3
1X5040SV	345	59,5x49,5x27	0,08	6,3
1X642I	342	64x49,5x27	0,09	8,2
1X642S	342	64x49,5x27	0,09	7,7
1X7040I	343	79,5x49,5x27	0,11	9,1
1X7040IV	345	79,5x49,5x27	0,11	9,1
1X7040IVK	347	79,5x49,5x27	0,11	14,6
1X7040S	343	79,5x49,5x27	0,11	8,2
1X7040SV	345	79,5x49,5x27	0,11	8,2
1X842I	343	90x50x28	0,13	10,3
1X842S	343	90x50x28	0,13	9,8

TECHNICAL ASSISTANCE

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For an up-to-date list of authorised distributors, go to www.barazzasrl.it.

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

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- troubleshooting
- instruction handbooks
- information about installation procedures

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BARAZZA
taste of design

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