



BARAZZA
MADE TO MEASURE

| | | | | | | | | |

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INTRODUCTION

All Made to Measure worktops are developed and produced by Italian-based designers and artisans in the Barazza factory that is synonymous with innovation, quality and design.

Barazza's unique ability to seamlessly incorporate their hobs, sinks and accessories into the stainless steel projects gives the designer the ultimate freedom to create a functional piece which boasts clean lines, an unrivalled minimalist elegance, and a more ergonomic and hygienic finish.

Barazza. Award-winning design and functionality. Made in Italy for over 40 years. Exclusive to Abey Australia.



LA FAMIGLIA

Family dynamics depend on the variety of personalities, the clash of egos and the absence of pretence that only families provide.

Barazza's La Famiglia campaign pays homage to the family in all its glory. And no place represents family more than the kitchen. Whether you're eating around the kitchen table, cooking alongside a family member, or even taking a moment to stir a pot to escape the frenetic family frolics in the rest of the house, your kitchen is always about your family.

So rejoice with your family, share hopes and dreams, shed tears of laughter and tears of sorrow, as generations have done and will continue to do.

La Famiglia



BARAZZA MADE

For more than 40 years, Barazza has been at the cutting-edge of kitchen design.

Highly qualified staff and exceptionally flexible production allows the Barazza team to follow the entire product manufacturing process in-house. Design development, laser cutting, pressing and welding, all quality checks and even special shipping packaging are internally designed and managed.

Barazza. Award-winning design and functionality.
Made in Italy for over 40 years. Exclusive to Abey Australia.

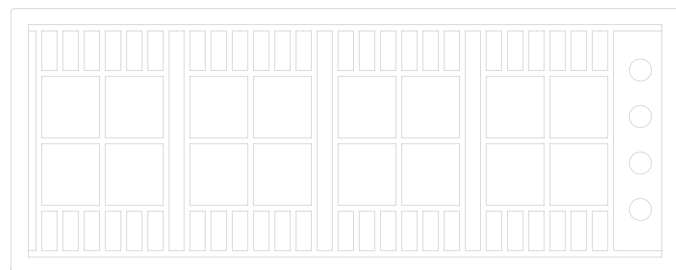
CUSTOMISED

Barazza's artisans have you in mind. Working with the best quality steel, they can shape, contour and create your dream worktop – the one that fulfils your aesthetic and functional needs. They achieve unusual, exclusive design solutions by combining custom-built cooking and washing elements with personalised finishes. Using cutting-edge technology, they push their own abilities and creativity to the limit.

MATERIALS

Barazza uses only AISI 304 stainless steel, with its high chrome and nickel content. The AISI 304 has outstanding anti-corrosion resistance, and has no equal when it comes to hygiene and durability. It is also completely recyclable, which is in line with our commitment to environmental sustainability.



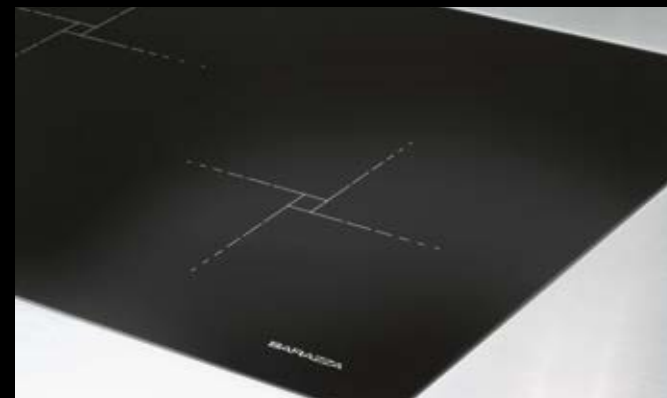


LAB

LAB is an expression of pure elegance, advanced functionality and seamless accessibility.

Flush elements fit seamlessly into the worktop; cookware can be moved effortlessly on and off burners; sink elements are touch friendly; and all surfaces can be cleaned in one smooth movement. They all add up to aesthetically pleasing dynamics; ergonomic comfort; and free-flowing prep, cooking and cleaning activity.





LAB⁰¹

SELECTION

Satin stainless steel island.

Two gas burners + triple ring Lab hob with stainless steel pan supports and three zone induction hob.

Square bowl with tap and customised accessories.





LAB⁰²

SELECTION

Satin stainless steel island.

Four gas burners + triple ring Lab hob with cast iron pan supports and frontal controls.

Lab R0 sink with cover and square bowl radius.

B_Free telescopic mixer tap.





LAB⁰³

SELECTION

Satin stainless steel island.

Three gas burners + triple ring Lab hob with stainless steel pan supports.

Two Lab R0 bowls with drainer and sliding sink covers.

B_Free mixer tap.



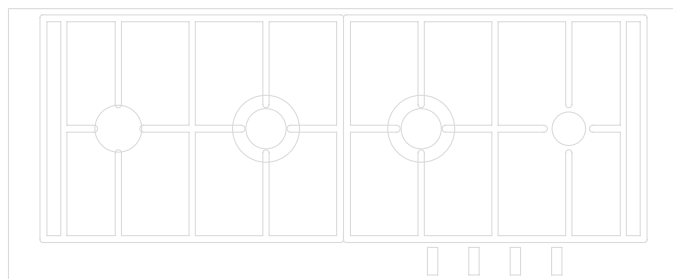


LAB⁰⁴

SELECTION

Satin stainless steel island with lowered inset hob and sink.
Three gas burners + triple ring Lab hob with stainless steel pan supports.
Customised Lab R0 sink and Lab mixer tap.





B _ FREE

B_Free allows a unique choice of combinations in B_Free hob and sink elements to satisfy any kitchen requirement. The selection is seamlessly integrated to make a continuous cooking surface, perfect for the ultimate freedom of choice.





B_FREE⁰¹

SELECTION

Satin stainless steel island.

B_Free hobs with induction, two barbecues, teppanyaki, two 5kW double burners and two Chef double burners with cast iron pan supports.

Customised bowl and chopping boards.

Multiprogram plus B_Free Touch Control ovens.





B_FREE⁰²

SELECTION

Satin stainless steel island.

Three gas burners + 4kW double ring + Chef double ring B_Free hob with cast iron pan supports.

Lowered stainless steel Fab R0 sink with colander and draining rack.

B_Free remote mixer tap.



B_FREE⁰³

SELECTION

Satin stainless steel island.

Two gas burners + two Chef double ring B_Free hobs with cast iron pan supports.

Stainless steel Fab R15 bowl with waste strainer cover and B_Free mixer tap kit.

Canale accesory channel and B_Draft downdraft cooker hood.





B_FREE⁰⁴

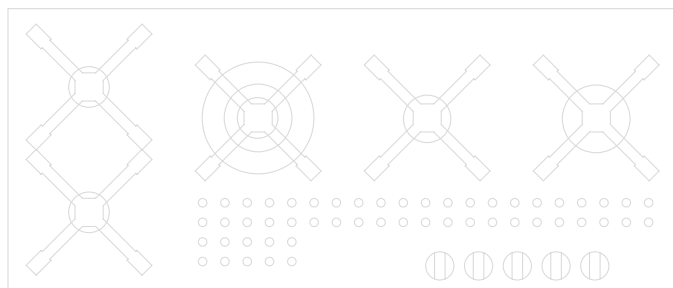
SELECTION

Satin stainless steel island.

Easy radius "15" double bowl sink with drainer.

Lab In mixer tap.





SELECT

Select is all about pushing the aesthetic boundaries, while maintaining the seamless functionality for which Barazza is renowned. Our designers pushed our high-tech manufacturing processes to new heights and succeeded in creating worktops that provide a total sensory experience.



SELECT⁰¹

SELECTION

Satin stainless steel island.

Two gas burners + two gas fish burners + triple ring Select hob with cast iron pan supports.

Two bowl Select sink with Select shower mixer tap.



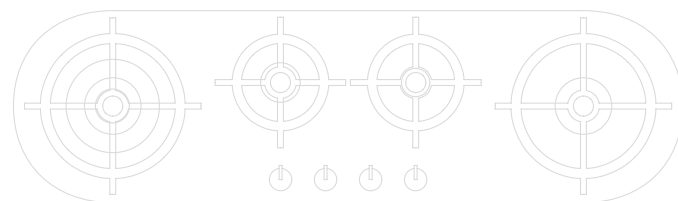
SELECT⁰²

SELECTION

Satin stainless steel accessorised channel.

Removable elements: drainer for glasses, two draining-racks, bottle holder, chopping board holder with three wood chopping boards, shelf with draining dimples.





TAO

The serenity and perfection of the circle was the inspiration for Tao, winner of the M Technology Award. The independent burners reflect past, present and future, with classic iron pan supports, deep moulded areas and an ergonomic hob layout. The heat areas are complemented with an exclusive range of sink accessories including the colander with stainless steel cover and polyethylene chopping board.





TAO⁰¹

SELECTION

Satin stainless steel island.

Three gas burners + triple ring Tao hob with cast iron pan supports.

Tao single bowl sink with Tao mixer tap.



TAO⁰²

SELECTION

Satin stainless steel island.

Three gas burners + triple ring Tao hob with cast iron pan supports.

Tao customised circular bowl with Tao mixer tap.



STANDARD EDGE



SQUARE EDGE (6/8/12MM)



4MM SOLID EDGE

EDGES

The Made to Measure steel worktops come with various edge shapes and thicknesses, depending on your needs. Exclusiveness and attention to detail are what Made to Measure stands for.

SELECTION

To select your Made to Measure worktop, start with the bench that best suits your needs. You have various choices of shape, dimensions, core materials and placement.

Then work your way through:

- _ Cooktop
- _ Sink
- _ Taps
- _ Details
- _ Supports

1 BENCH

ISLAND OR WALL MOUNTED?

MDF OR ALUMINIUM CORE?

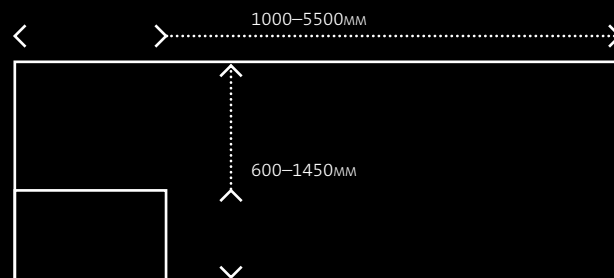


DIMENSIONS

Length: 1000–5500mm (MIN–MAX)

Width: 600–1450mm (MIN–MAX)

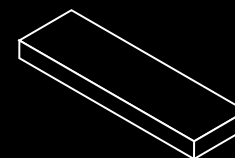
Thickness: 4, 6, 8, 12mm or 15–160mm



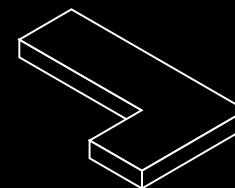
Requests for dimensions outside the standard can be explored upon request.

SHAPE

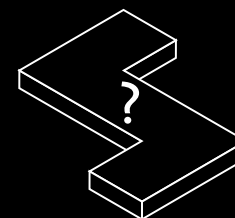
STRAIGHT



L



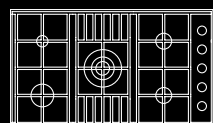
CUSTOM



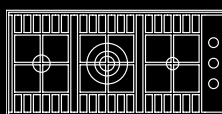
2

COOKTOP

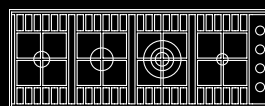
LAB Gas hobs available with stainless steel trivets and burner caps.



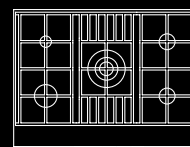
LAB 90cm
5 x GAS



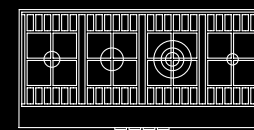
LAB 90cm
3 x GAS



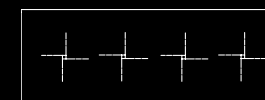
LAB 120cm
4 x GAS



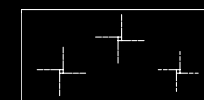
LAB 90cm
5 x GAS



LAB 120cm
4 x GAS

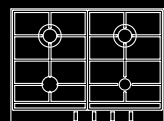


LAB 120cm
4 x INDUCTION

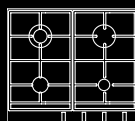


LAB 90cm
3 x INDUCTION

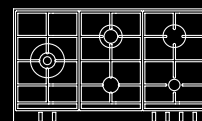
B_FREE



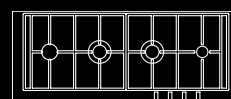
4 x GAS



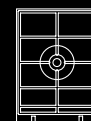
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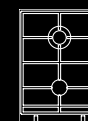
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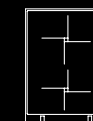
4 x GAS



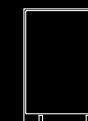
1 x GAS



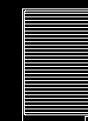
2 x GAS



INDUCTION

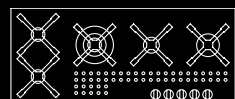


TEPPANYAKI

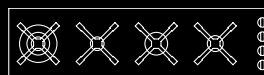


GRILL

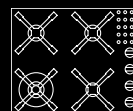
SELECT



5 x GAS

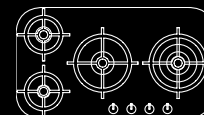


4 x GAS

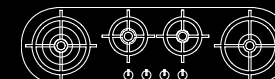


4 x GAS

TAO



4 x GAS

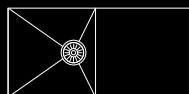
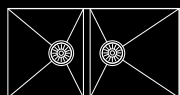
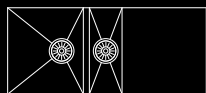
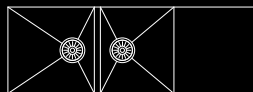


4 x GAS

3

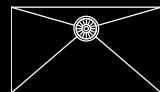
SINK

FAB R0 W/DRAINER

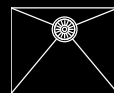


FAB R0

700MM



500MM



400MM



340MM



170MM



FAB R12

700MM



500MM



400MM



340MM



170MM



FAB R15

700MM



500MM



400MM



340MM



STANDARD

500MM



400MM



340MM



330MM



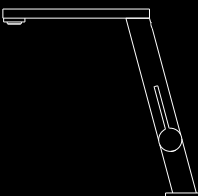
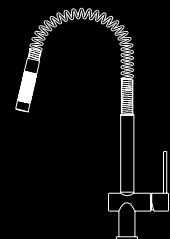
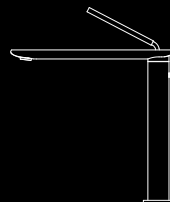
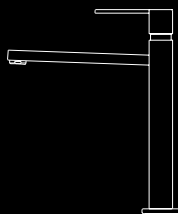
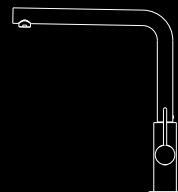
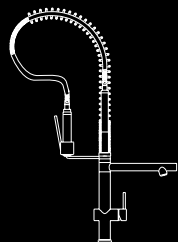
150MM



Specify left or right hand bowl
configuration where applicable.

4

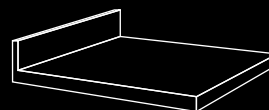
TAPS



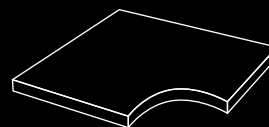
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DETAILS

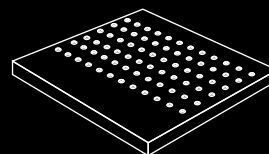
UP STAND



CUSTOM CORNER



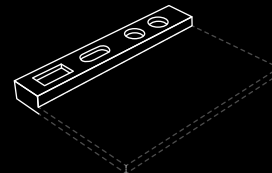
SELECT DIMPLES



WET EDGE



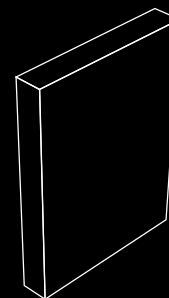
CANALE SYSTEM



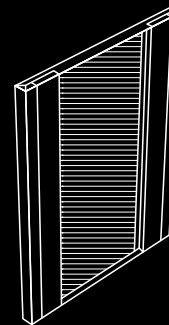
6

SUPPORTS/LEGS

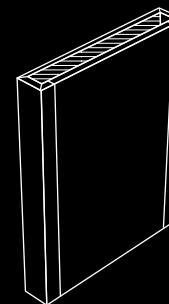
FULL WRAP



SEMI WRAP



FULL WRAP W/JOIN



TERMS & CONDITIONS

QUOTATIONS

Quotations are available upon request. Detailed project drawings are required and are mandatory for initial quotations to be made. All quotation requests are to be made in writing. Please allow three days for quotations: additional time may be required depending on the complexity of the design. Quotations are valid for 28 days from date of issue.

ORDERS

Once a quote is accepted a detailed technical drawing is produced. Upon obtaining a 50% deposit and a signed confirmation that the drawings and the dimensions are true and correct, the manufacturing process begins.

PACKAGING

Every worktop is packed in a cardboard box with polystyrene corners and polyurethane foam. Upon request, special packages or wooden crates can be provided to make transportation safer, for example where specific freight carriers are used. The additional cost will be calculated and communicated on each occasion.

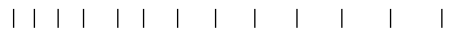
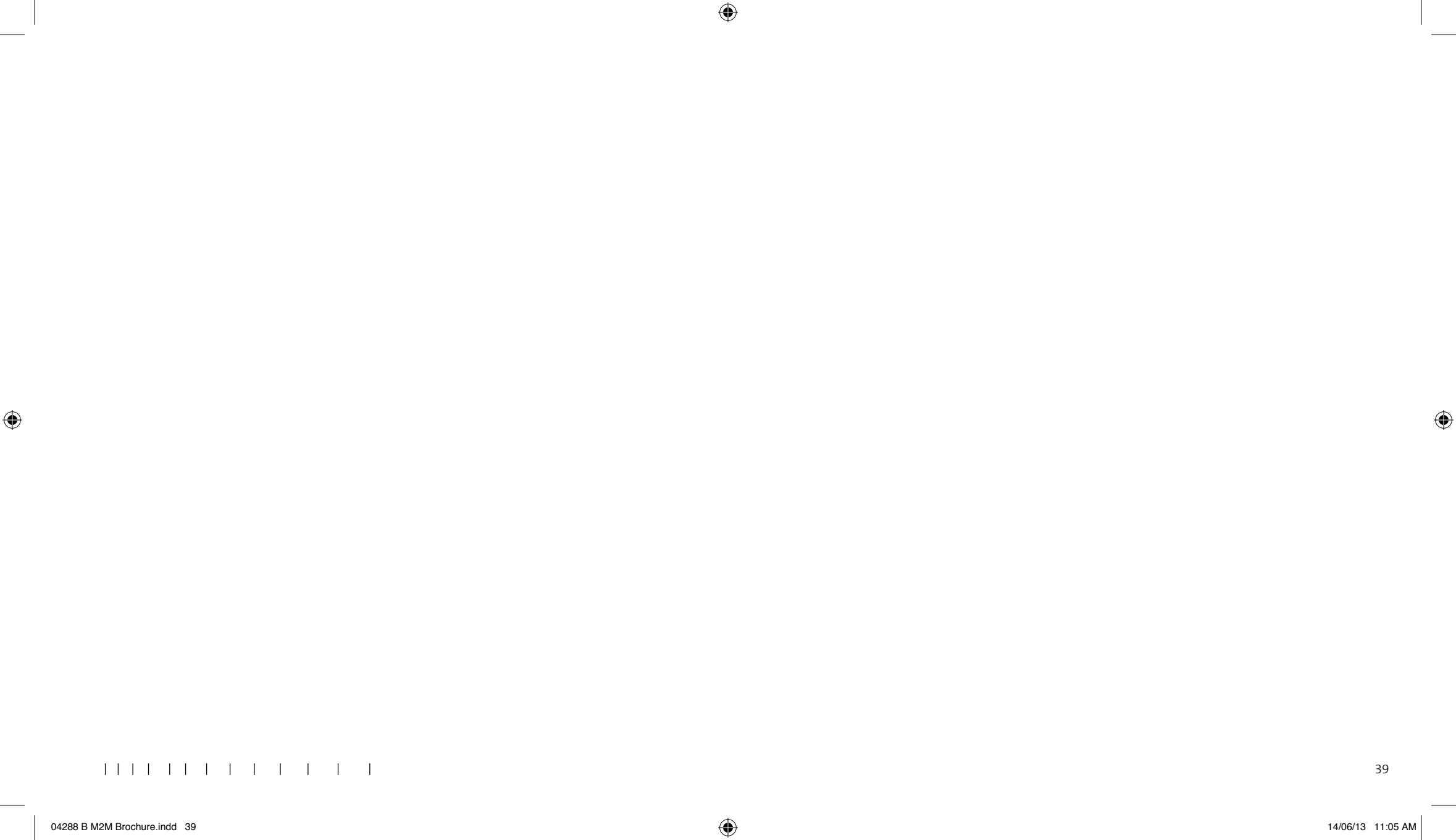
CLEANING

Stainless steel is a non-toxic material suitable both for professional and domestic sector.

After use, we suggest you to use a neutral detergent, to rinse well with water and to dry with a clean cloth or chamois leather cloth. For a perfect maintenance we advise you to periodically use Easy Clean by Barazza, the professional creamy cleaner that polishes and protects stainless steel, or a little warm white vinegar and then to rinse well and dry with a cloth. Avoid the use of abrasive materials, muriatic acid, bleach and detergents containing chlorine or its derivatives.

DELIVERY TIMES

Please allow up to 12 weeks for delivery time. Four weeks for manufacture and up to eight weeks shipping. Any delays in delivery will be promptly communicated and will not be accepted as a reason for delayed payment or cancellation of order. Importantly, the balance of payment will be required prior to delivery.



MADE TO MEASURE ENQUIRIES

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South Melbourne

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Abey Office & Selection Gallery

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Waterloo

Office

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Selection Gallery

Ph: 02 8572 8500

QUEENSLAND

Office

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Meadowbrook

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Selection Gallery

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Brisbane

Ph: 07 3369 4777

WESTERN AUSTRALIA

Ph: 08 9446 8255

NORTHERN TERRITORY

Ph: 1800 809 143

SOUTH AUSTRALIA

Ph: 1800 809 143

TASMANIA

Ph: 1800 809 143

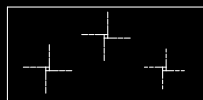
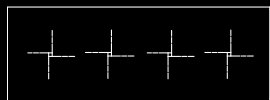
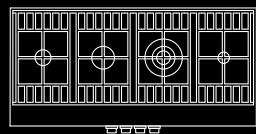
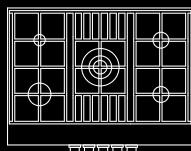
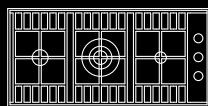
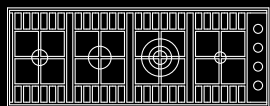
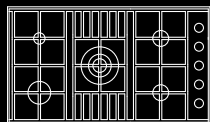


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2

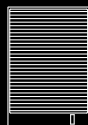
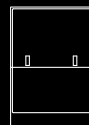
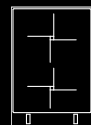
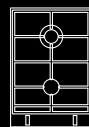
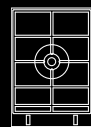
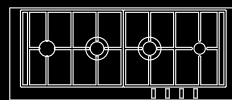
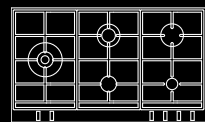
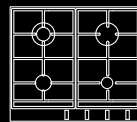
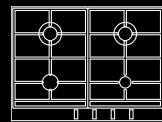
COOKTOP

LAB

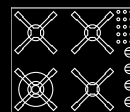
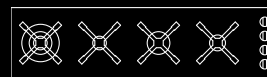
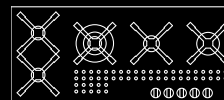


Gas hobs available with stainless steel
trivets and burner caps.

B_FREE



SELECT



TAO

