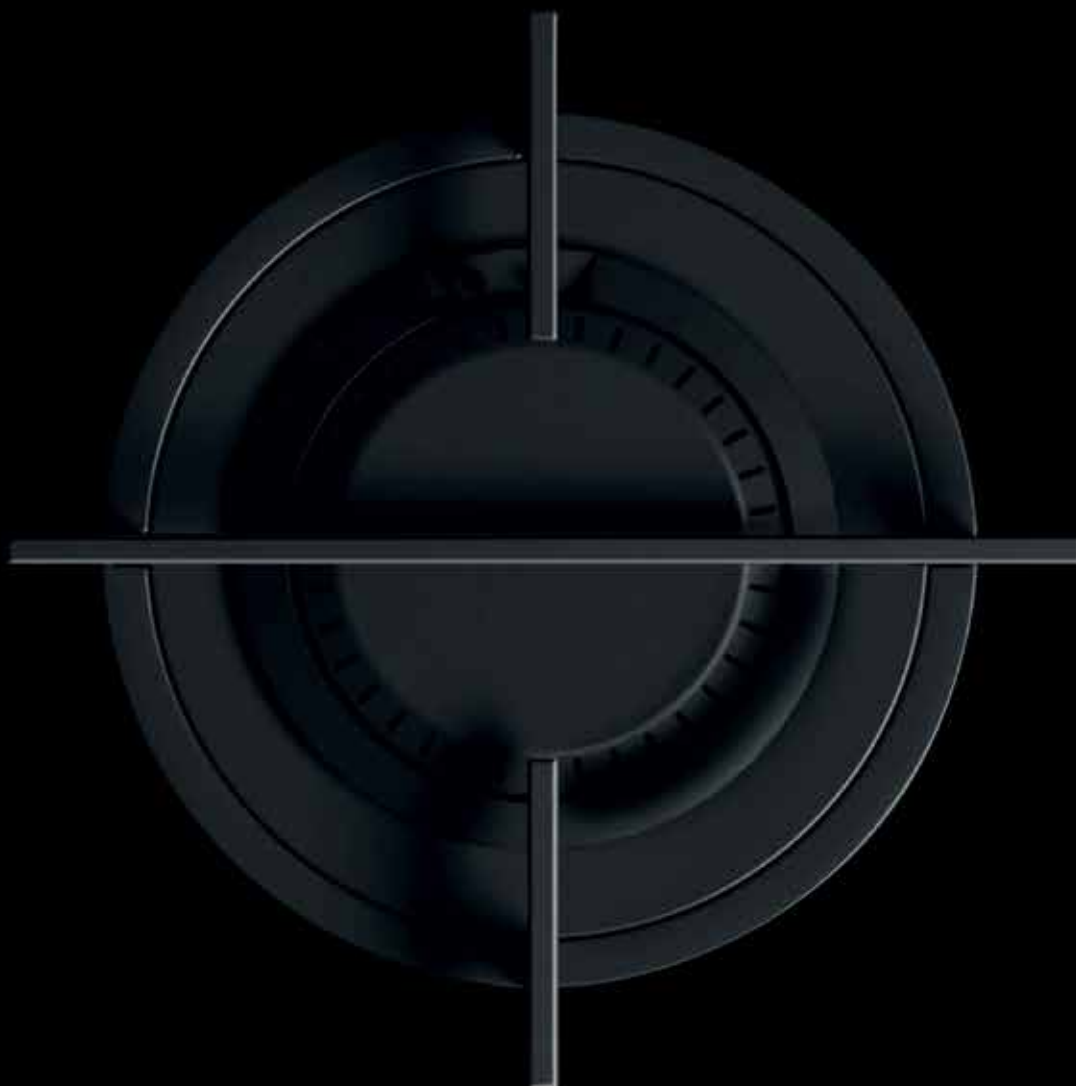


BARAZZA
taste of design



abey

BARAZZA HOBS RANGE

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





MOOD HOBS & SINKS

Ecologically sustainable, totally recyclable, unchanging over time, with no toxic emissions. Steel shaped for a collection of pure beauty.

Italian expertise, love of beauty and passion for practicality: guidelines for a constant research into materials, innovative shapes and technologies. Work carried out with enthusiasm, with the awareness that only a few of the many ways of doing things truly allow you to stand out.



MOOD HOBS BUILT-IN

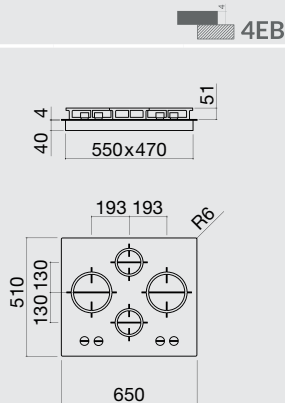
1PMD64

65 cm Mood built-in hob
Flat Eco-design 3 gas burners + 4 kW double ring



- 4 mm AISI 304 stainless steel or glass ceramic
- Flat Eco-design gas burners
- Soft-Touch cast iron pan supports and burner caps

- Burners power:**
- 1 auxiliaries: 1 kW
 - 1 semi-rapid: 1.75 kW
 - 1 rapid: 3 kW
 - 1 triple ring: 4 kW



4mm STAINLESS STEEL	code 1PMD64
4mm BLACK GLASS CERAMIC	code 1PMD64B

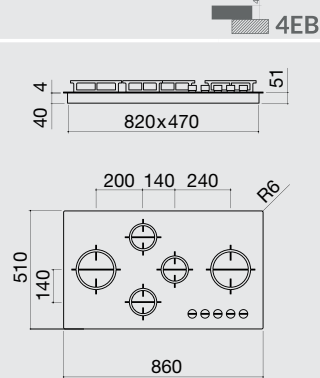
1PMD95

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



- 4 mm AISI 304 stainless steel or glass ceramic
- Flat Eco-design gas burners
- Soft-Touch cast iron pan supports and burner caps

- Burners power:**
- 1 auxiliaries: 1 kW
 - 2 semi-rapids: 1.75 kW
 - 1 rapid: 3 kW
 - 1 triple ring: 4 kW



4mm STAINLESS STEEL	code 1PMD95
4mm BLACK GLASS CERAMIC	code 1PMD95B
4mm WHITE GLASS CERAMIC	code 1PMD95W

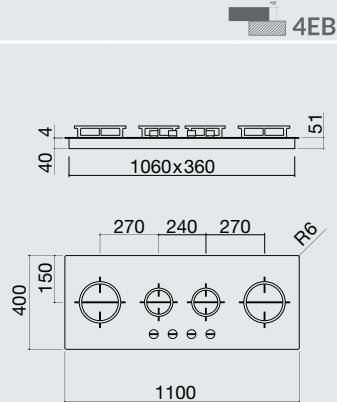
1PMD104

110 cm Mood built-in hob
Flat Eco-design 3 gas burners + 4 kW double ring



- 4 mm AISI 304 stainless steel or glass ceramic
- Flat Eco-design gas burners
- Soft-Touch cast iron pan supports and burner caps

- Burners power:**
- 1 auxiliaries: 1 kW
 - 1 semi-rapid: 1.75 kW
 - 1 rapid: 3 kW
 - 1 triple ring: 4 kW



4mm STAINLESS STEEL	code 1PMD104
4mm BLACK GLASS CERAMIC	code 1PMD104B



It's not simply a matter of style:

The special design of the Flat Eco-design burners generates a vertical flame, to give more efficiency, reduced consumption, less heat dispersion and evenly cooked food. The 4mm thick extraordinary hob allows professional quality results.

Flat Eco-Design 4 kW double ring with Soft-Touch cast iron pan support.

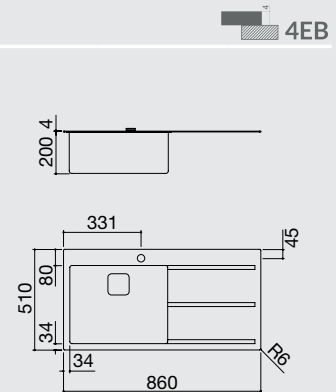
MOOD SINKS BUILT-IN

1LMD91

86x51 cm built-in sink
1 bowl + drainer



- bowl with radius "12" extra thick AISI 304 stainless steel
- solid 4 mm AISI 304 stainless steel shell
- 50x40x20 h cm bowl
- equipment: 3" ½ basket strainer waste, stainless steel drain cover, perimeter overflow
- 60 cm base unit for bowl



SOLID 4 MM STAINLESS STEEL

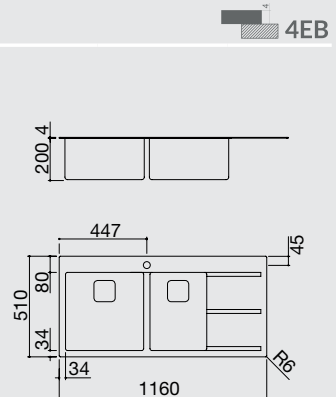
code 1LMD91L, 1LMD91R

1LMD12

116x51 cm built-in sink
1 & 3/4 bowls + drainer



- bowl with radius "12" extra thick AISI 304 stainless steel
- solid 4 mm AISI 304 stainless steel shell
- 40x40x20 h cm (large bowl)
- 34x40x20 h cm (small bowl)
- equipment: 3" ½ basket strainer waste, stainless steel drain cover, perimeter overflow
- 90 cm base unit for bowl



SOLID 4 MM STAINLESS STEEL

code 1LMD12L, 1LMD12R





UNIQUE HOBS, OVENS & SINKS

Decisive, essential, solid: the Unique hobs are a perfect example of the minimalist and vintage style of the line. The knobs, based on time-honoured Barazza models given a stylistic makeover, heighten the sensation of a passionate past with the result that the complete hob has a traditional yet innovative look.

The technological excellence is matched by the elegant purity of a minimalist style. As well as blending in with any modern style of furnishings, the ovens with digital or manual controls are also designed to meet all needs: every desire can at last be savoured to the full.

Sinks with highly appealing lines, featuring steel that has undergone distinctive treatment and an ergonomic design for unhindered movements and easy handling of tableware. Available in two-bowl or single-bowl versions, the latter in two different sizes.

UNIQUE HOBS BUILT-IN

1PUN64

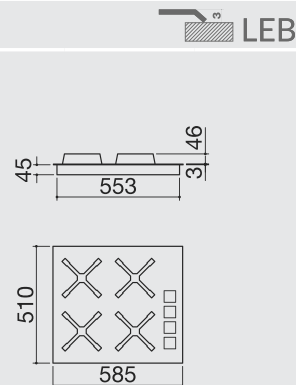
60cm Unique built-in hob
3 gas burners + triple ring



- AISI 304 extra thick stainless steel
- cast iron pan supports and burner caps

Burners power:

- 1 auxiliary: 4MJ/h
- 2 semi-rapid: 7MJ/H
- 1 triple ring: 15MJ/H



VINTAGE STAINLESS STEEL

code 1PUN64

1PUN105

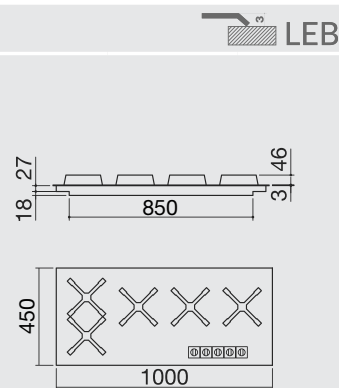
100cm Unique built-in hob
2 gas burners + 2 gas fish burners + triple ring



- AISI 304 extra thick stainless steel
- cast iron pan supports and burner caps

Burners power:

- 2 auxiliary: 4MJ/h
- 1 semi-rapid: 7MJ/H
- 1 rapid: 10MJ/H
- 1 triple ring: 15MJ/H



VINTAGE STAINLESS STEEL

code 1PUN105

1PUN124

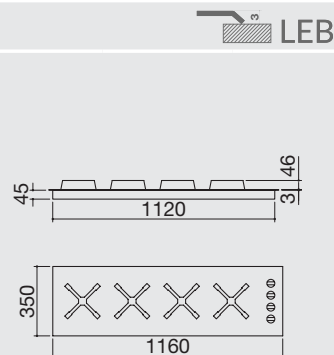
120cm Unique built-in hob
3 gas burners + triple ring



- AISI 304 extra thick stainless steel
- cast iron pan supports and burner caps

Burners power:

- 1 auxiliary: 4MJ/h
- 1 semi-rapid: 7MJ/H
- 1 rapid: 10MJ/H
- 1 triple ring: 15MJ/H



VINTAGE STAINLESS STEEL

code 1PUN124

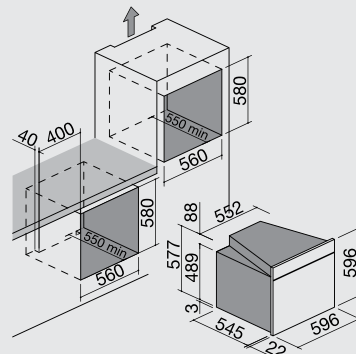
UNIQUE OVENS & SINKS BUILT-IN

1FUNMV

60cm Unique built-in multifunction oven



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



energy rating **A**

VINTAGE STAINLESS STEEL/BLACK OVEN

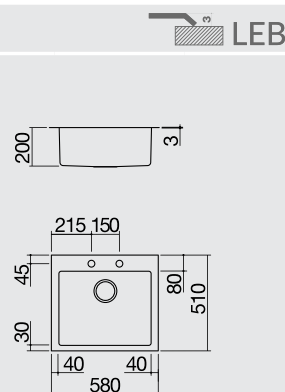
code 1FUNMV

1LUN61

58x51 cm Unique built-in sink
1 bowl



- bowl with radius "15"
- AISI 304 extra thick stainless steel
- 50x40x20 h cm bowl
- equipment: 3" ½ basket strainer waste, pop-up plug, stainless steel drain cover, perimeter overflow
- mixer tap hole: 2 standard holes
- 60 cm base unit for bowl



VINTAGE STAINLESS STEEL

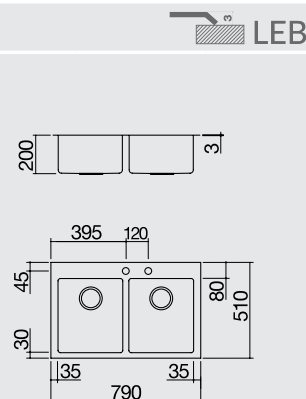
code 1LUN61

1LUN82

79x51 cm Unique built-in sink
2 bowls



- bowls with radius "15"
- AISI 304 extra thick stainless steel
- 34x40x20 h cm bowl
- equipment: 3" ½ basket strainer waste, pop-up plug, stainless steel drain cover, perimeter overflow
- mixer tap hole: 2 standard holes
- 80 cm base unit for bowls



VINTAGE STAINLESS STEEL

code 1LUN82

UNIQUE SATIN FINISH GAS HOBS BUILT-IN

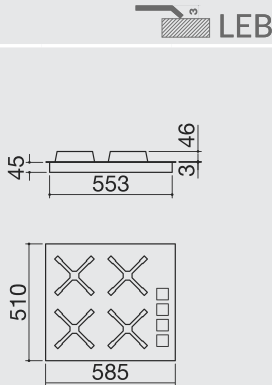
1PSU64

60cm Unique Satin Finish 3.0 built-in hob
3 gas burners + triple ring



- AISI 304 extra thick stainless steel
- cast iron pan supports and burner caps

- Burners power:**
- 1 auxiliary: 4MJ/h
 - 2 semi-rapid: 7MJ/H
 - 1 triple ring: 3.8 kW

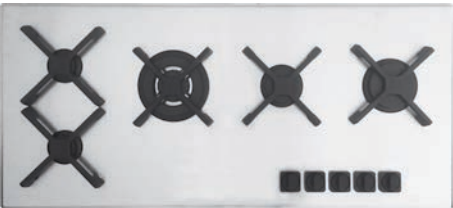


SATIN FINISH

code 1PSU64

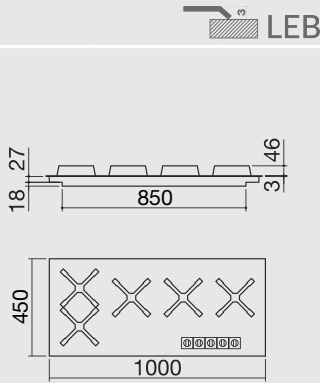
1PSU105

100cm Unique Satin Finish 3.0 built-in hob
2 gas burners + 2 gas fish burners + triple ring



- AISI 304 extra thick stainless steel
- cast iron pan supports and burner caps

- Burners power:**
- 2 auxiliary: 4MJ/h
 - 1 semi-rapid: 7MJ/H
 - 1 rapid: 10MJ/H
 - 1 triple ring: 15MJ/H



SATIN FINISH

code 1PSU105

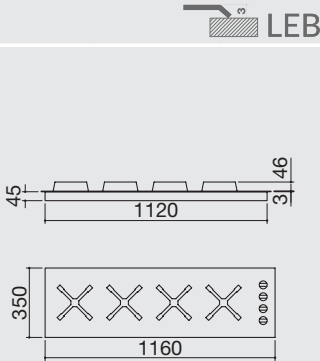
1PSU124

120cm Unique Satin Finish 3.0 built-in hob
3 gas burners + triple ring



- AISI 304 extra thick stainless steel
- cast iron pan supports and burner caps

- Burners power:**
- 1 auxiliary: 4MJ/h
 - 1 semi-rapid: 7MJ/H
 - 1 rapid: 10MJ/H
 - 1 triple ring: 15MJ/H



SATIN FINISH

code 1PSU124

LAB GAS HOBS BUILT-IN AND FLUSH

LABH1200

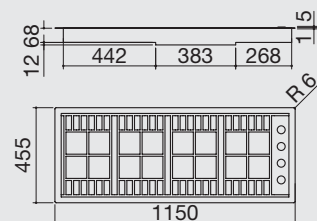
120cm Lab built-in and flush hob
3 gas burners + triple ring



- AISI 304 extra thick stainless steel
- integrated side control panel

Burners power:

- 1 auxiliary: 4 Mj/H
- 1 semi-rapid: 7 Mj/H
- 1 rapid: 10 Mj/H
- 1 triple ring 15 Mj/H

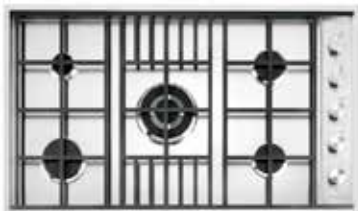


STAINLESS STEEL with cast iron pan supports and burner caps

code LABH1200

LABH900

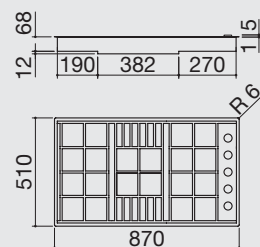
90 cm Lab built-in and flush hob
4 gas burners + triple ring



- AISI 304 extra thick stainless steel
- integrated side control panel

Burners power:

- 1 auxiliary: 4 Mj/H
- 2 semi-rapid: 7 Mj/H
- 1 rapid: 10 Mj/H
- 1 triple ring: 15 Mj/H



STAINLESS STEEL with cast iron pan supports and burner caps

code LABH900

LABH900-3

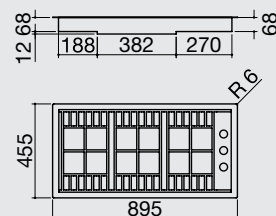
90 cm Lab built-in and flush hob
2 gas burners + triple ring



- AISI 304 extra thick stainless steel
- integrated side control panel

Burners power:

- 1 auxiliary: 4 Mj/H
- 1 semi-rapid: 7 Mj/H
- 1 triple ring: 15 Mj/H



STAINLESS STEEL with cast iron pan supports and burner caps

code LABH900-3



LAB GAS HOBS WITH COVER BUILT-IN AND FLUSH

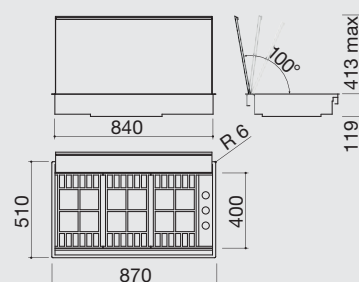
LABH900-3L



- AISI 304 extra thick stainless steel
- stainless steel removable cover with manual opening
- integrated side control panel

Burners power:

- 1 auxiliary: 4 Mj/H
- 1 semi-rapid: 7 Mj/H
- 1 triple ring: 15 Mj/H



STAINLESS STEEL with cast iron pan supports and burner caps

code LABH900-3L

LAB SINK WITH COVER BUILT-IN AND FLUSH

LAB90



LAB60



- AISI 304 extra thick stainless steel
- stainless steel removable cover with manual opening
- equipment: 3.5" basket strainer waste, perimeter overflow
- LAB90: 83x34x24,5 h cm bowl
- LAB60: 54x34x24,5 h cm bowl

STAINLESS STEEL

LAB90 code: 1LLB90 LAB60 code: 1LLB60

GESSI TELESCOPIC KITCHEN MIXER

17488



- Sink mixer retractable spout and remote control
- Mixer hole 33.5mm
- Rotation spout 360°
- Cartridge diameter Ø 25mm
- WELS rating: 5 Star 6.0L/Min

CHROME code 17488

BRUSHED NICKEL code 17488BN





FEEL COLLECTION

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



COMBI-STEAM OVEN

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

COMBI-STEAM OVEN FUNCTIONS

COMBI-STEAM OVEN



Regenerating and sterilising

To warm up plates and ready-made meals, to sterilise and make jams and boil down fruit.

- R1 - Heating plates
- R2 - Regenerating ready-made meals or frozen food
- R3 - Sterilising beans
- R4 - Sterilising cherries
- R5 - Sterilising plums



Fanned grill

To brown meat, fish, chicken and vegetables.



Grill

To quickly brown food.



Fan assisted oven

Cooking is comparable to a traditional electric oven.



Fan-assisted oven + steam (combi)

This function can be used to quickly and healthily cook crackling roast meats, fish, chicken or side dishes.



Steam

To cook any type of vegetable, rice, cereals and meat.

This function is perfect to extract berry juice and defrost and simultaneously cook vegetables.

AUTOMATIC FUNCTIONS



These functions automatically allow you to cook food. Just select the food you want to cook and add its weight.

P1 - To cook vegetables, fish and side dishes

- A1 - Broccoli / florets
- A2 - Cauliflower / florets
- A3 - Potatoes / pieces
- A4 - Trout
- A5 - Shrimp
- A6 - Fish fillets
- A7 - Sweet yeast dumpling
- A8 - Yeast dumpling
- A9 - Napkin dumpling

P2 - To cook various types of bread

- B1 - Baking buns
- B2 - Frozen buns
- B3 - Fresh dough
- B4 - White bread
- B5 - Braided bread

P3 - To cook fresh and precooked food

- C1 - Fresh gratin
- C2 - Precooked gratin
- C3 - Fresh stew
- C4 - Precooked stew
- C5 - Fresh pizza
- C6 - Frozen pizza

COMBI-STEAM OVEN FEATURES

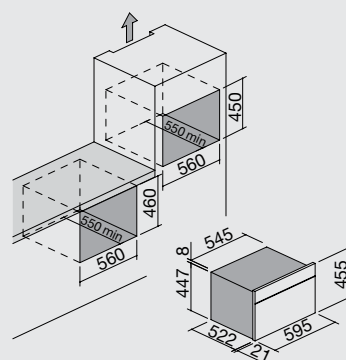
Feel built-in compact combi-steam oven
Touch Control



NEW

energy rating (A)

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



ANTI-FINGERPRINT STAINLESS STEEL/MIRROR

code. 1FVCFY

COMBI-MICROWAVE OVEN

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



COMBI-MICROWAVE OVEN FUNCTIONS

COMBI-MICROWAVE OVEN



Defrost (by time)
To quickly defrost any food according to a programmed time.



Defrost (by weight)
5 different programmes to quickly defrost any food according to its weight.
Pr1 - Meat
Pr2 - Chicken
Pr3 - Fish
Pr4 - Fruit
Pr5 - Bread



Fanned grill
To brown meat, fish, chicken and vegetables.



Fan assisted oven + microwave (combi)
To cook and roast in even less time.



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



Microwave + grill
To cook lasagne, chicken, roast potatoes and flans.



Grill
This function can be used to quickly brown food.



Microwave
Ideal to cook or warm vegetables, potatoes, rice, fish and meat.

AUTOMATIC FUNCTIONS



They allow you to automatically cook and heat food. Just select the food you want to cook and add its weight.

P1 - To heat various types of food

A01 - Soups
A02 - Ready-to-cook meals (compact consistency)
A03 - Ready-to-cook meals (stews for instance)
A04 - Vegetables

P2 - To cook fresh food

B01 - Potatoes
B02 - Vegetables
B03 - Rice
B04 - Fish

P3 - To defrost and then cook various types of food

C01 - Pizza
C02 - Ready-to-cook meals
C03 - Potato-based foods

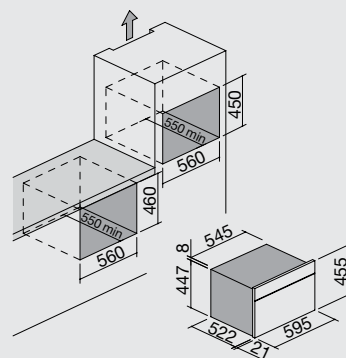
COMBI-MICROWAVE OVEN FEATURES

Feel built-in compact combi-microwave oven
Touch Control



NEW

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



ANTI-FINGERPRINT STAINLESS STEEL/MIRROR

code. 1MCFY



MULTIPROGRAM OVEN

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

MULTIPROGRAM OVEN FUNCTIONS



Fan assisted oven

Warming oven / heating dishes

Fan assisted multilevel oven

Traditional grill

Pizza

Grill and Bottom heating element

Low temperature cooking

Maxigrill

Defrost function

Fanned maxigrill

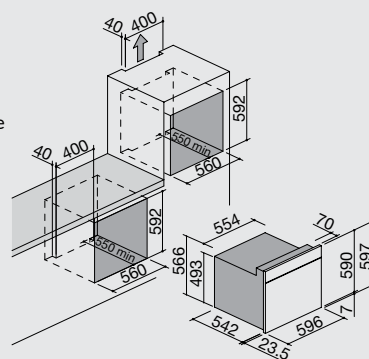
Top central heating element + top heating element + fan. It evenly cooks roast meats while lightly browning their surface. Ideal for grilled foods. Particularly suitable for large portions of meat such as poultry and game. For excellent results it is advisable to arrange the meat on the oven shelf and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

60 cm Feel built-in multiprogram oven
Touch Control

energy rating **(A)**

Accessories: 28

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



ANTI-FINGERPRINT STAINLESS STEEL/MIRROR

code. 1FFYP1



cod. 1PP60

PYROLYTIC OVEN

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



PYROLYTIC OVEN FUNCTIONS

PYROLYTIC OVEN



Static oven

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



Warming oven / heating dishes

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



Traditional grill

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



Grill and bottom heating element

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



Maxigrill

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



Fanned maxigrill

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



Fan assisted oven

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



Fan assisted multilevel oven

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



Pizza

Special function to cook pizzas, pies and fruit desserts.



Low temperature cooking

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



Defrost function

Rapid and optimal operation.



Pyrolysis

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

PYROLYTIC OVEN FEATURES

60 cm Feel built-in multiprogram pyrolytic oven Touch Control

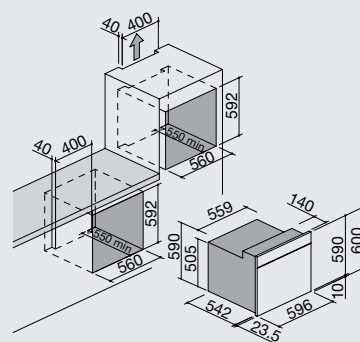


NEW

energy rating **A**

Accessories: 28

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



ANTI-FINGERPRINT STAINLESS STEEL/MIRROR

code. 1FFYPPI



Accessories: pizza plate

cod. 1PP60



EXTRACTABLE WARMING DRAWER

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

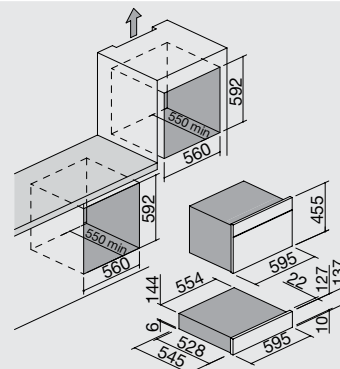
EXTRACTABLE WARMING DRAWER

Feel extractable warming drawer



NEW

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



ANTI-FINGERPRINT STAINLESS STEEL

code. 1CEFY

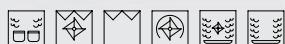






READING GUIDES TECHNICAL SECTION

Feel built-in compact combi-steam oven
Touch Control



Product
plus



#1

NEW

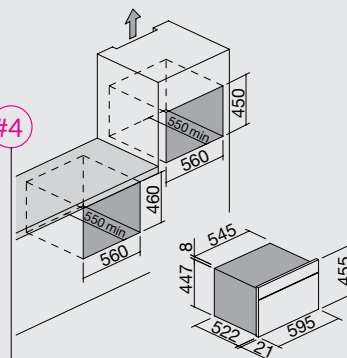
energy rating **A**

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

Technical
specifications

Technical
drawing

#4



Product
code

ANTI-FINGERPRINT STAINLESS STEEL/MIRROR cod. 1FVCFY

#3

#1 TECHNICAL SPECIFICATIONS

The description includes all the technical characteristics of each specific product.

#3 PRODUCT CODE

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

#2 PRODUCT PLUS

Icons indicate the main and unique features of each product. For information, see the legend below.

#4 TECHNICAL DRAWING

The technical drawing displays product dimensions and technical specifications. For installation instructions please consult the technical data sheets available on the company website www.barazzasrl.it.

OVEN ICONS LEGEND

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

HOB ICONS LEGEND

	MODULE		DESIGN		TRIPLE RING BURNER		BURNERS IN-LINE
	INTERGRATED HOB		CAST IRON PAN SUPPORT		AUTOMATIC IGNITION AND SAFETY VALVE		ECO-FLAME
	FLAT ECO DESIGN		SOFT-TOUCH		4MM THICK 304 STAINLESS STEEL		

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