

**BARAZZA**  
taste of design



[www.abey.com.au](http://www.abey.com.au)







# # 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

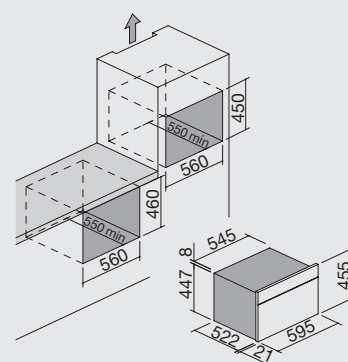
## Feel built-in compact combi-steam oven Touch Control



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

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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

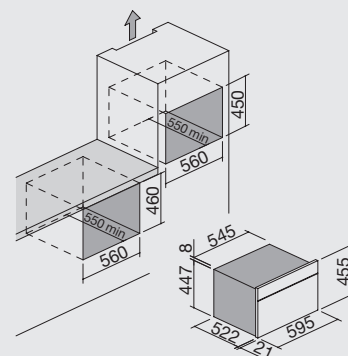
# # COMBI-MICROWAVE OVEN FEATURES

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

## MULTIPROGRAM OVEN FUNCTIONS



### Static oven

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



### Warming oven / heating dishes

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



### Traditional grill

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



### Grill and Bottom heating element

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



### Maxigrill

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



### Fanned maxigrill

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



### Fan assisted oven

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



### Fan assisted multilevel oven

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



### Pizza

Special function to cook pizzas, pies and fruit desserts.



### Low temperature cooking

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



### Defrost function

Rapid and optimal operation.

# # MULTIPROGRAM OVEN FEATURES

## 60 cm Feel built-in multiprogram oven Touch Control

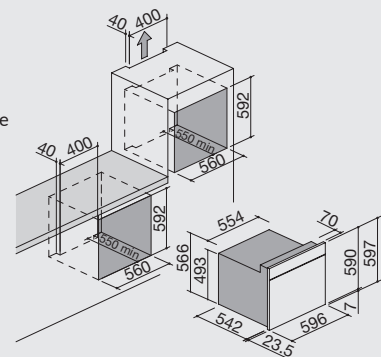


NEW

energy rating **A**

Accessories: 28

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



ANTI-FINGERPRINT STAINLESS STEEL/MIRROR

code. 1FFYPI



## Accessories: pizza plate

cod. 1PP60



# # PYROLYTIC OVEN

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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

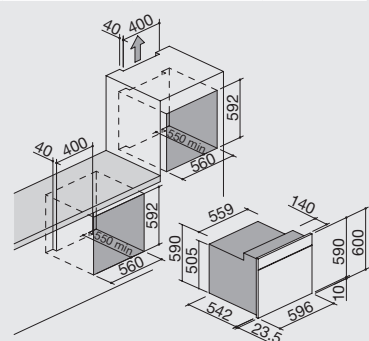


NEW

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.



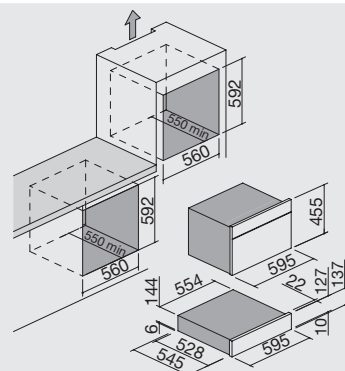
# # EXTRACTABLE WARMING DRAWER

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



# # COFFEE MACHINE

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





# # COFFEE MACHINE FUNCTIONS

## COFFEE MACHINE



### Low water level

The light indicates the water tank needs to be refilled.



### Grounds container full

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



### Replace filter

The indicator light informs the filter needs to be replaced.



### Clean function

It starts the machine's clean cycle.



### Steam dispenser

To heat various type of beverages.



### Hot water dispenser

It can be used to prepare various types of beverages.



### "Ristretto" dispenser

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



### "Lungo" dispenser

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



### Strength adjuster

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

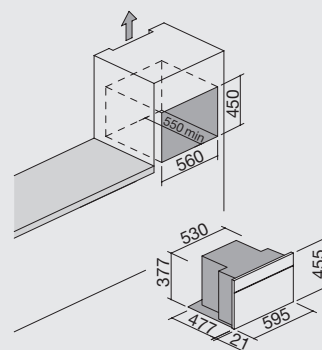
# # COFFEE MACHINE FEATURES

## Feel built-in compact coffee machine Touch Control



## NEW

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



ANTI-FINGERPRINT STAINLESS STEEL/MIRROR

code. 1CFFY











# # LAB OVENS

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





# # LAB60 BUILT-IN MULTIPROGRAM OVEN FEATURES

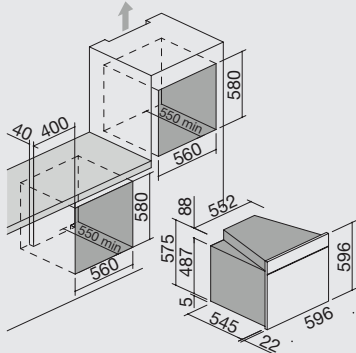
60 cm Lab built-in multiprogram oven



energy rating **A**

Accessories: 26 27 28 29

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

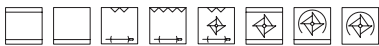


STAINLESS STEEL

code. LAB60

# # LAB90 BUILT-IN MULTIPROGRAM OVEN FEATURES

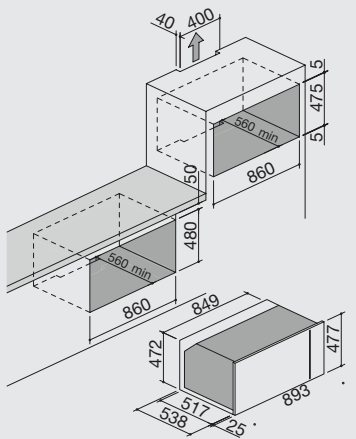
Lab built-in 90 cm multiprogram oven



energy rating **A**

Accessories: 26 27 28 29

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



STAINLESS STEEL

code. LAB90



# # 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





Image shows upgraded Hob.  
Refer to your Abey Representative for more information.

# # LAB GAS HOBS BUILT-IN AND FLUSH

## LABH1200

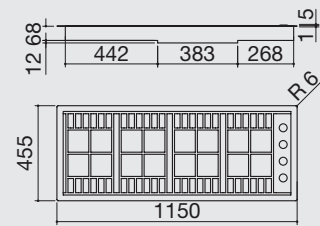
**120cm Lab built-in and flush hob**  
3 gas burners + triple ring



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

### 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

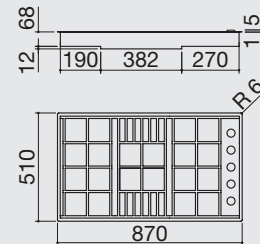
**90 cm Lab built-in and flush hob**  
4 gas burners + triple ring



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

### 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

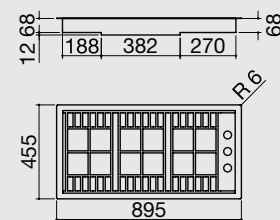
**90 cm Lab built-in and flush hob**  
2 gas burners + triple ring



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

### 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 BUILT-IN AND FLUSH

**LABH600-3**

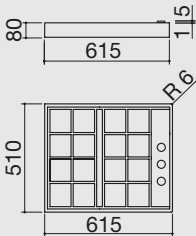
**60cm Lab built-in and flush hob**  
2 gas burners + triple ring









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

**Burners power:**

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






STAINLESS STEEL with cast iron pan supports and burner caps

code LABH600-3

# # SELECT GAS HOBS BUILT-IN

**SEH1160W**

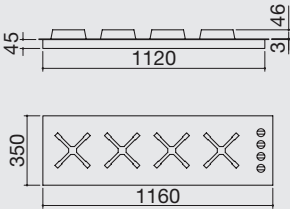
**120cm Select built-in hob**  
3 gas burners + triple ring









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

**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

code SEH1160W





## # LAB GAS HOBS WITH COVER BUILT-IN AND FLUSH

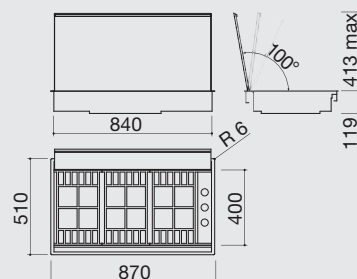
LABH900-3L



- 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

# # READING GUIDES TECHNICAL SECTION

Feel built-in compact combi-steam oven  
Touch Control



Product  
plus



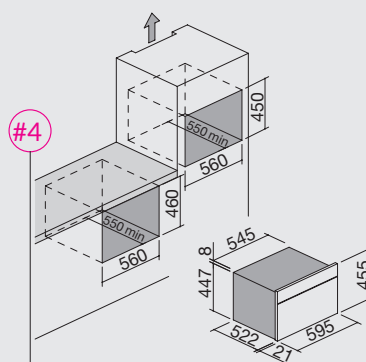
**NEW**

energy rating **A**

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

Technical  
specifications

Technical  
drawing



Product  
code

ANTI-FINGERPRINT STAINLESS STEEL/MIRROR cod. 1FVCFY

## #1 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](http://www.barazzasrl.it).

## # OVEN ICONS LEGEND



ENERGY RATING A



MICROWAVE



OVEN CAPACITY



TEMPERATURE PROBE



DESIGN



COFFEE



EASY-CLEAN OVEN  
LINING



TURNABLE PLATE  
LINING



ANTI-FINGERPRINT



WARMING DRAWER



COOL DOOR



LED LIGHTING



MANUAL COOKING  
FUNCTIONS



MULTIPROGRAM



HEIGHT 45 cm



CHILD SAFETY LOCK



AUTOMATIC COOKING  
PROGRAMS



PYROLYSIS



TELESCOPIC OVEN RAILS



STEAM



TOUCH CONTROL  
PROGRAMMER

## # HOB ICONS LEGEND



MODULE



DESIGN



TRIPLE RING BURNER



BURNERS IN-LINE



INTERGRATED HOB



CAST IRON PAN  
SUPPORT



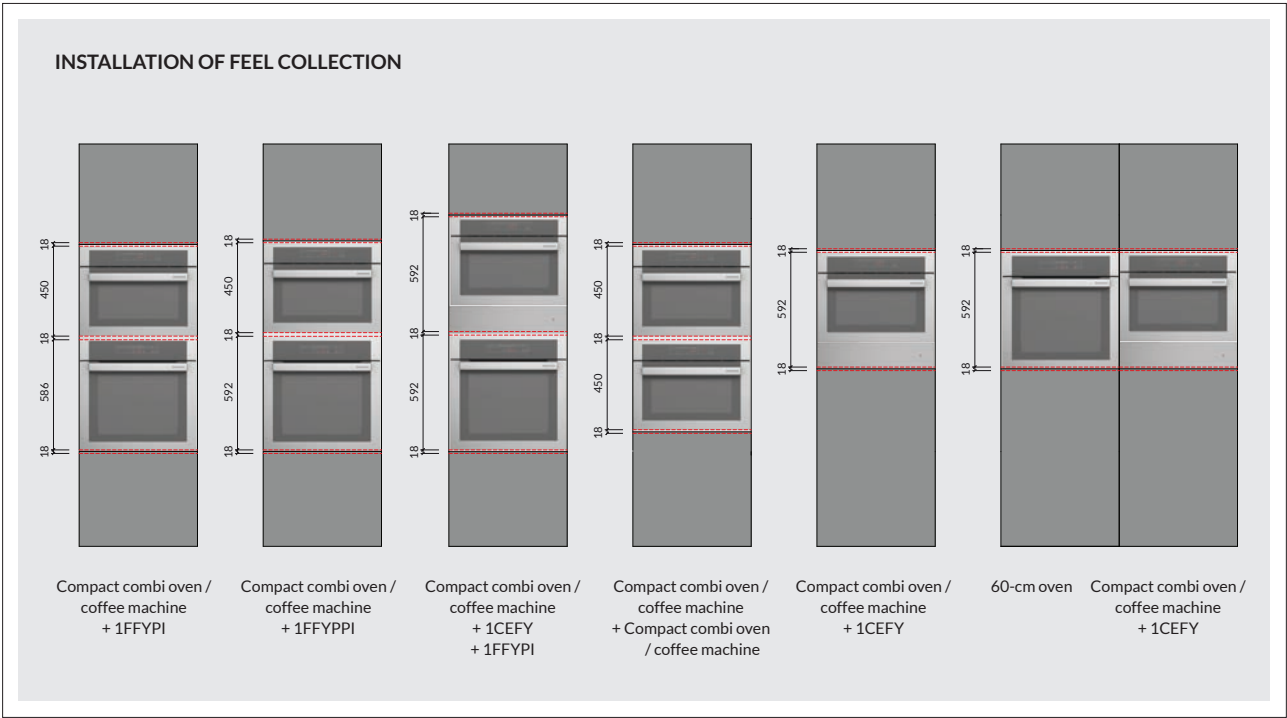
AUTOMATIC IGNITION  
AND SAFETY VALVE



ECO-FLAME



# # CONFIGURATION OPTIONS



**VICTORIA**

Abey Head Office  
57-81 Abey Rd  
Melton  
Ph.039747 7777  
Selection Gallery  
335 Ferrars St  
Albert Park  
Ph: 03 8696 4000

**NEW SOUTH WALES**

Abey Office&Selection Gallery  
1E Danks St  
Waterloo  
Office  
ph: 02 8572 8572  
Selection Gallery  
Ph: 02 8572 8500

**QUEENSLAND**

Office  
33-35 Blue Eagle Dr  
Meadowbrook  
Ph: 07 34405500  
Selection Gallery  
94 Petrie Tce  
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

