For over fifty years Barazza has designed and manufactured products which combine exclusive Italian design with the ability to deliver cutting-edge technological solutions.

The 5 Years Warranty is applicable to new Barazza cooktops and ovens purchased after 1 July 2019. For full terms and conditions on the 5 years warranty, visit www.abey.com.au.
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**

**IPMD64**
65 cm Mood built-in hob
Flat Eco-design 3 gas burners + 4 kW double ring

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

Burners power:
- 1 auxiliaries: 4 M/J/h
- 1 semi-rapid: 7 M/J/h
- 1 rapid: 11.3 M/J/h
- 1 triple: 15.5 M/J/h

**features**

**VERTICAL FLAME** The special design of the Flat Eco-design burners generates a vertical flame which allows greater efficiency (15-20% more compared to a traditional burner) and a reduction of energy consumption.

**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 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.

**# MOOD SINKS BUILT-IN**

**SLMD91**
86x51 cm built-in sink
5 bowl + drainer

- bowl with radius “12” extra thick AISI 304 stainless steel
- solid 4 mm AISI 304 stainless steel shell
- 86x51x20 cm bowl
- equipment: 1”½ basket drainer waste, stainless steel drain cover, perimeter overflow
- 86 cm base unit for bowl

**SLMD12**
116x51 cm built-in sink
1 & 3/4 bowl + drainer

- bowl with radius “12” extra thick AISI 304 stainless steel
- solid 4 mm AISI 304 stainless steel shell
- 86x51x20 cm large bowl
- 86x51x20 cm small bowl
- equipment: 1”½ basket drainer waste, stainless steel drain cover, perimeter overflow
- 90 cm base unit for bowl

**dimensions**

**4mm STAINLESS STEEL** code: IPMD64
4mm BLACK GLASS CERAMIC code: IPMD64B

**4mm STAINLESS STEEL** code: IPMD95
4mm BLACK GLASS CERAMIC code: IPMD95B

**4mm STAINLESS STEEL** code: IPMD104
4mm BLACK GLASS CERAMIC code: IPMD104B

**dimensions**

- 65 cm Mood built-in hob
- 90 cm Mood built-in hob
- 110 cm Mood built-in hob

* Dimensional drawings of products are not cut out dimensions. For cut out dimension refer to installation instructions.
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
2 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 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

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* Dimensional drawings of products are not cut out dimensions. For cut-out dimension refer to installation instructions.

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# UNIQUE OVENS & SINKS

**BUILT-IN**

**1FUNMV**
60cm Unique built-in multifunction oven

- 8 functions + defrost function
- Mechanical 99’ timer with buzzer at end of cooking time
- Capacity: 65 litres
- Features: Easy clean oven lining, extractable and removable door with triple heat reflecting glass
- Maximum temperature: 250°C
- Maximum absorbed power: 2.7 kW

**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

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* Dimensional drawings of products are not cut out dimensions. For cut-out dimension refer to installation instructions.
**# 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

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**# LAB SINK WITH COVER**
**BUILT-IN AND FLUSH**

LAB90

- 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

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**# GESSI TELESCOPIC**
**KITCHEN MIXER**

17488

- Sink mixer retractable spout and remote control
- Mixer hole 23.5mm
- Rotation spout 360°
- Cartridge diameter Ø 25mm
- WELS rating: 5 Star 6.0L/Min

**CHROME** code: 17488
**BRUSHED NICKEL** code: 17488BN

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*Dimensional drawings of products are not cut out dimensions. For cut out dimension refer to installation instructions.*
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.
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**

**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 and vegetables.

**Grill**
To quickly brown food.

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

**Steam**
To cook any type of vegetable, rice, consu and meat.
This function is perfect to extract berry juice and defrost and simultaneously cook vegetables.

**Fan-assisted oven + steam (combi)**
This function can be used to quickly and healthly cook crackling roast meats, fish, chicken or side dishes.

**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**

- 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

**NEW energy rating**

**ANTI-FINGERPRINT STAINLESS STEEL/MIRROR code: SFPCTY**

**DESIGN**

- 32 LIT
- TOUCH CONTROL
- 6 FUNCTION

The compact combi-steam oven features built-in compact combi-steam oven Touch Control.

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

**COMBI-MICROWAVE OVEN**

**Features**
- Touch Control
- 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

**Automatic Functions**

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

**Defrost (by weight)**
3 different programmes to quickly defrost any food according to its weight.
- P1 - Meat
- P2 - Fish
- P3 - Bread

**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.

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

**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:** 543FY
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

<table>
<thead>
<tr>
<th>Function</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Static oven</strong></td>
<td>Top heating element + bottom heating element. Suitable to cook any type of food, in particular cakes, pizzas, roast joints and flans.</td>
</tr>
<tr>
<td><strong>Warming oven / heating dishes</strong></td>
<td>Bottom heating element. To warm biscuits, tarts, pies and pastries.</td>
</tr>
<tr>
<td><strong>Traditional grill</strong></td>
<td>Top central heating element. Meat of small to medium thickness and roasting bread.</td>
</tr>
<tr>
<td><strong>Grill and Bottom heating element</strong></td>
<td>Top central heating element + bottom heating element. It can be used to cook joints of any size.</td>
</tr>
<tr>
<td><strong>Maxigrill</strong></td>
<td>Top central heating element + top heating element. To brown very large surfaces, to brown food faster and produce a thinner golden topping.</td>
</tr>
<tr>
<td><strong>Fanned maxigrill</strong></td>
<td>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.</td>
</tr>
<tr>
<td><strong>Warming oven / heating dishes</strong></td>
<td>Bottom heating element. To warm biscuits, tarts, pies and pastries.</td>
</tr>
<tr>
<td><strong>Defrost function</strong></td>
<td>Rapid and optimal operation.</td>
</tr>
<tr>
<td><strong>Micro 38</strong></td>
<td>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.</td>
</tr>
<tr>
<td><strong>Pizza</strong></td>
<td>Special function to cook pizzas, pies and fruit desserts.</td>
</tr>
<tr>
<td><strong>Fan assisted oven</strong></td>
<td>Top and bottom heating elements + fan. To quickly and evenly cook. Also suitable for biscuits and cakes.</td>
</tr>
<tr>
<td><strong>Fan assisted multi level oven</strong></td>
<td>Circular heating element + fan. To cook similar or different types of food arranged on shelves on up to three levels.</td>
</tr>
</tbody>
</table>

### MULTIPROGRAM OVEN FEATURES

- **11 functions**
- **Touch Control digital programmer**
- **Safety devices: electronic child safety lock**
- **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**

**NEW**

- **Energy rating**
- **Accessories:**
  - **Pizza plate**
    - **Code:** 1PP60

**ANTI-FINGERPRINT STAINLESS STEEL/MIRROR** code: 1FFYPI

**Accessories:**
- **Pizza plate**
  - **Code:** 1PP60
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.
# VELVET OVEN

Velvet ovens combine technological excellence with the pure elegance of a minimalist design that matches any modern furniture. A colourful interactive system that allows you to intuitively control the velvet oven functions by simply touching the appropriate symbol.

## # VELVET 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.

- **Browning oven**
  Top heating element. Browning of particular, lasagnas, baked pasta and vegetable flans.

- **Traditional grill**
  Top central heating element. Meat of small to medium thickness and toasting bread.

- **Fan assisted grill**
  Top central heating element + top heating element + fan. Browning of particular meats whilst lightly browning their surface. Ideal for grilled foods. Particularly suitable for large portions of meat such as poultry and game.

- **Warming oven / heating dishes**
  Bottom heating element. Extra cooking of biscuits, tarts, pies and quiches.

- **Browning oven**
  Top heating element. Browning of particular, lasagnas, baked pasta and vegetable flans.

- **Traditional grill**
  Top central heating element. Meat of small to medium thickness and toasting bread.

- **Fan assisted grill**
  Top central heating element + top heating element + fan. Browning of particular meats whilst lightly browning their surface. Ideal for grilled foods. Particularly suitable for large portions of meat such as poultry and game.

- **Fan assisted oven**
  Top and bottom heating elements + fan. To quickly and evenly cook. Also suitable for biscuits and cakes.

- **Pizza/bread and rapid heat up**
  Circular heating element + bottom heating element + fan. Rapid and even cooking. Also recommended for biscuits and pastries.

- **Fan assisted multi-level oven**
  Circular heating element + fan. To cook similar or different types of food arranged on shelves on up to three levels.

- **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.

### # VELVET OVEN FEATURES

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

  - 10 functions
  - 16 automatic cooking programmes
  - 36 customisable cooking programmes
  - Interactive and multilingual Touch Screen
  - Capacity: 65 litres
  - Features: handle in stainless steel finish, easy-clean enamelled steel, extractable and removable door with triple heat reflecting glass, self-diagnostic, 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

### NEW

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

### Accessories:

- 2 telescopic guides, 2 internal lights, easy-clean enamelled steel tray, 2 stainless steel shelves
# READING GUIDES

**TECHNICAL SECTION**

Feel built-in compact combi-steam oven
Touch Control

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

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

**# TECHNICAL SPECIFICATIONS**

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

**# PRODUCT CODE**

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

**# PRODUCT PLUS**

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

**# 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 baraazza.it](http://www baraazza.it).

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**# OVEN ICONS LEGEND**

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

**# Hob Icons LEGEND**

- **MODULE**
- **DESIGN**
- **TRIPLE RING BURNER**
- **BURNERS IN-LINE**
- **INTEGRATED HOB**
- **CAST IRON PAN SUPPORT**
- **AUTOMATIC IGNITION AND SAFETY VALVE**
- **FLAT ECO DESIGN**
- **SOFT-TOUCH**
- **4MM THICK 304 18/10 STAINLESS STEEL**
VICTORIA
Abey Head Office
57-81 Abey Rd
Cobblebank
Ph. 03 9747 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 3440 5500
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

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