

BARAZA MADETOMEASURE



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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.

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.

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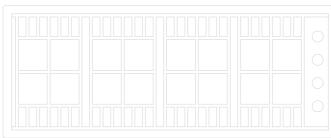
CUSTOMISED

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 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

4mm satin finish solid stainless steel island.

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

Square bowl with tap and customised accessories.







LAB^{02}

SELECTION

Stainless steel island with satin finish.

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

Lab RO sink with cover and square bowl radius.

B_Free telescopic mixer tap.

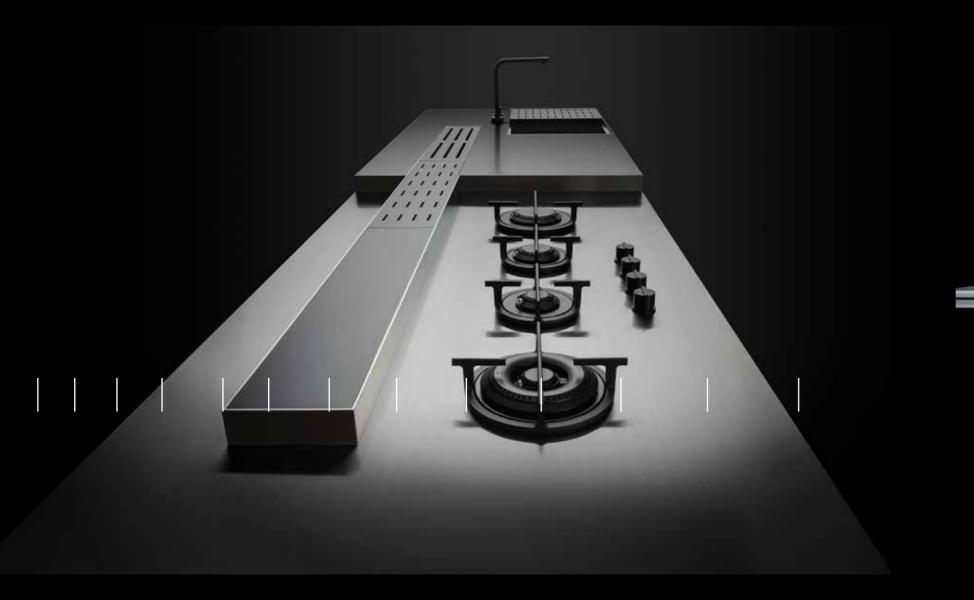




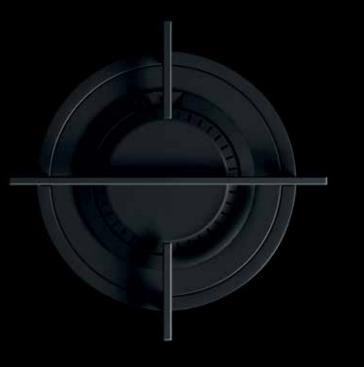
MOOD

A flame that goes straight up. A cleat-cut design. Where sustainability and energy saving meet beauty. A fusion of intents giving rise to a new direction in the kitchen. Steel thicker than ever, its qualities like none before. Less is more, reduced to the essence. A new substance takes shape combining praticality with aesthetic simplicity.

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.







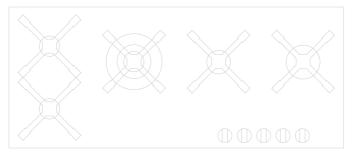
$\mathsf{MOOD^{01}}$

SELECTION

Stainless steel island with satin & vintage finish. Four gas burners and frontal controls. Flat Eco-design gas burners

Soft-Touch cast iron pan supports and burner caps





UNIQUE

Unique is a collection of ovens, hobs, hoods, sinks and taps available in Satin and a Vintage finish with an innovative scratched surface and a peculiar design; a retro style with a modern interpretation, which create an interesting combination suitable to furnish all the kitchens. The collection elements are connected to each other by coordinated details such as lowered edges, vintage style knobs and the chromatic contrast created by stainless steel against matte black.







UNIQUE⁰¹

SELECTION
Satin & vintage stainless steel finish
Cast Iron Pan Supports and Burner Caps Triple Ring Burner

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

BENCH

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.

600-1450mm

1000-5500mm

EDGES

See page 23 for edges

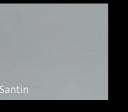
ISLAND OR WALL MOUNTED

Will your made to measure benchtop be an island benchtop or a wall mounted benchtop?

FINISHES

Santin

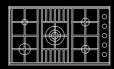
Vintage

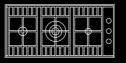




COOKTOP

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

MOOD Only available in 4mm solid surface







4 x GAS

5 x GAS

4 x GAS

UNIQUE







We can install any induction cooktop as long as we are provided

with a technical drawing of your induction cooktop

INDUCTION

4 x GAS 5 x GAS

4 x GAS

3 SINK

FAB FAB RADIUS 12MM SQUARE PLUG RADIUS 15MM ROUND PLUG 170мм

4 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.

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 3 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 & 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

We need to allow up to 12 weeks for delivery time—4 weeks for manufacture and up to 8 weeks on the water. 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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VICTORIA

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NEW SOUTH WALES

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QUEENSLAND

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