



**baron**  
kitchens for professionals

Family  
**OVENS**

Model  
**BCKES10**

**S CARD**

Description  
**ELECTRIC DIRECT STEAM COMBI OVEN**

### Characteristics

#### COOKING AND OPERATING MODES

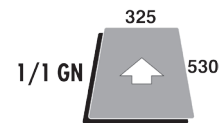
- Convection with COMBICLIMA 30 - 300°C
- Steam 30 - 130°C (low temperature, atmospheric, forced)
- Combined steam/convection with COMBICLIMA 30 - 300°C
- Over 90 tested and memorized cooking programs, included programs for regeneration of plated meals or on GN containers
- Programmable with 99 programs, with automatic 4-cycle sequence
- Manual cooking with 4 cycles in sequence and with:  
Holding (2 kinds) - Vent management
- Cooking with core temperature control (with multipoints or needle core probe)

#### CONTROL FUNCTIONS

- High visibility alphanumeric displays
- Dedicated key for managing 4 cycles, with displaying LED
- Dedicated key for direct access to cooking programs
- Scrollers with Push function to confirm the parameters
- Manual cavity pre-heating
- Self-diagnosis before starting the unit with fault description and acoustic alarm
- COMBICLIMA system to set and to control the percentage of humidity during cooking and food regeneration
- Programmable and automatic cavity vent opening with function for quick evacuation of humidity
- Autoreverse (automatic reversal of fan rotation) for a perfect even cooking result
- Automatically adjusted steam quenching
- Easily accessible software parameters for a custom-made oven pre-setting
- Automatic washing system (optional)
- Standard semi-automatic washing program
- Two speed fan (optional); reduced speed reduces power
- Core temperature controlled by a multipoint meat probe with 4 detecting sensors (optional)
- External connection of core probe for use with multipoint meat or needle probe
- USB port for HACCP data download, update of the software and uploading/downloading cooking programs
- Manual controls for: Humidifier - Cavity fast cool down with auto-stop at 50°C - Timed oven lights with halogen lamps positioned between the door and inner glass - Manual cavity vent control
- IPX5 water protection
- Connection for energy saving system SN (optional)



10 GN 1/1





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- SERVICE program for: PC board auto-test, check of internal probes setting - Check oven operating hours for all main maintenance functions
- ENERGY SAVING - Device for reduced energy consumption:
  - Depending on the amount and type of food items, the oven optimizes and controls the energy supply, always maintaining the right cooking temperature and avoiding oscillations
- STEAM SAVING - Thanks to the automatic control of saturated steam into the cooking cavity, it is possible to get a remarkable reduction in water and energy consumption

#### STANDARD EQUIPMENT

- 2 stainless steel grids 1/1 GN, mod. X1100 (530 x 325 mm)

#### OPTIONAL - TO BE REQUESTED WHEN ORDERING OVEN

- KSC 004 - Multipoint core probe - Ø 3 mm.
- KLM 101 - Automatic washing system AWS, with 4 levels of intensity: SOFT Wash / HARD Wash / HARD PLUS Wash / RINSING (Equipped with 1 cleanser tank DL 010 - 10 l.)
- KVR 101 - 2 speed fan: normal/reduced
- SN - Extra charge for energy saving system connection
- KPS 101 - Right hinged door

#### CONSTRUCTION DETAILS

- Stainless steel 18/10 AISI 304 of 1 mm cooking compartment, long radius rounded corners for a perfect cleaning
- Perfectly smooth compartment, water-proof with leakproof welding
- Cooking compartment 35 mm thermic insulation
- Thermic brake between cooking compartment and the oven front panel
- Double glazed door with large air interspace and inner heat reflecting type of glass for a perfect heat insulation and better efficiency
- Hinged inner glass for perfect cleaning
- Double opening door handle
- Adjustable door hinges
- Push-in type oven front panel seal made with heat and age resistant silicon rubber
- Built-in door drip tray collecting the condensate into the oven drip tray; then into the oven drain
- Hinged fan protection cover for a proper cleaning of fan wheel

- Front removable control panel for easy service and check of main components
- Oven drain with built-in air gap
- Two water inlets (soft and cold water)
- Connections gathered at the oven right hand side

#### ELECTRIC HEATING SYSTEM

- Cooking compartment heating elements of armoured INCOLOY 800 type

#### SAFETY FEATURES

- Cooking compartment safety thermostat
- Cooking compartment safety device for pressure built-up and depression
- Fan motor thermic protection
- Magnetic door switch
- Lack of water displayed alarm
- Self-diagnosis and fault display
- Component cooling system with overheat display control



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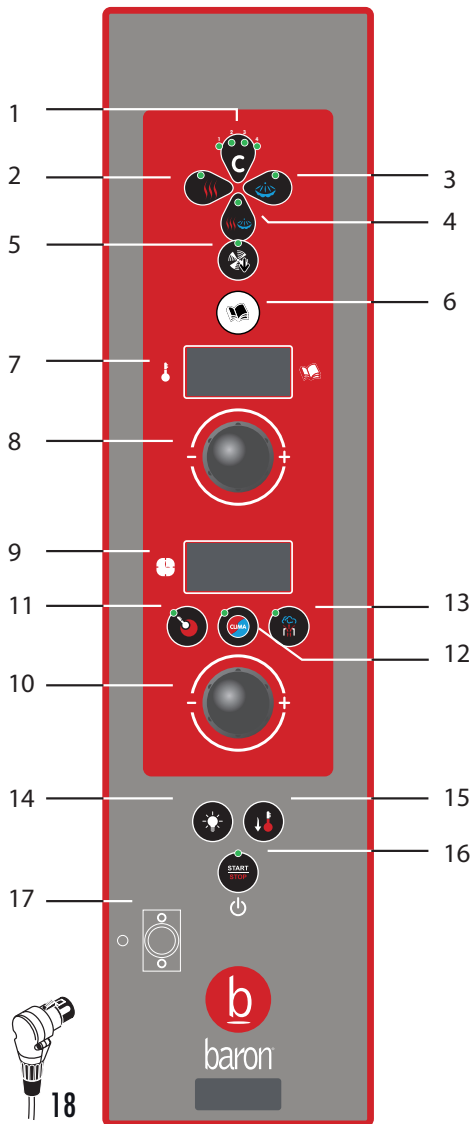
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### Control Panel



- 1 - ICS (Interactive Cooking System). Press the ICS key then select the food to be cooked
- 2 - MANUAL function for direct setting of cooking mode, time, temperature and/or other cooking parameters
- 3 - FAVOURITES function to access the most frequently used personal and automatic programs
- 4 - EXTRA Function: Hold, Regeneration, Defrosting, Multi-level cooking, Vacuum cooking, Leavening
- 5 - PROGRAMS function to create, start and manage personal cooking programs (400 programs, 15 automatic sequence cycles)
- 6 - Preheating function
- 7 - HELP function
- 8 - Automatic washing system
- 9 - SERVICE function to access maintenance and servicing functions
- 10 - ON/OFF button
- 11 - Back/Return to previous menu key
- 12 - START/STOP key
- 13 - Scroller+. Setting/selection knob
- 14 - Rapid cooling with door open key
- 15 - Cavity light key
- 16 - Oven steam evacuation vent key
- 17 - Manual humidifier key
- 18 - Core probe connection
- 19 - Core probe



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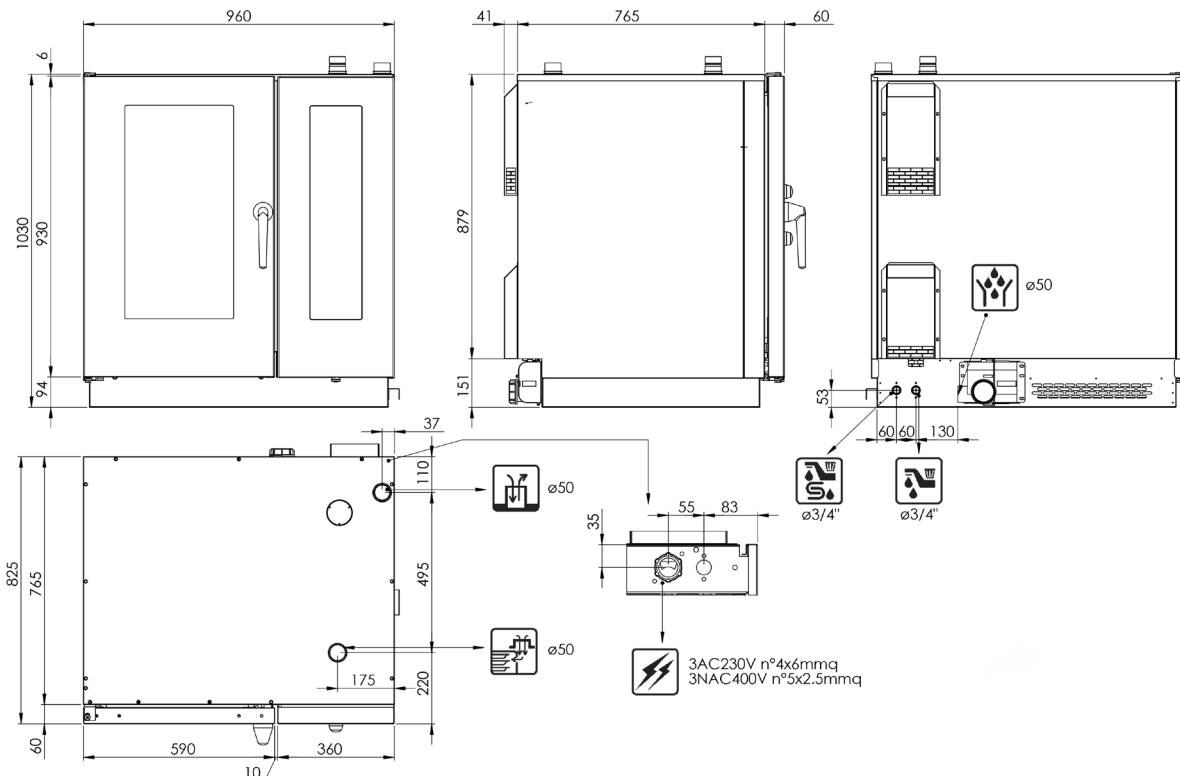
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Tecnical data

External dimensions		
L	mm	962
P	mm	830
H	mm	1030
Electric power	kW	16
Nominal heating output	kW	-
Chamber heating output	kW	15
Steam heating output	kW	15
Fan power	kW	1
Power supply voltage		3N AC 400 V - 50 Hz
Capacity		10 GN 1/1
Distance between layers	mm	70



CE IPX5

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