



**baron**  
kitchens for professionals

Family  
**OVENS**

Model  
**BCKES20**

**S CARD**

Description  
**ELECTRIC DIRECT STEAM COMBI OVEN**

### Characteristics

#### COOKING AND OPERATING MODES

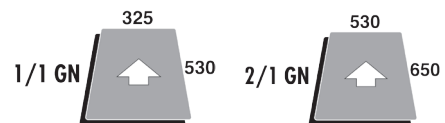
- Convection with COMBICLIMA 30 - 300°C
- Steam 30 - 130°C (low temperature, atmospheric, forced)
- Combined steam/convection with COMBICLIMA 30 - 300°C
- Over 90 tested and memorized cooking programs, included programs for regeneration of plated meals or on GN containers
- Programmable with 99 programs, 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)



20 GN 1/1  
10 GN 2/1





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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 2/1 GN, mod. X2100 (650 x 530 mm)

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

- KSC 004 - Multipoint core probe - Ø 3 mm.
- KKL 102 - 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 102 - 2 speed fan: normal/reduced
- SN - Extra charge for energy saving system connection
- KPS 102 - 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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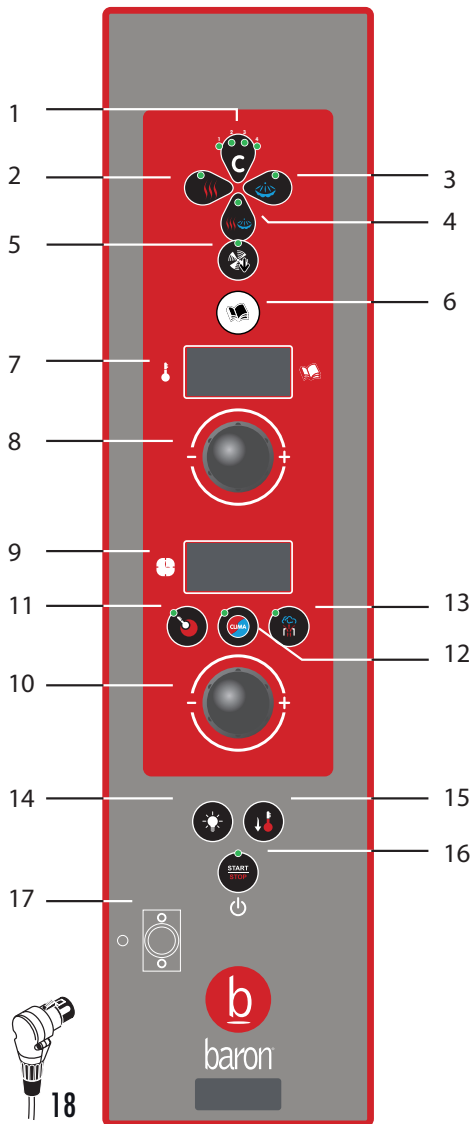
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### Control Panel



- 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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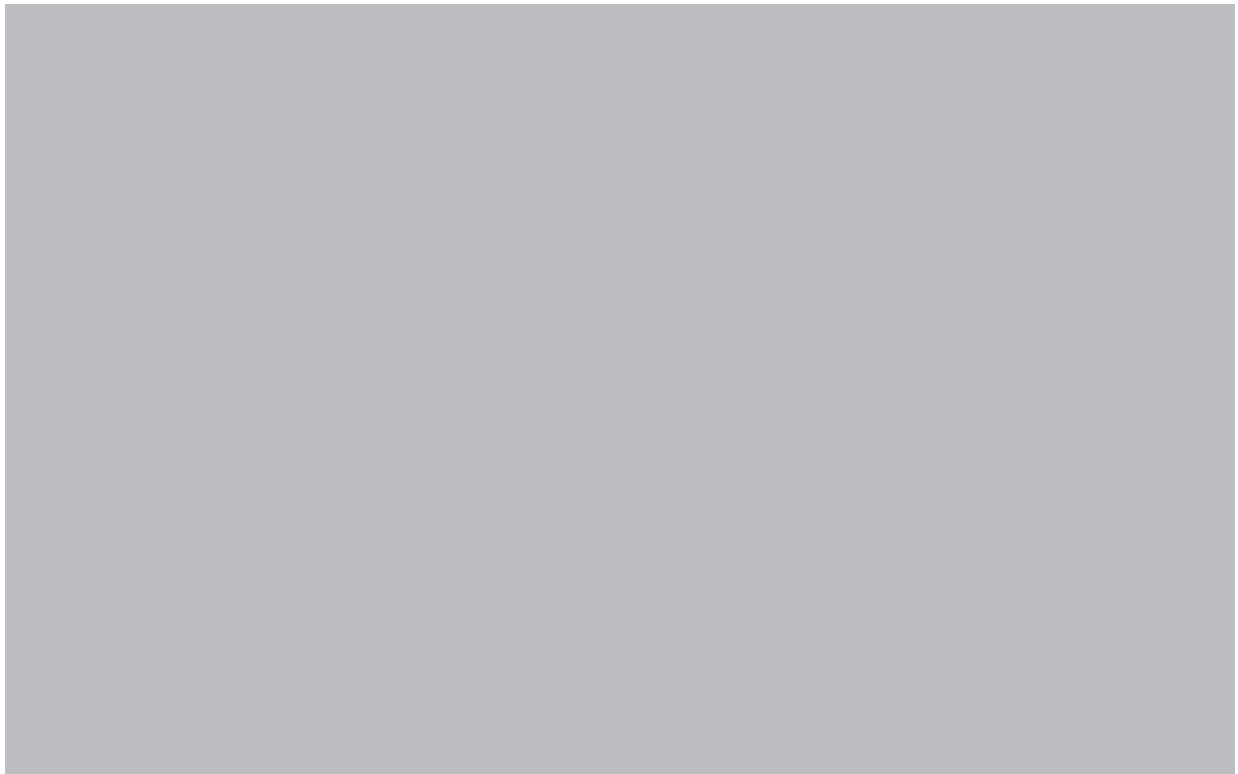
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Tecnical data

External dimensions		
L	mm	1170
P	mm	895
H	mm	1030
Electric power	kW	31
Nominal heating output	kW	-
Chamber heating output	kW	30
Steam heating output	kW	30
Fan power	kW	1
Power supply voltage		3N AC 400 V - 50 Hz
Capacity		20 GN 1/1 - 10 GN 2/1
Distance between layers	mm	70



Electric power  
supply cable inlet



Boiler descaling cap



Air extraction



Liquid outlet



Gas inlet and  
type of thread



Steam vent and chamber  
pressure drop safety device



Normal water inlet



Steam trap



Flue pipe



Oven steam vent



Softened water inlet



CE IPX 5

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