

OVENS

Code BCKEx40 **Model** BCKEx40



ELECTRIC COMBI OVEN DIRECT STEAM GENERATION - TOUCH SCREEN - ELECTRONIC/PROGRAMMABLE - 40 GN1/1 - 20 GN2/1 WITH ROLL-IN TROLLEY

General characteristics



HIGH TECH - X CONTROL

Technical/functional characteristics

Programmable electronics with high visibility LED backlit touch screen. Automatic ICS - Interactive Cooking System and EXTRA (over 370 recipes tested and saved). Alphanumeric display, Combiclima with automatic vent, diagnostics, six speed fan, autoreverse (distribution of the air in the chamber with automatic reversing of the fan direction), PLUS function, humidifier, lights. USB interface for software update, upload and download HACCP data. The new card allows what recipes shall be uploaded and what shall be downloaded.

OPTIONAL: hand shower, automatic washing system WCS (Washing Combi System)

OPERATING MODES

- Convection with Combiclima 30°C-300°C • Steam 30°C-130°C (low temperature, atmospheric, forced)
- Combi mode with Combiclima 30°C-300°C • ACC - Automatic Creative Cooking, 65 automatic cooking programs
- Reheating with Combiclima 120°C-140°C
- Core probe 30°C-100°C • Automatic sequence cooking • Slow cooking • Temperature hold with Combiclima
- 3 finishing modes • Automatic delayed start
- ICS- Interactive Cooking System. The board enables you to modify the recipe even outside the parameters indicated by Baron and the new recipe is saved in the user's database. 370 recipes saved and tested
- AUTOMATIC EXTRA: Direct access to the temperature restore, maintenance, defrosting, multi-layer, rising and preheating programs.

FUNCTIONS

- Scroller • Combiclima with automatic vent
- Plus function • Six speed fan
- Multisensor probe • Delta T • HACCP interface

PLUS FUNCTION

- Maintenance
- Finishing
- Management fan • Management vent
- Delta T • Second cooking timer

Technical Data

Dimensions		Cold soft water connection (Ø)	
Width (mm)	1293	Drain (Ø)	50 mm
Depth (mm)	899	Gas power (KW)	-

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Height (mm)	1810
Gas connection (Ø)	-
Electric connection (V/~ /HZ)	220
Cold water connection (Ø)	3/4"
Hot water connection (Ø)	-

Electric power (KW)	61.8
Plate dimensions (mm)	-
Tank capacity (Lt)	-
TANK DIMENSIONS	-
Internal ovens dimension(mm)	20 GN2/1 - 40 GN

Code	Description
KP004	SET OF FEET
HKP202	TROLLEY FOR BANQUETING WITH DRIP TRAY
LD25	SHOWER FOR OVEN CAVITY WITH STAINLESS STEEL HOSE, FITTING AND CONNECTIONS
HKS202	TROLLEY WITH DRIP TRAY - EQUIPPED WITH 1
PL002	NEBULIZE FOR CLEANSER
CP202	RACK THERMAL COVER - 40 GN1/1
KFX202	FAT FILTER
PL005	NEBULIZE FOR CLEANSER - 5 LT
dL010	ALKALINE CLEANSER (TANK 10 LT)
KLT202	AUTOMATIC WASHING SYSTEM FOR OVENS 40 GN1/1
RP004	CASTOR KIT 2 WITH BRAKE - FLANGED CASTORS
dS010	ALKALINE DESCALER FOR BOILER (TANK 10 LT)