

OVENS

Code BCKGS07 **Model** BCKGS07



GAS COMBI OVEN DIRECT STEAM GENERATION - 7 GN1/1

General characteristics



HIGH TECH - S CONTROL

Technical/functional characteristics

Manual controls with electronic control, 99 programs and 4 cycles in automatic sequence can be programmed. Dedicated button for managing 4 cycles with display LED. Over 90 recipes tested and stored recipes (S version with probe). For those without a probe, only dedicated recipes are set. Burner setting with direct access from control panel, display alphanumeric, button for direct access to the programs and recipes. Combiclima with Fast-Dry automatic vent, self-diagnosis, automatic reverse (distribution of the air in the chamber with automatic reversing of the fan direction), humidifier and cavity lights. OPTIONAL: Multipoint probe, hand shower, automatic washing system WCS (Washing Combi System) with 4 washing levels (including rinsing)

OPERATING MODES

- Convection with Combiclima 30°C - 300°C
- Steam 30°C - 130°C (low temperature, atmospheric, forced)
- Combined steam/convection with Combiclima 30°C - 300°C
- Reheating with Combiclima 120°C - 140°C
- Automatic sequence cooking
- Temperature hold with Combiclima function

FUNCTIONS

- 99 programs, 4 cycles in automatic sequence
- Over 90 tested and stored recipes (S version with probe). For those without a probe, only dedicated recipes are set
- Temperature hold function
- Manual washing program
- Boiler descaling program
- Motorized manual vent
- Combiclima with fast-dry
- USB Port
- Two speed fan

Technical Data

Dimensions		Cold soft water connection (Ø)	
Width (mm)	875	Drain (Ø)	50 mm
Depth (mm)	825	Gas power (KW)	10

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Height (mm)	810
Gas connection (Ø)	-
Electric connection (V/~ /HZ)	230
Cold water connection (Ø)	3/4"
Hot water connection (Ø)	-

Electric power (KW)	0.5
Plate dimensions (mm)	-
Tank capacity (Lt)	-
TANK DIMENSIONS	-
Internal ovens dimension(mm)	7 GN1/1

Code	Description
SST07	REMOVABLE RACK COMPLETE WITH FITTING FRAME - 7 GN1/1
NPT071	SIDE RUNNERS - 10 GN1/1
KMC031E	CABINETS FOR HOT HOLDING AND LOW TEMPERATURE COOKING
PL005	NEBULIZE FOR CLEANSER - 5 LT
LD25	SHOWER FOR OVEN CAVITY WITH STAINLESS STEEL HOSE, FITTING AND CONNECTIONS
GZGT07	STACKING KIT EXTRA CHARGE FOR STACKED GAS OVENS COMPOSITION 7+7
VPT07	REPLACEMENT OF THE PAIR OF SHELF RACKS FROM GN1/1 TO 60X40 CM PASTRY VERSION
NRT07	INSTALLATION FRAME FOR HOOD
KMC051E	CABINETS FOR HOT HOLDING AND LOW TEMPERATURE COOKING
CPT07	RACK THERMAL COVER - 7 GN1/1
PRT07	PLATE RACKS - N°14 PLATES Ø 310 MM
NGP664	PAIR OF SHELF RACKS FOR PASTRY VERSION 60X40 - CAPACITY 6X(60X40 CM)
GZGT17	STACKING KIT EXTRA CHARGE FOR STACKED GAS OVENS COMPOSITION 7+10
NSR07	STAINLESS STEEL OVENS FLOOR STAND
KMC052E	CABINETS FOR HOT HOLDING AND LOW TEMPERATURE COOKING
dL010	ALKALINE CLEANSER (TANK 10 LT)
PST01	RIGHT HINGED DOOR EXTRA COST
NKC071	STAINLESS STEEL AXTRACTION HOOD WITH MOTOR AND AIR-COOLED STEAM CONDENSER
KFXT07	FAT FILTER
NSR071S	STAINLESS STEEL OVENS FLOOR STAND - FOR BLAST CHILLER
KSA001	NEEDLE-CORE TEMPERATURE SENSOR FOR VACUUM COOKING - Ø 1 MM
dS010	ALKALINE DESCALER FOR BOILER (TANK 10 LT)
SGT07	REMOVABLE OVEN RACK - 7 GN1/1
NPD071	SHELF FOR CLEANSER TANK FOR OVEN STANDS
KLT07	AUTOMATIC WASHING SYSTEM FOR OVENS 7 GN1/1
PL002	NEBULIZE FOR CLEANSER
KSC004	NEEDLE-CORE TEMPERATURE SENSOR
GANT07	STAINLESS STEEL NEUTRAL CABINETS WITH DOORS AND SIDE RUNNERS