

OVENS

Code BCKGS10 **Model** BCKGS10



GAS COMBI OVEN DIRECT STEAM GENERATION - 10 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 alfanumerico, 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)	930	Drain (Ø)	50 mm
Depth (mm)	825	Gas power (KW)	18

BARON CUCINE PROFESSIONALI - ALI GROUP S.P.A.

32100 - Belluno - Italy - via del Boscon, 424

Tel. 0437 8554 - Fax 0437 855444

E-mail: info@baronprofessional.com

Website: www.baronprofessional.com

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Height (mm)	1030
Gas connection (Ø)	-
Electric connection (V/~ /HZ)	230
Cold water connection (Ø)	3/4"
Hot water connection (Ø)	-

Electric power (KW)	1
Plate dimensions (mm)	-
Tank capacity (Lt)	-
TANK DIMENSIONS	-
Internal ovens dimension(mm)	10 GN1/1

Code	Description
VPT10	REPLACEMENT OF THE PAIR OF SHELF RACKS FROM GN1/1 TO 60x40 CM PASTRY VERSION
NPT071	SIDE RUNNERS - 10 GN1/1
KMC031E	CABINETS FOR HOT HOLDING AND LOW TEMPERATURE COOKING
PRT10	PLATE RACKS - N°49 PLATES Ø 310 MM
LD25	SHOWER FOR OVEN CAVITY WITH STAINLESS STEEL HOSE, FITTING AND CONNECTIONS
GZGT17	STACKING KIT EXTRA CHARGE FOR STACKED GAS OVENS COMPOSITION 7+10
NSR101	STAINLESS STEEL OVENS FLOOR STAND
KMC051E	CABINETS FOR HOT HOLDING AND LOW TEMPERATURE COOKING
CAV101	FLUE WITH PROTECTION DEVIC OR GAS MODELS
PST01	RIGHT HINGED DOOR EXTRA COST
NGP864	PAIR OF SHELF RACKS FOR PASTRY VERSION 60X40 - CAPACITY 5X(60X40 CM)
KAN101	STAINLESS STEEL NEUTRAL CABINETS WITH DOORS AND SIDE RUNNERS
NSR101S	STAINLESS STEEL OVENS FLOOR STAND - FOR BLAST CHILLER
KMC052E	CABINETS FOR HOT HOLDING AND LOW TEMPERATURE COOKING
CPT10	RACK THERMAL COVER - 10 GN1/1
SGT10	REMOVABLE OVEN RACK
NKC101	STAINLESS STEEL AXTRACTION HOOD WITH MOTOR AND AIR-COOLED STEAM CONDENSER
KFXT10	FAT FILTER
PL002	NEBULIZE FOR CLEANSER
KSA001	NEEDLE-CORE TEMPERATURE SENSOR FOR VACUUM COOKING - Ø 1 MM
dL010	ALKALINE CLEANSER (TANK 10 LT)
SST10	REMOVABLE RACK COMPLETE WITH FITTING FRAME - 10 GN1/1
NPD101	SHELF FOR CLEANSER TANK
KLT10	AUTOMATIC WASHING SYSTEM FOR OVENS 10 GN1/1
PL005	NEBULIZE FOR CLEANSER - 5 LT
KSC004	NEEDLE-CORE TEMPERATURE SENSOR
dS010	ALKALINE DESCALER FOR BOILER (TANK 10 LT)