

# OVENS

**Code** BCKGS20      **Model** BCKGS20



## GAS COMBI OVEN DIRECT STEAM GENERATION - 10 GN2/1

### 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)	1170	Drain (Ø)	50 mm
Depth (mm)	895	Gas power (KW)	27

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## GAS COMBI OVEN DIRECT STEAM GENERATION - 10 GN2/1

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 GN2/1 - 20 GN

Code	Description
NSR102	STAINLESS STEEL OVENS FLOOR STAND
KMC031E	CABINETS FOR HOT HOLDING AND LOW TEMPERATURE COOKING
PST01	RIGHT HINGED DOOR EXTRA COST
KSC004	NEEDLE-CORE TEMPERATURE SENSOR
KCP102	RACK THERMAL COVER
NSR102S	STAINLESS STEEL OVENS FLOOR STAND - FOR BLAST CHILLER
KMC051E	CABINETS FOR HOT HOLDING AND LOW TEMPERATURE COOKING
CAV102	FLUE WITH WIND PROTECTION DEVICE
SG102	REMOVABLE OVEN RACK
LD25	SHOWER FOR OVEN CAVITY WITH STAINLESS STEEL HOSE, FITTING AND CONNECTIONS
KFX102	FAT FILTER
PL002	NEBULIZE FOR CLEANSER
KMC052E	CABINETS FOR HOT HOLDING AND LOW TEMPERATURE COOKING
dL010	ALKALINE CLEANSER (TANK 10 LT)
NKC102	STAINLESS STEEL AXTRACTION HOOD WITH MOTOR AND AIR-COOLED STEAM CONDENSER
KKS102	REMOVABLE RACK COMPLETE WITH FITTING FRAME - 10 GN2/1
PL005	NEBULIZE FOR CLEANSER - 5 LT
KPD102	SHELF FOR CLEANSER TANK FOR OVEN STANDS
dS010	ALKALINE DESCALER FOR BOILER (TANK 10 LT)
NPT102	SIDE RUNNERS - 10 GN2/1 - 20 GN1/1
KLT102	AUTOMATIC WASHING SYSTEM FOR OVENS 10 GN2/1
PRT102	PLATE RACKS - N°49 PLATES Ø 310 MM
KSA001	NEEDLE-CORE TEMPERATURE SENSOR FOR VACUUM COOKING - Ø 1 MM
KAN102	STAINLESS STEEL NEUTRAL CABINETS WITH DOORS AND SIDE RUNNERS