

# OVENS

**Code** BCKGS21      **Model** BCKGS21



## GAS COMBI OVEN DIRECT STEAM GENERATION - 20 GN1/1 WITH ROLL-IN TROLLEY

### 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)	960	Drain (Ø)	50 mm
Depth (mm)	830	Gas power (KW)	36

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Height (mm)	1810
Gas connection (Ø)	-
Electric connection (V/~ /HZ)	230
Cold water connection (Ø)	3/4"
Hot water connection (Ø)	-

Electric power (KW)	1.8
Plate dimensions (mm)	-
Tank capacity (Lt)	-
TANK DIMENSIONS	-
Internal ovens dimension(mm)	20 GN1/1

Code	Description
KPT21	TROLLEY FOR BANQUETING WITH DRIP TRAY
PL005	NEBULIZE FOR CLEANSER - 5 LT
GKST21	TROLLEY WITH DRIP TRAY - EQUIPPED WITH 1
KSA001	NEEDLE-CORE TEMPERATURE SENSOR FOR VACUUM COOKING - Ø 1 MM
CAV201	FLUE WITH WIND PROTECTION DEVICE
RP004	CASTOR KIT 2 WITH BRAKE - FLANGED CASTORS
KFXT21	FAT FILTER
KSC004	NEEDLE-CORE TEMPERATURE SENSOR
CPT21	RACK THERMAL COVER
KLT21	AUTOMATIC WASHING SYSTEM FOR OVENS 20 GN1/1
LD25	SHOWER FOR OVEN CAVITY WITH STAINLESS STEEL HOSE, FITTING AND CONNECTIONS
dL010	ALKALINE CLEANSER (TANK 10 LT)
KP004	SET OF FEET
PL002	NEBULIZE FOR CLEANSER
dS010	ALKALINE DESCALER FOR BOILER (TANK 10 LT)