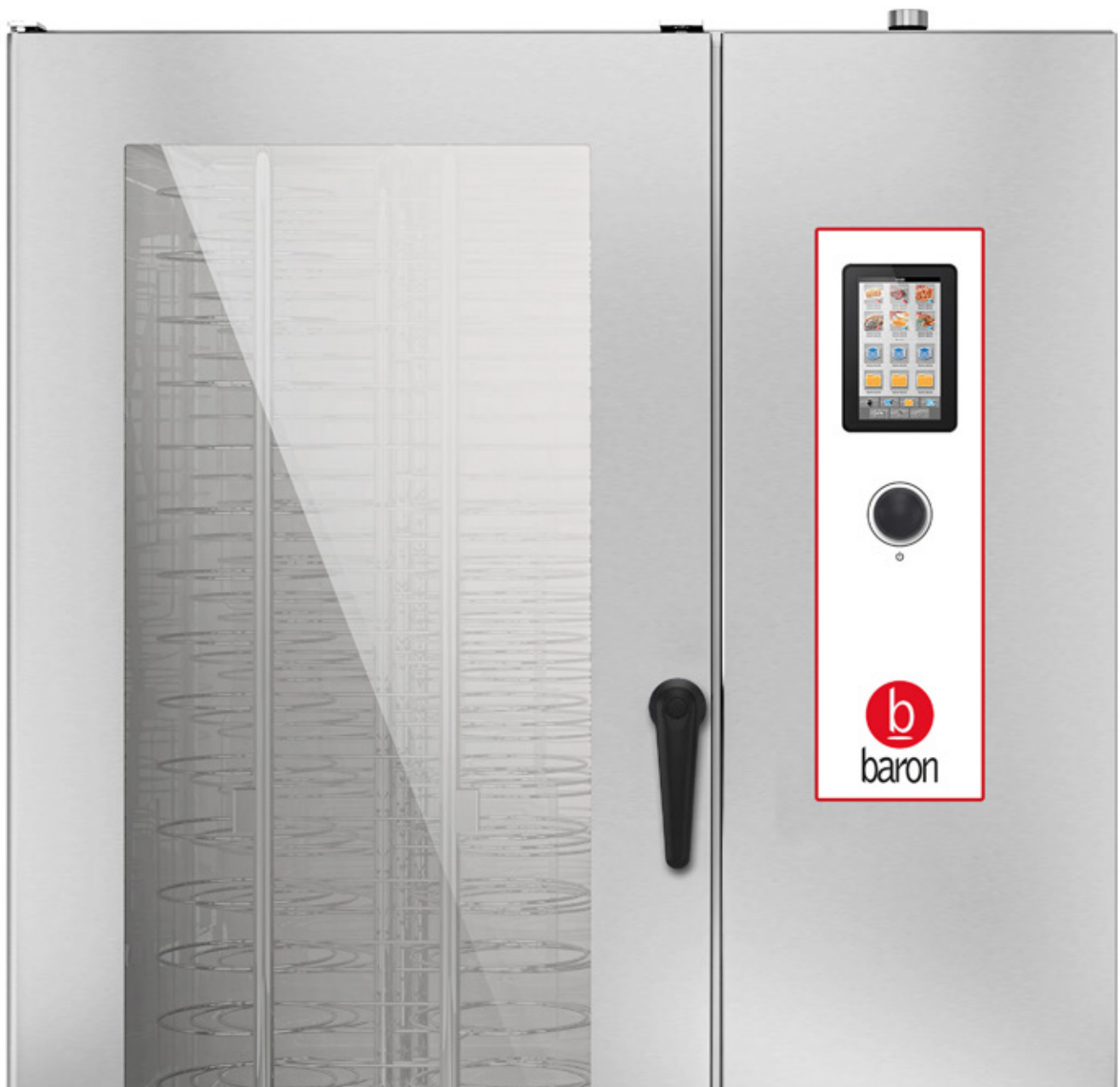


OPTIMUS COMBI OVENS
THE NEW & IMPROVED
BCK MODEL COMBI OVENS
STILL THE SAME HEART OF THE KITCHEN
100% ITALIAN MADE



SCOTS ICE
AUSTRALIA
foodservice equipment

SCOTS ICE AUSTRALIA
FOODSERVICE EQUIPMENT

Australian Importers and Distributors
of the top leading brands in commercial
kitchen and refrigeration equipment

b
baron



"T SERIES" TOUCH SCREEN CONTROLS

"S SERIES" ELECTRONIC CONTROLS

DESIGNED FOR IMPECCABLE SERVICE

The baron line of combination and convection ovens, born from the years of experience that baron has developed in the professional catering market, is the perfect heart of a kitchen.

Attentive to quality and designed for an impeccable service, robust, technologically advanced, but easy to use.

Baron combi ovens, as well as having traditional qualities and indispensable robustness, are equipped with an advanced electronic interface which allows them to communicate with (HACCP) hygiene control systems.



- Touch screen controls
- Automatic washing
- HACCP control system
- Convection from 30°C to 300°C
- Steam from 30°C to 130°C
- Combined Convection + Steam from 30°C to 300°C.
- Climate moisture control

SAME QUALITY COMBI, NEW CODE








"S" SERIES

ELECTRONIC CONTROLS

Complete with core temperature probe, inbuilt automatic washing system, two speed fan, double glass door, internal s/steel runners with two shelves and 5 micron water filter. USB port for HACCP. Temperature range 30°C - 300°C.

OLD MODEL

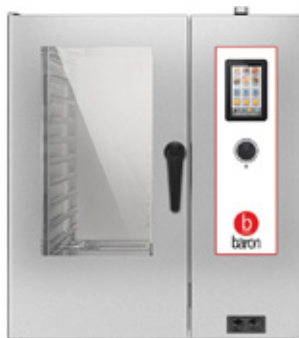
| | |
|--|-------|
|  BCKE S07 7 x 1/1 GN | >>>>> |
|  BCKE S10 10 x 1/1 GN | >>>>> |
|  BCKE S20 10 x 2/1 GN | >>>>> |
|  BCKE S21 20 x 1/1 GN | >>>>> |
|  BCKE S40 20 x 2/1 GN | >>>>> |

| | |
|--|-------|
|  BCKG S07 7 x 1/1 GN | >>>>> |
|  BCKG S10 10 x 1/1 GN | >>>>> |
|  BCKG S20 10 x 2/1 GN | >>>>> |
|  BCKG S21 20 x 1/1 GN | >>>>> |
|  BCKG S40 20 x 2/1 GN | >>>>> |

NEW MODEL

| |
|---|
|  OPVES 071 7 x 1/1 GN |
|  OPVES 101 10 x 1/1 GN |
|  OPVES 102 10 x 2/1 GN |
|  OPVES 201 20 x 1/1 GN |
|  OPVES 202 20 x 2/1 GN |






| |
|---|
|  OPVGS 071 7 x 1/1 GN |
|  OPVGS 101 10 x 1/1 GN |
|  OPVGS 102 10 x 2/1 GN |
|  OPVGS 201 20 x 1/1 GN |
|  OPVGS 202 20 x 2/1 GN |



"T" SERIES



TOUCH SCREEN CONTROLS

High visibility LED backlit touch screen. Complete with core temperature probe, inbuilt automatic washing system, two speed fan, double glass door, internal s/steel runners with two shelves and 5 micron water filter. USB port for HACCP. Temperature range 30°C - 300°C.

| | |
|--|-------|
|  BCKE X07 7 x 1/1 GN | >>>>> |
|  BCKE X10 10 x 1/1 GN | >>>>> |
|  BCKE X20 10 x 2/1 GN | >>>>> |
|  BCKE X21 20 x 1/1 GN | >>>>> |
|  BCKE X40 20 x 2/1 GN | >>>>> |

| | |
|--|-------|
|  BCKG X07 7 x 1/1 GN | >>>>> |
|  BCKG X10 10 x 1/1 GN | >>>>> |
|  BCKG X20 10 x 2/1 GN | >>>>> |
|  BCKG X21 20 x 1/1 GN | >>>>> |
|  BCKG X40 20 x 2/1 GN | >>>>> |

| |
|---|
|  OPVET 071 7 x 1/1 GN |
|  OPVET 101 10 x 1/1 GN |
|  OPVET 102 10 x 2/1 GN |
|  OPVET 201 20 x 1/1 GN |
|  OPVET 202 20 x 2/1 GN |

| |
|---|
|  OPVGT 071 7 x 1/1 GN |
|  OPVGT 101 10 x 1/1 GN |
|  OPVGT 102 10 x 2/1 GN |
|  OPVGT 201 20 x 1/1 GN |
|  OPVGT 202 20 x 2/1 GN |

"S" SERIES FEATURES

COOKING MODES

- Automatic with over 90 cooking programs tested and stored, including programs for heating up pre-cooked meals on dish and on tray.
- Programmable with the possibility of storing 99 cooking programs in automatic sequence (up to 4 cycles).
- Manual cooking with three cooking modes: Convection from 30° C to 300° C, Steam from 30° C to 130° C, Combined from 30° C to 300° C.
- Manual with the possibility of using 4 automatic sequence cycles for differentiated cooking, and featuring: Maintenance (2 modes) - Vent management.
- Cooking with core temperature control (with multipoint probe or needle probe) (optional)
- **CLIMATE** - System for automatic measurement and control of moisture in the cooking chamber
- **Fast-Dry®** - Quick cooking chamber dehumidification system.

OPERATION

- High visibility alphanumeric display.
- Dedicated key for managing 4 cooking cycles with display LED .
- Key for direct access to stored cooking programs and to the programs to store.
- SCROLLER knobs with Scroll and Push function to confirm your choices.
- Manual pre-heating.

MAINTENANCE CLEANING

- Self-diagnosis operations verification before and while using the equipment, with descriptive and acoustic signalling of any anomalies.
- Automatic washing system with built-in tank and automatic detergent dosing.
- COMBICLEAN liquid detergent cartridge, 100% recyclable.
- For models 201 / 202 automatic washing system (LM) with the use of COMBICLEAN liquid detergent.
- Manual cleaning system with retractable wash nozzle.

CONTROL EQUIPMENT

- Auto reverse (automatic reversal of the fan's direction of rotation) for perfect cooking uniformity.
- Automatically adjusted vapour condensation.
- Chamber vent manual control.
- Manual humidifier.
- Timed Lighting.
- Easily accessible user programmable parameters to customize the equipment via user menu.
- 2 fan speeds (optional), the slow one turns on the heating power reduction.
- Core temperature control of the product through a probe with 4 detection points (optional).
- Core probe connection through external connector to the cooking chamber with the possibility of quick connection needle probe for vacuum cooking and small sizes (optional).
- USB Connection to download the HACCP data, update the software and upload/download cooking programs.



CONSTRUCTION

- IPX5 protection against water jets
- Perfectly smooth and watertight chamber
- Door closure with double tempered glass, exterior mirror surface finishing, air gap and heat-reflective inner glass for reduced heat radiation toward the operator and greater efficiency.
- Internal glass with hinged opening for easy cleaning.

"T" SERIES FEATURES

COOKING MODES

- AC (Automatic Cooking) automatic cooking system for International recipes, complete with photo presentation of the dish.
- Manual cooking with three cooking modes: Convection from 30° C to 300° C, Steam from 30° C to 130° C, Combined Convection + Steam from 30° C to 300° C.
- Programmable Mode - The ability to program and store cooking procedures, in automatic sequence (up to 15 cycles) giving each program its own name, a photo and recipe information.
- **CLIMATE** - System for automatic measurement and control of moisture in the cooking chamber.
- **Fast-Dry®** - Quick cooking chamber dehumidification system.

OPERATION

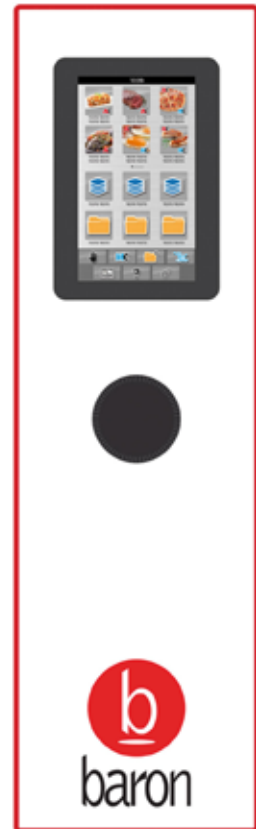
- Configurable display according to user needs which brings to the foreground the user's most used programs.
- "One touch" automatic cooking start (AC).
- Recipes management into folders with pre-view attributing to each folder its own name.
- Intelligent recipe recognition in multilevel folders.
- 7 inches capacitive colour screen (LCD - TFT), in high definition, with "Touch Screen" functions choosing.
- SCROLLER PLUS knob with Scroll and Push function to confirm your choices.

MAINTENANCE CLEANING

- Self-diagnosis operations verification before using the equipment, with descriptive and acoustic signalling of any anomalies.
- Automatic washing system with built-in tank and automatic detergent dosing (optional).
- COMBICLEAN liquid detergent cartridge, 100% recyclable.
- For models 201 / 202 automatic washing system (LM) with the use of COMBICLEAN liquid detergent.
- Manual cleaning system with retractable wash nozzle.

CONTROL EQUIPMENT

- Auto reverse (automatic reversal of the fan's direction of rotation) for perfect cooking uniformity.
- Parallel temperature control in the chamber and in the core, DELTA T system.
- Automatically adjusted vapour condensation.
- Easily accessible user programmable parameters to customize the equipment through user menu.
- Programmable deferred cooking.
- Possibility to choose up to 6 ventilation speed; the first 3 speeds will automatically activate the heating power reduction.
- For special cooking you can select intermittent speed
- Core temperature control of the product through a probe with 4 detection points.
- Core probe connection through external connector to the cooking chamber with the possibility of quick connection needle probe for vacuum cooking and small sizes.
- USB Connection to download the HACCP data, update the software and upload/download cooking programs.



CONSTRUCTION

- IPX5 protection against water jets.
- Perfectly smooth and watertight chamber.
- Door closure with double tempered glass, air gap and internal heat-reflective glass for reduced heat radiation toward the operator and greater efficiency.
- Internal glass with hinged opening for easy cleaning.

Scots Ice Australia
Foodservice Equipment
ABN: 24 353 726 846

Head Office

Unit 5 / 175-179 James Ruse Drive
Rosehill NSW 2142
Free Call: 1800 222 460 (*Nation wide*)
Phone: (02) 9684 5666 | (02) 9637 7099
Fax: (02) 9638 5277 | (02) 9637 7944

Queensland Sales

Phone: 0414 817 619

Victoria Sales

Phone: 0415 735 273

Service and Spare Parts

Unit 5 / 175-179 James Ruse Drive
Rosehill NSW 2142
Free Call: 1800 222 460 (*Nation wide*)
Phone: (02) 9684 5666 | (02) 9637 7099
Fax: (02) 9638 5266

www.scotsice.com.au



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