



baron[®]
kitchens for professionals

Optimus



Optimus



7GN 2/1
14GN 1/1



10GN 1/1



7GN 1/1



10GN 2/1
20GN 1/1



20GN 1/1



20GN 2/1
40GN 1/1

Automatic washing system
with built-in tank



Version S

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

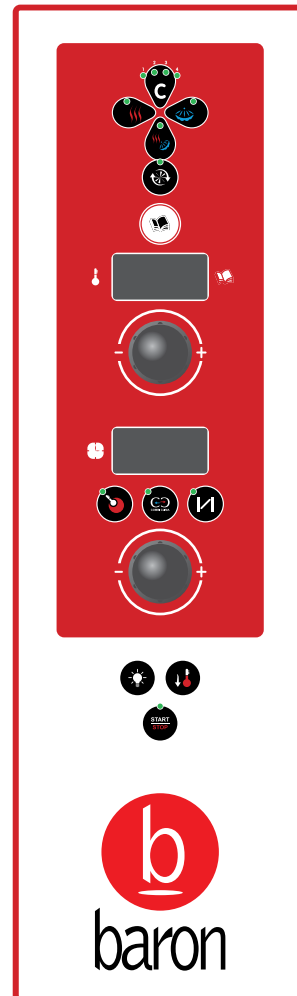
- High visibility alphanumeric display.
- Dedicated key for managing 4 cooking cycles with display LED .
- Key for direct access to stored cooking programs and to the programs to store.
- SCROLLER knobs with Scroll and Push function to confirm your choices.
- Manual pre-heating.

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 (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.
- 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, 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.

Version T

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

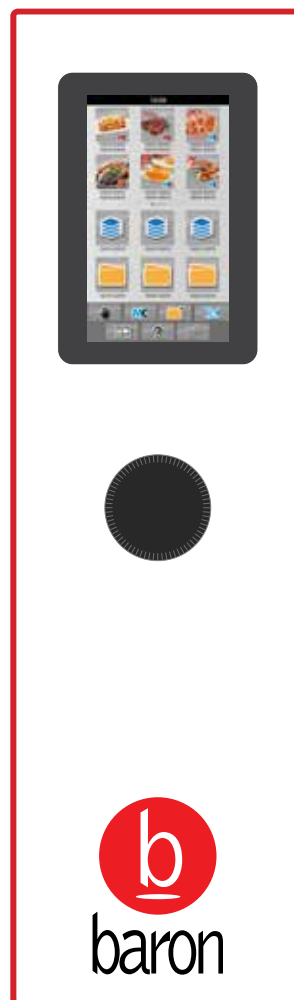
- Configurable display according to user needs which brings to the foreground the user's most used programs.
- "One touch" automatic cooking start (AC).
- Recipes management into folders with pre-view attributing to each folder its own name.
- Intelligent recipe recognition in multilevel folders.
- 7 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.

technical data

DIRECT STEAM MODELS

Models	Capacity	Covers N.		Dimensions mm	Distance mm	Power kW	Heating Pow. kW/kcal	Voltage
OPVET071	7 GN 1/1	50 / 120		875x825x820 h	70	10,5	- / -	3N AC 400V 50 Hz
OPVES071								
OPVGT071	7 GN 1/1	50 / 120		875x825x820 h	70	0,5	12 / 10320	AC 230V 50 Hz
OPVGS071								
OPVET101	10 GN 1/1	80 / 150		930x825x1040 h	70	16	- / -	3N AC 400V 50 Hz
OPVES101								
OPVGT101	10 GN 1/1	80 / 150		930x825x1040 h	70	1	18 / 15480	AC 230V 50 Hz
OPVGS101								
OPVET072	7 GN 2/1	70 / 180		1170x895x820 h	70	19	- / -	3N AC 400V 50 Hz
OPVES072	14 GN 1/1							
OPVGT072	7 GN 2/1	70 / 180		1170x895x820 h	70	1	20 / 17200	AC 230V 50 Hz
OPVGS072	14 GN 1/1							
OPVET102	10 GN 2/1	150 / 300		1170x895x1040 h	70	31	- / -	3N AC 400V 50 Hz
OPVES102	20 GN 1/1							
OPVGT102	10 GN 2/1	150 / 300		1170x895x1040 h	70	1	27 / 23220	AC 230V 50 Hz
OPVGS102	20 GN 1/1							
OPVET201	20 GN 1/1	150 / 300		960x825x1810 h	63	31,8	- / -	3N AC 400V 50 Hz
OPVES201								
OPVGT201	20 GN 1/1	150 / 300		960x825x1810 h	63	1,8	36 / 30960	AC 230V 50 Hz
OPVGS201								
OPVET202	20 GN 2/1	300 / 500		1290x895x1810 h	63	61,8	- / -	3N AC 400V 50 Hz
OPVES202	40 GN 1/1							
OPVGT202	20 GN 2/1	300 / 500		1290x895x1810 h	63	1,8	54 / 46440	AC 230V 50 Hz
OPVGS202	40 GN 1/1							

MODELS WITH BOILER

Models	Capacity	Covers N.		Dimensions mm	Distance mm	Power kW	Heating Pow. kW/kcal	Voltage
OPBET071	7 GN 1/1	50 / 120		875x825x820 h	70	10,5	- / -	3N AC 400V 50 Hz
OPBES071								
OPBGT071	7 GN 1/1	50 / 120		875x825x820 h	70	0,5	15 / 12900	AC 230V 50 Hz
OPBGS071								
OPBET101	10 GN 1/1	80 / 150		930x825x1040 h	70	16	- / -	3N AC 400V 50 Hz
OPBES101								
OPBGT101	10 GN 1/1	80 / 150		930x825x1040 h	70	1	28 / 24080	AC 230V 50 Hz
OPBGS101								
OPBET072	7 GN 2/1	70 / 180		1170x895x820 h	70	19	- / -	3N AC 400V 50 Hz
OPBES072	14 GN 1/1							
OPBGT072	7 GN 2/1	70 / 180		1170x895x820 h	70	1	30 / 25800	AC 230V 50 Hz
OPBGS072	14 GN 1/1							
OPBET102	10 GN 2/1	150 / 300		1170x895x1040 h	70	31	- / -	3N AC 400V 50 Hz
OPBES102	20 GN 1/1							
OPBGT102	10 GN 2/1	150 / 300		1170x895x1040 h	70	1	40 / 34400	AC 230V 50 Hz
OPBGS102	20 GN 1/1							
OPBET201	20 GN 1/1	150 / 300		960x825x1810 h	63	31,8	- / -	3N AC 400V 50 Hz
OPBES201								
OPBGT201	20 GN 1/1	150 / 300		960x825x1810 h	63	1,8	48 / 41280	AC 230V 50 Hz
OPBGS201								
OPBET202	20 GN 2/1	300 / 500		1290x895x1810 h	63	61,8	- / -	3N AC 400V 50 Hz
OPBES202	40 GN 1/1							
OPBGT202	20 GN 2/1	300 / 500		1290x895x1810 h	63	1,8	80 / 68800	AC 230V 50 Hz
OPBGS202	40 GN 1/1							



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The Spirit of Excellence

