



baron

ELECTRIC DIRECT STEAM COMBIS

**WITH
ELECTRONIC
PROGRAMMABLE
CONTROLS**



VERSION S

Electronic control panel
both manual & programmable

- Electronic programmable control panel
- In-built automatic washing system
- 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
- Two speed fan
- Core temperature probe
- Stacking options available
- Stands, extraction hoods and wide range of accessories available
- Right hinged door options
- Available with boiler



BCK/OPVES071

Capacity

7 x 1/1GN

Dimensions (mm)

875 W x 825 D x 820 H



BCK/OPVES101

Capacity

10 x 1/1GN

Dimensions (mm)

930 W x 825 D x 1040 H



BCK/OPVES072

Capacity

7 x 2/1GN or 14 x 1/1GN

Dimensions (mm)

1170 W x 895 D x 820 H



BCK/OPVES102

Capacity

10 x 2/1GN or 20 x 1/1GN

Dimensions (mm)

1170 W x 895 D x 1040 H



BCK/OPVES201

Capacity

20 x 1/1GN

Dimensions (mm)

960 W x 825 D x 1810 H



BCK/OPVES202

Capacity

20 x 2/1GN

Dimensions (mm)

1290 W x 895 D x 1810 H



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FREE CALL: 1800 222 460

www.scotsice.com.au