



baron

ELECTRIC DIRECT STEAM COMBIS

**WITH
LED
BACKLIT
TOUCH
SCREEN
CONTROLS**



VERSION T

LED backlit touch screen control panel, fast & flexible

- LED backlit touch screen 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/OPVET071

Capacity
7 x 1/1GN

Dimensions (mm)
875 W x 825 D x 820 H



BCK/OPVET101

Capacity
10 x 1/1GN

Dimensions (mm)
930 W x 825 D x 1040 H



BCK/OPVET072

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

Dimensions (mm)
1170 W x 895 D x 820 H



BCK/OPVET102

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

Dimensions (mm)
1170 W x 895 D x 1040 H



BCK/OPVET201

Capacity
20 x 1/1GN

Dimensions (mm)
960 W x 825 D x 1810 H



BCK/OPVET202

Capacity
20 x 2/1GN

Dimensions (mm)
1290 W x 895 D x 1810 H



SCOTS ICE AUSTRALIA FOODSERVICE EQUIPMENT

FREE CALL: 1800 222 460

www.scotsice.com.au