

# OVENS

**Code** BACEV026S      **Model** BACEV026S



## ELECTRIC COMBI OVEN DIRECT STEAM GENERATION - 6 GN2/3

### General characteristics



### SLIM LINE

### 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 tested and stored recipes (S version with probe). For those without a probe, only dedicated recipes are set. 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: Two speed fan, Multipoint probe and burner setting with direct access from control panel. Hand shower, automatic washing system WCS (Washing Combi System).

Automatic washing, 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
- Motorized manual vent
- Combiclima with fast-dry
- USB Port

### Technical Data

Dimensions		Cold soft water connection (Ø)	
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Width (mm)	510
Depth (mm)	625
Height (mm)	730
Gas connection (Ø)	-
Electric connection (V/~ /HZ)	220
Cold water connection (Ø)	3/4"
Hot water connection (Ø)	-

Drain (Ø)	40 mm
Gas power (KW)	-
Electric power (KW)	5.25
Plate dimensions (mm)	-
Tank capacity (Lt)	-
TANK DIMENSIONS	-
Internal ovens dimension(mm)	-

Code	Description
LD25	SHOWER FOR OVEN CAVITY WITH STAINLESS STEEL HOSE, FITTING AND CONNECTIONS
uSB	USB KEY WITH SOFTWARE UPDATING
dL010	ALKALINE CLEANSER (TANK 10 LT)
LM1	AUTOMATIC WASHING SYSTEM FOR OVENS
Cd002	STAINLESS STEEL TROLLEY TO HOLD COMPLETE WASHING SYSTEM CAPACITY 2 TANKS OF 10 LT
KKEC26	STACKING KIT EXTRA CHARGE FOR STACKED ELECTRIC OVENS COMPOSITION BACEV026S + BACEV026S
PL002	NEBULIZE FOR CLEANSER
CPA026	S/S WARM PROTECTION FOR RIGHT SIDE WALL
KSA001	NEEDLE-CORE TEMPERATURE SENSOR FOR VACUUM COOKING - Ø 1 MM
SM026	S/S SHELF (510 X 605 MM)
CPS	RIGHT HINGED DOOR EXTRA COST
KSC004	NEEDLE-CORE TEMPERATURE SENSOR
SN	EXTRA CHARGE FOR ENERGY SAVING SYSTEM CONNECTION
CVR	TWO SPEED FAN