

OVENS

Code BACEV101S **Model** BACEV101S



ELECTRIC COMBI OVEN DIRECT STEAM GENERATION - 10 GN1/1

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)	800
Height (mm)	970
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)	15.5
Plate dimensions (mm)	-
Tank capacity (Lt)	-
TANK DIMENSIONS	-
Internal ovens dimension(mm)	-

Code	Description
KKEC16	STACKING KIT EXTRA CHARGE FOR STACKED ELECTRIC OVENS COMPOSITION BACEV061S + BACEV101S
PL002	NEBULIZE FOR CLEANSER
CPT061	SIDE RUNNERS FOR CSR STAND
KSA001	NEEDLE-CORE TEMPERATURE SENSOR FOR VACUUM COOKING - Ø 1 MM
CAN061	STAINLESS STEEL CABINET WITH DOORS AND SIDE RUNNERS
RP04	CASTOR KIT
CSR101	STAINLESS STEEL OVENS FLOOR STAND
KSC004	NEEDLE-CORE TEMPERATURE SENSOR
Cd002	STAINLESS STEEL TROLLEY TO HOLD COMPLETE WASHING SYSTEM CAPACITY 2 TANKS OF 10 LT
SN	EXTRA CHARGE FOR ENERGY SAVING SYSTEM CONNECTION
CVR	TWO SPEED FAN
LD25	SHOWER FOR OVEN CAVITY WITH STAINLESS STEEL HOSE, FITTING AND CONNECTIONS
CPA0101	S/S WARM PROTECTION FOR RIGHT SIDE WALL
uSB	USB KEY WITH SOFTWARE UPDATING
dL010	ALKALINE CLEANSER (TANK 10 LT)
LM1	AUTOMATIC WASHING SYSTEM FOR OVENS
CPD061	SHELF FOR CLEANSER TANK FOR CSR STANDS