OVENS

Code   BCKES40   **Model**   BCKES40

ELECTRIC COMBI OVEN DIRECT STEAM GENERATION - 40 GN1/1 - 20 GN2/1 WITH ROLL-IN TROLLEY

General characteristics

HIGH TECH - S CONTROL

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 recipes tested and stored recipes (S version with probe). For those without a probe, only dedicated recipes are set. Burner setting with direct access from control panel, display alfanumerico, 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: Multipoint probe, hand shower, automatic washing system WCS (Washing Combi System) 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
- Boiler descaling program
- Motorized manual vent
- Combiclima with fast-dry
- USB Port
- Two speed fan

Technical Data			
Dimensions		Cold soft water connection (Ø)	
Width (mm)	1293	Drain (Ø)	50 mm
Depth (mm)	899	Gas power (KW)	-

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Height (mm)	1810	Electric power (KW)	61.8
Gas connection (Ø)	-	Plate dimensions (mm)	-
Electric connection (V/~/HZ)	400	Tank capacity (Lt)	-
Cold water connection (Ø)	3/4"	TANK DIMENSIONS	-
Hot water connection (Ø)	-	Internal ovens dimension(mm)	20 GN2/1 - 40 GN

Code	Description
KSA001	NEEDLE-CORE TEMPERATURE SENSOR FOR VACUUM COOKING - Ø 1 MM
RP004	CASTOR KIT 2 WITH BRAKE - FLANGED CASTORS
HKS202	TROLLEY WITH DRIP TRAY - EQUIPPED WITH 1
KSC004	NEEDLE-CORE TEMPERATURE SENSOR
CP202	RACK THERMAL COVER - 40 GN1/1
KFX202	FAT FILTER
LD25	SHOWER FOR OVEN CAVITY WITH STAINLESS STEEL HOSE, FITTING AND CONNECTIONS
dL010	ALKALINE CLEANSER (TANK 10 LT)
KLT202	AUTOMATIC WASHING SYSTEM FOR OVENS 40 GN1/1
PL002	NEBULIZE FOR CLEANSER
dS010	ALKALINE DESCALER FOR BOILER (TANK 10 LT)
KP004	SET OF FEET
PL005	NEBULIZE FOR CLEANSER - 5 LT
HKP202	TROLLEY FOR BANQUETING WITH DRIP TRAY