

OVENS

Code BCKGx10 **Model** BCKGx10



GAS COMBI OVEN DIRECT STEAM GENERATION - TOUCH SCREEN - ELECTRONIC/PROGRAMMABLE - 10 GN1/1

General characteristics



HIGH TECH - X CONTROL

Technical/functional characteristics

Programmable electronics with high visibility LED backlit touch screen. Automatic ICS - Interactive Cooking System and EXTRA (over 370 recipes tested and saved). Alphanumeric display, Combiclima with automatic vent, diagnostics, six speed fan, autoreverse (distribution of the air in the chamber with automatic reversing of the fan direction), PLUS function, humidifier, lights. USB interface for software update, upload and download HACCP data. The new card allows what recipes shall be uploaded and what shall be downloaded.

OPTIONAL: hand shower, automatic washing system WCS (Washing Combi System)

OPERATING MODES

- Convection with Combiclima 30°C-300°C • Steam 30°C-130°C (low temperature, atmospheric, forced)
- Combi mode with Combiclima 30°C-300°C • ACC - Automatic Creative Cooking, 65 automatic cooking programs
- Reheating with Combiclima 120°C-140°C
- Core probe 30°C-100°C • Automatic sequence cooking • Slow cooking • Temperature hold with Combiclima
- 3 finishing modes • Automatic delayed start
- ICS- Interactive Cooking System. The board enables you to modify the recipe even outside the parameters indicated by Baron and the new recipe is saved in the user's database. 370 recipes saved and tested
- AUTOMATIC EXTRA: Direct access to the temperature restore, maintenance, defrosting, multi-layer, rising and preheating programs.

FUNCTIONS

- Scroller • Combiclima with automatic vent
- Plus function • Six speed fan
- Multisensor probe • Delta T • HACCP interface

PLUS FUNCTION

- Maintenance
- Finishing
- Management fan • Management vent
- Delta T • Second cooking timer

Technical Data

Dimensions		Cold soft water connection (Ø)	
Width (mm)	930	Drain (Ø)	50 mm
Depth (mm)	825	Gas power (KW)	18

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Height (mm)	1030
Gas connection (Ø)	-
Electric connection (V/~ /HZ)	220
Cold water connection (Ø)	3/4"
Hot water connection (Ø)	-

Electric power (KW)	1
Plate dimensions (mm)	-
Tank capacity (Lt)	-
TANK DIMENSIONS	-
Internal ovens dimension(mm)	10 GN1/1

Code	Description
KFXT10	FAT FILTER
PL005	NEBULIZE FOR CLEANSER - 5 LT
KSA001	NEEDLE-CORE TEMPERATURE SENSOR FOR VACUUM COOKING - Ø 1 MM
dL010	ALKALINE CLEANSER (TANK 10 LT)
VPT10	REPLACEMENT OF THE PAIR OF SHELF RACKS FROM GN1/1 TO 60x40 CM PASTRY VERSION
NPT071	SIDE RUNNERS - 10 GN1/1
KLT10	AUTOMATIC WASHING SYSTEM FOR OVENS 10 GN1/1
PRT10	PLATE RACKS - N°49 PLATES Ø 310 MM
LD25	SHOWER FOR OVEN CAVITY WITH STAINLESS STEEL HOSE, FITTING AND CONNECTIONS
dS010	ALKALINE DESCALER FOR BOILER (TANK 10 LT)
NSR101	STAINLESS STEEL OVENS FLOOR STAND
KMC031E	CABINETS FOR HOT HOLDING AND LOW TEMPERATURE COOKING
PST01	RIGHT HINGED DOOR EXTRA COST
NGP864	PAIR OF SHELF RACKS FOR PASTRY VERSION 60X40 - CAPACITY 5X(60X40 CM)
GZGT17	STACKING KIT EXTRA CHARGE FOR STACKED GAS OVENS COMPOSITION 7+10
NSR101S	STAINLESS STEEL OVENS FLOOR STAND - FOR BLAST CHILLER
KMC051E	CABINETS FOR HOT HOLDING AND LOW TEMPERATURE COOKING
CAV101	FLUE WITH PROTECTION DEVIC OR GAS MODELS
SGT10	REMOVABLE OVEN RACK
NKC101	STAINLESS STEEL AXTRACTION HOOD WITH MOTOR AND AIR-COOLED STEAM CONDENSER
KAN101	STAINLESS STEEL NEUTRAL CABINETS WITH DOORS AND SIDE RUNNERS
PL002	NEBULIZE FOR CLEANSER
KMC052E	CABINETS FOR HOT HOLDING AND LOW TEMPERATURE COOKING
CPT10	RACK THERMAL COVER - 10 GN1/1
SST10	REMOVABLE RACK COMPLETE WITH FITTING FRAME - 10 GN1/1
NPD101	SHELF FOR CLEANSER TANK