

OVENS

Code BCKGx20 **Model** BCKGx20



GAS COMBI OVEN DIRECT STEAM GENERATION - TOUCH SCREEN - ELECTRONIC/PROGRAMMABLE - 10 GN2/1

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)	1170	Drain (Ø)	50 mm
Depth (mm)	895	Gas power (KW)	27

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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 GN2/1 - 20 GN

Code	Description
KKS102	REMOVABLE RACK COMPLETE WITH FITTING FRAME - 10 GN2/1
PRT102	PLATE RACKS - N°49 PLATES Ø 310 MM
KPD102	SHELF FOR CLEANSER TANK FOR OVEN STANDS
dS010	ALKALINE DESCALER FOR BOILER (TANK 10 LT)
NSR102	STAINLESS STEEL OVENS FLOOR STAND
KLT102	AUTOMATIC WASHING SYSTEM FOR OVENS 10 GN2/1
PST01	RIGHT HINGED DOOR EXTRA COST
KSA001	NEEDLE-CORE TEMPERATURE SENSOR FOR VACUUM COOKING - Ø 1 MM
KAN102	STAINLESS STEEL NEUTRAL CABINETS WITH DOORS AND SIDE RUNNERS
NSR102S	STAINLESS STEEL OVENS FLOOR STAND - FOR BLAST CHILLER
KMC031E	CABINETS FOR HOT HOLDING AND LOW TEMPERATURE COOKING
SG102	REMOVABLE OVEN RACK
LD25	SHOWER FOR OVEN CAVITY WITH STAINLESS STEEL HOSE, FITTING AND CONNECTIONS
KCP102	RACK THERMAL COVER
PL002	NEBULIZE FOR CLEANSER
KMC051E	CABINETS FOR HOT HOLDING AND LOW TEMPERATURE COOKING
CAV102	FLUE WITH WIND PROTECTION DEVICE
NKC102	STAINLESS STEEL AXTRACTION HOOD WITH MOTOR AND AIR-COOLED STEAM CONDENSER
KFX102	FAT FILTER
PL005	NEBULIZE FOR CLEANSER - 5 LT
KMC052E	CABINETS FOR HOT HOLDING AND LOW TEMPERATURE COOKING
dL010	ALKALINE CLEANSER (TANK 10 LT)
NPT102	SIDE RUNNERS - 10 GN2/1 - 20 GN1/1