

# OVENS

**Code** BCKGx21 **Model** BCKGx21



## GAS COMBI OVEN DIRECT STEAM GENERATION - TOUCH SCREEN - ELECTRONIC/PROGRAMMABLE - 20 GN1/1 WITH ROLL-IN TROLLEY

### 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)	960	Drain (Ø)	50 mm
Depth (mm)	830	Gas power (KW)	36

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Height (mm)	1810
Gas connection (Ø)	-
Electric connection (V/~ /HZ)	220
Cold water connection (Ø)	3/4"
Hot water connection (Ø)	-

Electric power (KW)	1.8
Plate dimensions (mm)	-
Tank capacity (Lt)	-
TANK DIMENSIONS	-
Internal ovens dimension(mm)	20 GN1/1

Code	Description
KP004	SET OF FEET
PL005	NEBULIZE FOR CLEANSER - 5 LT
dS010	ALKALINE DESCALER FOR BOILER (TANK 10 LT)
KPT21	TROLLEY FOR BANQUETING WITH DRIP TRAY
RP004	CASTOR KIT 2 WITH BRAKE - FLANGED CASTORS
GKST21	TROLLEY WITH DRIP TRAY - EQUIPPED WITH 1
KSA001	NEEDLE-CORE TEMPERATURE SENSOR FOR VACUUM COOKING - Ø 1 MM
CAV201	FLUE WITH WIND PROTECTION DEVICE
KFXT21	FAT FILTER
LD25	SHOWER FOR OVEN CAVITY WITH STAINLESS STEEL HOSE, FITTING AND CONNECTIONS
CPT21	RACK THERMAL COVER
KLT21	AUTOMATIC WASHING SYSTEM FOR OVENS 20 GN1/1
PL002	NEBULIZE FOR CLEANSER
dL010	ALKALINE CLEANSER (TANK 10 LT)