

OVENS

Code RGV051S **Model** RGV051S



GAS COMBI OVEN DIRECT STEAM GENERATION - 5 GN1/1

General characteristics



SPEEDY COMBI S

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)	870
Depth (mm)	640
Height (mm)	595
Gas connection (Ø)	-
Electric connection (V/~ /HZ)	230
Cold water connection (Ø)	3/4"
Hot water connection (Ø)	-

Drain (Ø)	40 mm
Gas power (KW)	8.5
Electric power (KW)	0.25
Plate dimensions (mm)	-
Tank capacity (Lt)	-
TANK DIMENSIONS	-
Internal ovens dimension(mm)	-

Code	Description
RSR071	STAINLESS STEEL OVENS FLOOR STAND
PL002	NEBULIZE FOR CLEANSER
RKG057	STACKING KIT, EXTRA CHARGE FOR STACKED OVENS - 5+7 X GN1/1
KSC004	NEEDLE-CORE TEMPERATURE SENSOR
PL005	NEBULIZE FOR CLEANSER - 5 LT
Cd002	STAINLESS STEEL TROLLEY TO HOLD COMPLETE WASCHING SYSTEM CAPACITY 2 TANKS OF 10 LT
RKKV51	STAINLESS STEEL AXTRACTION HOOD WITH MOTOR AND AIR-COOLED STEAM CONDENSER
LD25	SHOWER FOR OVEN CAVITY WITH STAINLESS STEEL HOSE, FITTING AND CONNECTIONS
RAC071	STAINLESS STEEL HOLDING CABINET WITH ELECTROMECHANICAL CONTROLS
CVR	TWO SPEED FAN
RPS	LEFT HINGED DOOR EXTRA COST
LM1	AUTOMATIC WASHING SYSTEM FOR OVENS
RKD071	SHELF FOR CLEANSER TANK FOR RSR/RSP STANDS
dL010	ALKALINE CLEANSER (TANK 10 LT)
RSP071	STAINLESS STEEL OVENS FLOOR STAND WITH SIDE RUNNERS 8 GN1/1
NPK	EXTRA CHARGE TO SET UP THE OVEN FOR CONNECTION TO EXHAUST HOOD
RKG055	STACKING KIT, EXTRA CHARGE FOR STACKED OVENS - 5+5 X GN1/1
KSA001	NEEDLE-CORE TEMPERATURE SENSOR FOR VACUUM COOKING - Ø 1 MM