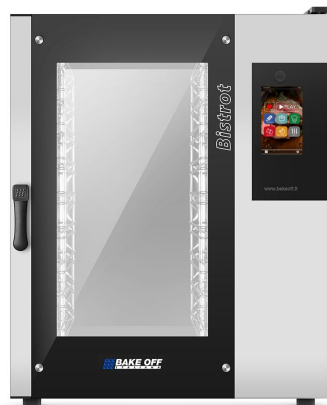




Bistrot 10T Master Pro

Electrical Supply

CODE: 926013130

Trays	10T 40x60 46x66 cm
Outside dimension	850 L x 930 P x 1150 H mm
Tray distance	81 mm
Power	15 kW
Weight	112 Kg
Max temperature	270° C
Power supply	400 V ~ 3PH + N + PE 400 V ~ 2PH + N + PE 230 V ~ 3PH + PE 230 V ~ 1PH + N + PE 50-60 Hz

Equipment

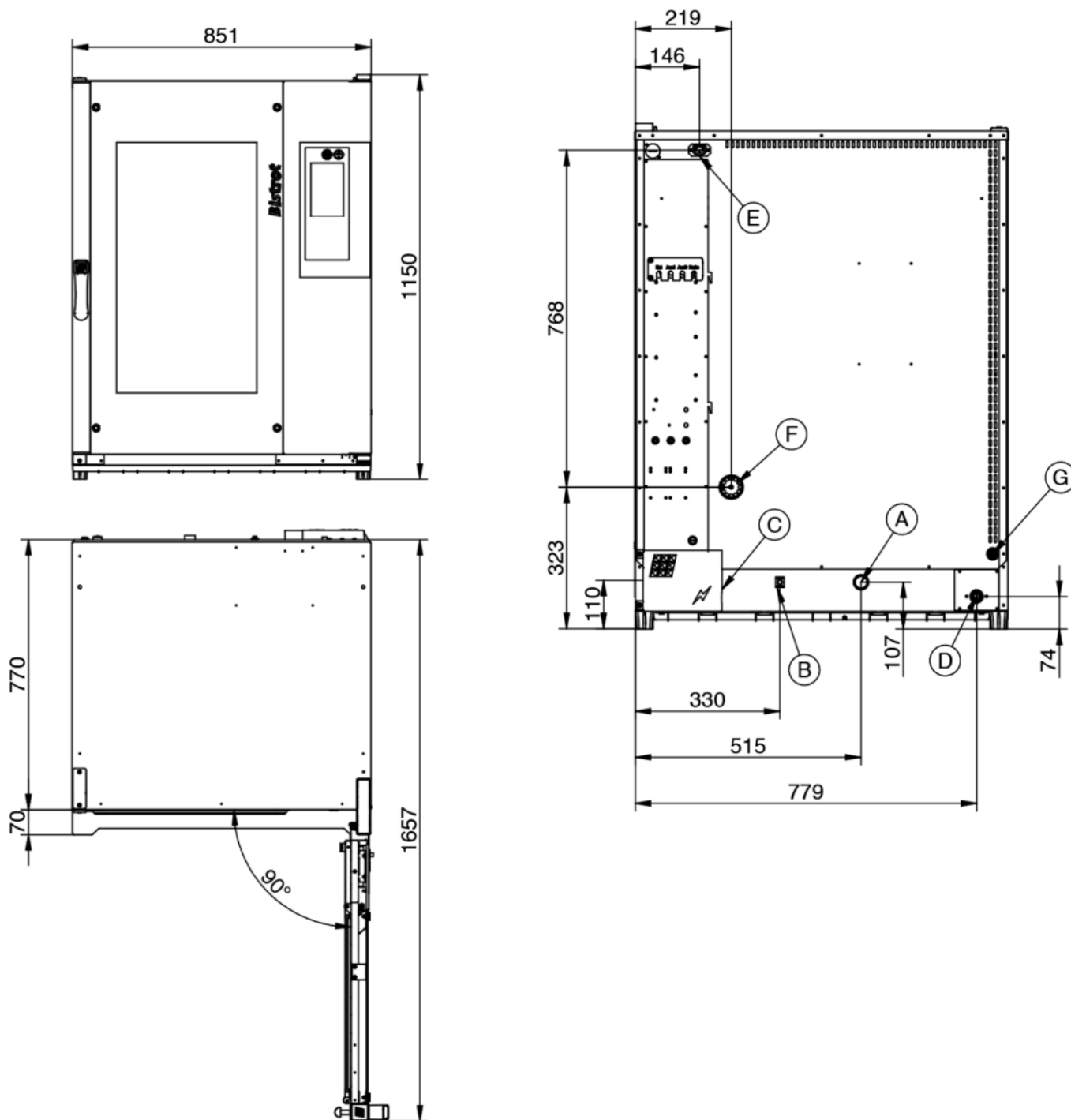
Led illumination	BakePOINT Multipoint core probe	BakeAIR multi-fan system
Double low emissive glass	High-performance thermal insulation	USB connection
Blue LED for chamber cleaning check	Set-up for BakeHIN vacuum core probe	Five fan speeds and semi-static cooking
Nine cooking modes	Automatic chimney opening BakeDRY	Program blocking with password
Rounded baking chamber	Modularity	CE Certificate
Automatic control of dry/steam balance inside the chamber	Steam control in percentage BakeSTEAM	Automatic control of the cooking level and load
Multi-timer function for multiple and mixed cooking	Time-programmable steam injection	Manual steam injection
Storage, viewing* and exportation of cooking data (haccp)	Customized programs mode	Manual mode
Preset programs mode	ETL / NSF certification	Automatic preheating
Cooling program	Delayed start programming	Delayed cooking programming
Cooking chamber automatic cooling	Pre-loaded and online cookbook	Automatic detection and errors report
Overlap option	Openable inner glass for easy cleaning	Fan inversion, speed control and motor brake

Options

BakeHIN vacuum core probe	Ethernet connection and wi-fi set-up BakeNET	BakeCLEAN automatic washing system
Safety rinse	Left door opening	

Bistrot 10T Master Pro

Electrical Supply



Legend

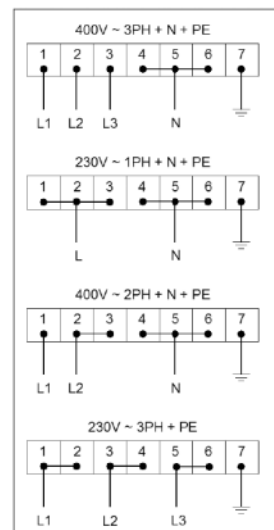
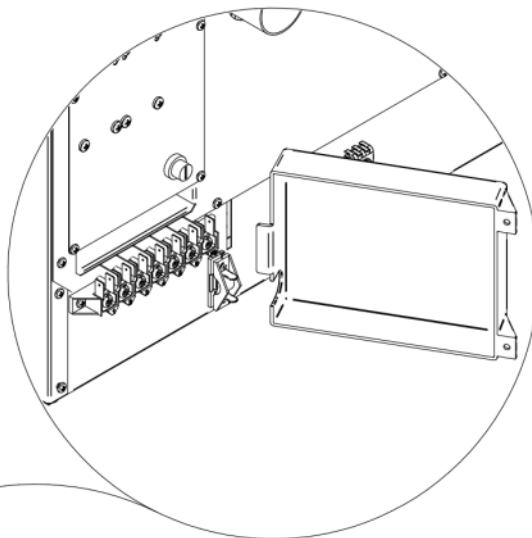
- A - Drain liquid Ø 30mm
- B - Equipotential terminal comb
- C - Electric supply
- D - Water inlet 3/4"
- E - Extracting hood supply
- F - Steam exhaust Ø 50mm

- G - Inlet for washing kit Ø 8mm

Bistrot 10T Master Pro

Electrical Supply

Supply and Connections



Packaging



Packing size:	920 L x 1000 P x 1300 H mm
Net weight:	112 Kg
Gross weight:	132 Kg