



Rack 16T Master Pro

Electrical Supply

CODE: 926015230

Trays	16T 40x60 46x66 cm
Outside dimension	850 L x 963 P x 1860 H mm
Tray distance	80 mm
Power	32 kW
Weight	177 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

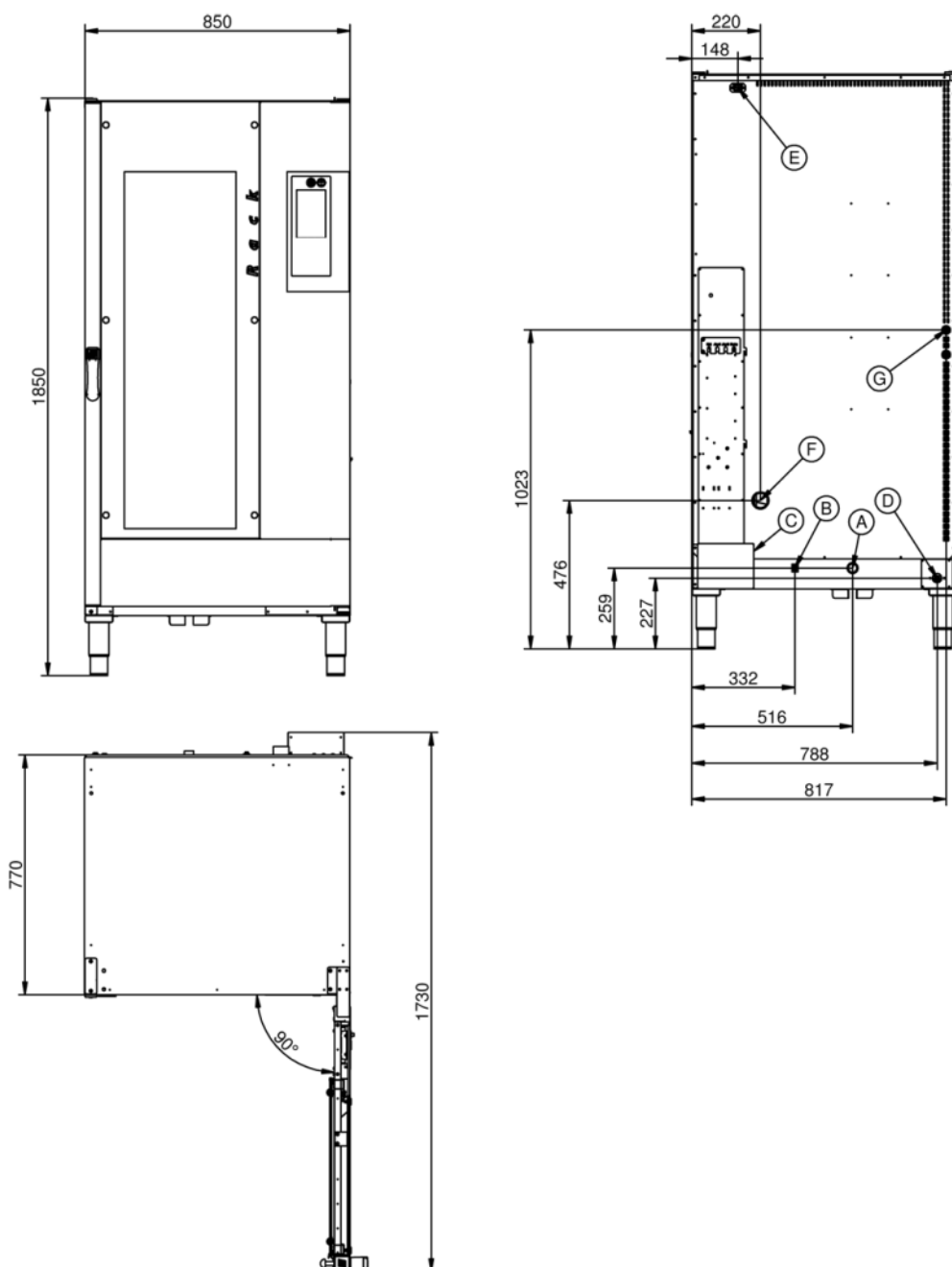
Led illumination	BakeAIR multi-fan system	Double low emissive glass
High-performance thermal insulation	USB connection	Blue LED for chamber cleaning check
Set-up for BakeHIN vacuum core probe	Five fan speeds and semi-static cooking	Nine cooking modes
Automatic chimney opening BakeDRY	Program blocking with password	Rounded baking chamber
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	Automatic preheating
Cooling program	Delayed start programming	Delayed cooking programming
Cooking chamber automatic cooling	Pre-loaded and online cookbook	Automatic detection and errors report
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		

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Legend

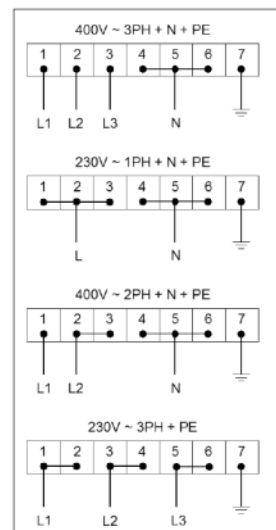
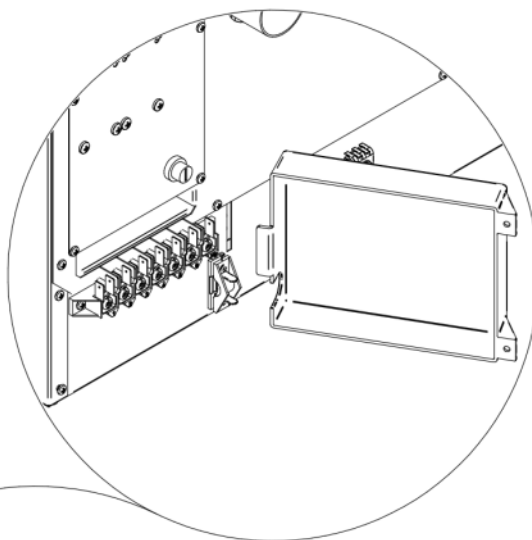
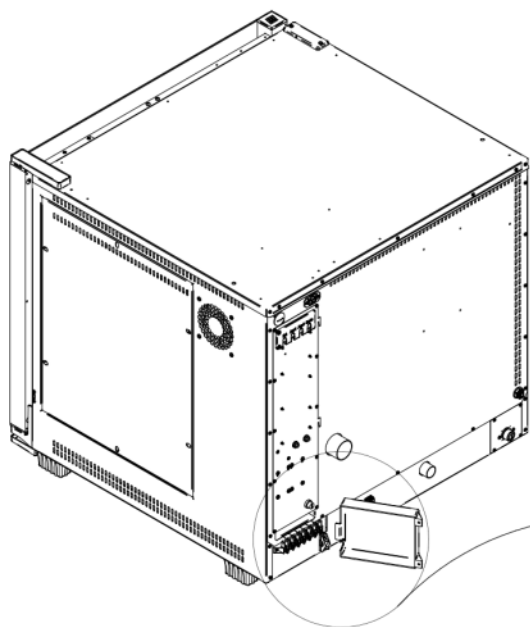
A - Drain liquid Ø 30mm
B - Equipotential terminal comb
C - Electric supply
D - Water inlet 3/4"
E - Extracting hood supply
F - Steam exhaust Ø 50mm

G - Inlet for washing kit Ø 8mm
H - Depressurizer Ø 12mm

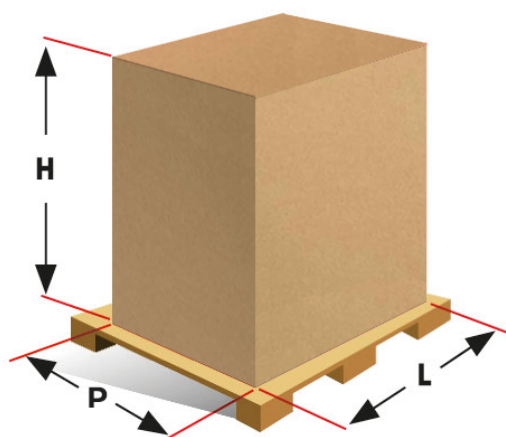
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Supply and Connections



Packaging



Packing size:	950 L x 1040 P x 2090 H mm
Net weight:	177 Kg
Gross weight:	233 Kg