



Rack 20T Classic

Electrical Supply

CODE: 925915620

Seats	160/240
Trays	20T GN 1/1
Outside dimension	850 L x 965 P x 1860 H mm
Tray distance	65 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

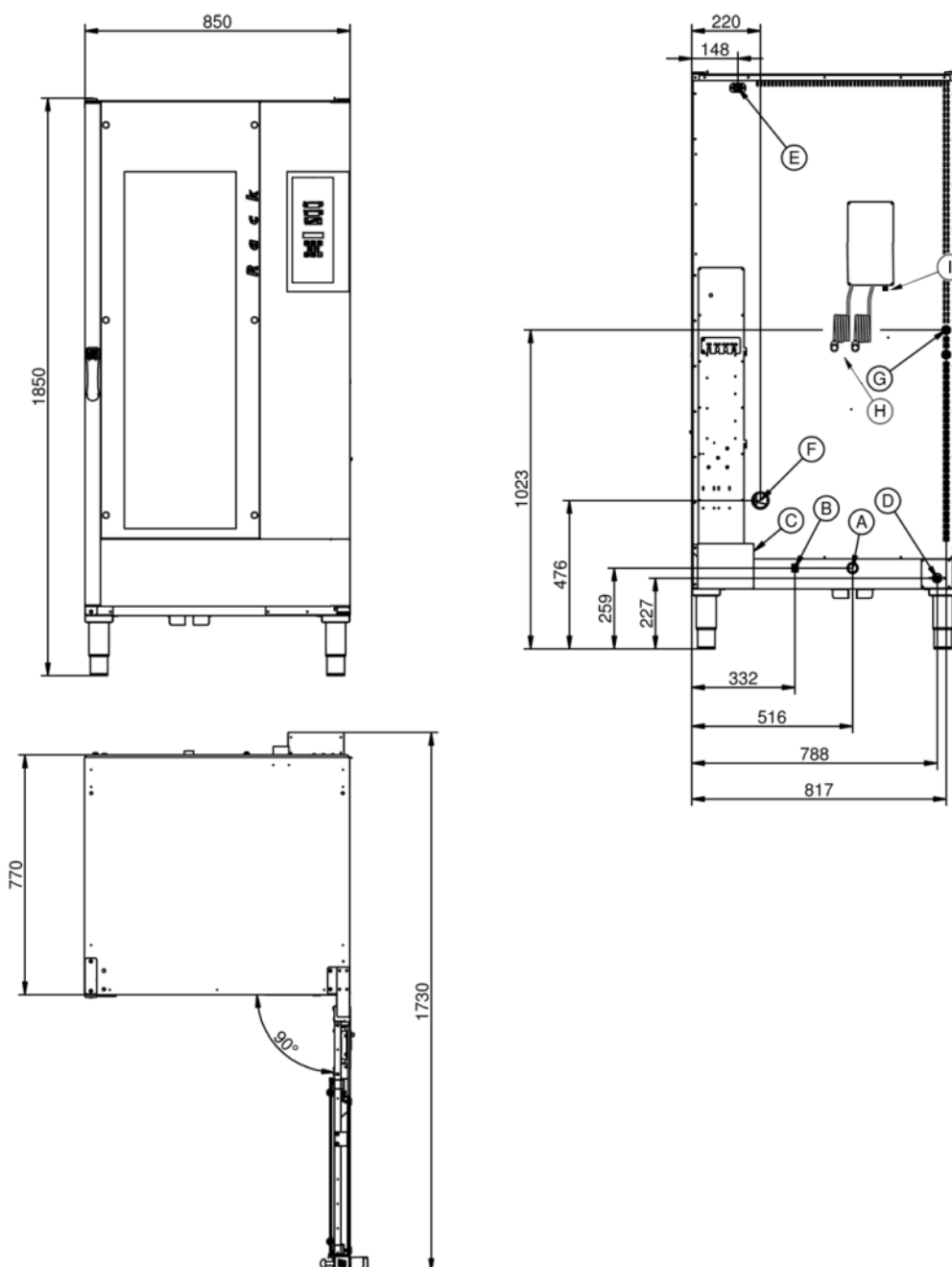
Led illumination High-performance thermal insulation Usable also with GN2/3 and GN1/2 trays Automatic chimney opening BakeDRY CE Certificate Automatic control of the cooking level and load Customized programs mode Automatic preheating Delayed cooking programming Safety rinse Adaptive steam pressure and chamber saturation control	BakeAIR multi-fan system BakeCLEAN automatic washing system Five fan speeds and semi-static cooking Program blocking with password Automatic control of dry/steam balance inside the chamber Multi-timer function for multiple and mixed cooking Manual mode Cooling program Pre-loaded and online cookbook Openable inner glass for easy cleaning	Double low emissive glass Blue LED for chamber cleaning check Nine cooking modes Rounded baking chamber Steam control in percentage BakeSTEAM Storage, viewing* and exportation of cooking data (haccp) Preset programs mode Delayed start programming Automatic detection and errors report Fan inversion, speed control and motor brake
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Options

Heart probe MultiBakePOINT	Data logger for USB connection
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Legend

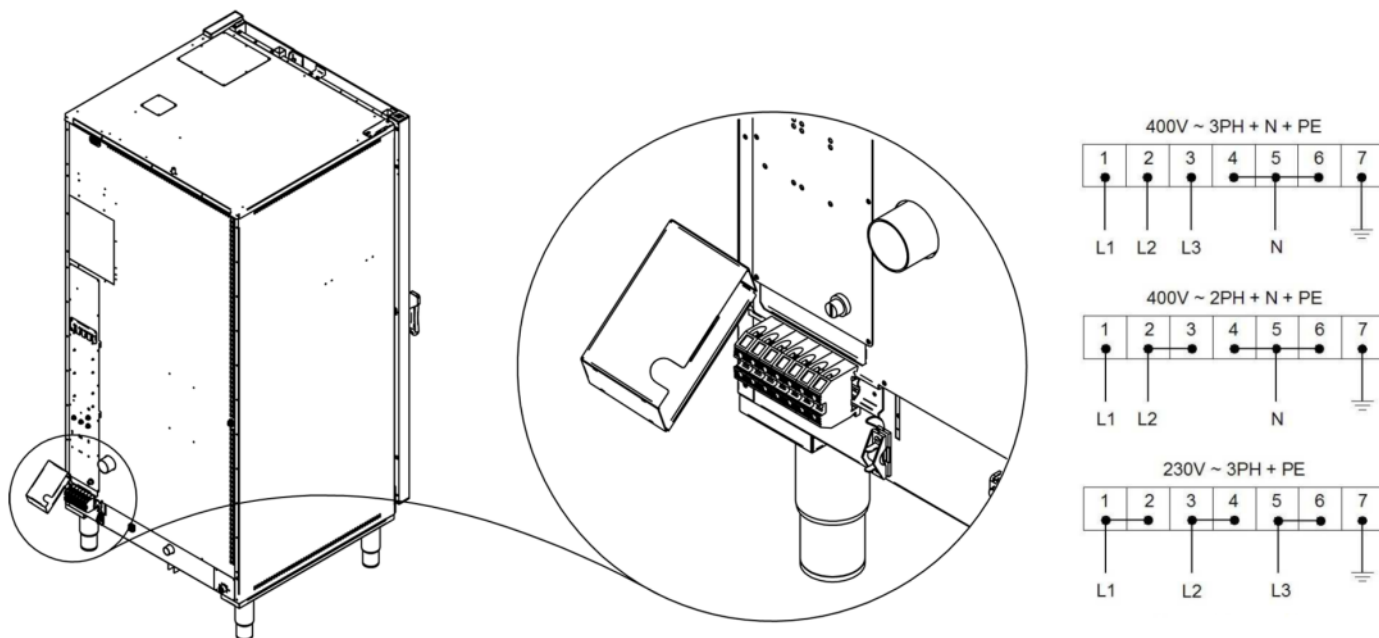
A - Drain liquid Ø 30mm
B - Equipotential terminal comb
C - Electric supply
D - Water inlet 3/4" steam
E - Extracting hood supply
F - Steam exhaust Ø 50mm

G - Inlet for washing kit Ø 8mm
H - Inlet for Clean and Care
I - Water inlet 3/4" washing

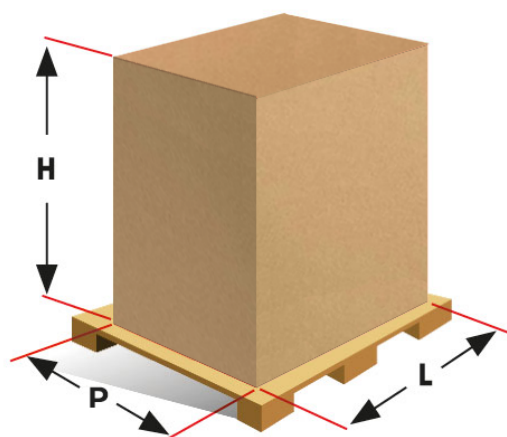
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Supply and Connections



Packaging



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