



Mistral 10T-L Master Pro

Electrical Supply

CODE: 926010150

Trays	10T 40x80 46x76 cm
Outside dimension	800 L x 1300 P x 1120 H mm
Tray distance	90 mm
Power	20 kW
Weight	148 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

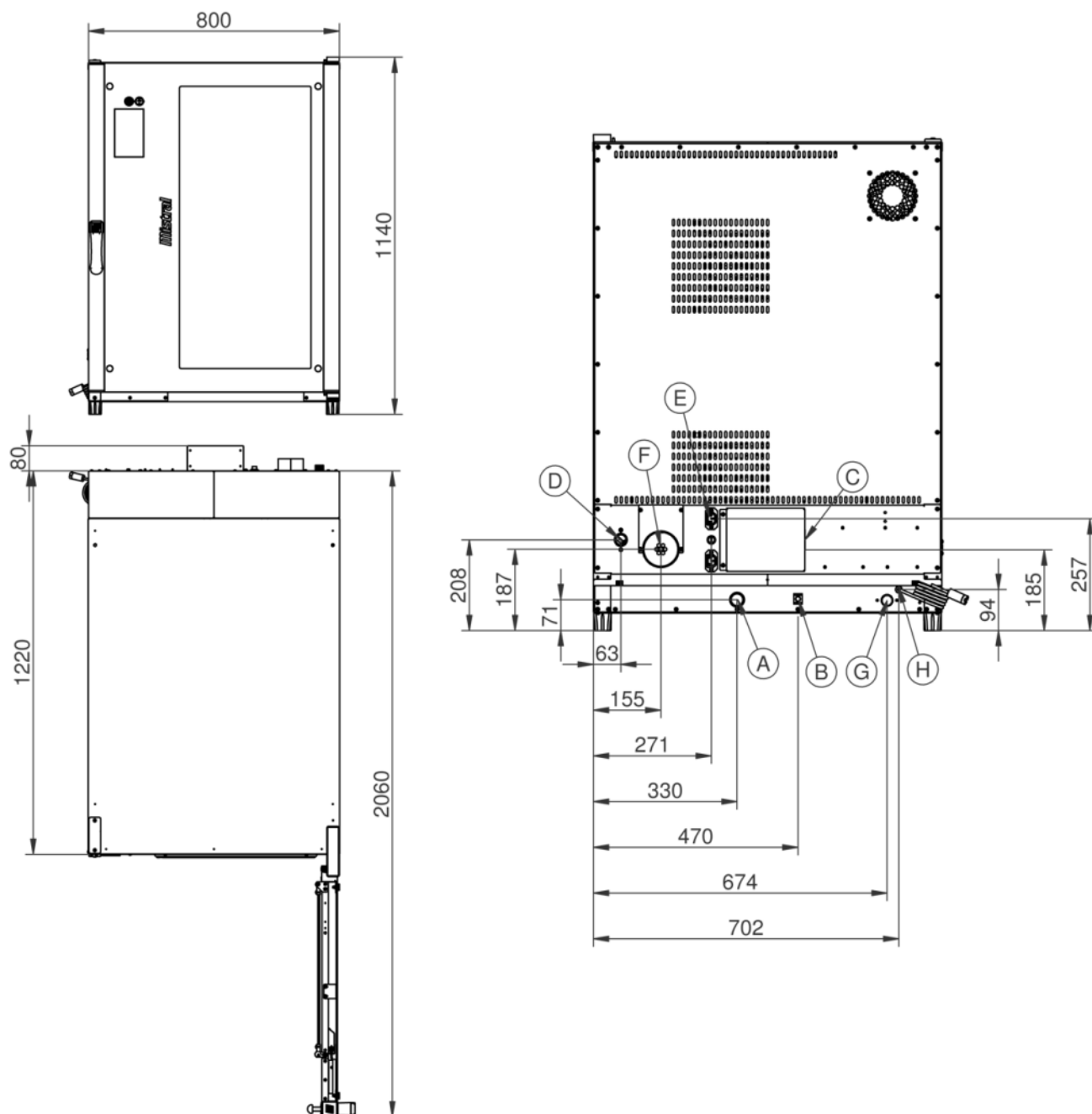
Led illumination	BakeAIR multi-fan system	Double low emissive glass
High-performance thermal insulation	BakeCLEAN automatic washing system	USB connection
Blue LED for chamber cleaning check	Five fan speeds and semi-static cooking	Five cooking modes
Automatic chimney opening BakeDRY	Program blocking with 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
Automatic preheating	Cooling program	Delayed start programming
Delayed cooking programming	Cooking chamber automatic cooling	Pre-loaded and online cookbook
Automatic detection and errors report	Safety rinse	Overlap option
Openable inner glass for easy cleaning	Fan inversion, speed control and motor brake	

Options

Ethernet connection and wi-fi set-up BakeNET	Left door opening
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Legend

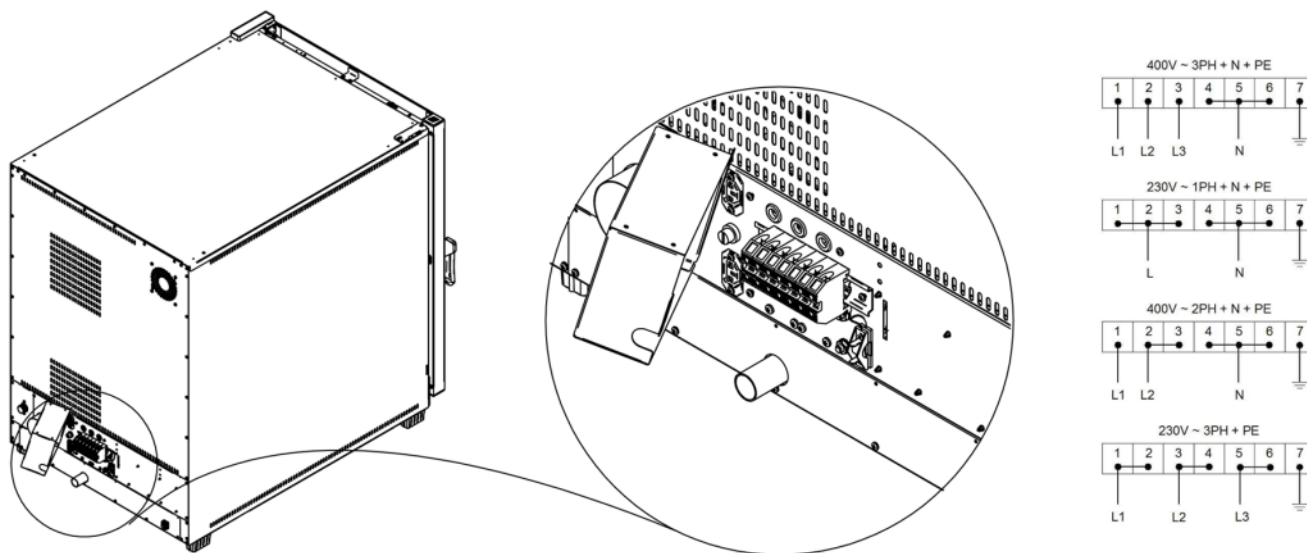
A - Drain liquid Ø 30mm
B - Equipotential terminal comb
C - Electric supply
D - Water inlet 3/4"
E - Extracting hood supply
F - Steam exhaust Ø 80mm

G - Inlet for washing kit 3/4"
H - Wash suction pipe for detergent

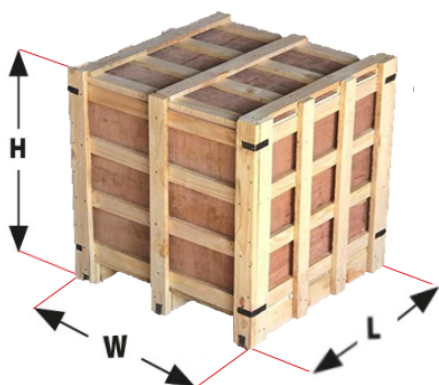
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Supply and Connections



Packaging



Packing size:	900 L x 1530 P x 1320 H mm
Net weight:	148 Kg
Gross weight:	201 Kg