



## Mistral 10T Master Pro

Electrical Supply

CODE: 926010050

|                   |                                                                                          |
|-------------------|------------------------------------------------------------------------------------------|
| Trays             | 10T 40x60 46x66 cm                                                                       |
| Outside dimension | 800 L x 1150 P x 1120 H mm                                                               |
| Tray distance     | 90 mm                                                                                    |
| Power             | 20 kW                                                                                    |
| Weight            | 136 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

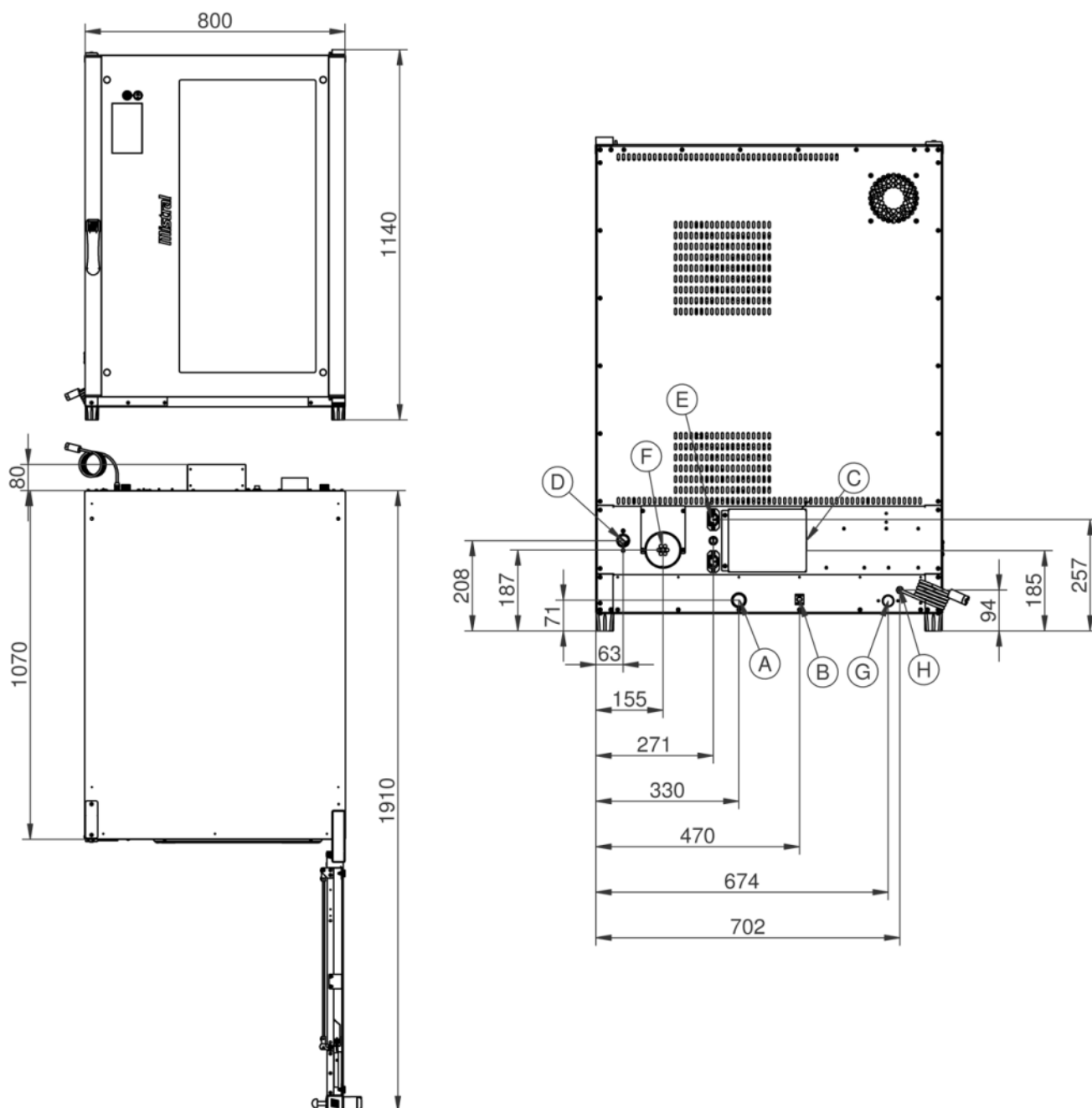
|                                        |                                                 |                                                           |
|----------------------------------------|-------------------------------------------------|-----------------------------------------------------------|
| 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

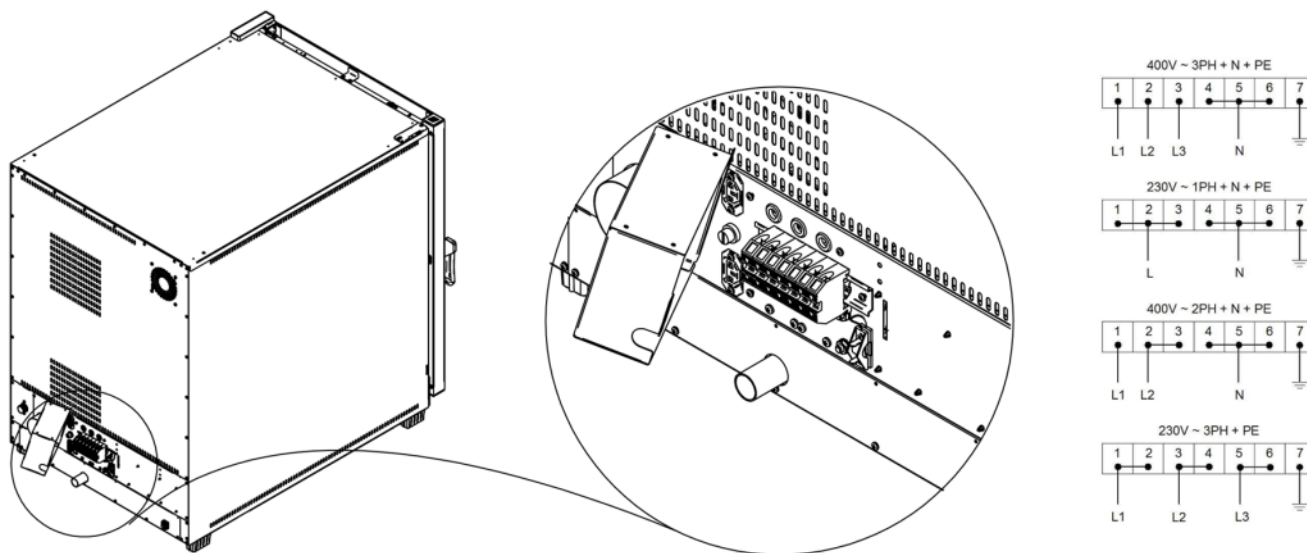
A - Drain liquid Ø 30mm  
B - Equipotential terminal comb  
C - Electric supply  
D - Water inlet 3/4"  
E - Extracting hood supply  
F - Steam exhaust Ø 80mm

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 1330 P x 1320 H mm |
| Net weight:   | 136 Kg                     |
| Gross weight: | 189 Kg                     |