



## Rotorbake E2 10T 46×66 Master Pro

Electrical Supply

CODE: 926009140

|                   |                                                                                          |
|-------------------|------------------------------------------------------------------------------------------|
| Trays             | 10T 46x66cm (3.0m²)                                                                      |
| Outside dimension | 1150 L x 1200 P x 1310 H mm                                                              |
| Tray distance     | 82 mm                                                                                    |
| Power             | 16 kW                                                                                    |
| Weight            | 265 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

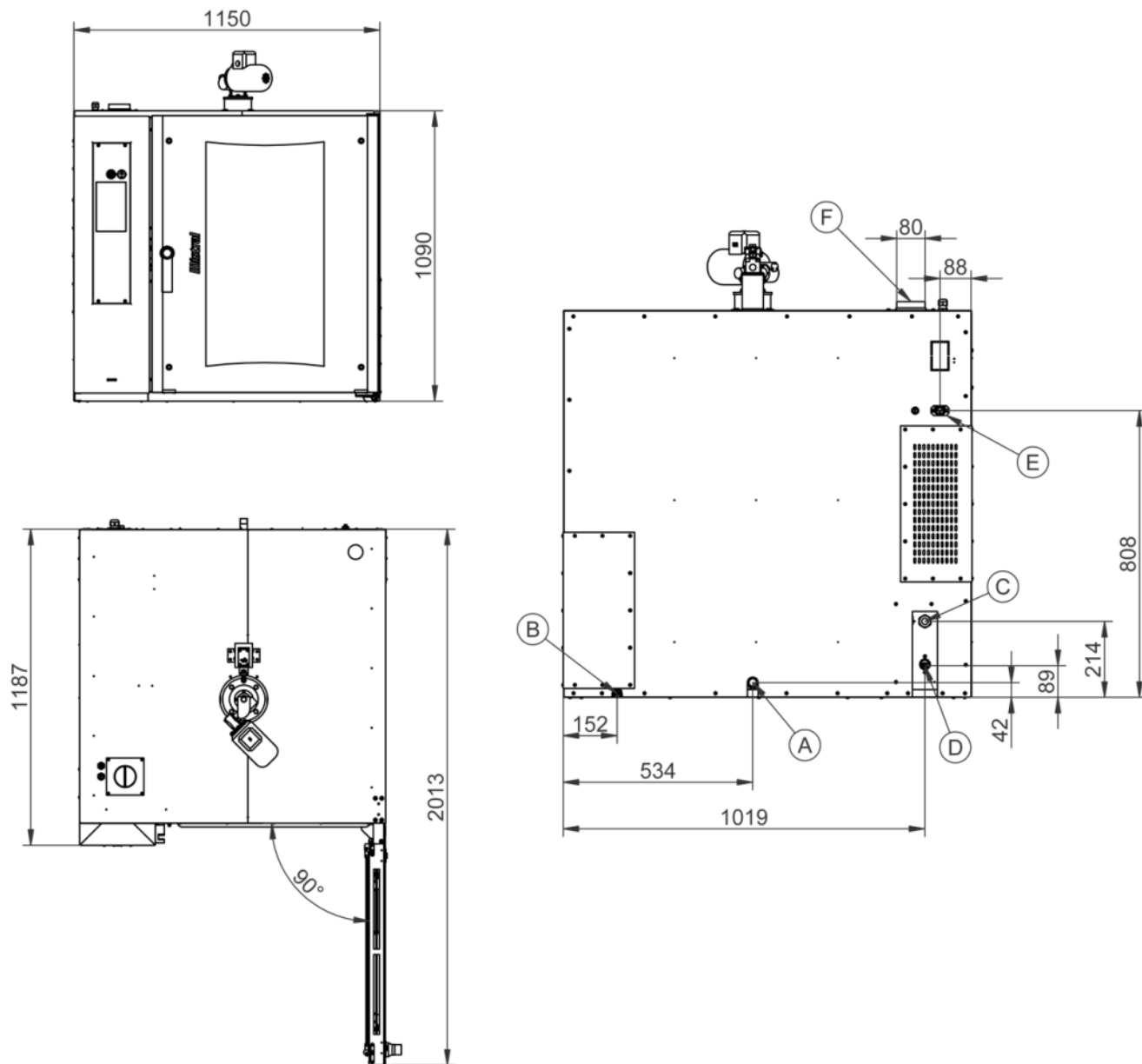
|                                                           |                                         |                                                 |
|-----------------------------------------------------------|-----------------------------------------|-------------------------------------------------|
| BakeAIR multi-fan system                                  | Double low emissive glass               | High-performance thermal insulation             |
| USB connection                                            | Five fan speeds and semi-static cooking | Five cooking modes                              |
| Automatic chimney opening BakeDRY                         | Program blocking with password          | 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           |
| Openable inner glass for easy cleaning                    |                                         |                                                 |

### Options

Ethernet connection and wi-fi set-up BakeNET

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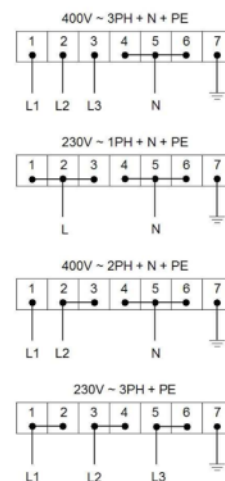
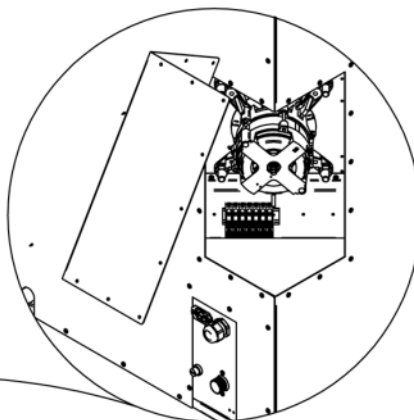
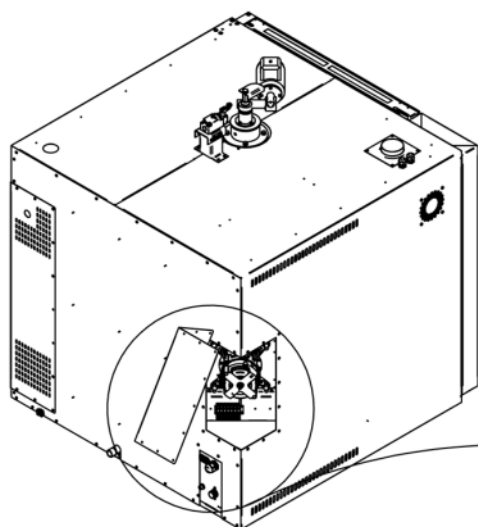
**Legend**

- 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

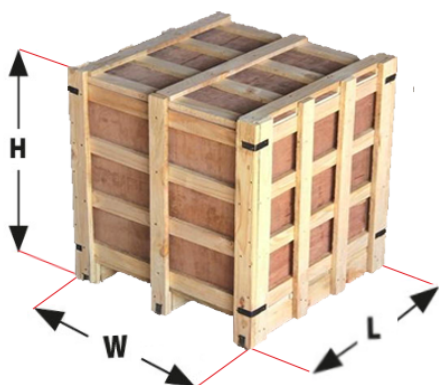
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### Supply and Connections



### Packaging



|               |                             |
|---------------|-----------------------------|
| Packing size: | 1240 L x 1400 P x 1520 H mm |
| Net weight:   | 265 Kg                      |
| Gross weight: | 305 Kg                      |