



Rotorbake T2 10T 50x70 Master Pro

Gas Supply

CODE: 926009740

Trays	10T 50x70 cm (3.5m ²)
Outside dimension	1150 L x 1200 P x 1310 H mm
Tray distance	82 mm
Power	16,5 kW - 14.187 Kcal/h (*) - Ele. 0,7 kW
Weight	280 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

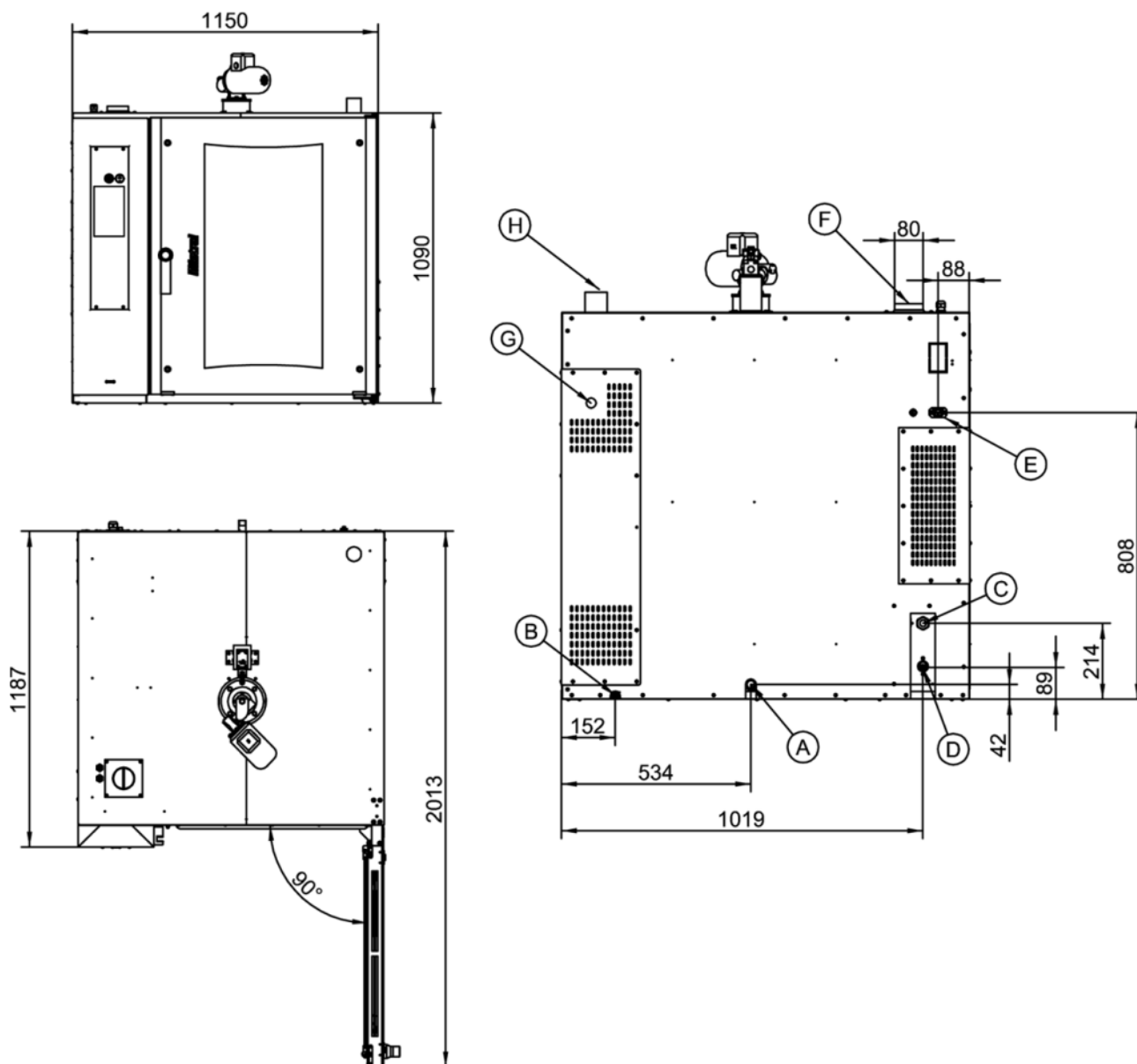
BakeAIR multi-fan system	Double low emissive glass	High-performance thermal insulation
USB connection	Premix burner BakeFIRE	Five fan speeds and semi-static cooking
Five cooking modes	Automatic chimney opening BakeDRY	Program blocking with password
Heat exchanger inside the cooking chamber	CE Certificate	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	

Options

Ethernet connection and wi-fi set-up BakeNET

Rotorbake T2 10T 50×70 Master Pro

Gas Supply



Legend

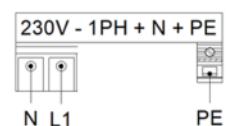
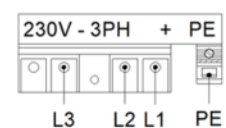
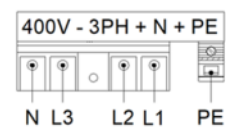
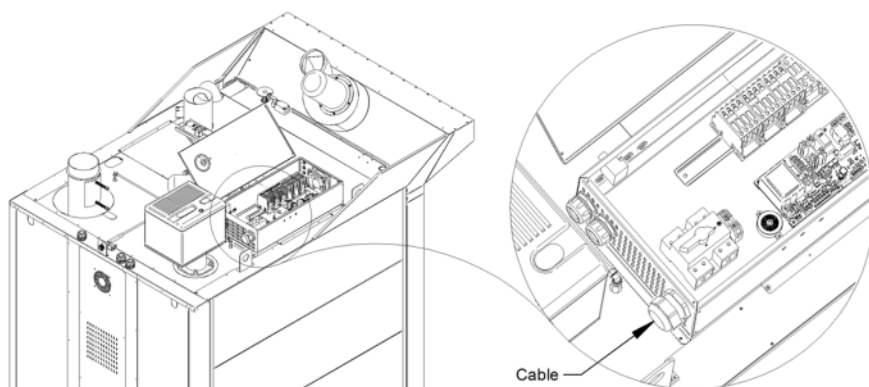
A - Drain liquid Ø 30mm
B - Equipotential terminal comb
C - Electric supply 0,7 kW
D - Water inlet 3/4"
E - Extracting hood supply
F - Steam exhaust Ø 80mm

G - Gas supply inlet 1/2
H - Ø 50mm Combustion chamber fumes exhaust

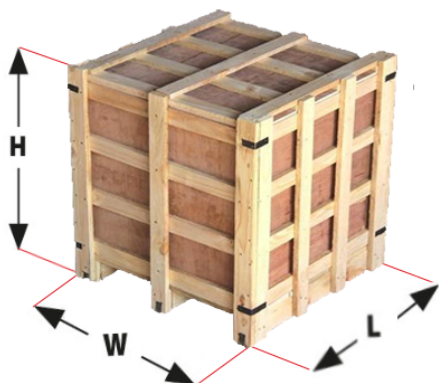
Rotorbake T2 10T 50×70 Master Pro

Gas Supply

Supply and Connections



Packaging



Packing size:	1240 L x 1400 P x 1520 H mm
Net weight:	280 Kg
Gross weight:	320 Kg