



## Gourmet 10T Master Pro

Gas Supply

CODE: 926007660

Seats	80/160
Trays	10T GN 1/1
Outside dimension	715 L x 800 P x 1110 H mm
Tray distance	65 mm
Power	15 kW - 13.160 Kcal/h (*) - Ele. 0,85 kW
Weight	107 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

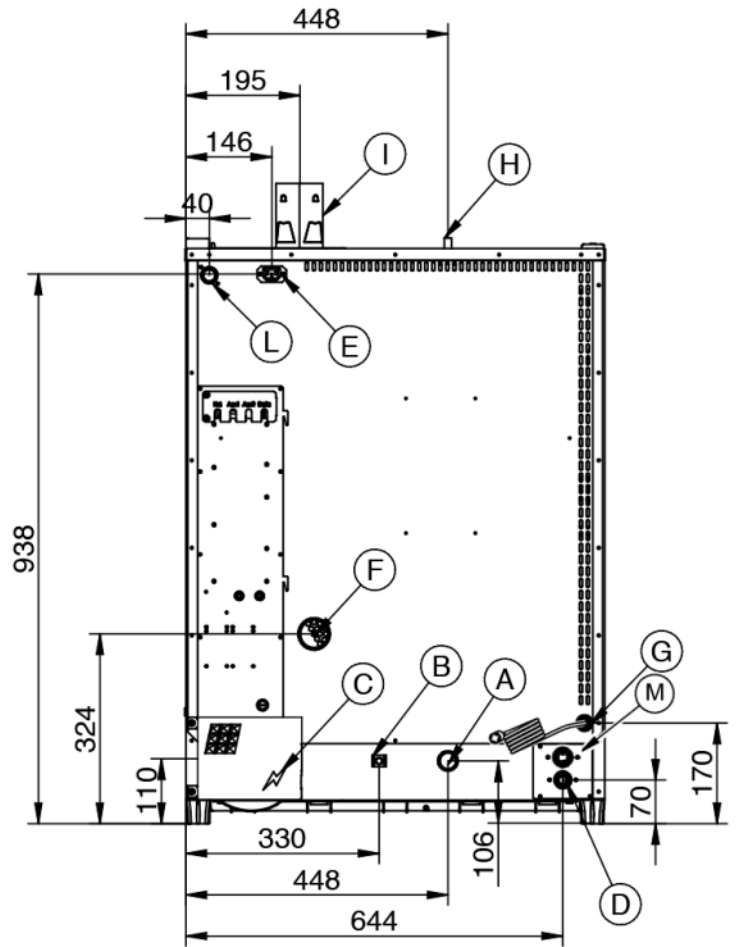
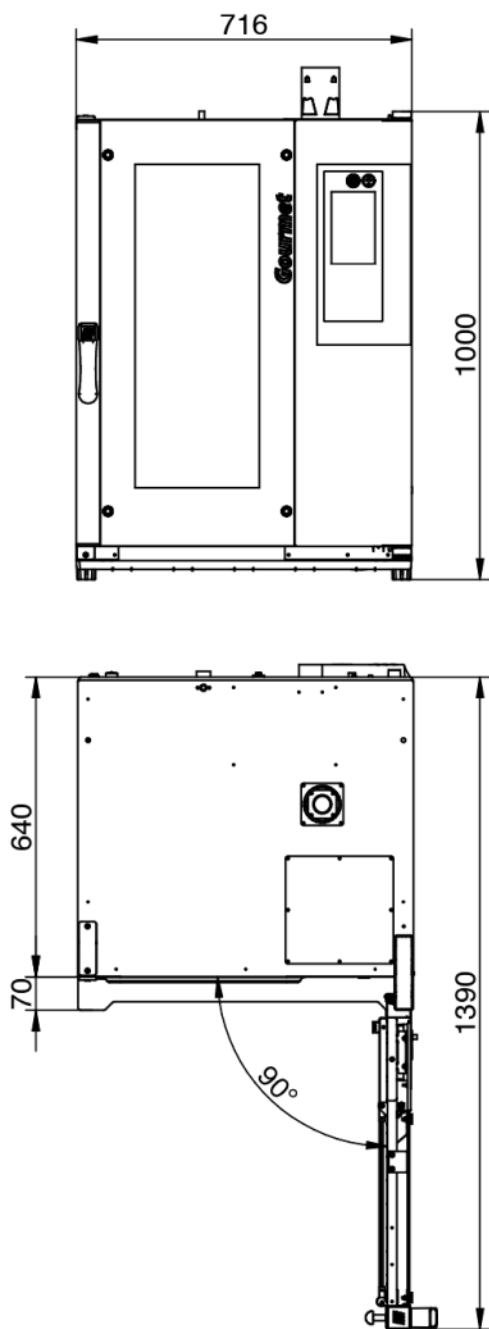
<ul style="list-style-type: none"> <li>Display touch screen 7 inches LCD</li> <li>Double low emissive glass</li> <li>USB connection</li> <li>Water collection tray</li> <li>Set-up for BakeHIN vacuum core probe</li> <li>Automatic chimney opening BakeDRY</li> <li>CE Certificate</li> </ul>	<ul style="list-style-type: none"> <li>Led illumination</li> <li>High-performance thermal insulation</li> <li>Premix burner BakeFIRE</li> <li>Usable also with GN2/3 and GN1/2 trays</li> <li>Five fan speeds and semi-static cooking</li> <li>Program blocking with password</li> <li>Automatic control of dry/steam balance inside the chamber</li> <li>Multi-timer function for multiple and mixed cooking</li> <li>Manual mode</li> <li>Cooling program</li> <li>Cooking chamber automatic cooling</li> <li>Safety rinse</li> <li>Adaptive steam pressure and chamber saturation control</li> </ul>	<ul style="list-style-type: none"> <li>BakeAIR multi-fan system</li> <li>BakeCLEAN automatic washing system</li> <li>Blue LED for chamber cleaning check</li> <li>Core probe MultiBakePOINT</li> <li>Nine cooking modes</li> <li>Rounded baking chamber</li> <li>Steam control in percentage BakeSTEAM</li> <li>Storage, viewing* and exportation of cooking data (haccp)</li> <li>Preset programs mode</li> <li>Delayed start programming</li> <li>Pre-loaded and online cookbook</li> <li>Openable inner glass for easy cleaning</li> </ul>
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### Options

BakeHIN vacuum core probe	Fat collection BakeFAT	Left door opening
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**Legend**

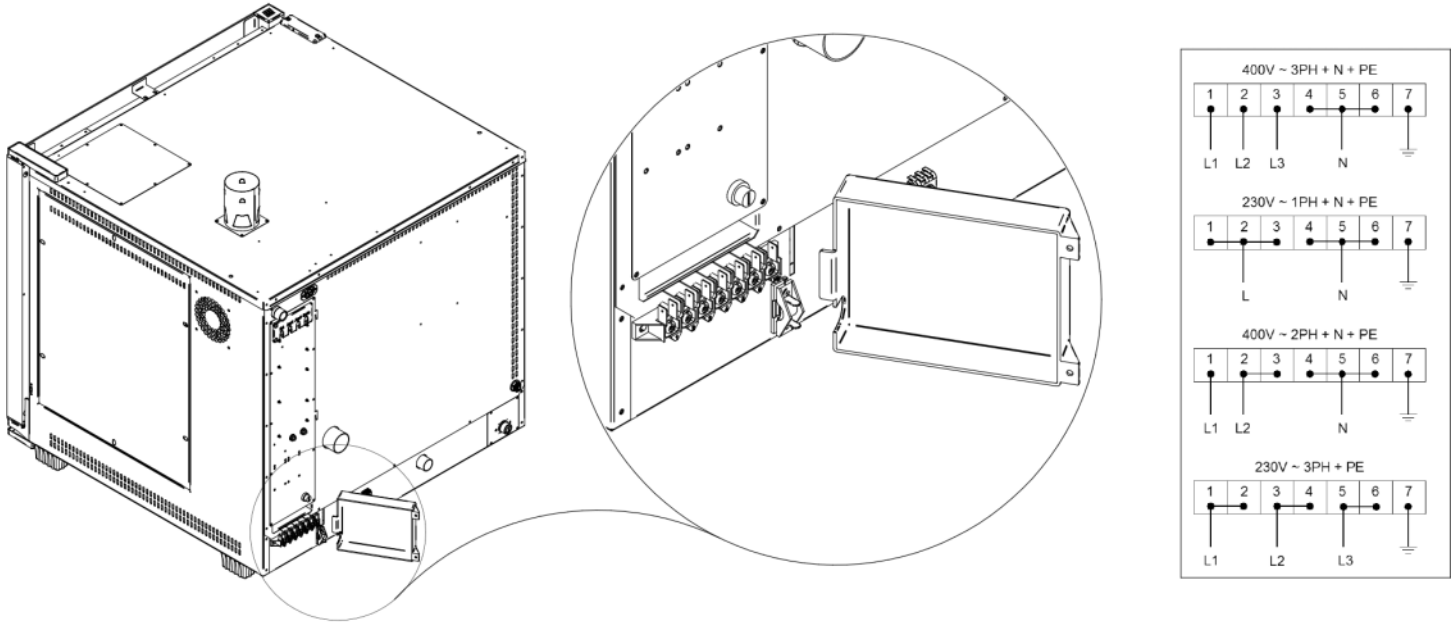
- A - Drain liquid Ø 30mm
- B - Equipotential terminal comb
- C - Electric supply 0,85 kW
- D - Water inlet 3/4" steam
- E - Extracting hood supply
- F - Steam exhaust Ø 50mm

- G - Inlet for Clean and Care
- H - Depressurizer Ø 12mm
- I - Ø 80mm Combustion chamber fumes exhaust
- L - Gas supply inlet 3/4"
- M - Water inlet 3/4" washing

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**Supply and Connections**



**Packaging**



Packing size:	<b>790 L x 870 P x 1240 H mm</b>
Net weight:	<b>107 Kg</b>
Gross weight:	<b>116 Kg</b>