



## Gourmet 5T Master Pro

Gas Supply

CODE: 926004660

Seats	20/80
Trays	5T GN 1/1
Outside dimension	715 L x 800 P x 780 H mm
Tray distance	65 mm
Power	8 kW - 6.880 Kcal/h (*) - Ele. 0,45 kW
Weight	79 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

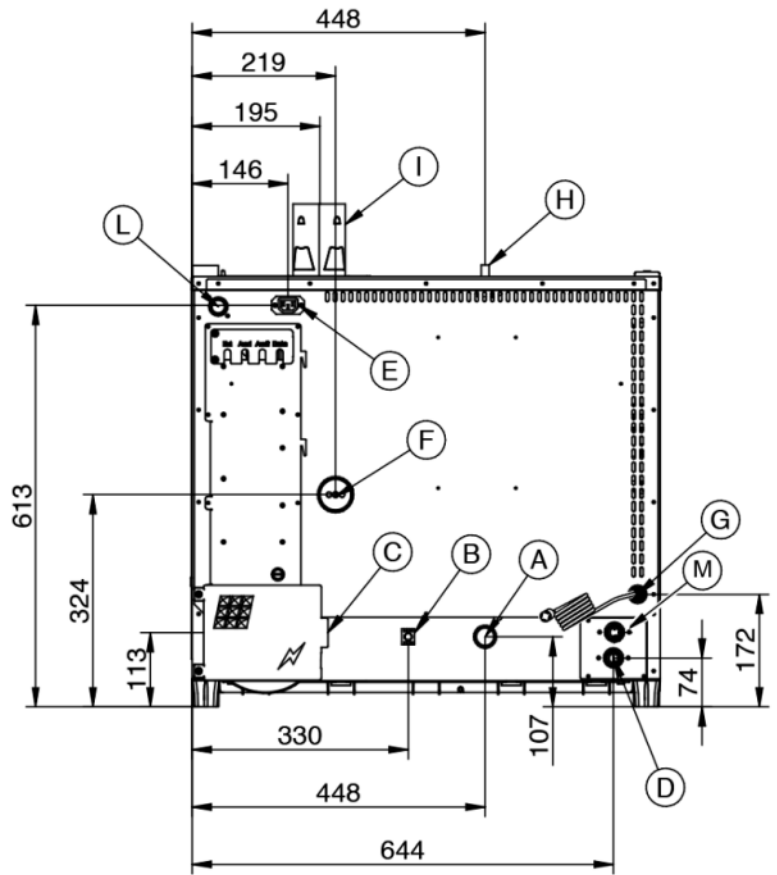
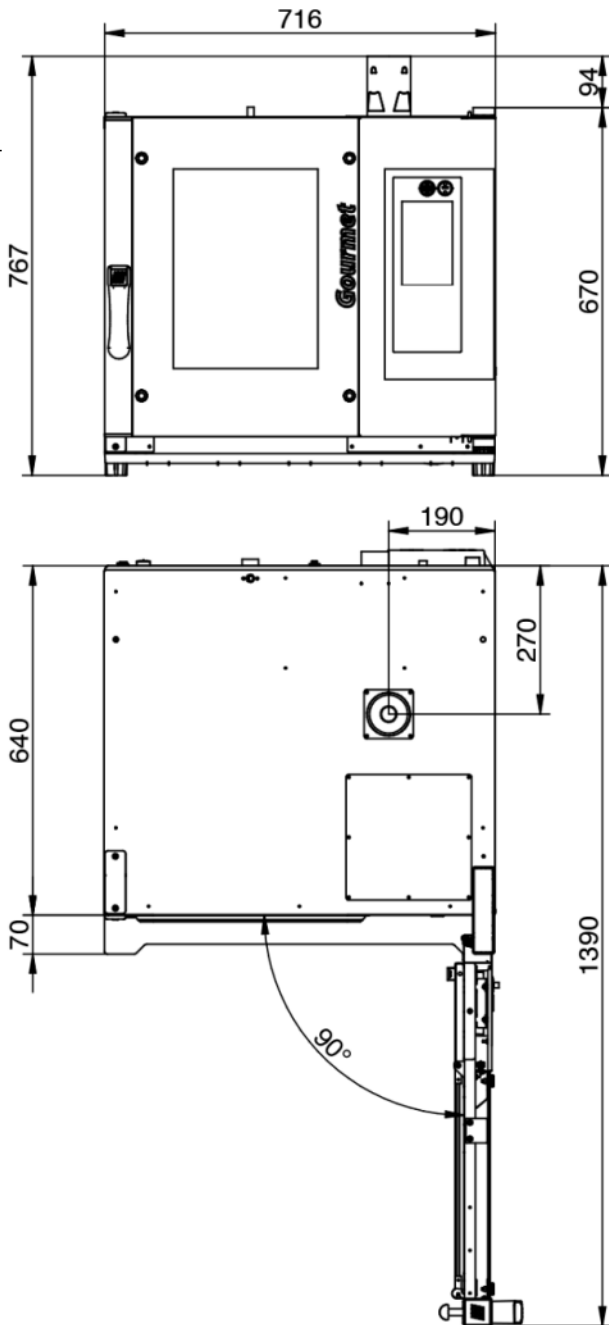
<p>Display touch screen 7 inches LCD</p> <p>Double low emissive glass</p> <p>USB connection</p> <p>Water collection tray</p> <p>Set-up for BakeHIN vacuum core probe</p> <p>Automatic chimney opening BakeDRY</p> <p>CE Certificate</p> <p>Automatic control of the cooking level and load</p> <p>Customized programs mode</p> <p>Automatic preheating</p> <p>Delayed cooking programming</p> <p>Automatic detection and errors report</p> <p>Adaptive steam pressure and chamber saturation control</p>	<p>Led illumination</p> <p>High-performance thermal insulation</p> <p>Premix burner BakeFIRE</p> <p>Usable also with GN2/3 and GN1/2 trays</p> <p>Five fan speeds and semi-static cooking</p> <p>Program blocking with password</p> <p>Automatic control of dry/steam balance inside the chamber</p> <p>Multi-timer function for multiple and mixed cooking</p> <p>Manual mode</p> <p>Cooling program</p> <p>Cooking chamber automatic cooling</p> <p>Openable inner glass for easy cleaning</p>	<p>BakeAIR multi-fan system</p> <p>BakeCLEAN automatic washing system</p> <p>Blue LED for chamber cleaning check</p> <p>Core probe MultiBakePOINT</p> <p>Nine cooking modes</p> <p>Rounded baking chamber</p> <p>Steam control in percentage BakeSTEAM</p> <p>Storage, viewing* and exportation of cooking data (haccp)</p> <p>Preset programs mode</p> <p>Delayed start programming</p> <p>Pre-loaded and online cookbook</p> <p>Fan inversion, speed control and motor brake</p>
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### Options

BakeHIN vacuum core probe	Fat collection BakeFAT	Left door opening
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Legend

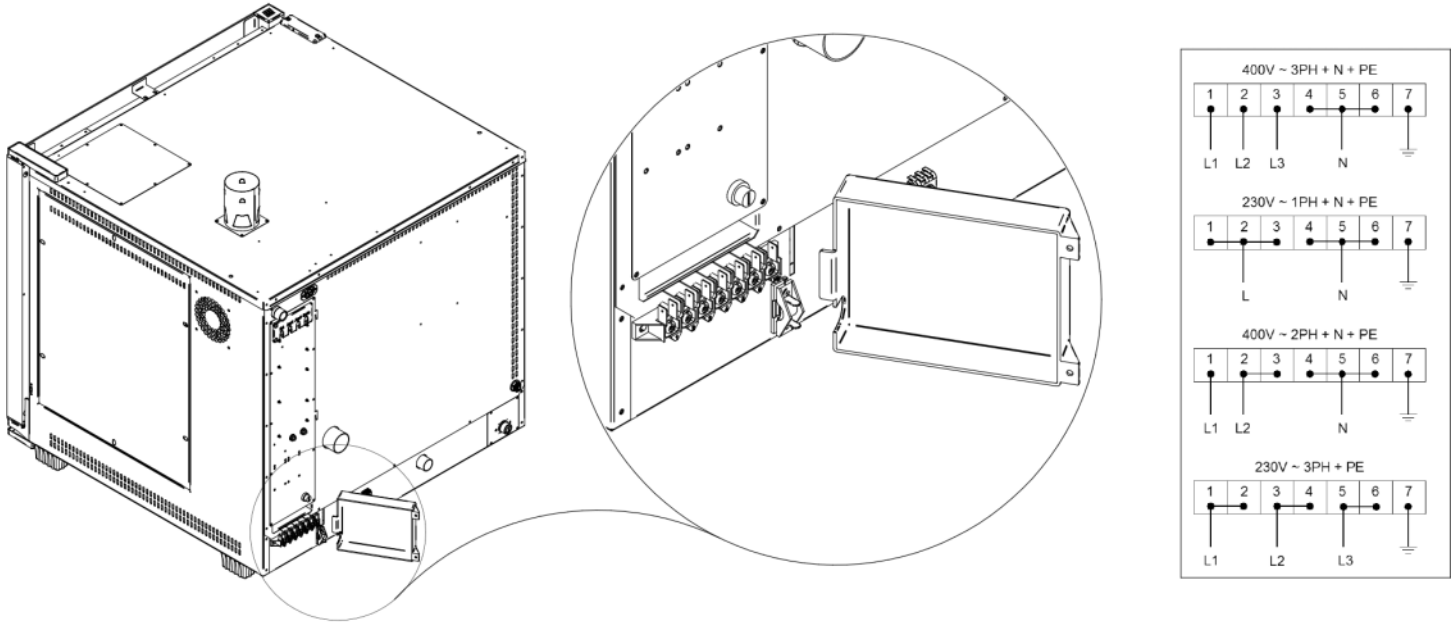
- A - Drain liquid Ø 30mm
- B - Equipotential terminal comb
- C - Electric supply 0,45 kW
- D - Water inlet 3/4" steam
- E - Extracting hood supply
- F - Steam exhaust Ø 50mm

- 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 930 H mm</b>
Net weight:	<b>79 Kg</b>
Gross weight:	<b>88 Kg</b>