



## 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

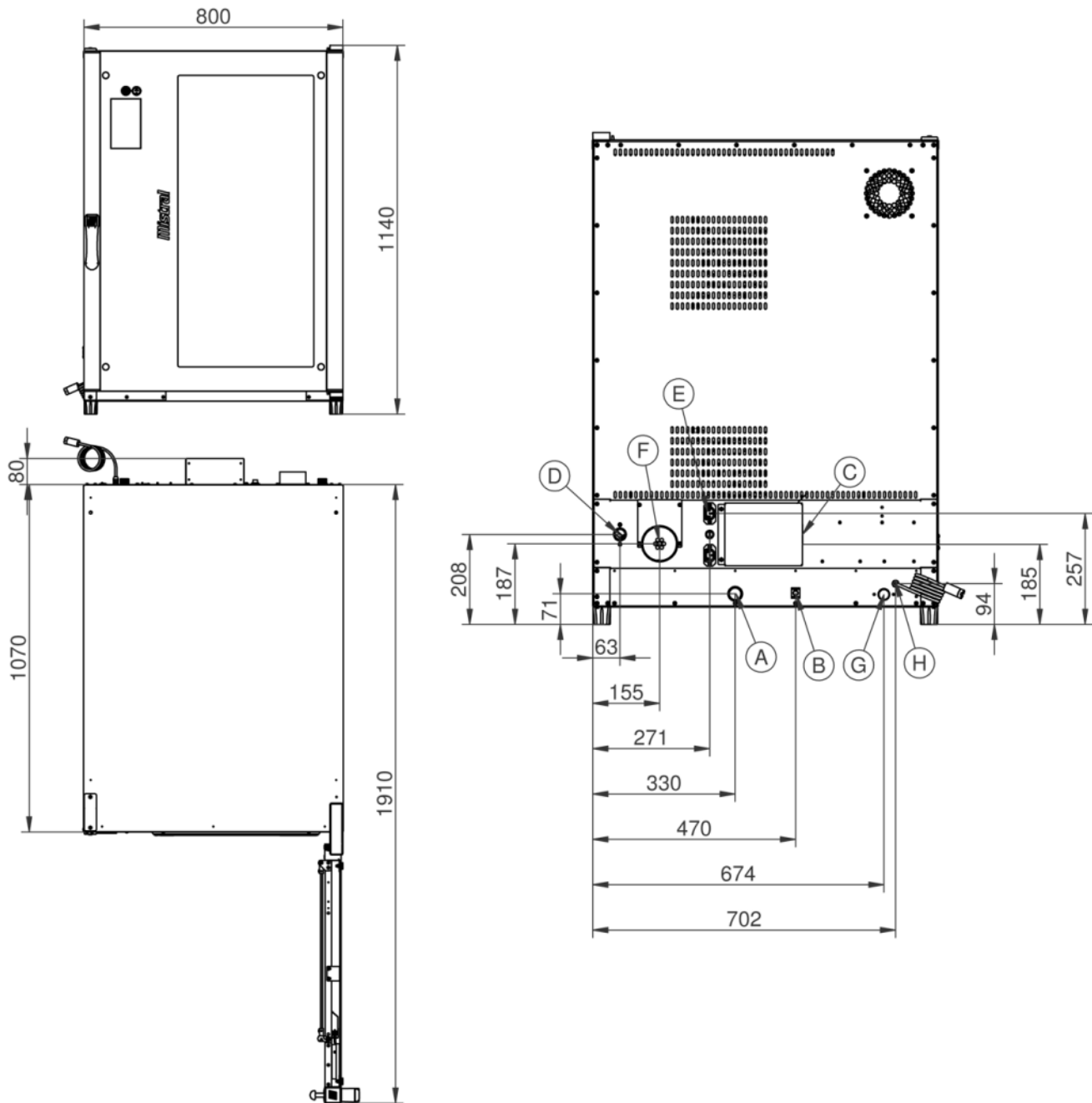
Led illumination	BakeAIR multi-fan system	Double low emissive glass
High-performance thermal insulation	BakeCLEAN automatic washing system	USB connection
Blue LED for chamber cleaning check	Five fan speeds and semi-static cooking	Five cooking modes
Automatic chimney opening BakeDRY	Program blocking with 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**

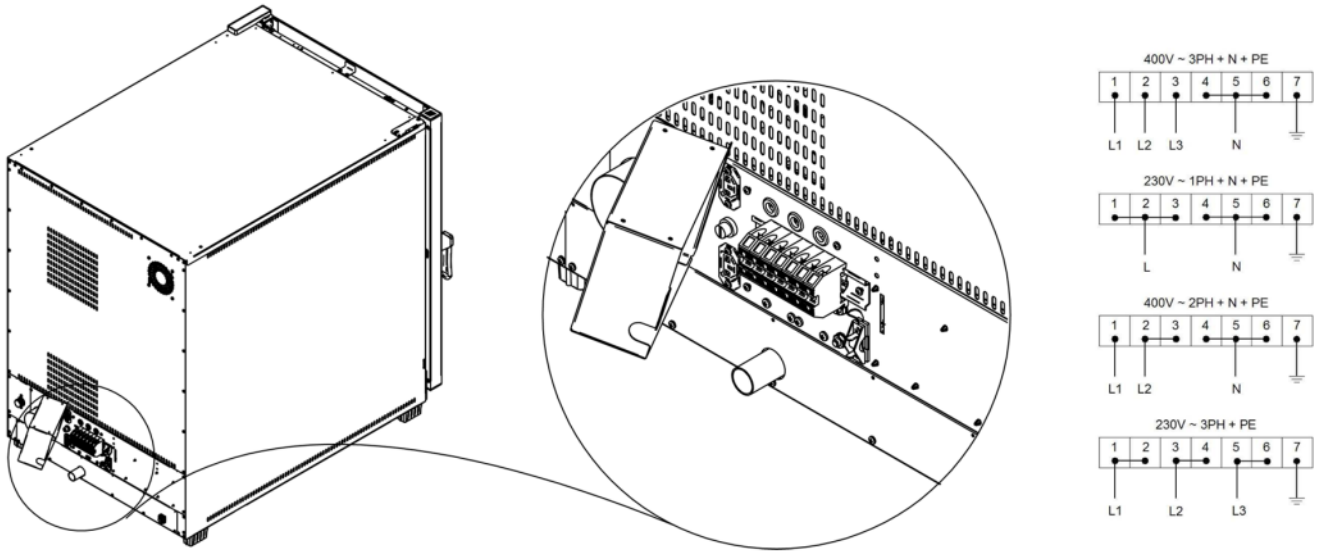
- A - Drain liquid Ø 30mm
- B - Equipotential terminal comb
- C - Electric supply
- D - Water inlet 3/4"
- E - Extracting hood supply
- F - Steam exhaust Ø 80mm

- 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