



## Rotorbake T16 18T Master Pro

Gas Supply

CODE: 926018680

Trays	18T 80x120 cm (17.2m <sup>2</sup> )
Outside dimension	1950 L x 2674 P x 2504 H mm
Tray distance	93 mm
Power	93 kW - 80.000 Kcal/h - Ele. 2 kW
Weight	1300 Kg
Max temperature	270° C
Power supply	400 V ~ 3PH + N + PE 230 V ~ 3PH + PE 230 V ~ 1PH + N + PE 50-60 Hz

### Equipment

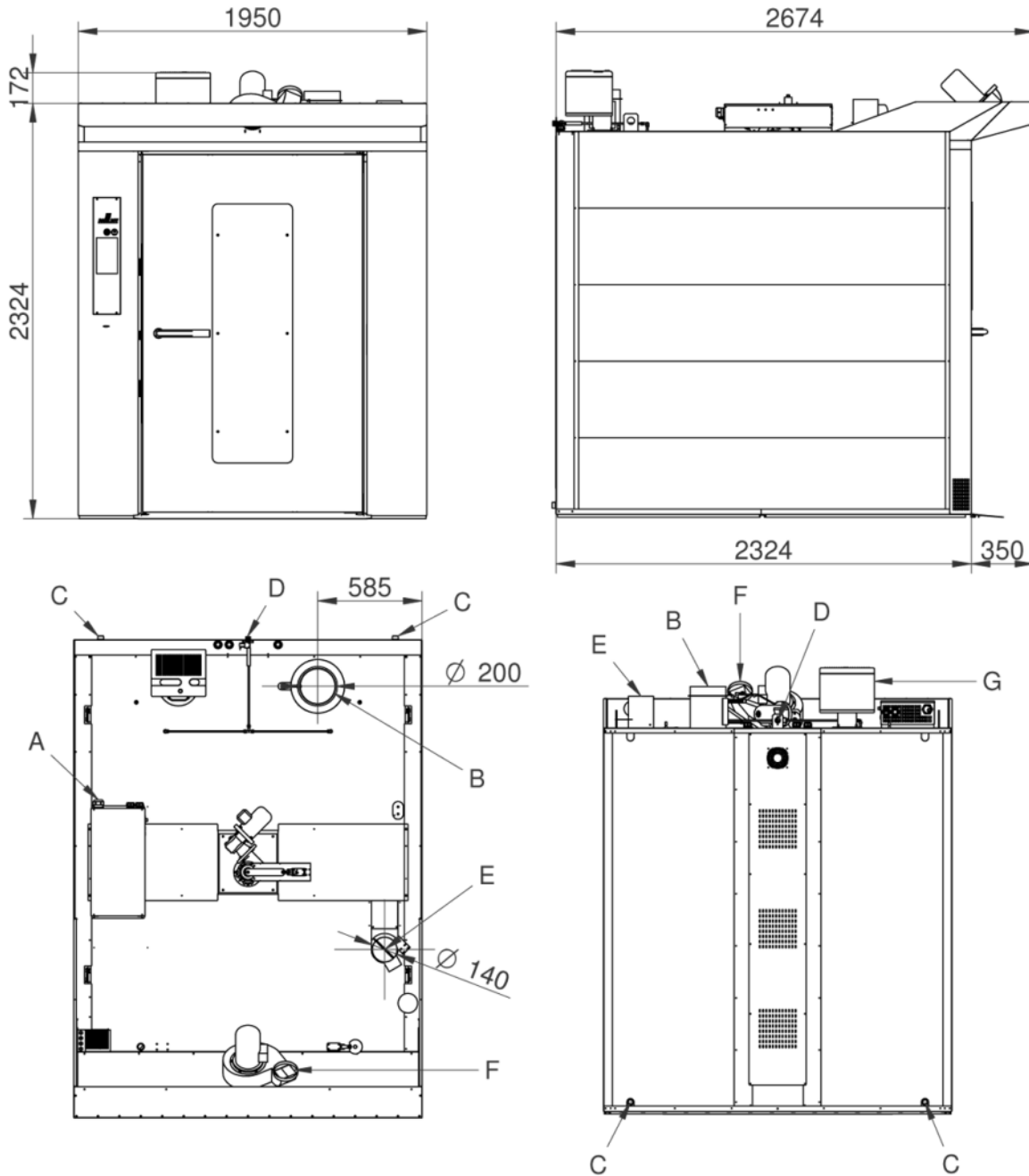
BakeAIR multi-fan system	Double low emissive glass	High-performance thermal insulation
USB connection	Five fan speeds and semi-static cooking	Five cooking modes
Automatic chimney opening BakeDRY	Program blocking with password	Combustion chamber covered by 7-year warranty
Heat exchanger inside the cooking 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	Double steamer RotorBake
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	

### Options

Ethernet connection and wi-fi set-up BakeNET	S/S external paneling	Double-closing door and double gasket
Rotating platform	Double-rack rotating platform	Rack automatic lift for Rotorbake
Left door opening		

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**Legend**

- A - Electric supply 2 kW - (Pg36)
- B -  $\varnothing 200$ mm Combustion chamber fumes exhaust
- C - Water discharge 1"
- D - Water inlet 3/4"
- E - Chamber steam discharge  $\varnothing 140$
- F - Extractor hood discharge

G - Burner

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**Supply and Connections**



**Packaging**



Packing size:	2030 L x 2670 P x 2550 H mm
Net weight:	1300 Kg
Gross weight:	1490 Kg