



Rotorbake E2 10T 40×60 Master Pro

Electrical Supply

CODE: 926009040

| | |
|-------------------|--|
| Trays | 10T 40x60cm (2.4m ²) |
| Outside dimension | 1150 L x 1200 P x 1310 H mm |
| Tray distance | 82 mm |
| Power | 16 kW |
| Weight | 265 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

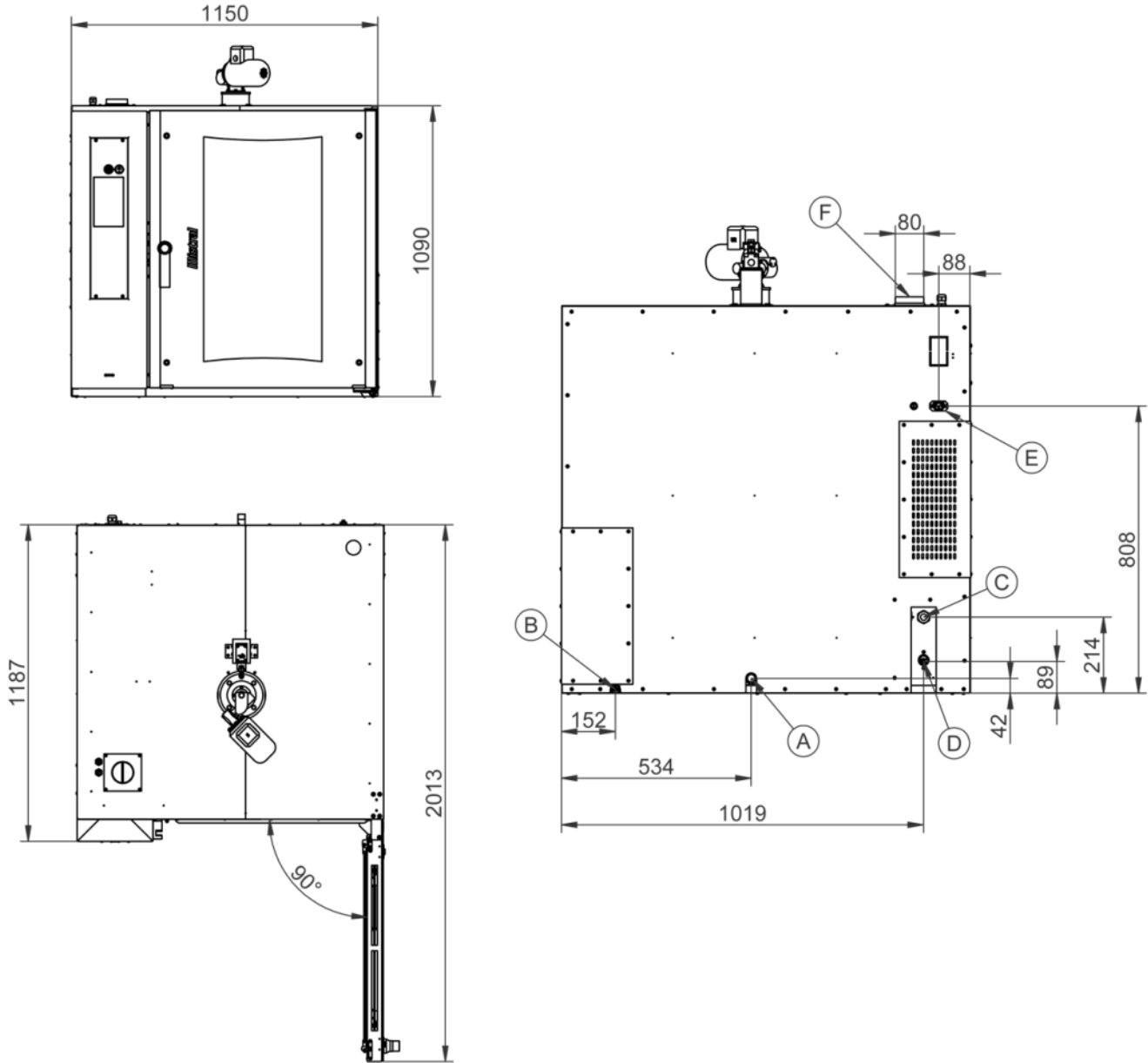
| | | |
|---|---|---|
| BakeAIR multi-fan system | Double low emissive glass | High-performance thermal insulation |
| USB connection | Five fan speeds and semi-static cooking | Five cooking modes |
| Automatic chimney opening BakeDRY | Program blocking with password | CE Certificate |
| Automatic control 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

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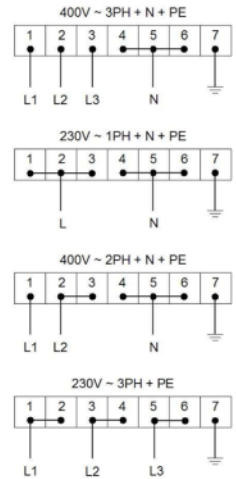
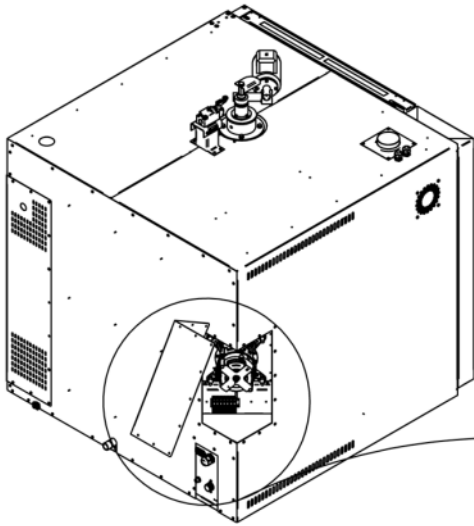
Legend

- 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

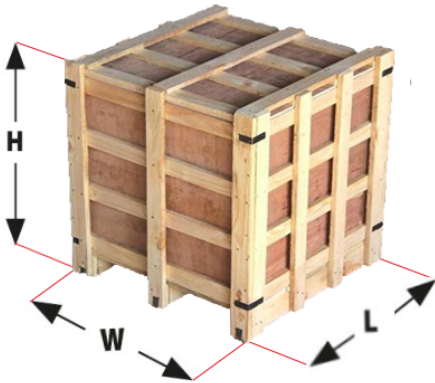
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Supply and Connections



Packaging



| | |
|---------------|-----------------------------|
| Packing size: | 1240 L x 1400 P x 1520 H mm |
| Net weight: | 265 Kg |
| Gross weight: | 305 Kg |