



## Rotorbake T2 10T 40×60 Classic

Gas Supply

CODE: 926009520

Trays	10T 40x60cm (2.4m <sup>2</sup> )
Outside dimension	1150 L x 1200 P x 1310 H mm
Tray distance	82 mm
Power	16,5 kW - 14.187 Kcal/h (*) - Ele. 0,7 kW
Weight	280 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

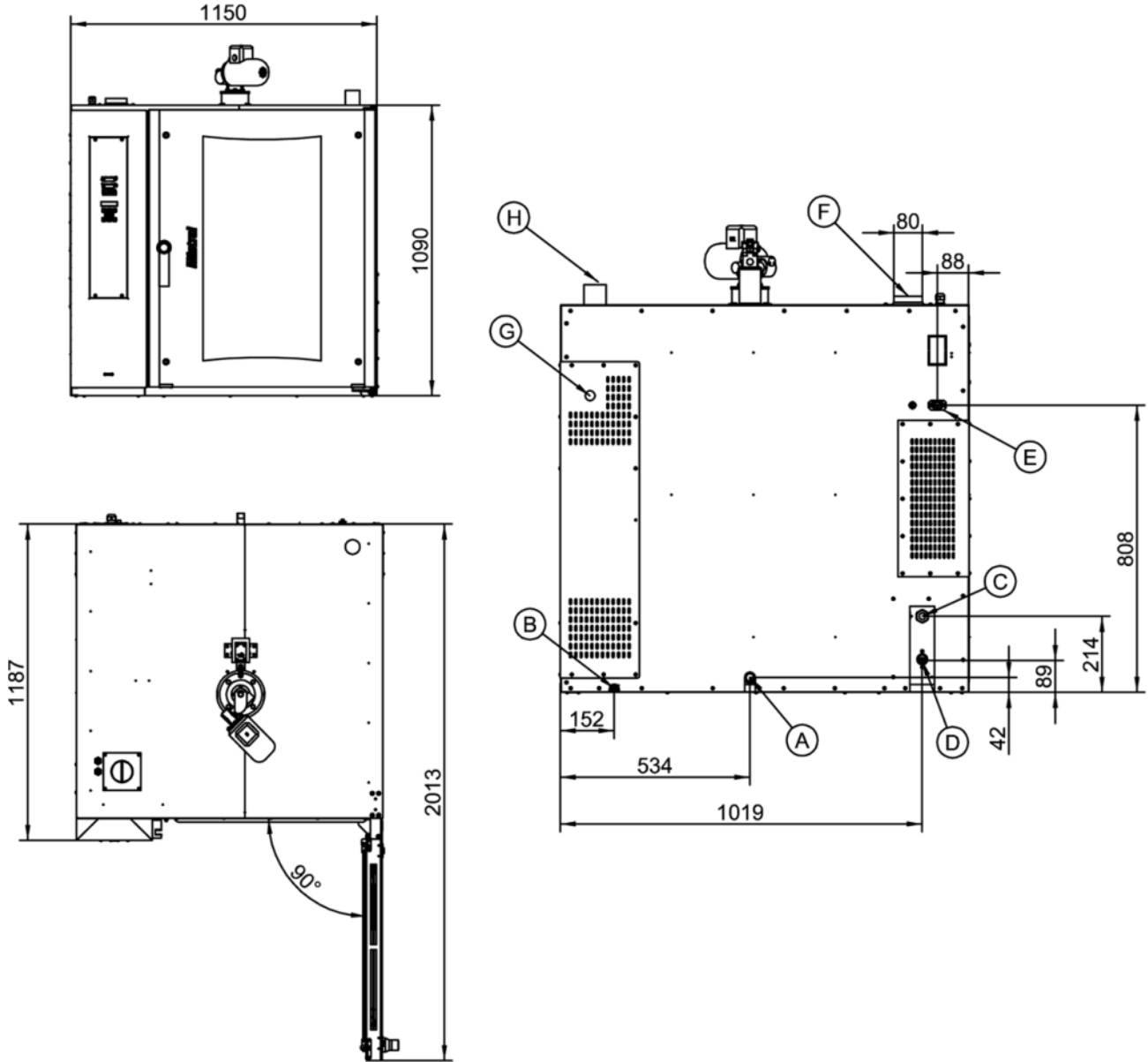
BakeAIR multi-fan system	Double low emissive glass	High-performance thermal insulation
Premix burner BakeFIRE	Five fan speeds and semi-static cooking	Five cooking modes
Automatic chimney opening BakeDRY	Program blocking with password	Heat exchanger inside the cooking chamber
CE Certificate	Automatic control of dry/steam balance inside the chamber	Steam control in percentage BakeSTEAM
Automatic control of the cooking level and load	Multi-timer function for multiple and mixed cooking	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	Pre-loaded and online cookbook	Automatic detection and errors report
Openable inner glass for easy cleaning		

### Options

Data logger for USB connection

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**Legend**

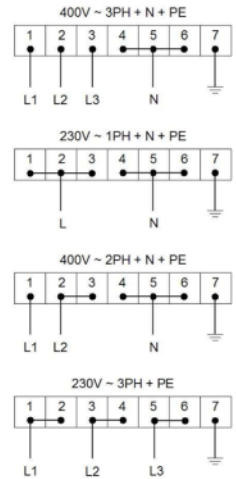
- A - Drain liquid Ø 30mm
- B - Equipotential terminal comb
- C - Electric supply 0,7 kW
- D - Water inlet 3/4"
- E - Extracting hood supply
- F - Steam exhaust Ø 80mm

- G - Gas supply inlet 1/2
- H - Ø 50mm Combustion chamber fumes exhaust

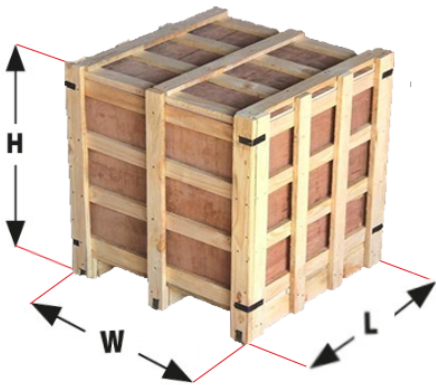
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Supply and Connections



Packaging



Packing size:	1240 L x 1400 P x 1520 H mm
Net weight:	280 Kg
Gross weight:	320 Kg