



Rotorbake T8 18T Master Pro

Gas Supply

CODE: 926018280

Trays	18T 60x80 cm (8.6m ²)
Outside dimension	1300 L x 1939 P x 2504 H mm
Tray distance	93 mm
Power	64 kW - 55.000 Kcal/h - Ele. 2 kW
Weight	900 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

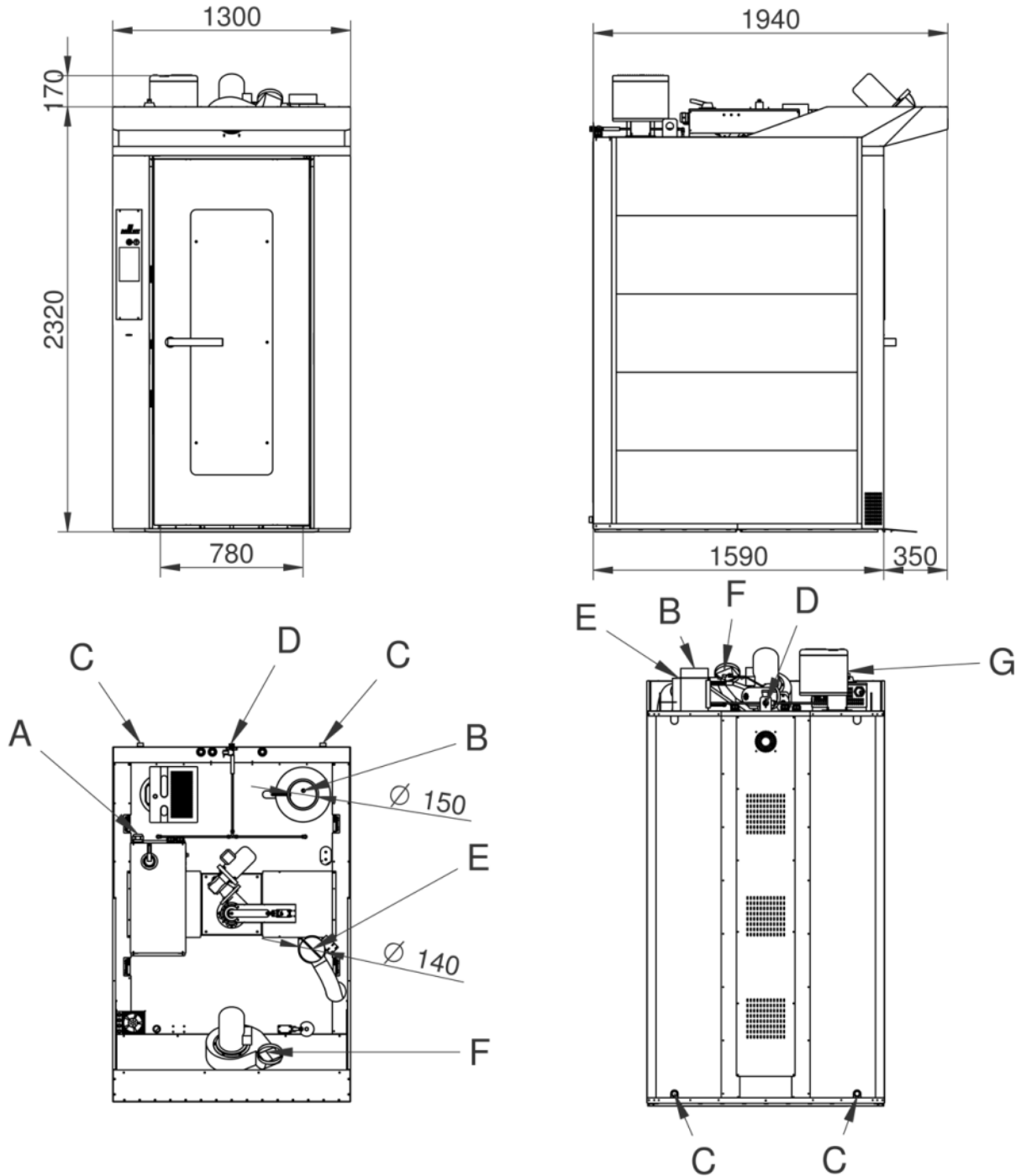
BakeAIR multi-fan system	Double low emissive glass	High-performance thermal insulation
USB connection	Five fan speeds and semi-static cooking	Five cooking modes
Automatic chimney opening BakeDRY	Program blocking with password	Combustion chamber covered by 7-year warranty
Heat exchanger inside the cooking 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	ETL / NSF certification	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	Rack automatic lift for Rotorbake	Left door opening

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Legend

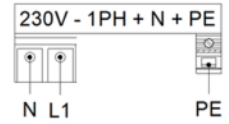
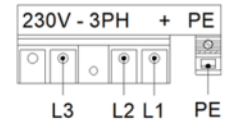
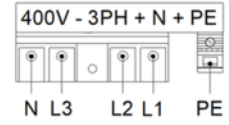
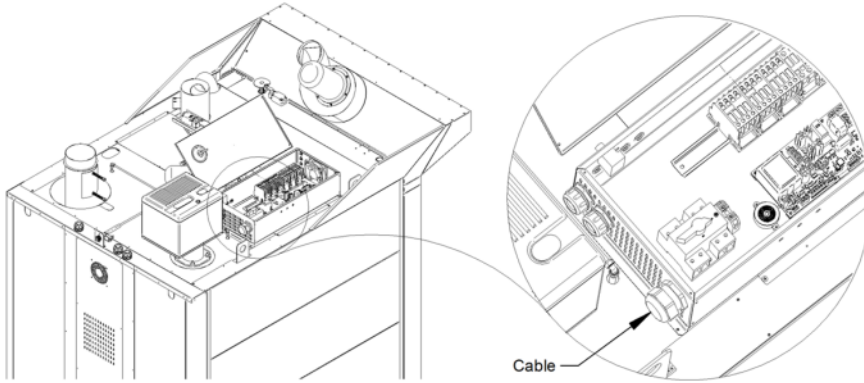
- A - Electric supply 2 kW - (Pg36)
- B - $\varnothing 150$ mm Combustion chamber fumes exhaust
- C - Water discharge 1"
- D - Water inlet 3/4"
- E - Chamber steam discharge $\varnothing 140$
- F - Extractor hood discharge

G - Burner

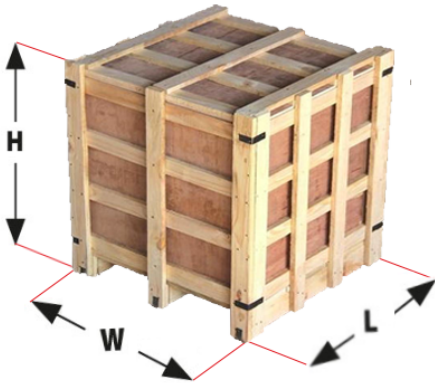
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Supply and Connections



Packaging



Packing size:	1400 L x 1900 P x 2550 H mm
Net weight:	900 Kg
Gross weight:	975 Kg