



Rotorbake E2 10T 40×60 Master Pro

Electric

Trays	10T 16" x 24" (40x60 cm)
Outside dimension	45.3" W x 47.2" D x 51.6" H (1150 L x 1200 P x 1310 H mm)
Tray distance	3.2" (82 mm)
Power	16 kW
Weight	584.2 lbs (265 Kg)
Max temperature	518° F (270° C)
Power supply	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	EAC 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
Openable inner glass for easy cleaning		

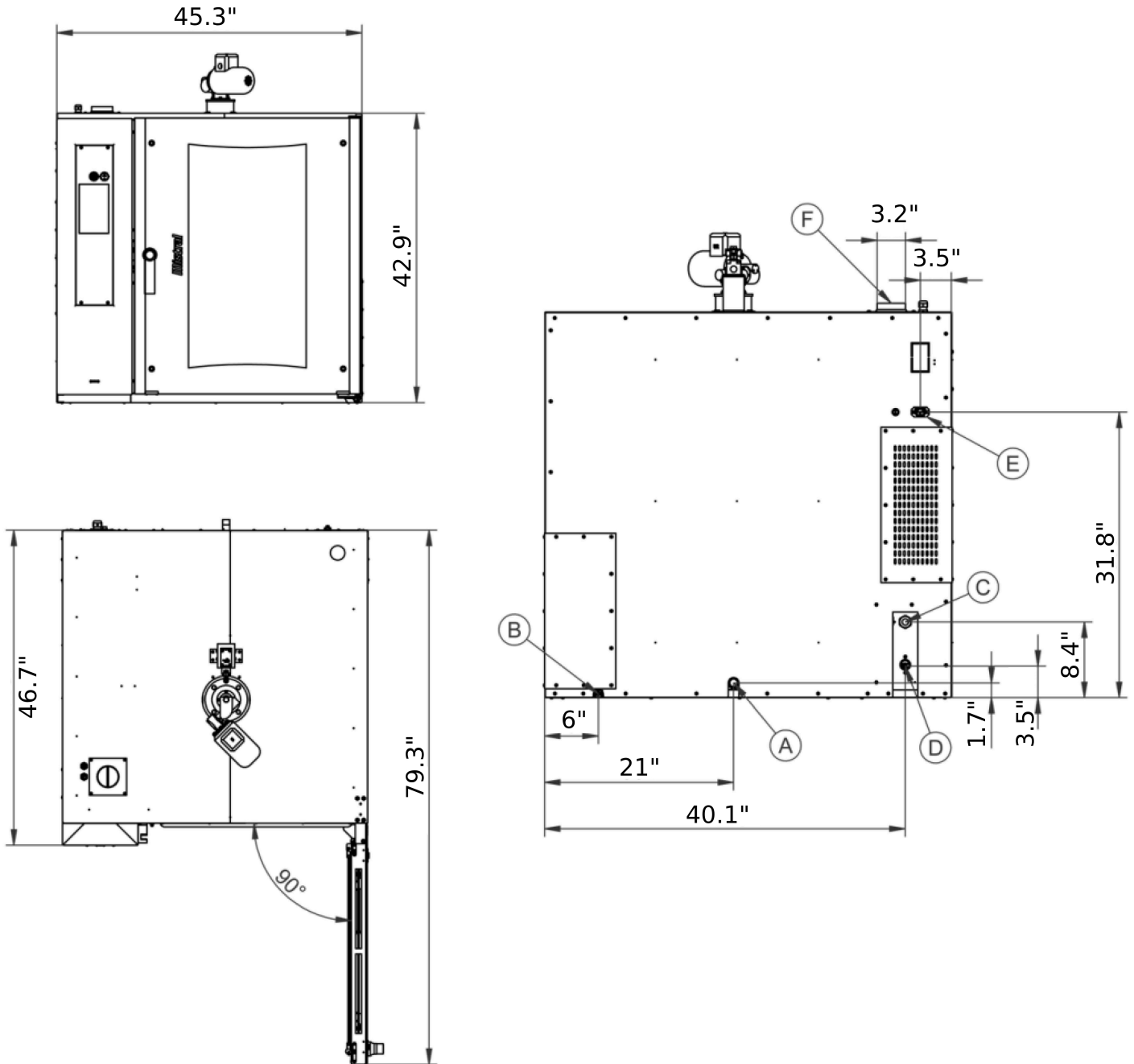
Options

Ethernet connection and wi-fi set-up BakeNET



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Electrical Supply



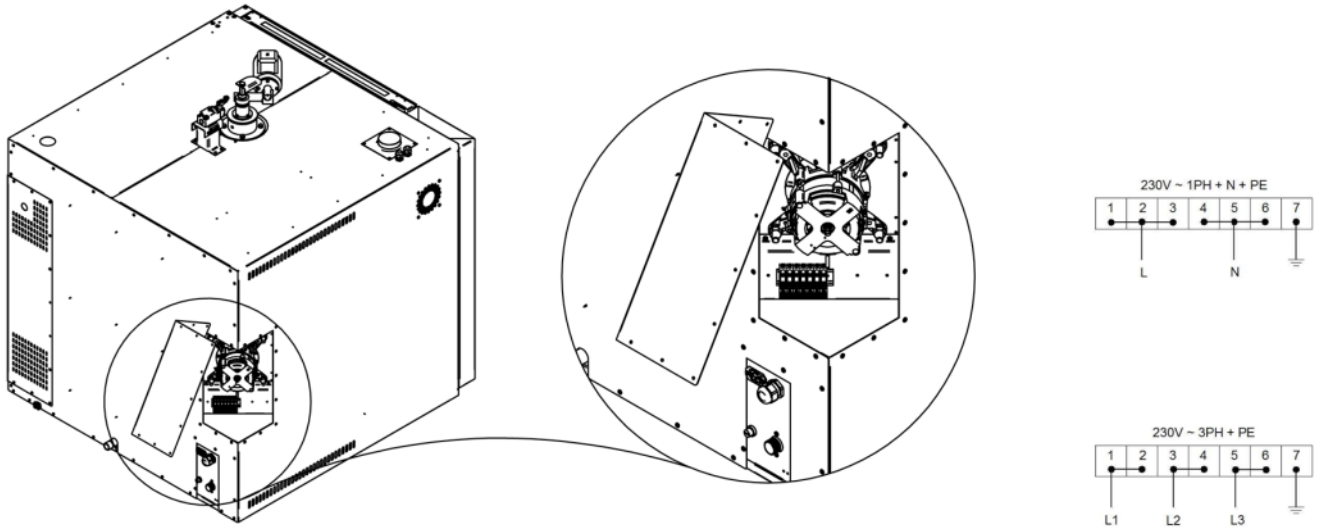
Legend

- 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

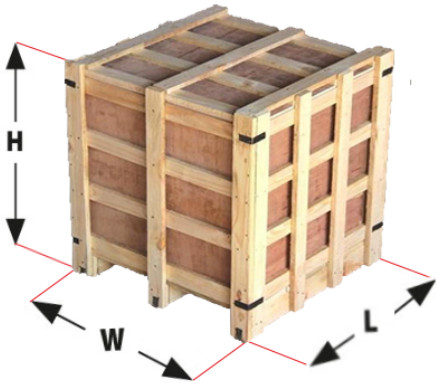
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Electrical Supply

Supply and Connections



Packaging



Packing size:	48.8" W x 55.1" D x 59.8" H 1240 L x 1400 P x 1520 H mm
Net weight:	584.2 lbs (265 Kg)
Gross weight:	672.4 lbs (305 Kg)