



## Rotorbake E5 15T Master Pro

Electrical Supply

Trays	15T 16" x 24", 16" x 32", 18" x 26", 20" x 28", 24" x 26" (40x60 40x80 46x66 50x70 60x65 cm)
Outside dimension	45.3" W x 68.1" D x 91.3" H (1150 L x 1730 P x 2320 H mm)
Tray distance	3.7" (93 mm)
Power	30 kW
Weight	1355.8 lbs (615 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
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
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	

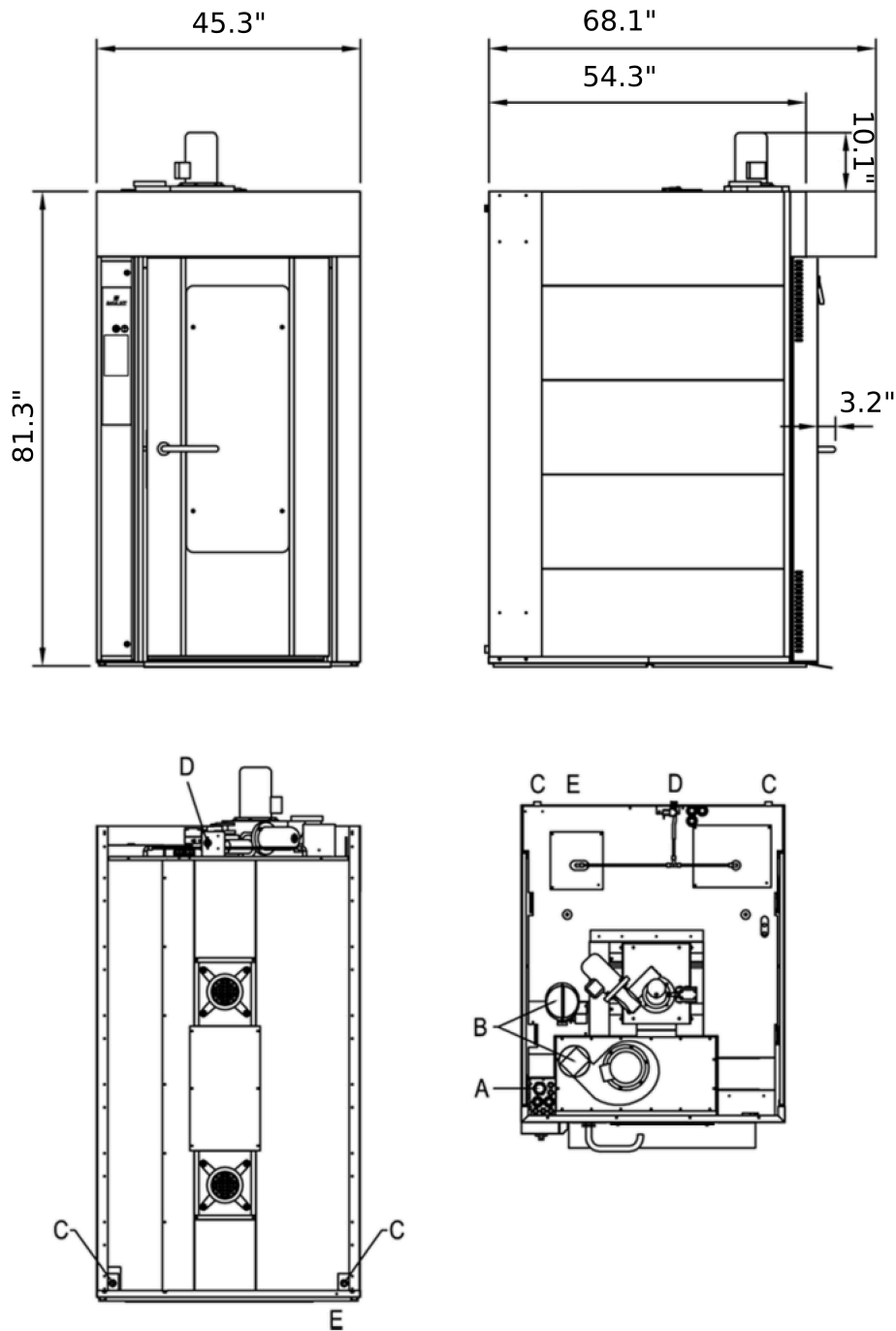
### Options

Ethernet connection and wi-fi set-up BakeNET	S/S external paneling	Rotating platform
--	-----------------------	-------------------



Rotorbake E5 15T Master Pro

Electrical Supply



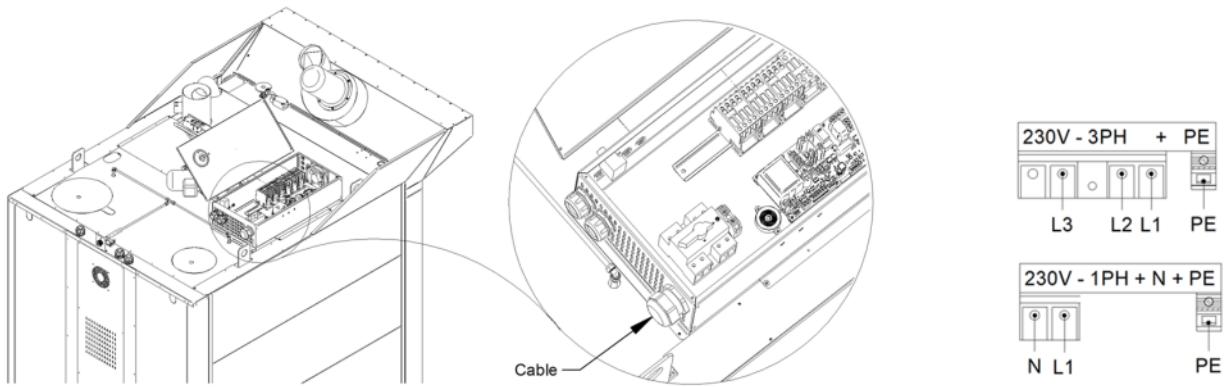
**Legend**

- A - Power supply inlet
- B - Steam exhaust Ø 140
- C - Drain liquid 1"
- D - Water inlet 3/4"
- E - Equipotential terminal comb

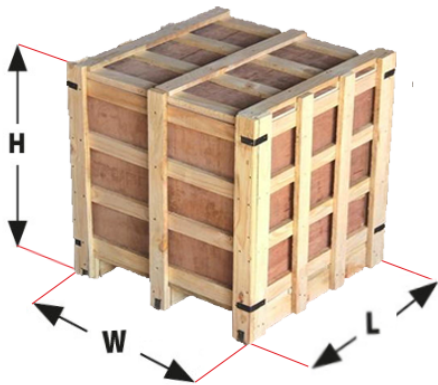
**Rotorbake E5 15T Master Pro**

Electrical Supply

**Supply and Connections**



**Packaging**



Packing size:	<b>50" W x 65" D x 90.6" H mm</b> <b>(1270 W x 1650 D x 2300 H mm)</b>
Net weight:	<b>1355.8 lbs (615 Kg)</b>
Gross weight:	<b>1510.2 lbs (685 Kg)</b>