

BAKERSHOP

3 460x330 | 3 600x400 | 4 460x330 | 4 600x400 | 6 600x400 | 10 600x400

TECHNICAL SPECIFICATIONS



**BAKERSHOP
3 460x330
upper opening**

**BAKERSHOP
3 600x400
upper opening**

**BAKERSHOP
3 600x400
lateral opening**

Capacity	3 x 460x330 mm	3 x 600x400 mm	3 x 600x400 mm
Distance between guides (mm)	75	75	75
Recommended for (n) baguettes per hour (grammage 250 g, diameter 54 cm)	-	45	45
Recommended for (n) croissants per hour (grammage 85 g, diameter 10 cm)	72	144	144
Maximum temperature (°C)	260	260	260
Dimensions (width x depth x height) (mm)	620 x 690 x 430	760 x 790 x 430	760 x 790 x 430
Weight (kg)	39	45	45
Packaging dimensions (width x depth x height) (mm)	830 x 770 x 900	900 x 830 x 1070	900 x 830 x 1070
Gross weight (kg)	42	61	61
Power (kW)	3,6	3,6	3,6
Voltage (V/Ph/Hz)	230V/L+N/50-60	230V/L+N/50-60	230V/L+N/50-60
Water	R ¾"	R ¾"	R ¾"
Drainage	No drainage	No drainage	No drainage
Water pressure (kPa)	150 - 400	150 - 400	150 - 400



**BAKERSHOP
4 460x330
upper opening**

**BAKERSHOP
4 460x330
lateral opening**

**BAKERSHOP
4 600x400
upper opening**

Capacity	4 x 460x330 mm	4 x 460x330 mm	4 x 600x400 mm
Distance between guides (mm)	75	75	75
Recommended for (n) baguettes per hour (grammage 250 g, diameter 54 cm)	-	-	60
Recommended for (n) croissants per hour (grammage 85 g, diameter 10 cm)	96	96	192
Maximum temperature (°C)	260	260	260
Dimensions (width x depth x height) (mm)	620 x 690 x 522	620 x 690 x 522	760 x 760 x 522
Weight (kg)	53	53	58
Packaging dimensions (width x depth x height) (mm)	830 x 770 x 900	830 x 770 x 900	900 x 830 x 1070
Gross weight (kg)	65	65	74
Power (kW)	3,6	3,6	6,3
Voltage (V/Ph/Hz)	230/L+N/50-60	230/L+N/50-60	400/3L+N/50-60
Water	R ¾"	R ¾"	R ¾"
Drainage	No drainage	No drainage	No drainage
Water pressure (kPa)	150 - 400	150 - 400	150 - 400

TECHNICAL SPECIFICATIONS



BAKERSHOP 4 600x400 lateral opening **BAKERSHOP 6 600x400 lateral opening** **BAKERSHOP 10 600x400 lateral opening**

Capacity	4 x 600x400 mm	6 x 600x400 mm	10 x 600x400 mm
Distance between guides (mm)	75	75	75
Recommended for (n) baguettes per hour (grammage 250 g, diameter 54 cm)	60	90	150
Recommended for (n) croissants per hour (grammage 85 g, diameter 10 cm)	192	288	480
Maximum temperature (°C)	260	260	260
Dimensions (width x depth x height) (mm)	760 x 760 x 522	760 x 760 x 646	760 x 760 x 946
Weight (kg)	58	74	100
Packaging dimensions (width x depth x height) (mm)	900 x 830 x 1070	900 x 830 x 1070	900 x 830 x 1350
Gross weight (kg)	74	90	116
Power (kW)	6,3	9,3	14,6
Voltage (V/Ph/Hz)	400/3L+N/50-60	400/3L+N/50-60	400/3L+N/50-60
Water	R ¾"	R ¾"	R ¾"
Drainage	No drainage	No drainage	No drainage
Water pressure (kPa)	150 - 400	150 - 400	150 - 400

GENERAL SPECIFICATIONS

2 cooking modes:

- Convection from 30°C to 260°C
- Mixed from 30°C to 260°C

Humidity, temperature, time and speed regulation of the fan Fan Plus. homogeneous cooking thanks to the bi-directional 2-speed turbines

Direct moisture injection

DryOutPlus. Active extraction of humidity from the cooking chamber using low pressure technology (only BAKERSHOP 6 600x400 and 10 600x400)

SteamOut. Removal of humidity from the cooking chamber

Preheat. Automatic pre-heating

40 Programmes + 3 Cooking phases in each programme

8 direct-access programmes

Easy-to-clean L-brackets

Manual regeneration

LED control panel

Visible and audible cooking completion alert

LED chamber illumination

Fan stop when door is opened

Door opening positioner

Low-emissivity Double-Glass Door

Highly resistant AISI 304 18/10 stainless steel cooking chamber fully welded with rounded edges and integrated drainage

Handle and plastic components feature anti-bacterial treatment

Ingress Protection IPX4

OPCIONES

Door opening on the left hand side (models with lateral opening)

Water connection kit to carafe

Voltage 230V/L+N/50-60 (only BAKERSHOP 4 600x400)

Voltage 230V/3L/50-60 (except BAKERSHOP 3 460x330, 3 600x400 and 4 460x330)

ACCESORIOS

WiFi connection. Includes:

- Cloud. Create, save or modify recipes and send them to the oven
- Remote control of the oven from a smartphone or tablet
- Voice control of the oven compatible with Google Home

Pressure reducer kit

Stacking kit

Softening Kit (Cartridge included)

Decalcifying cartridge (Spare)

Proofer with direct control for 8 trays

Proofer with direct control for 10 trays

Proofer stacking kit

Steam condensation hood

Support with guides

Support with guides for stacking

Stacked-type base

Adjustable leg kit

Cleaning shower kit

Chimney Steam Diverter Kit

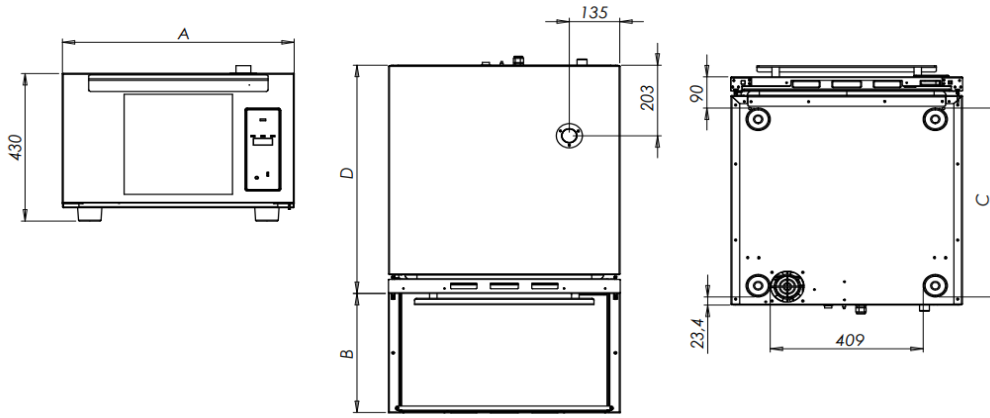
Water pump kit

Detergent DA21

Sprayer

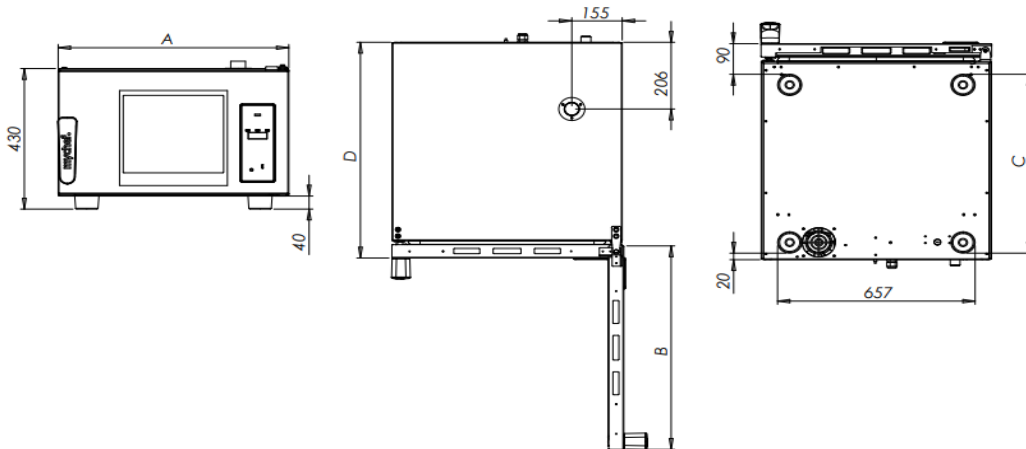
INSTALATION DETAILS

BAKERSHOP 3 460x330 | 3 600x400 upper opening



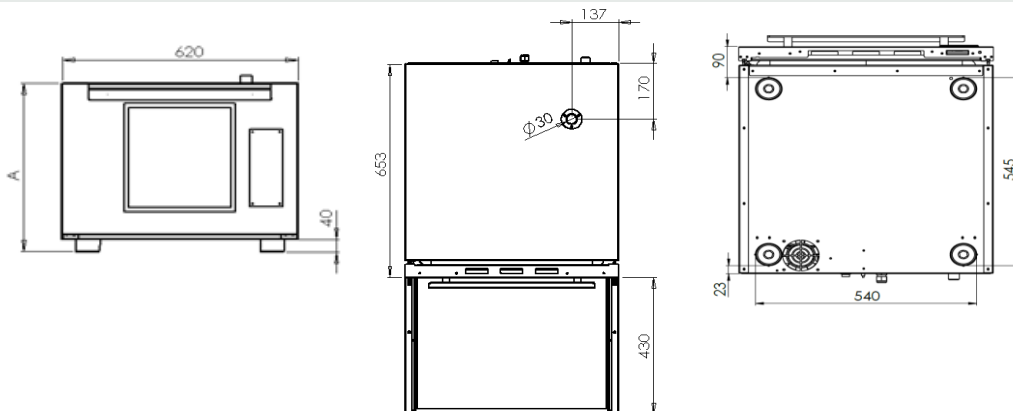
Model	A	B	C	D
3 460x330	620 mm	345 mm	545 mm	660 mm
3 600x400	760 mm	345 mm	645 mm	760 mm

BAKERSHOP 3 600x400 lateral opening



Model	A	B	C	D
3 600x400	760 mm	620 mm	645 mm	760 mm

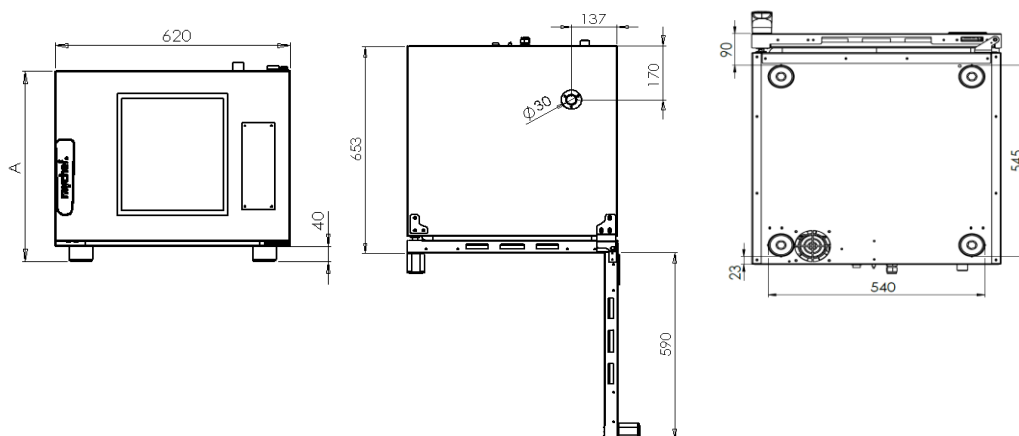
BAKERSHOP 4 460x330 upper opening



Model	A
4 460x330	522 mm

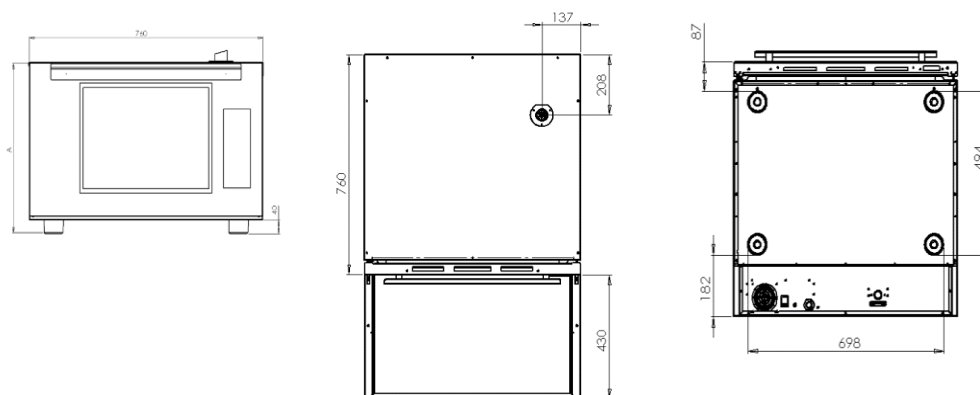
INSTALATION DETAILS

BAKERSHOP 4 460x330 lateral opening



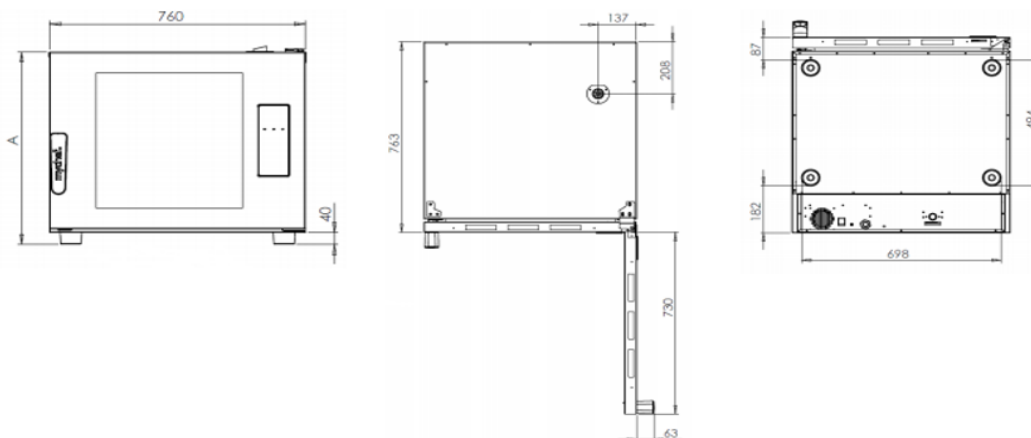
Model	A
4 460x330	522 mm

BAKERSHOP 4 600x400 upper opening



Model	A
4 600x400	522 mm

BAKERSHOP 4 600x400 | 6 600x400 | 10 600x400 lateral opening



Model	A
4 600x400	522 mm
6 600x400	646 mm
10 600x400	946 mm

SAFETY DISTANCES

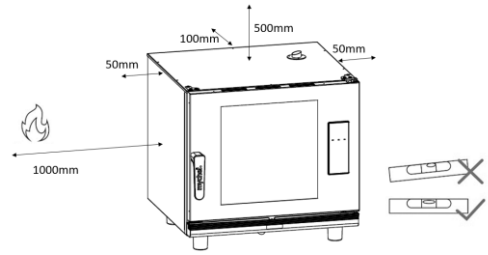
Sides = 50 mm

Rear = 100 mm

Upper = 500 mm

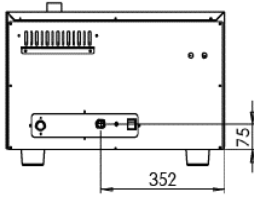
Heat sources = 1000 mm

It must be completely level

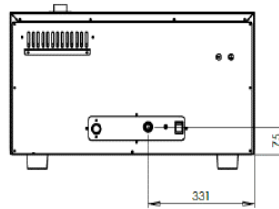


ELECTRICAL SUPPLY

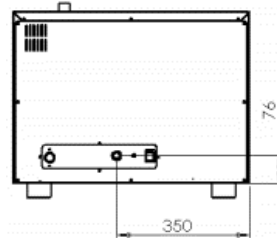
3 460x330



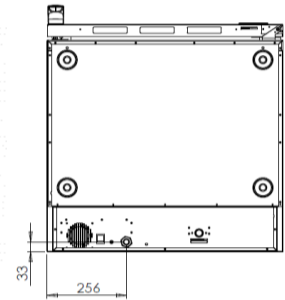
3 600x400



4 460x330



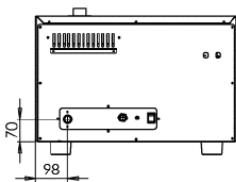
4 | 6 | 10 600x400



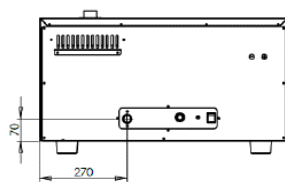
Model	Voltage	Power (kW)	Rated current (A)	Wire Type
3 460x330	230/L+N/50-60	3,6	15,7	H07RN-F 3G 1.5
3 600x400	230/L+N/50-60	3,6	15,7	H07RN-F 3G 1.5
4 460x330	230/L+N/50-60	3,6	15,7	H07RN-F 3G 2.5
	230/L+N/50-60	6,3	27,4	H07RN-F 3G 4.0
4 600x400	230/3L/50-60	6,3	17,3	H07RN-F 4G 2.5
	400/3L+N/50-60	6,3	10,0	H07RN-F 5G 1.5
6 600x400	230/3L/50-60	9,3	24,8	H07RN-F 4G 2.5
	400/3L+N/50-60	9,3	14,3	H07RN-F 5G 1.5
10 600x400	230/3L/50-60	15,6	42,1	H07RN-F 4G 10.0
	400/3L+N/50-60	15,6	24,3	H07RN-F 5G 2.5

WATER CONNECTION

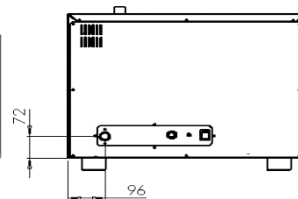
3 460x330



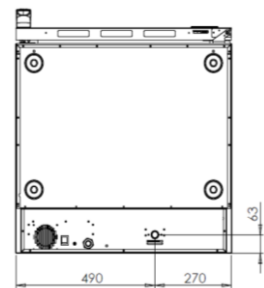
3 600x400



4 460x330



4 | 6 | 10 600x400



A Connection 3/4" treated water

B Drainage DN 40

Water quality

- Temperature < 30°C
- Pressure from 150 to 400 kPa dynamic flow
- Hardness between 3° and 6° FH
- PH between 6,5 to 8,5
- Chlorides below 30 ppm
- Use of water softener and filter required