

BAKE MASTER 4 600x400 | 6 600x400 | 10 600x400

TECHNICAL SPECIFICATIONS



	BAKE MASTER 4	BAKE MASTER 6	BAKE MASTER 10
Power supply	Electric	Electric	Electric
Capacity	4 x 600x400 mm	6 x 600x400 mm	10 x 600x400 mm
Distance between guides (mm)	85	85	85
Recommended for (n) baguettes per hour (grammage 250 g, length 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 785 x 750	760 x 785 x 865	760 x 785 x 1155
Weight (kg)	79	94	156
Packaging dimensions (width x depth x height) (mm)	900 x 830 x 1070	900 x 830 x 1070	890 x 830 x 1350
Gross weight (kg)	95	110	166
Power (kW)	7,3	12,6	18,9
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	DN 40	DN 40	DN 40
Water pressure (kPa)	150 - 400	150 - 400	150 - 400

GENERAL SPECIFICATIONS

LED control panel
 Humidity, temperature, time and speed regulation of the fan
 3 cooking modes:

- Convection from 30°C to 260°C
- Mixed from 30°C to 260°C
- Steam from 30°C to 130°C

 MultiSteam. Patented dual steam injection technology
 Preheat. Automatic pre-heating of the cooking chamber
 SmartWind. Intelligent management system that regulates the turbine's rotation direction and its 4 speeds
 DryOut Plus. Active extraction of humidity from the cooking chamber
 Single-point internal probe
 MyCare self-cleaning system
 LED chamber illumination
 Easy-to-clean L-rails
 Visible and audible cooking completion alert
 Fan stop when door is opened
 Low-emissivity Double-Glass Door
 Door opening positioner
 Automatic drainage system
 Highly resistant AISI 304 18/10 stainless steel cooking chamber fully welded with rounded edges and integrated drainage
 Integrated siphon
 Handle and plastic components feature anti-bacterial treatment
 Ingress Protection IPX5
 Manual regeneration

OPTIONS

Door opening on the left hand side
 TSC (Thermal Stability Control)
 Voltage 230V/L+N/50-60 (only BAKE MASTER)
 Voltage 230V/3L/50-60

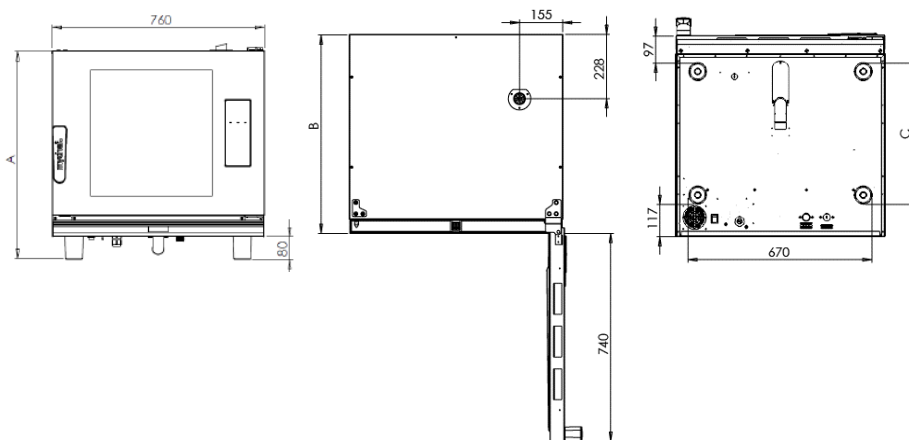
ACCESSORIES

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

 UltraVioletSteam. Patented ultraviolet ray technology: totally pure, free steam sterilised and pathogen-patented ultraviolet ray technology
 Special trays for each baking
 Hydraulic installation kit
 Pressure reducer kit (only electric models)
 Stacking kit + 2 hydraulic installation kit
 Softening Kit (Cartridge included)
 Decalifying cartridge (Spare)
 Drainage cooling kit (only electric models)
 Support with 600 x 400 guides
 Stacked-type base
 Adjustable leg kit
 Front air suction kit
 Cleaning shower kit
 Steam condensation hood (only electric models)
 Frontal steam condensation hood (only electric models)
 Frontal steam condensation and odour hood with carbon filter (only electric models)
 Chimney Steam Diverter Kit (only electric models)
 Proofer with direct control for 8 trays
 Proofer with direct control for 10 trays
 Proofer stacking kit - Bake
 Push-button water tray filling kit
 CleanDuo
 Carbon filter for the Frontal steam condensation and odour hood with carbon filter (only electric models)

INSTALLATION DETAILS



Model	A	B	C
4 600x400	750 mm	785 mm	585 mm
6 600x400	865 mm	785 mm	585 mm
10 600x400	1155 mm	785 mm	585 mm

SAFETY DISTANCES

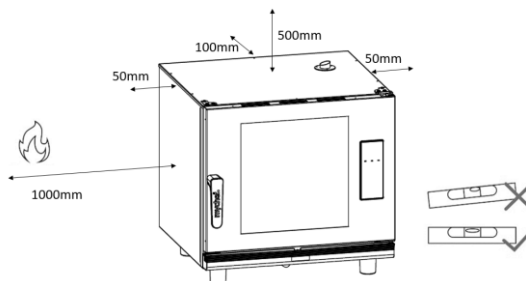
Sides = 50 mm

Rear = 100 mm

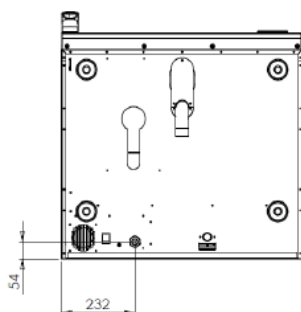
Upper = 500 mm

Heat sources = 1000 mm

It must be completely level

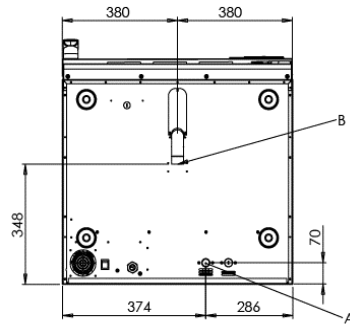


ELECTRICAL SUPPLY



Model	Voltage	Power (kW)	Rated current (A)	Wire Type
4 600x400	230/L+N/50-60	7,3	31,7	H07RN-F 3G 4.0
	230/3L /50-60	7,3	19,8	H07RN-F 4G 4.0
	400/3L+N/50-60	7,3	11,4	H07RN-F 5G 1.5
6 600x400	230/3L /50-60	12,6	34,6	H07RN-F 4G 6.0
	400/3L+N/50-60	12,6	20,0	H07RN-F 5G 2.5
10 600x400	230/3L /50-60	18,9	51,9	H07RN-F 4G 10.0
	400/3L+N/50-60	18,9	30,0	H07RN-F 5G 4.0

WATER CONNECTION



A Connection 3/4" treated water **B** Drainage DN 40

Water quality

Temperature < 30°C

Pressure 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