

## BAKE PRO 4 600x400 | 6 600x400 | 10 600x400

### TECHNICAL SPECIFICATIONS



	BAKE PRO 4	BAKE PRO 6	BAKE PRO 10
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  
 Highly resistant AISI 304 18/10 stainless steel cooking chamber fully welded with rounded edges and integrated drainage  
 Easy-to-clean L-brackets  
 Visible and audible cooking completion alert  
 Fan stop when door is opened  
 Low-emissivity Double-Glass Door  
 Door opening positioner  
 Automatic drainage system  
 Preheat. Automatic pre-heating  
 SmartWind. Intelligent management system that regulates the turbine's rotation direction and its 2 speeds  
 DryOut Plus. Active extraction of humidity from the cooking chamber  
 LED chamber illumination  
 MyCare self-cleaning system  
 Integrated siphon  
 Handle and plastic components feature anti-bacterial treatment  
 Ingress Protection IPX5  
 Manual regeneration

### OPTIONS

Door opening on the left hand side  
 Voltage 230V/L+N/50-60 (only BAKE PRO 4)  
 Voltage 230V/3L/50-60

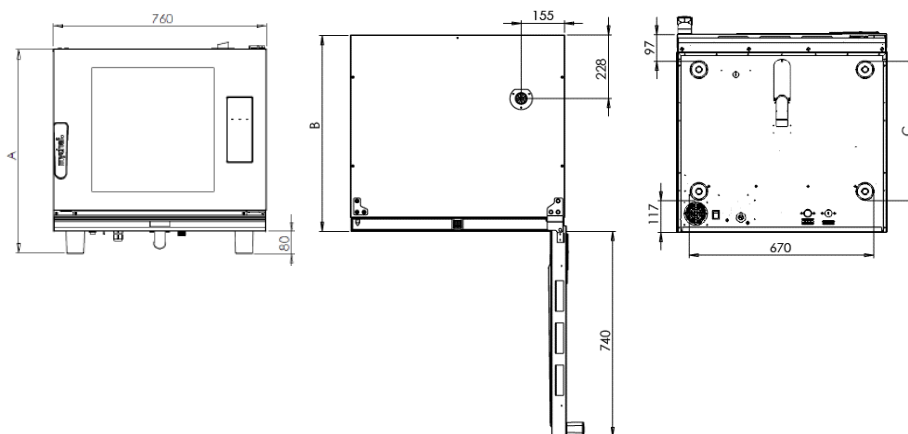
### ACCESSORIES

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  
 Stacking kit + 2 initial installation kits  
 Softening Kit (Cartridge included)  
 Decalcifying cartridge (Spare)  
 Drainage cooling kit  
 Support with 600x400 guides  
 Stacked-type base  
 Adjustable leg kit  
 Front air suction kit  
 Steam condensation hood  
 Frontal steam condensation hood  
 Frontal steam condensation and odour hood with carbon filter  
 Chimney Steam Diverter Kit  
 Proofer with direct control for 8 trays  
 Proofer with direct control for 10 trays  
 Proofer stacking kit - Bake  
 Cleaning shower kit  
 CleanDuo

## 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

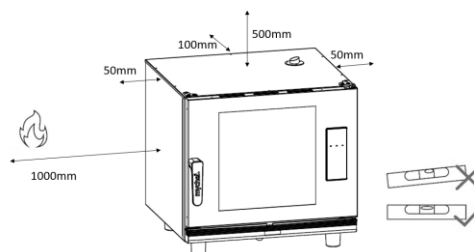
Sides = 50 mm

Rear = 100 mm

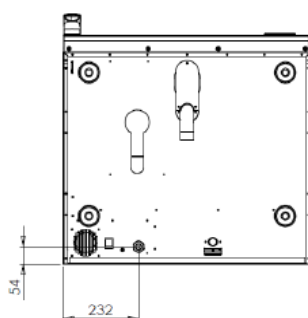
Upper = 500 mm

Heat sources = 1000 mm

It must be completely level

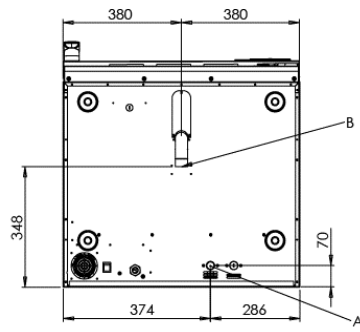


## ELECTRICAL SUPPLY



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