

iBAKE MAX 16 600x400

TECHNICAL SPECIFICATIONS



**iBAKE MAX
16 600x400**

Power supply	Electric
Capacity	16 x 600 x 400
Distance between guides (mm)	85
Recommended for (n) baguettes per hour (grammage 250 g, length 54 cm)	240
Recommended for (n) croissants per hour (grammage 85 g, diameter 10 cm)	768
Maximum temperature (°C)	300
Dimensions (width x depth x height)(mm)	893 x 1018 x 1923
Weight (kg)	311
Packaging dimensions (width x depth x height)(mm)	943 x 1068 x 2023
Gross weight (kg)	332
Power (kW)	34,7
Voltage (V/Ph/Hz)	400/3L+N/50-60
Water	R ¾"
Drainage	DN 40
Water pressure (kPa)	150 - 400

GENERAL SPECIFICATIONS

10-Inch TFT touch screen with Wi-Fi connection
 Humidity, temperature, time and fan speed regulation
 3 cooking modes:

- Convection from 30°C to 300°C
- Mixed from 30°C to 300°C
- Steam from 30°C to 130°C

Preheat & Cooldown. Automatic pre-heating or cooling of the cooking chamber
 MultiSteam. Patented dual steam injection technology
 SmartClima Plus. Intelligent sensor system that adjusts the energy and humidity in the chamber according to the type and quantity of food
 SmartWind. Intelligent management system that regulates the turbine's rotation direction and its 6 speeds
 MySmartCooking. Intelligent cooking system
 MultiLevel & Just In Time
 400 Programmes + 10 Cooking phases in each programme
 MyCloud. View the cooking status, create and save recipes from anywhere and send them to your oven from your smartphone or tablet
 FastMenu. Create a quick-access screen with programs and functions
 Cocción Check. Summary of daily, monthly or annual consumption
 Nightwacht. Automatically continues overnight cooking right where it stopped in the event of a power failure
 Cooking with integrated multipoint probe
 MyCare. Intelligent automatic cleaning system (4 levels + rinse)
 Integrated syphon
 USB connection
 Highly resistant AISI 316 L stainless steel cooking chamber
 fully welded with rounded edges and integrated drainage
 Visible and audible cooking completion alert
 Drainage cooling
 Fan stop when door is opened
 Low-emissivity Triple-Glass Door
 Door opening positioner
 Handle and plastic components feature anti-bacterial treatment
 Ingress Protection IPX5
 Automatic regeneration
 Tray trolley included

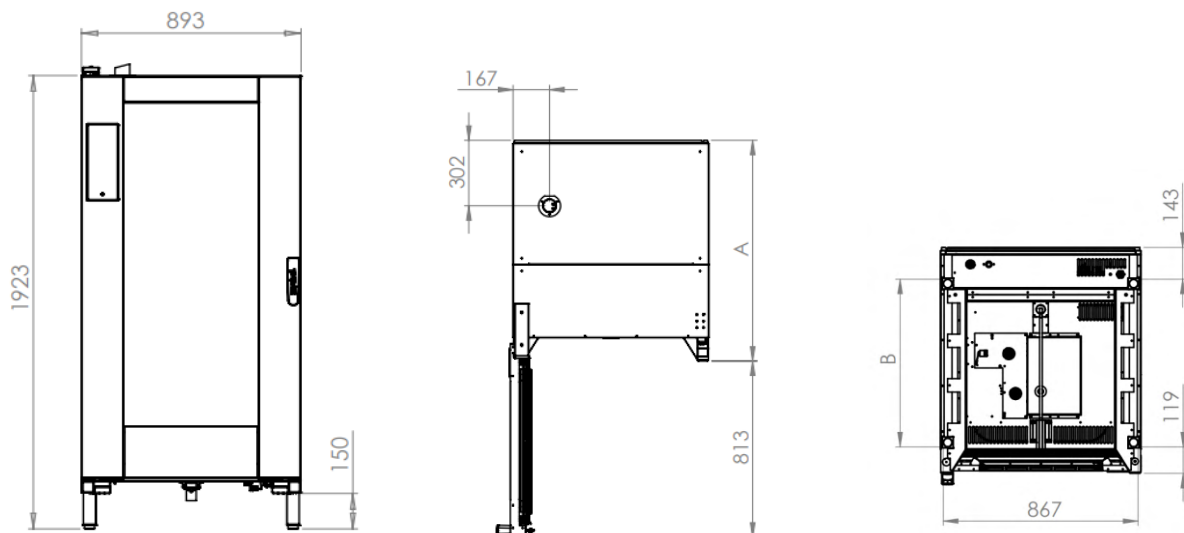
OPTIONS

Door opening on the left hand side
 TSC (Thermal Stability Control) (only electric models)
 Voltage 230V/3L/50-60 (only electric models)

ACCESSORIES

Hydraulic installation kit
 Softening Kit (Cartridge included)
 Decalcifying cartridge (Spare)
 UltraVioletSteam kit
 Tray trolley (16 600x400)
 Thermo cover
 Special trays for each baking
 Cleaning shower kit
 CleanDuo

INSTALLATION DETAILS



Model

16 600x400

A

1018 mm

B

756 mm

SAFETY DISTANCES

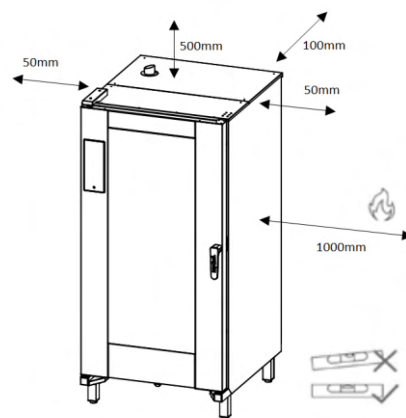
Sides = 50 mm

Rear = 100 mm

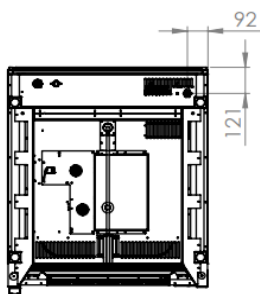
Upper = 500 mm

Heat sources = 1000 mm

It must be completely level

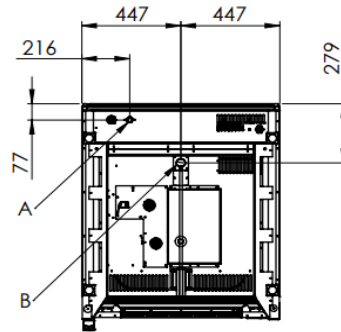


ELECTRICAL SUPPLY



Model	Voltage	Power (kW)	Rated current (A)	Wire Type
16 600x400	400/3L+N/50-60	34,7	51,7	H07RN-F 5G 10
	230/3L/50-60	34,7	89,9	H07RN-F 4G 25

WATER CONNECTION



A Connection $\frac{3}{4}$ " 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