

BAKERSHOP AIR

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

TECHNICAL SPECIFICATIONS



**BAKERSHOP AIR
3 460x330
upper opening**

**BAKERSHOP AIR
3 600x400
upper opening**

**BAKERSHOP AIR
4 460x330
upper opening**

Capacity	3 x 460x330 mm	3 x 600x400 mm	4 x 460x330 mm
Distance between guides (mm)	75	75	75
Recommended for (n) baguettes per hour (grammage 250 g, length 54 cm)	-	45	-
Recommended for (n) croissants per hour (grammage 85 g, diameter 10 cm)	72	144	96
Maximum temperature (°C)	260	260	260
Dimensions (width x depth x height) (mm)	620 x 690 x 430	760 x 790 x 430	620 x 690 x 522
Weight (kg)	39	45	53
Packaging dimensions (width x depth x height) (mm)	830 x 770 x 900	900 x 830 x 1070	830 x 770 x 900
Gross weight (kg)	42	61	65
Power (kW)	3,6	3,6	3,6
Voltage (V/Ph/Hz)	230V/L+N/50-60	230V/L+N/50-60	230/L+N/50-60
Drainage	No drainage	No drainage	No drainage



**BAKERSHOP AIR
4 600x400
upper opening**

**BAKERSHOP AIR
6 600x400
lateral opening**

**BAKERSHOP AIR
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, 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 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	10,4	15,6
Voltage (V/Ph/Hz)	400/3L+N/50-60	400/3L+N/50-60	400/3L+N/50-60
Drainage	No drainage	No drainage	No drainage

GENERAL SPECIFICATIONS

One cooking mode:

- Convection from 30°C to 260°C

Temperature and time regulation

Fan Plus. Homogeneous cooking thanks to the bi-directional 1-speed turbines

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

Handle and plastic components feature anti-bacterial treatment

Ingress Protection IPX4

OPTIONS

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

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

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

ACCESORIES

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

Stacking kit

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

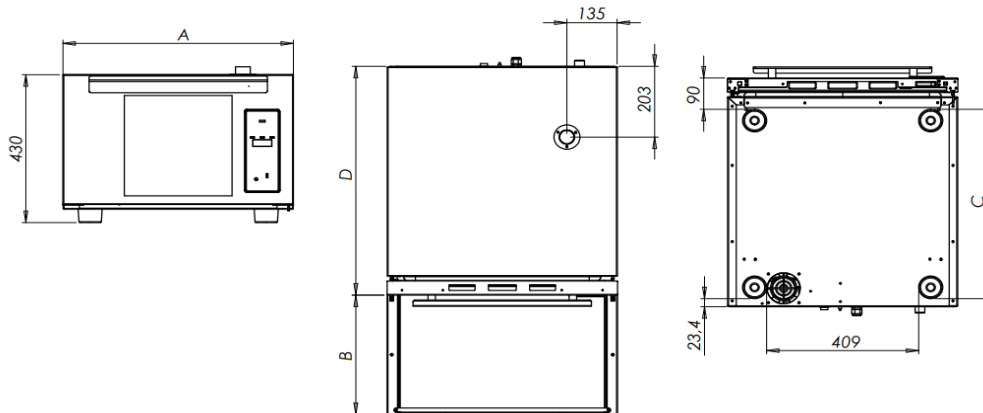
Chimney Steam Diverter Kit

Detergent DA21

Sprayer

INSTALLATION DETAILS

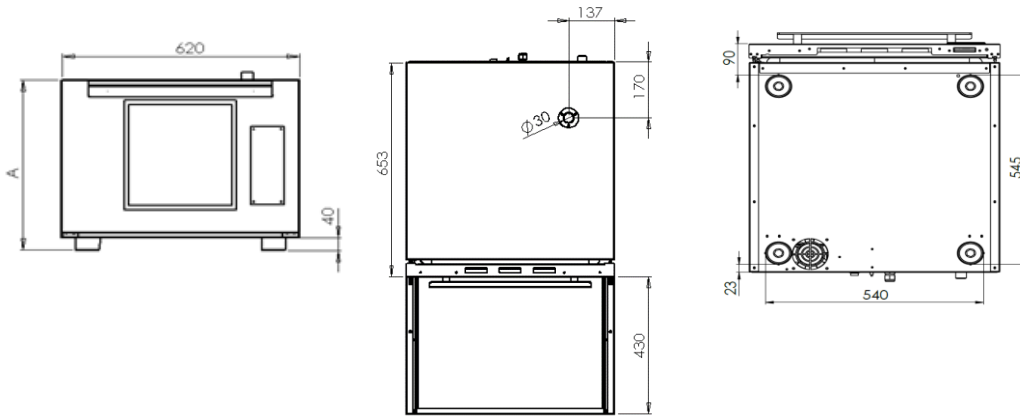
BAKERSHOP AIR 3 460x330 | 3 600x400 upper opening



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

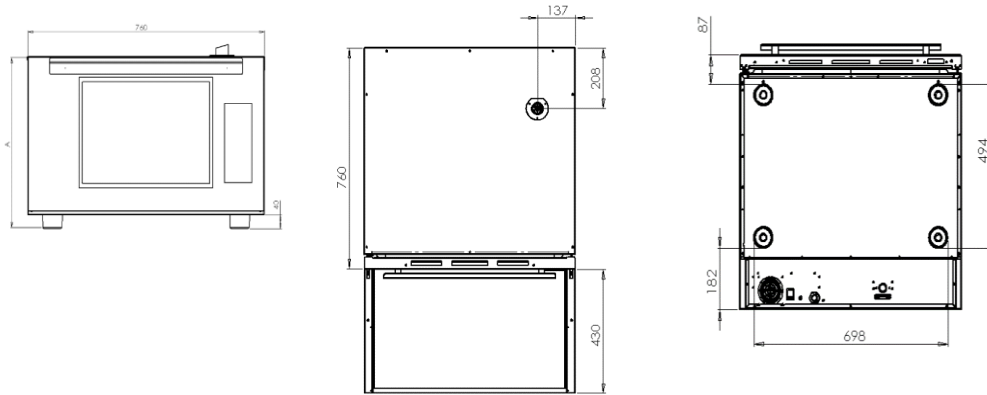
INSTALLATION DETAILS

BAKERSHOP AIR 4 460x330 upper opening



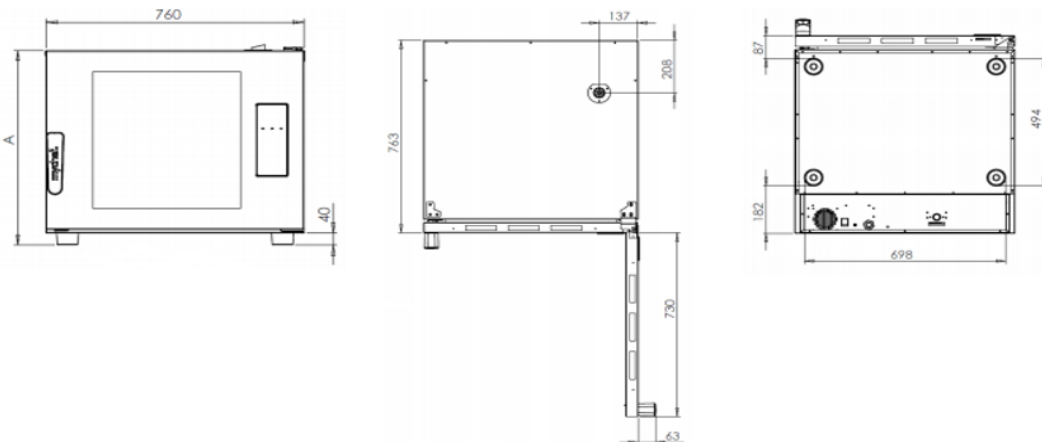
Model	A
4 460x330	522 mm

BAKERSHOP AIR 4 600x400 upper opening



Model	A
4 600x400	522 mm

BAKERSHOP AIR 6 600x400 | 10 600x400 lateral opening



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

SAFETY DISTANCES

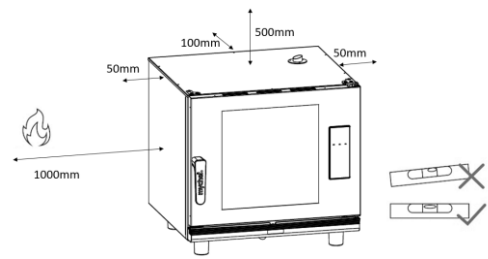
Sides = 50 mm

Rear = 100 mm

Upper = 500 mm

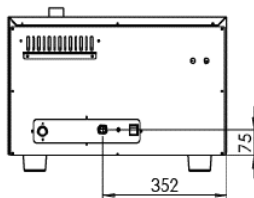
Heat sources = 1000 mm

It must be completely level

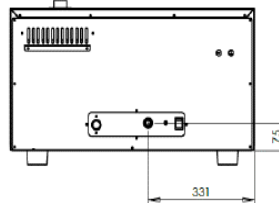


ELECTRICAL SUPPLY

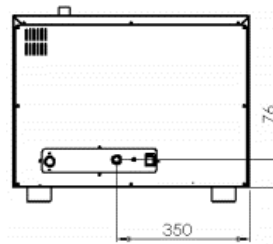
3 460x330



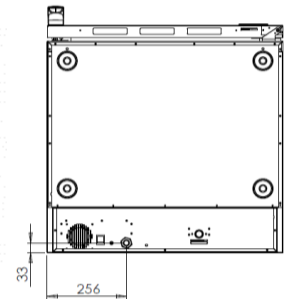
3 600x400



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
4 600x400	230/L+N/50-60	6,3	27,4	H07RN-F 3G 4.0
	230/3L/50-60	6,3	17,3	H07RN-F 4G 2.5
6 600x400	400/3L+N/50-60	6,3	10,0	H07RN-F 5G 1.5
	230/3L/50-60	9,3	24,8	H07RN-F 4G 2.5
10 600x400	400/3L+N/50-60	9,3	14,3	H07RN-F 5G 1.5
	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