

BAKE MAX MASTER 16 600x400

TECHNICAL SPECIFICATIONS



**BAKE MAX MASTER
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)	260
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

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
 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
 40 Programs + 3 Cooking phases in each program
 Single-point internal probe
 Preheat. Automatic pre-heating of the cooking chamber
 CoolDown. Ultra-fast and safe cooling for MyCare cleaning
 MyCare self-cleaning system
 LED chamber illumination
 Visible and audible cooking completion alert
 Fan stop when door is opened
 Low-emissivity Double-Glass Door
 Door opening positioner
 Highly resistant AISI 316 L stainless steel cooking chamber fully welded with rounded edges and integrated drainage
 Drainage cooling
 Handle and plastic components feature anti-bacterial treatment
 Ingress Protection IPX5
 Manual 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)

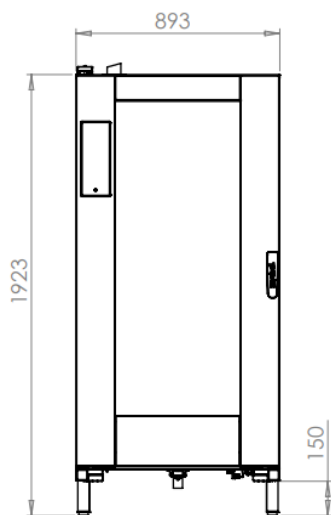
ACCESSORIES

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

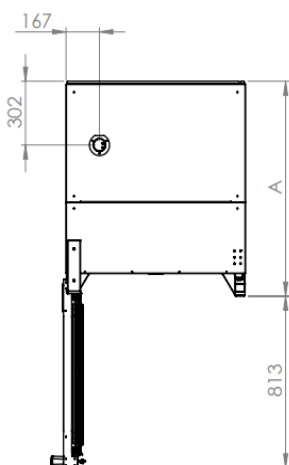
 Hydraulic installation kit
 Softening Kit (Cartridge included)
 Decalcifying cartridge (Spare)
 UltraVioletSteam kit
 Tray trolley (16 600x400)
 Thermocover
 Special trays for each baking
 Cleaning shower kit
 CleanDuo

INSTALLATION DETAILS



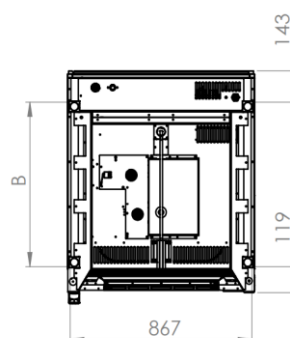
Model

16 600x400



A

1018 mm



B

756 mm

SAFETY DISTANCES

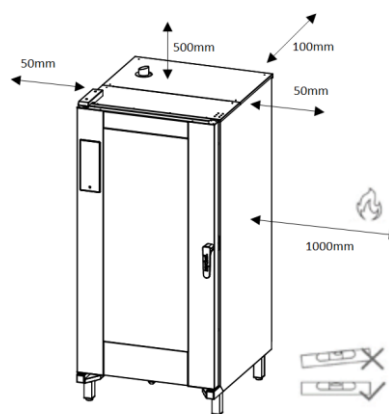
Sides = 50 mm

Rear = 100 mm

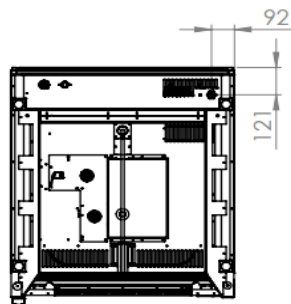
Upper = 500 mm

Heat sources = 1000 mm

It must be completely level

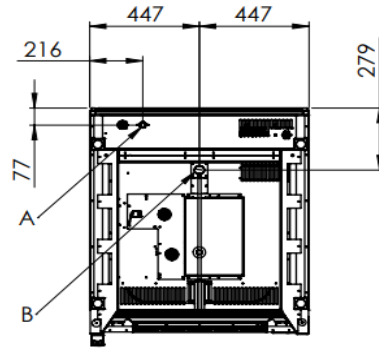


ELECTRICAL SUPPLY



Model	Voltage	Power (kW)	Rated current (A)	Wire Type
16 600 x 400	400/3L+N/50-60	34,7	51,7	H07RN-F 5G 10
	230/3L/50-60	34,7	89,9	H07RN-F 4G 35

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