



iBAKE



6 600x400 | 10 600x400

TECHNICAL SPECIFICATIONS

		
	iBAKE 6	iBAKE 10
Power supply	Gas	Gas
Capacity	6 x 600x400	10 x 600x400
Guide spacing (mm)	85	85
Meals per day	200-600	320-960
Maximum temperature (°C)	280	280
Dimensions (w x d x h) (mm)	760x996x904	760x996x1194
Weight (kg)	130	147
Packaging dimensions (w x d x h) (mm)	840x1100x1077	840x1100x1367
Gross weight (kg)	143	160
Electric power (W)	805	805
Gas power (kW)	13	20
Max gas consumption G20 (m3/h) / G30 (kg/h) / G31(kg/h)	G20: 1,375 G30: 1,021 G31: 1,009	G20: 2,115 G30: 1,576 G31: 1,553
Max exhaust gas temperature (°C)	220	270
Gas inlet	Female G¾"	Female G¾"
Gas type	G20, G30 or G31	G20, G30 or G31
Voltage (V PhN ~ Hz)	230 V 1N~ 50/60 Hz	230 V 1N~ 50/60 Hz
Current (A)	3,5	3,5
Drinking water inlet	R ¾"	R ¾"
Drainage	DN 40	DN 40
Drinking water pressure range (kPa)	150 - 1000	150 - 1000

GENERAL SPECIFICATIONS

10-Inch TFT touch screen with Wi-Fi connection
 MyCloud. View the cooking status, create and save recipes from anywhere and send them to your oven from your smartphone or tablet
 Humidity, temperature, time and fan speed regulation
 3 cooking modes:

- Convection from 30°C to 280°C
- Mixed from 30°C to 280°C
- Steam from 30°C to 130°C

 400 Programmes + 10 Cooking phases in each programme
 MultiSteam & SmartClima
 Preheat & Cooldown. Automatic pre-heating or cooling of the cooking chamber
 Highly resistant AISI 304 18/10 stainless steel cooking chamber
 L-rails easy to clean for 600x400 trays
 Visible and audible cooking completion alert
 High thermal inertia chamber
 Fan stop when door is opened
 SmartWind. 6 fan speeds and reverse rotation
 LED chamber illumination
 Low-emissivity Triple-Glass Door
 Door opening positioner
 MyCare. Automatic cleaning system
 Integrated syphon with outgoing water cooling
 Door and frame rainwater collection system with drainage
 Automatic drainage system
 Manual regeneration
 DryOut Plus
 USB connection
 Handle and plastic components feature anti-bacterial treatment
 Ingress Protection IPX4
 Integrated Backflow + Pressure reducer + Particle filter kit
 Integrated core probe (1 point)

OPTIONS

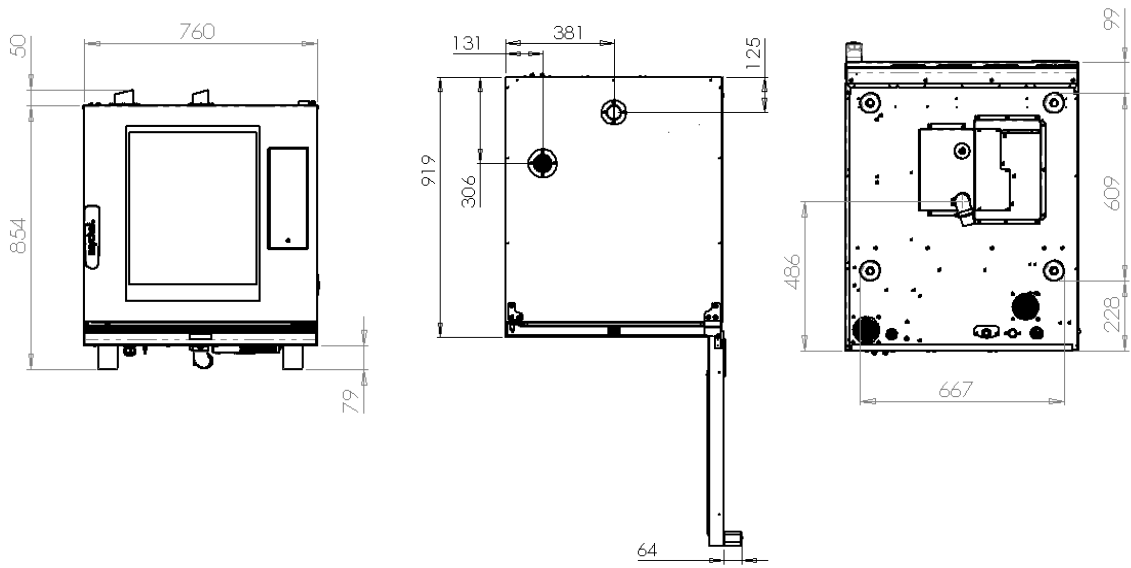
Door opening on the left-hand side

ACCESSORIES

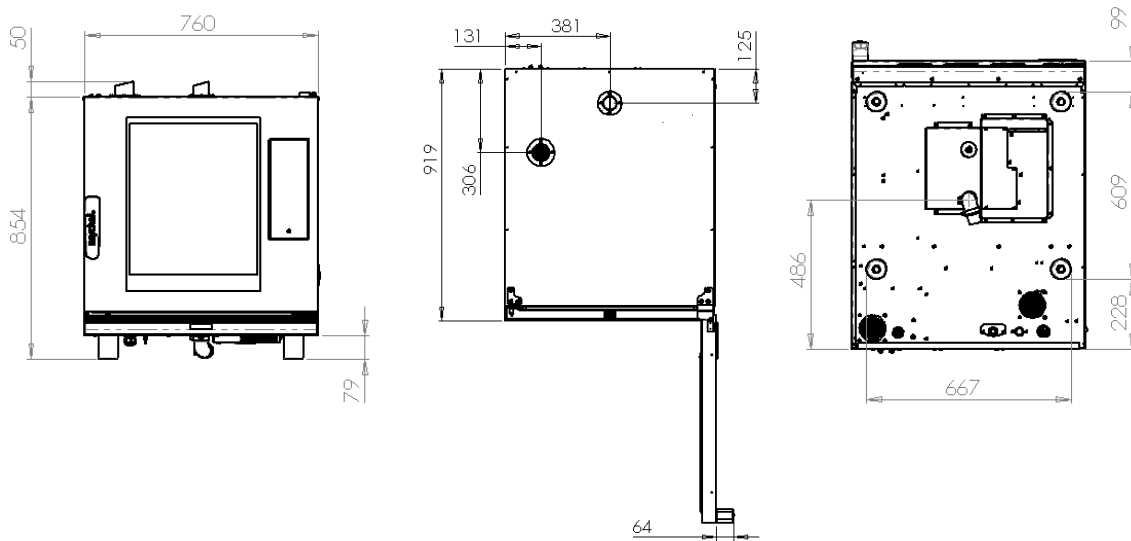
Special trays for each baking
 Spray wash kit
 UltraVioletSteam kit
 Cleanduo Detergent
 Support with 600 x 400 guides
 Hydraulic installation kit
 Decalcification kit
 Softening cartridge (Spare)
 Stacking base
 Adjustable legs kit
 Front air suction kit

INSTALATION DETAILS

iBAKE 6

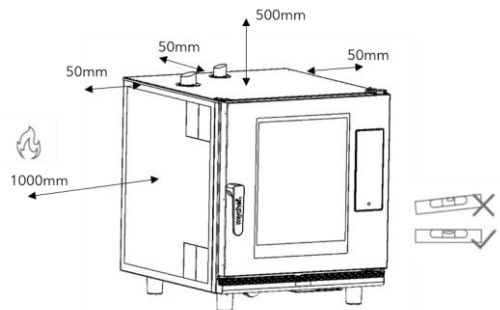


iBAKE 10



SAFETY DISTANCES

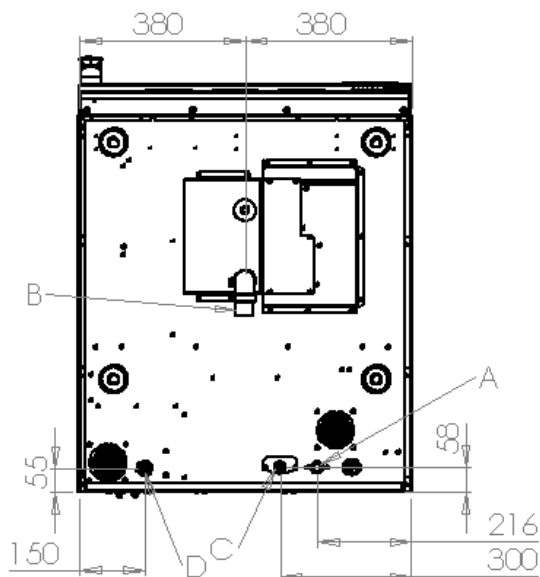
Sides = 50 mm
 Rear = 50 mm
 Upper = 500 mm
 Heat sources = 1000 mm
 It must be completely level



ELECTRICAL SUPPLY

Model	Power (kW)	Rated current (A)	Wire Type
6 x 600x400	0,805	3,5	H07RN-F 3G 1.5
10 x 600x400	0,805	3,5	H07RN-F 3G 1.5

CONNECTIONS



- A** Connection 3/4" treated water **B** Drainage DN 40 **C** Gas Connection **D** Electrical connection

Water quality	Temperature < 30°C
	Pressure from 150 to 1000 kPa
	Hardness between 3° and 6° FH
	PH between 6,5 to 8,5
	Chlorides below 30 ppm
	Use of water softener and filter required

GAS SUPPLY

Gas group*	Reference gas	Pressure (mbar)
2H	G20	20
2H	G20	25
2E	G20	20
2E(s)	G20	20
2Er	G20/G25	20/25
3B/P	G30/G31	30
3B/P	G30/G31	50
3P	G31	37
3P	G31	50

*In case of doubt get in touch with your gas supplier for this information.

GAS SUPPLY

The gas categories for which the appliance have been tested can be obtained by combining the following countries and gas groups

Countries		
ALBANIA	ESTONIA	ICELAND
AUSTRIA	SPAIN	ITALY
BELGIUM	FINLAND	LITHUANIA
BULGARIA	FRANCE	LUXEMBOURG
SWITZERLAND	GREAT BRITAIN	LATVIA
CYPRUS	GREECE	MACEDONIA REPUBLIC
CZECH REPUBLIC	CROATIA	MALTA
GERMANY	HUNGARY	NORWAY
DENMARK	IRELAND	NETHERLANDS
POLAND	PORTUGAL	RUMANIA
SWEDEN	SLOVENIA	SLOVAKIA
	TURKEY	