Adaptive steam pressure and chamber saturation control





# Gourmet 10T GN2/1 Master Pro

**Electrical Supply** 

CODE: 926013630

| Seats             | 160/240  |
|-------------------|--|
| Trays             | 20T GN 1/1 - 10T GN 2/1  |
| Outside dimension | 920 L x 1010 P x 1150 H mm   |
| Tray distance     | 80 mm  |
| Power             | 24 kW  |
| Weight            | 131 Kg   |
| Max temperature   | 270° C   |
| _                 |  |
| Power supply      | 400 V ~ 3PH + N + PE 400 V ~ 2PH + N + PE 230 V ~ 3PH + PE 230 V ~ 1PH + N + PE 50-60 Hz |

#### Equipment

Led illumination BakePOINT Multipoint core probe BakeAIR multi-fan system Double low emissive glass High-performance thermal insulation **USB** connection Blue LED for chamber cleaning check Water collection tray Set-up for BakeHIN vacuum core probe Automatic chimney opening BakeDRY Five fan speeds and semi-static cooking Nine cooking modes Program blocking with password Rounded baking chamber **CE** Certificate Automatic control of dry/steam balance inside the Steam control in percentage BakeSTEAM Automatic control of the cooking level and load Multi-timer function for multiple and mixed cooking Storage, viewing\* and exportation of cooking data (haccp) Customized programs mode Manual mode Preset programs mode EAC certification Automatic preheating Cooling program Delayed start programming Cooking chamber automatic cooling Delayed cooking programming

Openable inner glass for easy cleaning **Options** 

Left door opening

Pre-loaded and online cookbook

BakeHIN vacuum core probe Ethernet connection and wi-fi set-up BakeNET Heart probe MultiBakePOINT
BakeCLEAN automatic washing system Fat collection BakeFAT Safety rinse

Extendable height-adjustable feet kit

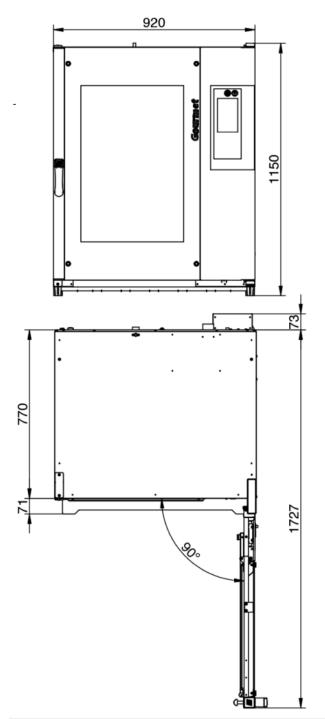
Fan inversion, speed control and motor brake

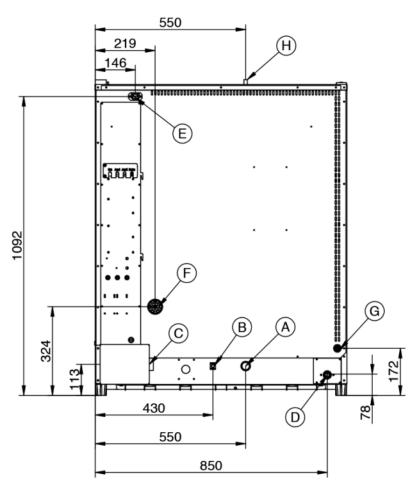
Automatic detection and errors report



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#### Legend

- A Drain liquid Ø 30mm
- B Equipotential terminal comb
- C Electric supply
- D Water inlet 3/4"
- E Extracting hood supply
- F Steam exhaust Ø 50mm

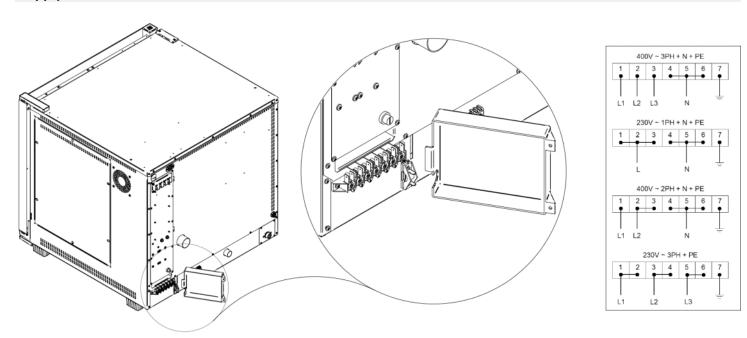
- G Inlet for washing kit  $\emptyset$  8mm
- H Depressurizer Ø 12mm



## Gourmet 10T GN2/1 Master Pro

**Electrical Supply** 

### **Supply and Connections**



### **Packaging**



Packing size: 1000 L x 1000 P x 1300 H mm

Net weight: 131 Kg
Gross weight: 141 Kg