



Gourmet 5T GN2/3 Master Pro

Electrical Supply

CODE: 926004280

Seats	1/20
Trays	5T GN 2/3
Outside dimension	620 L x 750 P x 614 H mm
Tray distance	61 mm
Power	5 kW
Weight	45 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

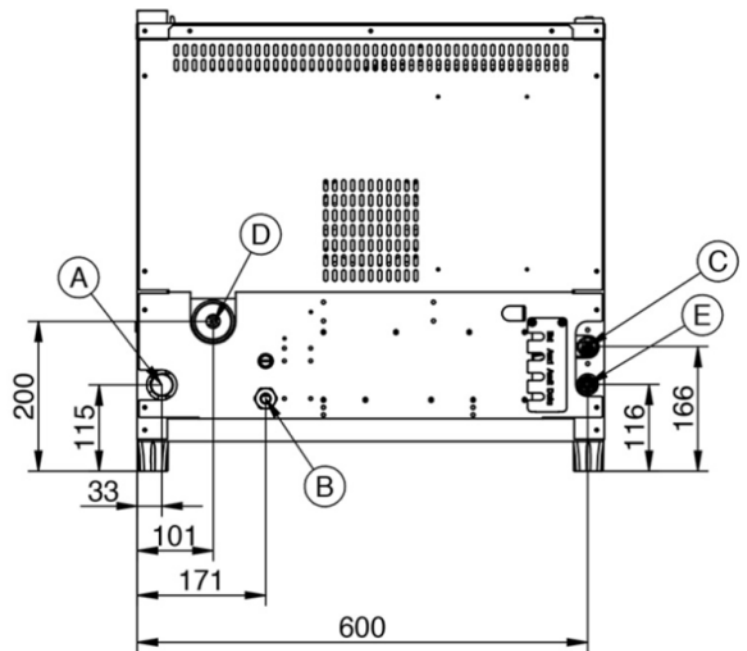
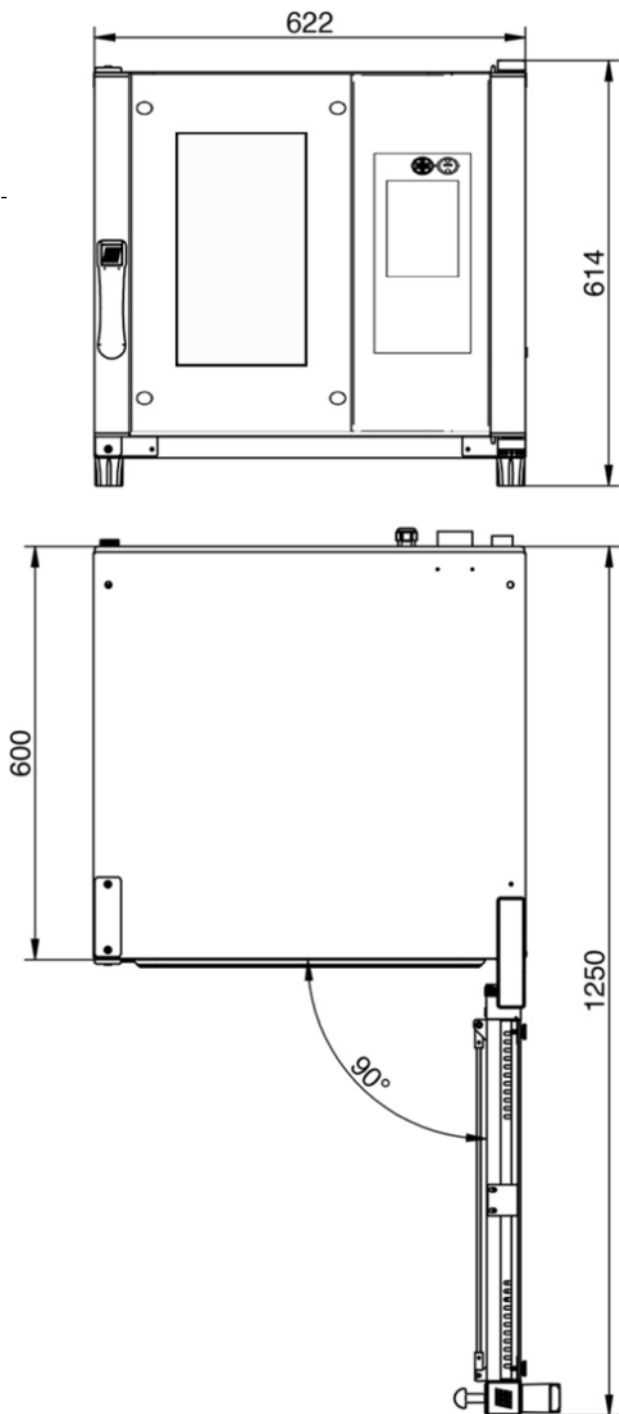
Led illumination	BakePOINT Multipoint core probe	BakeAIR multi-fan system
Double low emissive glass	High-performance thermal insulation	USB connection
Blue LED for chamber cleaning check	Water collection tray	Set-up for BakeHIN vacuum core probe
Five fan speeds and semi-static cooking	Nine cooking modes	Automatic chimney opening BakeDRY
Program blocking with password	Rounded baking chamber	Modularity
CE Certificate	Automatic control of dry/steam balance inside the chamber	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	Delayed cooking programming	Cooking chamber automatic cooling
Pre-loaded and online cookbook	Automatic detection and errors report	Overlap option
Openable inner glass for easy cleaning	Fan inversion, speed control and motor brake	

Options

BakeHIN vacuum core probe	Ethernet connection and wi-fi set-up BakeNET	Heart probe MultiBakePOINT
BakeCLEAN automatic washing system	Safety rinse	Left door opening

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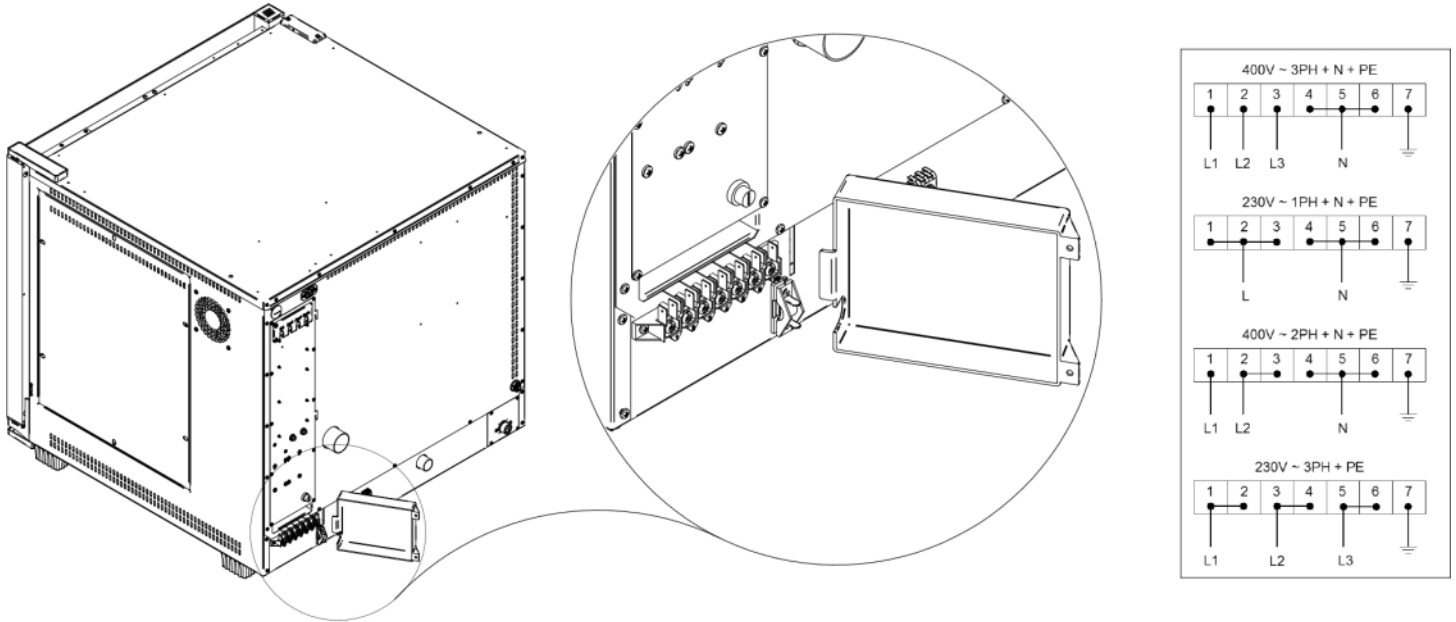
Legend

- A - Drain liquid Ø 30mm
- B - Electric supply
- C - Water inlet 3/4"
- D - Steam exhaust Ø 50mm
- E - Inlet for washing kit Ø 8mm

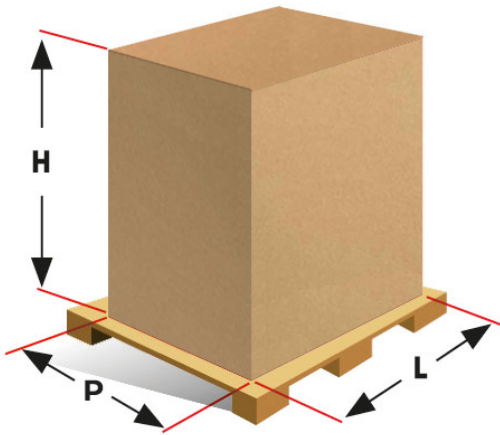
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Supply and Connections



Packaging



Packing size:	700 L x 830 P x 770 H mm
Net weight:	45 Kg
Gross weight:	56 Kg