



Bistrot Rack 16T Master Pro

Electrical Supply

Trays	16T 18" x 26" (46x66 cm)
Outside dimension	33.5" L x 37.9" D x 73.2" H (850 L x 963 D x 1860 H mm)
Tray distance	3.1" (80 mm)
Power	32 kW
Weight	390.2 lbs (177 Kg)
Max temperature	518° F (270° C)
AMPS	94 Amps at 3ph / 160 Amps at 1ph
Power supply	230 V ~ 3PH + PE / 230 V ~ 1PH + PE 50-60 Hz

Equipment

Led illumination	BakeAIR multi-fan system	Double low emissive glass
High-performance thermal insulation	USB connection	Blue LED for chamber cleaning check
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
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	Time-programmable steam injection
Manual steam injection	Storage, viewing* and exportation of cooking data (haccp)	Customized programs mode
Manual mode	Preset programs mode	
Automatic preheating	Cooling program	ETL Certification
Delayed cooking programming	Cooking chamber automatic cooling Openable inner glass for easy cleaning	Delayed start programming
Automatic detection and errors report	Polypropylene (PP) Exhaust Piping (External)	Pre-loaded and online cookbook
		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
Extendable height-adjustable feet kit		



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Features



Touch Screen



USB Port

Double Low Emissive Glass

Thermal Insulation

Air gap between internal and external glass allows outer glass to be touched by the operator.

The Internal glass has a reflective side to help retain the heat in chamber.

Cooking Programs Available

- Delta T cooking with core probe,
- Pasteurization cooking,
- Convection cooking,
- Vacuum cooking,
- In-vase cooking,
- Steam Cooking,
- Mixed Cooking,
- And More!

Optional Accessories



C500
Water Filter
Cartridge

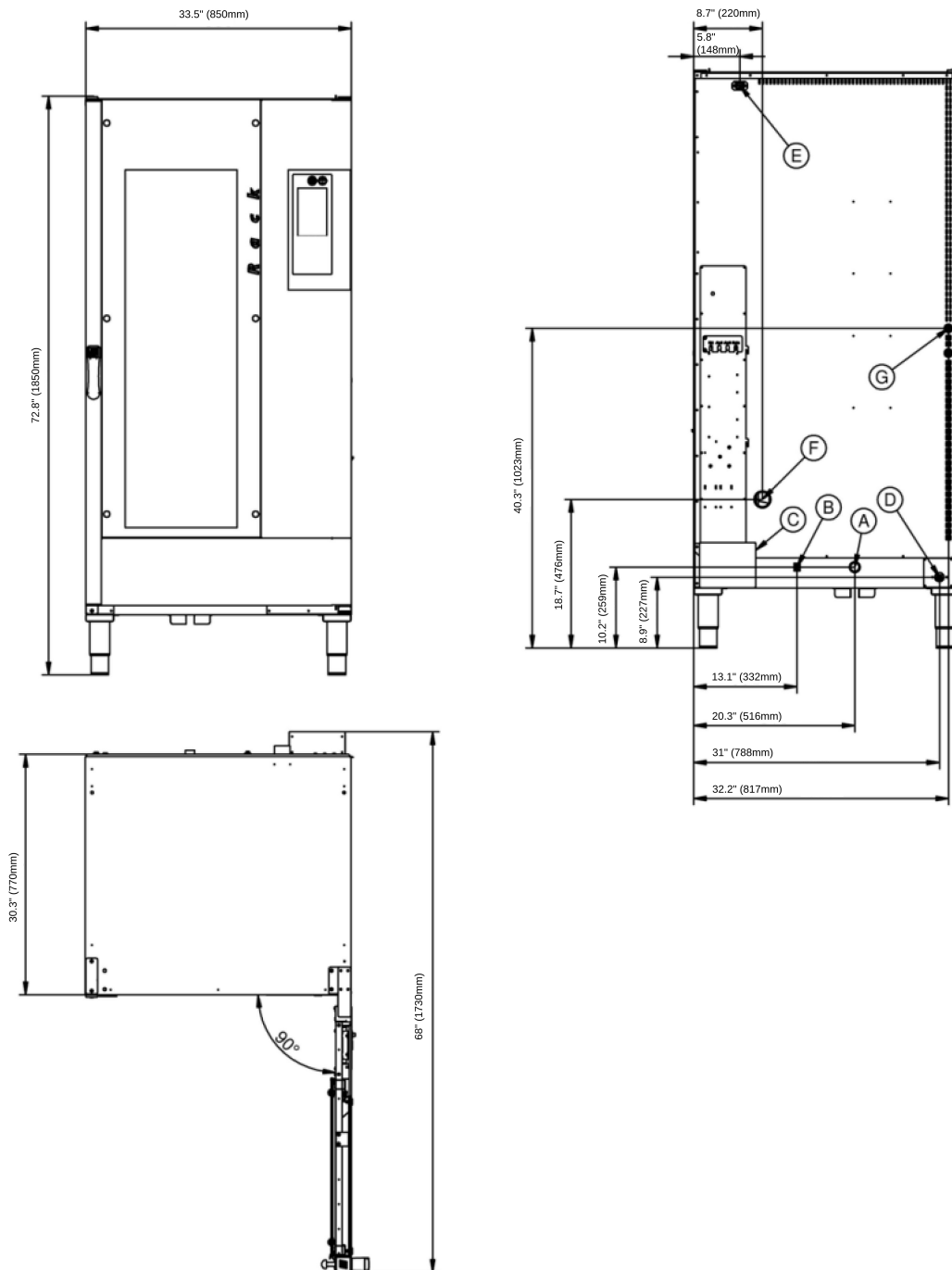


C500H
Water Filter
Head

AMPTO is continuously improving products. Specifications are subject to change without notice.

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Legend

- A - Drain liquid Ø 1.2" (30mm)
- B - Equipotential terminal comb
- C - Electric supply
- D - Water inlet 3/4"
- E - Extracting hood supply
- F - Steam exhaust Ø 2" (50mm)

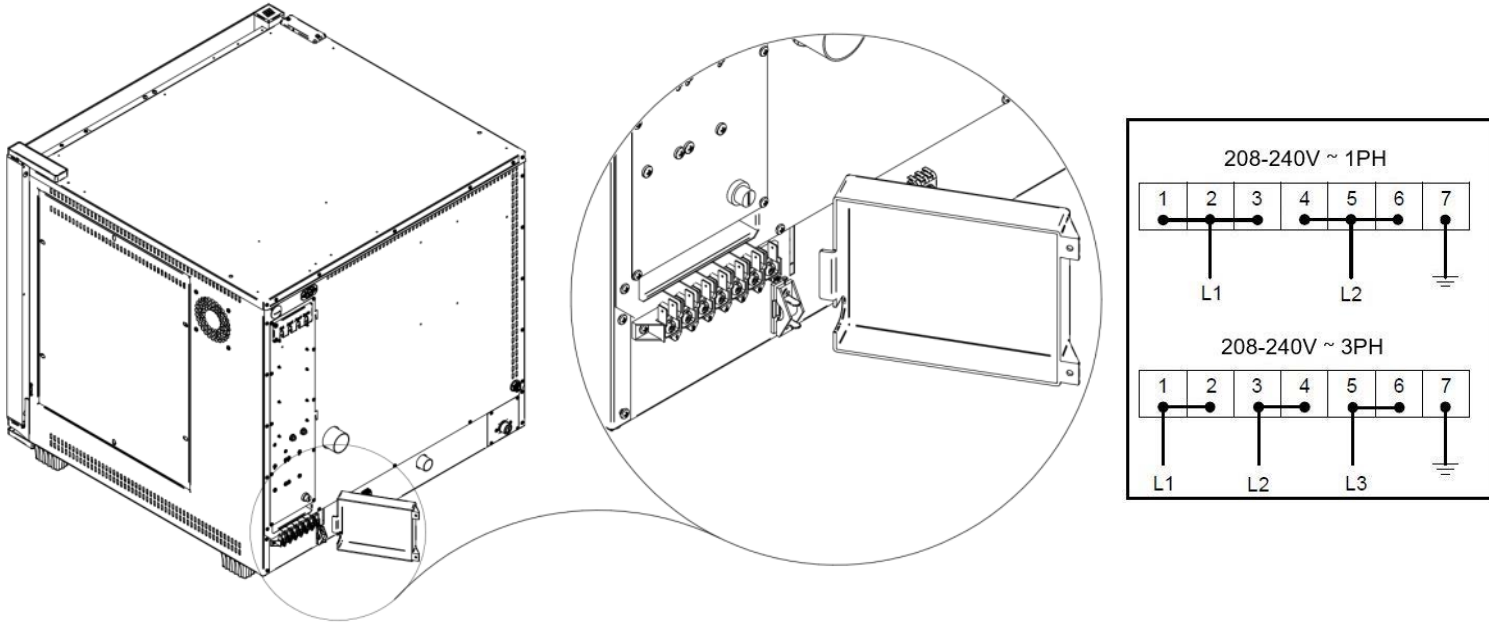
- G - Inlet for washing kit Ø 0.31" (8mm)
- H - Depressurizer Ø 0.47" (12mm)

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Supply and Connections



Notes:

- Operate at room temperature between 41° and 104°F (5° and 40°C).
- Clearance of 6" required on all sides
- If the oven is positioned next to other units that give off heat (e.g. fryers), appropriate measures must be taken, such as placing protection against radiance.
- Maximum water hardness of 5°F
- Properly clean and dry after daily use to ensure best performance and equipment longevity.



No Plug
No Cord

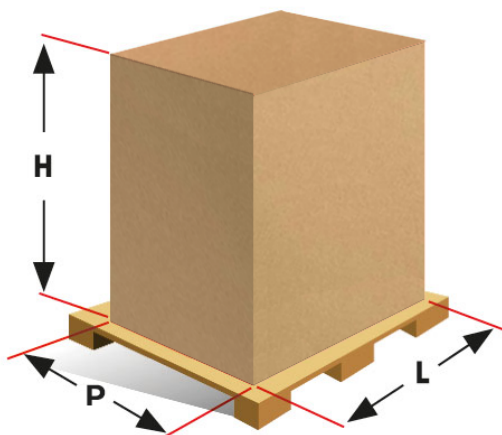


Direct Water
Connection



Drain Required

Packaging



Packing size:

37.4" L x 41" D x 82.3" H
(950 L x 1040 D x 2090 H mm)

Net weight:

390.2 lbs (177 Kg)

Gross weight:

513.7 lbs (233 Kg)

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