



Rotorbake E2 Master Pro

Electric

Trays	10T 18" x 26" (46x66 cm)
Outside dimension	45.3" W x 47.2" D x 51.6" H (1150 L x 1200 P x 1310 H mm)
Tray distance	3.2" (82 mm)
Power	16 kW
Weight	584.2 lbs (265 Kg)
Max temperature	518° F (270° C)
AMPS	80 Amps at 1ph / 47 Amps at 3ph
Power supply	230 V ~ 3PH + PE / 230 V ~ 1PH + PE 50-60 Hz

Equipment

BakeAIR multi-fan system	Double low emissive glass	High-performance thermal insulation
USB connection	Five fan speeds and semi-static cooking	Five cooking modes
Automatic chimney opening BakeDRY	Program blocking with password	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	ETL certification
Storage, viewing* and exportation of cooking data (haccp)	Customized programs mode	Manual steam injection
Preset programs mode		Manual mode
Cooling program	Delayed start programming Pre-loaded and online cookbook	Automatic preheating
Cooking chamber automatic cooling		Delayed cooking programming
Openable inner glass for easy cleaning	Polypropylene (PP) Exhaust Piping (External)	Automatic detection and errors report

Options

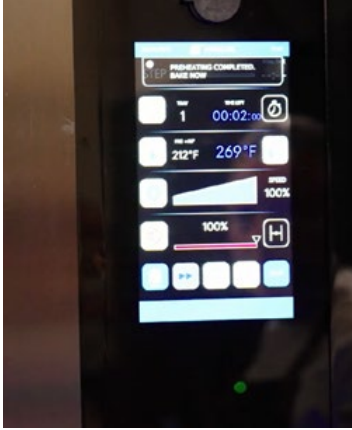
Ethernet connection and wi-fi set-up BakeNET



ROTORBAKE E2 Master Pro

Electrical Supply

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



E2 STAND



C500
Water Filter
Cartridge



C500H
Water Filter
Head

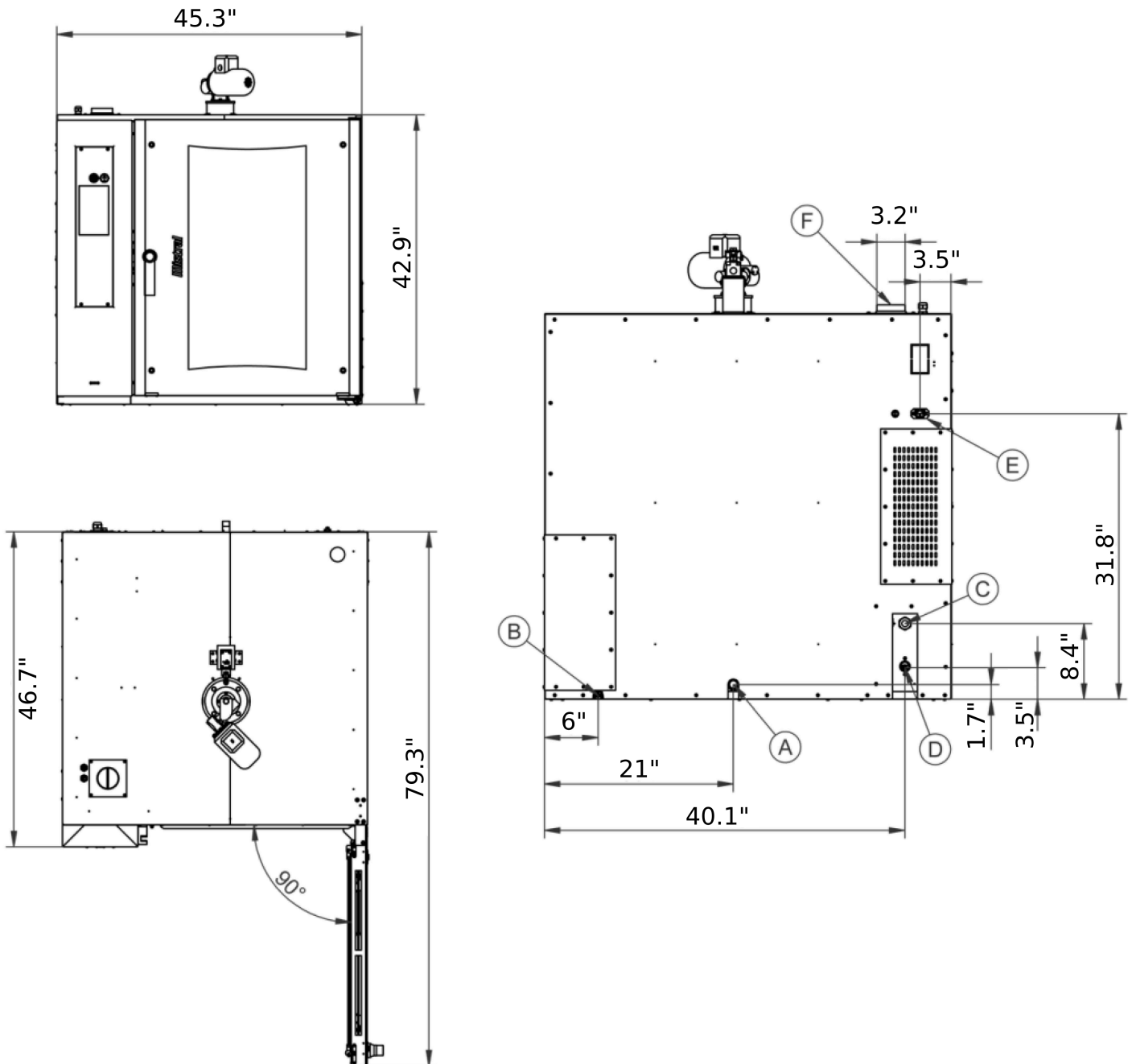


E2 HOOD
For ROTORBAKE E2

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

Rotorbake E2 Master Pro

Electrical Supply



Legend

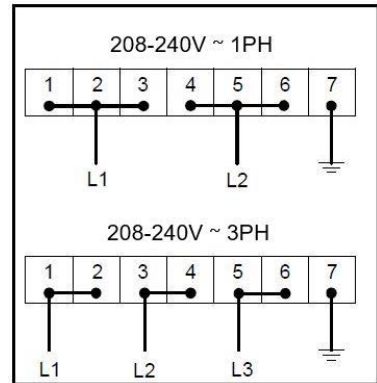
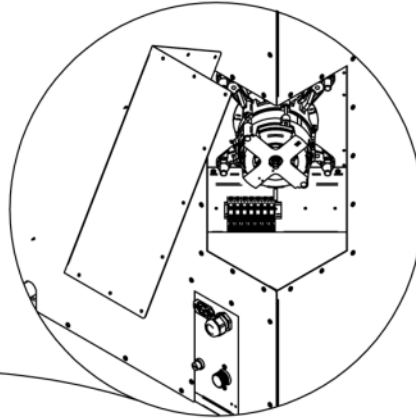
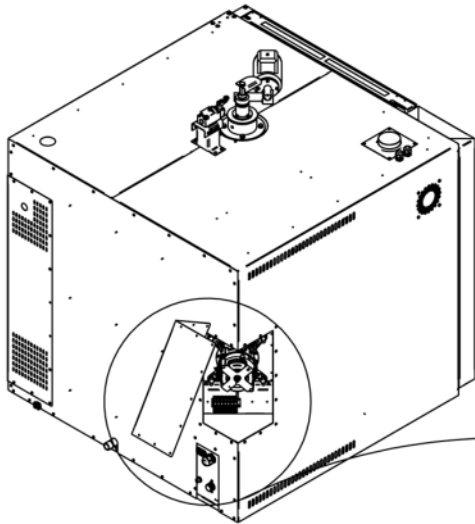
- A - Drain liquid Ø 30mm
- B - Equipotential terminal comb
- C - Electric supply
- D - Water inlet 3/4"
- E - Extracting hood supply
- F - Steam exhaust Ø 80mm

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Electrical Supply

Supply and Connections



No Plug
No Cord



Direct Water
Connection



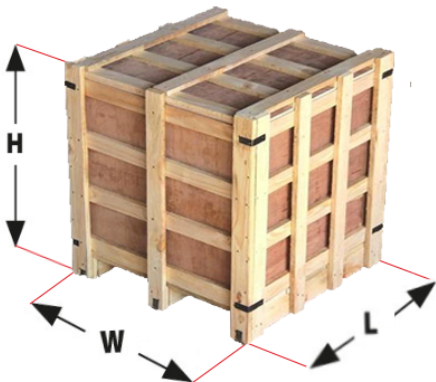
Drain Required



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.

Packaging



Packing size:

48.8" W x 55.1" D x 59.8" H

1240 L x 1400 D x 1520 H mm

Net weight:

584.2 lbs (265 Kg)

Gross weight:

672.4 lbs (305 Kg)

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