



## Gourmet 5T Master Pro Electric Combi Oven

Trays	5T GN 1/1
Outside dimension	28.1" W x 31.5" D x 26.4" H (715 L x 800 P x 670 H mm)
Tray distance	2.6" (65 mm)
Power	8.5 kW
Weight	134.5 lbs (61 Kg)
Max temperature	518° F (270° C)
Amps	43 Amps at 1ph / 25 Amps at 3ph
Power supply	220V / 50-60 Hz / 3 or 1 ph

### Equipment

<p>Led illumination</p> <p>Double low emissive glass</p> <p>Blue LED for chamber cleaning check</p> <p>Set-up for BakeHIN vacuum core probe</p> <p>Automatic chimney opening BakeDRY</p> <p>Modularity</p> <p>Steam control in percentage BakeSTEAM</p> <p>Storage, viewing* and exportation of cooking data (haccp)</p> <p>Customized programs mode Preset programs mode</p> <p>Cooling program</p> <p>Cooking chamber automatic cooling</p> <p>Overlap option</p> <p>Adaptive steam pressure and chamber saturation control</p>	<p>BakePOINT Multipoint core probe</p> <p>High-performance thermal insulation</p> <p>Water collection tray</p> <p>Five fan speeds and semi-static cooking</p> <p>Program blocking with password</p> <p>CE Certificate</p> <p>ETL certification</p> <p>Automatic control of the cooking level and load</p> <p>Delayed start programming</p> <p>Pre-loaded and online cookbook Openable inner glass for easy cleaning</p> <p>Polypropylene (PP) Exhaust Piping (External)</p>	<p>BakeAIR multi-fan system</p> <p>USB connection</p> <p>Usable also with GN2/3 and GN1/2 trays</p> <p>Nine cooking modes</p> <p>Rounded baking chamber</p> <p>Automatic control of dry/steam balance inside the chamber</p> <p>Multi-timer function for multiple and mixed cooking</p> <p>Manual mode</p> <p>Automatic preheating</p> <p>Delayed cooking programming</p> <p>Automatic detection and errors report</p> <p>Fan inversion, speed control and motor brake</p>
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### Options

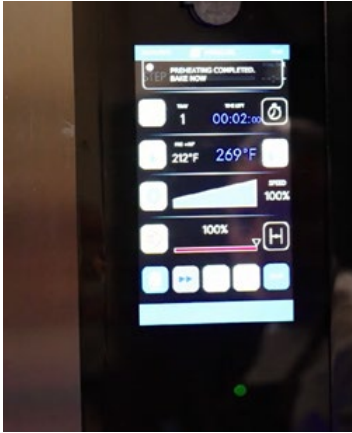
<p>BakeHIN vacuum core probe</p> <p>BakeCLEAN automatic washing system</p> <p>Left door opening</p>	<p>Ethernet connection and wi-fi set-up BakeNET</p> <p>Fat collection BakeFAT</p>	<p>Heart probe MultiBakePOINT</p> <p>Safety rinse</p>
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**Gourmet 5T Master Pro**

Electrical Supply

**Features**



Touch Screen



USB Port

**Double Low Emissive Glass Thermal Insulation**

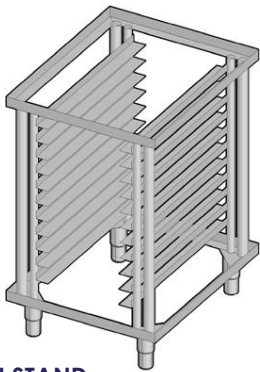
Air gap between internal and external glass allows outer glass to be touched by the operator.

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

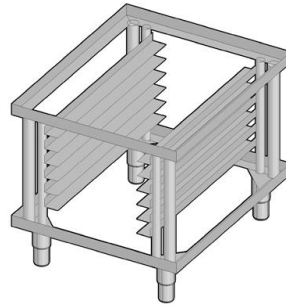
**Cooking Programs Available**

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

**Optional Accessories**



**GN STAND**  
STAND WITH TRAYHOLDER GUIDES FOR GOURMET 5GN. 39-3/8" H



**GNDUO STAND**  
STAND FOR STACKING GOURMET GN 24" H



**GOURMET HOOD**

Coupling the GOURMET Hood with the Gourmet Combi oven allows it to function as a **Ventless** unit (GOURMET 5T)



**C500**  
Water Filter Cartridge



**C500H**  
Water Filter Head



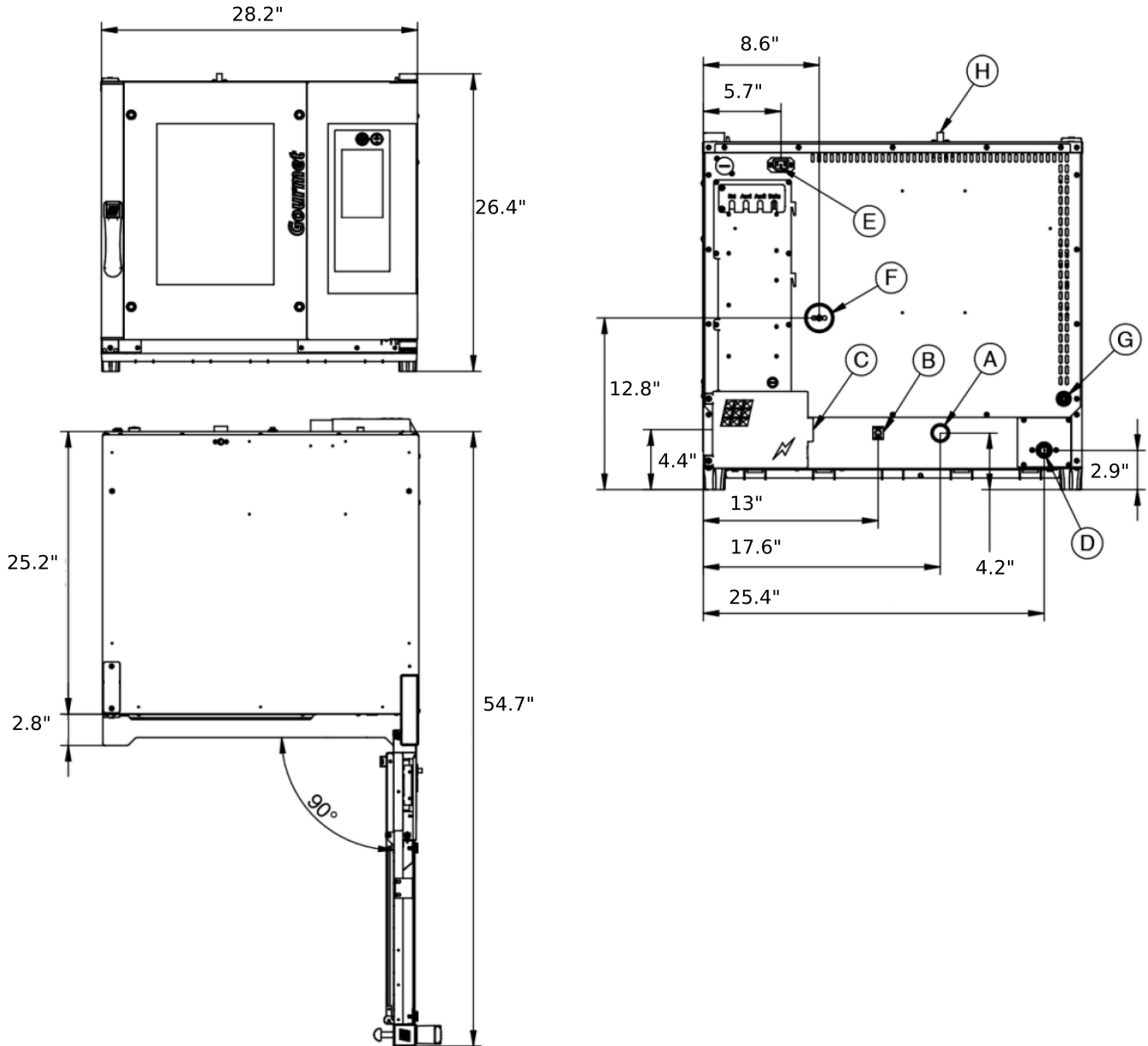
**STACKKIT**

STACKING KIT FOR BISTROT AND GOURMET. INCLUDES: 1 X 713006500, 1 X 364507030, 1 X 743607020

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

Gourmet 5T 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 50mm

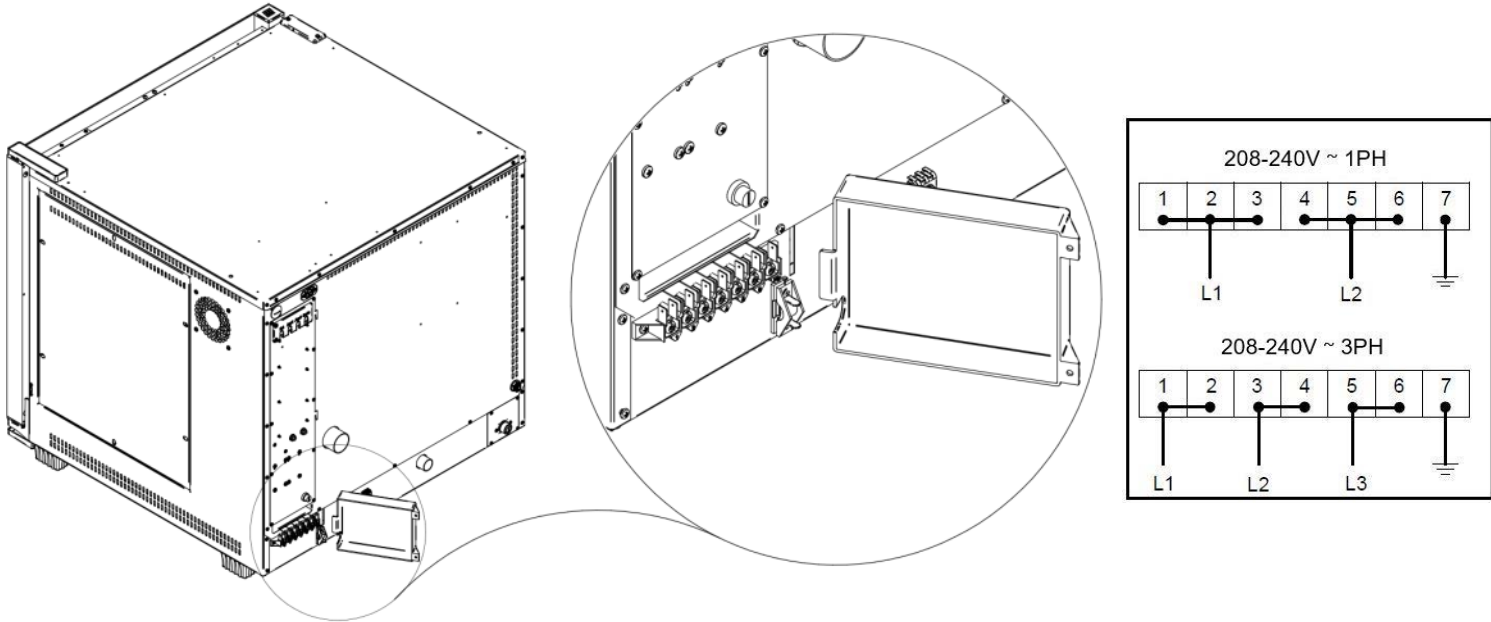
- G - Inlet for washing kit Ø 8mm
- H - Depressurizer Ø 12mm

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**Gourmet 5T Master Pro**

Electrical Supply

**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

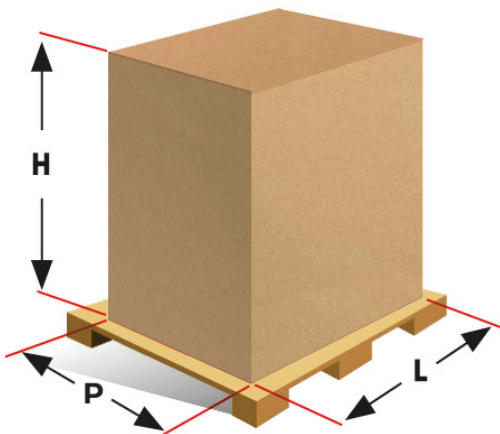


Direct Water  
Connection



Drain Required

**Packaging**



Packing size:	<b>31" W x 34" D x 33" H (790 L x 870 D x 830 H mm)</b>
Net weight:	<b>134.5 lbs (61 Kg)</b>
Gross weight:	<b>163.1 lbs (74 Kg)</b>

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