

Bistrot 10T Master Pro

Electrical Supply

Trays	10T 18" x 26" (46x66 cm)		
Outside dimension	33.5" L x 36.6" D x 45.3" H (850 L x 930 D x 1150 H mm)		
Tray distance	3.2" (81 mm)		
Power	15 kW		
Weight	247 lbs (112 Kg)		
Max temperature	518°F (270° C)		
AMPS	75 Amps at 1ph / 44 Amps at 3ph		
Power supply	230 V ~ 3PH + PE	230 V ~ 1PH + 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	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	Time-programmable steam injection	Manual steam injection
Storage, viewing* and exportation of cooking data (haccp)	Customized programs mode	Manual mode
Preset programs mode	ETL certification	
Automatic preheating	Cooling program	Delayed start programming
Delayed cooking programming	Cooking chamber automatic cooling Overlap option	Pre-loaded and online cookbook
Automatic detection and errors report	Polypropylene (PP) Exhaust Piping (External)	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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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.

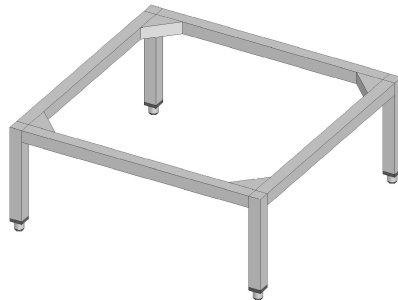
Cooking Programs Available

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

Optional Accessories



STAND 10T



DUO STAND
STACKING BISTROT OVENS ON TOP OF EACH OTHER



BISTROT HOOD

Coupling the BISTROT Hood with the Combi oven allows it to function as a **Ventless** unit (BISTROT 6T and BISTROT 10T)



C500
Water Filter Cartridge



C500H
Water Filter Head



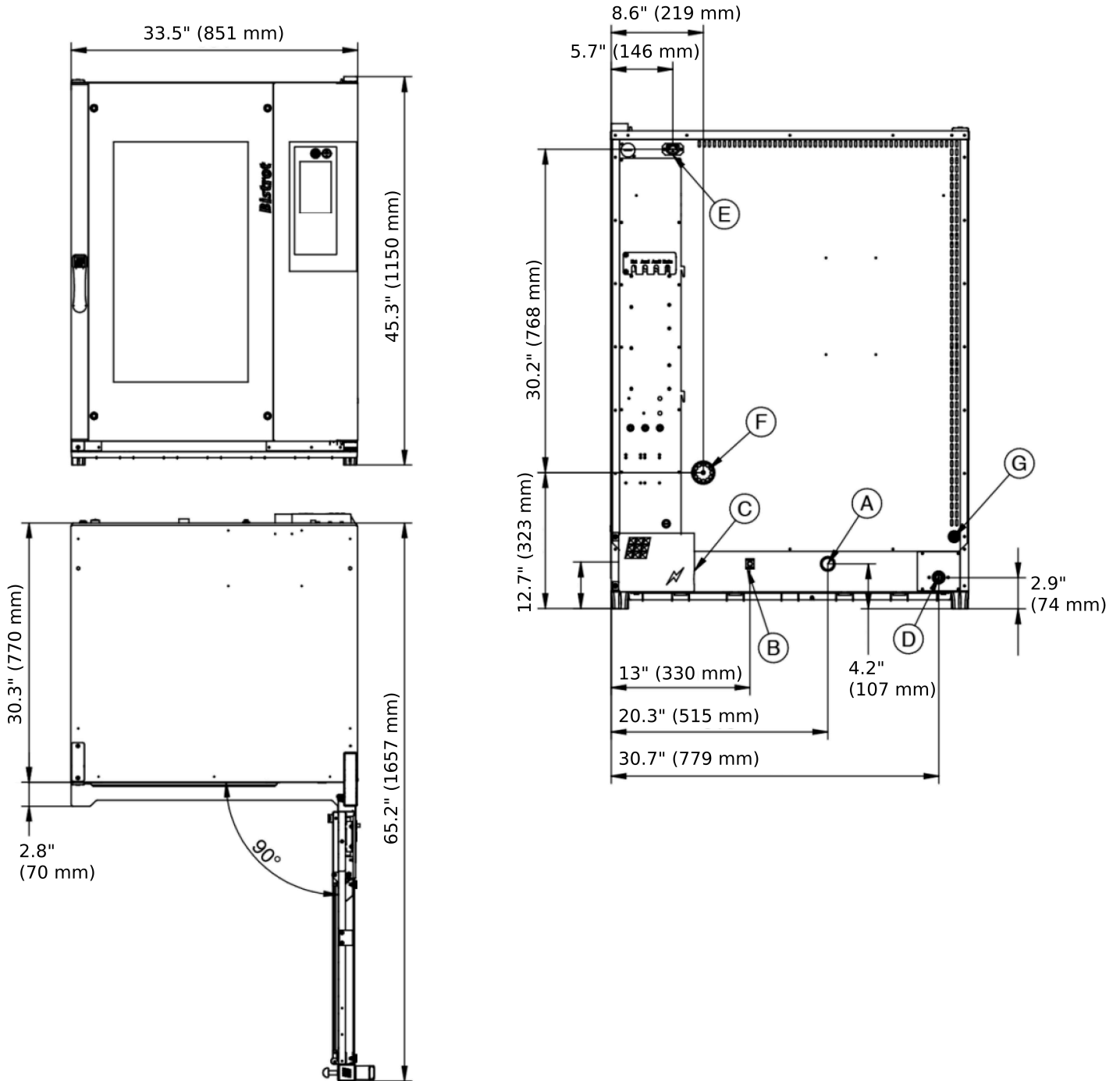
STACKKIT

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.

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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

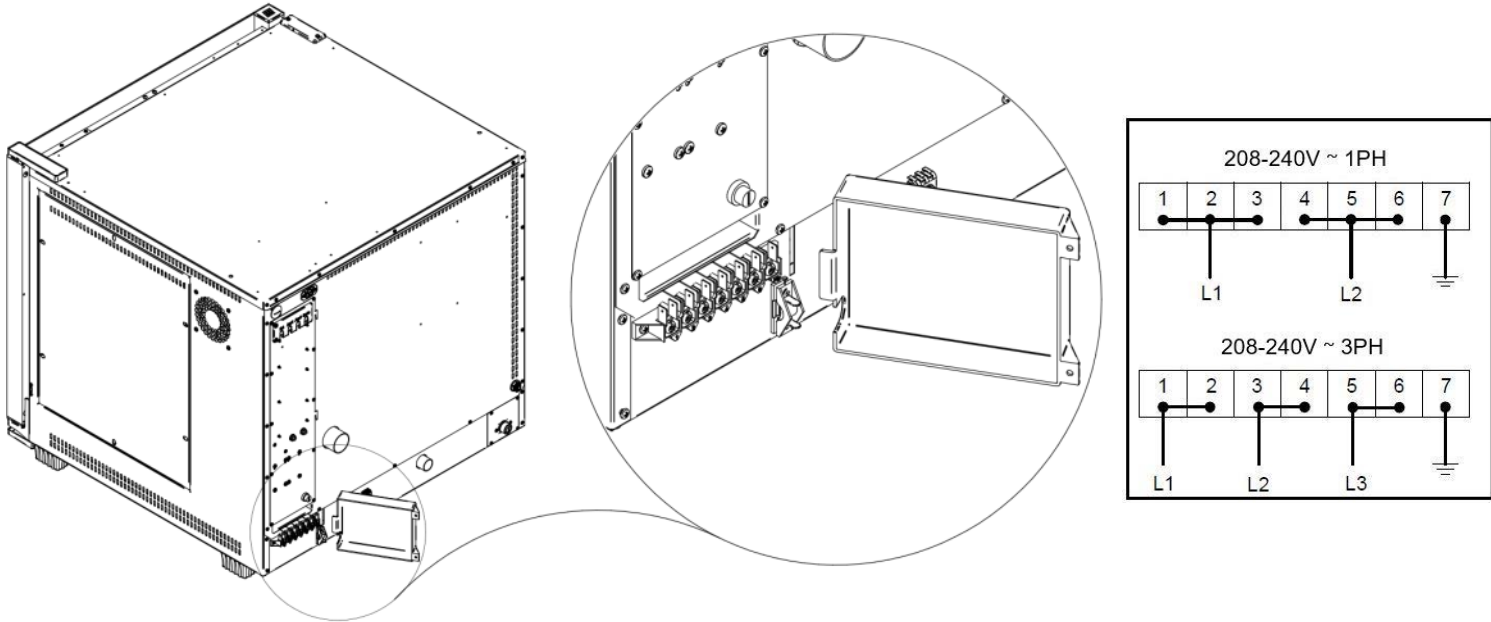
G - Inlet for washing kit Ø 8mm

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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

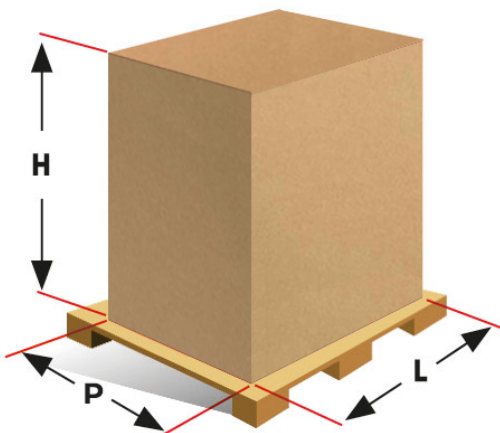


Direct Water
Connection



Drain Required

Packaging



Packing size:	36.2" L x 39.4" D x 51.2" H (920 L x 1000 D x 1300 H mm)
Net weight:	247 lbs (112 Kg)
Gross weight:	291 lbs (132 Kg)

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