

iBAKE 4 600x400 | 6 600x400 | 10 600x400

TECHNICAL SPECIFICATIONS



iBAKE 4

iBAKE 6

	Electric	Electric	Gas
Power supply			
Capacity	4 x 600 x 400	6 x 600 x 400	
Distance between tracks (mm)	85	85	
Recommended for (n) baguettes per hour (grammage 250 g, length 54 cm)	60	90	
Recommended for (n) baguettes per hour (grammage 250 g, diameter 54 cm)	192	288	
Maximum temperature (°C)	280	280	
Dimensions (Width x Depth x Height) (mm)	760 x 800 x 750	760 x 800 x 865	763 x 918 x 854
Weight (kg)	85	102	130
Packaging dimensions (Width x Depth x Height) (mm)	840 x 940 x 950	840 x 940 x 1065	830 x 921 x 1080
Gross weight (kg)	101	118	143
Electric power (kW)	7,3	12,6	0,805
Gas power (G20, G30 or G31) (kW)	-	-	13
Gas inlet	-	-	Female G½"
Voltage (V/Ph/Hz)	400/3L+N/50-60	400/3L+N/50-60	230V/L+N/50-60 Hz
Water	R ¾"	R ¾"	R ¾"
Drainage	DN 40	DN 40	DN 40
Water pressure (kPa)	150 - 400	150 - 400	150 - 400 kPa



iBAKE 10

	Electric	Gas
Power supply		
Capacity	10 x 600 x 400	
Distance between tracks (mm)	85	
Recommended for (n) baguettes per hour (grammage 250 g, length 54 cm)	150	
Recommended for (n) baguettes per hour (grammage 250 g, diameter 54 cm)	480	
Maximum temperature (°C)	280	
Dimensions (Width x Depth x Height) (mm)	760 x 800 x 1155	760 x 918 x 1144
Weight (kg)	137	147
Packaging dimensions (Width x Depth x Height) (mm)	840 x 940 x 1355	890 x 830 x 1370
Gross weight (kg)	154	160
Electric power (kW)	18,9	0,805
Gas power (G20, G30 or G31) (kW)	-	20
Gas inlet	-	Female G½"
Voltage (V/Ph/Hz)	400/3L+N/50-60	230V/L+N/50-60
Water	R ¾"	R ¾"
Drainage	DN 40	DN 40
Water pressure (kPa)	150 - 400	150 - 400

GENERAL SPECIFICATIONS

10-Inch TFT touch screen with Wi-Fi connection
Humidity, temperature, time and fan speed regulation
3 cooking modes:

- Convection from 30°C to 280°C
- Mixed from 30°C to 280°C
- Steam from 30°C to 130°C

MultiSteam. Patented dual steam injection technology
SmartClima Plus. Intelligent sensor system that adjusts the energy and humidity in the chamber according to the type and quantity of food
SmartWind. Intelligent management system that regulates the turbine's rotation direction and its 4 speeds (electric models) or 6 speeds (gas models)

DryOut Plus. Active extraction of humidity from the cooking chamber
Preheat & Cooledown. Automatic pre-heating or cooling of the cooking chamber

400 Programmes + 10 Cooking phases in each programme
MyCloud. View the cooking status, create and save recipes from anywhere and send them to your oven from your smartphone or tablet
Multipoint internal probe
LED chamber illumination

Highly resistant AISI 304 18/10 stainless steel cooking chamber fully welded with rounded edges and integrated drainage
L-rails with easy to clean

Visible and audible cooking completion alert
Fan stop when door is opened

Low-emissivity Triple-Glass Door

Door opening positioner

Door and frame rainwater collection system with drainage

MyCare. Intelligent automatic cleaning system (4 levels + rinse)

Integrated syphon

USB connection

Handle and plastic components feature anti-bacterial treatment
Ingress Protection IPX5

OPTIONS

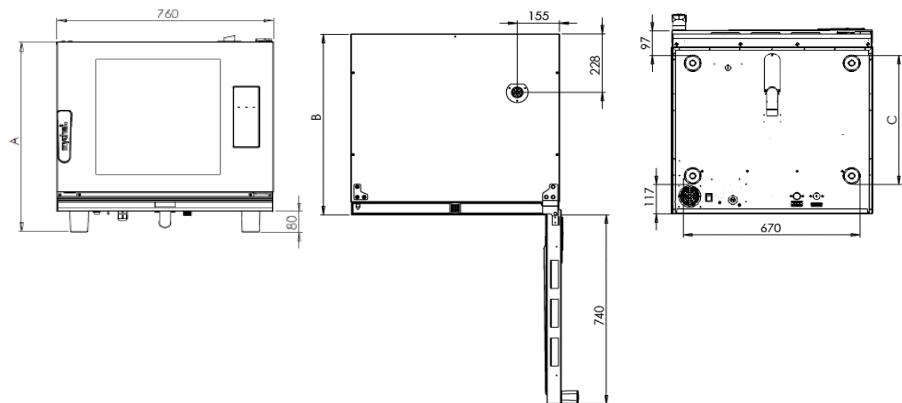
Door opening on the left hand side
TSC (Thermal Stability Control) (only electric models)
Voltage 230V/3L/50-60 (only electric models)

ACCESSORIES

Special trays for each baking
UltraVioletSteam
Hydraulic installation kit
Stacking kit + 2 hydraulic installation kits
Pressure reducer kit (only electric models)
Softening Kit (Cartridge included)
Decalcifying cartridge (Spare)
Drainage cooling kit (only electric models)
Support with 600 x 400 guides
Stacked-type base
Adjustable leg kit
Front air suction kit
Cleaning shower kit
Steam condensation hood (only electric models)
Frontal steam condensation hood (only electric models)
Frontal steam condensation and odour hood with carbon filter (only electric models)
Chimney Steam Diverter Kit (only electric models)
Chimney Steam Diverter Kit
Proofer with direct control for 8 trays
Proofer with direct control for 10 trays
Proofer stacking kit - Bake
Push-button water tray filling kit
CleanDuo
MySmoker
Carbon filter for the Frontal steam condensation and odour hood with carbon filter (only electric models)

INSTALLATION DETAILS

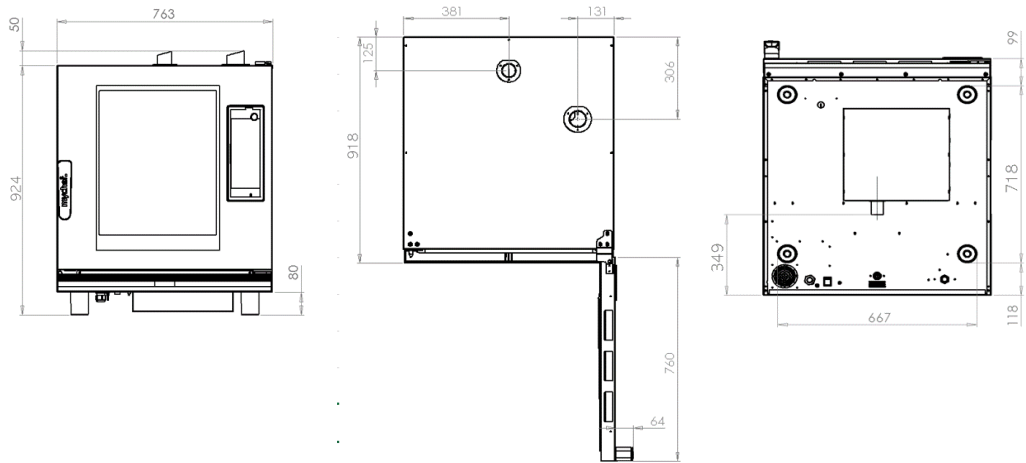
iBAKE electric



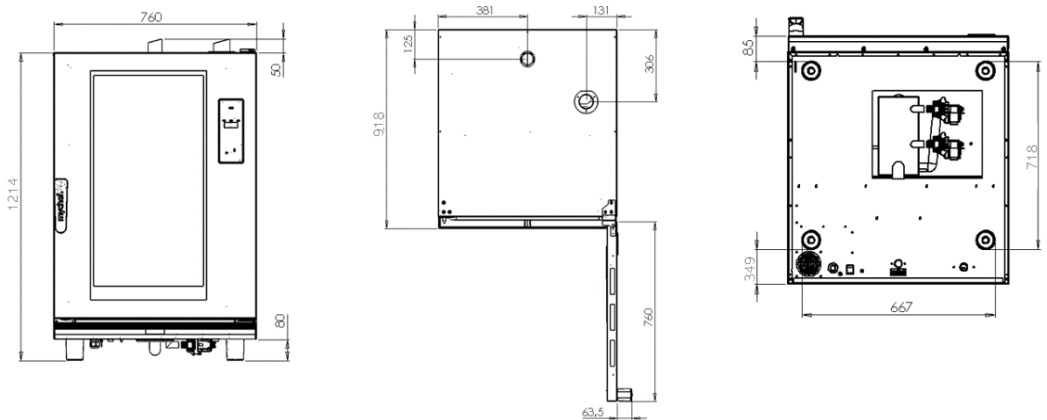
Model	A	B	C
4 600x400	750 mm	940 mm	510 mm
6 600x400	865 mm	940 mm	510 mm
10 600x400	1155 mm	940 mm	510 mm

INSTALLATION DETAILS

iBAKE 6 gas



iBAKE 10 gas



SAFETY DISTANCES

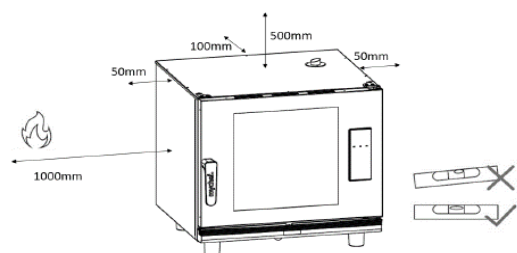
Sides = 50 mm

Rear = 100 mm

Upper = 500 mm

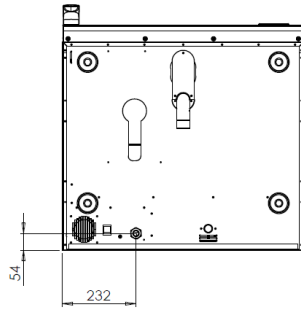
Heat sources = 1000 mm

It must be completely level



ELECTRICAL SUPPLY

iBAKE electric



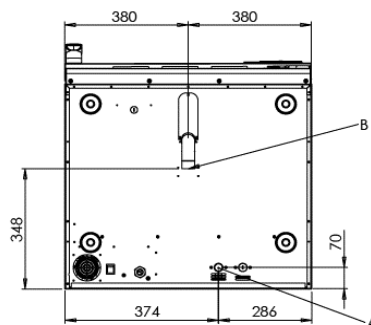
Model	Voltage	Power (kW)	Rated current (A)	Wire Type
4 600x400	400/3L+N/50-60	7,3	11,4	H07RN-F 5G 1.5
	230/3L /50-60	7,3	19,8	H07RN-F 4G 2.5
	230/L+N/50-60	7,3	31,7	H07RN-F 3G 4.0
6 600x400	400/3L+N/50-60	12,6	20,0	H07RN-F 5G 2.5
	230/3L /50-60	12,6	34,6	H07RN-F 4G 6.0
10 600x400	400/3L+N/50-60	18,9	30,0	H07RN-F 5G 4.0
	230/3L /50-60	18,9	51,9	H07RN-F 4G 10.0

iBAKE gas

Model	Power (kW)	Rated current (A)	Wire Type
6 600x400	0,805	3,5	H07RN-F 3G 1.5
10 600x400	0,805	3,5	H07RN-F 3G 1.5

WATER CONNECTION

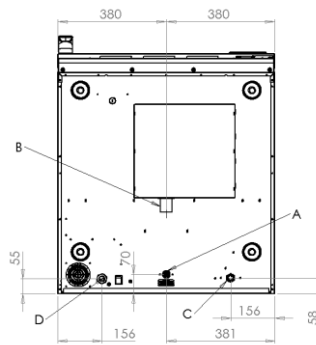
iBAKE electric



A Connection 3/4" treated water **B** Drainage DN 40

WATER CONNECTION

iBAKE gas



A Connection $\frac{3}{4}$ " treated water

B Drainage DN 40

C Gas connection

D Electric connection

Water quality

Temperature < 30°C

Pressure 150 to 400 kPa dynamic flow

Hardness between 3° and 6° FH

PH between 6,5 to 8,5

Chlorides below 30 ppm

Use of water softener and filter required