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Чита (3022)38-34-83
Якутск (4112)23-90-97
Ярославль (4852)69-52-93

Россия +7(495)268-04-70

Казахстан +7(7172)727-132

Киргизия +996(312)96-26-47

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Mychef COOK MASTER



10GN 2/1 – GAS

The professional mixed oven that cooks without complications and with delicious results.

PRODUCT DETAILS

CAPACITY

10 x 2/1 GN

MEASUREMENTS

Width: 760mm

Depth: 1168mm

Height: 1144mm

DISTANCE BETWEEN GUIDES

80 mm

WEIGHT

150kg

POWER(W) – GAS(kW)

805W – 35 kW

VOLTAGE(V/Ph/Hz)

230V/L+N/50-60

RECOMMENDED MEALS PER DAY

160 – 320

STANDARD EQUIPMENT

3 cooking modes:

Convection (from 30° to 260°C)

Mixed: convection + steam (from 30° to 260°C)

Saturated steam (from 30° to 130°C)

SmartWind. Fast and even cooking thanks to the intelligent management system for the direction of rotation with 6-speed turbines.

MultiSteam. Patented double steam injection technology, 5 times denser and faster than with traditional boiler or direct injection systems

Dry Out Plus. Active extraction of humidity from the cooking chamber thanks to its low-pressure technology. Ultra-fast, perfect crisps and browns

40 cooking programs and 3 cooking phases in each program

Multiprogram keyboard. 7 shortcut programs

single point internal probe

MyCare. automatic cleaning system

Automatic CoolDown. Ultra-fast and safe cooling for MyCare cleaning

Automatic preheat. ultra fast preheating

manual regeneration

"C" guides with anti-tilt system and easy to clean

Led screen

Visual and acoustic end of cooking signaling

LED lighting Minimum consumption and maximum duration

Low-emission double glass door , folding and easy to clean

High-resistance cooking chamber in AISI 304 18/10 stainless steel with rounded edges, completely welded, with drain and **integrated siphon**

Automatic drain pan even with the door open

Handle and plastic components with antibacterial treatment

IPX5 protection against splashes and jets of water

Mychef COOK MASTER



10 GN 2/1 –ELECTRIC

The professional mixed oven that cooks without complications and with delicious results.

PRODUCT DETAILS

CAPACITY

10 x 2/1 GN

MEASUREMENTS

Width: 760mm

Depth: 1050mm

Height: 1155mm

DISTANCE BETWEEN GUIDES

80 mm

WEIGHT

146kg

POWER(KW)

27.9kW

VOLTAGE(V/Ph/Hz)

400/3L+N/50-60

RECOMMENDED MEALS PER DAY

150 – 300

STANDARD EQUIPMENT

3 cooking modes:

Convection (from 30° to 260°C)

Mixed: convection + steam (from 30° to 260°C)

Saturated steam (from 30° to 130°C)

SmartWind. Fast and even cooking thanks to the intelligent management system for the direction of rotation with 4-speed turbines.

MultiSteam. Patented double steam injection technology, 5 times denser and faster than with traditional boiler or direct injection systems

Dry Out Plus. Active extraction of humidity from the cooking chamber thanks to its low-pressure technology. Ultra-fast, perfect crisps and browns

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single point internal probe

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