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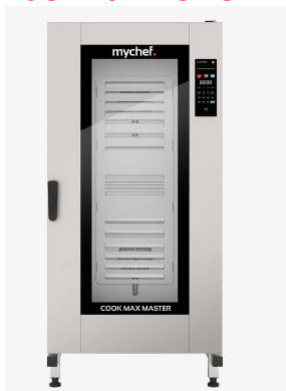
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<https://mychef.nt-rt.ru/> || mfh@nt-rt.ru

Mychef COOK MAX MASTER

20GN 1/1 – GAS



Ideal for restaurants, hotels, catering services and high production communities. Robustness, power and capacity.

PRODUCT DETAILS

CAPACITY

20 x 1/1 GN

MEASUREMENTS

Width: 893mm

Depth: 1018mm

Height: 1923mm

DISTANCE BETWEEN GUIDES

67 mm

WEIGHT

386kg

POWER(W) – GAS(kW)

1,610 W – 40 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. Faster and completely homogeneous cooking thanks to the intelligent management system for the direction of rotation and the 4 speeds of the 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 and perfect crisps and browns

40 Programs + 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. Super fast preheating

manual regeneration

Led screen

Visual and acoustic end of cooking signaling

LED lighting Minimum consumption and maximum duration

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

High-resistance cooking chamber in AISI 316L stainless steel with rounded edges, completely welded, with drain and **integrated siphon**

Handle and plastic components with antibacterial treatment

IPX5 protection against splashes and jets of water

Drain cooling. Cools the outlet water avoiding possible damage to the pipes

GN 1/1 tray trolley included. Capacity for 20 GN 1/1 trays and distance between guides of 67mm, made of AISI 316L stainless steel

Mychef COOK MAX MASTER

20 GN 1/1 –ELECTRIC



Ideal for restaurants, hotels, catering services and high production communities. Robustness, power and capacity.

PRODUCT DETAILS

CAPACITY

20 x 1/1 GN

MEASUREMENTS

Width: 893mm

Depth: 1018mm

Height: 1923mm

DISTANCE BETWEEN GUIDES

67 mm

WEIGHT

311kg

POWER(KW)

34.7kW

VOLTAGE(V/Ph/Hz)

400/3L+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)

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