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

mychef iCOOK

6GN 2/1 –ELECTRIC



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

PRODUCT DETAILS

CAPACITY

6 x 2/1 GN

MEASUREMENTS

Width: 760mm

Depth: 1050mm

Height: 863mm

DISTANCE BETWEEN GUIDES

85 mm

WEIGHT

118kg

POWER(KW)

18.6kW

VOLTAGE(V/Ph/Hz)

400/3L+N/50-60

RECOMMENDED MEALS PER DAY

60 – 180

STANDARD EQUIPMENT

3 cooking modes:

Convection (from 30° to 280°C)

Mixed: convection + steam (from 30° to 280°C)

Saturated steam (from 30° to 130°C)

Preheat & Cooldown. Automatic preheating or cooling of the cooking chamber

MultiSteam. Patented double steam injection technology

SmartClima Plus. Intelligent sensor system that adjusts the energy and humidity in the chamber based on the type and amount of food

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

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

MySmartCooking. Smart cooking system. Choose the product, the type of cooking, adjust the size, browning and point, the oven will calculate the parameters for a perfect result

Multilevel. Independent cooking with different completion times, ideal for a la carte

Just In Time. Synchronize the introduction of the trays to have all the dishes prepared at the same time, ideal for menus

Wi-Fi connection, with remote update of the equipment software

MyCloud. Stay connected to your oven with your mobile or tablet. View the cooking status, create and save recipes from anywhere and send them to your oven, or consult the extensive recipe book that is constantly updated

400 Programs + 10 cooking phases in each program

FastMenu. Create a quick access screen only to the programs and functions that you decide

Cooking Check. Summary of daily, monthly or annual consumption

NightWatch. Automatically continues overnight cooking after a power cut

MyCare. Intelligent automatic cleaning system, with detection of the degree of dirt and automatic warning

multipoint internal probe

“C” guides with anti-tilt system and easy cleaning

10” TFT touch control panel

USB connection for equipment update and HACCP data recording

Visual and acoustic end of cooking signaling

LED lighting. Minimum consumption and maximum duration

Low-emission triple glass door , hinged 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

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6GN 2/1 –GAS



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

PRODUCT DETAILS

CAPACITY

6 x 2/1 GN

MEASUREMENTS

Width: 760mm

Depth: 1168mm

Height: 854mm

DISTANCE BETWEEN GUIDES

85 mm

WEIGHT

135kg

POWER (W) – GAS

805W – 20kW

VOLTAGE(V/Ph/Hz)

230V/L+N/50-60

RECOMMENDED MEALS PER DAY

110 – 240

STANDARD EQUIPMENT

3 cooking modes:

Convection (from 30° to 280°C)

Mixed: convection + steam (from 30° to 280°C)

Saturated steam (from 30° to 130°C)

Preheat & Cooldown. Automatic preheating or cooling of the cooking chamber

MultiSteam. Patented double steam injection technology

SmartClima Plus. Intelligent sensor system that adjusts the energy and humidity in the chamber based on the type and amount of food

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

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

MySmartCooking. Smart cooking system. Choose the product, the type of cooking, adjust the size, browning and point, the oven will calculate the parameters for a perfect result

Multilevel. Independent cooking with different completion times, ideal for a la carte

Just In Time. Synchronize the introduction of the trays to have all the dishes prepared at the same time, ideal for menus

Wi-Fi connection, with remote update of the equipment software

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