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# mychef iCOOK

10GN 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 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

# mychef iCOOK

**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

805W – 35kW

### VOLTAGE(V/Ph/Hz)

230V/L+N/50-60

### RECOMMENDED MEALS PER DAY

160 – 320

## 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

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