

Алматы (7273)495-231  
Ангарск (3955)60-70-56  
Архангельск (8182)63-90-72  
Астрахань (8512)99-46-04  
Барнаул (3852)73-04-60  
Белгород (4722)40-23-64  
Благовещенск (4162)22-76-07  
Брянск (4832)59-03-52  
Владивосток (423)249-28-31  
Владикавказ (8672)28-90-48  
Владимир (4922)49-43-18  
Волгоград (844)278-03-48  
Вологда (8172)26-41-59  
Воронеж (473)204-51-73  
Екатеринбург (343)384-55-89

Иваново (4932)77-34-06  
Ижевск (3412)26-03-58  
Иркутск (395)279-98-46  
Казань (843)206-01-48  
Калининград (4012)72-03-81  
Калуга (4842)92-23-67  
Кемерово (3842)65-04-62  
Киров (8332)68-02-04  
Коломна (4966)23-41-49  
Кострома (4942)77-07-48  
Краснодар (861)203-40-90  
Красноярск (391)204-63-61  
Курск (4712)77-13-04  
Курган (3522)50-90-47  
Липецк (4742)52-20-81

Магнитогорск (3519)55-03-13  
Москва (495)268-04-70  
Мурманск (8152)59-64-93  
Набережные Челны (8552)20-53-41  
Нижний Новгород (831)429-08-12  
Новокузнецк (3843)20-46-81  
Ноябрьск (3496)41-32-12  
Новосибирск (383)227-86-73  
Омск (3812)21-46-40  
Орел (4862)44-53-42  
Оренбург (3532)37-68-04  
Пенза (8412)22-31-16  
Петрозаводск (8142)55-98-37  
Псков (8112)59-10-37  
Пермь (342)205-81-47

Ростов-на-Дону (863)308-18-15  
Рязань (4912)46-61-64  
Самара (846)206-03-16  
Санкт-Петербург (812)309-46-40  
Саратов (845)249-38-78  
Севастополь (8692)22-31-93  
Саранск (8342)22-96-24  
Симферополь (3652)67-13-56  
Смоленск (4812)29-41-54  
Сочи (862)225-72-31  
Ставрополь (8652)20-65-13  
Сургут (3462)77-98-35  
Сыктывкар (8212)25-95-17  
Тамбов (4752)50-40-97  
Тверь (4822)63-31-35

Тольятти (8482)63-91-07  
Томск (3822)98-41-53  
Тула (4872)33-79-87  
Тюмень (3452)66-21-18  
Ульяновск (8422)24-23-59  
Улан-Удэ (3012)59-97-51  
Уфа (347)229-48-12  
Хабаровск (4212)92-98-04  
Чебоксары (8352)28-53-07  
Челябинск (351)202-03-61  
Череповец (8202)49-02-64  
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

<https://mychef.nt-rt.ru/> || [mfh@nt-rt.ru](mailto:mfh@nt-rt.ru)

# Mychef iCOOK MAX

## 20 GN 2/1 –ELECTRIC



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

### PRODUCT DETAILS

#### CAPACITY

20 x 2/1 GN

#### MEASUREMENTS

Width: 893mm

Depth: 1268mm

Height: 1923mm

#### DISTANCE BETWEEN GUIDES

67 mm

#### WEIGHT

343kg

#### POWER(KW)

65.7 Kw

#### VOLTAGE(V/Ph/Hz)

400/3L+N/50-60

#### RECOMMENDED MEALS PER DAY

300 – 640

### STANDARD EQUIPMENT

#### 3 cooking modes:

Convection (from 30° to 300°C)

Mixed: convection + steam (from 30° to 300°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

**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**

**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 316L stainless steel with rounded edges, completely welded,

with drain and **integrated siphon**

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

**Handle and plastic components with antibacterial treatment**

**IPX5 protection** against splashes and jets of water

**GN 2/1 tray trolley included.** Capacity for 20 GN 2/1 trays and distance between guides of 67mm,

made of AISI 316L stainless steel

# Mychef iCOOK MAX

## 20 GN 2/1 –GAS



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

## PRODUCT DETAILS

### CAPACITY

20 x 2/1 GN

### MEASUREMENTS

Width: 893mm

Depth: 1268mm

Height: 1923mm

### DISTANCE BETWEEN GUIDES

67 mm

### WEIGHT

418kg

### POWER(W) – GAS(kW)

1,610 W – 40 kW

### VOLTAGE(V/Ph/Hz)

230V/L+N/50-60

### RECOMMENDED MEALS PER DAY

300 – 640

## STANDARD EQUIPMENT

### 3 cooking modes:

Convection (from 30° to 300°C)

Mixed: convection + steam (from 30° to 300°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

**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

**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 316L stainless steel with rounded edges, completely welded, with drain and **integrated siphon**

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

**Handle and plastic components with antibacterial treatment**

**IPX5 protection** against splashes and jets of water

**GN 2/1 tray trolley included.** Capacity for 20 GN 2/1 trays and distance between guides of 67mm, made of AISI 316L stainless steel

Алматы (7273)495-231  
Ангарск (3955)60-70-56  
Архангельск (8182)63-90-72  
Астрахань (8512)99-46-04  
Барнаул (3852)73-04-60  
Белгород (4722)40-23-64  
Благовещенск (4162)22-76-07  
Брянск (4832)59-03-52  
Владивосток (423)249-28-31  
Владикавказ (8672)28-90-48  
Владимир (4922)49-43-18  
Волгоград (844)278-03-48  
Вологда (8172)26-41-59  
Воронеж (473)204-51-73  
Екатеринбург (343)384-55-89

Иваново (4932)77-34-06  
Ижевск (3412)26-03-58  
Иркутск (395)279-98-46  
Казань (843)206-01-48  
Калининград (4012)72-03-81  
Калуга (4842)92-23-67  
Кемерово (3842)65-04-62  
Киров (8332)68-02-04  
Коломна (4966)23-41-49  
Кострома (4942)77-07-48  
Краснодар (861)203-40-90  
Красноярск (391)204-63-61  
Курск (4712)77-13-04  
Курган (3522)50-90-47  
Липецк (4742)52-20-81

Магнитогорск (3519)55-03-13  
Москва (495)268-04-70  
Мурманск (8152)59-64-93  
Набережные Челны (8552)20-53-41  
Нижний Новгород (831)429-08-12  
Новокузнецк (3843)20-46-81  
Ноябрьск (3496)41-32-12  
Новосибирск (383)227-86-73  
Омск (3812)21-46-40  
Орел (4862)44-53-42  
Оренбург (3532)37-68-04  
Пенза (8412)22-31-16  
Петрозаводск (8142)55-98-37  
Псков (8112)59-10-37  
Пермь (342)205-81-47

Ростов-на-Дону (863)308-18-15  
Рязань (4912)46-61-64  
Самара (846)206-03-16  
Санкт-Петербург (812)309-46-40  
Саратов (845)249-38-78  
Севастополь (8692)22-31-93  
Саранск (8342)22-96-24  
Симферополь (3652)67-13-56  
Смоленск (4812)29-41-54  
Сочи (862)225-72-31  
Ставрополь (8652)20-65-13  
Сургут (3462)77-98-35  
Сыктывкар (8212)25-95-17  
Тамбов (4752)50-40-97  
Тверь (4822)63-31-35

Тольятти (8482)63-91-07  
Томск (3822)98-41-53  
Тула (4872)33-79-87  
Тюмень (3452)66-21-18  
Ульяновск (8422)24-23-59  
Улан-Удэ (3012)59-97-51  
Уфа (347)229-48-12  
Хабаровск (4212)92-98-04  
Чебоксары (8352)28-53-07  
Челябинск (351)202-03-61  
Череповец (8202)49-02-64  
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

<https://mychef.nt-rt.ru/> || [mfh@nt-rt.ru](mailto:mfh@nt-rt.ru)