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

COMPACT EVOLUTION



6GN 2/3 LONGITUDINAL – ELECTRIC

The professional mixed oven that performs high productions with great uniformity and occupying the minimum space in your kitchen. Smart interface with maximum simplicity.

PRODUCT DETAILS

CAPACITY

12 / 6 / 4 x 2/3 GN

MEASUREMENTS

Width: 520mm

Depth: 623mm

Height: 662mm

DISTANCE BETWEEN GUIDES

50 mm

WEIGHT

60kg

POWER(KW)

5.60 kW

VOLTAGE(V/Ph/Hz)

230/L+N/50-60

230/3L/50-60

400/3L+N/50-60

RECOMMENDED MEALS PER DAY

20 – 80

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)

Plug&Play connector. Connection for single point, multipoint and sous-vide probe

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 and 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 updating 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

Check cooking. 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

6.5-inch widescreen **TFT touch screen**

USB connection for HACCP data logging

High resistance cooking chamber in AISI 304 18/10 stainless steel with rounded edges and fully

welded (drain with integrated siphon)

LED lighting. Minimum consumption and maximum duration

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

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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