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Mychef BAKE MASTER



6 TRAYS 600X400 – GAS

The ideal combined oven for pastry chefs and bakers who seek to obtain an excellent result in each preparation.

PRODUCT DETAILS

CAPACITY

6 x 600x400mm

MEASURES

Width: 760mm

Depth: 918mm

Height: 854mm

DISTANCE BETWEEN GUIDES

85 mm

WEIGHT

130kg

POWER(W) – GAS(kW)

805 W – 13 kW

VOLTAGE(V/Ph/Hz)

230V/L+N/50-60

RECOMMENDED BAGUETTES PER HOUR

90 Baguettes (grammage 250 g, length 54 cm)

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 6 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

MyCare. automatic cleaning system

Automatic CoolDown. Ultra-fast and safe cooling for MyCare cleaning

Automatic preheat. Super fast preheating

40 Programs + 3 cooking phases in each program

Multiprogram keyboard. 7 shortcut programs

single point internal probe

manual regeneration

Easy-clean L-shaped guides

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 304 18/10 stainless steel with rounded edges, completely welded, with drain and **integrated siphon**

Collect water with automatic emptying , even with the door open

Handle and plastic components with antibacterial treatment

IPX5 protection against splashes and jets of water

Mychef BAKE MASTER



6 TRAYS 600X400 –ELECTRIC

The ideal combined oven for pastry chefs and bakers who seek to obtain an excellent result in each preparation.

PRODUCT DETAILS

CAPACITY

6 x 600x400mm

MEASURES

Width: 760mm

Depth: 785mm

Height: 865mm

DISTANCE BETWEEN GUIDES

85 mm

WEIGHT

94kg

POWER(KW)

12.6 kW

VOLTAGE(V/Ph/Hz)

400/3L+N/50-60

RECOMMENDED BAGUETTES PER HOUR

90 Baguettes (grammage 250 g, length 54 cm)

STANDARD EQUIPMENT

3 cooking modes:

Convection (from 30° to 260°C)

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SmartWind. Faster and completely homogeneous cooking thanks to the intelligent management system for the direction of rotation and the 4 speeds of the turbines

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