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Mychef BAKE MASTER



10 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

10 x 600x400mm

MEASUREMENTS

Width: 760mm

Depth: 918mm

Height: 1144mm

DISTANCE BETWEEN GUIDES

85 mm

WEIGHT

147kg

POWER(W) – GAS(kW)

805 W – 20 kW

VOLTAGE(V/Ph/Hz)

230V/L+N/50-60

RECOMMENDED BAGUETTES PER HOUR

150 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



10 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

10 x 600x400mm

MEASUREMENTS

Width: 760mm

Depth: 785mm

Height: 1155mm

DISTANCE BETWEEN GUIDES

85 mm

WEIGHT

156kg

POWER(KW)

18.9 kW

VOLTAGE(V/Ph/Hz)

400/3L+N/50-60

RECOMMENDED BAGUETTES PER HOUR

150 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)

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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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