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# Mychef BAKE MAX MASTER



## 16 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

16 x 600x400mm

#### MEASUREMENTS

Width: 893mm

Depth: 1018mm

Height: 1923mm

#### DISTANCE BETWEEN GUIDES

85 mm

#### WEIGHT

386kg

#### POWER(W) – GAS(kW)

1,610 W – 70 kW

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

230V/L+N/50-60

#### RECOMMENDED BAGUETTES PER HOUR

240 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 4 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 316L stainless steel with rounded edges, completely welded, with drain and **integrated siphon**

**Handle and plastic components with antibacterial treatment**

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

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

**600×400 tray trolley included.** Capacity 16 trays 600×400 and distance between guides of 85mm, made of AISI 316L stainless steel

# Mychef BAKE MAX MASTER



## 16 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

16 x 600x400mm

#### MEASUREMENTS

Width: 893mm

Depth: 1018mm

Height: 1923mm

#### DISTANCE BETWEEN GUIDES

85 mm

#### WEIGHT

311kg

#### POWER(kW)

34.7kW

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

400/3L+N/50-60

#### RECOMMENDED BAGUETTES PER HOUR

240 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 4 speeds of the turbines

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