

COOK MASTER 4 GN 1/1 | 6 GN 1/1 | 6 GN 2/1 | 10 GN 1/1 | 10 GN 2/1

TECHNICAL SPECIFICATIONS



	COOK MASTER 4 GN 1/1	COOK MASTER 6 GN 1/1	COOK MASTER 6 GN 2/1
Power supply	Electric	Electric	Electric
Capacity GN 65 mm	4 x GN 1/1	6 x GN 1/1	6 x GN 2/1
Distance between GN guides (mm)	68	68	85
Recommended for (n) servings per day	35-90	40-110	60-180
Maximum temperature (°C)	260	260	260
Dimensions (width x depth x height) (mm)	760 x 710 x 615	760 x 710 x 750	760 x 1050 x 865
Weight (kg)	64	74	118
Packaging dimensions (width x depth x height) (mm)	900 x 830 x 1070	900 x 830 x 1070	830 x 1150 x 1070
Gross weight (kg)	80	90	136
Electric power (kW)	6,3	9,3	18,6
Voltage (V/Ph/Hz)	400/3L+N/50-60	400/3L+N/50-60	400/3L+N/50-60
Water	R ¾"	R ¾"	R ¾"
Drainage	DN 40	DN 40	DN 40
Water pressure (kPa)	150 - 400	150 - 400	150 - 400



	COOK MASTER 10 GN 1/1	COOK MASTER 10 GN 2/1
Power supply	Electric	Electric
Capacity GN 65 mm	10 x GN 1/1	10 x GN 2/1
Distance between GN guides (mm)	68	80
Recommended for (n) servings per day	80-160	150-300
Maximum temperature (°C)	260	260
Dimensions (width x depth x height) (mm)	760 x 710 x 1022	760 x 1050 x 1155
Weight (kg)	102	146
Packaging dimensions (width x depth x height) (mm)	900 x 830 x 1380	830 x 1150 x 1380
Gross weight (kg)	118	166
Electric power (kW)	18,6	27,9
Voltage (V/Ph/Hz)	400/3L+N/50-60	400/3L+N/50-60
Water	R ¾"	R ¾"
Drainage	DN 40	DN 40
Water pressure (kPa)	150 - 400	150 - 400

GENERAL SPECIFICATIONS

LED control panel

Humidity, temperature, time and speed regulation of the fan

3 cooking modes:

- Convection from 30°C to 260°C
- Mixed from 30°C to 260°C
- Steam from 30°C to 130°C

MultiSteam. Patented dual steam injection technology

Highly resistant AISI 304 18/10 stainless steel cooking chamber

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C-rails with easy to clean anti-tip system

Visible and audible cooking completion alert

Fan stop when door is opened

Low-emissivity Double-Glass Door

Door opening positioner

Automatic drainage system

Preheat. Automatic pre-heating of the cooking chamber

SmartWind. Intelligent management system that regulates the

turbine's rotation direction and its 4 speeds (electric models)

DryOut Plus. Active extraction of humidity from the cooking chamber

LED chamber illumination

MyCare self-cleaning system

Integrated siphon

Single-point internal probe

Handle and plastic components feature anti-bacterial treatment

Ingress Protection IPX5

Manual regeneration

OPTIONS

Door opening on the left hand side

TSC (Thermal Stability Control)

Voltage 230V/L+N/50-60 (only COOK MASTER 4 GN 1/1)

Voltage 230V/3L/50-60

ACCESSORIES

WiFi connection. Includes:

- Cloud. Create, save or modify recipes and send them to the oven
- Remote control of the oven from a smartphone or tablet
- Voice control of the oven compatible with Google Home

UltraVioletSteam. Patented ultraviolet ray technology: totally pure, free steam sterilised and pathogen-patented ultraviolet ray technology

Special trays for each baking

Hydraulic installation kit COOK MASTER

Pressure reducer kit (only electric models)

Stacking kit + 2 hydraulic installation kit

Softening Kit (Cartridge included)

Decalcifying cartridge (Spare)

Drainage cooling kit (only electric models)

Support with GN 1/1 and GN 2/1 guides

Support with GN 1/1 guides for stacking

Stacked-type base

Adjustable leg kit

Front air suction kit

Cleaning shower kit

Steam condensation hood (only electric models)

Frontal steam condensation hood (only electric models)

Frontal steam condensation and odour hood with carbon filter (only electric models)

Chimney Steam Diverter Kit (only electric models)

MySmoker

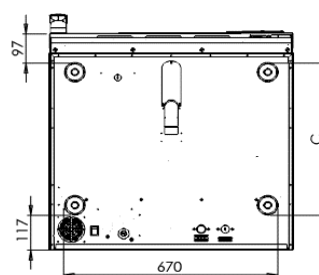
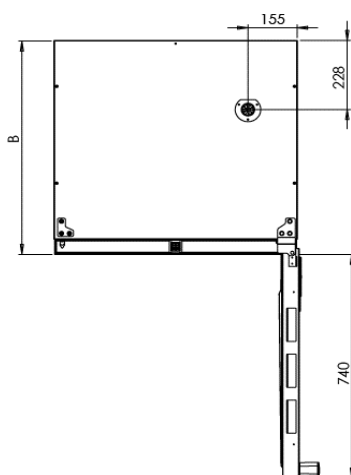
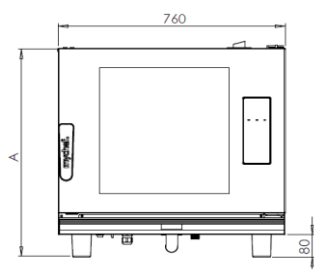
Sous-vide probe (1 point)

Kit for external connection of magnetic probe

CleanDuo

Carbon filter for the Frontal steam condensation and odour hood with carbon filter (only electric models)

INSTALLATION DETAILS



Model	A	B	C
4 GN 1/1	615 mm	710 mm	510 mm
6 GN 1/1	750 mm	710 mm	510 mm
6 GN 2/1	865 mm	1050 mm	510 mm
10 GN 1/1	1020 mm	710 mm	510 mm
10 GN 2/1	1155 mm	1050 mm	510 mm

SAFETY DISTANCES

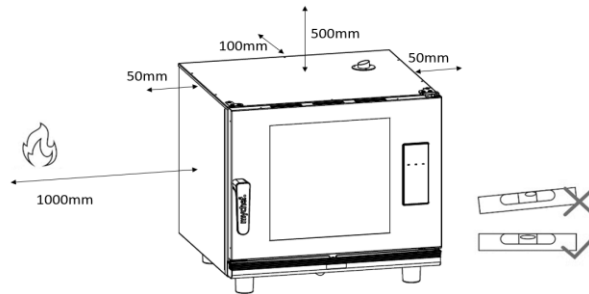
Sides = 50 mm

Rear = 100 mm

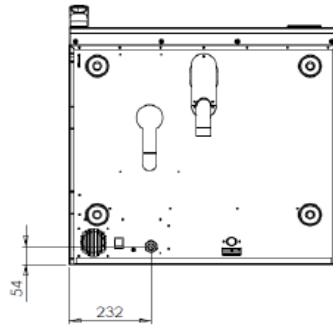
Upper = 500 mm

Heat sources = 1000 mm

It must be completely level

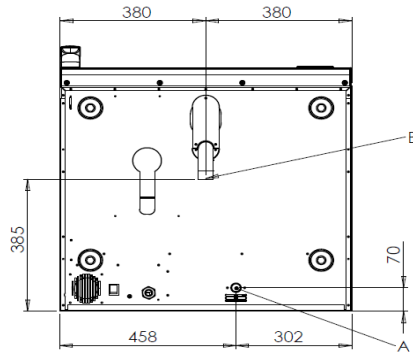


ELECTRICAL SUPPLY



Model	Voltage	Power (kW)	Rated current (A)	Wire Type
4 GN 1/1	230/L+N/50-60	6,3	27,4	H07RN-F 3G 4.0
	230/3L /50-60	6,3	17,3	H07RN-F 4G 2.5
	400/3L+N/50-60	6,3	10,0	H07RN-F 5G 1.5
6 GN 1/1	230/3L /50-60	9,3	24,8	H07RN-F 4G 2.5
	400/3L+N/50-60	9,3	14,3	H07RN-F 5G 1.5
6 GN 2/1	230/3L /50-60	18,6	49,6	H07RN-F 4G 10.0
	400/3L+N/50-60	18,6	28,7	H07RN-F 5G 4.0
10 GN 1/1	230/3L /50-60	18,6	49,6	H07RN-F 4G 10.0
	400/3L+N/50-60	18,6	28,7	H07RN-F 5G 4.0
10 GN 2/1	230/3L /50-60	27,9	74,5	H07RN-F 4G 35.0
	400/3L+N/50-60	27,9	43,0	H07RN-F 5G 10.0

WATER CONNECTION



A Connection 3/4" treated water

B Drainage DN 40

Water quality

Temperature < 30°C

Pressure from 150 to 400 kPa dynamic flow

Hardness between 3° and 6° FH

PH between 6,5 to 8,5

Chlorides below 30 ppm

Use of water softener and filter required