

COOK PRO 4 GN 1/1 | 6 GN 1/1 | 10 GN 1/1

TECHNICAL SPECIFICATIONS



	COOK PRO 4 GN 1/1	COOK PRO 6 GN 1/1	COOK PRO 10 GN 1/1
Capacity GN 65 mm	4 x GN 1/1	6 x GN 1/1	10 x GN 1/1
Distance between GN guides (mm)	68	68	68
Recommended for (n) servings per day	35-90	40-110	80-160
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 710 x 1022
Weight (kg)	64	74	102
Packaging dimensions (width x depth x height) (mm)	900 x 830 x 1070	900 x 830 x 1070	900 x 830 x 1380
Gross weight (kg)	80	90	118
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

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 fully welded with rounded edges and integrated drainage

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

SmartWind. Intelligent management system that regulates the turbine's rotation direction and its 2 speeds

DryOut Plus. Active extraction of humidity from the cooking chamber

LED chamber illumination

MyCare self-cleaning system

Integrated siphon

Handle and plastic components feature anti-bacterial treatment

Ingress Protection IPX5

Manual regeneration

OPTIONS

Door opening on the left hand side

Voltage 230V/L+N/50-60 (only COOK PRO 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

Cook Pro initial installation kit

Pressure reducer kit

Stacking kit + 2 initial installation kits

Softening Kit (Cartridge included)

Decalcifying cartridge (Spare)

Drainage cooling kit

Support with GN 1/1 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

Frontal steam condensation hood

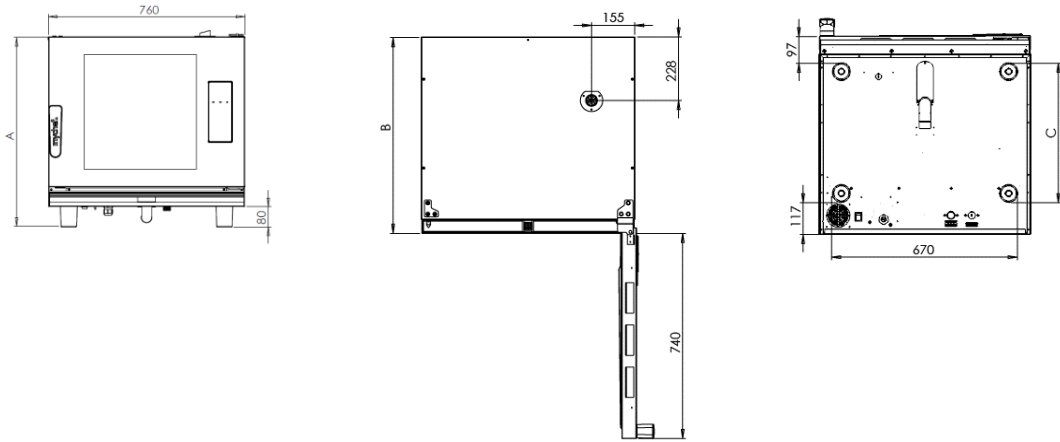
Frontal steam condensation and odour hood with carbon filter

Chimney Steam Diverter Kit

MySmoker

CleanDuo

INSTALATION 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
10 GN 1/1	1020 mm	710 mm	510 mm

SAFETY DISTANCES

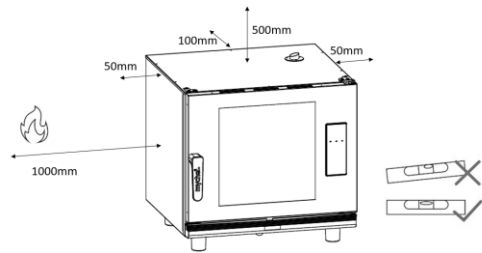
Sides = 50 mm

Rear = 100 mm

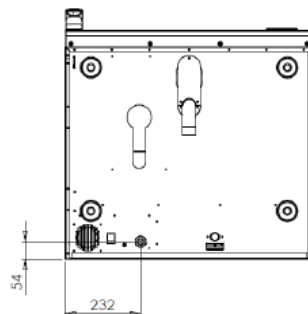
Upper = 500 mm

Heat sources = 1000 mm

It must be completely level

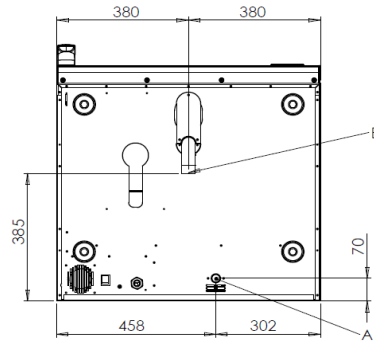


ELECTRICAL SUPPLY



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
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

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