

iCOOK MAX 20 GN 1/1 | 20 GN 2/1

TECHNICAL SPECIFICATIONS



**iCOOK
20 GN 1/1**

**iCOOK
20 GN 2/1**

Electric

Eléctrica

Power supply		
Capacity GN 65 mm	20 x GN 1/1	20 x GN 2/1
Distance between GN tracks (mm)	67	67
Recommended for (n) servings per day	160-320	300-640
Maximum temperature (°C)	300	300
Dimensions (width x depth x height)(mm)	893 x 1018 x 1923	893 x 1268 x 1923
Weight (kg)	311	343
Packaging dimensions (width x depth x height)(mm)	943 x 1068 x 2023	943 x 1318 x 2023
Gross weight (kg)	332	365
Electric power (kW)	34,7	65,7
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

10-Inch TFT touch screen with Wi-Fi connection
Humidity, temperature, time and fan speed regulation
3 cooking modes:

- Convection from 30°C to 300°C
- Mixed from 30°C to 300°C
- Steam from 30°C to 130°C

Preheat & Cooledown. Automatic pre-heating or cooling of the cooking chamber

MultiSteam. Patented dual steam injection technology

SmartClima Plus. Intelligent sensor system that adjusts the energy and humidity in the chamber according to the type and quantity of food

SmartWind. Intelligent management system that regulates the turbine's rotation direction and its 6 speeds

MySmartCooking. Intelligent cooking system

Multilevel & Just In Time

400 Programmes + 10 Cooking phases in each programme

MyCloud. View the cooking status, create and save recipes from anywhere and send them to your oven from your smartphone or tablet

FastMenu. Create a quick-access screen with programs and functions

Cocción Check. Summary of daily, monthly or annual consumption
Nightwacht. Automatically continues overnight cooking right where it stopped in the event of a power failure

Cooking with integrated multipoint probe

MyCare. Intelligent automatic cleaning system (4 levels + rinse)

Integrated syphon

USB connection

Highly resistant AISI 316 L stainless steel cooking chamber

fully welded with rounded edges and integrated drainage

Visible and audible cooking completion alert

Drainage cooling

Fan stop when door is opened

Low-emissivity Triple-Glass Door

Door opening positioner

Handle and plastic components feature anti-bacterial treatment

Ingress Protection IPX5

Automatic regeneration

Tray trolley included

OPTIONS

Door opening on the left hand side

TSC (Thermal Stability Control) (only electric models)

Voltage 230V/3L/50-60 (only electric models)

ACCESSORIES

Hydraulic installation kit

Softening Kit (Cartridge included)

Decalcifying cartridge (Spare)

UltraVioletSteam kit

Tray trolley (20 GN 1/1, 20 GN 2/1)

Plate trolley (GN 1/1, GN 2/1)

Thermocover (GN 1/1, GN 2/1)

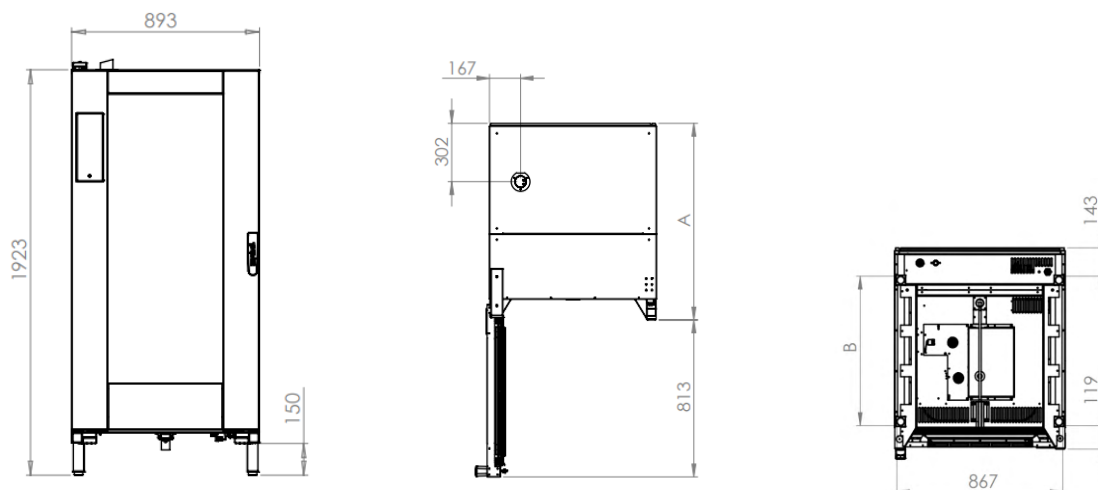
Special trays for each baking

MySmoker

Cleaning shower kit

CleanDuo

INSTALLATION DETAILS



Model

20 GN 1/1

20 GN 2/1

A

1018 mm

1268 mm

B

756 mm

1006 mm

SAFETY DISTANCES

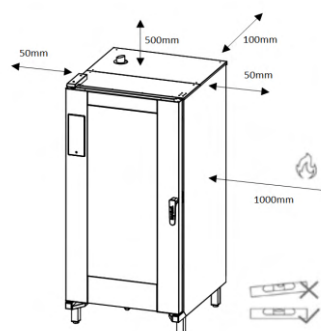
Sides = 50 mm

Rear = 100 mm

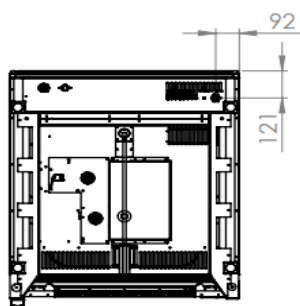
Upper = 500 mm

Heat sources = 1000 mm

It must be completely level

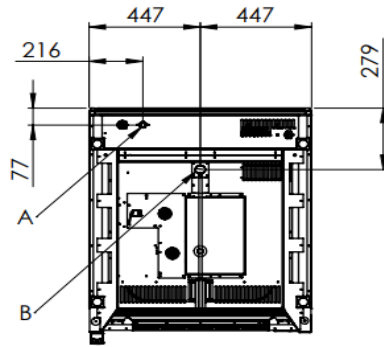


ELECTRICAL SUPPLY



Model	Voltage	Power (kW)	Rated current (A)	Wire Type
20 GN 1/1	400/3L+N/50-60	34,7	51,7	H07RN-F 5G 10
	230/3L/50-60	34,7	89,9	H07RN-F 4G 25
20 GN 2/1	400/3L+N/50-60	65,7	97,3	H07RN-F 5G 35
	230V/3L/50-60	65,7	169,3	H07RN-F 4G 70

WATER CONNECTION



A Connection 3/4" treated water **B** Drainage DN 40

Water quality	Temperature < 30°C
	Pressure 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	