

COOK 10 GN 1/1 COMBI STEAM OVEN

MYCCCE1100D



PRODUCT FEATURES

- Convection from 30°C to 260°C
- Mixed from 30°C to 260°C
- Humidity, temperature, time and speed regulation of the fan
- Fan Plus. homogeneous cooking thanks to the bi-directional 2-speed turbines
- Direct moisture injection
- SteamOut. Removal of humidity from the cooking chamber
- Preheat. Automatic pre-heating
- 40 Programs + 3 Cooking phases in each program
- 8 direct-access programs
- Easy-to-clean L-brackets
- Manual regeneration
- LED control panel
- Visible and audible cooking completion alert
- LED chamber illumination
- Fan stop when door is opened
- Door opening positioner
- Low-emissivity Double-Glass Door
- Highly resistant AISI 304 18/10 stainless steel cooking chamber fully welded with rounded edges and integrated drainage
- Handle and plastic components feature anti-bacterial treatment
- Ingress Protection IPX4

TECHNICAL SPECIFICATIONS

Model	LxDxH (mm)	Weight (kg)	Power (kW)	Max Temp. (°C)	Water	Water Pressure (kPa)	Electrical Connection
MYCSCE6100D	760x725x1220	112	18.6	280	R ¾"	150 - 400	400V/ 3pH/ 50-60Hz