

## COOK MAX MASTER: GAS 20 GN 1/1

MYCCMG2100D



### PRODUCT FEATURES

#### 3 cooking modes:

Convection (from 30° to 280°C)

Mixed: convection + steam (from 30° to 280°C)

Saturated steam (from 30° to 130°C)

**SmartWind.** Faster and totally homogeneous cooking thanks to the intelligent system for managing 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

**DryOut Plus.** Active extraction of humidity from the cooking chamber thanks to its low pressure technology. Crisp and golden ultra-fast and perfect

**40 Programs + 3 cooking phases** in each program

**7 Quick access keys** to saved programs

**Single-point internal probe**

**MyCare.** Automatic cleaning system

**Automatic CoolDown.** Ultra-fast and safe cooling for MyCare cleaning

**Automatic preheat.** Ultra-fast preheating

**Manual regeneration**

**LED screen**

**Visual and acoustic end of cooking signal**

**LED lighting** Minimum consumption and maximum duration

Low-emission, **double-glazed door**, hinged and easy to clean

**Highly resistant AISI 316L stainless steel cooking chamber**, fully welded with rounded edges (drainage via **integrated syphon**)

**Handle and plastic components with antibacterial treatment**

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

**Drainage cooling.** It cools the outside water avoiding possible damage to the pipes

**Tray trolley with GN 1/1 guides.** Capacity 20 GN 1/1 trays a

### TECHNICAL SPECIFICATIONS

Model	LxDxH (mm)	Water Pressure (kPa)	Water	Drainage	Weight (kg)	Meals Per Day	Power (kW)	Electrical Connection
MYCCMG2100D	893x1018x1923	150-400	R ¾	DN 40	386	160-320	40	230V/3 ph/ 50Hz