

COMBI-STEAM OVEN: 6 PAN

MYC-CCE6100D



PRODUCT FEATURES

- 3 cooking modes: - Convection (from +30° to +260°C)/
- Mixed: convection + steam (from 30° to +260°C)
- Saturated steam (from +30° to +130°C)
- SmartWind. Faster, fully homogeneous cooking with an intelligent management system that regulates the turbine's rotation direction and its 2 speeds
- MultiSteam. Patented dual steam injection technology, 5 times denser and faster than traditional boiler or direct injection systems
- DryOut Plus. Active extraction of humidity from the cooking chamber using low pressure technology. Crunchy, golden, ultra-fast and perfect results
- MyCare. Automatic cleaning system
- Automatic CoolDown. For an ultra-fast, safe MyCare cleaning
- Automatic pre-heating. Ultra-fast pre-heating
- Manual regeneration
- C-rails with easy to clean anti-tip system
- LED screen
- Visible and audible cooking completion alert
- LED lighting Minimum consumption and maximum duration
- Low-emission, double-glazed door, hinged and easy to clean
- Highly resistant AISI 304 18/10 stainless steel baking chamber, fully welded with rounded edges.
- Automatic drainage system works even with the door open
- Handle and plastic components feature anti-bacterial treatment
- IPX5-level protection against splashes and water jets
- Optional:**
- Left-hand door opening/ Wi-Fi connection. Includes: Cloud. Create, save or modify recipes and send them to your oven/ Remote control of the oven from a smartphone or tablet /Google Home-compatible voice control of the oven

TECHNICAL SPECIFICATIONS

Model	LxDxH (mm)	Capacity	Distance between runners (mm)	No. of Dishes per day	Power (kW)	Electrical Connection
MYC-CCE6100D	760x710x750	6 x GN1/1	68	40 - 110	9.3	400V/ 3ph/ 50Hz