

MYCHEF BAKERSHOP 4 OVEN: (600X400)

MYCSCE4100A



PRODUCT FEATURES

- 2 Cooking modes:
 - Convection (from +30° to +260°C)
 - Mixed: convection + steam (from +30° to +260°C)
- Fan plus. More homogeneous cooking thanks to the bi-directional 2-speed turbines
- Direct moisture injection
- Steam out. Removal of humidity from the cooking chamber
- Automatic pre-heating. Ultra-fast pre-heating
- 40 Programmes
- 3 cooking phases + pre-heating
- Multi-programme keyboard. 8 direct-access programmes
- Easy-to-clean L-brackets
- Manual regeneration
- Led screen
- Visible and audible cooking completion alert
- LED Lighting. minimum consumption and maximum duration
- Double-glazed door, low, emission, hinged and easy to clean
- Highly resistant AISI 304 18/10 stainless steel baking chamber, fully welded with rounded edges.
- Handle and plastic components feature anti-bacterial treatment
- Ipx5-level protection against splashes and water jet
- Red dot winner. International design award in the Product Design category

TECHNICAL SPECIFICATIONS

Model	LxDxH (mm)	Tray size	Capacity	Opening system	Distance between runners (mm)	Power (kW)	Electrical Connection
MYCSCE4100A	760x762x522	600x400	4 levels	Side/Top	75	3.3	400V/3ph/50Hz 230V31ph/50Hz 230V/3ph/50Hz