

MYCHEF COOK PRO 4 GN 1/1

MYCCCE4100D



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 and totally homogeneous cooking thanks to the intelligent system for managing the direction of rotation and the 2 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
- MyCare: Automatic cleaning system
- Automatic CoolDown: Ultra-fast and safe cooling for MyCare cleaning
- Automatic preheat: Ultra-fast preheating
- Manual regeneration
- C-guides with easy-to-clean anti-tip system
- Visual and acoustic end of cooking signal
- LED lighting Minimum consumption and maximum duration
- Double glass door low emission, folding and easy to clean
- High resistance cooking chamber in AISI 304 18/10 stainless steel with rounded edges, fully welded, with drain and integrated siphon
- Water collector with automatic emptying even with the door open
- Handle and plastic components with antibacterial treatment
- IPX5 protection against splashes and jets of water

TECHNICAL SPECIFICATIONS

Model	LxDxH (mm)	Weight (kg)	Power (kW)	Meals Per day	GN Capacity (65mm)	Max Temp. (°C)	Drainage	Water Pressure(kPa)	Electrical Connection
MYCCCE4100D	760x710x615	64	6.3	35-90	4 x GN 1/1	260	DN 40	150-400	230 V/ 1ph/ 50Hz 400 V/3ph/50-60Hz