

COOK MAX MASTER GAS 20 GN 1/1 | 20 GN 2/1

TECHNICAL SPECIFICATIONS



	COOK MAX MASTER GAS 20 GN 1/1	COOK MAX MASTER GAS 20 GN 2/1
Capacity GN 65 mm	20 x GN 1/1	20 x GN 2/1
Distance between GN traks (mm)	67	67
Recommended for (n) servings per day	160-320	300-640
Maximum temperature (°C)	300	300
Dimensions (width x depth x height) (mm)	893 x 1018 x 1923	893 x 1268 x 1923
Weight (kg)	386	418
Packaging dimensions (width x depth x height) (mm)	943 x 1068 x 2023	943 x 1318 x 2023
Gross weight (kg)	397	440
Power (kW)	1,61	1,61
Gas power (G20, G30 or G31) (kW)	40	70
Max gas consumption G20 (m3/h) / G30 (kg/h) / G31(kg/h)	G20: 4,23 G30: 3,152 G31: 3,106	G20: 7,402 G30: 5,516 G31: 5,434
Max exhaust gas temperature (°C)	270	450
Gas inlet	Female G3/4"	Female G1"
Gas type	G20, G30 or G31	G20, G30 or G31
Voltage (V PhN ~ Hz)	230 V 1N~ 50/60 Hz	230 V 1N~ 50/60 Hz
Water	R 3/4"	R 3/4"
Drainage	DN 40	DN 40
Water pressure (kPa)	150 - 1000	150 - 1000

GENERAL SPECIFICATIONS

LED control panel
Humidity, temperature, time and speed regulation of the fan
3 cooking modes:

- Convection from 30°C to 260°C
- Mixed from 30°C to 260°C
- Steam from 30°C to 130°C

MultiSteam. Patented dual steam injection technology
SmartWind. Intelligent management system that regulates the turbine's rotation direction and its 4 speeds
DryOut Plus. Active extraction of humidity from the cooking chamber
40 Programs + 3 Cooking phases in each program
Single-point internal probe
Preheat. Automatic pre-heating of the cooking chamber
CoolDown. Ultra-fast and safe cooling for MyCare cleaning
MyCare self-cleaning system
LED chamber illumination
Visible and audible cooking completion alert
Fan stop when door is opened
Low-emissivity Double-Glass Door
Door opening positioner
Highly resistant AISI 316 L stainless steel cooking chamber fully welded with rounded edges and integrated drainage
Drainage cooling
Handle and plastic components feature anti-bacterial treatment
Ingress Protection IPX5
Manual regeneration
Tray trolley included

OPTIONS

Door opening on the left hand side

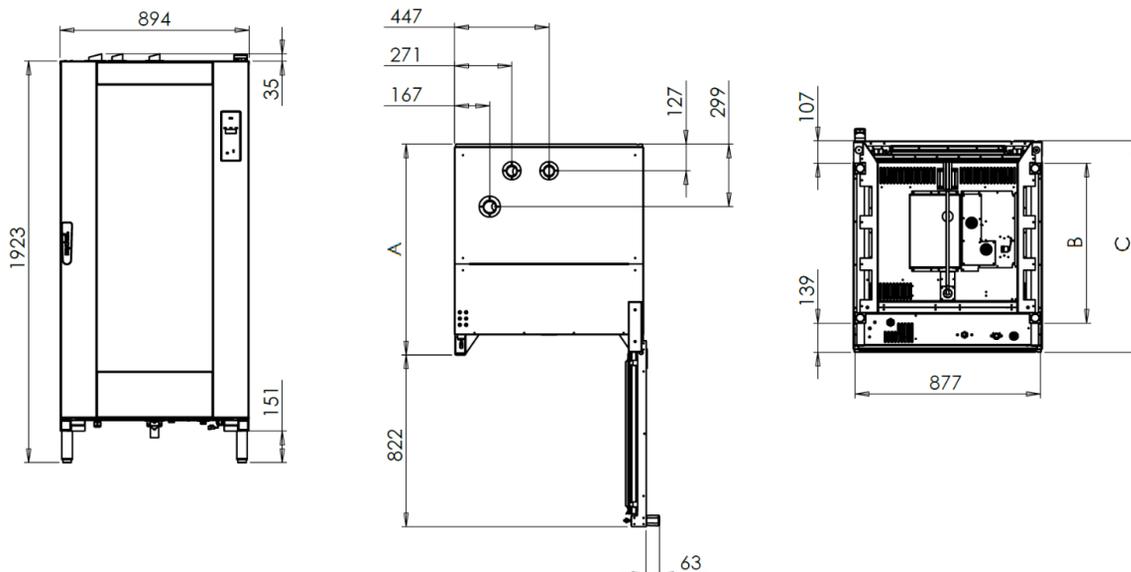
ACCESSORIES

WiFi connection. Includes:

- Cloud. Create, save or modify recipes and send them to the oven
- Remote control of the oven from a smartphone or tablet
- Voice control of the oven compatible with Google Home

Softening Kit (Cartridge included)
Decalcifying cartridge (Spare)
UltraViolet Steam kit
Tray trolley (20 GN 1/1, 20 GN 2/1)
Plate trolley (GN 1/1, GN 2/1)
Thermocover (GN 1/1, GN 2/1)
Special trays for each baking
MySmoker
Cleaning shower kit
CleanDuo

INSTALLATION DETAILS



Model	A	B	C
20 GN 1/1	1009 mm	766 mm	1012 mm
20 GN 2/1	1259 mm	1016 mm	1262 mm

SAFETY DISTANCES

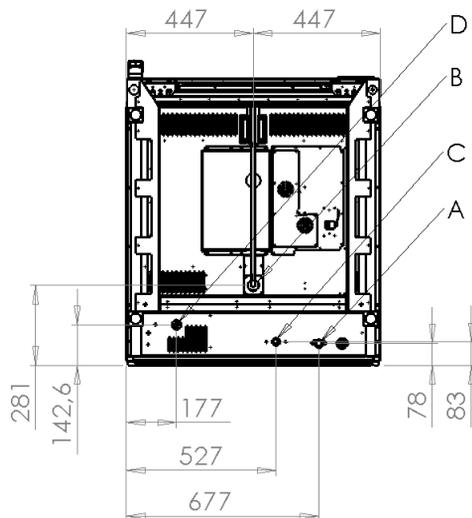
Sides = 50 mm
 Rear = 50 mm
 Upper = 500 mm
 Heat sources = 1000 mm
 It must be completely level



ELECTRICAL SUPPLY

Model	Power (kW)	Rated current (A)	Wire Type
20 GN 1/1	1,61	7	H07RN-F 3G 1.5
20 GN 2/1	1,61	7	H07RN-F 3G 1.5

CONNECTIONS



A Connection 3/4" treated water

B Drainage DN 40

C Gas Connection

D Electrical connection

Water quality	Temperature < 30°C
	Pressure 150 to 1000 kPa dynamic flow
	Hardness between 3° and 6° FH
	PH between 6,5 to 8,5
	Chlorides below 30 ppm
	Use of water softener and filter required

GAS SUPPLY

Gas group*	Reference gas	Pressure (mbar)
2H	G20	20
2H	G20	25
2E	G20	20
2E(s)	G20	20
2Er	G20/G25	20/25
3B/P	G30/G31	30
3B/P	G30/G31	50
3P	G31	37
3P	G31	50

*In case of doubt get in touch with your gas supplier for this information.

The gas categories for which the appliance have been tested can be obtained by combining the following countries and gas groups

Countries

ALBANIA	ESTONIA	ICELAND
AUSTRIA	SPAIN	ITALY
BELGIUM	FINLAND	LITHUANIA
BULGARIA	FRANCE	LUXEMBOURG
SWITZERLAND	GREAT BRITAIN	LATVIA
CYPRUS	GREECE	MACEDONIA REPUBLIC
CZECH REPUBLIC	CROATIA	MALTA
GERMANY	HUNGARY	NORWAY
DENMARK	IRELAND	NETHERLANDS
POLAND	PORTUGAL	RUMANIA
SWEDEN	SLOVENIA	SLOVAKIA
	TURKEY	