

iCOOK COMPACT 6 GN 2/3 | 6 GN 1/1 | 10 GN 1/1 | 6 GN 1/1 T

TECHNICAL SPECIFICATIONS



	iCOOK COMPACT 6 GN 2/3	iCOOK COMPACT 6 GN 1/1	iCOOK COMPACT 10 GN 1/1	iCOOK COMPACT 6 GN 1/1 T
GN Capacity Depth 20 mm / Depth 40 mm / Depth 65 mm (Multilevel guides)	12 / 6 / 4 x 2/3 GN	12 / 6 / 4 x 1/1 GN	20 / 10 / 7 x 1/1 GN	12 / 6 / 4 x 1/1 GN
Distance between GN guides (mm)	50	50	50	50
Recommended for (n) servings per day	20-80	30-100	50-150	30-100
Maximum temperature (°C)	300	300	300	300
Dimensions (width x depth x height) (mm)	520 x 625 x 692	520 x 625 x 847	520 x 800 x 847	760 x 625 x 644
Weight (kg)	60	72	89	76
Packaging dimensions (width x depth x height) (mm)	680 x 795 x 894	580 x 970 x 894	580 x 970 x 1057	802 x 765 x 894
Gross weight (kg)	70	82	99	86
Power (kW)	6,3	7,3	12,6	7,3
Voltage (V/Ph/Hz)	230/L+N/50-60 230/3L/50-60 400/3L+N/50-60	230/L+N/50-60 230/3L/50-60 400/3L+N/50-60	230/3L/50-60 400/3L+N/50-60	230/L+N/50-60 230/3L/50-60 400/3L+N/50-60
Water	R ¾"	R ¾"	R ¾"	R ¾"
Drainage	DN 40	DN 40	DN 40	DN 40
Water pressure (kPa)	150 - 400	150 - 400	150 - 400	150 - 400

GENERAL SPECIFICATIONS

10-Inch TFT touch screen with Wi-Fi connection
 Humidity, temperature, time and fan speed regulation
 3 cooking modes:

- Convection from 30°C to 280°C
- Mixed from 30°C to 280°C
- Steam from 30°C to 130°C

MultiSteam. Patented dual steam injection technology
 SmartClima Plus. Intelligent sensor system that adjusts the energy and humidity in the chamber according to the type and quantity of food
 SmartWind. 4 turbine speeds and turbine's rotation direction
 DryOut Plus. Active extraction of humidity from the cooking chamber
 Preheat & Cooldown. Automatic pre-heating or cooling of the cooking chamber
 400 Programmes + 10 Cooking phases in each programme
 MyCloud. View the cooking status, create and save recipes from anywhere and send them to your oven from your smartphone or tablet
 Multipoint internal probe
 LED chamber illumination
 Highly resistant AISI 304 18/10 stainless steel cooking chamber fully welded with rounded edges and integrated drainage
 Multilevel GN guides
 Visible and audible cooking completion alert
 Fan stop when door is opened
 Low-emissivity Triple-Glass Door
 Door opening positioner
 Door and frame rainwater collection system with drainage
 MyCare. Intelligent automatic cleaning system (4 levels + rinse)
 Integrated syphon
 USB connection
 Handle and plastic components feature anti-bacterial treatment
 Ingress Protection IPX4

OPTIONS

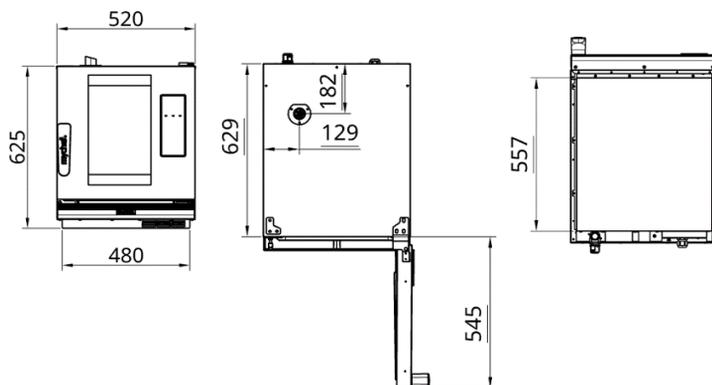
Door opening on the left hand side
 TSC (Thermal Stability Control)

ACCESSORIES

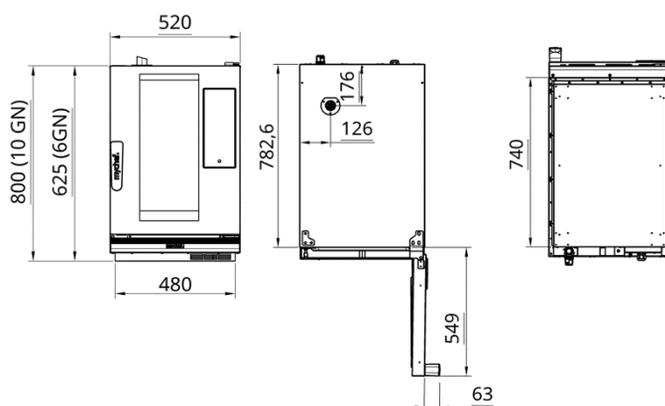
Special trays for each baking
 UltraVioletSteam
 Hydraulic installation kit
 Stacking kit + 2 hydraulic installation kit
 Softening Kit
 Decalcifying cartridge
 Drainage cooling kit
 Support with GN 1/1 L/T
 Stacked-type base
 Adjustable leg kit
 Cleaning shower kit
 Steam condensation hood
 Frontal steam condensation hood
 Frontal steam condensation and odour hood with carbon filter
 Kit for external connection of magnetic probe
 CleanDuo
 MySmoker
 Carbon filter for the Frontal steam condensation and odour hood with carbon filter

INSTALLATION DETAILS

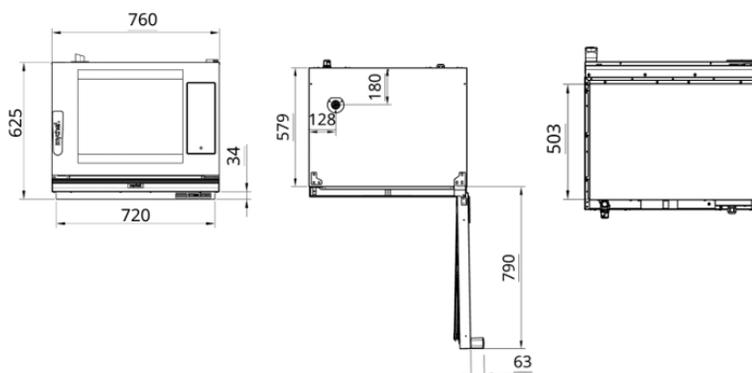
iCOOK COMPACT 6 GN 2/3



iCOOK COMPACT 6 GN 1/1 - 10 GN 1/1

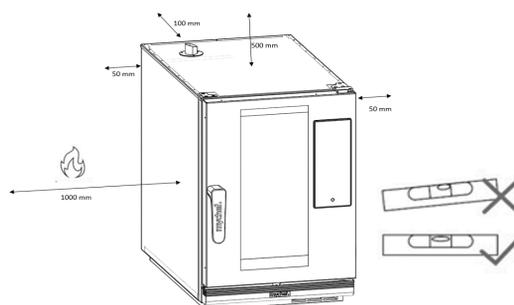


iCOOK COMPACT 6 GN 1/1 T

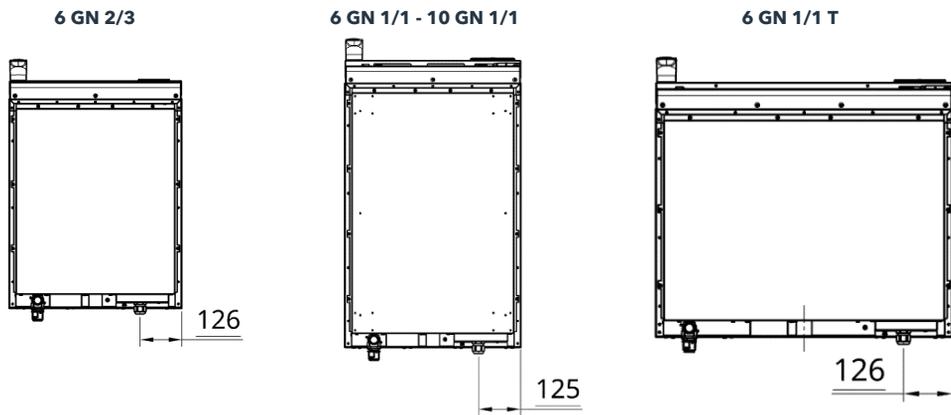


SAFETY DISTANCES

- Sides = 50 mm
- Rear = 100 mm
- Upper = 500 mm
- Heat sources = 1000 mm
- It must be completely level

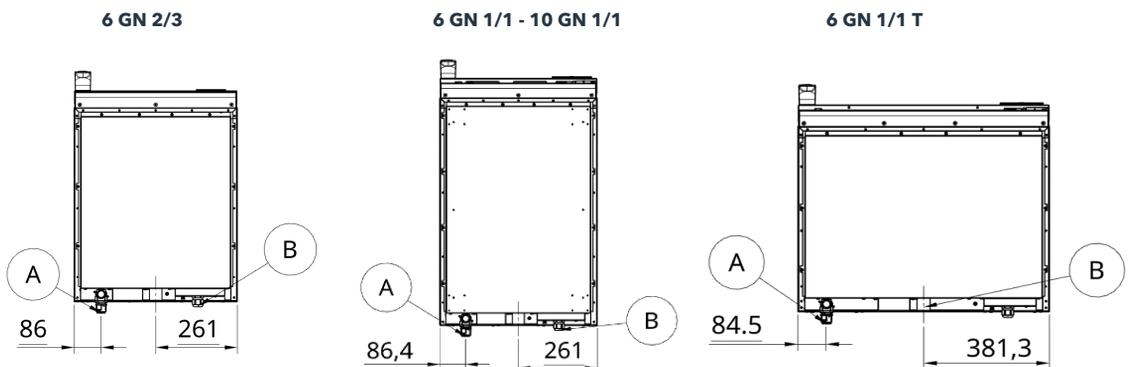


ELECTRICAL SUPPLY



Model	Voltage	Power (kW)	Rated current (A)	Wire Type
6 GN 2/3	230/ L+N /50-60	6,3	27,4	H07RN-F 3G 4.0
	230/3L/50-60	6,3	17,3	H07RN-F 3G 2.5
	400/3L+N/50-60	6,3	10,0	H07RN-F 5G 1.5
6 GN 1/1	230/ L+N /50-60	7,3	31,7	H07RN-F 3G 4.0
	230/3L/50-60	7,3	19,8	H07RN-F 3G 2.5
	400/3L+N/50-60	7,3	11,4	H07RN-F 5G 1.5
10 GN 1/1	230/3L/50-60	12,6	20,0	H07RN-F 4G 2.5
	400/3L+N/50-60	12,6	34,6	H07RN-F 3G 6.0
6 GN 1/1 T	230/ L+N /50-60	7,3	31,7	H07RN-F 3G 4.0
	230/3L/50-60	7,3	19,8	H07RN-F 3G 2.5
	400/3L+N/50-60	7,3	11,4	H07RN-F 4G 1.5

WATER CONNECTION



A Connection 3/4" treated water **B** Drainage DN 40

Water quality

- Temperature < 30°C
- Pressure from 150 to 400 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