

COOK COMPACT MASTER 6 GN 2/3 | 6 GN 1/1 | 10 GN 1/1 | 6 GN 1/1 T

TECHNICAL SPECIFICATIONS



	COMPACT MASTER 6 GN 2/3	COMPACT MASTER 6 GN 1/1	COMPACT MASTER 10 GN 1/1	COMPACT MASTER 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 680	520 x 625 x 835	520 x 800 x 835	760 x 625 x 632
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

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

Highly resistant AISI 304 18/10 stainless steel cooking chamber

fully welded with rounded edges, integrated drainage, and siphon

Multilevel GN guides

Visible and audible cooking completion alert

Fan stop when door is opened

Low-emissivity Double-Glass Door

Door opening positioner

Automatic drainage system

Preheat. Automatic pre-heating of the cooking chamber

SmartWind. 4 turbine speeds and turbine's rotation direction

DryOut Plus. Active extraction of humidity from the cooking chamber

LED chamber illumination

MyCare self-cleaning system

Integrated siphon

Single-point internal probe

Handle and plastic components feature anti-bacterial treatment

Ingress Protection IPX4

Manual regeneration

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

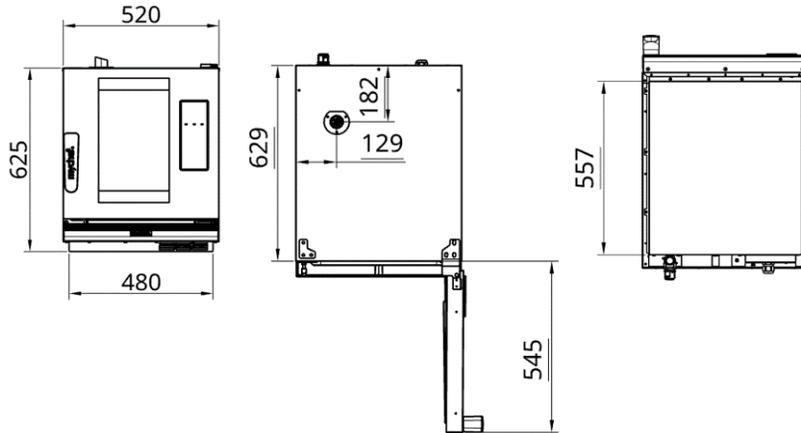
CleanDuo

MySmoker

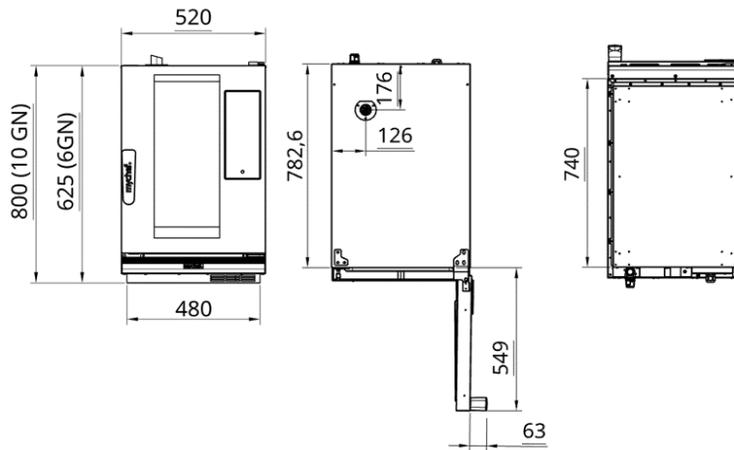
Carbon filter for the Frontal steam condensation and odour hood with carbon filter

INSTALLATION DETAILS

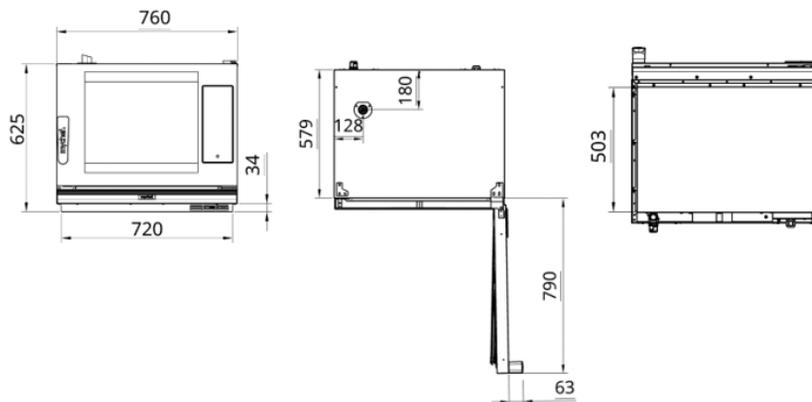
COOK COMPACT MASTER 6 GN 2/3



COOK COMPACT MASTER 6 GN 1/1 - 10 GN 1/1

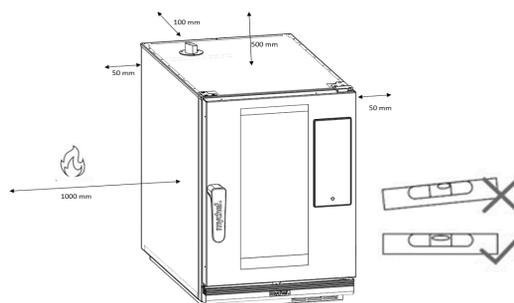


COOK COMPACT MASTER 6 GN 1/1 T



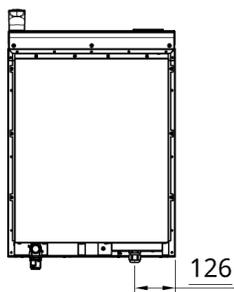
SAFETY DISTANCES

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

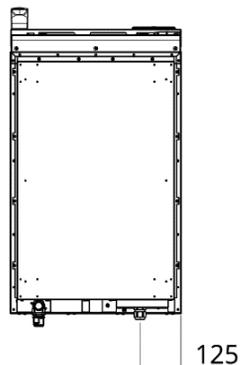


ELECTRICAL SUPPLY

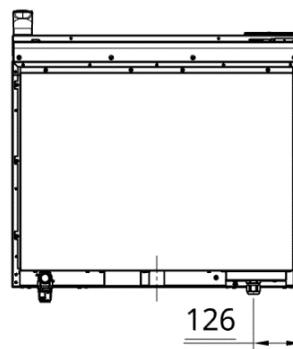
6 GN 2/3



6 GN 1/1 - 10 GN 1/1



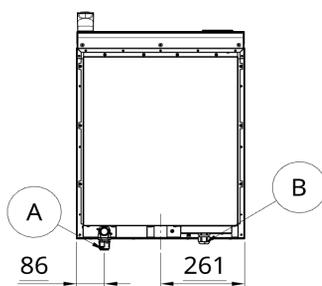
6 GN 1/1 T



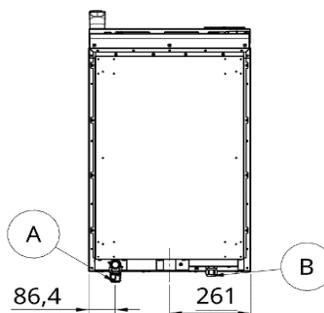
Model	Voltage	Power (kW)	Rated current (A)	Wire Type
6 GN 2/3	230/ L+N /50-60	6,3	27,4	H07RN-F 3G 4.0
	230/3L/50-60	6,3	17,3	H07RN-F 3G 2.5
	400/3L+N/50-60	6,3	10,0	H07RN-F 5G 1.5
6 GN 1/1	230/ L+N /50-60	7,3	31,7	H07RN-F 3G 4.0
	230/3L/50-60	7,3	19,8	H07RN-F 3G 2.5
	400/3L+N/50-60	7,3	11,4	H07RN-F 5G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

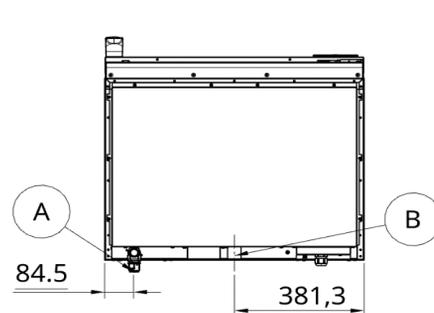
6 GN 2/3



6 GN 1/1 - 10 GN 1/1



6 GN 1/1 T



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