

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 height x depth) (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

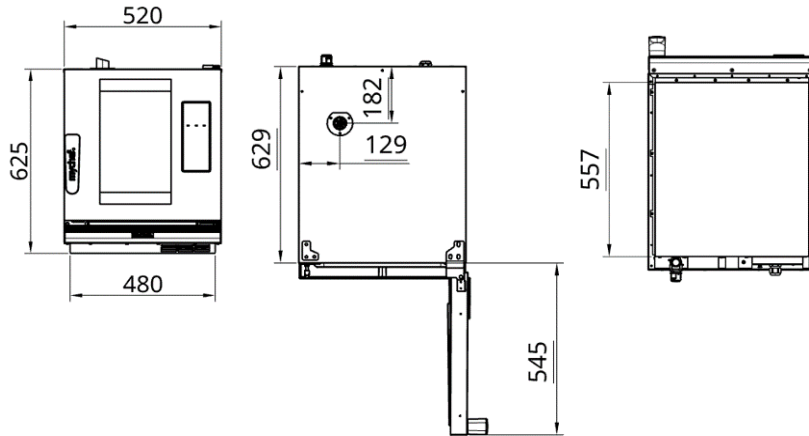
Door opening on the left hand side
 TSC (Thermal Stability Control)

ACCESSORIES

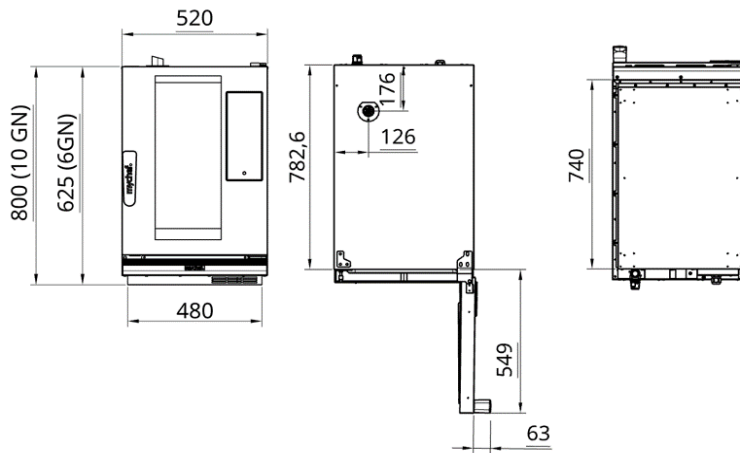
Special trays for each baking
 UltraVioletSteam
 Hydraulic installation kit
 Stacking kit + 2 hydraulic installation kit
 Softening Kit
 Decalcifying cartridge
 Drainage cooling kit
 Support with GN 1/1 L/T
 Stacked-type base
 Adjustable leg kit
 Cleaning shower kit
 Steam condensation hood
 Frontal 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

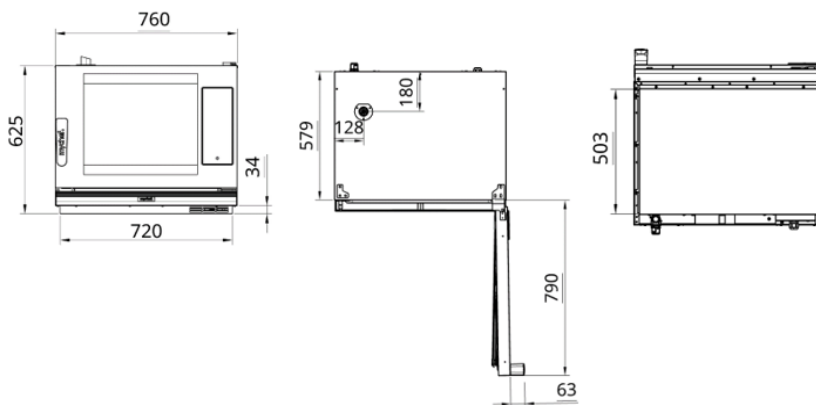
COOK COMPACT MASTER 6 GN 2/3



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

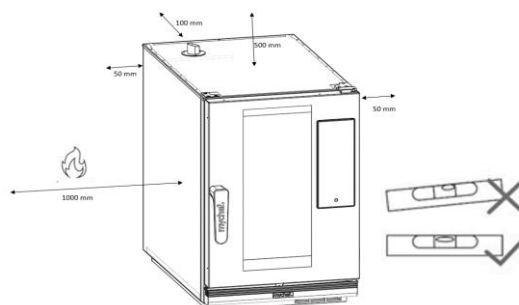


COOK COMPACT MASTER 6 GN 1/1 T



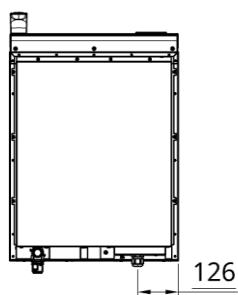
SAFETY DISTANCES

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

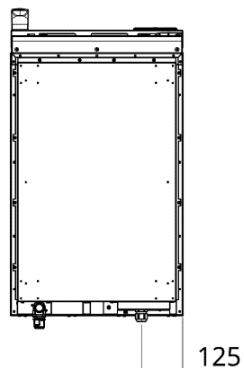


ELECTRICAL SUPPLY

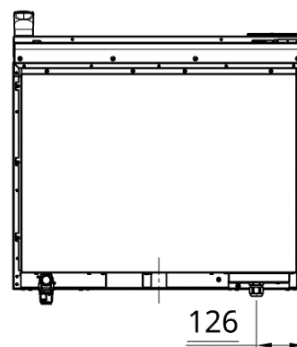
6 GN 2/3



6 GN 1/1 - 10 GN 1/1



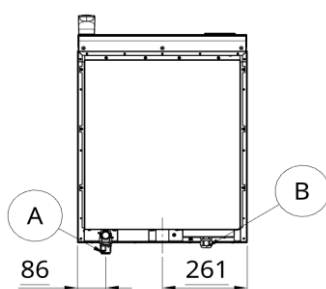
6 GN 1/1 T



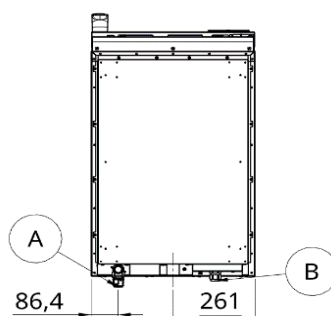
Model	Voltage	Power (kW)	Rated current (A)	Wire Type
6 GN 2/3	230/ L+N /50-60	6,3	27,4	H07RN-F 3G 4.0
	230/3L/50-60	6,3	17,3	H07RN-F 3G 2.5
	400/3L+N/50-60	6,3	10,0	H07RN-F 5G 1.5
6 GN 1/1	230/ L+N /50-60	7,3	31,7	H07RN-F 3G 4.0
	230/3L/50-60	7,3	19,8	H07RN-F 3G 2.5
	400/3L+N/50-60	7,3	11,4	H07RN-F 5G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

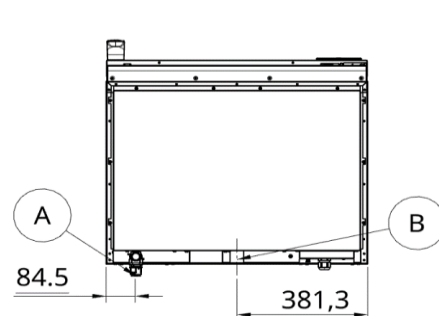
6 GN 2/3



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