

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

TECHNICAL SPECIFICATIONS



**COOK MAX MASTER
20 GN 1/1**

**COOK MAX MASTER
20 GN 2/1**

	Electric	Electric
Power supply	20 x GN 1/1	20 x GN 2/1
Capacity GN 65 mm	67	67
Distance between GN guides (mm)	160-320	300-640
Recommended for (n) servings per day	260	260
Maximum temperature (°C)	893 x 1018 x 1923	893 x 1268 x 1923
Dimensions (width x depth x height)(mm)	311	343
Weight (kg)	943 x 1068 x 2023	943 x 1318 x 2023
Packaging dimensions (width x depth x height)(mm)	332	365
Gross weight (kg)	34,7	65,7
Electric power (kW)	400/3L+N/50-60	400/3L+N/50-60
Voltage (V/Ph/Hz)	R ¾*	R ¾*
Water	DN 40	DN 40
Drainage	150 - 400	150 - 400
Water pressure (kPa)		

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

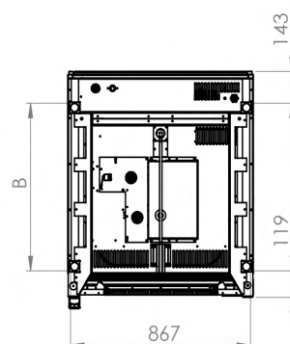
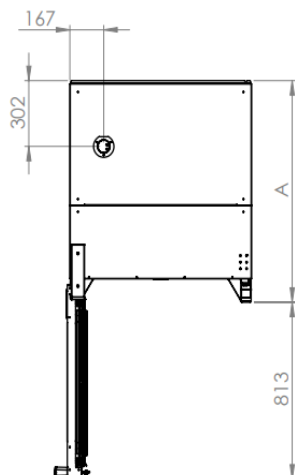
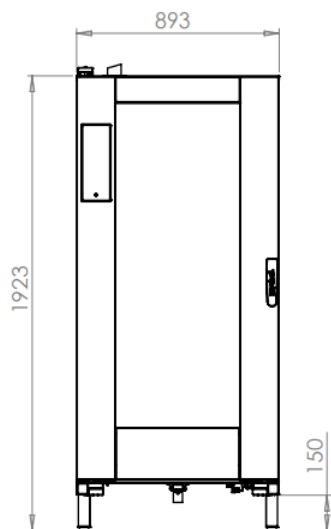
OPTIONS

- Door opening on the left hand side
- TSC (Thermal Stability Control) (only electric models)
- Voltage 230V/3L/50-60 (only electric models)

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
- Hydraulic installation kit
- Softening Kit (Cartridge included)
- Decalcifying cartridge (Spare)
- UltraVioletSteam 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

20 GN 1/1
20 GN 2/1

A

1018 mm
1268 mm

B

756 mm
1006 mm

SAFETY DISTANCES

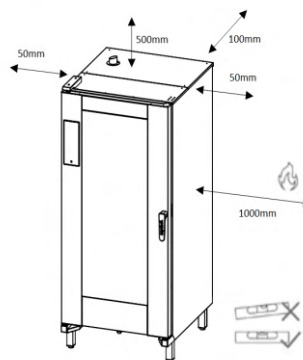
Sides = 50 mm

Rear = 100 mm

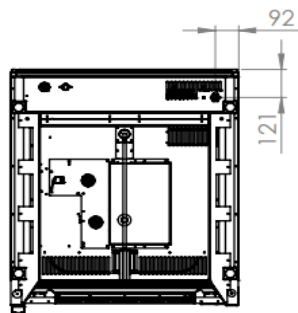
Upper = 500 mm

Heat sources = 1000 mm

It must be completely level

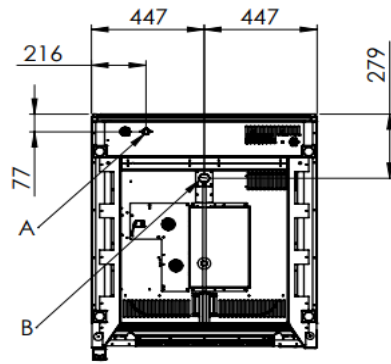


ELECTRICAL SUPPLY



Model	Voltage	Power (kW)	Rated current (A)	Wire Type
20 GN 1/1	400/3L+N/50-60	34,7	51,7	H07RN-F 5G 10
	230/3L/50-60	34,7	89,9	H07RN-F 4G 25
20 GN 2/1	400/3L+N/50-60	65,7	97,3	H07RN-F 5G 35
	230V/3L/50-60	65,7	169,3	H07RN-F 4G 70

WATER CONNECTION



A Connection $\frac{3}{4}$ " treated water **B** Drainage DN 40

Water quality

Temperature < 30°C

Pressure 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