

iCOOK 6 GN 1/1 | 6 GN 2/1 | 10 GN 1/1 | 10 GN 2/1

TECHNICAL SPECIFICATIONS



**iCOOK
6 GN 1/1**



**iCOOK
6 GN 2/1**

	iCOOK 6 GN 1/1		iCOOK 6 GN 2/1	
	Electric	Gas	Electric	Gas
Power supply	6 x GN 1/1		6 x GN 2/1	
Capacity GN 65 mm	85			
Distance between GN tracks (mm)	68	80	85	
Recommended for (n) servings per day	40-110	55-120	60-180	110-240
Maximum temperature (°C)	280	280	280	280
Dimensions (width x depth x height) (mm)	760 x 725 x 750	760 x 842 x 854	760 x 1050 x 865	760 x 1168 x 854
Weight (kg)	80	130	118	135
Packaging dimensions (width x depth x height) (mm)	840 x 940 x 950	830 x 900 x 1080	830 x 1150 x 1070	830 x 1359 x 1080
Gross weight (kg)	96	143	136	148
Electric power (kW)	9,3	0,805	18,6	0,805
Gas power (G20, G30 or G31) (kW)	-	13	-	20
Gas inlet	-	Female G½"	-	Female G½"
Voltage (V/Ph/Hz)	400/3L+N/50-60	230V/L+N/50-60	400/3L+N/50-60	230V/L+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



**iCOOK
10 GN 1/1**



**iCOOK
10 GN 2/1**

	iCOOK 10 GN 1/1		iCOOK 10 GN 2/1	
	Electric	Gas	Electric	Gas
Power supply	10 x GN 1/1		10 x GN 2/1	
Capacity GN 65 mm	80			
Distance between GN tracks (mm)	68	80	80	
Recommended for (n) servings per day	80-160	80-160	150-300	160-320
Maximum temperature (°C)	280	280	280	280
Dimensions (width x depth x height) (mm)	760 x 725 x 1020	760 x 842 x 1144	760 x 1050 x 1155	760 x 1168 x 1144
Weight (kg)	112	147	146	150
Packaging dimensions (width x depth x height) (mm)	840 x 940 x 1220	890 x 830 x 1370	830 x 1150 x 1380	890 x 1359 x 1370
Gross weight (kg)	128	160	166	163
Electric power (kW)	18,6	0,805	27,9	0,805
Gas power (G20, G30 or G31) (kW)	-	20	-	35
Gas inlet	-	Female G½"	-	Female G½"
Voltage (V/Ph/Hz)	400/3L+N/50-60	230V/L+N/50-60	400/3L+N/50-60	230V/L+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. Intelligent management system that regulates the turbine's rotation direction and its 4 speeds (electric models) or 6 speeds (gas models)
 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
 C-rails with easy to clean anti-tip system
 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 IPX5

OPTIONS

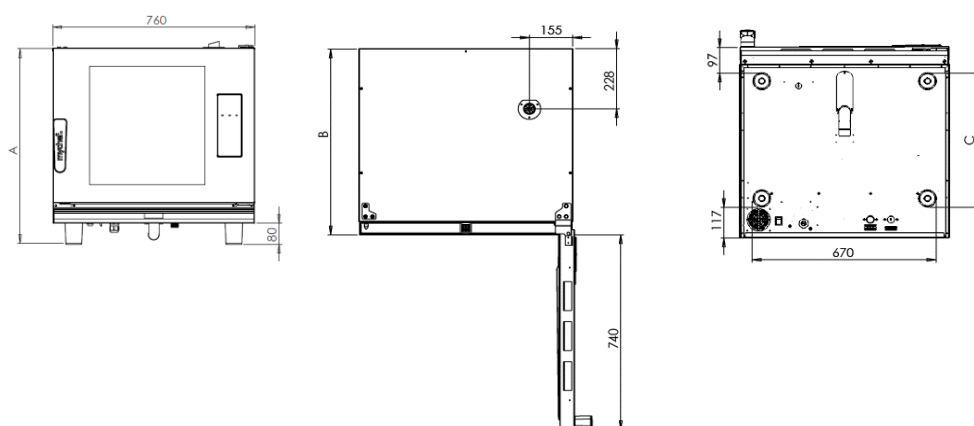
Door opening on the left hand side
 TSC (Thermal Stability Control) (only electric models)
 Voltage 230V/3L/50-60 (only electric models)

ACCESSORIES

Special trays for each baking
 UltraVioletSteam
 Hydraulic installation kit
 Pressure reducer kit (only electric models)
 Softening Kit (Cartridge included)
 Decalcifying cartridge (Spare)
 Drainage cooling kit (only electric models)
 Support with GN 1/1 guides or GN 2/2 guides
 Stacking kit + 2 hydraulic installation kits
 Stacked-type base
 Adjustable leg kit
 Front air suction kit
 Cleaning shower kit
 Steam condensation hood (only electric models)
 Frontal steam condensation hood (only electric models)
 Frontal steam condensation and odour hood with carbon filter (only electric models)
 Chimney Steam Diverter Kit (only electric models)
 Sous-vide probe (single point)
 Kit for external connection of magnetic probe
 CleanDuo
 MySmoker
 Carbon filter for the Frontal steam condensation and odour hood with carbon filter (only electric models)

INSTALLATION DETAILS

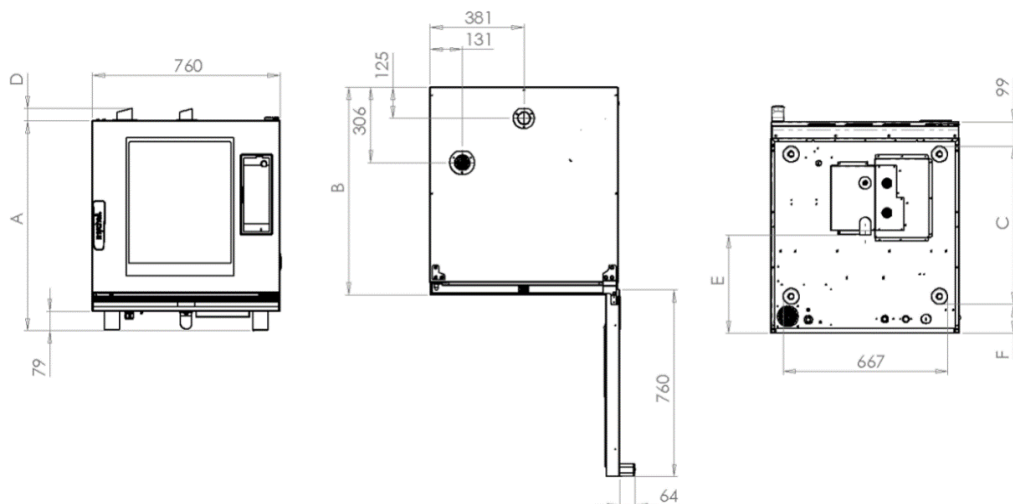
iCOOK electric



Model	A	B	C
6 GN 1/1	750 mm	725 mm	510 mm
10 GN 1/1	1022 mm	725 mm	510 mm
6 GN 2/1	865 mm	1050 mm	510 mm
10 GN 2/1	1155 mm	1050 mm	510 mm

INSTALLATION DETAILS

iCOOK gas



Model	A	B	C
6 GN 1/1	854 mm	842 mm	643 mm
10 GN 1/1	1144 mm	842 mm	643 mm
6 GN 2/1	854 mm	1168 mm	969 mm
10 GN 2/1	1144 mm	1168 mm	969 mm

SAFETY DISTANCES

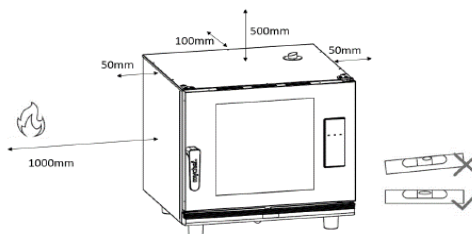
Sides = 50 mm

Rear = 100 mm

Upper = 500 mm

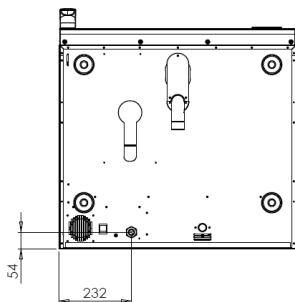
Heat sources = 1000 mm

It must be completely level



ELECTRICAL SUPPLY

iCOOK electric



Model	Voltage	Power (kW)	Rated current (A)	Wire Type
6 GN 1/1	400/3L+N/50-60	9,3	14,3	H07RN-F 5G 1.5
	230/3L/50-60	9,3	24,8	H07RN-F 4G 2.5
10 GN 1/1	400/3L+N/50-60	18,6	28,7	H07RN-F 5G 4.0
	230/3L/50-60	18,6	49,6	H07RN-F 4G 10.0
6 GN 2/1	400/3L+N/50-60	18,6	28,7	H07RN-F 5G 4.0
	230/3L/50-60	18,6	49,6	H07RN-F 4G 10.0
10 GN 2/1	400/3L+N/50-60	27,9	43	H07RN-F 5G 10.0
	230/3L/50-60	27,9	74,5	H07RN-F 4G 35.0

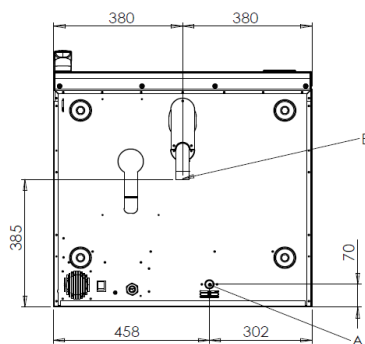
ELECTRICAL SUPPLY

iCOOK gas

Model	Power (kW)	Rated current (A)	Wire Type
6 GN 1/1	0,805	3,5	H07RN-F 3G 1.5
6 GN 2/1	0,805	3,5	H07RN-F 3G 1.5
10 GN 1/1	0,805	3,5	H07RN-F 3G 1.5
10 GN 2/1	0,805	3,5	H07RN-F 3G 1.5

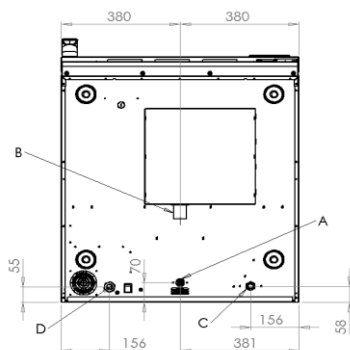
WATER CONNECTION

iCOOK electric



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

iCOOK gas



A Connection 3/4" treated water **B** Drainage DN 40 **C** Gas connection **D** Electric connection

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