

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 10 GN 1/1	iCOOK 10 GN 2/1
Power supply	Gas	Gas	Gas	Gas
Capacity GN 65 mm	6 x GN 1/1	6 x GN 1/1	10 x GN 1/1	10 x GN 2/1
Guide spacing (mm)	80	85	80	80
Meals per day	55-120	110-240	80-160	160-320
Maximum temperature (°C)	280	280	280	280
Net Dimensions (w x d x h) (mm)	760x920x904	760x1246x904	760x920x1194	760x1246x1194
Net Weight (kg)	130	135	147	150
Packaging dimensions (w x d x h) (mm)	840x1100x1077	840x1350x1077	840x1100x1367	840x1350x1367
Gross weight (kg)	143	148	160	163
Electric Power (W)	805	805	805	805
Gas Power (kW)	13	20	20	35
Max gas consumption G20 (m3/h) / G30 (kg/h) / G31(kg/h)	G20: 1,375 G30: 1,021 G31: 1,009	G20: 2,115 G30: 1,576 G31: 1,553	G20: 2,115 G30: 1,576 G31: 1,553	G20: 3,701 G30: 2,758 G31: 2,717
Max exhaust gas temperature (°C)	220	270	270	450
Gas inlet	Female G½"	Female G½"	Female G½"	Female G½"
Types of gases available	G20, G30 or G31	G20, G30 or G31	G20, G30 or G31	G20, G30 or G31
Voltage (V PhN ~ Hz)	230 V 1N~ 50/60 Hz	230 V 1N~ 50/60 Hz	230 V 1N~ 50/60 Hz	230 V 1N~ 50/60 Hz
Current (A)	3,5	3,5	3,5	3,5
Drinking water inlet	R ¾"	R ¾"	R ¾"	R ¾"
Drainage	DN 40	DN 40	DN 40	DN 40
Drinking water inlet pressure range (kPa)	150-1000	150-1000	150-1000	150-1000

GENERAL SPECIFICATIONS

10-Inch TFT touch screen with Wi-Fi connection
 Mychef Cloud: View the cooking status, create and save recipes from anywhere and send them to your oven from your smartphone or tablet
 Regulation of humidity, temperature, time and speed
 3 cooking modes:
 Convection cooking from 30°C to 280°C
 Steam mode cooking from 30°C to 130°C
 Mixed mode cooking from 30°C to 280°C
 Up to 400 programs with ten cooking phases
 Preheat & Cooldown. Automatic pre-heating or cooling of the cooking chamber
 Fan stop when door is opened
 SmartWind. Six fan speeds and reverse rotation
 LED chamber illumination
 Low emission triple glass hinged door
 Door opening positioner
 MyCare automatic washing system
 GN Guides
 Integrated siphon with outgoing water cooling
 Door and frame rainwater collection system with drainage
 Automatic drainage system
 MultiSteam & SmartClima
 Highly resistant AISI 304 18/10 stainless steel cooking chamber
 Visible and audible cooking completion alert

OPTIONS

Door opening on the left-hand side

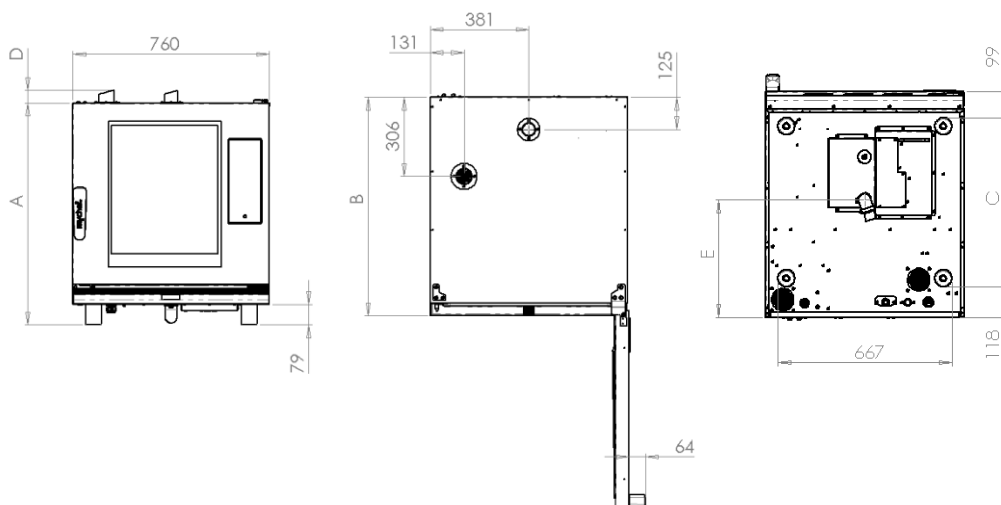
ACCESSORIES

Special trays for each cooking
 Washing shower
 Cleanduo Detergent
 MySmoker
 Support table with GN guides
 Initial installation kit
 Decalcifying kit
 Decalcifying cartridge (Spare)
 Stacked-type base
 Adjustable leg kit
 Front air suction kit
 Kit for external connection of magnetic probe
 Magnetic probe Sous-vide (1 point)
 UltraVioletSteam kit

GENERAL SPECIFICATIONS

High thermal inertia chamber
 Manual regeneration
 DryOut Plus
 USB connection
 Handle and plastic components feature anti-bacterial treatment
 Ingress Protection IPX4
 Integrated Backflow + Pressure reducer + Particle filter kit
 Integrated core probe (4 points)

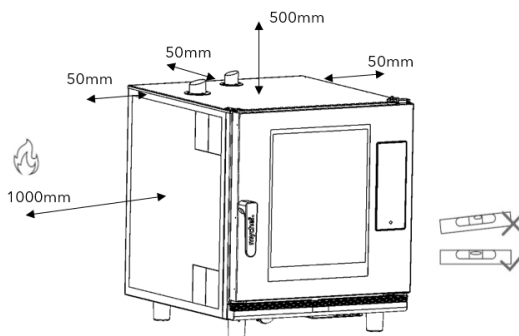
INSTALATION DETAILS



Model	A	B	C	D	E
6 GN 1/1	854 mm	842 mm	642 mm	50 mm	398 mm
6 GN 2/1	854 mm	1168 mm	968 mm	50 mm	560mm
10 GN 1/1	1143 mm	842 mm	642 mm	50 mm	398 mm
10 GN 2/1	1143 mm	1168 mm	968 mm	60 mm	560 mm

SAFETY DISTANCES

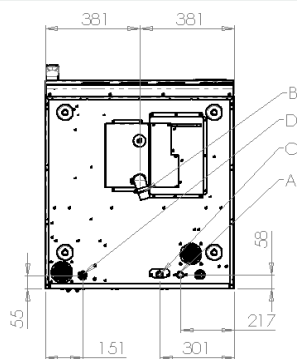
Sides = 50 mm
 Rear = 50 mm
 Upper = 500 mm
 Heat sources = 1000 mm
 It must be completely level



ELECTRICAL SUPPLY

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

CONNECTIONS



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

Water quality	Temperature < 30°C
	Pressure from 150 to 1000 kPa
	Hardness between 3° and 6° FH
	PH between 6,5 to 8,5
	Chlorides below 30 ppm
	Use of water softener and filter required

GAS SUPPLY

Gas group*	Reference gas	Pressure (mbar)
2H	G20	20
2H	G20	25
2E	G20	20
2E(s)	G20	20
2Er	G20/G25	20/25
3B/P	G30/G31	30
3B/P	G30/G31	50
3P	G31	37
3P	G31	50

*In case of doubt get in touch with your gas supplier for this information.

The gas categories for which the appliance have been tested can be obtained by combining the following countries and gas groups

Countries

ALBANIA	ESTONIA	ICELAND
AUSTRIA	SPAIN	ITALY
BELGIUM	FINLAND	LITHUANIA
BULGARIA	FRANCE	LUXEMBOURG
SWITZERLAND	GREAT BRITAIN	LATVIA
CYPRUS	GREECE	MACEDONIA REPUBLIC
CZECH REPUBLIC	CROATIA	MALTA
GERMANY	HUNGARY	NORWAY
DENMARK	IRELAND	NETHERLANDS
POLAND	PORTUGAL	RUMANIA
SWEDEN	SLOVENIA	SLOVAKIA
	TURKEY	