

COMPACT COMBI OVENS

# COOK COMPACT MASTER GN 1/1



## 10 GN 1/1

**Capacity** GN Prof. 20 mm / Prof. 40 mm / Prof. 65 mm (Multilevel guides)  
20 / 10 / 7 x 1/1 GN

**Overall dimensions** (width x depth x height)  
520 x 835 x 800 mm

**Weight**  
89 Kg


**Recommended for 50-150 servings per day**

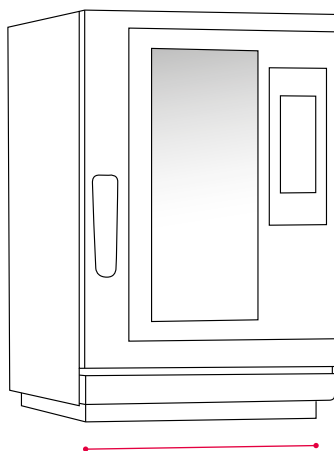
**Electrical power**  
12,60 kW

**Voltage** (V/Ph/Hz)  
230/3L/50-60 or 400/3L+N/50-60

**Right-hand door opening as standard**

**Self-cleaning system and Wi-Fi included**

Code	PATENTED TSC (Thermal Stability Control)	Left-hand door opening
CSM11L0D		
 CSM11L4D	●	
CSM11L0I		●
CSM11L4I	●	●



**ONLY 520 MM WIDE**

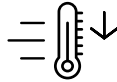
CONTROL PANEL AND AUTOMATIC TECHNOLOGIES



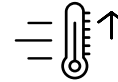
**Electronic control panel**  
simple, agile and intuitive with LED display



**Self-cleaning.**  
Automatic cleaning system



**Automatic cooldown**  
Ultra-fast and safe cooling for self-cleaning

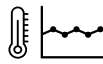


**Automatic preheat**  
Ultra-fast preheating

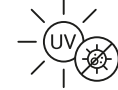
TECHNOLOGIES FOR EXCELLENT COOKING



**PATENTED**  
**MultiSteam**  
Innovative patented high-efficiency double-steam injection technology. 5 times faster and denser steam than traditional systems (boiler/direct injection)



**PATENTED**  
**TSC (Thermal Stability Control)**  
Patented system ensures maximum thermal stability with almost no temperature fluctuations ( $\pm 0,2^{\circ}\text{C}$ ). Ideal for low-temperature cooking (optional)



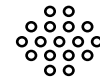
**PATENTED**  
**UltraVioletSteam**  
Fully pure, sterilised and pathogen-free steam (accessory)



**DryOut Plus**  
Active moisture removal from the cooking chamber thanks to low-pressure technology. Ultra-fast, perfect crispy and golden brown.



**SmartWind.**  
Fast and homogeneous cooking thanks to smart rotation direction management system with fans of **6 speeds** (gas models) and **4 speeds** (electric models)



**3 manual cooking modes**  
Convection (from  $30^{\circ}$  to  $260^{\circ}\text{C}$ )  
Mixed: convection + steam (from  $30^{\circ}$  to  $260^{\circ}\text{C}$ )  
Saturated steam (from  $30^{\circ}$  to  $130^{\circ}\text{C}$ )



**Manual regeneration**



**Probe cooking single-point**



**Probe cooking sous vide** (optional)

PROGRAMS AND CONNECTIVITY



**Programs and cooking steps**  
Capacity to store 40 programs and up to 3 cooking steps in each program



**Wi-Fi connection**  
Connect the oven to the Cloud to create, save or modify recipes, control the oven remotely from your smartphone or tablet and control the oven by voice.



**Multi-program keyboard**  
7 direct access programs

TECHNICAL CHARACTERISTICS



**Double-glazed door**  
Low-emission, hinged and easy to clean



**Handle and plastic components with antibacterial treatment**



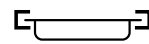
**Visual and audible end-of-cooking signalling**



**LED lighting**  
Minimum consumption and maximum lifetime



**Heavy-duty cooking chamber**  
AISI 304 18/10 stainless steel with rounded edges, fully welded, with built-in drain and siphon.



**"C" guides**  
With anti-tilt system and easy cleaning



**IPX4 protection**  
against splashing and jets of water



**Automatic drainage of the drip tray**  
Even with the door open