

COMPACT COMBI OVENS

COOK COMPACT MASTER

GN 1/1 TRANSVERSAL

6 GN 1/1 T



Capacity GN Prof. 20 mm / Prof. 40 mm / Prof. 65 mm (Multilevel guides)
12 / 6 / 4 x 1/1 GN

Overall dimensions (width x depth x height)
760 x 632 x 625 mm

Weight
76 Kg


Recommended for 30-100 servings per day

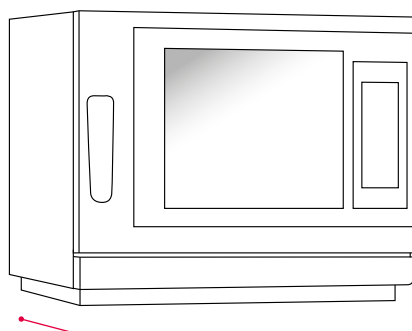
Electrical power
7,3 kW

Voltage (V/Ph/Hz)
230/L+N/50-60 or 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
CSM61T0D		
 CSM61T4D	●	
CSM61T0I		●
CSM61T4I	●	●



ONLY 632 MM DEEP

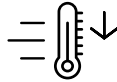
CONTROL PANEL AND AUTOMATIC TECHNOLOGIES



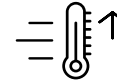
Electronic control panel
simple, agile and intuitive with LED display



Self-cleaning.
Automatic cleaning system



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

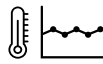


Automatic preheat
Ultra-fast preheating

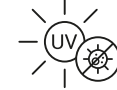
TECHNOLOGIES FOR EXCELLENT COOKING



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° to 260°C)
Mixed: convection + steam (from 30° to 260°C)
Saturated steam (from 30° to 130°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



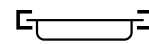
Visual and audible end-of-cooking signalling



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