

SMART COMBI OVENS

iCOOK GN 1/1

6 GN 1/1



Capacity GN 6 x 1/1 GN

Overall dimensions (width x depth x height) 760 x 725 x 750 mm

Weight 80 kg

Recommended for 40-110 servings per day

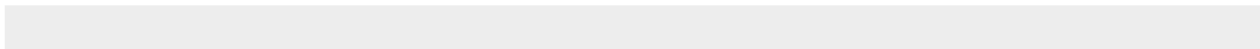
Distance between guides 68 mm

Electrical power 9,3 kW

Right-hand door opening as standard

MyCare and Mychef Cloud self-cleaning system included

Code	PATENTED TSC (Thermal Stability Control)	Voltage (V/Ph/Hz)	Left-hand door opening
CIE6100D		400/3L+N/50-60 ⁽¹⁾	
CIE6140D	●	400/3L+N/50-60 ⁽¹⁾	
CIE6100I		400/3L+N/50-60 ⁽¹⁾	●
CIE6140I	●	400/3L+N/50-60 ⁽¹⁾	●

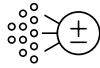


SMART TECHNOLOGIES



SmartCooking

Smart cooking system. Select the category of food, the type of cooking, adjust the size, browning and doneness, and the oven will calculate the parameters for a perfect result.



SmartClima Plus

Smart sensor system that adjusts the energy and steam in the chamber according to the type and quantity of food.



PATENTED

MyCare

Automatic cleaning system, with detection of the degree of soiling and automatic warning. **4 levels + rinsing**



Smart interface with 10" high-definition touchscreen display



Smart preheating and cooling

Automatic preheating/cooling of the cooking chamber

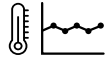
TECHNOLOGIES FOR EXCELLENT COOKING



PATENTED

MultiSteam

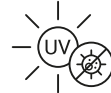
Innovative patented high-efficiency double-steam injection technology. 5 times faster and denser steam than traditional systems (boiler/direct injection)



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)



NightWatch

Automatically continues overnight cooking after a power failure



3 manual cooking modes

Convection (from 30° to 280°C)
Mixed: convection + steam (from 30° to 280°C)
Saturated steam (from 30° to 130°C)



Cooking with internal multipoint probe



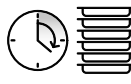
Probe cooking sous vide (optional)

PROGRAMS AND CONNECTIVITY



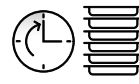
Programs and cooking steps

Capacity to store 400 programs and up to 10 cooking steps in each program



Multilevel.

Separate cooking with different end times, ideal for à la carte



Just in time

Synchronise the introduction of the trays to have all the dishes prepared at the same time. Ideal for menus



Interactive recipe book

Built-in recipes guided step-by-step with a single click. Search for recipes by ingredients



Mychef Cloud

Stay connected to your oven with your mobile or tablet. View the cooking status, create and save recipes from anywhere and send them to your oven, or browse the extensive and constantly updated recipe book.



Wi-Fi connection

To connect the oven to the Mychef Cloud and download software updates

FAST MENU

FastMenu

Create a quick access screen only for the programs and functions you choose.



Cooking Check

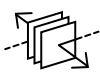
Real-time monitoring of temperature, time and energy/water consumption during cooking

TECHNICAL CHARACTERISTICS



USB connection

Unit update and HACCP data logging



Triple-glazed door

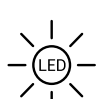
Low-emission, hinged and easy to clean



Handle and plastic components with antibacterial treatment

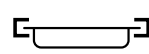


Visual and audible end-of-cooking signalling



LED lighting

Minimum consumption and maximum lifetime



"C" guides

With anti-tilt system and easy cleaning



Heavy-duty cooking chamber

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



IPX4 protection

against splashing and jets of water



Automatic drainage of the drip tray

Even with the door open