

SMART COMPACT COMBI OVENS

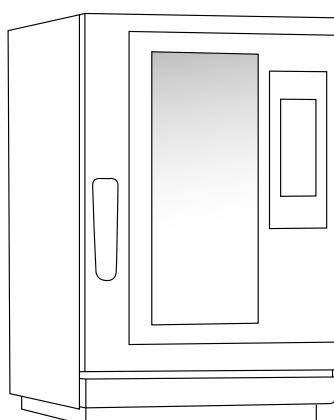
# iCOOK COMPACT GN 1/1



## 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 847 x 800 mm
- Weight**  
98 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**
- MyCare and Mychef Cloud self-cleaning system included**

Code	PATENTED TSC (Thermal Stability Control)	Left-hand door opening
CS111L0D		
⚡ CS111L4D	●	
CS111L0I		●
CS111L4I	●	●



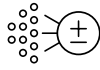
**ONLY 520 MM WIDE**

## 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

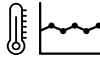
## TECHNOLOGIES FOR EXCELLENT COOKING



PATENTED

### MultiSteam

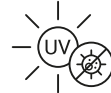
Innovative patented high-efficiency double-steam injection technology. 5 times faster and denser steam than traditional systems (boiler/direct injection)



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  $30^{\circ}$  to  $280^{\circ}\text{C}$ )  
Mixed: convection + steam (from  $30^{\circ}$  to  $280^{\circ}\text{C}$ )  
Saturated steam (from  $30^{\circ}$  to  $130^{\circ}\text{C}$ )



**Cooking with internal multipoint probe**



**Probe cooking sous vide** (optional)

## PROGRAMS AND CONNECTIVITY



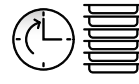
### Programs and cooking steps

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

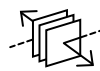
Real-time monitoring of temperature, time and energy/water consumption during cooking

## 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**

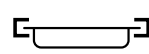


**Visual and audible end-of-cooking signalling**



### 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