

mychef concept S 6GN 1/1 T

TECHNICAL FEATURES



GN 20 mm capacity	12 x 1/1GN
GN 40 mm capacity	6 x 1/1GN
GN 65 mm capacity	4 x 1/1GN
Distance between GN runners	50 mm
Meals per day	30-100
Maximum temperature	300 °C
Dimensions (Width x Depth x Height)	760x595x662 mm
Weight	76 kg
Packaging dimensions (Width x Depth x Height)	802x765x894 mm
Gross weight	86 kg
Power	7,0 kW
Voltage	230/3L/50-60 400/3L+N/50-60
Water	R 3/4" x 2
Drain	DN 40
Water pressure	150 - 400 kPa

GENERAL SPECIFICATIONS

LCD control panel Three fan speeds and reverse flow 99 programs, each with 5 cooking phases 9 short-cut memory settings Guided semi-automatic cleaning system. Convection cooking mode from 30°C to 300°C Steam cooking mode from 30°C to 130°C. Mixed cooking mode from 30°C to 300°C. High thermal inertia 1.2 mm-thick hygienic chamber GN runners The fan turns off when the door is opened LED chamber light Fast cooking. Automatic temperature setting Magnetic connector for external probe Folding double-pane, low-emissivity glass door Built-in drain trap with drainage water cooling Fluid collection tray on door and frame; includes a drain Door opening positioner USB connection IPX5

OPTIONAL FEATURES

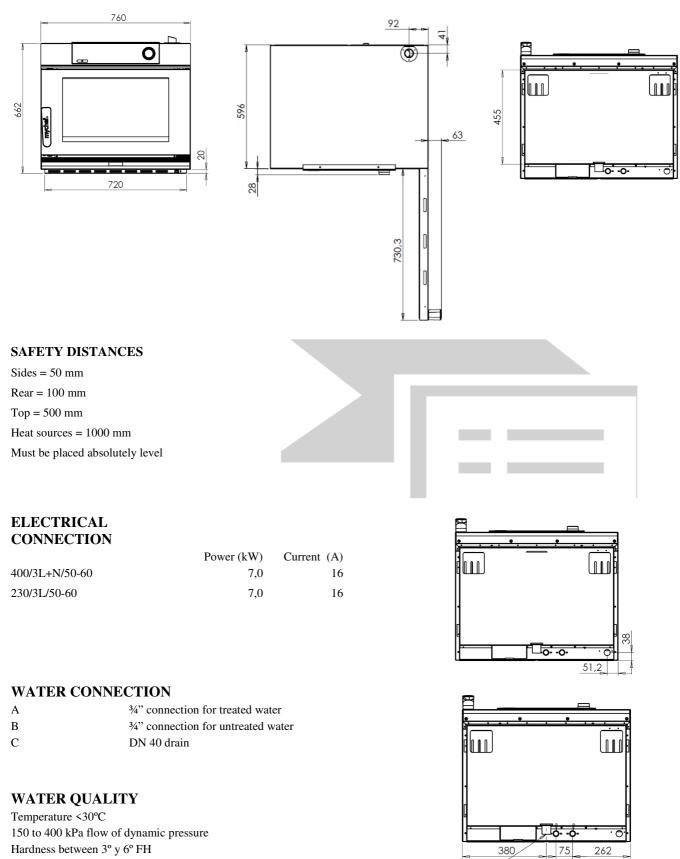
TSC, maximum precision when cooking at low temperatures. MyCare self-cleaning system Left-side door opening

ACCESSORIES

First installation Kit descaler filter Special trays for each cooking process Cleaning shower Condensation hood Sous-vide magnetic probe (1 point) Single point magnetic probe (1 point) Multi-point magnetic probe (4 points) Cleanduo detergent MySmoker Support tables Wall mount

mychef.

INSTALLATION INFORMATION



С

PH between 6.5 and 8.5

Chlorides below 30 ppm

A descaler and filter must be used