

COOK UP 4 GN 1/1 | 6 GN 1/1 | 10 GN 1/1

TECHNICAL SPECIFICATIONS



	COOK UP 4 GN 1/1	COOK UP 6 GN 1/1	COOK UP 10 GN 1/1
Capacity GN 65 mm	4 x GN 1/1	6 x GN 1/1	10 x GN 1/1
Distance between GN guides (mm)	68	68	68
Recommended for (n) servings per day	35-90	40-110	80-160
Maximum temperature (°C)	260	260	260
Dimensions (width x depth x height) (mm)	760 x 710 x 615	760 x 710 x 750	760 x 710 x 1022
Weight (kg)	61	71	97
Packaging dimensions (width x depth x height) (mm)	900 x 830 x 1070	900 x 830 x 1070	900 x 830 x 1380
Gross weight (kg)	77	87	113
Power (kW)	6,3	9,3	18,6
Voltage (V/Ph/Hz)	400/3L+N/50-60	400/3L+N/50-60	400/3L+N/50-60
Water	R ¾"	R ¾"	R ¾"
Drainage	DN 40	DN 40	DN 40
Water pressure (kPa)	150 - 400	150 - 400	150 - 400

GENERAL SPECIFICATIONS

LED control panel

Humidity, temperature, time and speed regulation of the fan
3 cooking modes:

- Convection from 30°C to 260°C
- Mixed from 30°C to 260°C
- Steam from 30°C to 130°C

Steam generation by direct injection

SteamOut. Removal of humidity from the cooking chamber

Highly resistant AISI 304 18/10 stainless steel cooking chamber
fully welded with rounded edges and integrated drainage

Fan stop when door is opened

Two fan speeds and reverse rotation

Low-emissivity Double-Glass Door

Door opening positioner

Automatic drainage system

Automatic preheating

LED chamber illumination

Ingress Protection IPX5

Manual regeneration

OPTIONS

Door opening on the left hand side

Voltage 230V/L+N/50-60 (only COOK UP 4 GN 1/1)

Voltage 230V/3L/50-60

ACCESSORIES

WiFi connection. Includes:

- Cloud. Create, save or modify recipes and send them to the oven
- Remote control of the oven from a smartphone or tablet
- Voice control of the oven compatible with Google Home

Special trays for each baking

Cook Up initial installation kit

Pressure reducer kit

Stacking kit + 2 initial installation kits

Softening Kit (Cartridge included)

Decalcifying cartridge (Spare)

Drainage cooling kit

Support with GN 1/1 guides

Support with GN 1/1 guides for stacking

Stacked-type base

Adjustable leg kit

Front air suction kit

Cleaning shower kit

Steam condensation hood

Frontal steam condensation hood

Frontal steam condensation and odour hood with carbon filter

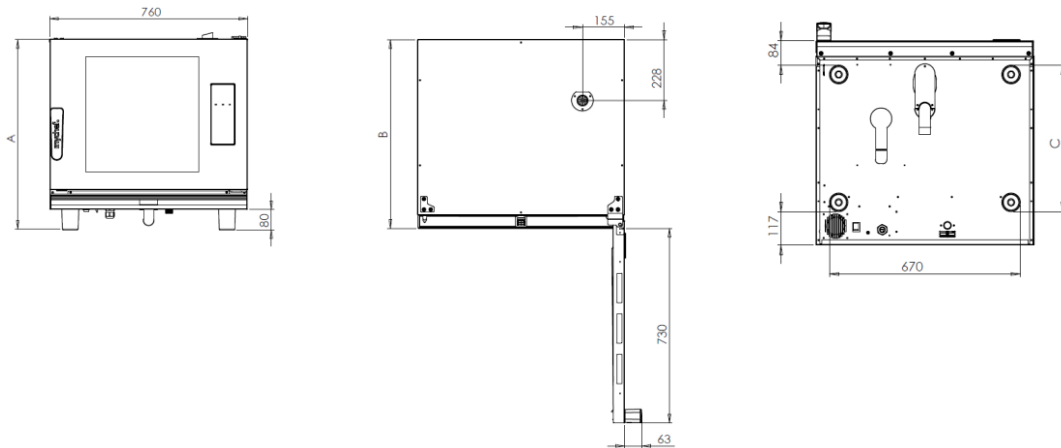
Chimney Steam Diverter Kit

MySmoker

Detergent DA21

Sprayer

INSTALLATION DETAILS



Model	A	B	C
4 GN 1/1	615 mm	710 mm	510 mm
6 GN 1/1	750 mm	710 mm	510 mm
10 GN 1/1	1022 mm	710 mm	510 mm

SAFETY DISTANCES

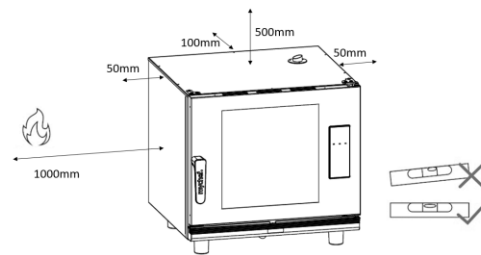
Sides = 50 mm

Rear = 100 mm

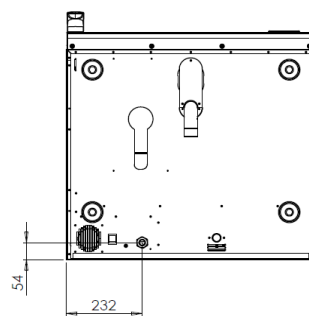
Upper = 500 mm

Heat sources = 1000 mm

It must be completely level

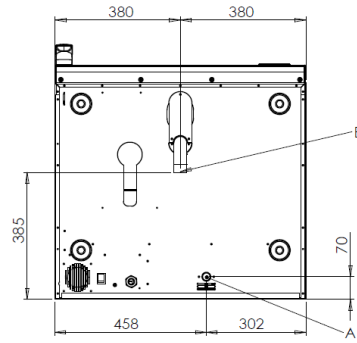


ELECTRICAL SUPPLY



Model	Voltage	Power (kW)	Rated current (A)	Wire Type
4 GN 1/1	230/L+N/50-60	6,3	27,4	H07RN-F 3G 4.0
	230/3L /50-60	6,3	17,3	H07RN-F 4G 2.5
	400/3L+N/50-60	6,3	10,0	H07RN-F 5G 1.5
6 GN 1/1	230/3L /50-60	9,3	24,8	H07RN-F 4G 2.5
	400/3L+N/50-60	9,3	14,3	H07RN-F 5G 1.5
10 GN 1/1	230/3L /50-60	18,6	49,6	H07RN-F 4G 10.0
	400/3L+N/50-60	18,6	28,7	H07RN-F 5G 4.0

WATER CONNECTION



A Connection $\frac{3}{4}$ " treated water

B Drainage DN 40

Water quality

Temperature < 30°C

Pressure from 150 to 400 kPa dynamic flow

Hardness between 3° and 6° FH

PH between 6,5 to 8,5

Chlorides below 30 ppm

Use of water softener and filter required