

Mychef Bake 10



TECHNICAL SPECIFICATIONS

Capacity	10 x 600x400 mm
Distance between tracks	85 mm
Rations per day	320-960
Maximum temperature	260 °C
Dimensions (WxDxH)	760x785x1155
Weight	126 kg
Packaging dimensions (WxDxH)	900x830x1380
Gross weight	142 kg
Power	18,9 kW
Voltage	400V/3L+N/50-60
Water	R 3/4"
Drainage	DN 40
Water pressure	150 - 400 kPa

GENERAL SPECIFICATIONS

- LCD control panel
- Regulation of humidity, temperature, time and speed
- Convection cooking from 30°C to 260°C
- Steam mode cooking from 30°C to 130°C
- Mixed mode cooking from 30°C to 260°C
- High thermal inertia camera
- Fan stop when door is opened
- Two fan speeds and reverse rotation
- LED camera illumination
- Low emission double glass hinged door
- Door opening positioner
- MyCare automatic washing system
- Automatic Cooldown for self-cleaning
- Integrated siphon with outgoing water cooling
- Door and frame rainwater collection system with drainage
- Automatic preheating

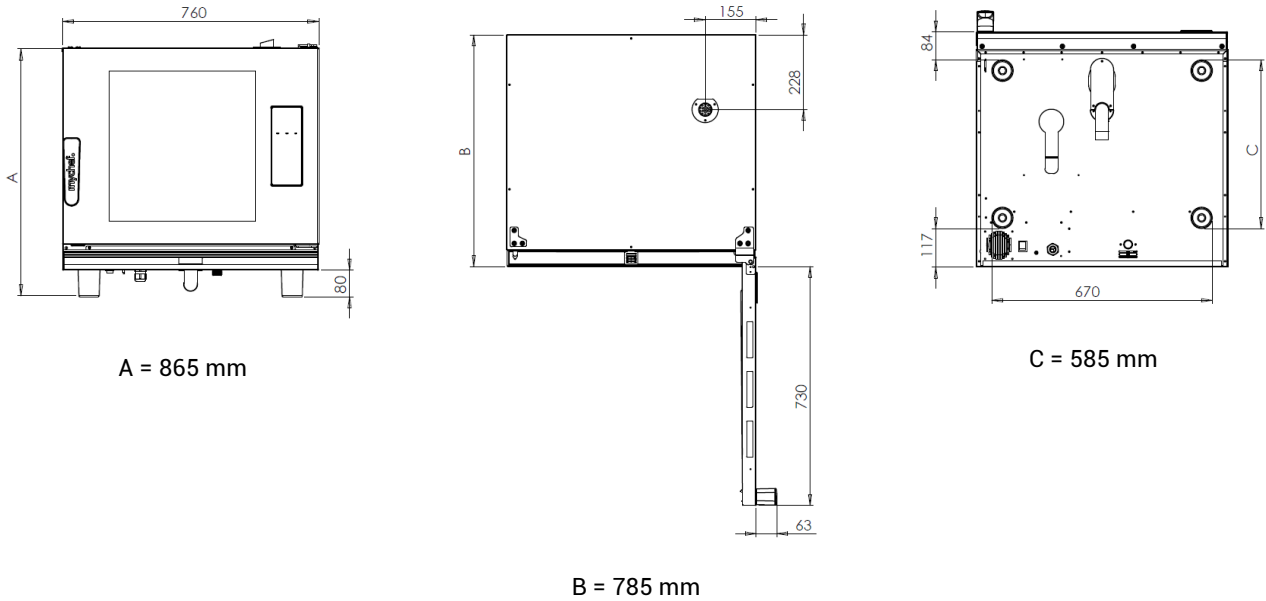
OPTIONALS

- Door opening on the left hand side
- Voltage 230V/3L/50-60
- WiFi connection
- MyCloud remote control
- Compatible with Google Home Voice Control

ACCESSORIES

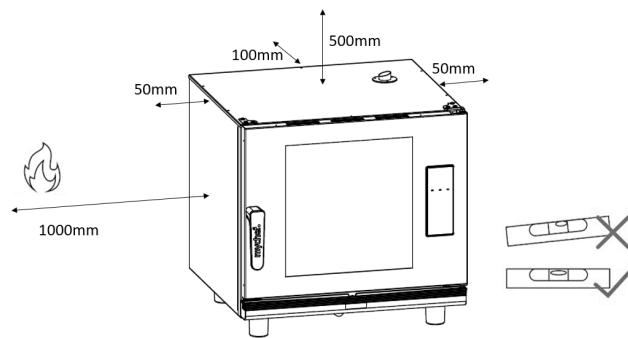
- Special trays for each baking
- Washing shower
- Condensation hood
- Cleanduo Detergent
- Support table
- Wall bracket

INSTALLATION DETAILS



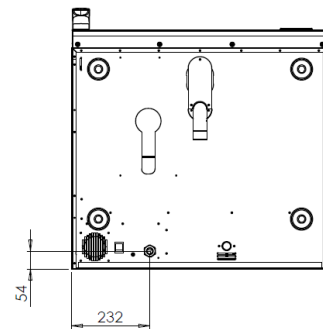
SAFETY DISTANCES

Sides = 50 mm
 Rear = 100 mm
 Upper = 500 mm
 Heat sources = 1000 mm
 It must be completely level



POWER CONNECTION

	Power (kW)	Current (A)
400/3L+N/50-60	18,9	24,2



WATER CONNECTION

A	Connection 3/4" treated water
B	Drainage DN 40

QUALITY OF WATER

Temperature < 30°C
 Pressure 150 to 400 kPa dynamic flow
 Hardness between 3° and 6° FH
 PH between 6.5 and 8.5
 Chlorides below 30 ppm
 Use of water softener and filter required

