

BAKERSHOP AIR-S: 10 TRAYS

MYCBSS1100D



PRODUCT FEATURES

- 2 cooking modes:
 - Convection from 30°C to 260°C
 - Mixed from 30°C to 260°C
- Humidity, temperature, time and speed regulation of the fan
- Fan Plus. homogeneous cooking thanks to the bi-directional 2-speed turbines
- Direct moisture injection
- SteamOut. Removal of humidity from the cooking chamber
- Preheat. Automatic pre-heating
- 40 Programs + 3 Cooking phases in each program
- 8 direct-access programs
- Easy-to-clean L-brackets
- Manual regeneration
- LED control panel
- Visible and audible cooking completion alert
- LED chamber illumination
- Fan stop when door is opened
- Door opening positioner
- Low-emissivity Double-Glass Door
- Highly resistant AISI 304 18/10 stainless steel cooking chamber fully welded with rounded edges and integrated drainage
- Handle and plastic components feature anti-bacterial treatment
- Ingress Protection IPX4

TECHNICAL SPECIFICATIONS

Model	LxDxH (mm)	Meals per day	GN Capacity (mm)	Distance between GN	Max temp. (°C)	Water pressure	Weight (kg)	Power (kW)	Electrical Connection
MYCBSS1100D	760x760x946	30 - 100	10x600x400	75 mm	260	R ^{3/4}	116	14.6	400V/ 3ph/ 50-60Hz