

# mychef.





### Mychef. Quality, innovation and respect: our commitment.

Welcome to the world of Mychef. We design, develop and manufacture equipment for professionals in the catering, hotel and food industry.

Our product portfolio includes ovens, vacuum packers, blast chillers and regeneration ovens, and are present in the most demanding professional kitchens all over the world.

Passion, the constant pursuit of excellence and respect, are our drivers.

The prestigious international prizes awarded over the years reflect the recognition gained by the quality and excellence of Mychef products.



### AN AWARD-WINNING PRODUCT RANGE



### Distform. 30 years alongside kitchen professionals.

Mychef belongs to Distform, a leading manufacturer of furniture and equipment for professional kitchens. In its early days, Distform managed to establish itself and grow by designing, producing and distributing furniture for static preparation and self-service specially designed to meet the needs of the most demanding professional kitchens self-service. Distform products are specially in search of functional solutions, attractive design and the highest quality.

The opportunity to develop a solution adapted to the needs of low temperature cooking led Distform to explore a new line of business: the design and development of steam ovens specially conceived to meet the highest demands of low temperature cooking.

In 2011, under the new Mychef brand, the company launched the first oven with Tektherm technology on the national and international markets that was capable of cooking at low temperature without the need for an immersion thermostat, setting a new milestone for professional kitchens.

Today, Mychef has become a renowned international brand that offers integral solutions for the catering and food retail industry, including a wide range of ovens, vacuum packers, regeneration ovens and blast chillers.











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# PRODUCTS PORTFOLIO

## PORTFOLIO OF **HIGH SPEED OVENS**







• QUICK 1T (Touch screen control panel) • QUICK1 (Electronic control panel)



Restaurants Gastrobars



Mychef QUICK is the new high speed oven. Specially designed to carry out simple and fast cookings in minutes, even seconds, thanks to the new impingement technology: cyclonic air that allows the oven to get the dish ready to be served to the end user in a few minutes. It always achieves the same standardized and high-quality results in each cooking.









Small bars

Fast food restaurants

Food trucks Supermarkets

## **PORTFOLIO OF GASTRONOMIC OVENS**





### COOK COMBIOVENS

Mychef COOK is the professional combi oven that cooks without complications, with practicallity. Its innovative cooking technology, optimized control and resistant materials make it an ideal equipment for restaurants, hotels, caterings and communities. • iCOOK (6, 10 GN 1/1 and 6, 10 GN 2/1) 🗲 🖱

• iCOOK MAX (20 GN 1/1 and 20 GN 2/1) 🗲 🖱

• COOK MASTER (4, 6, 10 GN 1/1 and 6, 10 GN 2/1) 🗲 🖱 • COOK MAX MASTER (20 GN 1/1 and 20 GN 2/1) 🗲 👗 COOK PRO (4, 6, 10 GN 1/1) \$ COOK UP (4, 6, 10 GN 1/1) \$







maximum precision in the minimum space.

• EVOLUTION (6 GN 2/3, 6, 9 GN 1/1 and 6 GN 1/1 T) 🗲 • CONCEPT (6 GN 2/3, 6, 9 GN 1/1 and 6 GN 1/1 T) 🗲





### SNACK CONVECTION OVENS

Mychef SNACK is ideal to carry out the most practical and simple cooking. It is easy to install and designed to make working in small restaurants, bars, cafes, food trucks and grocery stores as easy as possible. With Mychef SNACK, maximum performance and minimum investment are combined with the highest technology.

 SNACK AIR-S (Convection + adjustable humidity) (4GN 2/3 and 4 GN 1/1) SNACK AIR (Convection) (4 GN 2/3 and 4 GN 1/1)

Small bars

Restaurants Bars





COMPACT COMPACT COMBI OVENS

Mychef COMPACT: top cooking in small spaces. It is an unrivalled professional oven. Its patented technologies allow the most accurate and food-friendly cooking. Thanks to its user-friendly control, restaurants, gastrobars and hotels can achieve exceptional results with







Fast food restaurants



## **PORTFOLIO OF PASTRY AND BAKERY OVENS**





### BAKE COMBIOVENS

Mychef BAKE is the ideal combi oven for pastry chefs and bakers who seek to obtain an excellent result in each preparation. The homogeneous distribution of air and humidity in the cooking chamber achieves the desired uniformity in bakeries, workshops and pastry shops.

- iBAKE (4, 6 and 10 trays 600 x 400) 🗲 🆱 • iBAKE MAX (16 trays 600 x 400) 🗲 🖱 • BAKE MASTER (4, 6 and 10 trays 600 x 400) 🗲 À • BAKE MAX MASTER (16 trays 600 x 400) 🗲 🖱 • BAKE PRO (4, 6 and 10 trays 600 x 400) 🗲



**Bakeries** Pastry shops



 BAKERSHOP AIR-S (Convection + adjustable humidity)
 (3 and 4 trays 460 x 330, 3, 4, 6 and 10 trays 600 x 400) 4 BAKERSHOP AIR (Convection)

Small bars Small





Bakers Supermarkets

### BAKERSHOP CONVECTION OVENS

Mychef BAKERSHOP is a convection oven specially created to simplify work as much as possible and bake frozen bread and pastries against de clock with simple parameters.

- (3 and 4 trays 460 x 330, 3, 4, 6 and 10 trays 600 x 400) 🗲







arkets



Fast food restaurants

## **PORTFOLIO OF VACUUM PACKAGING MACHINES**





Mychef iSensor is the only 100% automatic vacuum packaging machine in the market: a professional equipment that has revolutionized the world of vacuum packaging. iSensor is especially recommended for restaurants, hotels and supermarkets.

• iSENSOR S (8  $m^3/h$  vacuum pump) • iSENSOR M (10, 16 and 20 m<sup>3</sup>/h vacuum pump)







• iSENSOR S (20 and 40 m<sup>3</sup>/h vacuum pump) iSENSOR M (40 and 63 m<sup>3</sup>/h vacuum pump) • iSENSOR L (63 and 100 m<sup>3</sup>/h vacuum pump)







 goSENSOR S (8 m<sup>3</sup>/h vacuum pump) • goSENSOR M (10, 16 and 20 m<sup>3</sup>/h vacuum pump)

• goSENSOR L (20 m<sup>3</sup>/h vacuum pump)





### **ISENSOR** TABLETOP AUTOMATIC VACUUM PACKERS

• iSENSOR L (20 m<sup>3</sup>/h vacuum pump)



Gastrobars Supermarkets

### **ISENSOR** FLOOR STANDING AUTOMATIC VACUUM PACKERS

Mychef iSensor is the only 100% automatic vacuum packaging machine in the market: a professional equipment that has revolutionized the world of vacuum packaging. iSensor is especially recommended for restaurants, hotels and supermarkets.





Gastrobars Supermarkets

### **GOSENSOR** TABLETOP SEMI-AUTOMATIC VACUUM PACKERS

Vacuum packaging in the easiest, most convenient way available with the Mychef goSENSOR. A professional vacuum packaging machine especially recommended for businesses that need to carry out daily, trouble-free packaging at a competitive price.









Delicatessens Fishmongers Restaurants Gastrobars

Other sectors



## PORTFOLIO OF **TEMPERATURE CONTROL EQUIPMENT**





• 3 GN (2/3 and 1/1 trays) • 5 GN 1/1 (Longitudinal and Transversal)

• 10 GN 1/1

• 15 GN 1/1





#### BLAST CHILLERS

The perfect partner in professional kitchens, enabling you to maintain the freshness of food with maximum hygiene and flexibility, plan production and avoid food waste.



# HIGH SPEED OVENS

**MYCHEF TECHNOLOGY** 

## **ADVANTAGES OF MYCHEF HIGH SPEED OVENS**

QUICK



### Available in beige, black and red







#### Plug & Play system

It is possible to quickly start the service because it does not require any installation. By simply plugging it in, you can start cooking anywhere in your business.

### **Compact and stackable** design



## Allows to double or quadruple the

production in the same space. such as on top of the bar or counter. The dimensions of the QUICK oven are ideal to be placed in small spaces such as bars, coffee shops, cafes, gas stations, beach bars, food trucks and more.



#### No need for extraction systems

Thanks to the catalytic filters, the space where the oven is located, is free of smoke and odours. In addition, there is no need for a smoke extraction hood. (Optional).



#### **Control panels with touch** screen or quick access buttons

Configurable control panels allow you to save your favourite recipes and access them quickly, for excellent cooking results with maximum precision while remaining easy to use.

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#### The new Impingement technology

Cyclonic air allows the oven to have a plate ready to be served to the end-user in a few minutes or less. Fewer gueues and short waiting time, which benefits the business because it increases end-user satisfaction and business turnover.



#### Easy to clean, convenient and accessible

It has a completely removable interior in order to wash each piece in depth, preventing contamination, technical problems, and achieving good equipment maintenance. It is even possible to wash the cavity (AISI 304) in the dishwasher.



#### Simultaneous cooking for fast results

The advantage of cooking combined dishes, such as hamburgers and french fries at the same time, is to reduce waiting times by simultaneously cooking more than one type of food.



#### Standardization of results and quality in each cooking

With the QUICK oven, the cooking process is carried out with the best quality, always achieving the same final result. This optimizes the processes and helps to avoid waste and scrap.

TEMPERATURE

### **CONTROL PANELS QUICK IT** SMART ONE-TOUCH CONTROL PANEL FOR IMMEDIATE RESULTS

The control panel of the Mychef QUICK IT has an intelligent and accessible interface where immediate results can be obtained with just one touch. The touch screen has a variety of options to suit your business needs.

It has several screens such as temperature settings, quick menus, multicook program, in which you can cook several recipes simultaneously, a variety of cooking parameters and the CoolDown system, option to cool the oven after use.







275°C

2

Egg

3. Chicken

4. French fries

6.

CoolDown

QUICK has the advantage of cooling down in a few minutes. After finishing a workday, it is recommended to cool down

QUICK before removing the cavity and clean it in a dishwasher

3

00:00

00:11

00:16

00:11

4.

This program cooks different recipes simultaneously at once. Different alerts come up to notify you when every plate is ready to take them out from inside QUICK oven

5.

COOL	÷
Temp	
Initial temper	
27	
Final temper	
17	
8	

# 120° Adjusting temperature

PREHEATING

Temperature I temperature

29°C

Final temperature

#### 22



#### MULTICOOK



250°C

01:00

#### **Cooking parameters**

All recipes show the temperature and time setting



OWN

5°C







## CONTROL PANELS QUICK 1

The control panel with direct access buttons is so easy to use that you just have to configure and save your favorite or most frequently used recipes. It has eight quick-access memories to make it quick and easy to cook.

	¢ ∭	~	
	<u> </u> [	88	88
	PROG		+
	M1	M2	L M3
 	M5	M6	M7
		SI	ART

Illuminated digital panel
Indicates all parameters and
processes
Cooking programs

Allows you to store up to 100 cooking programs

Value adjustment Set the desired values for each parameter

Quick access memories

8 quick access keys fo the most common cooking programs

START STOP

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### EASY TO USE CONTROL PANEL WITH QUICK ACCESS BUTTONS



# HIGH SPEED OVENS

Ideal for bars, cafes, service stations, beach bars, food trucks and more. Robust, compact, and easy-to-use design.

Gastronomy



QUICK

Mychef QUIC Accessories

Mychef QUIC Accessories



CK 1	NEW	<b>42</b> 43
СК ІТ	NEW	<b>44</b> 45

PRICE LIST 2022	
QUICK 1T HIGH SPEED OVEN	NEW
Restaurants Bars Small bars Food trucks Fast food restaurants Supermarkets	mychef.
STANDARD EQUIPMENT	
<b>Cooking chamber dimensions</b> (width x depth x height)	310 x 310 x 138 mm
Capacity	1 level
Total measurements (width x depth x height)	397 x 629 x 410 mm
Weight	60 kg
Recommended for (n) portions per hour	20
Power	3,6 Kw
Voltage (V/Ph/Hz)	230 V/L+N/50-60
<ul> <li>High-Speed Cooking Technology combines 2 heating technologies:</li> <li>3D Impingement air distribution system</li> <li>Convection (Temperature settings from 100°C to 275°C in steps of 1°C)</li> </ul>	~
Preheating, ready to use, and cooling temperature indicators	~
Plug&play, for a quick start-up of the service	~
Multicook. Simultaneous cooking system	~
CoolDown. Cooling cavity programme (before removing interior)	~
Easy-access air filter	~
6.8-Inch customizable touch screen	~
Programs + Quick access programs	1024 + 32
USB connection. To load all your recipes to the oven	~
Quiet operation	~
Visible and audible cooking completion alert	~
Easy to clean, full removable interior	~
Highly resistant AISI 304 18/10 stainless steel cooking chamber, fully welded with rounded edges	~
Exterior cool to the touch	$\checkmark$
Technical diagnostic test	$\checkmark$
Stainless steel exterior in different colors: beige, black or red	~
Accessories included: • Flat cooking plate • Aluminium oven paddle with sides full-size - MYCHA423 • Solid base basket: full size - MYCHA425	~

• Non-stick coating for cook plate - MYCHA437

Internal catalytic converter Catalyst technology removes for external extraction.		
		MYCHA436
	Aluminium ove (280 x 280)	n paddle wit
		MYCHA423
	Aluminium ove (280 x 140)	n paddle wit
-1		MYCHA424
	Striped griddle	
		MYCHA431
Handle/Gripper		
		MYCHA432
	Spatula	
		MYCHA433
Liquid oven detergent. Qua	ntity: 1 litre.	
		MYCHA434
Liquid preservation protect Quantity: 1 litre.	tion product.	
		MYCHA435
	Non-stick coati 280 x 280	ng for cook
		MYCHA437

#### 28







MYCHA430

PRICE LIST 2022	
QUICK 1 HIGH SPEED OVEN	
Restaurants Bars Small bars Food trucks Fast food restaurants Supermarkets	mychef.
STANDARD EQUIPMENT	
Cooking chamber dimensions (width x depth x height)	310 x 310 x 138 mm
Capacity	1 level
Total measurements (width x depth x height)	397 x 629 x 410 mm
Weight	60 kg
Recommended for (n) portions per hour	20
Power	3,6 Kw
Voltage (V/Ph/Hz)	230 V/L+N/50-60
<ul> <li>High-Speed Cooking Technology combines 2 heating technologies:</li> <li>3D Impingement air distribution system</li> <li>Convection (Temperature settings from 100°C to 275°C in steps of 1°C)</li> </ul>	~
Preheating, ready to use, and cooling temperature indicators	~
Plug&play, for a quick start-up of the service	~
LED display	~
Programs + Quick access programs	100 + 8
<b>CoolDown.</b> Cooling cavity programme (before removing interior)	~
Easy-access air filter	~
Quiet operation	~
Visible and audible cooking completion alert	~
Easy to clean, full removable interior	~
Highly resistant AISI 304 18/10 stainless steel cooking chamber, fully welded with rounded edges	~
Exterior cool to the touch	$\checkmark$
Stainless steel exterior in different colors: beige, black or red	$\checkmark$
Accessories included: • Flat cooking plate • Aluminium oven paddle with sides full-size - MYCHA423 • Solid base basket: full size - MYCHA425	✓

Solid base basket: full size - MYCHA425

Non-stick coating for cook plate - MYCHA437

## **RECOMMENDED QUICK ACCESSORIES** Internal catalytic converter kit Catalyst technology removes the need for external extraction. MYCHA436 Aluminium oven paddle with sides (280 x 280) MYCHA423 Aluminium oven paddle with sides (280 x 140) MYCHA424 Striped griddle MYCHA431 Handle/Gripper MYCHA432 Spatula MYCHA433 Liquid oven detergent. Quantity: 1 litre. MYCHA434 Liquid preservation protection product. Quantity: 1 litre. MYCHA435

Non-stick coating for cook plate 280 x 280 MYCHA437



MYCHA429



Perforated teflon basket (2 pcs) 140 x 140 x 25 h

MYCHA430



**MYCHEF TECHNOLOGY** 

## **ADVANTAGES OF MYCHEF OVENS**



### PERFECT **COOKING RESULTS**



#### **MultiSteam**

An innovative patented doublesteam injection technology, 5 times faster than traditional systems (boilers or direct injection) thanks to water preheating. The fastest and densest steam possible, for even cooking.

(Thermal Stability Control)

The only patented system that

ensures maximum thermal sta-

bility during low temperature

cooking with minimal variation

PATENTED

PATENTED

### MORE CONVENIENCE



#### Sous-vide, single and multipoint probes with magnetic plug & play connector or internal singlepoint or multipoint probe With the new magnetic connector it has never been so quick and easy to connect the probe that best suits

# the product you want to cook.

#### Integrated water tray

Front drainage system with integrated drain and automatic emptying even when the door is open. Prevents formation of water under the equipment.

#### SmartClima Plus

(± 0.2°C). (Optional)

TSC

Intelligent steam generation and management system. Thanks to its advanced sensors, the oven monitors the humidity in the baking chamber, injecting or extracting steam to obtain the desired result.



#### **Built-in LED lighting**

Optimal lighting throughout the cooking chamber, especially designed for high temperatures, minimum power consumption and maximum duration.

#### **USB** connector

USB connection for HACCP data logging, software updates and uploading and downloading programs. The device allows the recording of temperatures and events occurring during normal use. Available for COMPACT CONCEPT, COMPACT EVOLUTION, iCOOK, iBAKE, iCOOK MAX, and IBAKE MAX.

### MORE EFFICIENCY AND PRODUCTIVITY



#### **High thermal inertia** cooking chamber

Cooking chamber made of AISI 304 18/10 and AISI 316L (for MAX models) stainless steel. Its great robustness guarantees perfect cooking and substantial energy savings.



#### Low-emission glass

State-of-the-art, high-

efficiency SmartWind

Faster and more homogeneous

cooking thanks to the thermody

namic design of the turbinecombi-

ned with intelligent management

of the turbine speeds and rotation

Turbine

direction.

The latest low-emission glass technology provides greater insulation by reducing heat loss. The design of the door makes it easy to clean and safe to operate.



### Patented intelligent automatic suitable program.

PATENTED

### MyCare

automatic washing

cleaning system. Removes any dirt from the cooking chamber. The oven detects the level of soiling and proposes the most



#### **DryOut Plus**

It allows active extraction of moisture from the chamber for crisper textures thanks to its unique low-pressure technology. Crunchy, golden, ultra-fast and perfect results.



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### MORE **FOOD SAFETY**



#### PATENTED

#### **UltraVioletSteam**

This patented technology can generate absolutely pure, sterilised steam that is free of pathogens even at low temperatures, thanks to its ultraviolet ray system (Optional).



#### that's 100% sterilised

The only oven

Thanks to the combination of the patented UltraVioletSteam technologies and the MyCare self-cleaning system, the oven chamber will be 100% sterile, clean and pathogen-free. Even at low temperatures.



#### Anti-bacterial plastic handle and components

An antibacterial additive allows greater protection against proliferation of germs and bacteria, thus ensuring a clean and hygienic surface.



#### **NightWatch**

You can perform night cooking at low temperatures, with complete peace of mind and guaranteed food safety. In the event that the temperature drops below 56°C, the oven will issue visible and audible warnings.

## iCOOK & iBAKE

INTELLIGENT INTERFACE TO INNOVATE IN YOUR RECIPES

Easy to use control panel with 10" high-definition touch screen that allows intuitive use of the iCOOK and iBAKE ovens.

It allows the option of customizing the menu according to the needs of each user, memorizing up to 400 programs with 10 cooking phases, and capable of cooking different types of food at the same time in separate trays.

With the connection to MyCloud, you can view the cooking status, as well as create and save recipes from anywhere.



#### Fast Menu

1.

3.

Custom menu with the most common cooking operations.



#### SmartCooking/SmartBaking

Smart cooking system for assisted cooking. SmartBaking only available for iBAKE models.



### Chef Mode

2.

Customise your cooking settings, adjusting the desired parameters manually.



**4. Cooking Planner** Cook food simultaneously on different trays.



### Regenerate/Proofing Regenerate your frozen or refrigerated food in a guided way.

5.

LOAD Plate
Punnet





#### 6. MyCare

Intelligent self-cleaning system. 4 Self-cleaning + rinse programs.



Access your recipes and those of other chefs or search for creations by selecting ingredients.





### 8. Configure

Access to all oven settings.

0000111	Ē ≠ 48
$\leftarrow$	CONFIGURAR
86	Fecha/Hora
1	tóona
	Senide
☆	Ruminación
Be	Asistente inteligente
~~	Servicio periódico
9	Sonda
- 62-	Aralisis sistema
÷	Sistema
<u>.0</u> 2	Cuentas
•	
	factor and

## **COOK MASTER & BAKE MASTER**

DIGITAL CONTROL FOR INCREASED PRECISION IN COOKING



### WI-FI CONNECTION (OPTIONAL)

Thanks to the Wi-Fi connection you can cook and control and manage the oven from your smartphone or tablet:

#### CLOUD

Manage your oven from your mobile phone, tablet or computer. Create, save or modify recipes and send them to your oven at the touch of a button.

#### **REMOTE CONTROL**

Control the activity of your oven and change parameters re-motely from your mobile phone.

#### **VOICE CONTROL WITH GOOGLE ASSISTANT**

The oven can work with Google Assistant, allowing you to cook with simple voice com-mands.



On / off Turns the oven on/off and

starts/stops the preheating and cooking process

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Optionally, it is possible to install the patented system TSC (Thermal Stability Control), which guarantees maximum thermal stability during low-temperature cooking with minimum variation (± 0.2°C).

The value of TSC is visible not only in its perfect cooking, but also in its energy efficiency.

#### Cooking by time or by probe

Cooking may be controlled by time or by food coretemperature

#### MyCare cleaning program

Performs a wash automatically

## **COOK PRO & BAKE PRO**

EASY-TO-USE CONTROL FOR EXCELLENT AND PRECISE RESULTS

#### **CONTROL PANELS**

**COOK UP** PERFECT COOKING, INTUITIVE CONTROL



### WI-FI CONNECTION (OPTIONAL)

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Thanks to the Wi-Fi connection you can cook and control and manage the oven from your smartphone or tablet:

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Manage your oven from your mobile phone, tablet or computer. Create, save or modify recipes and send them to your oven at the touch of a button.

Control the activity of your oven and change parameters re-motely from your mobile phone.

**REMOTE CONTROL** 





#### **VOICE CONTROL WITH GOOGLE ASSISTANT**

The oven can work with Google Assistant, allowing you to cook with simple voice com-mands.





connector for probes

Fast and safe connection of sous-vide, single or multi-point probes



MyCare Intelligent self-cleaning system 4 Self-cleaning + rinse programs



Recipes Access your recipes and those of other chefs or search for creations by selecting ingredients

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### Illuminated rotary control

Intelligent 5-colour lighting that issues visible and audible cooking or washing status alerts, with no need to constantly keep an eye on the oven.



Washing



End of cooking or cleaning







- <u>0</u> i		CONFIGURAR	62	D 1640.00 1220
185 Fechalitora		() Volimen	* Reminación	Real Andrews interlayers
Servicia periódea	9 Senta		÷.	CO.
-Ç- 018	Ø	Leased Sizt de medidas	derf averages	(i)-

Configure Access to all oven settings

## **COMPACT CONCEPT**

DIGITAL CONTROL FOR INCREASED PRECISION IN BAKING



warnings, etc...

### mychef.

#### Illuminated rotary control

Intelligent 5-colour lighting that issues visible and audible cooking or washing status alerts









Finishing cooking, washing or adjusting



Washing cycle



End of cooking or cleaning

## SNACK AIR-S& **BAKERSHOP AIR-S**

YOUR FAVORITE RECIPES AT THE TOUCH OF A BUTTON



### WI-FI CONNECTION (OPTIONAL)

Thanks to the Wi-Fi connection you can cook and control and manage the oven from your smartphone or tablet:

#### CLOUD

Manage your oven from your mobile phone, tablet or computer. Create, save or modify recipes and send them to your oven at the touch of a button.

#### **REMOTE CONTROL**

Control the activity of your oven and change parameters re-motely from your mobile phone.

#### **VOICE CONTROL WITH GOOGLE ASSISTANT**

The oven can work with Google Assistant, allowing you to cook with simple voice com-mands.



#### **CONTROL PANELS**

## SNACK AIR & **BAKERSHOP AIR**

**CONTROL PANEL WITH OUICK ACCESS MEMORIES** TO FIND YOUR MOST USED RECIPES



### WI-FI CONNECTION (OPTIONAL)

Thanks to the Wi-Fi connection you can cook and control and manage the oven from your smartphone or tablet:

#### CLOUD

Manage your oven from your mobile phone, tablet or computer. Create, save or modify recipes and send them to your oven at the touch of a button.

#### **REMOTE CONTROL** Control the activity of your oven and change parameters re-motely from your mobile phone.





#### **VOICE CONTROL WITH GOOGLE ASSISTANT**

The oven can work with Google Assistant, allowing you to cook with simple voice com-mands.



# COMBI OVENS

Ideal for restaurants, hotels, catering services and high-production communities. Robustness, power and capacity.

Gastronomy



COOK

Mychef iCOO Accessories

Mychef iCOO Accessories

Mychef iCOO Accessories

Mychef iCOO Accessories

Mychef COO Accessories



OK GN 1/1	NEW	<b>50</b> 52
OK GN 2/1	NEW	<b>54</b> 56
OK MAX GN 1/1	NEW	<b>58</b> 59
OK MAX GN 2/1	NEW	<b>60</b> 61
OK MASTER GN 1/1	NEW	<b>62</b> 64
DK MASTER GN 2/1	NEW	<b>66</b> 68
OK MAX MASTER GN 1/1	NEW	<b>70</b> 71
OK MAX MASTER GN 2/1	NEW	<b>72</b> 73
DK PRO GN 1/1		<b>74</b> 76
DK UP GN 1/1		<b>78</b> 80

### iCOOK GN 1/1 **COMBIOVEN**







NEW

<b>f</b>	
6 x 1/	IGN
760 x 725 x 750 mm	760 x 842 x 854 mm
80 kg	130 kg
40-110	55-120
68 mm	80 mm
9,3 kW	805 W
-	13 kW
-	Female G½"
400/3L+N/50-60 (1)	230V/L+N/50-60
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~	,
4 speeds	6 speeds
~	,
~	,
v	,
v	,
~	,
~	,
~	,
V	
400	+ 10
~	,
~	,
~	
4 levels +	rinsing
~	
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\* Consult gas models by country. Available from September 2022.

#### **OPTIONAL EQUIPMENT** (PLEASE REQUEST WHEN ORDERING)

TSC (Thermal Stability Control). Ensures maximum thermal stability with little fluctuation at low temperature (±0.2°C) 🐓

Left hand door opening

<sup>(1)</sup> Voltage 230/3L/50-60

50

	1		
I		 -	
	100		

**NEW** 

 $\mathbf{A}^*$ 

mychef.

10 GN 1/1

4

/		~
	10 x 1/1 GN	
760 x 725 x 1020 mm		760 x 842 x 1144 mm
112 kg		147 kg
80-160		80-160
68 mm		80 mm
18,6 kW		805 W
-		20 kW
-		Female G½"
400/3L+N/50-60 (1)		230V/L+N/50-60
	~	
	~	
4 speeds		6 speeds
	~	
	~	
	~	
	~	
	~	
	~	
	~	
	~	
	400 + 10	
	✓ ✓	
	✓ ✓	
	4 levels + rinsing	
	~	
	<ul><li>✓</li></ul>	
	✓ ✓	
	↓ ↓	
	▼ ✓	
	↓ ↓	
	~	
	↓ ↓	
	<b>↓</b>	

6 GN 1/1	MYCHA277
10 GN 1/1	MYCHA282

#### PRICE LIST 2022 **RECOMMENDED ACCESSORIES** iCOOK Hydraulic installation kit Accessories for quick and easy water inlet and outlet connection Includes 5 CleanDuo tablets for immediate oven use. icook MYCHA245 - 4 icook MYCHA397 Pressure reducer kit Reduces and stabilises water pressure. Installation is recommended if the pressure exceeds 6 bar. icook 4 MYCHA219 Stacking kit + 2 Hydraulic installation kits Indispensable for stacking 2 ovens. Includes connection for the steam outlet of the lower oven chimney and 2 Hydraulic installation kits.

COOK PRO/MASTER/iCOOK **4** MYCHA240 + COOK PRO/MASTER/ICOOK \* COOK PRO/MASTER/ICOOK + COOK UP \*\* **4** MYCHA364 iCOOK 6 GN 1/1 + iCOOK 6 GN 1/1 \* МУСНА398

\* Incluye 10 pastillas CleanDuo. \*\* Incluye 5 pastillas CleanDuo + 1 sifón.



#### Decalcifying cartridge (Spare)

Filtering capacity: 3,945 litres.

icook 4 🔺 MYCHA062

Drainage cooling kit

It cools the outlet water avoiding possible damage to the pipes.

> icook MYCHA358 - 4

#### **iCOOK GN 1/1 ACCESSORIES**

#### UltraVioletSteam kit

Totally pure, sterilised and pathogen-free steam thanks to this patented ultraviolet ray technology.

6 GN 1/1	4 A	MYCHA384
10 GN 1/1	4 A	MYCHA385

Support with GN 1/1 guides





PP-		To position an o 68mm. Capacit		nce between g trays per guide
6 GN 1/1	4	760 x 655 x 900 mm	8 guides	MYCHA225
6 GN 1/1	۸	760 x 787 x 900 mm	8 guides	MYCHA399
10 GN 1/1	4	760 x 655 x 600 mm	5 guides	MYCHA226
10 GN 1/1	۸	760 x 787 x 900 mm	5 guides	MYCHA401

	<b>Stacked-type base</b> To position two stacked ovens.		
6 GN 1/1 + 6 GN 1/1	4	760 x 655 x 300 mm	MYCHA235
6 GN 1/1 + 6 GN 1/1	۸	760 x 787 x 300 mm	MYCHA405
10 GN 1/1 + 6 GN 1/1	4	760 x 655 x 105 mm	MYCHA236

MYCHA261





**iCOOK GN 1/1 ACCESSORIES** 

Front air suction kit

Protects the oven from nearby heat sources.





MySmoker Get the aroma and taste of smoking in a simple and effective manner.

icook	4 A	MYCHA181

### **iCOOK GN 1/1 ACCESSORIES**



#### CleanDuo

Container with 50 tablets: concentrated double action detergent and rinser.

mychef

1 unit	MYCHA063
Pack of 4 units	MYCHA354
Pack of 24 units	MYCHA355



#### Sous-vide probe

Ø 1.5 mm with a single measuring point and magnetic connector.



#### Kit for external connection of magnetic probe

Allows you to connect an external sous-vide probe to iCOOK ovens (no probe included).



### **iCOOK** GN 2/1 **COMBIOVEN**





IPX5-level protection against splashes and water jets

6 GN 2/1

NEW

00	JN 2/1
4	▲*
6>	(2/1 GN
760 x 1050 x 865 mm	760 x 1168 x 854 mm
118 kg	135 kg
60-180	110-240
8	5 mm
18,6 kW	805 W
-	20 kW
-	Female G½"
400/3L+N/50-60 <sup>(1)</sup>	230V/L+N/50-60
	<b>√</b>
	✓
4 speeds	6 speeds
	<b>√</b>
	<b>√</b>
	✓
	~
	✓
	✓
	✓
	~
40	00 + 10
	✓
	✓
	✓
4 leve	ls + rinsing
	~
	✓
	✓
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	✓
	✓
	✓
	✓
	✓
	~

\* Consult gas models by country. Available from September 2022.

#### **OPTIONAL EQUIPMENT** (PLEASE REQUEST WHEN ORDERING)

TSC (Thermal Stability Control). Ensures maximum thermal stability with little fluctuation at low temperature (±0.2°C) 🐓

Left hand door opening

<sup>(1)</sup> Voltage 230/3L/50-60

		mychef.
4	10 GN 2/1	
/	10 x 2/1 GN	~
760 x 1050 x 1155 mm	10 / 2/ 1 011	760 x 1168 x 1144 mm
146 kg		150 kg
150-300		160-320
	80 mm	
27,9 kW		805 W
-		35 kW
-		Female G½"
400/3L+N/50-60 <sup>(1)</sup>		230V/L+N/50-60
	~	
	~	
4 speeds		6 speeds
	✓ ✓	
	✓ ✓	
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	~	
	400 + 10	
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	~	
	✓	
2	4 levels + rinsing	
	✓ ✓	
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	~	
	V	
	✓	
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	$\checkmark$	
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	,	

6 GN 2/1	MYCHA287
10 GN 2/1	MYCHA292

ECOMMENDED ACCESSORIES	iCOOK GN 2/1 ACCESSORIES	iCOOK GN 2/1 ACCESSORIES
OOK Hydraulic installation kit	UltraVioletSteam kit	Front air suction kit
ccessories for quick and easy water inlet 1d outlet connection Includes 5 CleanDuo blets for immediate oven use.	Totally pure, sterilised and pathogen-free steam thanks to this patented ultraviolet ray technology.	Protects the oven from nearby heat source
	6 GN 2/1 <b>F</b> MYCHA385	icook <b>f</b> Mycha260
ісоок у мусна245 ісоок мусна397	10 GN 2/1 <b>F</b> MYCHA385	
ressure reducer kit educes and stabilises water pressure. stallation is recommended if the pressure icceeds 6 bar.	Support with CN 2/1 guides To position an oven. Distance between guides: 68mm. Capacity: 1 GN 2/1 trays per guide.	Cleaning shower kit Constant availability of water in cleaning processes or during cooking. iCOOK
ісоок 4 мусна219	6 GN 2/1 ∮ 760 x 985 x 900 mm 8 guides MYCHA227 6 GN 2/1 ∮ 760 x 1113 x 900 mm 8 guides MYCHA400	Steam condensation hood Absorbs and condenses steam from the o
Stacking kit + 2 Hydraulic installation kits	10 GN 2/1 🐓 760 x 985 x 900 mm 5 guides <b>MYCHA228</b>	chimney. Easy installation.
Indispensable for stacking 2 ovens. Includes connection for the steam outlet of the lower oven chimney and 2 Hydraulic installation kits.	10 GN 2/1 A 760 x 1113 x 900 mm 5 guides MYCHA402	GN 2/1 4 MYCHA395
	Stacked-type base To position two stacked ovens.	Frontal steam condensation hood Absorbs and condenses steam from the
COOK MASTER/ICOOK GN 2/1* <b>7 MYCHA241</b>		chimney and oven door. Easy installation.
COOK 6 GN 2/1 + iCOOK 6 GN 2/1 ** A MYCHA410 Includes 10 CleanDuo tablets. Includes 5 CleanDuo tablets + 1 syphon.	6 GN 2/1 + 6 GN 2/1	GN 2/1 <b>4 MYCHA266</b>
oftening Kit (Cartridge included) filtration system is essential if the ater in the system does not meet these	Adjustable leg kit To level the oven on uneven surfaces. 4 units.	Frontal steam condensation and odour with carbon filter Reduces odours and steam from the chim and oven door. Easy installation.
aracteristics: Hardness between 3° and 6° FH 2H between 6.5 and 8.5	icook f Mycha261	GN 2/1 <b>4 MYCHA269</b>
Chlorides < 30 ppm		Carbon filter (Spare) <b>4</b> MYCHA216
<b>ecalcifying cartridge</b> (Spare) Itering capacity: 3,945 litres.		MySmoker Get the aroma and taste of smoking in a simple and effective manner.
ісоок 🗲 🗎 мусна062		
rainage cooling kit		

ісоок 🗲 мусназ58

### **iCOOK GN 2/1 ACCESSORIES**



#### CleanDuo

Container with 50 tablets: concentrated double action detergent and rinser.

mychef.

1 unit	MYCHA063
Pack of 4 units	MYCHA354
Pack of 24 units	MYCHA355



#### Sous-vide probe

Ø 1.5 mm with a single measuring point and magnetic connector.



#### Kit for external connection of magnetic probe

Allows you to connect an external sous-vide probe to iCOOK ovens (no probe included).



reddot winner 2020

### icook MAX GN 1/1 TROLLEY COMBIOVENS



STANDARD EQUIPMENT	20 G	N 1/1
Power supply	4	<b>▲</b> **
GN capacity	20 x 1/	
Total measurements (width x depth x height)	893 x 1018 x	
Weight	311 kg	386 kg
Recommended for (n) portions per day	160-3	320
Distance between guides	67 n	nm
Electric power	34,7 kW	1.610 W
Cas power (G20, G30, G31)	-	40 kW
Cas inlet	-	Female G½"
Voltage (V/Ph/Hz)	400/3L+N/50-60 (1)	230V/L+N/50-60
<b>3 cooking modes:</b> Convection (from 30° to 300°C) / Mixed: convection + steam (from 30° to 300°C) / Saturated steam (from 30° to 130°C)	~	,
Preheat & Cooldown. Automatic pre-heating or cooling of the cooking chamber	~	,
SmartWind. Faster, fully homogeneous cooking with an intelligent management system that regulates the turbine's rotation direction and its 6 speeds	6 spe	eds
MultiSteam. Patented dual steam injection technology	~	·
SmartClima Plus. Intelligent sensor system that adjusts the energy and humidity in the chamber according to the type and quantity of food	~	,
<b>DryOut Plus</b> . Active extraction of humidity from the cooking chamber using low pressure technology. Crunchy, golden, ultra-fast and perfect results	~	•
<b>MySmartCooking.</b> Intelligent cooking system. Choose the product, the type of cooking, adjust the size, browning and point settings, and the oven will calculate the parameters for a perfect result	~	,
Multilevel. Manages independent cooking with different finishing times, ideal for restaurants à la carte	~	•
<b>Dust In Time.</b> Synchronises the insertion of the trays to have all the dishes prepared at the same time, ideal for menus	~	,
Wi-Fi connection, with remote software update of the equipment	~	•
MyCloud. Stay connected to your oven with your smartphone or tablet. View the cooking status, create and save recipes from anywhere and send them to your oven, or consult the recipe book that is constantly being updated	~	•
Programs + Cooking phases in each program	400	+ 10
FastMenu. Create a quick-access screen with just the programs and functions of your choice	~	•
Cooking Check. Summary of daily, monthly or annual consumption	~	•
NightWatch. Automatically continues overnight cooking right where it stopped in the event of a power failure	~	,
MyCare. Automatic intelligent cleaning system, with detection of the degree of dirt and automatic warning	4 levels +	· rinsing
Multipoint internal probe	~	,
10-Inch TFT touch screen	~	,
USB connection equipment updates and HACCP data logging	~	,
Visible and audible cooking completion alert	~	,
LED lighting. Minimum consumption and maximum duration	~	,
Low-emission, <b>triple-glazed door,</b> hinged and easy to clean	~	,
Highly resistant AISI 316L stainless steel cooking chamber, fully welded with rounded edges (drainage via integrated syphon)	~	,
Drainage cooling. It cools the outlet water avoiding possible damage to the pipes	~	•
Handle and plastic components feature anti-bacterial treatment	~	,
IPX5-level protection against splashes and water jets	~	·
Tray trolley with GN 1/1 guides. Capacity 20 GN 1/1 trays and distance between guides of 67mm, made of AISI	~	,

#### **RECOMMENDED ACCESSORIES**

#### iCOOK MAX Hydraulic installation kit

Accessories for quick and easy water inlet and outlet connection Includes 5 CleanDuo tablets for immediate oven use.

Decalcifying cartridge (Spare) Filtering capacity: 3,945 litres. ICOOK MAX IMA MYCHAA Tray trolley with CN 1/1 guides Capacity 20 GN 1/1 trays and distance between guides of Made of AISI 316L stainless steel. ICOOK MAX IMAC MYCHAA Plate trolley CN 1/1 Capacity for 51 plates with a maximum diameter of 312r Made of AISI 316L stainless steel.		MYCHA3	÷ 🉈 –	4	ICOOK MAX	
A filtration system is essential if the water in the system meet these characteristics: Hardness between 3° and 6° FH PH between 6.5 and 8.5 Chlorides < 30 ppm iCOOK MAX I MYCHAA Decalcifying cartridge (Spare) Filtering capacity: 3,945 litres. iCOOK MAX I MYCHAA Tray trolley with CN 1/1 guides Capacity 20 GN 1/1 rays and distance between guides of Made of AISI 316L stainless steel. iCOOK MAX I MYCHAA Plate trolley CN 1/1 Capacity for 51 plates with a maximum diameter of 312r Made of AISI 316L stainless steel. iCOOK MAX I MYCHAA Plate trolley CN 1/1 Capacity for 51 plates with a maximum diameter of 312r Made of AISI 316L stainless steel. iCOOK MAX I MYCHAA Thermocover GN 1/1						
meet these characteristics: • Hardness between 3° and 6° FH • PH between 6.5 and 8.5 • Chlorides < 30 ppm iCOOK MAX I MYCHAA Decalcifying cartridge (Spare) Filtering capacity: 3,945 litres. iCOOK MAX I MYCHAA Tray trolley with CN 1/1 guides Capacity 20 GN 1/1 trays and distance between guides of Made of AISI 316L stainless steel. iCOOK MAX I MYCHAA Plate trolley GN 1/1 Capacity for 51 plates with a maximum diameter of 312r Made of AISI 316L stainless steel. iCOOK MAX I MYCHAA Plate trolley GN 1/1 Capacity for 51 plates with a maximum diameter of 312r Made of AISI 316L stainless steel. iCOOK MAX I MYCHAA Thermocover GN 1/1						
<ul> <li>PH between 6.5 and 8.5</li> <li>Chlorides &lt; 30 ppm</li> <li>iCOOK MAX A MYCHAU</li> <li>Decalcifying cartridge (Spare)</li> <li>Filtering capacity: 3,945 litres.</li> <li>iCOOK MAX A MYCHAU</li> <li>Tray trolley with CN 1/1 guides</li> <li>Capacity 20 GN 1/1 trays and distance between guides of Made of AISI 316L stainless steel.</li> <li>iCOOK MAX A MYCHAU</li> <li>Plate trolley CN 1/1</li> <li>Capacity for 51 plates with a maximum diameter of 312r Made of AISI 316L stainless steel.</li> <li>iCOOK MAX A MYCHAU</li> <li>Plate trolley CN 1/1</li> <li>Capacity for 51 plates with a maximum diameter of 312r Made of AISI 316L stainless steel.</li> <li>iCOOK MAX A MYCHAU</li> </ul>	n doe	ie system	er in th	vate		
Decalcifying cartridge (Spare) Filtering capacity: 3,945 litres. ICOOK MAX I MYCHAA Tray trolley with CN 1/1 guides Capacity 20 GN 1/1 trays and distance between guides of Made of AISI 316L stainless steel. ICOOK MAX I MYCHAA Plate trolley CN 1/1 Capacity for 51 plates with a maximum diameter of 312r Made of AISI 316L stainless steel. ICOOK MAX I MYCHAA Plate trolley CN 1/1 Capacity for 51 plates with a maximum diameter of 312r Made of AISI 316L stainless steel. ICOOK MAX I MYCHAA						een 6.5 and 8
Filtering capacity: 3,945 litres. ICOOK MAX A MYCHAA Tray trolley with CN 1/1 guides Capacity 20 GN 1/1 trays and distance between guides of Made of AISI 316L stainless steel. ICOOK MAX A MYCHAA Plate trolley CN 1/1 Capacity for 51 plates with a maximum diameter of 312r Made of AISI 316L stainless steel. ICOOK MAX A MYCHAA Thermocover GN 1/1	4061	муснас	•	4	ICOOK MAX	
Filtering capacity: 3,945 litres. ICOOK MAX A MYCHAA Tray trolley with CN 1/1 guides Capacity 20 GN 1/1 trays and distance between guides of Made of AISI 316L stainless steel. ICOOK MAX A MYCHAA Plate trolley CN 1/1 Capacity for 51 plates with a maximum diameter of 312r Made of AISI 316L stainless steel. ICOOK MAX A MYCHAA Thermocover GN 1/1						
ICOOK MAX I MYCHAA Tray trolley with CN 1/1 guides Capacity 20 GN 1/1 trays and distance between guides of Made of AISI 316L stainless steel. ICOOK MAX I MYCHAA Plate trolley CN 1/1 Capacity for 51 plates with a maximum diameter of 312r Made of AISI 316L stainless steel. ICOOK MAX I MYCHAA Thermocover GN 1/1						
Tray trolley with CN 1/1 guides Capacity 20 GN 1/1 trays and distance between guides of Made of AISI 316L stainless steel. ICOOK MAX <b>f</b> MYCHAA Plate trolley CN 1/1 Capacity for 51 plates with a maximum diameter of 312r Made of AISI 316L stainless steel. ICOOK MAX <b>f</b> MYCHAA Thermocover GN 1/1					5 litres.	apacity: 3,94
Capacity 20 GN 1/1 trays and distance between guides of Made of AISI 316L stainless steel. ICOOK MAX <b>F</b> A MYCHAA Plate trolley GN 1/1 Capacity for 51 plates with a maximum diameter of 312r Made of AISI 316L stainless steel. ICOOK MAX <b>F</b> A MYCHAA Thermocover GN 1/1	A062	MYCHAO		4	ICOOK MAX	
Capacity for 51 plates with a maximum diameter of 312r Made of AISI 316L stainless steel. ICOOK MAX F A MYCHAA Thermocover GN 1/1	A412	МҮСНА4	•	4	ICOOK MAX	
Capacity for 51 plates with a maximum diameter of 312r Made of AISI 316L stainless steel.				,		
Capacity for 51 plates with a maximum diameter of 312r Made of AISI 316L stainless steel.						<i>-</i>
ICOOK MAX 🖌 A MYCHAA Thermocover GN 1/1	2 mm	ter of 312n	diame	mc	vith a maxim	•
Thermocover GN 1/1					less steel	ISI 316L stain
· · · · · · · ·					1033 30001.	101 510E 5tann
· · · · · · · ·		MYCHA4	•	4		
· · · · · · · ·		МҮСНА4	•	4		
		МҮСНА4	*	4		
ICOOK MAX 🐓 A MYCHA	A413			,	ICOOK MAX	over GN 1/1
	<b>A413</b> N 1/1		olate t	nd p	iCOOK MAX N 1/1 guides a	over GN 1/1

#### **OPTIONAL EQUIPMENT** (PLEASE REQUEST WHEN ORDERING)

TSC (Thermal Stability Control). Ensures maximum thermal stability with little fluctuation at low temperature (±0.2°C) 🐓

Left hand door opening

<sup>(1)</sup> Voltage 230/3L/50-60

MYCHA420

NEW

\* Available from September 2022.

\*\* Consult gas models by country.

\*\*\* Tray trolley included.

#### **ICOOK MAX GN 1/1 ACCESSORIES**

#### UltraVioletSteam kit

Totally pure, sterilised and pathogen-free steam thanks to this patented ultraviolet ray technology.

mychef.



#### CleanDuo



Container with 50 tablets: concentrated double action detergent and rinser.

1 unit	MYCHA063
Pack of 4 units	MYCHA354
Pack of 24 units	MYCHA355

reddot winner 2020

### icook MAX GN 2/1 TROLLEY COMBIOVENS



STANDARD EQUIPMENT	20 GN	N 2/1
Power supply	4	<b>A</b> **
CN capacity	, 20 x 2/	'I GN
<b>Total measurements</b> (width x depth x height)	893 x 1268 x	1923 mm
Veight	343 kg	418 kg
Recommended for (n) portions per day	300-6	540
Distance between guides	67 m	ım
Electric power	65,7 kW	1.610 W
<b>Sas power</b> (G20, G30, G31)	-	40 kW
Gas inlet	-	Female G½"
/oltage (V/Ph/Hz)	400/3L+N/50-60 (1)	230V/L+N/50-60
<b>5 cooking modes:</b> Convection (from 30° to 300°C) / Mixed: convection + steam (from 30° to 300°C) / Saturated steam (from 30° to 130°C)	$\checkmark$	
Preheat & Cooldown. Automatic pre-heating or cooling of the cooking chamber	~	
<b>GmartWind</b> . Faster, fully homogeneous cooking with an intelligent management system hat regulates the turbine's rotation direction and its 6 speeds	6 spe	eds
AultiSteam. Patented dual steam injection technology	~	
<b>GmartClima Plus.</b> Intelligent sensor system that adjusts the energy and humidity in the chamber according to he type and quantity of food	$\checkmark$	
<b>DryOut Plus</b> . Active extraction of humidity from the cooking chamber using low pressure echnology. Crunchy, golden, ultra-fast and perfect results	$\checkmark$	
<b>MySmartCooking.</b> Intelligent cooking system. Choose the product, the type of cooking, adjust the size, prowning and point settings, and the oven will calculate the parameters for a perfect result	~	
fultilevel. Manages independent cooking with different finishing times, ideal for restaurants à la carte	~	
l <b>ust In Time.</b> Synchronises the insertion of the trays to have all the dishes prepared at the same time, ideal for nenus	$\checkmark$	
<b>Vi-Fi connection,</b> with remote software update of the equipment	~	
<b>AyCloud.</b> Stay connected to your oven with your smartphone or tablet. View the cooking status, create and save ecipes from anywhere and send them to your oven, or consult the recipe book that is constantly being updated	$\checkmark$	
Programs + Cooking phases in each program	400 -	+ 10
astMenu. Create a quick-access screen with just the programs and functions of your choice	~	
Cooking Check. Summary of daily, monthly or annual consumption	~	
lightWatch. Automatically continues overnight cooking right where it stopped in the event of a power failure	~	
dyCare. Automatic intelligent cleaning system, with detection of the degree of dirt and automatic warning	4 levels +	rinsing
Aultipoint internal probe	~	
0-Inch TFT touch screen	~	
JSB connection equipment updates and HACCP data logging	~	
/isible and audible cooking completion alert	~	
ED lighting. Minimum consumption and maximum duration	~	
ow-emission, <b>triple-glazed door,</b> hinged and easy to clean	~	
<b>Highly resistant AISI 316L stainless steel cooking chamber,</b> fully welded with rounded edges drainage via integrated syphon)	~	
Drainage cooling. It cools the outlet water avoiding possible damage to the pipes	~	
landle and plastic components feature anti-bacterial treatment	~	
PX5-level protection against splashes and water jets	~	
Tray trolley with GN 2/1 guides. Capacity 20 GN 2/1 trays and distance between guides of 67mm, made of AISI 516L stainless steel.	~	

#### **RECOMMENDED ACCESSORIES**

#### iCOOK MAX Hydraulic installation kit

Accessories for quick and easy water inlet and outlet connection Includes 5 CleanDuo tablets for immediate oven use.

ICOOK MAX 5 A MYCHA397 Softening Kit (Cartridge included) A filtration system is essential if the water in the system does not meet these characteristics: • Hardness between 3° and 6° FH • PH between 6.5 and 8.5 Chlorides < 30 ppm</li> Decalcifying cartridge (Spare) Filtering capacity: 3,945 litres. Tray trolley with GN 2/1 guides Capacity 20 GN 2/1 trays and distance between guides of 67mm. Made of AISI 316L stainless steel. ICOOK MAX 🗲 A MYCHA415 Plate trolley GN 2/1 Capacity for 102 plates with a maximum diameter of 312mm. Made of AISI 316L stainless steel. Thermocover GN 2/1 For tray trolleys with GN 1/1 guides and plate trolleys GN 1/1. 

#### **OPTIONAL EQUIPMENT** (PLEASE REQUEST WHEN ORDERING)

TSC (Thermal Stability Control). Ensures maximum thermal stability with little fluctuation at low temperature (±0.2°C) 🐓

Left hand door opening

<sup>(1)</sup> Voltage 230/3L/50-60

MYCHA421

NEW

\* Available from September 2022.

by country.

\*\* Consult gas models

\*\*\* Tray trolley included.

#### **ICOOK MAX GN 2/1 ACCESSORIES**

#### UltraVioletSteam kit

Totally pure, sterilised and pathogen-free steam thanks to this patented ultraviolet ray technology.

mychef.



#### CleanDuo



Container with 50 tablets: concentrated double action detergent and rinser.

1 unit	MYCHA063
Pack of 4 units	MYCHA354
Pack of 24 units	MYCHA355

Restaurants

H

Hotels

Catering Services

### COOK MASTER GN 1/1 **COMBIOVEN**

		-	1
100		1	chef.
	Des B.		

**NEW** 

Services	
STANDARD EQUIPMENT	4 GN 1/1
Power supply	4
GN capacity	4 x 1/1 GN
Total measurements (width x depth x height)	760 x 710 x 615 mm
Weight	64 kg
Recommended for (n) portions per day	35-90
Distance between guides	68 mm
Electric power	6,3 kW
<b>Gas power</b> (G20, G30, G31)	-
Gas inlet	-
Voltage (V/Ph/Hz)	400/3L+N/50-60 (1) (2)
<b>3 cooking modes:</b> • Convection (from 30° to 260°C) • Mixed: convection + steam (from 30° to 260°C) • Saturated steam (from 30° to 130°C)	~
<b>SmartWind</b> . Faster, fully homogeneous cooking with an intelligent management system that regulates the turbine's rotation direction and its 4 speeds	4 speeds
MultiSteam. Patented dual steam injection technology	~
<b>DryOut Plus</b> . Active extraction of humidity from the cooking chamber using low pressure technology. Crunchy, golden, ultra-fast and perfect results	~
Programs + Cooking phases in each program	40 + 3
7 Quick access keys to saved programs	~
Single-point internal probe	~
MyCare. Automatic cleaning system	~
Automatic CoolDown. For an ultra-fast, safe MyCare cleaning	~
Automatic pre-heating. Ultra-fast pre-heating	~
Manual regeneration	~
C-rails with easy to clean anti-tip system	~
LED screen	~
Visible and audible cooking completion alert	~
LED lighting. Minimum consumption and maximum duration	~
Low-emission, double-glazed door, hinged and easy to clean	~
Highly resistant AISI 304 18/10 stainless steel cooking chamber, fully welded with rounded edges (drainage via integrated syphon)	~
Automatic drainage system works even with the door open	~
Handle and plastic components feature anti-bacterial treatment	~
IPX5-level protection against splashes and water jets	~

E

Supermarkets

reddot winner 2020

iŝi

Gastrobars

Bars

#### **OPTIONAL EQUIPMENT** (PLEASE REQUEST WHEN ORDERING)

TSC (Thermal Stability Control). Ensures maximum thermal stability with little fluctuation at low temper	rature (±0.2°C)	4
Left hand door opening		
<sup>(1)</sup> Voltage 230/L+N/50-60	4 GN 1/1	MYCHA273
<sup>(2)</sup> Voltage 230/3L/50-60	4 GN 1/1	MYCHA272

6 GN 1/1				
4	▲*			
	6 x 1/1 GN			
760 x 710 x 750 mm	760 x 842 x 854 mm			
74 kg	130 kg			
40-110	55-120			
68 mm	80 mm			
9,3 kW	805 W			
-	13 kW			
-	Female G½"			
400/3L+N/50-60 (1)	230V/L+N/50-60			

4 speeds	6 speeds	4 speeds	6 speeds
~		v	/
~		· · · · ·	/
40 +	- 3	40	+ 3
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v		v	

#### **OPTIONAL EQUIPMENT** (PLEASE REQUEST WHEN ORDERING)

TSC (Thermal Stability Control). Ensures maximum thermal stability with litt

Left hand door opening

<sup>(1)</sup> Voltage 230/3L/50-60

\* Consult gas models by country. Available from September 2022.

NEW



mychef.

NEW

10 GN 1/1

4	<b>▲</b> *
	10 x 1/1 GN
760 x 710 x 1022 mm	760 x 842 x 1144 mm
102 kg	147 kg
80-160	80-160
68 mm	80 mm
18,6 kW	805 W
-	20 kW
-	Female G <sup>1</sup> /2"
400/3L+N/50-60 (1)	230V/L+N/50-60
	$\checkmark$

ttle fluctuation at low temperat	ure (±0.2°C)	4
	6 GN 1/1	MYCHA277
	10 GN 1/1	MYCHA282



### **COOK MASTER GN 1/1 ACCESSORIES**



#### CleanDuo

Container with 50 tablets: concentrated double action detergent and rinser.

unit

1 unit	MYCHA063
Pack of 4 units	MYCHA354
Pack of 24 units	MYCHA355



MYCHA264

MYCHA265

MYCHA268

**MYCHA216** 

MYCHA181

#### Sous-vide probe

Ø 1.5 mm with a single measuring point and magnetic connector.



MYCHA185

mychef

#### Kit for external connection of magnetic probe

Allows you to connect an external sous-vide probe to COOK MASTER ovens (no probe included).

For sous-vide probe 🗲 À MYCHA396

Restaurants

Н

Hotels

Catering

Services

### COOK MASTER GN 2/1 **COMBIOVEN**

Bars

N	E	W	7



 I	=	

STANDARD EQUIPMENT	6 GN	2/1
Power supply	4	♠*
GN capacity	6 x 2/	I GN
Total measurements (width x depth x height)	760 x 1050 x 865 mm	760 x 1168 x 854 mm
Weight	118 kg	135 kg
Recommended for (n) portions per day	60-180	110-240
Distance between guides	85 mm	85 mm
Electric power	18,6 kW	805 W
Gas power (G20, G30, G31)	-	20 kW
Gas inlet	-	Female G½"
Voltage (V/Ph/Hz)	400/3L+N/50-60 (1)	230V/L+N/50-60
<b>3 cooking modes:</b> • Convection (from 30° to 260°C) • Mixed: convection + steam (from 30° to 260°C) • Saturated steam (from 30° to 130°C)	~	
<b>SmartWind</b> . Faster, fully homogeneous cooking with an intelligent management system that regulates the turbine's rotation direction and its 4 speeds	4 speeds	6 speeds
MultiSteam. Patented dual steam injection technology	~	
<b>DryOut Plus</b> . Active extraction of humidity from the cooking chamber using low pressure technology. Crunchy, golden, ultra-fast and perfect results	~	
Programs + Cooking phases in each program	40 -	+ 3
7 Quick access keys to saved programs	~	
Single-point internal probe	~	
MyCare. Automatic cleaning system	~	
Automatic CoolDown. For an ultra-fast, safe MyCare cleaning	~	
Automatic pre-heating. Ultra-fast pre-heating	~	
Manual regeneration	~	
C-rails with easy to clean anti-tip system	~	
LED screen	~	
Visible and audible cooking completion alert	~	
LED lighting. Minimum consumption and maximum duration	~	•
Low-emission, double-glazed door, hinged and easy to clean	~	
Highly resistant AISI 304 18/10 stainless steel cooking chamber, fully welded with rounded edges (drainage via integrated syphon)	~	
Automatic drainage system works even with the door open	~	
Handle and plastic components feature anti-bacterial treatment	~	
IPX5-level protection against splashes and water jets	~	

ÌĦ

Supermarkets

10 GI	N 2/1
<b>4</b>	♠*
10 x 2	/1 CN
760 x 1050 x 1155 mm	760 x 1168 x 1144 mm
146 kg	150 kg
150-300	160-320
80 mm	80 mm
27,9 kW	805 W
-	35 kW
-	Female G½"
400/3L+N/50-60 (1)	230V/L+N/50-60

1

4 speeds	
	~
	~
	40 + 3
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#### **OPTIONAL EQUIPMENT** (PLEASE REQUEST WHEN ORDERING)

TSC (Thermal Stability Control). Ensures maximum thermal stability with little fluctuation at low temperature (±0.2°C)	4
Left hand door opening	
<sup>(1)</sup> Voltage 230/3L/50-60 6 GN 2/1	MYCHA287

**OPTIONAL EQUIPMENT** (PLEASE REQUEST WHEN ORDERING) 4 TSC (Thermal Stability Control). Ensures maximum thermal stability with little fluctuation at low temperature (±0.2°C)

```
Left hand door opening
```

<sup>(1)</sup> Voltage 230/3L/50-60

\* Consult gas models by country. Available from September 2022.







6 speeds



10 GN 2/1 MYCHA292

COOK MASTER Hydraulic installation kit Accessories for quick and easy water inlet and outlet connection Includes 5 CleanDuo tablets for immediate oven use.		<ul> <li>Cloud. Create, satisfies the set of the se</li></ul>	<ul> <li>Wi-Fi connectivity kit</li> <li>Cloud. Create, save or modify recipes and send them to your oven</li> <li>Remote control of the oven from a</li> </ul>			Front air suction k Protects the oven f	rom nearby heat sources.
	мусна245 🖌		ablet ompatible voice control				MICHA200
	МУСНАЗ97	of the oven					
			MYC	HA357 🗲 🖱		Cleaning shower k	kit
ressure reducer kit		UltraVioletSteam	kit			Constant availability processes or during	y of water in cleaning g cooking.
educes and stabilises wa stallation is recommenc «ceeds 6 bar.			sed and pathogen-free s	steam thanks to this		Washing shower kit	<b>4</b> МУСНА172
	мусна219 4		6 GN 2/1 🗲 À	MYCHA385			
			10 GN 2/1 <b>5</b>	MYCHA385		Steam condensation	on hood
						Absorbs and conde chimney. Easy insta	enses steam from the over allation.
Indispension	<b>g kit + 2 Hydraulic installation kits</b> Isable for stacking 2 ovens. Includes ion for the steam outlet of the lower oven or and 2 Hydraulic installation kits.		Support with GN 2/1 To position an oven. I 68mm. Capacity: 1 GI	Distance between guides:		GN 2/1 🗲	MYCHA351
						Frontal steam cond	densation hood
OOK MASTER/ICOOK GN OOK MASTER/ICOOK GN	MVCHA241	6 GN 2/1 🐓 760 x 9			in in in its in the second sec		nses steam from the door. Easy installation.
OOK MASTER 6 GN 2/1 +	MYCHA410	10 GN 2/1 🐓 760 x 9					
COOK MASTER 6 GN 2/1 *			1113 x 600 mm 5 guides			GN 2/1 🗲	MYCHA266
Includes 10 CleanDuo ta	ablets.						
oftening Kit (Cartridge in	included)	A STATE	Stacked-type base To position two stack	ed ovens.	(IIIIIII)	with carbon filter	densation and odour ho
filtration system is essen ater in the system does r		6 GN 2/1 + 6 GN 2/1	<b>%</b> 760 x 985 x 105 mm	MYCHA237		and oven door. Easy	d steam from the chimne y installation.
aracteristics:		6 GN 2/1 + 6 GN 2/1	♦ 760 x 1113 x 300 mm	MYCHA406		GN 2/1 <b>4</b>	MYCHA269
Hardness between 3° an PH between 6.5 and 8.5						GN 2/1 y	internation
Chlorides < 30 ppm			Adjustable leg kit			Carbon filter <b>f</b>	MYCHA216
	муснаобі 🦩 👗	TT		uneven surfaces. 4 units.			
ecalcifying cartridge (S	Sparel		Adjustable leg kit 🧚	MYCHA261	1	MySmoker	
tering capacity: 3,945 lit					And the second	simple and effective	taste of smoking in a re manner.
	мусна062 🖌 👗						
	, ()					Smoker 🗲 🗎	MYCHA181
rainage cooling kit cools the outlet water av	woiding possible						
mage to the pipes.	morang hossine						

### COOK MASTER GN 2/1 ACCESSORIES



#### CleanDuo

Container with 50 tablets: concentrated double action detergent and rinser.

#### 1 unit

1 unit	MYCHA063
Pack of 4 units	MYCHA354
Pack of 24 units	MYCHA355



#### Sous-vide probe

Ø 1.5 mm with a single measuring point and magnetic connector.



MYCHA185

mychef.

#### Kit for external connection of magnetic probe

Allows you to connect an external sous-vide probe to COOK MASTER ovens (no probe included).

For sous-vide probe 🗲 À MYCHA396

### COOK MAX MASTER GN 1/1 TROLLEY COMBIOVENS





reddot winner 2020

STANDARD EQUIPMENT	20 G	N 1/1
Power supply	4	
GN capacity	20 x 1/1 GN	
Total measurements (width x depth x height)	893 x 1018	x 1923 mm
Weight	311 kg	386 kg
Recommended for (n) portions per day	160-	320
Distance between guides	67 mm	
Electric power	34,7 kW	1.610 W
Gas power (G20, G30, G31)	-	40 kW
Gas inlet	-	Female G½"
Voltage (V/Ph/Hz)	400/3L+N/50-60 (1)	230V/L+N/50-60
3 cooking modes: Convection (from 30° to 260°C) / Mixed: convection + steam (from 30° to 260°C) / Saturated steam (from 30° to 130°C)	~	/
SmartWind. Faster, fully homogeneous cooking with an intelligent management system that regulates the turbine's rotation direction and its 4 speeds	4 sp	eeds
MultiSteam. Patented dual steam injection technology injection de vapeur	~	/
DryOut Plus. Active extraction of humidity from the cooking chamber using low pressure technology. Crunchy, golden, ultra-fast and perfect results	~	/
Programs + Cooking phases in each program	40	+ 3
7 Quick access keys to saved programs	~	/
Single-point internal probe	~	/
MyCare. Automatic cleaning system	~	/
Automatic CoolDown. For an ultra-fast, safe MyCare cleaning	~	/
Automatic pre-heating. Ultra-fast pre-heating	~	/
Manual regeneration	~	/
LED screen	~	/
Visible and audible cooking completion alert	~	/
LED lighting. Minimum consumption and maximum duration	<b>√</b>	
Low-emission, double-glazed door, hinged and easy to clean	~	/
Highly resistant AISI 316L stainless steel cooking chamber, fully welded with rounded edges (drainage via integrated syphon)		/
Handle and plastic components feature anti-bacterial treatment		/
IPX5-level protection against splashes and water jets		/
Drainage cooling. It cools the outlet water avoiding possible damage to the pipes	~	/
Tray trolley with CN 1/1 guides. Capacity 20 GN 1/1 trays and distance between guides of 67mm, made of AISI 316L stainless steel.	~	/

#### **OPTIONAL EQUIPMENT** (PLEASE REQUEST WHEN ORDERING)

TSC (Thermal Stability Control). Ensures maximum thermal stability with little fluctuation at low temperature (±0.2°C) 🐓

Left hand door opening

<sup>(1)</sup> Voltage 230/3L/50-60

NEW

### meet these characteristics: • Hardness between 3° and 6° FH • PH between 6.5 and 8.5 Chlorides < 30 ppm</li> Decalcifying cartridge (Spare) Filtering capacity: 3,945 litres. Tray trolley with GN 1/1 guides Capacity 20 GN 1/1 trays and distance between guides of 67mm. Made of AISI 316L stainless steel. COOK MAX **4 MYCHA412** Plate trolley GN 1/1 Capacity for 51 plates with a maximum diameter of 312mm. Made of AISI 316L stainless steel. Thermocover GN 1/1 For tray trolleys with GN 1/1 guides and plate trolleys GN 1/1.

**RECOMMENDED ACCESSORIES** 

COOK MAX MASTER Hydraulic installation kit

Softening Kit (Cartridge included)

Includes 5 CleanDuo tablets for immediate oven use.

Accessories for quick and easy water inlet and outlet connection

A filtration system is essential if the water in the system does not

COOK MAX **F** MYCHA397

Wi-Fi connectivity kit

MYCHA357

- **Cloud.** Create, save or modify recipes and
- send them to your oven

  Remote control of the oven from a
- smartphone or tablet
- Google Home compatible voice control
   of the oven

MYCHA420

### COOK MAX MASTER GN 1/1 ACCESSORIES

mychef

#### UltraVioletSteam kit

Totally pure, sterilised and pathogen-free steam thanks to this patented ultraviolet ray technology.



#### CleanDuo

Container with 50 tablets: concentrated double action detergent and rinser.



# 1 unitMYCHA063Pack of 4 unitsMYCHA354Pack of 24 unitsMYCHA355
# COOK MAX MASTER GN 2/1 TROLLEY COMBIOVENS





reddot winner 2020

STANDARD EQUIPMENT	20 GI	N 2/1
Power supply	4	
GN capacity	20 x 2/	/1 GN
Total measurements (width x depth x height)	893 x 1268 >	x 1923 mm
Weight	343 kg	418 kg
Recommended for (n) portions per day	300-	640
Distance between guides	67 n	nm
Electric power	65,7 kW	1.610 W
Gas power (G20, G30, G31)	-	40 kW
Gas inlet	-	Female G½"
Voltage (V/Ph/Hz)	400/3L+N/50-60 (1)	230V/L+N/50-60
3 cooking modes: Convection (from 30° to 260°C) / Mixed: convection + steam (from 30° to 260°C) / Saturated steam (from 30° to 130°C)	~	,
<b>SmartWind.</b> Faster, fully homogeneous cooking with an intelligent management system that regulates the turbine's rotation direction and its 4 speeds	4 spe	eeds
MultiSteam. Patented dual steam injection technology injection de vapeur	~	,
<b>DryOut Plus.</b> Active extraction of humidity from the cooking chamber using low pressure technology. Crunchy, golden, ultra-fast and perfect results	~	,
Programs + Cooking phases in each program	40 -	+ 3
7 Quick access keys to saved programs	~	,
Single-point internal probe	~	,
MyCare. Automatic cleaning system	~	,
Automatic CoolDown. For an ultra-fast, safe MyCare cleaning	~	,
Automatic pre-heating. Ultra-fast pre-heating	~	,
Manual regeneration	~	,
LED screen	~	,
Visible and audible cooking completion alert	~	,
LED lighting. Minimum consumption and maximum duration	~	,
Low-emission, double-glazed door, hinged and easy to clean	~	,
Highly resistant AISI 316L stainless steel cooking chamber, fully welded with rounded edges (drainage via integrated syphon)	~	,
Handle and plastic components feature anti-bacterial treatment	~	,
IPX5-level protection against splashes and water jets	~	,
Drainage cooling. It cools the outlet water avoiding possible damage to the pipes	~	,
Tray trolley with CN 2/1 guides. Capacity 20 GN 2/1 trays and distance between guides of 67mm, made of AISI 316L stainless steel.	~	,

# **OPTIONAL EQUIPMENT** (PLEASE REQUEST WHEN ORDERING)

TSC (Thermal Stability Control). Ensures maximum thermal stability with little fluctuation at low temperature (±0.2°C) 🖌

Left hand door opening

<sup>(1)</sup> Voltage 230/3L/50-60



# **RECOMMENDED ACCESSORIES**

	nd easv water	inlet and	l outlet conne
Includes 5 CleanDuo ta			
	COOK MAX	4 A	MYCHA397
	- in all all all		
Softening Kit (Cartridg A filtration system is ess meet these characterist	ential if the v	vater in th	ie system doe
<ul> <li>Hardness between 3°</li> <li>PH between 6.5 and 8</li> <li>Chlorides &lt; 30 ppm</li> </ul>			
	COOK MAX	4 A	MYCHA061
Decalcifying cartridge Filtering capacity: 3,945	,		
	COOK MAX	4 A	MYCHA062
	COOKINAK	/ (7	MITCHA002
			n aulaes of 67
Made of AISI 316L stainl	ess steel.		n guides of 67
Made of AISI 316L stainl	ess steel. COOK MAX	<i>4</i> A	MYCHA415
			-
Plate trolley GN 2/1	COOK MAX	4 🔺	MYCHA415
Plate trolley GN 2/1 Capacity for 102 plates v	COOK MAX	4 🔺	MYCHA415
Plate trolley GN 2/1 Capacity for 102 plates v	COOK MAX with a maxim ess steel.	4 A	MYCHA415
<b>Plate trolley GN 2/1</b> Capacity for 102 plates v	COOK MAX with a maxim ess steel. COOK MAX	4 ▲       um diam       4 ▲	MYCHA415 eter of 312mm MYCHA416
Plate trolley GN 2/1 Capacity for 102 plates v Made of AISI 316L stainl Thermocover GN 2/1	COOK MAX with a maxim ess steel. COOK MAX	4 ▲       um diam       4 ▲	MYCHA415 eter of 312mm MYCHA416
Plate trolley GN 2/1 Capacity for 102 plates v Made of AISI 316L stainl Thermocover GN 2/1	COOK MAX with a maxim ess steel. COOK MAX	# A       uum diam       # A	MYCHA415 eter of 312mm MYCHA416
Plate trolley GN 2/1 Capacity for 102 plates v Made of AISI 316L stainl Thermocover GN 2/1	COOK MAX with a maxim ess steel. COOK MAX	# A       uum diam       # A	MYCHA415 eter of 312mm MYCHA416

- send them to your oven

  Remote control of the oven from a
- smartphone or tablet
- Google Home compatible voice control
   of the oven

MYCHA421

# COOK MAX MASTER GN 2/1 ACCESSORIES

mychef.

# UltraVioletSteam kit

Totally pure, sterilised and pathogen-free steam thanks to this patented ultraviolet ray technology.



# CleanDuo

Container with 50 tablets: concentrated double action detergent and rinser.



# 1 unitMYCHA063Pack of 4 unitsMYCHA354Pack of 24 unitsMYCHA355

# COOK PRO GN 1/1 **COMBIOVEN**





NDARD EQUIPMENT 4 GN 1/1		
supply 4		
<b>pacity</b> 4 x 1/1 GN		
neasurements (width x depth x height)760 x 710 x 615 mm		760
it 64 kg		
nmended for (n) portions per day 35-90		
ice between guides 68 mm		
(kW) 6,3 kW		
<b>je</b> (V/Ph/Hz) 400/3L+N/50-60 <sup>(1)</sup> (2)		40
xing modes:     ✓       rection (from 30° to 260°C)     ✓       d: convection + steam (from 30° to 260°C)     ✓       rated steam (from 30° to 130°C)     ✓		
Wind. Faster, fully homogeneous cooking with an intelligent management system       2 speeds         egulates the turbine's rotation direction and its 2 speeds       2 speeds		
team. Patented dual steam injection technology ✓		
It Plus. Active extraction of humidity from the cooking chamber using low pressure  vology. Crunchy, golden, ultra-fast and perfect results		
re. Automatic cleaning system 🗸		
natic CoolDown. For an ultra-fast, safe MyCare cleaning		
natic pre-heating. Ultra-fast pre-heating		
al regeneration 🗸		
with easy to clean anti-tip system 🗸		
creen ✓		
e and audible cooking completion alert 🗸		
ghting. Minimum consumption and maximum duration		
mission, <b>double-glazed door,</b> hinged and easy to clean		
resistant AISI 304 18/10 stainless steel cooking chamber, fully welded with  red edges (drainage via integrated syphon)		
natic drainage system works even with the door open ✓		
e and plastic components feature anti-bacterial treatment 🗸		
evel protection against splashes and water jets 🗸		

# **OPTIONAL EQUIPMENT** (PLEASE REQUEST WHEN ORDERING)

Left hand door opening		
<sup>(1)</sup> Voltage 230/L+N/50-60	4 GN 1/1	MYCHA273
<sup>(2)</sup> Voltage 230/3L/50-60	4 GN 1/1	MYCHA272

# **OPTIONAL EQUIPMENT** (PLEASE REQUEST WHEN ORDERING)

Left hand door opening

<sup>(1)</sup> Voltage 230/3L/50-60

mychef.



# 10 GN 1/1

# 4

10 x 1/1 GN	
760 x 710 x 1022 mm	
102 kg	
80-160	
68 mm	
18,6 kW	
400/3L+N/50-60 (1)	

2 speeds	
~	
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~	
~	
~	

6 GN 1/1	MYCHA277
10 GN 1/1	MYCHA282

# **RECOMMENDED ACCESSORIES**

# COOK PRO Hydraulic installation kit

Accessories for quick and easy water inlet MYCHA245 and outlet connection Includes 5 CleanDuo tablets for immediate oven use.

# Pressure reducer kit

Reduces and stabilises water pressure. Installation is recommended if the pressure MYCHA219 exceeds 6 bar.

MYCHA358



Drainage cooling kit

damage to the pipes.

It cools the outlet water avoiding possible

	Indispensable for stackir connection for the stear chimney and 2 Hydraulio	n outlet of the lower oven	
COOK PRO/MAS	TER/ICOOK		

Stacking kit + 2 Hydraulic installation kits

+ COOK PRO/MASTER/ICOOK *	MYCHA240
COOK PRO/MASTER/iCOOK + COOK UP $^{**}$	MYCHA364
* Includes 10 CleanDuo tablets. ** Includes 5 CleanDuo tablets + 1 syphon.	

Softening Kit (Cartridge included)	
A filtration system is essential if the water in the system does not meet these characteristics:	MYCHA061
<ul> <li>Hardness between 3° and 6° FH</li> <li>PH between 6.5 and 8.5</li> <li>Chlorides &lt; 30 ppm</li> </ul>	
Decalcifying cartridge (Spare)	
Filtering capacity: 3,945 litres.	MYCHA062

# **COOK PRO GN 1/1 ACCESSORIES**

Wi-Fi connectivity kit       MYCHA357         • Cloud. Create, save or modify recipes and send them to your oven       • Remote control of the oven from a smartphone or tablet         • Google Home compatible voice control of the oven       • Google Home compatible voice control of the oven			
UltraVioletSteam kit Totally pure, sterilised patented ultraviolet r	I and pathogen-free st	eam thanks to this	
	4 GN 1/1	MYCHA384	

4 GN 1/1	MYCHA384
6 GN 1/1	MYCHA384
10 GN 1/1	MYCHA385



# Support with GN 1/1 guides

To position an oven. Distance between guides: 68mm. Capacity: 2 GN 1/1 trays per guide.

4 GN 1/1	760 x 655 x 900 mm	8 guides	MYCHA225
6 GN 1/1	760 x 655 x 900 mm	8 guides	MYCHA225
10 GN 1/1	760 x 655 x 600 mm	5 guides	MYCHA226



Support with GN 1/1 rails for stacking To position two 4 GN 1/1 ovens in a stack. Distance between guides: 68 mm. Capacity: 2 GN 1/1 trays per guide.

4 GN 1/1 x 2 760 x 655 x 600 mm 5 guides **MYCHA226** 



To position two stacked ovens. 6 GN 1/1 + 4 GN 1/1 760 x 655 x 300 mm **MYCHA235** 

GN 1/1 + 4 GN 1/1	760 x 655 x 300 mm	MYCHA235
GN 1/1 + 6 GN 1/1	760 x 655 x 300 mm	MYCHA235
GN 1/1 + 6 GN 1/1	760 x 655 x 105 mm	MYCHA236

Stacked-type base



Adjustable leg kit To level the oven on uneven surfaces. 4 units.

Adjustable leg kit MYCHA261

COOK PRO GN 1/1 ACCESSORIES	OK PRO GN 1
-----------------------------	-------------



# **COOK PRO GN 1/1 ACCESSORIES**



# CleanDuo

Container with 50 tablets: concentrated double action detergent and rinser.

mychef.

1 unit	MYCHA063
Pack of 4 units	MYCHA354
Pack of 24 units	MYCHA355

# COOK UP GN 1/1 **COMBIOVEN**





6 GN 1/1

4

6 x 1/1 GN

760 x 710 x 750 mm

71 kg 40-110

68 mm

9,3 kW

400/3L+N/50-60 (1)

 $\checkmark$ 

~ ~ 2 speeds

> $\checkmark$ ~  $\checkmark$ ~  $\checkmark$ ~  $\checkmark$ ~

STANDARD EQUIPMENT	4 GN 1/1
Power supply	4
GN capacity	4 x 1/1 GN
Total measurements (width x depth x height)	760 x 710 x 615 mm
Weight	61 kg
Recommended for (n) portions per day	35-90
Distance between guides	68 mm
Power	6,3 kW
Voltage (V/Ph/Hz)	400/3L+N/50-60 (1) (2)
<b>3 cooking modes:</b> • Convection (from 30° to 260°C) • Mixed: convection + steam (from 30° to 260°C) • Saturated steam (from 30° to 130°C)	~
Steam generation by direct injection	~
SteamOut. Removal of humidity from the cooking chamber	~
<b>Fan Plus</b> . More homogeneous cooking thanks to the bi-directional turbines with 2 speeds	2 speeds
Automatic pre-heating. Ultra-fast pre-heating	~
Manual regeneration	~
C-rails with easy to clean anti-tip system	~
LED screen	~
Visible and audible cooking completion alert	~
LED lighting. Minimum consumption and maximum duration	~
Low-emission, double-glazed door, hinged and easy to clean	~
Highly resistant AISI 304 18/10 stainless steel cooking chamber, fully welded with rounded edges	~
Automatic drainage system works even with the door open	~
Handle and plastic components feature anti-bacterial treatment	~
IPX5-level protection against splashes and water jets	~

# **OPTIONAL EQUIPMENT** (PLEASE REQUEST WHEN ORDERING)

Left hand door opening		
<sup>(1)</sup> Voltage 230/L+N/50-60	4 GN 1/1	MYCHA369
<sup>(2)</sup> Voltage 230/3L/50-60	4 GN 1/1	MYCHA368

# OPTIONAL EQUIPMENT (PLEASE REQUEST WHEN ORDERING)

 $\checkmark$ ~  $\checkmark$ 

Left hand door opening

<sup>(1)</sup> Voltage 230/3L/50-60

mychef.



10 GN 1/1

# 4

10 x 1/1 GN

760 x 710 x 1022 mm

97 kg

80-160

68 mm

18,6 kW

400/3L+N/50-60 (1)

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2 speeds	
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6 GN 1/1	MYCHA372
10 GN 1/1	MYCHA375

# **RECOMMENDED ACCESSORIES**

# COOK UP Hydraulic installation kit

Accessories for quick and easy water inlet MYCHA359 and outlet connection (includes syphon).

# Pressure reducer kit

Reduces and stabilises water pressure. MYCHA219 Installation is recommended if the pressure exceeds 6 bar.



Indispensable for stacking 2 ovens. Includes connection for the steam outlet of the lower oven chimney and 2 Hydraulic installation kits.

Stacking kit + 2 Hydraulic installation kits

COOK UP + COOK UP *	MYCHA365
COOK UP + COOK PRO/MASTER/ICOOK **	MYCHA364
* Includes 2 syphons.	

\*\* Includes 1 syphon + 5 CleanDuo tablets.

# Softening Kit (Cartridge included)

A filtration system is essential if the water in the system does not meet these characteristics:

• Hardness between 3° and 6° FH

• PH between 6.5 and 8.5 • Chlorides < 30 ppm

Drainage cooling kit

damage to the pipes.

Decalcifying	cartridge	(Spare)
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Filtering capacity: 3,945 litres.

MYCHA062

MYCHA061

MYCHA358 It cools the outlet water avoiding possible



send then • <b>Remote c</b> smartpho	eate, save n to your control of ne or tab ome com	e or modify re oven the oven fror	m a	MYCHA357	
			n oven. Dista	<b>des</b> ance between I trays per guid	0
4 GN 1/1	760 x 65	5 x 900 mm	8 guides	MYCHA225	
6 GN 1/1	760 x 65	5 x 900 mm	8 guides	MYCHA225	
10 GN 1/1	760 x 65	5 x 600 mm	5 guides	MYCHA226	
4 GN 1/1 x 2	760 x 1		wo 4 GN 1/1 tween guide GN 1/1 trays p		
	T	<b>Stacked-typ</b> To position t		ovens.	
6 GN 1/1 + 4	GN 1/1	760 x 655 x	300 mm	MYCHA235	
10 GN 1/1 + 4	GN 1/1	760 x 655 x	300 mm	MYCHA235	
6 GN 1/1 + 6	GN 1/1	760 x 655 x	300 mm	MYCHA235	
10 GN 1/1 + 6	5 GN 1/1	760 x 655 x	105 mm	MYCHA236	



Adjustable leg kit To level the oven on uneven surfaces. 4 units.

MYCHA261

Adjustable leg kit



**COOK UP GN 1/1 ACCESSORIES** 



annu

Steam condensation hood

Absorbs and condenses steam from the oven chimney. Easy installation.

GN 1/1 MYCHA264

Frontal steam condensation hood

Absorbs and condenses steam from the chimney and oven door. Easy installation.

GN 1/1

### Frontal steam condensation and odour hood with carbon filter 1111111 Reduces odours and steam from the chimney and oven door. Easy installation. GN 1/1 MYCHA268

Carbon filter (Spare)

MYCHA216

MYCHA265



Chimney steam diverter kit Redirects the steam from the chimney to a flue.

Steam diverter kit

MYCHA218

MYCHA181



Get the aroma and taste of smoking in a simple and effective manner.

Smoker

80





# DA21

Concentrated double action liquid detergent: detergent + rinse aid for the assisted manual cleaning system. Quantity: 10 litres.

mychef

1 unit	MYCHA045
Pack of 18 units	MYCHA360
Pack of 60 units	MYCHA361



### Sprayer

For the application of DA21 detergent during manual washing processes. Capacity: 1.5 litres.

Sprayer

# **PRODUCT COMPARISON**

	соок ир <b>4</b>	соок рго <b>4</b>	COOK MASTER		ісоок <b>4</b>	icook
COOKING MODES		-	-			
Convection mode	30°C - 260°C	30°C - 260°C	30°C - 260°C	30°C - 260°C	30°C - 280°C	30°C - 280°
Mixed mode: convection + steam	30°C - 260°C	30°C - 260°C	30°C - 260°C	30°C - 260°C	30°C - 280°C	30°C - 280°
Steam mode. From 30°C to 130°C	•	•	•	•	•	•
Reheating. Your assistant for reheating cooked foods. Configurable and preset program	s Manual	Manual	Manual	Manual	Intelligent	Intelligent
Configurable proofing program	-	-	-	-	•	•
ow-temperature cooking and overnight cooking	Manual	Manual	Manual	Manual	Intelligent	Intelligent
FUNCTIONS						
CoolDown. Ultra-rapid and safe cooling of the cooking chamber	-	•	•	•	•	•
Preheat. Ultra-rapid preheating	•	•	•	•	•	•
SmartClima Plus. Intelligent system of advanced sensors which adjust the humidity automatically, injecting or extracting steam in accordance with food type and quantity	-	-	-	-	•	•
<b>ISC.</b> Unique patented system which ensures maximum thermal stability practically ree from oscillations at low temperature cooking (±0.2°C)	-	-	0	-	0	-
SmartWind. Efficient thermodynamic turbine with intelligent management of fan pin and speeds for completely uniform cooking	2 speeds	2 speeds	4 speeds	6 speeds	4 speeds	6 speeds
Smart management of speed, spin direction and pulsing of the fan	-	-	-	-	•	•
MultiSteam. Innovative, patented, high-efficiency double steam injection technology. Steam 5 times faster and denser than traditional systems (boiler/ direct injection) JItraVioletSteam. Completely pure and sterilised steam, free from pathogens even	-	•	•	•	•	•
at very low temperature, thanks to the patented system of ultraviolet rays OryOut Plus. Active extraction of humidity from the cooking chamber thanks to its	-	•	•	•	•	-
ow pressure technology. Crunchy, golden and golden results	-	•	•	•	•	•
Steam generation by direct injection	•	-	-	-	-	-
SteamOut. Removal of humidity from the cooking chamber	•	-	-	-	-	-
Delta T. Cooking temperature controlled by the food itself	-	-	-	-	•	•
NightWatch. Safe, overnight unattended cooking	-	-	-	-	•	•
SafeSteam. Automatic steam extraction when cooking is complete (configurable)	-	-	-	-	•	•
RealiableSystem. Preventive maintenance program	-	-	-	-	•	•
MySmartCooking. Automatic intelligent cooking system. Choose the product, the ype of cooking, adjust the size, browning and point settings, and the oven will calculate the parameters for a perfect result	-	-	-	-	•	•
<b>4yCookingPlanner.</b> Simultaneous intelligent cooking procedures. Automatic detection of load, time, and number of times the door has been opened	-	-	-	-	•	•
<b>Multilevel.</b> Independent cooking processes with different completion times. deal for restaurants à la carte	-	-	-	-	•	•
<b>Just In Time.</b> Independent cooking processes that finish at the same time. deal for menus	-	-	-	-	•	•
<b>MyCloud.</b> Stay connected to your oven with your smartphone or tablet. View the cooking status, create and save recipes from anywhere and send them to your oven, or consult the recipe book that is constantly being updated	-	-	-	-	•	•
Remote control from a smartphone or tablet using the Mychef Cloud app or from MyCloud on the Mychef web	0	0	0	0	-	-
<b>Wi-Fi connection</b> , with remote software update of the equipment	-	-	-	-	•	•
Step-by-step recipes, updated regularly	-	-	-	-	•	•
ngredient-based recipe search	-	-	-	-	•	•
Automatic recalculation of recipe ingredients based on the number of diners	-	-	-	-	•	•
njection of energy and moisture based on the load. Automatic load detection	-	-	-	-	•	•
Drainage cooling. It cools the outlet water avoiding possible damage to the pipes	0	0	0	-	0	-
JSAGE						
Programs / cooking phases	-	-	40/3	40/3	400/10	400/10
Access to oven configurations. Country-specific configurations	-	-	-	-	•	•
Cooking Check. Graphical summary of the current cooking process. Includes preview and final display of data and consumption related to the current cooking process	-	-	-	-	•	•
Self-teaching system that adapts automatically to the routine use of recipes and the nost frequently-used applications, based on user	-	-	-	-	•	•
Creation of user-specific profiles for individual configuration of equipment units and heir operation	-	-	-	-	•	•
Multi-program keyboard with direct access	-	-	7	7	-	-

	соок ир <b>4</b>	COOK PRO	COOK MASTER		icook <b>f</b>	iCOOK
Fast Menu programmable home page, based on the customer and its applications	-	-	-	-	•	•
Editable Fast Menu home page with remote activation	-	-	-	-	•	•
Navigation from the main menu using touch screen	-	-	-	-	•	•
Self-configurable, customizable screen	-	-	-	-	٠	•
Numerous options for configuration, technical service adjustments, energy settings, etc	-	-	-	-	•	•
Numerous options for advanced configuration, language, sound, system, etc	-	-	-	-	•	•
Short-cut keys to washing programs or cycles	-	-	•	•	•	•
IO-Inch TFT touch screen with intuitive symbols	-	-	-	-	٠	•
LED display	•	•	•	•	-	-
Control for adjusting cooking modes, temperature, core temperature and time	-	-	•	•	•	•
Adjustable blocking of usage and programming based on configured user type	-	-	-	-	•	•
Program blocking	٠	•	٠	•	٠	•
Quick usage guide	•	•	•	•	•	•
Multilingual documentation built into the oven	-	-	-	-	٠	•
Multilingual documentation in electronic format	٠	•	•	٠	٠	•
Specific help function for each cooking process	-	-	-	-	٠	•
ntegrated help function, service instruction manual with examples	-	-	-	-	•	•
User interface available in 21 languages	-	-	-	-	٠	•
User-configurable audible alerts	-	-	_	-	•	•
Single-point internal probe	-	-	•	•	_	-
Multipoint internal probe	-	-	_	_	•	•
Visual and audible end-of-cooking signal	•	•	•	•	•	•
Digital display of steam, temperature, time, core temperature, elapsed time, remaining time, probe temperature, and consumption values	-	-	-	-	•	•
Digital display of steam, temperature, time, and core temperature values	-	-	•	•	-	-
Digital display of steam, temperature, and time	•	•	-	-	-	-
Display of actual and selected values	•	•	٠	•	•	•
CLEANING AND MAINTENANCE						
MyCare. Intelligent self-cleaning system with 4 levels + rinse, with automatic detection of degree of soiling and cleaning alert	-	-	-	-	٠	•
MyCare. Intelligent self-cleaning system with 1 cleaning level	-	•	•	•	-	-
TECHNICAL FEATURES						
High-tech LED lighting. Optimal lighting in each chamber for minimum consumption and maximum duration	٠	•	•	•	٠	•
Jser-configurable chamber lighting time	-	-	-	-	•	•
JSB connection equipment updates and HACCP data logging	-	-	-	-	•	•
Low-emission, <b>triple-glazed door</b> , hinged and easy to clean	-	-	-	-	•	•
low-emission, <b>double-glazed door</b> , hinged and easy to clean	•	•	•	•	-	-
Highly resistant AISI304 18/10 stainless steel cooking chamber, fully welded with rounded edges	•	•	•	•	•	•
ntegrated syphon	-	٠	•	٠	•	•
C-rails with easy to clean anti-tip system	•	•	•	•	•	•
Handle and plastic components feature anti-bacterial treatment	•	•	•	•	•	•
PX5-level protection against splashes and water jets	•	•	•	•	•	•



# **COMPACT** COMBIOVENS

Ideal for gastrobars, restaurants and hotels with kitchens where space is limited. The most exclusive cooking technologies, for excellent results every time.



# COMPACT



Mychef COMPACT Evolution GN 1/1 Longitudinal Accessories	<b>86</b> 87
Mychef COMPACT Evolution GN 1/1 Transversal Accessories	<b>88</b> 89
Mychef COMPACT Evolution GN 2/3 Longitudinal Accessories	<b>90</b> 91
Mychef COMPACT Concept GN 1/1 Longitudinal Accessories	<b>92</b> 93
Mychef COMPACT Concept GN 1/1 Transversal Accessories	<b>94</b> 95
Mychef COMPACT Concept GN 2/3 Longitudinal Accessories	<b>96</b> 97

# COMPACT EVOLUTION GN 1/1

COMBI OVEN	1		SMART LABE	reddot design award winner 2018		AFRAMA AFVARD WINAFE 2019	
Restaurants Gastrobars	Hotels	Butchery	Delicatessen	Fishmongers	Supermarkets		

boxes suppidf f suppidGN Case suppidL1/6 / A x NM M1819 / 5 / 6 x M MGN Case suppid be path on m / begin this multiple suggins)L2 / 6 / 4 x M M1819 / 5 / 6 x M MTotal measurements (with this depth x height)20 x 80 x 60 x 20 x M M20 x 80 x 60 x M MBecommended for (n) portions per day30 x 0030 x 0030 x 00Pore7 k M30 x 00 x	STANDARD EQUIPMENT	6 GN 1/1	9 GN 1/1
Total measurements (with x depth x height)S50 x 800 x 62 zmS50 x 800 x 62 zmWeight72 kg89 kgRecommended for (n) portions per day30-10050-150Power7 kW10,40 kWViblage (V/Ph/Hz)220(1-N/D-600 c)220(1-N/D-600 c)3 cocking modes:	Power supply	4	4
Weight77 kg88 kgRecommended for (n) portions per day30-10050-150Power7.0 W10.040 kWVoltage (VP) Mkg230(1-NS0-600 230(21-NS0-600 2003(1-NS0-600)230(21-NS0-600 230(21-NS0-600)3 cooking mode: a convection from 30 to 300°C)• Subsection mode: to convection from 30 to 300°C)• Midd convection - steam injection to be, multipoint or sous-videPrehest & Cookoon. Automatic per-heating or cooling of the cooking chamberWuittisteen. Placented dual team injection technologyPropod Plac. Automatic per-heating or cooling of the cooking chamberWuittisteen. Placented dual team injection technologyPopod Plac. Automatic per-heating or cooling of the cooking chamberWuittisteen. Placented dual team injection technologySmartClima Plac. Intelligent steamer system that adjusts the energy and humidity in the chamber accounding to the multipy of foodDyDod Plac. Automatic per-heating or cooking with an intelligent management system that regulates the turbine's notation direction and its 4 speedsWuitteen. Manages independent cooking with different finishing times, ideal for resturents is a carteWySmartCooking Ingligent cooking with different finishing times, ideal for status cartes a quick-acces screen with just the program and functions of your choiceResture Line construct t	<b>GN Capacity</b> Depth 20 mm / Depth 40 mm / Depth 65 mm (Multilevel guides)	12 / 6 / 4 x 1/1 GN	18/9/6x1/1 GN
Recommended for (n) portions per day       30.00       50.150         Power       7 kW       10,40 kW         Valuage (V/Ph/Hz)       2300,150.600	Total measurements (width x depth x height)	520 x 800 x 662 mm	520 x 800 x 822 mm
Power         Tww         10.40 kW           Voltage (V/Ph/Hz)         230(1, 4400-60 or 320(1, 4400-60 or 40031, 4400-60 or 4004, 4004, 4004, 400 4004,	Weight	72 Kg	89 Kg
Valuage (i//Ph/Hz)         230/LV/S0-600 -2003LV/S0-600 -2003LV/S0-600         230/LV/S0-600 -2003LV/S0-600           3 cocking modes:         Convection (infom 30 to 300°C)         Convection (infom 30 to 300°C)           • stuated stamm from 30 to 300°C)         Stuated stamm (infom 30 to 100°C)         Convection (infom 30 to 100°C)           • stuated stamm (infom 30 to 100°C)         Convection (infom 30 to 100°C)         Convection (infom 30 to 100°C)           • Stuated stamm (infom 30 to 100°C)         Convection (infom 30 to 100°C)         Convection (infom 30 to 100°C)           • Stuated stamm (infom 30 to 100°C)         Convection (infom 30 to 100°C)         Convection (infom 30 to 100°C)           • Stuated stamm (infom 30 to 100°C)         Convection (infom 30 to 100°C)         Convection (infom 30 to 100°C)           • Stuated stamm (inform blue (intelligent stamm) (inform the cooking chamber using low pressure technology. Crunchy.         Convection (infom 30 to 100°C)           • Stamm (infom 30 to 100°C)         Convection (infom 30 to 100°C)         Convection (infom 30 to 100°C)           • Stamm (infom 30 to 100°C)         Convection (infom 30 to 100°C)         Convection (infom 30 to 100°C)           • Stamm (infom 30 to 100°C)         Convection (infom 30 to 100°C)         Convection (infom 30 to 100°C)           • Stamm (infom 30 to 100°C)         Convection (infom 30 to 10°C)         Convection (infom 30 to 10°C)           • Stamm (infom 30 to 100°C)	Recommended for (n) portions per day	30-100	50-150
Image: Instant	Power	7 kW	10,40 kW
- Convection from 30° to 300°C) - Subvection without stamm (from 30° to 300°C) - Subvection stamm (from 40°C) - Subvection stamm (	Voltage (V/Ph/Hz)	230/3L/50-60 o	
Preheat & Cooldown. Automatic pre-heating or cooling of the cooking chamber MultiSteam. Patented dual steam injection technology. SmartClima Plus. Intelligent sensor system that adjusts the energy and humidity in the chamber according to the type and quartity of food DroyOut Plus. Active extraction of humidity from the cooking chamber using low pressure technology. Crunchy, golden, ultra-fast and perfect results SmartWind Fast, fully homogeneous cooking with an intelligent management system that regulates the MySmartCooking Intelligent cooking yuth an intelligent management system that regulates the MySmartCooking Intelligent cooking yuth an intelligent management system that regulates the MySmartCooking Intelligent cooking yuth an intelligent management system that regulates the MySmartCooking Intelligent cooking yuth an intelligent management system that regulates the MySmartCooking Intelligent cooking yuth all intelligent management system that regulates the Multievel Manages independent cooking with different finishing times, ideal for restaurants à la carte Wultievel Manages independent cooking with different finishing times, ideal for restaurants à la carte Wultievel Manages independent cooking with different finishing times, ideal for restaurants à la carte Wultievel Manages independent cooking with different finishing times, ideal for menus Start onnected, with remote software update of the equipment Wi-Fic connection, with remote software update of the equipment Wi-Gooking phases in each program Programs + Cooking phases in each program Programs + Cooking phases in each program Automatically continues overnight cooking right where it stopped in the event of a power failure WyCare. Intelligent automatic cleaning system Given by Wi-Fic automatically continues overnight cooking right where it stopped in the event of a power failure WyCare. Intelligent ALSI 300 18/0 stailless steel cooking chamber, fully welded with rounded edges Given exprised and Shift Mutation LED lighting. Min	Mixed: convection + steam (from 30° to 300°C)	~	~
MultiSteam Patented dual steam injection technology         Image: Constraint of the type and quantity of food         Image: Constraint of the type and quantity of food           SmartClima Plus. Intelligent sensor system that adjutss the energy and humidity in the chamber according to the type and quantity of food         Image: Constraint of the type and quantity of food           Dyout Plus Active extraction of humidity from the cooking chamber using low pressure technology. Crunchy, goiden, ultra-fast and perfect results         4 speeds           MySmartCooking Intelligent cooking system. Choose the product, the type of cooking, adjust the size, browning and point setting, and the oven will calculate the parameters for a perfect result         Image: Cooking Intelligent cooking with an intelligent management system that regulates the transmark. The own will calculate the parameters for a perfect result         Image: Cooking Intelligent cooking with an intelligent management system that regulates the size, browning and point setting, and the oven will calculate the parameters for a perfect result         Image: Cooking Intelligent cooking with an intelligent management system that regulates the size. The owning of the oven will calculate the parameters for a perfect result         Image: Cooking Intelligent cooking with an intelligent management system that size. Forwning         Image: Cooking Intelligent cooking with an intelligent for a perfect result           Muttitexel. Manages independent cooking with an intelligent free transmark.         Image: Cooking Intelligent automatical optice         Image: Cooking Intelligent automatical optice         Image: Cooking Intelligent automatical optice         Image: Cooking Intelligent automatical optice <t< td=""><td>Conector Plug&amp;Play. Suitable for single point probe, multipoint or sous-vide</td><td>~</td><td>~</td></t<>	Conector Plug&Play. Suitable for single point probe, multipoint or sous-vide	~	~
SmartClima Plus. Intelligent sensor system that adjusts the energy and humidity in the chamber according to the type and quantity of food         Image: Clima Plus Active extraction of humidity from the cooking chamber using low pressure technology. Crunchy.         Image: Clima Plus Active extraction of humidity from the cooking chamber using low pressure technology. Crunchy.         Image: Clima Plus Active extraction of humidity from the cooking chamber using low pressure technology. Crunchy.         Image: Clima Plus Active extraction of humidity from the cooking system that regulates the turbine's totation direction and its 4 speeds         Image: A speeds         Image: A speeds           MySmartCooking Intelligent cooking system. Choose the product, the type of cooking, adjust the size, browning and point settings, and the oven will calculate the parameters for a perfect result         Image: A speeds         Image: A speeds           MySmartCooking system. Choose the product, the type of cooking adjust the size, browning and point settings, and the oven will calculate the parameters for a perfect result         Image: A speeds         Image: A speeds           MySmartCooking system. Theose the product, the type of cooking status, create and save recipes from anywhere and send them to your oven, or consult the recipe book that is constantly being updated.         Image: A speed	Preheat & Cooldown. Automatic pre-heating or cooling of the cooking chamber	~	~
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golder, ultra-fast and perfect resultsConstruction of the transmissionConstruction of the transmissionSmartWind, Fast, fully homogeneous cooking with an intelligent management system that regulates the parameters for a perfect result4 speeds4 speedsMySmartCooking, Intelligent cooking system. Choose the product, the type of cooking, adjust the size, browning and point settings, and the oven will calculate the parameters for a perfect result✓✓Multilevel. Manages independent cooking with different finishing times, ideal for restaurants à la carte✓✓Just In Time. Synchronises the insertion of the trays to have all the dishes prepared at the same time, ideal for menus✓✓WI-FI connection, with remote software update of the equipment✓✓✓MyCloud, Stay connected to your owen with your smartphone or tablet. View the cooking status, create and save recipes from anywhere and send them to your owen, or consult the recipe book that is constantly being updated.✓✓Programs + Cooking phases in each program400 + 10400 + 10StattMenu. Create a quick-access screen with just the programs and functions of your choice✓✓✓Nytare. Intelligent automatic cleaning system✓✓✓✓Nytare. Intelligent automatic cleaning system✓✓✓✓UBS connection for HACCP data logging✓✓✓✓Lipbly resistant AlSI 304 1R/0 stainless steel cooking chamber, fully welded with rounded edges✓✓✓Lipbling. Minimum consumption and maximum duration✓✓✓✓L		~	~
turbine's rotation direction and its 4 speeds       MySmartCooking. Intelligent cooking system. Choose the product, the type of cooking, adjust the size, browning and point settings, and the own will calculate the parameters for a prefect result       Image: Cooking intelligent cooking with different finishing times, ideal for restaurants à la carte       Image: Cooking intelligent cooking with different finishing times, ideal for restaurants à la carte       Image: Cooking intelligent cooking with different finishing times, ideal for restaurants à la carte       Image: Cooking intelligent cooking with different finishing times, ideal for restaurants à la carte       Image: Cooking intelligent cooking with encode the equipment       Image: Cooking intelligent cooking with with the requipment       Image: Cooking intelligent cooking with with our smartphone or tablet. Wew the cooking status, create and save recipes from anywhere and send them to your oven, or consult the recipe book that is constantly being updated.       Image: Cooking Co		~	~
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MyCloud. Stay connected to your oven with your smartphone or tablet. View the cooking status, create and save       ·       ·         Programs + Cooking phases in each program       400 + 10       400 + 10         FastMenu. Create a quick-access screen with just the programs and functions of your choice       ·       ·         Cooking Check. Summary of daily, monthly or annual consumption       ·       ·       ·         NightWatch. Automatically continues overnight cooking right where it stopped in the event of a power failure       ·       ·       ·         MyCare. Intelligent automatic cleaning system       4 levels + rinsing       4 levels + rinsing       4 levels + rinsing         6.5-Inch widescreen LCD       ·       ·       ·       ·         USB connection for HACCP data logging       ·       ·       ·         LED lighting. Minimum consumption and maximum duration       ·       ·       ·         Low-emission, double-glazed door, hinged and easy to clean       ·       ·       ·         Automatic drainage system works even with the door open       ·       ·       ·         Automatic drainage system works even with the door open       ·       ·       ·		~	~
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MyCare. Intelligent automatic cleaning system       4 levels + rinsing       4 levels + rinsing         6.5-Inch widescreen LCD       ✓       ✓         USB connection for HACCP data logging       ✓       ✓         Highly resistant AISI 304 18/10 stainless steel cooking chamber, fully welded with rounded edges (drainage via integrated syphon)       ✓       ✓         LED lighting. Minimum consumption and maximum duration       ✓       ✓       ✓         Automatic drainage system works even with the door open       ✓       ✓       ✓         Handle and plastic components feature anti-bacterial treatment       ✓       ✓       ✓	Cooking Check. Summary of daily, monthly or annual consumption	~	~
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USB connection for HACCP data logging $\checkmark$ $\checkmark$ Highly resistant AISI 304 18/10 stainless steel cooking chamber, fully welded with rounded edges $\checkmark$ $\checkmark$ $\checkmark$ LED lighting. Minimum consumption and maximum duration $\checkmark$ $\checkmark$ $\checkmark$ Low-emission, double-glazed door, hinged and easy to clean $\checkmark$ $\checkmark$ $\checkmark$ Automatic drainage system works even with the door open $\checkmark$ $\checkmark$ $\checkmark$ Handle and plastic components feature anti-bacterial treatment	MyCare. Intelligent automatic cleaning system	4 levels + rinsing	4 levels + rinsing
Highly resistant AISI 304 18/10 stainless steel cooking chamber, fully welded with rounded edges	6.5-Inch widescreen LCD	~	~
(drainage via integrated syphon)       ✓         LED lighting. Minimum consumption and maximum duration       ✓         Low-emission, double-glazed door, hinged and easy to clean       ✓         Automatic drainage system works even with the door open       ✓         Handle and plastic components feature anti-bacterial treatment       ✓	USB connection for HACCP data logging	~	~
Low-emission, double-glazed door, hinged and easy to clean       ✓       ✓         Automatic drainage system works even with the door open       ✓       ✓         Handle and plastic components feature anti-bacterial treatment       ✓       ✓		~	~
Automatic drainage system works even with the door open       ✓       ✓         Handle and plastic components feature anti-bacterial treatment       ✓       ✓	LED lighting. Minimum consumption and maximum duration	~	~
Handle and plastic components feature anti-bacterial treatment $\checkmark$	Low-emission, double-glazed door, hinged and easy to clean	~	~
	Automatic drainage system works even with the door open	~	~
IPX5-level protection against splashes and water jets 🗸 🗸	Handle and plastic components feature anti-bacterial treatment	~	~
	IPX5-level protection against splashes and water jets	~	~

# **OPTIONAL EQUIPMENT** (PLEASE REQUEST WHEN ORDERING)

TSC (Thermal Stability Control). Ensures maximum thermal stability with little fluctuation at low temperature (±0.2°C) UltraVioletSteam. Totally pure, sterilised and pathogen-free steam thanks to this patented ultraviolet ray technology Left hand door opening

# **RECOMMENDED ACCESSORIES**

# Hydraulic installation kit

- ---- C

Accessories for quick and easy water inlet MYCHA187 and outlet connection. Includes 5 CleanDuo tablets for immediate oven use.

# Pressure reducer kit

Reduces and stabilises water pressure. Installation is recommended if the pressure exceeds 6 bar.

MYCHA219



Indispensable for stacking 2 ovens. Includes connection for the steam outlet of the lower oven chimney and 2 Hydraulic installation kits (10 CleanDuo tablets).

MYCHA177

# Softening Kit (Cartridge included)

A filtration system is essential if the

- water in the system does not meet these MYCHA061
- characteristics:
- $\cdot\,$  Hardness between 3° and 6° FH  $\,\,\cdot\,$  Chlorides < 30 ppm • PH between 6.5 and 8.5

Decalcifying cartridge (Spare)

Filtering capacity: 3,945 litres.

MYCHA062

# **COMPACT GN 1/1 ACCESSORIES**

Ethernet connection with status indicator. MYCHA196 For areas where Wi-Fi connection is not possible Table with shelf To position an oven. GN 1/1 520 x 730 x 900 mm MYCHA153 Table with GN 1/1 guides To position an oven. Distance between guides: 50 mm. GN 1/1 520 x 730 x 900 mm 10 guides **MYCHA154** Stacked-type table To position two stacked ovens. 6 GN 1/1 x 2 MYCHA166 520 x 730 x 330 mm 9 GN 1/1 x 2 520 x 730 x 120 mm MYCHA169 9 GN 1/1 + 6 GN 1/1 MYCHA168 520 x 730 x 170 mm **Cleaning shower kit** Constant availability of water in cleaning processes or during cooking. Washing shower kit MYCHA172 CleanDuo Container with 50 tablets: concentrated



MYCHA063
MYCHA354
MYCHA355

double action detergent and rinser.

# **COMPACT GN 1/1 ACCESSORIES**

mychef.

	Stand-alone trolley					
- with	3 and a half hours in	steam mode at 90°C.				
<b>1</b> 20 mil	GN 1/1	MYCHA173				
	Total measurements	530 x 755 x 850 mm				
	Max. pressure.	2,7 bar				
2 2	Max. flow rate	4,1 litres per minute				
	Oven Wall Mount Bi					
	For kitchens with lim					
	6 GN 1/1	MYCHA179				
	Steam condensatior	n hood				
THE	Absorbs and condens chimney and oven do					
	GN 1/1	MYCHA221				
	Steam condensation	n and odour hood with				
TATATA	carbon filter					
Aller	and oven door. Easy i	steam from the chimney nstallation.				
	GN 1/1	MYCHA212				
	Carbon filter	MYCHA216				
	(Spare part)					
	<b>Heat shield</b> Protects the oven from heat sources. Price per unit.					
	6 GN 1/1	MYCHA189				
	9 GN 1/1	MYCHA190				
	Chimmen atoms dive					
	Chimney steam dive Redirects the steam t	from the chimney to a				
	flue.					
1	Steam diverter kit	MYCHA218				
	MySmoker					
-	Get the aroma and ta simple and effective					
C.	Smoker	MYCHA181				
11.21						
	Ø 4 mm with four me	easuring points and				
$\square$	magnetic connector.					
	Multipoint	MYCHA184				
	<b>Single-point probe</b> Ø 4 mm with a single magnetic connector.	e measuring point and				
	Single-point	MYCHA186				
5						
$(\bigcirc)$	Sous-vide probe	le measuring point and				
	magnetic connector.					

magnetic connector.

Sous-vide

# COMPACT EVOLUTION GN 1/1 TRANSVERSAL





STANDARD EQUIPMENT	6 GN 1/1 T
Power supply	4
<b>CN Capacity</b> Depth 20 mm / Depth 40 mm / Depth 65 mm (Multilevel guides)	12 / 6 / 4 x 1/1 GN
Total measurements (width x depth x height)	760 x 595 x 662 mm
Weight	76 Kg
Recommended for (n) portions per day	30-100
Power	7 kW
Voltage (V/Ph/Hz)	230/L+N/50-60 o 230/3L/50-60 o 400/3L+N/50-60
<b>3 cooking modes:</b> Convection (from 30° to 300°C) Mixed: convection + steam (from 30° to 300°C) Saturated steam (from 30° to 130°C)	~
Conector Plug&Play. Suitable for single point probe, multipoint or sous-vide	~
Preheat & Cooldown. Automatic pre-heating or cooling of the cooking chamber	~
MultiSteam. Patented dual steam injection technology	~
SmartClima Plus. Intelligent sensor system that adjusts the energy and humidity in the chamber according to the type and quantity of food	~
DryOut Plus. Active extraction of humidity from the cooking chamber using low pressure technology. Crunchy, golden, ultra-fast and perfect results	~
SmartWind. Fast, fully homogeneous cooking with an intelligent management system that regulates the turbine's rotation direction and its 4 speeds	4 speeds
MySmartCooking. Intelligent cooking system. Choose the product, the type of cooking, adjust the size, browning and point settings, and the oven will calculate the parameters for a perfect result	~
Multilevel. Manages independent cooking with different finishing times, ideal for restaurants à la carte	~
Just In Time. Synchronises the insertion of the trays to have all the dishes prepared at the same time, ideal for menus	~
Wi-Fi connection, with remote software update of the equipment	$\checkmark$
<b>MyCloud</b> . Stay connected to your oven with your smartphone or tablet. View the cooking status, create and save ecipes from anywhere and send them to your oven, or consult the recipe book that is constantly being updated.	~
Programs + Cooking phases in each program	400 + 10
FastMenu. Create a quick-access screen with just the programs and functions of your choice	~
Cooking Check. Summary of daily, monthly or annual consumption	~
lightWatch. Automatically continues overnight cooking right where it stopped in the event of a power failure	~
MyCare. Intelligent automatic cleaning system	4 levels + rinsing
5.5-Inch widescreen LCD	~
JSB connection for HACCP data logging	~
<b>lighly resistant AISI 304 18/10 stainless steel cooking chamber,</b> fully welded with rounded edges drainage via integrated syphon)	~
ED lighting. Minimum consumption and maximum duration	~
-ow-emission, double-glazed door, hinged and easy to clean	~
Automatic drainage system works even with the door open	~
Handle and plastic components feature anti-bacterial treatment	~
PX5-level protection against splashes and water jets	~

# **OPTIONAL EQUIPMENT** (PLEASE REQUEST WHEN ORDERING)

TSC (Thermal Stability Control). Ensures maximum thermal stability with little fluctuation at low temperature (±0.2°C)
UltraVioletSteam. Totally pure, sterilised and pathogen-free steam thanks to this patented ultraviolet ray technology
Left hand door opening

# **RECOMMENDED ACCESSORIES**

# Hydraulic installation kit

Accessories for quick and easy water inlet and outlet connection. Includes 5 CleanDuo tablets for immediate oven use.

MYCHA187

MYCHA219

# Pressure reducer kit

Reduces and stabilises water pressure. Installation is recommended if the pressure exceeds 6 bar.



Indispensable for stacking 2 ovens. Includes connection for the steam outlet of the lower oven chimney and 2 Hydraulic installation kits (10 CleanDuo tablets).

MYCHA177

MYCHA061

Softening Kit (Cartridge included) A filtration system is essential if the water in the system does not meet these characteristics:

 $\cdot\,$  Hardness between 3° and 6° FH  $\,$   $\,\cdot\,$  Chlorides < 30 ppm

• PH between 6.5 and 8.5

Decalcifying cartridge (Spare) Filtering capacity: 3,945 litres.

MYCHA062

# **COMPACT ACCESSORIES GN 1/1 TRANSVERSAL**

Ethernet connection with status indicator For areas where Wi-Fi connection is not possible

MYCHA196



Table with shelf To position an oven.

GN 1/1 T 760 x 525 x 900 mm

MYCHA155



Table with GN 1/1 guides To position an oven. Distance between guides: 50 mm. Height of the support: 900 mm.

GN 1/1 T 760 x 525 x 900 mm 10 guides MYCHA156



Stacked-type table To position two stacked ovens.

6 GN 1/1 T x 2

760 x 525 x 330 mm MYCHA167



Cleaning shower kit Constant availability of water in cleaning processes or during cooking.

Washing shower kit MYCHA172

# CleanDuo

Container with 50 tablets: concentrated double action detergent and rinser.

1 unit	MYCHA063
Pack of 4 units	MYCHA354
Pack of 24 units	MYCHA355

# **COMPACT ACCESSORIES GN 1/1 TRANSVERSAL**



# **Oven Wall Mount Bracket**

For kitchens with limited space

GN 1/1 T

MYCHA180

mychef



# Steam condensation hood

Absorbs and condenses steam from the chimney and oven door. Easy installation.

GN 1/1 T

MYCHA222



Reduces odours and steam from the chimney and oven door. Easy installation.

GN 1/1 T

MYCHA213

Carbon filter (Spare part) MYCHA217



Heat shield Protects the oven from heat sources. Price per unit.

GN 1/1 T

MYCHA191



Chimney steam diverter kit Redirects the steam from the chimney to a flue.

Steam diverter kit

MYCHA218



MySmoker Get the aroma and taste of smoking in a simple and effective manner.

Smoker

# MYCHA181



Multipoint probe Ø 4 mm with four measuring points and magnetic connector.

Multipoint

MYCHA184

# Single-point probe

Ø 4 mm with a single measuring point and magnetic connector.

Single-point

MYCHA186



# Sous-vide probe

Ø 1.5 mm with a single measuring point and magnetic connector.

Sous-vide

# COMPACT EVOLUTION GN 2/3

СОМВ					SMART LABEL	reddot design award winner 2018	DESIGN AWARD 2018	<b>EEFIGN</b> AWARD ZO19	
Restaurants	Castrobars	Hotels	Butchery	Delicatessen	Fishmongers	Supermarkets			

ProcessappiImage: Comparison of the part	STANDARD EQUIPMENT	6 GN 2/3
Total measurements (with k depth x height)       500 x 623 x 662 mm         Weight       60 Kg         Recommended for (n) portions per day       20-80         Power       500 KW         Voitage (V/PV/kt)       230(1+M50 50 0; 230(2), 500 0)         I cooking mode:       ·         · Compatibility (V/PV/kt)       230(1+M50 50 0; 230(2), 500 0)         I cooking mode:       ·         · Compatibility (V/PV/kt)       230(1+M50 50 0; 230(2), 500 0)         Connector PlugBPlay. Suitable for single point prote, multipoint or sous-vide       ·         Prehest & Cooldown Automatic pre-heating or cooling of the cooking chamber       ·         MultiSeem Fastert dual seam injection technology       ·         Grantful directoria and prefere results       ·         MultiSeem fastert dual seam injection technology       ·         MultiSeem fastert dual seam injection technology       ·         MultiSeem faster directoria and the something system that adjusts the energy and humidity in the size browning and       ·         MultiSeem faster directoria and the something system fast adjusts the energy and humidity from the cooking the something adjust the size, browning and       ·         MultiSeem fast and prefere results       ·       ·         MultiSeem fast and prefere results       ·       ·         MultiSeem fast and prefe	Power supply	4
Weight     60 kg       Recemmended for (n) portions per day     20.80       Power     5.60 kW       Voltage (VPI-N2)     230L-N500-60       2 cooking modes:	CN Capacity Depth 20 mm / Depth 40 mm / Depth 65 mm (Multilevel guides)	12 / 6 / 4 x 2/3 GN
Recommended for (n) portions per day     20.80       Power     5.00 kW       Valage (v)Ph/h1;     22001-Nb5ch 00 2557(250-00 0 2557(250-00	Total measurements (width x depth x height)	520 x 623 x 662 mm
Power         560 kW           Veitage (v/Ph/Hs)         2201-VNS0-60 22021, KS0-60 a           3 cooking modes:         2201-VNS0-60 22021, KS0-60 a           • Needed completion = stand(r)         ************************************	Weight	60 Kg
Voltage (V/Ph/Hz)       2301-VISO 60 02003-VISO 60 02004-VISO 60 0200-VISO 60 02004-VISO 60 02004-VISO 60 02004-VISO	Recommended for (n) portions per day	20-80
3 coking modes:       4003L+N/S0-60         3 coking modes:       comeching modes:         comeching modes:       comeching modes:         staturation:       comeching modes:         comeching modes:	Power	5,60 kW
Convection from Soft is 200°C Softwarded Statum (from Soft is 200°C) Concertor Plug&Play. Suitable for single point probe, multipoint or sous-vide Preheat & Cooldown. Automatic pre-heating or cooling of the cooking chamber V MultiSteam. Patented dual steam injection technology SmartClima Plus. Intelligent sensor system that adjusts the energy and humidity in the chamber according to the type and auantity of food PypOur Plus. Active extraction of humidity from the cooking chamber using low pressure technology. Crunchy, golden, Ultra-Ast and perfect realits Strattford Fact, fully homogeneous cooking with an intelligent management system that regulates the turbine's SoftwartCooking Intelligent cooking system. Choose the product, the type of cooking, adjust the size, browning and or softwart of the stratten of the trays to have all the delines prepared at the same time, ideal for menus Vi-Fi connection, with remote software update of the equipment Vi-Cooking phases in each program 400 + 10 Pagrame + Cooking phases in each program 400 + 10 Pagrame + Cooking phases in each program 400 + 10 Pagrame + Cooking phases in each program 400 + 10 Pagrame + Cooking phases in each program 400 + 10 Pagrame + Cooking phases in each program 400 + 10 Pagrame + Cooking phases in each program 400 + 10 Pagrame + Cooking phases in each program 400 + 10 Pagrame + Cooking phases in each program 400 + 10 Pagrame + Cooking phases in each program 400 + 10 Pagrame + Cooking phases in each program 400 + 10 Pagrame + Cooking phases in each program 400 + 10 Pagrame + Cooking phases in each program 400 + 10 Pagrame + Cooking phases in each program 400 + 10 Pagrame + Cooking phases in each program 400 + 10 Pagrame + Cooking phases in each program 400 + 10 Pagrame + Cooking phases in each program 400 + 10 Pagrame + Cooking phases in each program 400 + 10	Voltage (V/Ph/Hz)	
Preheat & Cooldown. Automatic pre-heating or cooling of the cooking chamber	Convection (from 30° to 300°C)     Mixed: convection + steam (from 30° to 300°C)	~
MultiSteam. Patented dual steam injection technology	Conector Plug&Play. Suitable for single point probe, multipoint or sous-vide	$\checkmark$
SmartClima Plus. Intelligent sensor system that adjusts the energy and humidity in the chamber according to the type <ul> <li>Adjuantity of food</li> <li>DryOut Plus. Active extraction of humidity from the cooking chamber using low pressure technology. Crunchy, golden,</li> <li>SmartWind. Fast, fully homogeneous cooking with an intelligent management system that regulates the turbine's</li> <li>Aspeeds</li> <li>SmartWind. Fast, fully homogeneous cooking with an intelligent management system that regulates the turbine's</li> <li>Aspeeds</li> <li>MySmartCooking, Intelligent cooking system. Choose the product, the type of cooking, adjust the size, browning and point settings, and the oven will calculate the parameters for a perfect result</li> <li>Multilevel. Manages independent cooking with different finishing times, ideal for restaurants à la carte</li> <li>Just In Time. Synchronises the insertion of the trays to have all the dishes prepared at the same time, ideal for menus</li> <li>Wi-Fi connection, with remote software update of the equipment</li> <li>WyCloud. Size y connected to your own with your or consult the recipe book that is constantly being updated.</li> <li>Programs + Cooking phases in each program</li> <li>400+10</li> <li>FastMenu. Create a quick-access screen with just the programs and functions of your choice</li> <li>Cooking Check. Summary of daily, monthly or annual consumption</li> <li>VigBut continues overnight cooking right where it stopped in the event of a power failure</li> <li>VigBut continues overnight cooking right where it stopped in the event of a power failure</li> <li>VigBut continues overnight cooking right where it stopped in the event of a power failure</li> <li>VigBut continues overnight cooking right where it stopped in the event of a power failure</li> <li>VigBut con</li></ul>	Preheat & Cooldown. Automatic pre-heating or cooling of the cooking chamber	$\checkmark$
and quantity of foodand the formation of the form	MultiSteam. Patented dual steam injection technology	~
ultra-fast and perfect results       4 speeds         SmartWind, Fast, fully homogeneous cooking with an intelligent management system that regulates the turbine's       4 speeds         MySmartCooking, Intelligent cooking system. Choose the product, the type of cooking, adjust the size, browning and       ✓         Multilevel. Manages independent cooking with different finishing times, ideal for restaurants à la carte       ✓         Just In Time. Synchronises the insertion of the trays to have all the dishes prepared at the same time, ideal for menus       ✓         Wi-Fi connection, with remote software update of the equipment       ✓         MyCloud. Stay connected to your own with your smartphone or tablet. View the cooking status, create and save recipes from anywhere and send them to your own, or consult the recipe book that is constantly being updated.       ✓         Programs + Cooking phases in each program       400 + 10         FastMenu. Create a quick-access screen with just the programs and functions of your choice       ✓         Cooking Check. Summary of daily, monthly or annual consumption       ✓         MyClare. Intelligent automatic cleaning system       ✓         MyClare. Intelligent automatic cleaning system       ✓         USB connection for HACCP data logging       ✓         Vighty resistant AlSI 30 & B/O stainless stel cooking chamber, fully welded with rounded edges (drainage via integrated syphon)       ✓         LED lighthing. Minimum consumption and maximum duration		~
rotation direction and its 4 speeds         MySmartCooking, Intelligent cooking system. Choose the product, the type of cooking, adjust the size, browning and <ul> <li>PhysmartCooking, Intelligent cooking system. Choose the product, the type of cooking, adjust the size, browning and</li> <li>Multilevel. Manages independent cooking with different finishing times, ideal for restaurants à la carte</li> <li>Just In Time. Synchronises the insertion of the trays to have all the dishes prepared at the same time, ideal for menus</li> <li>Wi-Fi connection, with remote software update of the equipment</li> <li>Vi-Fi connected to your oven with your smartphone or tablet. View the cooking status, create and save</li> <li>recipes from anywhere and send them to your oven, or consult the recipe book that is constantly being updated.</li> </ul> <ul> <li>Programs + Cooking phases in each program</li> <li>400 + 10</li> </ul> FastMenu. Create a quick-access screen with just the programs and functions of your choice <ul> <li>Cooking Check. Summary of daily, monthly or annual consumption</li> <li>MyCare. Intelligent automatic cleaning system</li> <li>4 levels + rinsing</li> <li>5. Inch widescreen LCD</li> <li>USB connection for HACCP data logging</li> <li>LED lighting. Minimum consumption and maximum duration</li> <li>LED lighting. Minimum consumption and maximum duration</li> <li>LED lighting. Minimum consumption and maximum duration</li> <li>Automatic drainage system works even with the door open</li> <li>Leta and plastic components feature anti-bacterial treatment</li> <li>Automatic chrainage system works even with the door open<!--</td--><td></td><td>~</td></li></ul>		~
point settings, and the oven will calculate the parameters for a perfect result       It is the oven will calculate the parameters for a perfect result         Multilevel. Manages independent cooking with different finishing times, ideal for restaurants à la carte       It         Just In Time. Synchronises the insertion of the trays to have all the dishes prepared at the same time, ideal for menus       It         Wi-Fi connection, with remote software update of the equipment       It         MyCloud. Stay connected to your oven with your smartphone or tablet. View the cooking status, create and save treeipes from anywhere and send them to your oven, or consult the recipe book that is constantly being updated.       It         Programs + Cooking phases in each program       400 + 10         FastMenu. Create a quick-access screen with just the programs and functions of your choice       It         Cooking Check. Summary of daily, monthly or annual consumption       It         MyCare. Intelligent automatic cleaning system       It evels + rinsing         6.5-Inch widescreen LCD       It         USB connection for HACCP data logging       It         Liby resistant AllSI 304 18/10 statinless steel cooking chamber, fully welded with rounded edges       It         Liby lighting. Minimum consumption and maximum duration       It         Low-emission, double-glazed door, hinged and easy to clean       It         Automatic chanage system works even with the door open       It		4 speeds
Just In Time. Synchronises the insertion of the trays to have all the dishes prepared at the same time, ideal for menus <ul> <li>Wi-Fi connection, with remote software update of the equipment</li> <li>MyCloud. Stay connected to your oven, with your smartphone or tablet. View the cooking status, create and save recipes from anywhere and send them to your oven, or consult the recipe book that is constantly being updated.</li> <li>Programs + Cooking phases in each program</li> <li>400 + 10</li> <li>FastMenu. Create a quick-access screen with just the programs and functions of your choice</li> <li>Cooking Check. Summary of daily, monthly or annual consumption</li> <li>NightWatch. Automatically continues overnight cooking right where it stopped in the event of a power failure</li> <li>MyCare. Intelligent automatic cleaning system</li> <li>4 levels + rinsing</li> <li>6.5-Inch widescreen LCD</li> <li>VISB connection for HACCP data logging</li> <li>VISB connection for HACCP data logging</li> <li>LED lighting. Minimum consumption and maximum duration</li> <li>LED lighting. Minimum consumption and maximum duration</li> <li>Automatic drainage system works even with the door open</li> <li>Automatic drainage system works even with the door open</li> <li>Automatic drainage system works even with the door open</li> <li>Automatic charanse system works even with the door open</li> <li>Automatic and plastic components feature anti-bacterial treatment</li> <li>Automatic and plastic components fe</li></ul>		~
Wi-Fi connection, with remote software update of the equipment       Image: connected to your oven with your smartphone or tablet. View the cooking status, create and save         Programs + Cooking phases in each program       400 + 10         FastMenu. Create a quick-access screen with just the programs and functions of your choice       Image: cooking check. Summary of daily, monthly or annual consumption         NightWatch. Automatically continues overnight cooking right where it stopped in the event of a power failure       Image: cooking check is a cooking check. Summary of daily, monthly or annual consumption       Image: cooking check is a cooking check is a cooking right where it stopped in the event of a power failure       Image: cooking check is a cooking chamber, fully welded with rounded edges (charinage via integrated syphon)       Image: cooking check is a c	Multilevel. Manages independent cooking with different finishing times, ideal for restaurants à la carte	$\checkmark$
MyCloud. Stay connected to your oven with your smartphone or tablet. View the cooking status, create and save <ul> <li>Programs + Cooking phases in each program</li> <li>400 + 10</li> </ul> FastMenu. Create a quick-access screen with just the programs and functions of your choice <ul> <li>Cooking Check. Summary of daily, monthly or annual consumption</li> <li>VightWatch. Automatically continues overnight cooking right where it stopped in the event of a power failure</li> <li>MyCare. Intelligent automatic cleaning system</li> <li>Levels + rinsing</li> </ul> 6.5-Inch widescreen LCD <ul> <li>VISB connection for HACCP data logging</li> <li>VISB connected syphon)</li> <li>LED lighting. Minimum consumption and maximum duration</li> <li>Leve-emission, double-glazed door, hinged and easy to clean</li> <li>Automatic drainage system works even with the door open</li> <li>Automatic components feature anti-bacterial treatment</li> <li>Vistore and solution and maximum duration</li> </ul>	Just In Time. Synchronises the insertion of the trays to have all the dishes prepared at the same time, ideal for menus	$\checkmark$
rečipes from ånywhere and sénd them to your oven, or consult the recipe book that is constantly being updated. Programs + Cooking phases in each program 400 + 10 FastMenu. Create a quick-access screen with just the programs and functions of your choice ✓ Cooking Check. Summary of daily, monthly or annual consumption ✓ NightWatch. Automatically continues overnight cooking right where it stopped in the event of a power failure ✓ MyCare. Intelligent automatic cleaning system 4 levels + rinsing 6.5-Inch widescreen LCD ✓ USB connection for HACCP data logging ✓ Highly resistant AISI 304 18/10 stainless steel cooking chamber, fully welded with rounded edges (drainage via integrated syphon) LED lighting. Minimum consumption and maximum duration ✓ Low-emission, double-glazed door, hinged and easy to clean ✓ Handle and plastic components feature anti-bacterial treatment	Wi-Fi connection, with remote software update of the equipment	~
Fast Menu. Create a quick-access screen with just the programs and functions of your choice       Image: control of the programs and functions of your choice         Cooking Check. Summary of daily, monthly or annual consumption       Image: control of the programs and functions of your choice         NightWatch. Automatically continues overnight cooking right where it stopped in the event of a power failure       Image: control of the programs and functions of your choice         MyCare. Intelligent automatic cleaning system       4 levels + rinsing         6.5-Inch widescreen LCD       Image: control of the HACCP data logging         USB connection for HACCP data logging       Image: control of the programs and maximum duration         ILED lighting. Minimum consumption and maximum duration       Image: control of control of programs and easy to clean         Automatic drainage system works even with the door open       Image: control of control of programs and easy to clean         Handle and plastic components feature anti-bacterial treatment       Image: control of c		~
Cooking Check. Summary of daily, monthly or annual consumption✓NightWatch. Automatically continues overnight cooking right where it stopped in the event of a power failure✓MyCare. Intelligent automatic cleaning system✓ levels + rinsing6.5-Inch widescreen LCD✓USB connection for HACCP data logging✓Highly resistant AISI 304 18/10 stainless steel cooking chamber, fully welded with rounded edges (drainage via integrated syphon)✓LED lighting. Minimum consumption and maximum duration✓Low-emission, double-glazed door, hinged and easy to clean✓Automatic drainage system works even with the door open✓Handle and plastic components feature anti-bacterial treatment✓	Programs + Cooking phases in each program	400 + 10
NightWatch. Automatically continues overnight cooking right where it stopped in the event of a power failure       Image: Comparison of the event of a power failure         MyCare. Intelligent automatic cleaning system       4 levels + rinsing         6.5-Inch widescreen LCD       Image: Comparison of the event of a power failure         USB connection for HACCP data logging       Image: Comparison of the event of a power failure         Highly resistant AISI 304 18/10 stainless steel cooking chamber, fully welded with rounded edges       Image: Comparison of the event of a power failure         LED lighting. Minimum consumption and maximum duration       Image: Comparison of the event of a power failure         Low-emission, double-glazed door, hinged and easy to clean       Image: Components feature anti-bacterial treatment         Handle and plastic components feature anti-bacterial treatment       Image: Comparison of the event of a power failure	FastMenu. Create a quick-access screen with just the programs and functions of your choice	~
MyCare. Intelligent automatic cleaning system       4 levels + rinsing         6.5-Inch widescreen LCD       ✓         USB connection for HACCP data logging       ✓         Highly resistant AISI 304 18/10 stainless steel cooking chamber, fully welded with rounded edges (drainage via integrated syphon)       ✓         LED lighting. Minimum consumption and maximum duration       ✓         Low-emission, double-glazed door, hinged and easy to clean       ✓         Automatic drainage system works even with the door open       ✓         Handle and plastic components feature anti-bacterial treatment       ✓	Cooking Check. Summary of daily, monthly or annual consumption	~
6.5-Inch widescreen LCDImage: Composition of the	NightWatch. Automatically continues overnight cooking right where it stopped in the event of a power failure	~
USB connection for HACCP data logging       ✓         Highly resistant AISI 304 18/10 stainless steel cooking chamber, fully welded with rounded edges       ✓         [drainage via integrated syphon]       ✓         LED lighting. Minimum consumption and maximum duration       ✓         Low-emission, double-glazed door, hinged and easy to clean       ✓         Automatic drainage system works even with the door open       ✓         Handle and plastic components feature anti-bacterial treatment       ✓	MyCare. Intelligent automatic cleaning system	4 levels + rinsing
Highly resistant AISI 304 18/10 stainless steel cooking chamber, fully welded with rounded edges (drainage via integrated syphon)           LED lighting. Minimum consumption and maximum duration           Low-emission, double-glazed door, hinged and easy to clean           Automatic drainage system works even with the door open           Handle and plastic components feature anti-bacterial treatment	6.5-Inch widescreen LCD	~
(drainage via integrated syphon)       Image: Via integrated syphon)         LED lighting. Minimum consumption and maximum duration       Image: Via integrated syphon)         Low-emission, double-glazed door, hinged and easy to clean       Image: Via integrated system works even with the door open         Automatic drainage system works even with the door open       Image: Via integrated system works even with the door open         Handle and plastic components feature anti-bacterial treatment       Image: Via integrated system works even with the door open	USB connection for HACCP data logging	~
Low-emission, double-glazed door, hinged and easy to clean       ✓         Automatic drainage system works even with the door open       ✓         Handle and plastic components feature anti-bacterial treatment       ✓		$\checkmark$
Automatic drainage system works even with the door open     ✓       Handle and plastic components feature anti-bacterial treatment     ✓	LED lighting. Minimum consumption and maximum duration	~
Handle and plastic components feature anti-bacterial treatment 🗸	Low-emission, double-glazed door, hinged and easy to clean	$\checkmark$
	Automatic drainage system works even with the door open	$\checkmark$
IPX5-level protection against splashes and water jets 🗸	Handle and plastic components feature anti-bacterial treatment	~
	IPX5-level protection against splashes and water jets	~

# **OPTIONAL EQUIPMENT** (PLEASE REQUEST WHEN ORDERING)

TSC (Thermal Stability Control). Ensures maximum thermal stability with little fluctuation at low temperature (±0.2°C) UltraVioletSteam. Totally pure, sterilised and pathogen-free steam thanks to this patented ultraviolet ray technology Left hand door opening

# **RECOMMENDED ACCESSORIES**

# Hydraulic installation kit

Accessories for quick and easy water inlet MYCHA187 and outlet connection. Includes 5 CleanDuo tablets for immediate oven use.

MYCHA219

# Pressure reducer kit

Reduces and stabilises water pressure. Installation is recommended if the pressure exceeds 6 bar.



Indispensable for stacking 2 ovens. Includes connection for the steam outlet of the lower oven chimney and 2 Hydraulic installation kits (10 CleanDuo tablets). MYCHA177

Stacking kit + 2 Hydraulic installation kits

Softening Kit (Cartridge included) A filtration system is essential if the water in the system does not meet these MYCHA061 characteristics:  $\cdot\,$  Hardness between 3° and 6° FH  $\,\,\cdot\,$  Chlorides < 30 ppm • PH between 6.5 and 8.5 Decalcifying cartridge (Spare) Filtering capacity: 3,945 litres. MYCHA062 **COMPACT GN 2/3 ACCESSORIES** Ethernet connection with status indicator. MYCHA196 For areas where Wi-Fi connection is not possible Table with shelf To position an oven. GN 2/3 520 x 553 x 900 mm MYCHA151 Table with GN 2/3 guides To position an oven. Distance between guides: 50 mm. GN 2/3 520 x 553 x 900 mm 10 guides **MYCHA152** Stacked-type table To position two stacked ovens.

6 GN 2/3 x 2 520 x 553 x 330 mm





# Constant availability of water in cleaning processes or during cooking.

MYCHA165

Washing shower kit MYCHA172

# CleanDuo Container with 50 tablets: concentrated double action detergent and rinser. 1 unit

1 unit	MYCHA063
Pack of 4 units	MYCHA354
Pack of 24 units	MYCHA355

COMPACT GN	2/3 ACCESSORII	ES
	<b>Stand-alone trolley</b> 3 and a half hours in st	eam mode at 90°C.
	GN 2/3	MYCHA173
	Total measurements Max. pressure.	530 x 755 x 850 mm 2,7 bar
9 9	Max. flow rate	4,1 litres per minute
	Oven Wall Mount Bra	
	For kitchens with limit	ed space
	GN 2/3	MYCHA178
	Steam condensation	
TITLE	Absorbs and condense chimney and oven doo	
	GN 2/3	MYCHA220
	Steam condensation carbon filter	and odour hood with
		team from the chimney stallation.
2000	GN 2/3	MYCHA211
	Carbon filter (Spare part)	MYCHA216
	<b>Heat shield</b> Protects the oven from Price per unit.	n heat sources.
	GN 2/3	MYCHA188
	<b>Chimney steam diver</b> Redirects the steam fr flue.	
2	Steam diverter kit	MYCHA218
1	<b>MySmoker</b> Get the aroma and tas simple and effective m	
	Smoker	MYCHA181
	Multipoint probo	
0	<b>Multipoint probe</b> Ø 4 mm with four mea magnetic connector.	asuring points and
	Multipoint	MYCHA184
	Single-point probe	
	Ø 4 mm with a single r magnetic connector.	measuring point and
10	Single-point	MYCHA186
6	Sous-vide probe	

mychef.

# Ø 1.5 mm with a single measuring point and magnetic connector.

Sous-vide

# COMPACT CONCEPT GN 1/1 **COMBIOVEN**

### Restaurants Gastrobars Hotels Butcherv Delicatessen Fishmongers

Supermarkets

ΉÐ



STANDARD EQUIPMENT	6 GN 1/1	9 GN 1/1
Power supply	4	4
<b>GN Capacity</b> Depth 20 mm / Depth 40 mm / Depth 65 mm (Multilevel guides)	12/6/4x1/1 GN	18 / 9 / 6 x 1/1 GN
Total measurements (width x depth x height)	520 x 800 x 662 mm	520 x 800 x 822 mm
Weight	72 Kg	89 Kg
Recommended for (n) portions per day	30-100	50-150
Power	7 kW	10,40 kW
Voltage (V/Ph/Hz)	230/L+N/50-60 o 230/3L/50-60 o 400/3L+N/50-60	230/3L/50-60 o 400/3L+N/50-60
<b>3 cooking modes:</b> • Convection (from 30° to 300°C) • Mixed: convection + steam (from 30° to 300°C) • Saturated steam (from 30° to 130°C)	~	~
Plug&Play Conector. Conection for single point probe, multipoint or sous-vide	~	~
Preheat & Cooldown. Automatic pre-heating or cooling of the cooking chamber	~	~
MultiSteam. Patented dual steam injection technology	~	~
<b>SmartClima Plus</b> . Intelligent sensor system that adjusts the energy and humidity in the chamber according to the type and quantity of food	~	~
<b>DryOut Plus</b> . Active extraction of humidity from the cooking chamber using low pressure technology. Crunchy, golden, ultra-fast and perfect results	~	~
<b>SmartWind</b> . Fast, fully homogeneous cooking with an intelligent management system that regulates the turbine's rotation direction and its 4 speeds	4 speeds	4 speeds
9 Quick access keys to saved programs or cleaning cycles	~	~
Programs + Cooking phases in each program	108 + 5	108 + 5
<b>NightWatch</b> . Automatically continues overnight cooking right where it stopped in the event of a power failure	$\checkmark$	~
MyCare. Intelligent automatic cleaning system	4 levels + rinsing	4 levels + rinsing
6.5-Inch <b>widescreen LCD</b>	~	~
Digital display of temperature values, actual and selected values	~	~
USB connection equipment updates and HACCP data logging	~	~
Highly resistant AISI 304 18/10 stainless steel cooking chamber, fully welded with rounded edges (drainage via integrated syphon)	~	~
LED lighting. Minimum consumption and maximum duration	~	~
Low-emission, double-glazed door, hinged and easy to clean	~	$\checkmark$
Automatic drainage system works even with the door open	~	~
Handle and plastic components feature anti-bacterial treatment	~	$\checkmark$
IPX5-level protection against splashes and water jets	~	~

# **OPTIONAL EQUIPMENT** (PLEASE REQUEST WHEN ORDERING)

TSC (Thermal Stability Control). Ensures maximum thermal stability with little fluctuation at low temperature (±0.2°C)

UltraVioletSteam. Totally pure, sterilised and pathogen-free steam thanks to this patented ultraviolet ray technology

Left hand door opening

# **RECOMMENDED ACCESSORIES**

# Hydraulic installation kit

Accessories for quick and easy water inlet and outlet connection. Includes 5 CleanDuo tablets for immediate oven use.

MYCHA187

MYCHA219

# Pressure reducer kit

Reduces and stabilises water pressure. Installation is recommended if the pressure exceeds 6 bar.



Stacking kit + 2 Hydraulic installation kits Indispensable for stacking 2 ovens. Includes connection for the steam outlet of the lower oven chimney and 2 Hydraulic installation kits (10 CleanDuo tablets).

MYCHA177

MYCHA061

# Softening Kit (Cartridge included) A filtration system is essential if the water in the system does not meet these characteristics: $\cdot\,$ Hardness between 3° and 6° FH $\,$ $\,\cdot\,$ Chlorides < 30 ppm

• PH between 6.5 and 8.5

Decalcifying cartridge (Spare) Filtering capacity: 3,945 litres.

MYCHA062

MYCHA153

# **COMPACT GN 1/1 ACCESSORIES**



Table with shelf To position an oven.

GN 1/1

520 x 730 x 900 mm



Table with GN 1/1 guides To position an oven. Distance between auides: 50 mm.

GN 1/1

520 x 730 x 900 mm 10 guides MYCHA154



Stacked-type table

To position two stacked ovens.

6 GN 1/1 x 2 9 GN 1/1 x 2 9 GN 1/1 + 6 GN 1/1

520 x 730 x 330 mm	MYCHA166
520 x 730 x 120 mm	MYCHA169
520 x 730 x 170 mm	MYCHA168



# Cleaning shower kit

Constant availability of water in cleaning processes or during cooking.

Washing shower kit MYCHA172

# CleanDuo Container with 50 tablets: concentrated



Tunit
Pack of 4 u
Pack of 24

	MYCHA063
inits	MYCHA354
units	MYCHA355

# **COMPACT GN 1/1 ACCESSORIES**



## Stand-alone trolley

3 and a half hours in steam mode at 90°C.

mychef

GN 1/1	MYCHA173
Total measurements	530 x 755 x 850 mm
Max. pressure.	2,7 bar
Max. flow rate	4,1 litres per minute

### **Oven Wall Mount Bracket**

For kitchens with limited space

6 GN 1/1

# Steam condensation hood

Absorbs and condenses steam from the chimney and oven door. Easy installation.

### GN 1/1

MYCHA221

MYCHA179

### Steam condensation and odour hood with carbon filter

Reduces odours and steam from the chimney and oven door. Easy installation.

GN 1/1

MYCHA212

Carbon filter (Spare part)

# Heat shield

Protects the oven from heat sources. Price per unit.

6 GN 1/1 9 GN 1/1 MYCHA189 MYCHA190

MYCHA216



Chimney steam diverter kit Redirects the steam from the chimney to a flue.

Steam diverter kit

MYCHA218



# MySmoker

Get the aroma and taste of smoking in a simple and effective manner.





# Multipoint probe

Ø 4 mm with four measuring points and magnetic connector.

Multipoint

MYCHA184

MYCHA181

# Single-point probe

Ø 4 mm with a single measuring point and magnetic connector.



MYCHA186

# Sous-vide probe

Ø 1.5 mm with a single measuring point and magnetic connector.

Sous-vide

# COMPACT CONCEPT GN 1/1 TRANSVERSAL **COMBIOVEN**

### Restaurants Gastrobars Hotels Butcherv Delicatessen Fishmongers Supermarkets



STANDARD EQUIPMENT	6 GN 1/1 T
Power supply	4
<b>CN Capacity</b> Depth 20 mm / Depth 40 mm / Depth 65 mm (Multilevel guides)	12 / 6 / 4 x 1/1 GN
Total measurements (width x depth x height)	760 x 595 x 662 mm
Weight	76 Kg
Recommended for (n) portions per day	30-100
Power	7 kW
Voltage (V/Ph/Hz)	230/L+N/50-60 o 230/3L/50-60 o 400/3L+N/50-6
3 cooking modes:         • Convection (from 30° to 300°C)         • Mixed: convection + steam (from 30° to 300°C)         • Saturated steam (from 30° to 130°C)	~
Plug&Play Conector. Conection for single point probe, multipoint or sous-vide	$\checkmark$
Preheat & Cooldown. Automatic pre-heating or cooling of the cooking chamber	✓
MultiSteam. Patented dual steam injection technology	~
<b>SmartClima Plus</b> . Intelligent sensor system that adjusts the energy and humidity in the chamber according to the type and quantity of food	~
<b>DryOut Plus</b> . Active extraction of humidity from the cooking chamber using low pressure technology. Crunchy, golden, ultra-fast and perfect results	~
<b>SmartWind</b> . Fast, fully homogeneous cooking with an intelligent management system that regulates the turbine's rotation direction and its 4 speeds	4 speeds
9 Quick access keys to saved programs or cleaning cycles	~
Programs + Cooking phases in each program	108 + 5
<b>NightWatch</b> . Automatically continues overnight cooking right where it stopped in the event of a power failure	~
MyCare. Intelligent automatic cleaning system	4 levels + rinsing
6.5-Inch widescreen LCD	~
Digital display of temperature values, actual and selected values	~
USB connection equipment updates and HACCP data logging	~
Highly resistant AISI 304 18/10 stainless steel cooking chamber, fully welded with rounded edges (drainage via integrated syphon)	~
LED lighting. Minimum consumption and maximum duration	~
Low-emission, double-glazed door, hinged and easy to clean	~
Automatic drainage system works even with the door open	~
Handle and plastic components feature anti-bacterial treatment	✓
IPX5-level protection against splashes and water jets	~

# **OPTIONAL EQUIPMENT** (PLEASE REQUEST WHEN ORDERING)

TSC (Thermal Stability Control). Ensures maximum thermal stability with little fluctuation at low temperature (±0.2°C)

UltraVioletSteam. Totally pure, sterilised and pathogen-free steam thanks to this patented ultraviolet ray technology

Left hand door opening

# **RECOMMENDED ACCESSORIES**

# Hydraulic installation kit

Accessories for quick and easy water inlet and outlet connection. Includes 5 CleanDuo tablets for immediate oven use.

# Pressure reducer kit Reduces and stabilises water pressure.

MYCHA219

MYCHA187

Installation is recommended if the pressure exceeds 6 bar.



Stacking kit + 2 Hydraulic installation kits Indispensable for stacking 2 ovens. Includes connection for the steam outlet of the lower oven chimney and 2 Hydraulic installation kits (10 CleanDuo tablets). MYCHA177

Softening Kit (Cartridge included) MYCHA061 A filtration system is essential if the water in the system does not meet these characteristics:

 $\cdot\,$  Hardness between 3° and 6° FH  $\,$   $\,\cdot\,$  Chlorides < 30 ppm • PH between 6.5 and 8.5

Decalcifying cartridge (Spare) Filtering capacity: 3,945 litres.

MYCHA062

# **COMPACT ACCESSORIES GN 1/1 TRANSVERSAL**



Table with shelf To position an oven.

GN 1/1 T 760 x 525 x 900 mm

MYCHA155





To position an oven. Distance between quides: 50 mm. Height of the support: 900 mm.

GN 1/1 T 760 x 525 x 900 mm 10 guides MYCHA156



Stacked-type table To position two stacked ovens.

6 GN 1/1 T x 2

760 x 525 x 330 mm MYCHA167



# **Cleaning shower kit** Constant availability of water in cleaning processes or during cooking.

Washing shower kit MYCHA172



double action detergent and rinser. MYCHA063

/	Turne
	Pack of
	Pack of



# **COMPACT ACCESSORIES GN 1/1 TRANSVERSAL**

mychef



# COMPACT CONCEPT GN 2/3 **COMBIOVEN**

### Restaurants Gastrobars Hotels Butcherv Delicatessen Fishmongers Supermarkets



STANDARD EQUIPMENT	6 GN 2/3
Power supply	4
<b>GN Capacity</b> Depth 20 mm / Depth 40 mm / Depth 65 mm (Multilevel guides)	12 / 6 / 4 x 2/3 GN
Total measurements (width x depth x height)	520 x 623 x 662 mm
Weight	60 Kg
Recommended for (n) portions per day	20-80
Power	5,60 kW
Voltage (V/Ph/Hz)	230/L+N/50-60 o 230/3L/50-60 o 400/3L+N/50-60
<ul> <li>3 cooking modes:</li> <li>Convection (from 30° to 300°C)</li> <li>Mixed: convection + steam (from 30° to 300°C)</li> <li>Saturated steam (from 30° to 130°C)</li> </ul>	~
Plug&Play Conector. Conection for single point probe, multipoint or sous-vide	$\checkmark$
Preheat & Cooldown. Automatic pre-heating or cooling of the cooking chamber	~
MultiSteam. Patented dual steam injection technology	~
<b>SmartClima Plus</b> . Intelligent sensor system that adjusts the energy and humidity in the chamber according to the type and quantity of food	~
<b>DryOut Plus</b> . Active extraction of humidity from the cooking chamber using low pressure technology. Crunchy, golden, ultra-fast and perfect results	~
<b>SmartWind</b> . Fast, fully homogeneous cooking with an intelligent management system that regulates the turbine's rotation direction and its 4 speeds	4 speeds
9 Quick access keys to saved programs or cleaning cycles	~
Programs + Cooking phases in each program	108 + 5
<b>NightWatch</b> . Automatically continues overnight cooking right where it stopped in the event of a power failure	~
MyCare. Intelligent automatic cleaning system	4 levels + rinsing
6.5-Inch widescreen LCD	~
Digital display of temperature values, actual and selected values	~
USB connection equipment updates and HACCP data logging	$\checkmark$
Highly resistant AISI 304 18/10 stainless steel cooking chamber, fully welded with rounded edges (drainage via integrated syphon)	~
LED lighting. Minimum consumption and maximum duration	~
Low-emission, double-glazed door, hinged and easy to clean	$\checkmark$
Automatic drainage system works even with the door open	~
Handle and plastic components feature anti-bacterial treatment	$\checkmark$
IPX5-level protection against splashes and water jets	✓

# **OPTIONAL EQUIPMENT** (PLEASE REQUEST WHEN ORDERING)

TSC (Thermal Stability Control). Ensures maximum thermal stability with little fluctuation at low temperature (±0.2°C)

UltraVioletSteam. Totally pure, sterilised and pathogen-free steam thanks to this patented ultraviolet ray technology

Left hand door opening

# **RECOMMENDED ACCESSORIES**

# Hydraulic installation kit

Accessories for quick and easy water inlet MYCHA187 and outlet connection. Includes 5 CleanDuo tablets for immediate oven use.

MYCHA219

# Pressure reducer kit

Reduces and stabilises water pressure. Installation is recommended if the pressure exceeds 6 bar.



### Stacking kit + 2 Hydraulic installation kits Indispensable for stacking 2 ovens. Includes connection for the steam outlet of the lower oven chimney and 2 Hydraulic installation kits (10 CleanDuo tablets). MYCHA177

Softening Kit (Cartridge included) MYCHA061 A filtration system is essential if the water in the system does not meet these characteristics:  $\cdot\,$  Hardness between 3° and 6° FH  $\,\,\cdot\,$  Chlorides < 30 ppm • PH between 6.5 and 8.5 Decalcifying cartridge (Spare) MYCHA062 Filtering capacity: 3,945 litres. **COMPACT GN 2/3 ACCESSORIES** 



Table with shelf To position an oven.

GN 2/3 520 x 553 x 900 mm





To position an oven. Distance between guides: 50 mm.

GN 2/3 520 x 553 x 900 mm 10 guides **MYCHA152** 



6 GN 2/3 x 2 520 x 553 x 330 mm

MYCHA165

MYCHA151



# Cleaning shower kit Constant availability of water in cleaning processes or during cooking.

Washing shower kit MYCHA172

# CleanDuo





Stacked-type table To position two stacked ovens.

COMPACT GN	2/3 ACCESSORIE	myc s	ner.
	Stand-alone trolley 3 and a half hours in ste	eam mode at	90°C.
	GN 2/3	MYCHA173	
	Total measurements Max. pressure.	530 x 755 x 8 2,7 bar	50 mm
5 5	Max. flow rate	4,1 litres per	minute
	<b>Oven Wall Mount Brac</b> For kitchens with limite		
	GN 2/3	MYCHA178	
TIME	Steam condensation h Absorbs and condense chimney and oven doo	s steam from	
-	GN 2/3	MYCHA220	
	Steam condensation a carbon filter Reduces odours and st and oven door. Easy ins GN 2/3 Carbon filter (Spare part)	eam from the	
	<b>Heat shield</b> Protects the oven from Price per unit.	heat sources.	
	GN 2/3	MYCHA188	
	Chimney steam diverter kit Redirects the steam from the chimney to flue.		ey to a
2	Steam diverter kit	MYCHA218	
the second	MySmoker Get the aroma and tast simple and effective ma	anner.	in a
	Smoker	MYCHA181	
6	Multipoint probe Ø 4 mm with four meas magnetic connector.	suring points	and
	Multipoint	MYCHA184	
-	<b>Single-point probe</b> Ø 4 mm with a single n magnetic connector.	neasuring poi	nt and

mychef



Sous-vide probe Ø 1.5 mm with a single measuring point and magnetic connector.

Sous-vide

Single-point

MYCHA185

# **PRODUCT COMPARISON**

	CONCEPT	EVOLUTION
	4	4
	30°C - 300°C	30°C - 300°C
Vixed mode: convection + steam	30°C - 300°C	30°C - 300°C
Steam mode: From 30°C to 130°C	30.6 - 300.6	30.0 - 300.0
Reheating. Your assistant for reheating cooked foods. Configurable and preset programs	Manual	Intelligent
Configurable proofing program	Mariuai	Intelligent
Low-temperature cooking and overnight cooking	– Manual	Intelligent
	Manadi	intelligent
CoolDown. Ultra-rapid and safe cooling of the cooking chamber	•	•
Preheat. Ultra-rapid preheating	•	•
SmartClima Plus. Intelligent system of advanced sensors which adjust the humidity automatically, injecting or extracting	•	•
steam in accordance with food type and quantity	-	
<b>ISC.</b> Unique patented system which ensures maximum thermal stability practically free from oscillations at low temperature sooking (±0.2°C)	0	0
SmartWind. Efficient thermodynamic turbine with intelligent management of fan spin and speeds for completely uniform cooking	4 speeds	4 speeds
Smart management of speed, spin direction and pulsing of the fan	•	•
MultiSteam. Innovative, patented, high-efficiency double steam injection technology. Steam 5 times faster and denser than traditional systems (boiler/ direct injection)	•	•
UltraVioletSteam. Completely pure and sterilised steam, free from pathogens even at very low temperature, thanks to the patented system of ultraviolet rays	0	0
<b>DryOut Plus.</b> Active extraction of humidity from the cooking chamber thanks to its low pressure technology. Crunchy, golden and golden results	•	•
Delta T. Cooking temperature controlled by the food itself	-	•
NightWatch. Safe, overnight unattended cooking	•	•
SafeSteam. Automatic steam extraction when cooking is complete (configurable)	•	•
RealiableSystem. Preventive maintenance program	-	•
MySmartCooking. Automatic intelligent cooking system. Choose the product, the type of cooking, adjust the size, browning and point settings, and the oven will calculate the parameters for a perfect result	-	•
MyCookingPlanner. Simultaneous intelligent cooking procedures. Automatic detection of load, time, and number of times the door has been opened	-	٠
Multilevel. Independent cooking processes with different completion times. Ideal for restaurants à la carte	-	•
lust In Time. Independent cooking processes that finish at the same time. Ideal for menus	-	•
MyCloud. Stay connected to your oven with your smartphone or tablet. View the cooking status, create and save recipes from anywhere and send them to your oven, or consult the recipe book that is constantly being updated	-	•
<b>Vi-Fi connection</b> , with remote software update of the equipment	-	•
step-by-step recipes, updated regularly	-	•
ngredient-based recipe search	-	•
Automatic recalculation of recipe ingredients based on the number of diners	-	•
njection of energy and moisture based on the load. Automatic load detection	•	•
Drainage cooling. It cools the outlet water avoiding possible damage to the pipes	٠	•
JSAGE		
Programs / cooking phases	108/5	400/10
Access to oven configurations. Country-specific configurations	•	•
<b>Cooking Check.</b> Graphical summary of the current cooking process. Includes preview and final display of data and consumption related to the current cooking process	•	•
Self-teaching system that adapts automatically to the routine use of recipes and the most frequently-used applications, based on user	٠	٠
Creation of user-specific profiles for individual configuration of equipment units and their operation	•	•
Fast Menu programmable home page, based on the customer and its applications	•	•
Editable Fast Menu home page with remote activation	•	•
Navigation from the main menu using touch screen or rotary control	•	•
Self-configurable, customizable screen	•	•
Numerous options for configuration, technical service adjustments, energy settings, etc	•	•
Numerous options for advanced configuration, language, sound, system, etc	•	•
Short-cut keys to washing programs or cycles	•	•

	CONCEPT	
Wide 6.5 inch TFT touchscreen with intuitive symbols. Its location and visibility make monitoring the oven easily, allowing you to track cooking processes from anywhere in the kitchen	-	•
6.5-inch LCD widescreen with intuitive symbols. Its location and visibility make monitoring the oven easily, allowing you to track cooking processes from anywhere in the kitchen	•	-
Rotary control with intelligent lighting design and pushbutton function	-	•
Smart lighting of the rotary dial in 5 colors. White: Standby / Red: cooking cycle / Blue: washing cycle / Yellow: completion of cooking, washing, or settings / Green: completion of cooking or washing	•	•
Control for adjusting cooking modes, temperature, core temperature and time	-	•
Adjustable blocking of usage and programming based on configured user type	•	•
Program blocking	•	•
Quick usage guide	•	•
Multilingual documentation built into the oven	-	•
Multilingual documentation in electronic format	-	•
Specific help function for each cooking process	-	•
Integrated help function, service instruction manual with examples	-	•
User interface available in 21 languages	-	•
User-configurable audible alerts	•	•
Plug&Play Connector. Connection for single point probe, multipoint or sous-vide	•	•
Visual and audible end-of-cooking signal	•	•
Digital display of steam, temperature, time, core temperature, elapsed time, remaining time, probe temperature, and consumption values	-	•
Digital display of steam, temperature, time, and core temperature values	•	-
Display of actual and selected values	•	•
CLEANING AND MAINTENANCE		
MyCare. Intelligent self-cleaning system with 4 levels + rinse, with automatic detection of degree of soiling and cleaning alert	•	•
MyCare. Intelligent self-cleaning system with 1 cleaning level	-	-
TECHNICAL FEATURES	-	_
High-tech LED lighting. Optimal lighting in each chamber for minimum consumption and maximum duration	•	•
User-configurable chamber lighting time	•	•
USB connection equipment updates and HACCP data logging	•	•
Low-emission, <b>double-glazed door</b> , hinged and easy to clean	•	•
Highly resistant AISI304 18/10 stainless steel cooking chamber, fully welded with rounded edges	•	•
Integrated syphon	•	•
C-rails with easy to clean anti-tip system	•	•
Handle and plastic components feature anti-bacterial treatment	•	•
IPX5-level protection against splashes and water jets	•	•



# CONVECTION OVENS

Convection ovens for fast service and simple cooking parameters. Ideal for small restaurants, bars, cafeterias, food trucks and food shops.

Gastronomy







Mychef SNAC Accessories

Mychef SNAC Accessories

Mychef SNAC Accessories

Mychef SNAC Accessories



CK AIR-S GN 1/1	<b>102</b> 103
CK AIR-S GN 2/3	<b>104</b> 105
CK AIR GN 1/1	<b>106</b> 107
CK AIR GN 2/3	<b>108</b> 109

# SNACK AIR-S GN 1/1 CONVECTION OVEN WITH ADJUSTABLE HUMIDITY



reddot winner 2020









Small Bars Cafeterias Food trucks Food Shops Restaurants		
STANDARD EQUIPMENT	4 GN 1/1	4 GN 1/1
Power supply	4	4
GN capacity	4 x GN 1/1	4 x GN 1/1
Opening system	Upper	Lateral
Weight	57 Kg	57 Kg
Total measurements (width x depth x height)	760 x 760 x 522 mm	760 x 760 x 522 mm
Recommended for (n) portions per day	60 - 360	60 - 360
Distance between guides	75 mm	75 mm
Power	6,3 kW	6,3 kW
Voltage (V/Ph/Hz)	400/3L+N/50-60 (1) (2)	400/3L+N/50-60 (1) (2)
<ul> <li>2 Cooking modes:</li> <li>Convection (from 30° to 260°C)</li> <li>Mixed: convection + steam (from 30° to 260°C)</li> </ul>	~	~
<b>Fan Plus</b> . Homogeneous cooking thanks to the bi-directional 2-speed turbine	2 speeds	2 speeds
SteamOut. Removal of humidity from the cooking chamber	~	~
Direct moisture injection	~	~
Automatic pre-heating. Ultra-fast pre-heating	~	~
Cooking programs	40	40
Cooking phases	3 + pre-heating	3 + pre-heating
Multi-program keyboard. 8 direct-access programs	~	$\checkmark$
Easy-to-clean L-brackets	~	~
Manual regeneration	~	~
LED screen	~	~
Visible and audible cooking completion alert	~	~
LED lighting. Minimum consumption and maximum duration	~	~
Low-emission, double-glazed door	~	~
Highly resistant AISI 304 18/10 stainless steel cooking chamber, fully welded with rounded edges	~	~
Handle and plastic components feature anti-bacterial treatment	~	~
IPX5-level protection against splashes and water jets	~	~

# **OPTIONAL EQUIPMENT** (PLEASE REQUEST WHEN ORDERING)

Left hand door opening (Only compatible with side-opening models)		
<sup>(1)</sup> Voltage 230/L+N/50-60	4 GN 1/1	MYCHA367
<sup>(2)</sup> Voltage 230/3L/50-60	4 GN 1/1	MYCHA366

# **RECOMMENDED ACCESSORIES**

### **Pressure reducer kit** Reduces and stabilises water pressure. Installation is recommended if the pressure exceeds 6 bar.

MYCHA219



Stacking kit

Essential for stacking two ovens. Includes connection for the steam outlet of the lower oven chimney.

MYCHA244

# **SNACK AIR-S GN 1/1 ACCESSORIES**

# Wi-Fi connectivity kit MYCHA357 • Cloud. Create, save or modify recipes and

send them to your oven

- Remote control of the oven from a
- smartphone or tablet

Google Home compatible voice control
 of the oven

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	п.	10-	-
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1000			54
	_		

### Support with GN 1/1 guides

To position an oven. Distance between guides of 68 mm.

4 GN 1/1 760 x 555 x 900 mm 8 guides **MYCHA232** 



**Support with CN 1/1 rails for stacking** To position two stacked ovens. Distance between guides of 68 mm.

4 GN 1/1 x 2 760 x 555 x 600 mm 5 guides **MYCHA233** 



Adjustable leg kit To level the oven on uneven surfaces. 4 units.

Adjustable leg kit

MYCHA261



**Cleaning shower kit** Constant availability of water in cleaning processes or during cooking.

Washing shower kit MYCHA172

# mychef.

# Softening Kit (Cartridge included) MYCHA061 A filtration system is essential if the water in the system does not meet these characteristics: • Hardness between 3° and 6° FH • PH between 6.5 and 8.5 • Chlorides < 30 ppm Decalcifying cartridge (Spare) MYCHA062 Filtering capacity: 3.945 litres. Steam condensation hood Absorbs and condenses steam from the oven chimney. Easy installation. 4 GN 1/1 MYCHA438 Chimney steam diverter kit Redirects the steam from the chimney to a flue. MYCHA218 Steam diverter kit Water pump kit For pumping water from a carafe without the need to connect the oven to a water network. Water pump kit MYCHA262 4 DA21 Concentrated double action liquid detergent: detergent + rinse aid for the assisted manual cleaning system. Quantity: 10 litres. 1 unit MYCHA045 Pack of 18 units MYCHA360 Pack of 60 units MYCHA361



# Sprayer

For the application of DA21 detergent during manual washing processes. Capacity: 1,5 litres.

Sprayer

Small

Restaurants

Bars

# SNACK AIR-S GN 2/3 **CONVECTION OVEN WITH ADJUSTABLE HUMIDITY**

Food trucks

Cafeterias



Food Shops





reddot winner 2020

Restaurants		
STANDARD EQUIPMENT	4 GN 2/3	4 GN 2/3
Power supply	4	4
GN capacity	4 x GN 2/3	4 x GN 2/3
Opening system	Upper	Lateral
Weight	49 Kg	49 Kg
Total measurements (width x depth x height)	620 x 690 x 522 mm	620 x 690 x 522 mm
Recommended for (n) portions per day	80 - 180	80 - 180
Distance between guides	75 mm	75 mm
Power	3,6 kW	3,6 kW
Voltage (V/Ph/Hz)	230/L+N/50-60	230/L+N/50-60
<ul> <li>2 Cooking modes:</li> <li>Convection (from 30° to 260°C)</li> <li>Mixed: convection + steam (from 30° to 260°C)</li> </ul>	~	~
<b>Fan Plus</b> . Homogeneous cooking thanks to the bi-directional 2-speed turbine	2 speeds	2 speeds
SteamOut. Removal of humidity from the cooking chamber	~	~
Direct moisture injection	~	~
Automatic pre-heating. Ultra-fast pre-heating	~	~
Cooking programs	40	40
Cooking phases	3 + pre-heating	3 + pre-heating
Multi-program keyboard. 8 direct-access programs	~	~
Easy-to-clean L-brackets	~	~
Manual regeneration	~	~
LED screen	~	~
Visible and audible cooking completion alert	~	~
LED lighting. Minimum consumption and maximum duration	~	~
Low-emission, <b>double-glazed door</b>	~	~
Highly resistant AISI 304 18/10 stainless steel cooking chamber, fully welded with rounded edges	~	~
Handle and plastic components feature anti-bacterial treatment	~	~
IPX5-level protection against splashes and water jets	✓	~

# **OPTIONAL EQUIPMENT** (PLEASE REQUEST WHEN ORDERING)

Left hand door opening (Only compatible with side-opening models)

# **RECOMMENDED ACCESSORIES**

Pressure reducer kit Reduces and stabilises water pressure. Installation is recommended if the pressure exceeds 6 bar.

MYCHA219

Stacking kit

Essential for stacking two ovens. Includes connection for the steam outlet of the lower oven chimney.

MYCHA243

# SNACK AIR-S GN 2/3 ACCESSORIES

### Wi-Fi connectivity kit MYCHA357 • Cloud. Create, save or modify recipes and

send them to your oven

• Remote control of the oven from a

smartphone or tablet

• **Google Home** compatible voice control of the oven



68 mm.

Support with GN 2/3 guides To position an oven. Distance between guides

4 GN 2/3

620 x 600 x 900 mm 8 guides **MYCHA231** 



Support with GN 2/3 rails for stacking To position two stacked ovens. Distance between guides 68 mm.

4 GN 2/3 x 2 620 x 600 x 600 mm 5 guides **MYCHA234** 

Adjustable leg kit



To level the oven on uneven surfaces. 4 units.

Adjustable leg kit

MYCHA261



Cleaning shower kit Constant availability of water in cleaning processes or during cooking.

Washing shower kit MYCHA172



Softening Kit (Cartri A filtration system is water in the system c characteristics: Hardness between PH between 6.5 an Chlorides < 30 ppm	MYCHA061	
Decalcifying cartrid Filtering capacity: 3.9		MYCHA062
	Steam condensation h Absorbs and condenses chimney. Easy installati	s steam from the oven
	4 GN 2/3	МҮСНА439
	<b>Chimney steam divert</b> Redirects the steam fro flue. Steam diverter kit	
	Water pump kit For pumping water from need to connect the ov Water pump kit	
	DA21 Concentrated double ac detergent + rinse aid for cleaning system. Quantity: 10 litres. 1 unit Pack of 18 units Pack of 60 units	
	Sprayer For the application of D/ manual washing proces Capacity: 1,5 litres.	

# SNACK AIR GN 1/1 CONVECTION OVEN

Small Restaurants       Bars       Cafeterias       Food trucks       Food Shops       reddet winner 2020	
STANDARD EQUIPMENT	4 GN 1/1
Power supply	4
GN capacity	4 x GN 1/1
Opening system	Upper
Weight	57 Kg
Total measurements (width x depth x height)	760 x 760 x 522 mm
Recommended for (n) portions per day	60 - 360
Distance between guides	75 mm
Power	6,3 kW
Voltage (V/Ph/Hz)	400/3L+N/50-60 (1) (2)
Cooking mode: convection (from 30° to 260°)	~
Fan Plus. Homogeneous cooking thanks to the bi-directional 1-speed turbine	1 speeds
SteamOut. Removal of humidity from the cooking chamber	~
Automatic pre-heating. Ultra-fast pre-heating	~
Cooking programmes	40
Cooking phases	3 + pre-heating
Multi-program keyboard. 8 direct-access programs	~
Easy-to-clean L-brackets	~
Manual regeneration	~
LED screen	~
Visible and audible cooking completion alert	~
LED lighting. Minimum consumption and maximum duration	~
Low-emission, double-glazed door	~
Highly resistant AISI 304 18/10 stainless steel cooking chamber, fully welded with rounded edges	~
Handle and plastic components feature anti-bacterial treatment	~
IPX5-level protection against splashes and water jets	~

# **RECOMMENDED ACCESSORIES**



Stacking kit

Essential for stacking two ovens. Includes connection for the steam outlet of the lower oven chimney.

MYCHA244

# SNACK AIR GN 1/1 ACCESSORIES

# Wi-Fi connectivity kit

MYCHA357

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

Support with CN 1/1 guides To position an oven. Distance between guides of 68 mm.

4 GN 1/1 760 x 555 x 900 mm 8 guides **MYCHA232** 



# **Support with GN 1/1 rails for stacking** To position two stacked ovens. Distance

between guides of 68 mm.

4 GN 1/1 x 2 760 x 555 x 600 mm 5 guides **MYCHA233** 

Adjustable leg kit

To level the oven on uneven surfaces. 4 units.



Adjustable leg kit MYCHA261

# **OPTIONAL EQUIPMENT** (PLEASE REQUEST WHEN ORDERING)

<sup>(1)</sup> Voltage 230/L+N/50-60	4 GN 1/1	MYCHA367
<sup>(2)</sup> Voltage 230/3L/50-60	4 GN 1/1	MYCHA366

# mychef.



Cleaning shower kit

Steam condensation hood

chimney. Easy installation.

Constant availability of water in cleaning processes or during cooking.

Washing shower kit

MYCHA172



**Chimney steam diverter kit** Redirects the steam from the chimney to a flue.

Absorbs and condenses steam from the oven

Steam diverter kit

4 GN 1/1

MYCHA218

MYCHA438



# DA21

Concentrated double action liquid detergent: detergent + rinse aid for the assisted manual cleaning system. Quantity: 10 litres.

1 unit	MYCHA045
Pack of 18 units	MYCHA360
Pack of 60 units	MYCHA361



# Sprayer

For the application of DA21 detergent during manual washing processes. Capacity: 1,5 litres.

Sprayer

# SNACK AIR GN 2/3 **CONVECTION OVEN**

### ġ $\square$ Small Bars Cafeterias Food trucks Food Shops

Ľ reddot winner 2020



Restaurants	
STANDARD EQUIPMENT	4 GN 2/3
Power supply	<b>f</b>
GN capacity	4 x GN 2/3
Opening system	Upper
Weight	49 Kg
Total measurements (width x depth x height)	620 x 690 x 522 mm
Recommended for (n) portions per day	80 - 180
Distance between guides	75 mm
Power	3,6 kW
Voltage (V/Ph/Hz)	230/L+N/50-60
Cooking mode: convection (from 30° to 260°)	~
Fan Plus. Homogeneous cooking thanks to the bi-directional 1-speed turbine	1 speeds
SteamOut. Removal of humidity from the cooking chamber	~
Automatic pre-heating. Ultra-fast pre-heating	~
Cooking programmes	40
Cooking phases	3 + pre-heating
Multi-program keyboard. 8 direct-access programs	~
Easy-to-clean L-brackets	~
Manual regeneration	~
LED screen	~
Visible and audible cooking completion alert	~
LED lighting. Minimum consumption and maximum duration	~
Low-emission, double-glazed door	~
Highly resistant AISI 304 18/10 stainless steel cooking chamber, fully welded with rounded edges	~
Handle and plastic components feature anti-bacterial treatment	✓
IPX5-level protection against splashes and water jets	~

# **RECOMMENDED ACCESSORIES**



Stacking kit

Essential for stacking two ovens. Includes connection for the steam outlet of the lower oven chimney.

MYCHA243

# **SNACK AIR GN 2/3 ACCESSORIES**

<ul> <li>send them to y</li> <li>Remote control smartphone or</li> </ul>	save or modify recip our oven <b>bl of the oven</b> from	а	MYCHA357	
	<b>Support with</b> To position an 68 mm.	oven. Dista	ance betweer	guides
4 GN 2/3 6	20 x 600 x 900 mm	8 guides	MYCHA231	
	Support with To position two between guide	o stacked o		-
4 GN 2/3 x 2 6	20 x 600 x 600 mm	5 guides	MYCHA234	



To level the oven on uneven surfaces. 4 units.

Adjustable leg kit MYCHA261

# mychef.





# Sprayer

For the application of DA21 detergent during manual washing processes. Capacity: 1,5 litres.

Sprayer

# PRICE LIST 2022

# **GN 2/3 TRAYS AND GRILLS**



**GN 1/1 TRAYS AND GRILLS** 

GN 2/1 RPARGN21

	GN 1/1 perforat	ed
1 may	Depth 20	RGN1102F
//	Depth 40	RGN1104F
	Depth 65	RGN1106F
	Grill plate	
	Grilled meat ar	nd fish fillets
	GN 1/1	RPAR1103
A	Grilled chicker	ı
RAT	Grill for roasting	g 8 chickens
NYAH		
441	GN 1/1	RPAR1101
100	Fat collection	tray
1	Complement to	o the Chicken grill.
	GN 1/1	RPARIIII
	Frying basket	
	For frying chip	s, chicken wings, nuggets.
	GN 1/1	RPAR1104
	Bread	
1000	4 loaves of brea	ad per tray.
Ŵ		oatible with COMPACT volution 6 GN 1/1 T and

mychef.

GN 1/1

RPAR1107

# **TROLLEY FOR TRAYS 20 GN 1/1**



# GN 1/1

Capacity: 18 guides Distance between guides: 75 mm. Measurements: 460 x 630 x 1700 mm.

GN 1/1

F0260601

# **COMBI** OVENS

Ideal for pastry shops, bakeries and workshops that seek to obtain excellent results from each preparation. Precise and controlled cooking that allows a high production capacity.







Mychef iBAK Accessories

Mychef iBAK Accessories

Mychef BAKE Accessories

Mychef BAKE Accessories

Mychef BAKE Accessories



KE 600 x 400	NEW	<b>114</b> 116
KE MAX 600 x 400	NEW	<b>118</b> 119
E MASTER 600 x 400	NEW	<b>120</b> 122
E MAX MASTER 600 x 400	NEW	<b>124</b> 125
E PRO 600 x 400		<b>126</b> 128

# **iBAKE** 600 x 400 **COMBIOVEN**





astry shops	Bakeries Bakers
STAND/	ARD EQUIPMENT
Power supp	ly
Type of tray	
Capacity	
Weight	
Total measu	<b>irements</b> (width x depth x height)
Recommen	<b>ded for (n) baguettes per hour</b> (grammage 250 g, length 54 cm)
Recommen	<b>ded for (n) croissants per hour</b> (grammage 85 g, diameter 10 cm)
Distance be	tween guides
Electric pov	ver
Gas power (	G20, G30, G31)
Gas inlet	
Voltage (V/F	Ph/Hz)
3 cooking n	nodes: Convection (from 30° to 280°C) / Mixed: convection + steam (from 30° to 280°C) / Saturated steam (from 30° to 130°C)
SmartWind	Faster, fully homogeneous cooking with an intelligent management system that regulates the turbine's rotation direction and its speeds
MultiSteam	Patented dual steam injection technology
DryOut Plus	Active extraction of humidity from the cooking chamber using low pressure technology. Crunchy, golden, ultra-fast and perfect results
SmartClima	Plus. Intelligent sensor system that adjusts the energy and humidity in the chamber according to the type and quantity of food
Preheat & C	ooldown. Automatic pre-heating or cooling of the cooking chamber
	oking. Intelligent cooking system. Choose the product, the type of cooking, adjust the size, browning and point settings, and the oven will e parameters for a perfect result
Multilevel. N	/anages independent cooking with different finishing times, ideal for restaurants à la carte
Just In Time	. Synchronises the insertion of the trays to have all the dishes prepared at the same time, ideal for menus
Wi-Fi conne	ection, with remote software update of the equipment
	ay connected to your oven with your smartphone or tablet. View the cooking status, create and save recipes from anywhere and send them , or consult the recipe book that is constantly being updated
Programs +	Cooking phases in each program
FastMenu.	Create a quick-access screen with just the programs and functions of your choice
Cooking Ch	eck. Summary of daily, monthly or annual consumption
NightWatch	. Automatically continues overnight cooking right where it stopped in the event of a power failure
MyCare. Aut	comatic intelligent cleaning system, with detection of the degree of dirt and automatic warning
Multipoint i	nternal probe
Easy-to-clea	an L-rails
10-Inch TFT	touch screen
USB connec	tion equipment updates and HACCP data logging
Visible and	audible cooking completion alert
LED lighting	g. Minimum consumption and maximum duration
Low-emissic	on, <b>triple-glazed door,</b> hinged and easy to clean
Highly resis	tant AISI 304 18/10 stainless steel cooking chamber, fully welded with rounded edges (drainage via integrated syphon)
Automatic o	drainage system works even with the door open
Handle and	plastic components feature anti-bacterial treatment
IPX5-level p	rotection against splashes and water jets

NEW       NEW       NEW       NEW       NEW         Image: New       Image: New       New       New       New         Image: New       Image: New       Image: New       New       New       New         Image: New       Image: New       Image: New       Image: New       New       New       New         Image: New       Image: New       Image: New       Image: New       New       New       New       New       New       New       New <th></th> <th></th> <th></th> <th></th> <th>mychef.</th>					mychef.
Image: first state in the					NEW
600 × 400       600 × 400       600 × 400         4       6       10         85 Kg       102 Kg       150 Kg       157 Kg       147 Kg         750 × 800 × 750 mm       760 × 800 × 805 × 8					
4       6       10         85 kg       102 kg       130 kg       137 kg       147 kg         760 x 800 x 800 x 100 rm       760 x 800 x 105 rm       760 x 800 x 805 rm       760 x 800 x 800 x 805 rm       760 x 800 x 805 rm       760 x 800 x 805 rm       760 x 800 x 800 x 805 rm       760 x 800 x					
102 kg         130 kg         137 kg         147 kg           760 x 800 x 750 mm         760 x 800 x 855 mm         760 x 800 x 1155 mm         760 x 800 x 105 mm         760 x 800 x 105 mm         760 x 800 x 100 x 10         760 x 800 x 100 x 10         760 x 100 x 10         760 x 10 x			00		
760 x 800 x 750 mm         760 x 800 x 855 mm         760 x 90 x 80 x 1155 mm         760 x 90 x 800			130 Ka		
192     288     480       85 mm     85 mm     85 mm     85 mm       7,3 k0     12,6 kW     805 W     18,9 kW     805 W       -     -     15 kW     -     20 kW       -     -     15 kW     400/5L-N/50-60 (2)     200/L-N/50-60 (2)     200/L-N/50-60 (2)       400/5L-N/50-60 (2)     400/5L-N/50-60 (2)     200/L-N/50-60 (2)     200/L-N/50-60 (2)       400/5L-N/50-60 (2)     400/5L-N/50-60 (2)     200/L-N/50-60 (2)     200/L-N/50-60 (2)       400/5L-N/50-60 (2)     200/L-N/50-60 (2)     200/L-N/50-60 (2)     200/L-N/50-60 (2)       400/5L-N/50-60 (2)     200/L-N/50-60 (2)     200/L-N/50-60 (2)     200/L-N/50-60 (2)       400/5L-N/50-60 (2)     200/L-N/50-60 (2)     200/L-N/50-60 (2)     200/L-N/50-60 (2)       4 speeds     4 speeds     6 speeds     6 speeds     6 speeds       400     400     -     -     -       400     -     -     -     -       400     -     -     -     -       400     -     -     -     -       400     -     -     -     -       400     -     -     -     -       400     -     -     -     -       400     -					
192     288     480       85 mm     85 mm     85 mm     85 mm       7,3 k0     12,6 kW     805 W     18,9 kW     805 W       -     -     15 kW     -     20 kW       -     -     15 kW     400/5L-N/50-60 (2)     200/L-N/50-60 (2)     200/L-N/50-60 (2)       400/5L-N/50-60 (2)     400/5L-N/50-60 (2)     200/L-N/50-60 (2)     200/L-N/50-60 (2)       400/5L-N/50-60 (2)     400/5L-N/50-60 (2)     200/L-N/50-60 (2)     200/L-N/50-60 (2)       400/5L-N/50-60 (2)     200/L-N/50-60 (2)     200/L-N/50-60 (2)     200/L-N/50-60 (2)       400/5L-N/50-60 (2)     200/L-N/50-60 (2)     200/L-N/50-60 (2)     200/L-N/50-60 (2)       400/5L-N/50-60 (2)     200/L-N/50-60 (2)     200/L-N/50-60 (2)     200/L-N/50-60 (2)       4 speeds     4 speeds     6 speeds     6 speeds     6 speeds       400     400     -     -     -       400     -     -     -     -       400     -     -     -     -       400     -     -     -     -       400     -     -     -     -       400     -     -     -     -       400     -     -     -     -       400     -	60	90		150	)
7,3 kW       12,6 kW       80 SW       18,9 kW       80 SW         -       -       13 kW       -       20 kW         -       -       13 kW       -       Emale GM*         -       400/5L N/SO-60 (2)       230/L N/SO-60 (2)       230/L N/SO-60 (2)       230/L N/SO-60 (2)         -       -       -       -       -       -         -       -       -       -       -       -         - <th></th> <th>288</th> <th></th> <th>480</th> <th>0</th>		288		480	0
·       13 kW       ·       20 kW         ·       Female C4**       ·       Female C4**         400/5L+N/50-60 (2)       230/L-N/50-60 (2)       230/L-N/50-60 (2)       230/L-N/50-60 (2)         4 speeds       4 speeds       6 speeds       4 speeds       6 speeds         4 speeds       4 speeds       6 speeds       4 speeds       6 speeds         ·       ·       ·       ·       ·         ·       ·       ·       ·       ·         ·       ·       ·       ·       ·       ·         · <td< th=""><th>85 mm</th><th>85 mm</th><th>n</th><th>85 m</th><th>ım</th></td<>	85 mm	85 mm	n	85 m	ım
·         Female GV/*         ·         Female GV/*           400/SL+N/S0-60 (?)         230V/L+N/S0-60         230V/L+N/S0-60 (?)         240V/L+N/S0-60 (?)         230V/L+N/S0-60 (?)         230	7,3 kW	12,6 kW	805 W	18,9 kW	805 W
400/5L+N/50-60 (?)         230//L+N/50-60 (?)         230//L+N/50-(?)         230//L+N/50-(?)         230//L+N/50	-	-	13 kW	-	20 kW
·         ·         ·           4 speeds         6 speeds         6 speeds         6 speeds           ·         ·         ·         ·           ·         ·         ·         ·           ·         ·         ·         ·           ·         ·         ·         ·           ·         ·         ·         ·           ·         ·         ·         ·           ·         ·         ·         ·           ·         ·         ·         ·           ·         ·         ·         ·           ·         ·         ·         ·         ·           ·         ·         ·         ·         ·           ·         ·         ·         ·         ·           ·         ·         ·         ·         ·           ·         ·         ·         ·         ·           ·         ·         ·         ·         ·           ·         ·         ·         ·         ·           ·         ·         ·         ·         ·           ·         ·         ·	-	-	Female G½"		Female G½"
4 speeds6 speeds4 speeds6 speeds $\cdot$ </th <th>400/3L+N/50-60 (1) (2)</th> <th>400/3L+N/50-60 (2)</th> <th>230V/L+N/50-60</th> <th>400/3L+N/50-60 (2)</th> <th>230V/L+N/50-60</th>	400/3L+N/50-60 (1) (2)	400/3L+N/50-60 (2)	230V/L+N/50-60	400/3L+N/50-60 (2)	230V/L+N/50-60
・         ・         ・           ・         ・         ・					
Image: constraint of the second sec			6 speeds		
·         ·         ·           ·         ·         ·					
N         N         N           V         V         V					
·         ·         ·           ·         ·         ·					
N       N       N         N       N       N         N       N       N         N       N       N         N       N       N         N       N       N         A00+10       A00+10       A00+10         A00+10       A00+10       A00+10         N       N       N         N       N					
N         N         N           V         V         V	•	v		•	
N         N         N           400 + 10         400 + 10         400 + 10           400 + 10         400 + 10         400 + 10           N         N         N           N <th>~</th> <th>~</th> <th></th> <th>~</th> <th>,</th>	~	~		~	,
Image: Constraint of the second se	✓	✓		~	,
400 + 10         400 + 10           400 + 10         400 + 10           ·         ·         ·					
・         ・         ・           ・         ・         ・	~	~		~	,
Image: Constraint of the second sec	400 + 10	400 + 1	10	400	+ 10
Image: constraint of the	✓	~		~	,
4 levels + rinsing         4 levels + rinsing         4 levels + rinsing           ✓         ✓         ✓	✓	~		~	,
・         ・         ・           ・         ・         ・         ・           ・         ・         ・         ・         ・           ・	~	~		~	,
・         ・         ・           ・	4 levels + rinsing	4 levels + ri	insing	4 levels +	rinsing
マ         マ         マ           マ         マ         マ           マ         マ         マ           マ         マ         マ           マ         マ         マ           マ         マ         マ           マ         マ         マ           マ         マ         マ           マ         マ         マ           マ         マ         マ					
・         ・         ・           ・					
マレロ         マレロ         マレロ           マレロ         マレロ         マレロ         マレロ					
・         ・         ・         ・           ・					
マ         マ         マ           マ         マ         マ           マ         マ         マ           マ         マ         マ           マ         マ         マ					
・         ・         ・         ・           ・         ・         ・         ・         ・           ・         ・         ・         ・         ・					
V         V         V           V         V         V					
✓ ✓ ✓ ✓					

\* Consult gas models by country. Available from September 2022.

# **OPTIONAL EQUIPMENT** (PLEASE REQUEST WHEN ORDERING)

TSC (Thermal Stability Control). Ensures maximum thermal stability with little fluctuation at low temperature (±0.2°C) 🐓

- Left hand door opening
- <sup>(1)</sup> Voltage 230/L+N/50-60

<sup>(2)</sup> Voltage 230/3L/50-60

4 (600 x 400)	MYCHA298
4 (600 x 400)	MYCHA297
6 (600 x 400)	MYCHA302
10 (600 x 400)	MYCHA307

# **RECOMMENDED ACCESSORIES**

# Hydraulic installation kit iBAKE UltraVioletSteam kit Accessories for quick and easy water inlet and outlet connection Includes 5 CleanDuo tablets for immediate oven use. ibake MYCHA245 - 4 IBAKE MYCHA397 Pressure reducer kit Reduces and stabilises water pressure. Installation is recommended if the pressure exceeds 6 bar. ibake 4 MYCHA219 760 x 730 x 900 mm 8 guides **MYCHA229** 4 6 Stacking kit + 2 Hydraulic installation kits 6 Indispensable for stacking 2 ovens. Includes 10 connection for the steam outlet of the lower oven chimney and 2 Hydraulic installation kits (10 10 CleanDuo tablets). iBAKE 4 + iBAKE 4 MYCHA242 iBAKE 6 + iBAKE 4 4 MYCHA242 iBAKE 6 + iBAKE 6 MYCHA242 iBAKE 6 + iBAKE 6 MYCHA411 iBAKE 10 + iBAKE 4 MYCHA242 Softening Kit (Cartridge included) A filtration system is essential if the water in the system does not meet these characteristics: • Hardness between 3° and 6° FH • PH between 6.5 and 8.5 • Chlorides < 30 ppm Adjustable leg kit IBAKE 4 🔺 MYCHA061 Decalcifying cartridge (Spare) Filtering capacity: 3,945 litres. MYCHA062 ibake Drainage cooling kit

It cools the outlet water avoiding possible damage to the pipes.

> ibake 🖌 MYCHA358

# *iBAKE ACCESSORIES*

Totally pure, sterilised and pathogen-free steam thanks to this patented ultraviolet ray technology.

4	÷	4 A	MYCHA384
6	5	4 A	MYCHA385
1	0	4 A	MYCHA385

Support with 600 x 400 guides To position an oven. Distance between guides: 68 mm.

	,	700 X 750 X 500 MMM	o guiaco	
5	4	760 x 730 x 900 mm	8 guides	MYCHA229
	۸	760 x 863 x 900 mm	8 guides	MYCHA403
0	4	760 x 730 x 900 mm	5 guides	MYCHA230
0	۸	760 x 863 x 900 mm	5 guides	MYCHA404

T		Stacked-type base To position two stacked ovens.		
4+4	f	760 x 730 x 300 mm	MYCHA350	
6+4	4	760 x 730 x 300 mm	MYCHA350	
6+6	4	760 x 730 x 105 mm	MYCHA238	
6+6	۸	760 x 863 x 105 mm	MYCHA407	
10 + 4	4	760 x 730 x 105 mm	MYCHA238	

To level the oven on uneven surfaces. 4 units.

ibake 4 🔺 MYCHA261





IBAKE

MYCHA218



# **iBAKE ACCESSORIES**



# Proofer with direct control

To be placed under a 4, 6 or 10 tray iBAKE electric oven or an iBAKE gas 6 tray oven.

- Capacity: 10 Trays 600x400 or 600x600
- Distance between trays: 70 mm • Measurements: 760 x 780 x 900 mm
- Power: 3 kW
- Voltage: 230/L+N/50-60Hz

Proofer with 10 trays

MYCHA248



# Proofer with direct control

To be placed under two stacked iBAKE electric ovens: 4 + 4 trays or 6 + 4 trays, or an iBAKE gas 6 tray oven.

- Capacity: 8 Trays 600x400 mm or 600x600
- Distance between trays: 70 mm • Measurements: 760 x 780 x 760 mm
- Power: 3 kW
- Voltage: 230/L+N/50-60Hz

Proofer with 8 trays

MYCHA249



# Proofer stacking kit - Bake

Indispensable for stacking the oven on top of the proofer.

IBAKE	4	MYCHA254
IBAKE	۸	MYCHA409

## Push-button water tray filling kit

Semi-automatic filling kit with push button for Mychef proofer.







### CleanDuo

Container with 50 tablets: concentrated double action detergent and rinser.

1 unit	MYCHA063
Pack of 4 units	MYCHA354
Pack of 24 units	MYCHA355

# **iBAKE MAX** 600 x 400 **TROLLEY COMBIOVENS**

X Ē an Pastry shops Bakeries Bakers Supermarkets



TEGOOI WITTE 2010			
STANDARD EQUIPMENT	iBAKE M	IAX 16	
Power supply	4	▲**	
Type of tray	600 x 4	00	
Capacity	16		
Total measurements (width x depth x height)	893 x 1018 x 1	923 mm	
Weight	311 kg	386 kg	
Recommended for (n) baguettes per hour (grammage 250 g, length 54 cm)	240		
Recommended for (n) croissants per hour (grammage 85 g, diameter 10 cm)	300		
Distance between guides	85 mi	n	
Electric power	34,7 kW	1.610 W	
Gas power (G20, G30, G31)	-	70 kW	
Gas inlet	-	Female G½"	
Voltage (V/Ph/Hz)	400/3L+N/50-60 (1)	230V/L+N/50-6	
<b>3 cooking modes:</b> Convection (from 30° to 300°C) / Mixed: convection + steam (from 30° to 300°C) / Saturated steam (from 30° to 130°C)	~		
Preheat & Cooldown. Automatic pre-heating or cooling of the cooking chamber	✓		
<b>SmartWind</b> . Faster, fully homogeneous cooking with an intelligent management system that regulates the turbine's rotation direction and its 6 speeds	6 spee	ds	
MultiSteam. Patented dual steam injection technology	✓		
SmartClima Plus. Intelligent sensor system that adjusts the energy and humidity in the chamber according the type and quantity of food	g to 🗸		
<b>DryOut Plus</b> . Active extraction of humidity from the cooking chamber using low pressure technology. Crunchy, golden, ultra-fast and perfect results	~		
<b>MySmartCooking.</b> Intelligent cooking system. Choose the product, the type of cooking, adjust the size, browning and point settings, and the oven will calculate the parameters for a perfect result	~		
Multilevel. Manages independent cooking with different finishing times, ideal for restaurants à la carte	✓		
Just In Time. Synchronises the insertion of the trays to have all the dishes prepared at the same time, idea menus	al for 🗸	$\checkmark$	
Wi-Fi connection, with remote software update of the equipment	✓		
<b>MyCloud.</b> Stay connected to your oven with your smartphone or tablet. View the cooking status, create and recipes from anywhere and send them to your oven, or consult the recipe book that is constantly being up			
Programs + Cooking phases in each program	400 +	10	
FastMenu. Create a quick-access screen with just the programs and functions of your choice	✓		
Cooking Check. Summary of daily, monthly or annual consumption	✓		
NightWatch. Automatically continues overnight cooking right where it stopped in the event of a power fa	ailure 🗸		
MyCare. Automatic intelligent cleaning system, with detection of the degree of dirt and automatic warnin	ng 4 levels + r	insing	
Multipoint internal probe	✓		
10-Inch TFT touch screen	✓		
USB connection equipment updates and HACCP data logging	<ul> <li>✓</li> </ul>		
Visible and audible cooking completion alert	✓		
LED lighting. Minimum consumption and maximum duration	<ul> <li></li> </ul>		
Low-emission, <b>triple-glazed door,</b> hinged and easy to clean	✓		
Highly resistant AISI 316L stainless steel cooking chamber, fully welded with rounded edges (drainage via integrated syphon)	~		
Drainage cooling. It cools the outlet water avoiding possible damage to the pipes	✓		
Handle and plastic components feature anti-bacterial treatment	<ul> <li>✓</li> </ul>		
IPX5-level protection against splashes and water jets	✓		
Tray trolley with 600 x 400 guides. Capacity 16 trays 600x400 and distance between guides of 85mm, ma AISI 316L stainless steel.	ade of 🗸		

# **RECOMMENDED ACCESSORIES**

# Hydraulic installation kit iBAKE MAX Accessories for quick and easy water inlet and outlet connection Includes 5 Clean Duo tablets for immediate oven use. IBAKE MAX 🗲 A MYCHA397 Softening Kit (Cartridge included) A filtration system is essential if the water in the system does not meet these characteristics: • Hardness between 3° and 6° FH • PH between 6.5 and 8.5 Chlorides < 30 ppm</li> IBAKE MAX 🖌 A MYCHA061 Decalcifying cartridge (Spare) Filtering capacity: 3,945 litres. IBAKE MAX **∮ ♠ MYCHA062** Tray trolley with 600 x 400 guides Capacity 16 trays 600x400 and distance between guides of 85mm. Made of AISI 316L stainless steel. IBAKE MAX 🗲 A MYCHA418 Thermocover 600 x 400 For tray trolleys with 600x400 guides.

IBAKE MAX 🗲 A MYCHA419

# **OPTIONAL EQUIPMENT** (PLEASE REQUEST WHEN ORDERING)

TSC (Thermal Stability Control). Ensures maximum thermal stability with little fluctuation at low temperature (±0.2°C) 🐓

Left hand door opening

<sup>(1)</sup> Voltage 230/3L/50-60

MYCHA422

NEW

\* Available from

September 2022.

by country.

\*\* Consult gas models

\*\*\* Tray trolley included.



# **iBAKE MAX ACCESSORIES**

# UltraVioletSteam kit

Totally pure, sterilised and pathogen-free steam thanks to this patented ultraviolet ray technology.





# CleanDuo

Container with 50 tablets: concentrated double action detergent and rinser.

1 unit	MYCHA063
Pack of 4 units	MYCHA354
Pack of 24 units	MYCHA355

# BAKE MASTER 600 x 400 **COMBIOVEN**

Pastry shops	Bakeries	Bakers
		2×

reddot winner 2020



NEW

STANDARD EQUIPMENT	BAKE MASTER 4
Power supply	4
Type of tray	600 x 400
Capacity	4
Weight	79 Kg
Total measurements (width x depth x height)	760 x 785 x 750 mm
Recommended for (n) baguettes per hour (grammage 250 g, length 54 cm)	60
Recommended for (n) croissants per hour (grammage 85 g, diameter 10 cm)	192
Distance between guides	85 mm
Power	7,3 kW
<b>Gas power</b> (G20, G30, G31)	-
Gas inlet	-
Voltage (V/Ph/Hz)	400/3L+N/50-60 (1) (2)
<b>3 cooking modes:</b> Convection (from 30° to 260°C) / Mixed: convection + steam (from 30° to 260°C / Saturated steam (from 30° to 130°C)	~
<b>SmartWind</b> . Faster, fully homogeneous cooking with an intelligent management system that regulates the turbine's rotation direction and its 4 speeds	4 speeds
MultiSteam. Patented dual steam injection technology	~
<b>DryOut Plus</b> . Active extraction of humidity from the cooking chamber using low pressure technology. Crunchy, golden, ultra-fast and perfect results	✓
MyCare. Automatic cleaning system	~
Automatic CoolDown. For an ultra-fast, safe MyCare cleaning	✓
Automatic pre-heating. Ultra-fast pre-heating	~
Programs + Cooking phases in each program	40 + 3
7 Quick access keys to saved programs	✓
Single-point internal probe	✓
Manual regeneration	✓
Easy-to-clean L-rails	✓
LED screen	✓
Visible and audible cooking completion alert	~
LED lighting. Minimum consumption and maximum duration	~
Low-emission, double-glazed door, hinged and easy to clean	~
Highly resistant AISI 304 18/10 stainless steel cooking chamber, fully welded with rounded edges (drainage via integrated syphon)	~
Automatic drainage system works even with the door open	~
Handle and plastic components feature anti-bacterial treatment	~
IPX5-level protection against splashes and water jets	~

# **OPTIONAL EQUIPMENT** (PLEASE REQUEST WHEN ORDERING)

TSC (Thermal Stability Control). Ensures maximum thermal stability with little fluctu	uation at low temperature (:	±0.2°C) 🗲
Left hand door opening		
<sup>(1)</sup> Voltage 230/L+N/50-60	4 (600 x 400)	MYCHA298
<sup>(2)</sup> Voltage 230/3L/50-60	4 (600 x 400)	MYCHA297

\* Consult gas models by country. Available from September 2022.



			NEW
	ASTER 6	BAKE MA	STER 10
4	*	4	*
600	x 400	600 x -	400
	6	10	
94 Kg	130 kg	156 Kg	147 kg
760 x 785 x 865 mm	760 x 918 x 854 mm	760 x 785 x 1155 mm	760 x 918 x 1144 mm
9	0	150	)
21	88	480	)
85	mm	85 m	m
12,6 kW	805 W	18,9 kW	805 W
-	13 kW	-	20 kW
-	Female G½"	-	Female G½"
400/3L+N/50-60 (1)	230V/L+N/50-60	400/3L+N/50-60 (1)	230V/L+N/50-60
	<b>v</b>	~	
4 speeds	6 speeds	4 speeds	6 speeds
	✓	~	
	✓	✓	
	V	✓	
	V	✓	
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	) + 3	40 -	
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	✓		
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	✓	~	

# OPTIONAL EQUIPMENT (PLEASE REQUEST WHEN ORDERI

TSC (Thermal Stability Control). Ensures maximum thermal stability with
Left hand door opening
<sup>(1)</sup> Voltage 230/3L/50-60

lNG)	
h little fluctuation at low temperature (±0.2°C)	

6 (600 x 400)	MYCHA302
10 (600 x 400)	MYCHA307

# **RECOMMENDED ACCESSORIES**

## Hydraulic installation kit

Accessories for quick and easy water inlet and outlet connection Includes 5 CleanDuo tablets for immediate oven use.

> мусна245 4 мусна397

# Pressure reducer kit

Reduces and stabilises water pressure. Installation is recommended if the pressure exceeds 6 bar.

мүсна219 🗲



# Stacking kit + 2 Hydraulic installation kits

Indispensable for stacking 2 ovens. Includes connection for the steam outlet of the lower oven chimney and 2 Hydraulic installation kits (10 CleanDuo tablets).

BAKE MASTER 4 + BAKE MASTER 4	4	MYCHA242
BAKE MASTER 6 + BAKE MASTER 4	4	MYCHA242
BAKE MASTER 6 + BAKE MASTER 6	4	MYCHA242
BAKE MASTER 10 + BAKE MASTER 4	4	MYCHA242
BAKE MASTER 6 + BAKE MASTER 6	<b>A</b>	MYCHA411

### Softening Kit (Cartridge included)

A filtration system is essential if the water in the system does not meet these characteristics:

• Hardness between 3° and 6° FH

• PH between 6.5 and 8.5

• Chlorides < 30 ppm

муснаобі 🖌 🖌

Decalcifying cartridge (Spare)

Filtering capacity: 3,945 litres.



## Drainage cooling kit

It cools the outlet water avoiding possible damage to the pipes.

мусназ58 🗲



## Wi-Fi connectivity kit

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

мусназ57 🗲 🖱

# UltraVioletSteam kit

Totally pure, sterilised and pathogen-free steam thanks to this patented ultraviolet ray technology.

4 <b>f</b>	MYCHA384
6 <b>f A</b>	MYCHA385
10 🗲 🖱	MYCHA385



Support with 600 x 400 guides To position an oven. Distance between guides: 68 mm.

760 x 730 x 900 mm	8 guides	MYCHA229
760 x 730 x 900 mm	8 guides	MYCHA229
760 x 730 x 600 mm	5 guides	MYCHA230
760 x 863 x 900 mm	8 guides	MYCHA403
760 x 863 x 900 mm	5 guides	MYCHA404
	760 x 730 x 900 mm 760 x 730 x 600 mm 760 x 863 x 900 mm	760 x 730 x 900 mm         8 guides           760 x 730 x 600 mm         5 guides           760 x 863 x 900 mm         8 guides



Stacked-type base To position two stacked ovens.

4+4 🗲	760 x 730 x 300 mm	MYCHA350
6+4 🗲	760 x 730 x 300 mm	MYCHA350
6+6 🗲	760 x 730 x 105 mm	MYCHA238
10 + 4 🗲	760 x 730 x 105 mm	MYCHA238
6+6 🔺	760 x 863 x 105 mm	MYCHA407

# Adjustable leg kit





# **BAKE MASTER ACCESSORIES**









### Frontal steam condensation hood

Absorbs and condenses steam from the chimney and oven door. Easy installation.

BAKE MASTER 🐓 MYCHA267



### Frontal steam condensation and odour hood with carbon filter Reduces odours and steam from the chimney

and oven door. Easy installation.



Chimney steam diverter kit



BAKE MASTER **4** MYCHA218

Redirects the steam from the chimney to a flue.



# **BAKE MASTER ACCESSORIES**



# Proofer with direct control

To be placed under a 4, 6 or 10 tray BAKE MASTER electric oven or an BAKE MASTER gas 6 tray oven.

- Capacity: 10 Trays 600x400 or 600x600
- Distance between trays: 70 mm
  Measurements: 760 x 780 x 900 mm
- Power: 3 kW
- Voltage: 230/L+N/50-60Hz

Proofer with 10 trays MYCHA248

# Proofer with direct control

To be placed under two stacked BAKE MASTER electric ovens: 4 + 4 trays or 6 + 4 trays, or an iBAKE gas 6 tray oven.

- Capacity: 8 Trays 600x400 mm or 600x600
- Distance between trays: 70 mm
  Measurements: 760 x 780 x 760 mm
- Power: 3 kW
- Voltage: 230/L+N/50-60Hz

Proofer with 8 trays

# Proofer stacking kit - Bake

Indispensable for stacking the oven on top of the proofer.

BAKE MASTER



MYCHA172

MYCHA249

# Push-button water tray filling kit

Semi-automatic filling kit with push button for Mychef proofer.





Cleaning shower kit

Constant availability of water in cleaning processes or during cooking.

BAKE MASTER 🗜 🖱



## CleanDuo

Container with 50 tablets: concentrated double action detergent and rinser.

1 unit	MYCHA063
Pack of 4 units	MYCHA354
Pack of 24 units	MYCHA355

BAKE MAX MASTER 600 x 40	000	NEW
FROLLEY COMBI OVENS		
astry shops Bakeries Bakers Supermarkets		* Available from September 2022.
astry shops Bakeries Bakers Supermarkets		** Consult gas models by country.
	and the second se	*** Tray trolley include
STANDARD EQUIPMENT		
Power supply	BAKE MAX I	
Type of tray	600 x	<b>~</b>
Capacity	16	
Total measurements (width x depth x height)	893 x 1018 x	
Weight	311 kg	386 kg
Recommended for (n) baguettes per hour (grammage 250 g, length 54 cm)	240	-
Recommended for (n) croissants per hour (grammage 85 g, diameter 10 cm)	300	)
Distance between guides	85 m	m
Electric power	34,7 kW	1610W
Gas power (G20, G30, G31)	-	70kW
Gas inlet	-	Female G½"
Voltage (V/Ph/Hz)	400/3L+N/50-60 (1)	230V/L+N/50-60
<b>3 cooking modes:</b> • Convection (from 30° to 260°C) • Mixed: convection + steam (from 30° to 260°C) • Saturated steam (from 30° to 130°C)	~	
<b>SmartWind.</b> Faster, fully homogeneous cooking with an intelligent management system that regulates the turbine's rotation direction and its 4 speeds	4 spe	eds
MultiSteam. Patented dual steam injection technology injection de vapeur	~	
<b>DryOut Plus.</b> Active extraction of humidity from the cooking chamber using low pressure technology. Crunchy golden, ultra-fast and perfect results	/, 🗸	
Programs + Cooking phases in each program	40 +	3
7 Quick access keys to saved programs	~	
Single-point internal probe	~	
MyCare. Automatic cleaning system	~	
Automatic CoolDown. For an ultra-fast, safe MyCare cleaning	~	
Automatic pre-heating. Ultra-fast pre-heating	~	
Manual regeneration	~	
LED screen	~	
Visible and audible cooking completion alert	~	
LED lighting. Minimum consumption and maximum duration	~	
Low-emission, <b>double-glazed door,</b> hinged and easy to clean	~	
Highly resistant AISI 316L stainless steel cooking chamber, fully welded with rounded edges (drainage via integrated syphon)	~	
Handle and plastic components feature anti-bacterial treatment	~	
IPX5-level protection against splashes and water jets	~	
Drainage cooling. It cools the outlet water avoiding possible damage to the pipes	~	
	,	

# **RECOMMENDED ACCESSORIES**

# Hydraulic installation kit BAKE MAX Accessories for quick and easy water inlet and outlet connection Includes 5 Clean Duo tablets for immediate oven use. BAKE MAX MYCHA397 Softening Kit (Cartridge included) A filtration system is essential if the water in the system does not meet these characteristics: • Hardness between 3° and 6° FH • PH between 6.5 and 8.5 Chlorides < 30 ppm</li> BAKE MAX MYCHA061 Decalcifying cartridge (Spare) Filtering capacity: 3,945 litres. BAKE MAX MYCHA062 Tray trolley with 600 x 400 guides Capacity 16 trays 600x400 and distance between guides of 85mm. Made of AISI 316L stainless steel. BAKE MAX MYCHA418 Thermocover 600 x 400 For tray trolleys with 600x400 guides. BAKE MAX MYCHA419 Wi-Fi connectivity kit MYCHA357 • Cloud. Create, save or modify recipes and send them to your oven Remote control of the oven from a smartphone or tablet Google Home compatible voice control of the oven

**OPTIONAL EQUIPMENT** (PLEASE REQUEST WHEN ORDERING)

TSC (Thermal Stability Control). Ensures maximum thermal stability with little fluctuation at low temperature (±0.2°C) Left hand door opening

4

MYCHA422

<sup>(1)</sup> Voltage 230/3L/50-60

124

# **BAKE MAX MASTER ACCESSORIES**

# UltraVioletSteam kit

Totally pure, sterilised and pathogen-free steam thanks to this patented ultraviolet ray technology.

BAKE MAX

MYCHA385

mychef.



### Cleaning shower kit

Constant availability of water in cleaning processes or during cooking.

BAKE MAX

MYCHA172



# CleanDuo

Container with 50 tablets: concentrated double action detergent and rinser.

1 unit

MYCHA063 MYCHA354

MYCHA355

Pack of 4 units Pack of 24 units Pastry shops

Bakeries

# BAKE PRO 600 x 400 **COMBIOVEN**

Bakers

reddot winner 2020

		-
		-
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• •	1000	
-	-	_

STANDARD EQUIPMENT	BAKE PRO 4
Power supply	<del>4</del>
Type of tray	600 x 400
Capacity	4
Weight	79 Kg
Total measurements (width x depth x height)	760 x 785 x 750 mm
Recommended for (n) baguettes per hour (grammage 250 g, length 54 cm)	60
Recommended for (n) croissants per hour (grammage 85 g, diameter 10 cm)	192
Distance between guides	85 mm
Power	7,3 kW
Voltage (V/Ph/Hz)	400/3L+N/50-60 (1) (2)
<b>3 cooking modes:</b> • Convection (from 30° to 260°C) • Mixed: convection + steam (from 30° to 260°C) • Saturated steam (from 30° to 130°C)	~
<b>SmartWind</b> . Faster, fully homogeneous cooking with an intelligent management system that regulates the turbine's rotation direction and its 2 speeds	2 speeds
MultiSteam. Patented dual steam injection technology	~
<b>DryOut Plus</b> . Active extraction of humidity from the cooking chamber using low pressure technology. Crunchy, golden, ultra-fast and perfect results	$\checkmark$
MyCare. Automatic cleaning system	✓
Automatic CoolDown. For an ultra-fast, safe MyCare cleaning	~
Automatic pre-heating. Ultra-fast pre-heating	~
Manual regeneration	~
Easy-to-clean L-rails	~
LED screen	~
Visible and audible cooking completion alert	~
LED lighting. Minimum consumption and maximum duration	~
Low-emission, double-glazed door, hinged and easy to clean	~
Highly resistant AISI 304 18/10 stainless steel cooking chamber, fully welded with rounded edges (drainage via integrated syphon)	~
Automatic drainage system works even with the door open	~
Handle and plastic components feature anti-bacterial treatment	~
IPX5-level protection against splashes and water jets	~

# **OPTIONAL EQUIPMENT** (PLEASE REQUEST WHEN ORDERING)

Left hand door opening		
<sup>(1)</sup> Voltage 230/L+N/50-60	4 (600 x 400)	MYCHA298
<sup>(2)</sup> Voltage 230/3L/50-60	4 (600 x 400)	MYCHA297

# **OPTIONAL EQUIPMENT** (PLEASE REQUEST WHEN ORDERING)

Left hand door opening

<sup>(])</sup> Voltage 230/3L/50-60

myche	f.
-------	----



# **BAKE PRO 10**

# 4

600 x 400

10

126 Kg

760 x 785 x 1155 mm

150

480

85 mm

18,9 kW

400/3L+N/50-60 (1)

~

2 speeds	
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$\checkmark$	
~	

~

# **RECOMMENDED ACCESSORIES**

<b>Hydraulic installation kit</b> Accessories for quick and easy water inlet and outlet connection. Includes 5 CleanDuo ablets for immediate oven use.	MYCHA245	send them to your • <b>Remote control o</b> smartphone or tak	ve or modify recipes and r oven o <b>f the oven</b> from a	MYCHA357	Front air suction k Protects the oven f Frontal suction	rom nearby heat sources MYCHA260
Pressure reducer kit Reduces and stabilises water pressure. nstallation is recommended if the pressure exceeds 6 bar.	МҮСНА219	UltraVioletSteam ki	ed and pathogen-free stea	am thanks to this	Steam condensati Absorbs and conde chimney. Easy insta	enses steam from the over
Stacking kit + 2 Hydrauli	c installation kits		4	MYCHA384	Hood	MYCHA352
Indispensable for stacking connection for the steam oven chimney and 2 Hydra CleanDuo tablets).	outlet of the lower		6 10	MYCHA385 MYCHA385	nood	MICHA552
<b>Softening Kit</b> (Cartridge included) A filtration system is essential if the water in the system does not meet these characteristics:	MYCHA242	4 760 × 73	Support with 600 x 40 To position an oven. Dis 68 mm. 30 x 900 mm 8 guides	•		densation hood enses steam from the door. Easy installation. MYCHA267
Hardness between 3° and 6° FH PH between 6.5 and 8.5 Chlorides < 30 ppm		6 760 x 73	30 x 900 mm 8 guides 30 x 600 mm 5 guides	MYCHA229 MYCHA230	with carbon filter	nd steam from the chimn
Decalcifying cartridge (Spare) iltering capacity: 3.945 litres.	MYCHA062				Hood	MYCHA270
		1	Stacked-type base To position two stacked	l ovens.	Carbon filter (Spare)	MYCHA216
<b>rainage cooling kit</b> cools the outlet water avoiding possible	MYCHA358	4+4 760 x 73	30 x 300 mm	MYCHA350		
amage to the pipes.		6+4 760 x 73	30 x 300 mm	MYCHA350		
			30 x 105 mm 30 x 105 mm	MYCHA238 MYCHA238	<b>Chimney steam d</b> i Redirects the stear	i <b>verter kit</b> n from the chimney to a
			<b>Adjustable leg kit</b> To level the oven on une	even surfaces 4 units	Steam diverter kit	MYCHA218

Adjustable leg kit

MYCHA261

**BAKE PRO ACCESSORIES** 



# **BAKE PRO ACCESSORIES**



**BAKE PRO ACCESSORIES** 

# Proofer with direct control

- To be placed under a 4, 6 or 10 tray oven.
- Capacity: 10 Trays 600x400 or 600x600
- Distance between trays: 70 mm
  Measurements: 760 x 780 x 900 mm
- Power: 3 kW
- Voltage: 230/L+N/50-60Hz

Proofer with 10 trays

MYCHA248

# Proofer with direct control

To be placed under two stacked ovens: 4 + 4 trays or 6 + 4 trays.

- Capacity: 8 Trays 600x400 mm or 600x600
  Distance between trays: 70 mm
- Measurements: 760 x 780 x 760 mm
- Power: 3 kW
- Voltage: 230/L+N/50-60Hz

Proofer with 8 trays

MYCHA249



# Proofer stacking kit - Bake

Indispensable for stacking the oven on top of the proofer.

Proofer stacking kit

MYCHA254

# Push-button water tray filling kit

Semi-automatic filling kit with push button for Mychef proofer.

MYCHA257



# Cleaning shower kit

Constant availability of water in cleaning processes or during cooking.

Washing shower kit

CleanDuo

MYCHA172



Container with 50 tablets: concentrated double action detergent and rinser.

1 unit	MYCHA063
Pack of 4 units	MYCHA354
Pack of 24 units	MYCHA355

# **PRODUCT COMPARISON**

	BAKE PRO	BAKE MASTER	BAKE MASTER	ibake	iBAKE
COOKING MODES	,	,	~	,	~
Convection mode	30°C - 260°C	30°C - 260°C	30°C - 260°C	30°C - 280°C	30°C - 280°C
Mixed mode: convection + steam	30°C - 260°C	30°C - 260°C	30°C - 260°C	30°C - 280°C	30°C - 280°C
Steam mode. From 30°C to 130°C	•	•	•	•	•
Reheating. Your assistant for reheating cooked foods. Configurable and preset programs	Manual	Manual	Manual	Intelligent	Intelligent
Configurable proofing program	-	-	-	•	•
Low-temperature cooking and overnight cooking	Manual	Manual	Manual	Intelligent	Intelligent
FUNCTIONS					
CoolDown. Ultra-rapid and safe cooling of the cooking chamber	•	•	•	•	•
Preheat. Ultra-rapid preheating	•	•	•	•	•
SmartClima Plus. Intelligent system of advanced sensors which adjust the humidity automatically, injecting or extracting steam in accordance with food type and quantity	-	-	-	•	٠
<b>TSC.</b> Unique patented system which ensures maximum thermal stability practically free from oscillations at low temperature cooking (±0.2°C)	-	0	-	0	-
SmartWind. Efficient thermodynamic turbine with intelligent management of fan spin and speeds for completely uniform cooking	2 speeds	4 speeds	6 speeds	4 speeds	6 speeds
Smart management of speed, spin direction and pulsing of the fan	-	-	-	•	•
MultiSteam. Innovative, patented, high-efficiency double steam injection technology. Steam 5 times faster and denser than traditional systems (boiler/ direct injection)	•	٠	•	•	•
UltraVioletSteam. Completely pure and sterilised steam, free from pathogens even at very low temperature, thanks to the patented system of ultraviolet rays	0	0	0	0	0
DryOut Plus. Active extraction of humidity from the cooking chamber thanks to its low pressure technology. Crunchy, golden and golden results	•	•	•	•	•
Delta T. Cooking temperature controlled by the food itself	-	-	-	•	•
NightWatch. Safe, overnight unattended cooking	-	-	-	•	•
SafeSteam. Automatic steam extraction when cooking is complete (configurable)	-	-	-	•	•
RealiableSystem. Preventive maintenance program	-	-	-	•	•
MySmartCooking. Automatic intelligent cooking system. Choose the product, the type of cooking, adjust the size, browning and point settings, and the oven will calculate the parameters for a perfect result	-	-	-	•	•
MyCookingPlanner. Simultaneous intelligent cooking procedures. Automatic detection of load, time, and number of times the door has been opened	-	-	-	٠	•
Multilevel. Independent cooking processes with different completion times. Ideal for restaurants à la carte	-	-	-	•	•
Just In Time. Independent cooking processes that finish at the same time. Ideal for menus	- 5	-	-	•	•
<b>MyCloud.</b> Stay connected to your oven with your smartphone or tablet. View the cooking status, create and save recipes from anywhere and send them to your oven, or consult the recipe book that is constantly being updated	-	-	-	•	•
Remote control from a smartphone or tablet using the Mychef Cloud app or from MyCloud on the Mychef web	0	0	0	-	-
Wi-Fi connection, with remote software update of the equipment	-	-	-	•	•
Step-by-step recipes, updated regularly	-	-	-	•	•
Ingredient-based recipe search	-	-	-	•	•
Automatic recalculation of recipe ingredients based on the number of diners	-	-	-	•	•
Injection of energy and moisture based on the load. Automatic load detection	-	-	-	•	٠
Drainage cooling. It cools the outlet water avoiding possible damage to the pipes	0	0	-	0	-
USAGE					
Programs / cooking phases	-	40/3	40/3	400/10	400/10
Access to oven configurations. Country-specific configurations	-	-	-	•	٠
<b>Cooking Check.</b> Graphical summary of the current cooking process. Includes preview and final display of data and consumption related to the current cooking process	-	-	-	•	•
Self-teaching system that adapts automatically to the routine use of recipes and the most frequently-used applications, based on user	-	-	-	•	•
Creation of user-specific profiles for individual configuration of equipment units and their operation	-	-	-	•	•
Multi-program keyboard with direct access	-	7	7	-	-
Fast Menu programmable home page, based on the customer and its applications	-	-	-	•	•
Editable Fast Menu home page with remote activation	-	-	-	•	•

	BAKE PRO	BAKE MASTER		iBAKE <b>4</b>	iBAKE
vigation from the main menu using touch screen	_	_	-	•	•
f-configurable, customizable screen	-	-	_	٠	•
merous options for configuration, technical service adjustments, energy settings	s, etc	-	_	•	•
merous options for advanced configuration, language, sound, system, etc	-	-	-	•	•
ort-cut keys to washing programs or cycles	-	•	•	•	•
Inch TFT touch screen with intuitive symbols	-	-	-	•	•
D display	•	•	•	-	_
ntrol for adjusting cooking modes, temperature, core temperature and time	-	•	•	•	•
justable blocking of usage and programming based on configured user type	-	-	-	•	•
ogram blocking	•	٠	•	٠	•
ick usage guide	-	-	-	•	•
Itilingual documentation built into the oven	-	-	-	٠	•
Itilingual documentation in electronic format	•	٠	•	•	٠
ecific help function for each cooking process	-	-	-	٠	•
egrated help function, service instruction manual with examples	-	-	-	•	•
er interface available in 21 languages	-	-	-	٠	•
er-configurable audible alerts	-	-	-	•	•
gle-point internal probe	-	•	•	-	-
Itipoint internal probe	-	-	-	•	•
ual and audible end-of-cooking signal	•	٠	•	•	•
<b>jital display</b> of steam, temperature, time, core temperature, elapsed time, remaining probe temperature, and consumption values	ng –	-	-	•	٠
ital display of steam, temperature, time, and core temperature values	-	٠	•	-	-
ital display of steam, temperature, and time	•	-	-	-	-
play of actual and selected values	•	•	•	٠	•
Care. Intelligent self-cleaning system with 4 levels + rinse, with automatic detectio gree of soiling and cleaning alert	n of 🛛 🗕	-	-	٠	•
Care. Intelligent self-cleaning system with 1 cleaning level	•	•	•	-	-
CHNICAL FEATURES					
<b>h-tech LED lighting.</b> Optimal lighting in each chamber for minimum consumption di maximum duration	on 🕒	•	•	٠	•
er-configurable chamber lighting time	-	-	-	•	•
B connection equipment updates and HACCP data logging	-	-	-	•	•
v-emission, <b>triple-glazed door</b> , hinged and easy to clean	-	-	-	•	•
v-emission, <b>double-glazed door</b> , hinged and easy to clean	•	•	•	-	-
phly resistant AISI304 18/10 stainless steel cooking chamber, fully welded with inded edges	•	•	•	•	•
egrated syphon	•	•	•	•	•
sy-to-clean L-rails	•	•	•	•	•
ndle and plastic components feature anti-bacterial treatment	•	•	•	•	•
5-level protection against splashes and water jets	•	•	•	•	•
	•	•		•	• •

# mychef.

# CONVECTION OVENS

Convection ovens for baking frozen bakery and pastry products. Ideal for cafeterias, small shops, supermarkets, fast-food restaurants or bakery chains.

# Pastry / Bakery

# BAKERSHOP



# mychef.



# Mychef BAKERSHOP AIR-S 460x330

<b>4 Trays</b>	<b>138</b>
Accessories	139
<b>3 Trays</b>	<b>140</b>
Accessories	141

# Mychef BAKERSHOP AIR 600x400

3 Trays	142
4, 6 and 10 Trays	143
Accessories	144

Mychef BAKERSHOP AIR 460x	330
3 and 4 Trays	146
Accessories	147

# BAKERSHOP AIR-S 600 x 400 **CONVECTION OVEN WITH ADJUSTABLE HUMIDITY**







	A	· · ·
STANDARD EQUIPMENT	BAKERSHOP AIR-S 3	BAKERSHOP AIR-S 3
Power supply	4	4
Tray size	600 x 400 mm	600 x 400 mm
Capacity	3	3
Weight	45 Kg	45 Kg
Opening system	Upper	Lateral
<b>Recommended for (n) baguettes per hour</b> (grammage 250 g, length 54 cm)	45	45
<b>Recommended for (n) croissants per hour</b> (grammage 85 g, diameter 10 cm)	144	144
Total measurements (width x depth x height)	760 x 790 x 430 mm	760 x 790 x 430 mm
Distance between guides	75 mm	75 mm
Power	3,6 kW	3,6 kW
Voltage (V/Ph/Hz)	230/L+N/50-60	230/L+N/50-60
<b>2 Cooking modes:</b> • Convection (from 30° to 260°) • Mixed: convection + steam (from 30° to 260°)	~	~
Direct moisture injection	~	~
Fan Plus. Homogeneous cooking thanks to the bi-directional 2-speed turbines	2 speeds	2 speeds
SteamOut. Removal of humidity from the cooking chamber	~	~
Automatic pre-heating. Ultra-fast pre-heating	✓	~
Cooking programs	40	40
Cooking phases	3 + pre-heating	3 + pre-heating
Multi-program keyboard. 8 direct-access programs	~	~
Easy-to-clean L-rails		
Manual regeneration	$\checkmark$	~
LED screen	✓	~
Visible and audible cooking completion alert	~	~
LED lighting. Minimum consumption and maximum duration	$\checkmark$	~
Low-emission, double-glazed door	~	~
Low-emission, double-glazed door, hinged and easy to clean		
Highly resistant AISI 304 18/10 stainless steel cooking chamber, fully welded with rounded edges	~	~
Handle and plastic components feature anti-bacterial treatment	~	~
IPX5-level protection against splashes and water jets	~	~

# **OPTIONAL EQUIPMENT** (PLEASE REQUEST WHEN ORDERING)

Left hand door opening (Only compatible with side-opening models)





BAKERSHOP AIR-S 4	BAKERSHOP AIR-S 4	BAKERSHOP AIR-S 6	BAKERSHOP AIR-S 10
4	4	4	4
600 x 400 mm	600 x 400 mm	600 x 400 mm	600 x 400 mm
4	4	6	10
58 Kg	58 Kg	74 Kg	100 Kg
Upper	Lateral	Lateral	Lateral
60	60	90	150
192	192	288	480
760 x 760 x 522 mm	760 x 760 x 522 mm	760 x 760 x 646 mm	760 x 760 x 946 mm
75 mm	75 mm	75 mm	75 mm
6,3 kW	6,3 kW	10,5 kW	15,6 kW
400/3L+N/50-60 (1) (2)	400/3L+N/50-60 (1) (2)	400/3L+N/50-60 (2)	400/3L+N/50-60 (2)
~	~	~	~
~	~	✓	~
2 speeds	2 speeds	2 speeds	2 speeds
~	$\checkmark$		
$\checkmark$	$\checkmark$	~	$\checkmark$
40	40	40	40
3 + pre-heating	3 + pre-heating	3 + pre-heating	3 + pre-heating
$\checkmark$	~	~	$\checkmark$
		~	$\checkmark$
$\checkmark$	~	~	✓
✓	✓	✓	~
✓	~	~	~
✓	✓	✓	~
✓	~		
		✓	~
~	~	~	~
$\checkmark$	~	✓	~
~	~	~	~

# **OPTIONAL EOUIPMENT** (PLEASE REOUEST WHEN ORDERING)

Left hand door opening

(1) Voltage 230/L+N/50-60

<sup>(2)</sup> Voltage 230/3L/50-60





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100	_			-

4 (600 x 400)	MYCHA328
4 (600 x 400)	MYCHA327
6 (600 x 400)	MYCHA332
10 (600 x 400)	MYCHA337

# **RECOMMENDED ACCESSORIES**

Reduces and stabilises water pressure. Installation is recommended if the pressure exceeds 6 bar.	МҮСНА219	Wi-Fi connectivity kit     MYCHA357       • Cloud. Create, save or modify recipes and send them to your oven     • Remote control of the oven from a smartphone or tablet       • Google Home compatible voice control     • Google Home compatible voice control
Stacking kit Indispensable for stacking connection for the steam oven chimney.		of the oven           Support with 600 x 400 guides           To position an oven. Distance between guides of 68 mm.
<b>Cottoning Vit</b> (Contridge included)		3 760 x 550 x 900 mm 8 guides <b>MYCHA232</b>
<b>Softening Kit</b> (Cartridge included) A filtration system is essential if the	MYCHA061	4 760 x 550 x 900 mm 8 guides <b>MYCHA232</b>
water in the system does not meet these characteristics:		6 760 x 550 x 900 mm 8 guides <b>MYCHA232</b>
Hardness between 3° and 6° FH PH between 6.5 and 8.5 Chlorides < 30 ppm		10 760 x 550 x 600 mm 5 guides <b>MYCHA233</b>
<b>Decalcifying cartridge</b> (Spare) Filtering capacity: 3.945 litres.	МУСНА062	Support with 600 x 400 guides for stacking To position two stacked ovens. Distance between guides of 68 mm.
		3+3, 3+4, 4+4 760 x 550 x 600 mm 5 guides <b>MYCHA233</b>
		3+3, 3+4, 4+4       760 x 550 x 600 mm       5 guides       MYCHA233         6+3, 6+4       760 x 550 x 600 mm       5 guides       MYCHA233
		6+3, 6+4 760 x 550 x 600 mm 5 guides MYCHA233 Stacked-type base
		6+3, 6+4 760 x 550 x 600 mm 5 guides MYCHA233 Stacked-type base To position two stacked ovens.
		6+3, 6+4       760 x 550 x 600 mm       5 guides       MYCHA233         Stacked-type base       To position two stacked ovens.       MYCHA247         10+3, 10+4       760 x 555 x 300 mm       MYCHA247



**BAKERSHOP AIR-S 600 X 400 ACCESSORIES** 

To level the oven on uneven surfaces. 4 units.

Adjustable leg kit MYCHA261





# mychef **BAKERSHOP AIR-S 600 X 400 ACCESSORIES**

# Proofer with direct control

- To be placed under a 4, 6 or 10 tray oven.
- Capacity: 10 Trays 600x400 o 600x600
- Distance between trays: 70 mm
- Measurements: 760 x 780 x 900 mm
- Power: 3 kW
- Voltage: 230/L+N/50-60Hz

Proofer with 10 Trays

MYCHA248

# Proofer with direct control

To be placed under two stacked ovens

- Capacity: 8 Trays 600x400 mm o 600x600
- Distance between trays: 70 mm
- Measurements: 760 x 780 x 760 mm
- Power: 3 kW
- Voltage: 230/L+N/50-60Hz

Proofer with 8 Trays

MYCHA249

MYCHA257

# Push-button water tray filling kit

Semi-automatic filling kit with push button

### Proofer stacking kit - Bakershop 600 x 400

Indispensable for stacking the oven on top of the proofer.

Proofer stacking kit

# BAKERSHOP AIR-S 460 x 330 CONVECTION OVEN WITH ADJUSTABLE HUMIDITY

Chains of

bakeries



reddot winner 2020







STANDARD EQUIPMENT	BAKERSHOP AIR-S 4	BAKERSHOP AIR-S 4
Power supply	4	4
Tray size	460 x 330 mm	460 x 330 mm
Capacity	4	4
Weight	53 Kg	53 Kg
Opening system	Upper	Lateral
<b>Recommended for (n) croissants per hour</b> (grammage 85 g, diameter 10 cm)	96	96
Total measurements (width x depth x height)	620 x 690 x 522 mm	620 x 690 x 522 mm
Distance between guides	75 mm	75 mm
Power	3,6 kW	3,6 kW
Voltage (V/Ph/Hz)	230/L+N/50-60	230/L+N/50-60
<ul> <li>2 Cooking modes:</li> <li>Convection (from 30° to 260°)</li> <li>Mixed: convection + steam (from 30° to 260°)</li> </ul>	~	~
Direct moisture injection	~	~
<b>Fan Plus</b> . Homogeneous cooking thanks to the bi-directional 2-speed turbine	2 speeds	2 speeds
SteamOut. Removal of humidity from the cooking chamber	~	~
Automatic pre-heating. Ultra-fast pre-heating	~	~
Cooking programs	40	40
Cooking phases	3 + pre-heating	3 + pre-heating
Multi-program keyboard. 8 direct-access programs	~	~
Easy-to-clean L-rails	~	~
Manual regeneration	~	~
LED screen	~	~
Visible and audible cooking completion alert	~	~
LED lighting. Minimum consumption and maximum duration	~	~
Low-emission, double-glazed door	~	~
Highly resistant AISI 304 18/10 stainless steel cooking chamber, fully welded with rounded edges	~	~
Handle and plastic components feature anti-bacterial treatment	~	~
IPX5-level protection against splashes and water jets	~	~

# **OPTIONAL EQUIPMENT** (PLEASE REQUEST WHEN ORDERING)

Left hand door opening (Only compatible with side-opening models)

# **RECOMMENDED ACCESSORIES**

# Pressure reducer kit

Reduces and stabilises water pressure. Installation is recommended if the pressure exceeds 6 bar.

MYCHA219



# Stacking kit

Essential for stacking two ovens. Includes connection for the steam outlet of the lower oven chimney.

MYCHA243

Softening Kit (Cartridge included)	
A filtration system is essential if the water in the system does not meet these characteristics:	MYCHA061
<ul> <li>Hardness between 3° and 6° FH</li> <li>PH between 6.5 and 8.5</li> <li>Chlorides &lt; 30 ppm</li> </ul>	
Decalcifying cartridge (Spare)	
Filtering capacity: 3.945 litres.	MYCHA062

# **BAKERSHOP AIR-S 460 X 330 ACCESSORIES**

Wi-Fi connectivity	kit	MYCHA357
send them to you • Remote control of smartphone or ta	of the oven from a	
	Support with 460 x 33( To position an oven. Dis of 68 mm.	-

304 460 x 600 x 900 mm 8 guides MYCHA231



Support with 460 x 330 guides for stacking To position two stacked ovens. Distance between guides of 68 mm.

3+3, 3+4, 4+4 460 x 600 x 600 mm 5 guides **MYCHA234** 

Adjustable leg kit To level the oven on uneven surfaces. 4 units.

Adjustable leg kit

MYCHA261



MYCHA172

138

# **BAKERSHOP AIR-S 460 X 330 ACCESSORIES**



# Proofer with direct control

- To be placed under a 3 tray oven.
- Capacity: 8 Trays of 460 x 330 mm
- Distance between trays: 70 mm
- Measurements: 620 x 715 x 760 mm
- Power: 3 kW
- Voltage: 230V/L+N/50-60Hz

Proofer with 8 trays

MYCHA250

mychef



### Proofer stacking kit - Bakershop 460 x 330

Indispensable for stacking the oven on top of the proofer.

460 x 330

MYCHA256

# Push-button water tray filling kit

Semi-automatic filling kit with push button for Mychef proofer

MYCHA257



# Steam condensation hood

Absorbs and condenses steam from the oven chimney. Easy installation.

Hood

# MYCHA439



Chimney steam diverter kit Redirects the steam from the chimney to a flue

Steam diverter kit

MYCHA218



# Water pump kit

For pumping water from a carafe without the need to connect the oven to a water network.

Water pump kit

MYCHA262



## DA21

Concentrated double action liquid detergent: detergent + rinse aid for the assisted manual cleaning system. Quantity: 10 litres.

1 unit

Pack of 18 units Pack of 60 units

MYCHA045 MYCHA360 MYCHA361



# Sprayer

For the application of DA21 detergent during manual washing processes. Capacity: 1,5 litres.

Sprayer

# BAKERSHOP AIR-S 460 x 330 CONVECTION OVEN WITH ADJUSTABLE HUMIDITY







STANDARD EQUIPMENT       BAKERSHOP AIR-S 3         Power supply <ul> <li>Tray size</li> <li>460 x 330 mm</li> <li>Capacity</li> <li>3</li> </ul> Capacity       3         Weight       39 Kg         Opening system       Upper         Recommended for (n) croissants per hour (grammage 85 g, diameter 10 cm)       72         Total measurements (width x depth x height)       520 x 690 x 430 mm         Distance between guides       75 mm         Power       5.6 kW         Voltage (V/Ph/Hz)       230/L-N/50-60         2 Cooking modes: <ul> <li>Connection (from 30° to 260°C)</li> <li>Mixed: convection + steam (from 30° to 260°C)</li> <li>Mixed: convection + steam (from 30° to 260°C)</li> <li>Mixed: convection + steam (from 30° to 260°C)</li> <li>Cooking modes:</li> <li>Cooking programs</li> <li>Cooking programs</li> <li>Cooking programs</li> <li>Cooking programs</li> <li>Cooking programs</li> <li>Cooking programs</li> <li>Cooking completion all direct-access programs</li> <li>Stary-to-clean L-rails</li> <li>LED screen</li> <li>LED screen</li> <li>LED lighting, Minimum consumption and maximum duration</li> <li>LED lighting, Minimum consumption alext</li> <li>Weish word dwith rounded edges</li> </ul> Highly resistant AISI 304 18/10 stalnless teel cooking chamber, thuy weided with rounded edg		
Tray size446 x 330 mmCapacity3Weight39 KgOpening systemUpperRecommended for (n) croissants per hour (grammage 85 g, diameter 10 cm)72Total measurements (width x depth x height)620 x 690 x 430 mmDistance between guides75 mmPower3.6 kWVoltage (V/Ph/Hz)230(L+N/S0-60)2 Cooking modes:2• Convection (from 50° to 260°C)1Direct moisture injection✓Fan Plus. Homogeneous cooking thanks to the bi-directional 2-speed turbine2 speedsSteamOut. Removal of humidity from the cooking chamber✓Cooking programs400Cooking programs✓Multi-program keyboard. 8 direct-access programs✓Lib Jenting. Minimum consumption and maximum duration✓Leo removal to funding tron stale speed duration✓Lib Jiblien duration consumption and maximum duration✓Lib Jiblien duration consumption and maximum duration✓Leo removal consumption and maximum duration✓Lib Jiblie duration consumption and maximum duration✓Libliy weidsd with nounded edges✓Holde and plastic components feature anti-bacterial treatment✓Holde and plastic components feat		BAKERSHOP AIR-S 3
Capacity3Weight39 kgOpening systemUpperRecommended for (n) croissants per hour (grammage 85 g, diameter 10 cm)72Total measurements (width x depth x height)620 x 630 x 430 mmDistance between guides75 mmPower3,6 kWVoltage (r/Ph/Hz)250/L+N/50-602 Cooking modes: - Convection (from 30° to 260°C)-Direct moisture injectionPower2.50 km2 Cooking modes: - Convection + steam (from 30° to 260°C)-Direct moisture injectionPower2.50 km2 Cooking modes: - Convection + steam (from 30° to 260°C)-Direct moisture injectionPower3.6 km2 Cooking modes: - Convection + steam (from 30° to 260°C)-Direct moisture injectionPower3.6 km2 Convection + steam (from 30° to 260°C)-Direct moisture injectionAutomatic pre-heating. Ultra-fast pre-heatingAutomatic pre-heating. Ultra-fast pre-heatingAutomatic pre-heating. Ultra-fast pre-heatingAutomatic pre-heating.Automatic generationAutomatic generationAutomatic generationAutomatic generationAutomatic generationAutomatic generationConvection (automation durationLib ScreenConvection, double-glazed doorLib Lip Weided with rounded edges<		,
Weight       39 kg         Opening system       Upper         Recommended for (n) croissants per hour (grammage 85 g, diameter 10 cm)       72         Total measurements (width x depth x height)       620 x 690 x 430 nm         Distance between guides       75 mm         Power       3.6 kW         Votage (v/Ph/Hz)       230/L+N/50-60         2 Cooking modes:       *         • Correction (from 30° to 260°C)       *         Mixed: convection + steam (from 30° to 260°C)       *         Mixed: convection + steam (from 30° to 260°C)       *         Diffect moisture injection       *         Fan Plus. Homogeneous cooking thanks to the bi-directional 2-speed turbine       2 speeds         SteamOut. Removal of humidity from the cooking chamber       *         Automatic pre-heating. Ultra-fast pre-heating       *         Cooking phases       3 + pre-heating         Multi-program keyboard. B direct-access programs       *         Easy-to-clean L-rails       *         LED screen       *         Visible and audible cooking completion alert       *         LeD lighting. Minimum consumption and maximum duration       *         Low-emission, double-glazed door       *         Lighty resistant AISI 304 18/10 stainless steel cooking chamber,	Tray size	460 x 330 mm
Opening systemUpeningRecommended for (n) croissants per hour (grammage 85 g, diameter 10 cm)72Total measurements (width x depth x height)620 x 690 x 430 mmDistance between guides75 mmPower3.6 kWVoltage (V/Ph/Hz)230/L+N/S0-6002 Cooking modes: • Corrivection (from 30° to 260°C)2Mixed: convection + steam (from 30° to 260°C)2Direct moisture injection<	Capacity	3
Recommeded for (n) croissants per hour (grammage 85 g, diameter 10 cm)       72         Total measurements (width x depth x height)       620 x 690 x 430 mm         Distance between guides       75 mm         Power       3.6 kW         Voltage (v/Ph/Hz)       230/L+N/S0-60         2 Cooking modes:       *         • Convection (from 30° to 260°C)       *         Direct moisture injection       *         * Convection (from 30° to 260°C)       *         Direct moisture injection       *         * Cooking modes:       *         • Cooking programs       *         Automatic pre-heating. Ultra-fast pre-heating       *         Cooking phases       *         Multi-program keyboard. 8 direct-access programs       *         Easy-to-clean L-rails       *         Mutal regeneration       *         LED screen       *         Visible and audible cooking completion alert       *         LED lighting. Minimum consumption and maximum duration       *         Lew -emission, double-glazed door       *         fully weided with rounded edges       *	Weight	39 Kg
Total mean620 x 690 x 430 mmDistance between guides75 mmPower3,6 kWVoltage (V/Ph/Hz)230/L+N/50-602 Cooking modes: convection from 30° to 260°C)230/LDirect moisture injectionPreser2 speedsSteamOut Removal of humidity from the cooking chamberAutomatic pre-heating. Ultra-fast pre-heatingCooking programsMulti-program keyboard. 8 direct-access programsLED screenVisible and audible cooking completion alertLeD lighting. Minimum consumption and maximum durationLow-emission, double-glazed doorLighty resistant AISI 304 18/04 staffes steel cooking chamber, fully welded with rounded edgesHighty resistant AISI 304 18/04 staffes steel cooking chamber, fully welded with rounded edgesHighty resistant AISI 304 18/04 staffes tree anti-bacterial treatment	Opening system	Upper
Distance between guides75 mmPower3,6 kWVoltage (V/Ph/Hz)230/L+N/50-602 Cooking modes: Convection (from 30° to 260°C)*Convection (from 30° to 260°C)*Mixed: convection + steam (from 30° to 260°C)*Direct moisture injectionFan Plus. Homogeneous cooking thanks to the bi-directional 2-speed turbine2 speedsSteamOut. Removal of humidity from the cooking chamberAutomatic pre-heating. Ultra-fast pre-heatingCooking programsMuti-program keyboard. 8 direct-access programsKutti-program keyboard. 8 direct-access programsEasy-to-clean L-railsManual regenerationLED screenLow-emission, double-glazed doorLiphy resistant AlSi 304 18/10 stainless steel cooking chamber, fully welded with rounded edgesHighy resistant AlSi 304 18/10 stainless steel cooking chamber, fully welded with rounded edges	Recommended for (n) croissants per hour (grammage 85 g, diameter 10 cm)	72
Power       3.6 kW         Voltage (V/Ph/Hz)       230/L+N/50-60         2 Cooking pades:       .         Convection (from 30° to 260°C)       .         bixed: convection + steam (from 30° to 260°C)       .         Direct moisture injection       .         Fan Plus. Homogeneous cooking thanks to the bi-directional 2-speed turbine       2 speeds         SteamOut. Removal of humidity from the cooking chamber       .         Automatic pre-heating. Ultra-fast pre-heating       .         Cooking programs       .         Multi-program keyboard. 8 direct-access programs       .         Easy-to-clean L-rails       .         Manual regeneration       .         LED screen       .         Low-emission, double-glazed door       .         Low-emission, double-glazed door       .         Ityly weided with rounded edges       .	Total measurements (width x depth x height)	620 x 690 x 430 mm
Voltage (V/Ph/Hz)       230/L+N/50-60         2 Cooking modes:       .         Convection (from 30° to 260°C)       .         Nixed: convection + steam (from 30° to 260°C)       .         Direct moisture injection       .         Fan Plus. Homogeneous cooking thanks to the bi-directional 2-speed turbine       2 speeds         SteamOut. Removal of humidity from the cooking chamber       .         Automatic pre-heating. Ultra-fast pre-heating       .         Cooking phases       .         Muti-program keyboard. 8 direct-access programs       .         Easy-to-clean L-rails       .         Manual regeneration       .         LED screen       .         LeD lighting. Minimum consumption and maximum duration       .         Lew -emission, double-glazed door       .         Hijly veided with rounded edges       .	Distance between guides	75 mm
2 Convection2 Convection2 Convection (from 30° to 260°C)Direct moisture injectionFan Plus. Homogeneous cooking thanks to the bi-directional 2-speed turbine2 speedsSteamOut. Removal of humidity from the cooking chamberAutomatic pre-heating. Ultra-fast pre-heatingCooking programs40Cooking phases3 + pre-heatingMulti-program keyboard. B direct-access programsAutomatic regenerationLED screenVisible and audible cooking completion alertLow-emission, double-glazed doorHigh yesistant AlSI 304 18/10 stainless steel cooking chamber, fully welded with rounded edgesKenter and plastic components feature anti-bacterial treatmentKenter and plastic components feature anti-bacterial treatment	Power	3,6 kW
<ul> <li>Convection ffrom 30° to 260°C)</li> <li>Mixed: convection + steam (from 30° to 260°C)</li> <li>Direct moisture injection</li> <li>Fan Plus. Homogeneous cooking thanks to the bi-directional 2-speed turbine</li> <li>SteamOut. Removal of humidity from the cooking chamber</li> <li>Automatic pre-heating. Ultra-fast pre-heating</li> <li>Cooking programs</li> <li>Cooking phases</li> <li>Multi-program keyboard. 8 direct-access programs</li> <li>SteamOut. Pre-heating</li> <li>SteamOut. Pre-heating</li> <li>SteamOut. Pre-heating</li> <li>SteamOut. Pre-heating</li> <li>SteamOut. Pre-heating</li> <li>SteamOut. Stere SteamOut. 8 direct-access programs</li> <li>SteamOut. Pre-heating</li> <li>SteamOut. Pre-heating</li> <li>SteamOut. Pre-heating</li> <li>SteamOut. Pre-heating</li> <li>SteamOut. Pre-heating</li> <li>SteamOut. Stere SteamOut. 8 direct-access programs</li> <li>SteamOut. Pre-heating</li> <li>SteamOut. Stere S</li></ul>	Voltage (V/Ph/Hz)	230/L+N/50-60
Fan Plus. Homogeneous cooking thanks to the bi-directional 2-speed turbine2 speedsSteamOut. Removal of humidity from the cooking chamberAutomatic pre-heating. Ultra-fast pre-heatingCooking programs40Cooking phases3 + pre-heatingMulti-program keyboard. 8 direct-access programsEasy-to-clean L-railsManual regenerationLED screenVisible and audible cooking completion alertLow-emission, double-glazed doorHughy resistant AISI 304 18/10 stainless steel cooking chamber, fully weided with rounded edgesHundle and plastic components feature anti-bacterial treatment	Convection (from 30° to 260°C)	~
SteamOut. Removal of humidity from the cooking chamber       Image: Cooking programs         Automatic pre-heating. Ultra-fast pre-heating       Image: Cooking programs         Cooking programs       Image: Cooking programs         Cooking phases       3 + pre-heating         Multi-program keyboard. 8 direct-access programs       Image: Cooking	Direct moisture injection	~
Automatic pre-heating. Ultra-fast pre-heating <ul> <li>Cooking programs</li> <li>40</li> </ul> <li>Cooking phases 3 + pre-heating</li> <li>Multi-program keyboard. 8 direct-access programs</li> <li>Seay-to-clean L-rails</li> <li>Manual regeneration</li> <li>LED screen</li> <li>Visible and audible cooking completion alert</li> <li>LED lighting. Minimum consumption and maximum duration</li> <li>LeD lighting. Minimum consumption and maximum duration</li> <li>Iday-termission, double-glazed door</li> <li>Ilighly resistant AISI 304 18/10 stainless steel cooking chamber, fully welded with rounded edges</li> <li>Handle and plastic components feature anti-bacterial treatment</li>	Fan Plus. Homogeneous cooking thanks to the bi-directional 2-speed turbine	2 speeds
Cooking programs40Cooking phases3 + pre-heatingMulti-program keyboard. 8 direct-access programs✓Easy-to-clean L-rails✓Manual regeneration✓LED screen✓Visible and audible cooking completion alert✓LED lighting. Minimum consumption and maximum duration✓Low-emission, double-glazed door✓Highly resistant AISI 304 18/10 stainless steel cooking chamber, fully welded with rounded edges✓Handle and plastic components feature anti-bacterial treatment✓	SteamOut. Removal of humidity from the cooking chamber	~
Cooking phases       3 + pre-heating         Multi-program keyboard. 8 direct-access programs          Easy-to-clean L-rails          Manual regeneration          LED screen          Visible and audible cooking completion alert          LED lighting. Minimum consumption and maximum duration          Lew-emission, double-glazed door          Highly resistant AISI 304 18/10 stainless steel cooking chamber, fully welded with rounded edges	Automatic pre-heating. Ultra-fast pre-heating	~
Multi-program keyboard. 8 direct-access programsEasy-to-clean L-railsManual regenerationLED screenVisible and audible cooking completion alertLED lighting. Minimum consumption and maximum durationLew-emission, double-glazed doorHighly resistant AISI 304 18/10 stainless steel cooking chamber, fully welded with rounded edgesHandle and plastic components feature anti-bacterial treatment	Cooking programs	40
Easy-to-clean L-railsManual regenerationLED screenVisible and audible cooking completion alertLED lighting. Minimum consumption and maximum durationLow-emission, double-glazed doorHighly resistant AISI 304 18/10 stainless steel cooking chamber, fully welded with rounded edgesHandle and plastic components feature anti-bacterial treatment	Cooking phases	3 + pre-heating
Manual regenerationImage: construction of the second of the s	Multi-program keyboard. 8 direct-access programs	✓
LED screen    Visible and audible cooking completion alert    LED lighting. Minimum consumption and maximum duration    Low-emission, double-glazed door    Highly resistant AISI 304 18/10 stainless steel cooking chamber, fully welded with rounded edges    Handle and plastic components feature anti-bacterial treatment	Easy-to-clean L-rails	✓
Visible and audible cooking completion alert           LED lighting. Minimum consumption and maximum duration           Low-emission, double-glazed door           Highly resistant AISI 304 18/10 stainless steel cooking chamber, fully welded with rounded edges           Handle and plastic components feature anti-bacterial treatment	Manual regeneration	✓
LED lighting. Minimum consumption and maximum duration <ul> <li>Low-emission, double-glazed door</li> <li>Ighly resistant AISI 304 18/10 stainless steel cooking chamber, fully welded with rounded edges</li> <li>Handle and plastic components feature anti-bacterial treatment</li> </ul> <ul> <li>Image: Components feature anti-bacterial treatment</li> </ul>	LED screen	✓
Low-emission, double-glazed door       ✓         Highly resistant AISI 304 18/10 stainless steel cooking chamber, fully welded with rounded edges       ✓         Handle and plastic components feature anti-bacterial treatment       ✓	Visible and audible cooking completion alert	✓
Highly resistant AISI 304 18/10 stainless steel cooking chamber,       ✓         fully welded with rounded edges       ✓         Handle and plastic components feature anti-bacterial treatment       ✓	LED lighting. Minimum consumption and maximum duration	~
fully welded with rounded edges Handle and plastic components feature anti-bacterial treatment	Low-emission, double-glazed door	✓
	•••	~
IPX5-level protection against splashes and water jets ✓	Handle and plastic components feature anti-bacterial treatment	✓
	IPX5-level protection against splashes and water jets	~

# **RECOMMENDED ACCESSORIES**

# Pressure reducer kit

Reduces and stabilises water pressure. Installation is recommended if the pressure exceeds 6 bar.

MYCHA219

Stacking kit Essential for stacking two ovens. Includes connection for the steam outlet of the lower

oven chimney.

MYCHA243

Softening Kit (Cartridge included)	MYCHA061
A filtration system is essential if the water in the system does not meet these characteristics:	
<ul> <li>Hardness between 3° and 6° FH</li> <li>PH between 6.5 and 8.5</li> <li>Chlorides &lt; 30 ppm</li> </ul>	

Decalcifying cartridge (Spare) Filtering capacity: 3.945 litres.

# MYCHA062

# **BAKERSHOP AIR-S 460 X 330 ACCESSORIES**

Wi-Fi co	nnectivity	kit		MYCHA357	
send th • <b>Remot</b> smartp	em to your e control o hone or tal Home cor	<b>f the oven</b> fro	om a		
		Support with To position a of 68 mm.		<b>0 guides</b> tance betweer	n guides



Support with 460 x 330 guides for stacking To position two stacked ovens. Distance between guides of 68 mm.

3+3, 3+4, 4+4 460 x 600 x 600 mm 5 guides **MYCHA234** 

# Adjustable leg kit

To level the oven on uneven surfaces. 4 units.

Adjustable leg kit MYCHA261

Cleaning shower kit Constant availability of water in cleaning processes or during cooking.

> Washing shower kit MYCHA172

# **BAKERSHOP AIR-S 460 X 330 ACCESSORIES**



# Proofer with direct control

- To be placed under a 3 tray oven.
- Capacity: 8 Trays of 460 x 330 mm
- Distance between trays: 70 mm
- Measurements: 620 x 715 x 760 mm
- Power: 3 kW
- Voltage: 230V/L+N/50-60Hz

Proofer with 8 trays

MYCHA250

mychef



### Proofer stacking kit - Bakershop 460 x 330

Indispensable for stacking the oven on top of the proofer.

460 x 330

MYCHA256

# Push-button water tray filling kit

Semi-automatic filling kit with push button for Mychef proofer

MYCHA257



# Steam condensation hood

Absorbs and condenses steam from the oven chimney. Easy installation.

Hood





Chimney steam diverter kit Redirects the steam from the chimney to a flue

Steam diverter kit

MYCHA218



# Water pump kit

For pumping water from a carafe without the need to connect the oven to a water network.

Water pump kit

MYCHA262



## DA21

Concentrated double action liquid detergent: detergent + rinse aid for the assisted manual cleaning system. Quantity: 10 litres.

1 unit

Pack of 18 units Pack of 60 units

MYCHA045 MYCHA360 MYCHA361



# Sprayer

For the application of DA21 detergent during manual washing processes. Capacity: 1,5 litres.

Sprayer

# BAKERSHOP AIR 600 x 400 **CONVECTION OVEN**

Cafeterias Small Supermarkets Fast Food Chains bakerie	s reddot winner 2020
STANDARD EQUIPMENT	BAKERSHOP AIR 3
Power supply	7
Tray size	600 x 400 mm
Capacity	3
Weight	45 Kg
Opening system	Upper
<b>Recommended for (n) baguettes per hour</b> (grammage 250 g, length 54 cm)	45
<b>Recommended for (n) croissants per hour</b> (grammage 85 g, diameter 10 cm)	144
Total measurements (width x depth x height)	760 x 790 x 430 mm
Distance between guides	75 mm
Power	3,6 kW
Voltage (V/Ph/Hz)	230/L+N/50-60
Cooking mode: convection (from 30° to 260°)	✓
<b>Fan Plus</b> . Homogeneous cooking thanks to the bi-directional 1-speed turbines	1 speeds
SteamOut. Removal of humidity from the cooking chamber	$\checkmark$
Automatic pre-heating. Ultra-fast pre-heating	✓
Cooking programs	40
Cooking phases	3 + pre-heating
Multi-program keyboard. 8 direct-access programmes	✓
Easy-to-clean L-rails	
Manual regeneration	✓
LED screen	✓
Visible and audible cooking completion alert	✓
LED lighting. Minimum consumption and maximum duration	✓

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BAKERSHOP AIR 4	BAKERSHO
4	4
600 x 400 mm	600 x 400 r
4	6
58 Kg	74 Kg
Upper	Lateral
60	90
192	288
760 x 760 x 522 mm	760 x 760 x 64
75 mm	75 mm
6,3 kW	10,5 kW
400/3L+N/50-60 (1) (2)	400/3L+N/50-
~	~
1 speeds	1 speeds
✓	✓
~	~
40	40
3 + pre-heating	3 + pre-hea
✓	✓
	~
✓	~
~	~
✓	~
~	~
✓	~
~	~
~	~
✓	~

# **OPTIONAL EQUIPMENT** (PLEASE REQUEST WHEN ORDERING)

Left hand door opening (Only compatible with side-opening models)

Low-emission, double-glazed door, hinged and easy to clean

IPX5-level protection against splashes and water jets

Highly resistant AISI 304 18/10 stainless steel cooking chamber,

Handle and plastic components feature anti-bacterial treatment

Low-emission, double-glazed door

fully welded with rounded edges

# **OPTIONAL EQUIPMENT** (PLEASE REQUEST WHEN ORDERING)

Left hand door opening

<sup>(])</sup> Voltage 230/L+N/50-60

 $\checkmark$ 

~

 $\checkmark$ 

~

<sup>(2)</sup> Voltage 230/3L/50-60







# PAIR 6 **BAKERSHOP AIR 10** 4 600 x 400 mm mm 10 100 Kg Lateral 150 480 760 x 760 x 946 mm 546 mm 75 mm 15,6 kW )-60 (2) 400/3L+N/50-60 (2) $\checkmark$ 1 speeds ds $\checkmark$ ~ 40 ating 3 + pre-heating $\checkmark$ ~ ~ $\checkmark$ $\checkmark$ $\checkmark$ $\checkmark$ $\checkmark$ $\checkmark$ $\checkmark$

4 (600 x 400)	MYCHA328
4 (600 x 400)	MYCHA327
6 (600 x 400)	MYCHA332
10 (600 x 400)	MYCHA337
### **RECOMMENDED ACCESSORIES**

### Stacking kit

Indispensable for stacking 2 ovens. Includes connection for the steam outlet of the lower oven chimney.

### MYCHA244

<ul> <li>Wi-Fi connectivity kit MYCHA357</li> <li>Cloud. Create, save or modify recipes and send them to your oven</li> <li>Remote control of the oven from a smartphone or tablet</li> <li>Google Home compatible voice control of the oven</li> </ul>					
		Support with To position ar of 68 mm.		guides ance between	guides
3	760 x 55	i0 x 900 mm	8 guides	MYCHA232	
4	760 x 55	60 x 900 mm	8 guides	MYCHA232	
6	760 x 55	60 x 900 mm	8 guides	MYCHA232	

760 x 550 x 600 mm 5 guides **MYCHA233** 



10

**Support with 600 x 400 guides for stacking** To position two stacked ovens. Distance between guides of 68 mm.

3+3, 3+4, 4+4	760 x 550 x 600 mm	5 guides	MYCHA233
6+3, 6+4	760 x 550 x 600 mm	5 guides	MYCHA233



**Stacked-type base** To position two stacked ovens.

10+3, 10+4	760 x 555 x 300 mm	MYCHA247
6+6	760 x 555 x 300 mm	MYCHA247
10 + 6	760 x 555 x 105 mm	MYCHA239



### Adjustable leg kit

To level the oven on uneven surfaces. 4 units.

Adjustable leg kit MYCHA261







Constant availability of water in cleaning processes or during cooking.

Washing shower kit MYCHA172

### DA21 Conce

Concentrated double action liquid detergent: detergent + rinse aid for the assisted manual cleaning system. Quantity: 10 litres.

1 unit	MYCHA045
Pack of 18 units	MYCHA360
Pack of 60 units	MYCHA361



Sprayer

Sprayer

For the application of DA21 detergent during manual washing processes. Capacity: 1,5 litres.

MYCHA183

# BAKERSHOP AIR 600 X 400 ACCESSORIES



### Proofer with direct control

- To be placed under a 4, 6 or 10 tray oven.
- Capacity: 10 Trays 600x400 o 600x600
- Distance between trays: 70 mm
- Measurements: 760 x 780 x 900 mm
- Power: 3 kW
- Voltage: 230/L+N/50-60Hz

Proofer with 10 Trays

MYCHA248

### Proofer with direct control

To be placed under two stacked ovens

- Capacity: 8 Trays 600x400 mm o 600x600
- Distance between trays: 70 mm
- Measurements: 760 x 780 x 760 mm
- Power: 3 kW
- Voltage: 230/L+N/50-60Hz

Proofer with 8 Trays

MYCHA249

MYCHA257

### Push-button water tray filling kit

Semi-automatic filling kit with push button for Mychef proofer



### Proofer stacking kit - Bakershop 600 x 400

Indispensable for stacking the oven on top of the proofer.

Proofer stacking kit

MYCHA255

# BAKERSHOP AIR 460 x 330 **CONVECTION OVEN**

### Ê $\Box$ Cafeterias Fast Food Chains of Small Supermarkets shops restaurants bakeries





reddot winner 2020

Power supply Tray size Capacity	<b>4</b> 60 x 330 mm	4
•	460 x 330 mm	
Capacity		460 x 330 mm
	3	4
Weight	39 Kg	53 Kg
Opening system	Upper	Upper
<b>Recommended for (n) croissants per hour</b> (grammage 85 g, diameter 10 cm)	72	96
Total measurements (width x depth x height)	620 x 690 x 430 mm	620 x 690 x 522 mm
Distance between guides	75 mm	75 mm
Power	3,6 kW	3,6 kW
Voltage (V/Ph/Hz)	230/L+N/50-60	230/L+N/50-60
Cooking mode: convection (from 30° to 260°)	~	~
<b>Fan Plus</b> . Homogeneous cooking thanks to the bi-directional 1-speed turbines	1 speeds	1 speeds
SteamOut. Removal of humidity from the cooking chamber	~	~
Automatic pre-heating. Ultra-fast pre-heating	~	~
Cooking programmes	40	40
Cooking phases	3 + pre-heating	3 + pre-heating
Multi-program keyboard. 8 direct-access programs programmes	~	~
Easy-to-clean L-rails	~	~
Manual regeneration	~	~
LED screen	~	~
Visible and audible cooking completion alert	~	~
LED lighting. Minimum consumption and maximum duration	~	~
Low-emission, double-glazed door	~	~
Highly resistant AISI 304 18/10 stainless steel cooking chamber, fully welded with rounded edges	~	~
Handle and plastic components feature anti-bacterial treatment	~	~
IPX5-level protection against splashes and water jets	~	~

### **RECOMMENDED ACCESSORIES**



### Stacking kit

Essential for stacking two ovens. Includes connection for the steam outlet of the lower oven chimney.

MYCHA243

### **BAKERSHOP AIR 460 X 330 ACCESSORIES**

Wi-Fi connectivity l	MYCHA357			
<ul> <li>Cloud. Create, save or modify recipes and send them to your oven</li> <li>Remote control of the oven from a smartphone or tablet</li> <li>Google Home compatible voice control of the oven</li> </ul>				
	Support with To position a of 68 mm.		<b>guides</b> ance between	guides
3 o 4 460 x 6	600 x 900 mm	8 guides	MYCHA231	
		vo stacked o	<b>guides for st</b> a wens. Distanc n.	•
3+3, 3+4, 4+4 460 x 6	600 x 600 mm	5 guides	MYCHA234	
th th	Adjustable le To level the o units.	•	en surfaces. 4	4

Adjustable leg kit MYCHA261



### Cleaning shower kit

Constant availability of water in cleaning processes or during cooking.

Washing shower kit MYCHA172

### **BAKERSHOP AIR 460 X 330 ACCESSORIES**



### Proofer with direct control

- To be placed under a 3 tray oven.
- Capacity: 8 Trays de 460 x 330 mm
- Distance between trays: 70 mm
- Measurements: 620 x 715 x 760 mm
- Power: 3 kW
- Voltage: 230V/L+N/50-60Hz

Proofer with 8 trays

MYCHA250

mychef.



### Proofer stacking kit - Bakershop 460 x 330

Indispensable for stacking the oven on top of the proofer.

460 x 330

MYCHA256

MYCHA257

### Push-button water tray filling kit

Semi-automatic filling kit with push button for Mychef proofer

> Steam condensation hood Absorbs and condenses steam from the oven chimney. Easy installation.



MYCHA439



### Chimney steam diverter kit Redirects the steam from the chimney to a flue.

Steam diverter kit

MYCHA218



### DA21

Concentrated double action liquid detergent: detergent + rinse aid for the assisted manual cleaning system. Quantity: 10 litres.

1 unit	MYCHA045
Pack of 18 units	MYCHA360
Pack of 60 units	MYCHA361



### Sprayer

For the application of DA21 detergent during manual washing processes. Capacity: 1,5 litres.

Sprayer

### MYCHA183

### TRAYS AND GRILLS 460 X 330

### **TRAYS AND GRILLS 600 X 400**



600 x 400 **RPARPA18** 

### **TROLLEYS FOR TRAYS 600 x 400**



### 600 x 400

Capacity: 16 guides Distance between guides: 85 mm. Measurements: 537 x 700 x 1720 mm.

Longitudinal F0261001

Transversal F0261003



	Non-stick perforated pastry Perforated aluminium tray for bakery and pastry		
	600 x 400	RPARPA22	
$\square$	Chrome grill		
$\checkmark$	600 x 400	RPARPA20	
Aller	Black bread tray		
	5 loaves of bread	per tray	
	600 x 400	RPARPA16	
	Non-stick tray		
	600 x 400	RPARPA21	

# **VACUUM** PACKAGING MACHINES

### **MYCHEF TECHNOLOGY**

# **ADVANTAGES THAT MYCHEF VACUUM** PACKAGING MACHINES **OFFER YOU**



## PERFECT PACKAGING

Soft Air

sale

**ExtraVacuum** 

food with a liquid.



PATENTED

iVac (intelligent sensor) iVac automatically optimises the vacuum for each product type, with no supervision required. It detects the size, quantity and type of food, even if it is liquid or porous. iVac optimises the cycle time of each package.

Progressive air intake for better

adaptability of the vacuum bag to

the product to be packed. Ideal for

products that can be deformed or

broken during packaging. Achieve

aesthetically perfect packaging to

display on shelves or in showcases for

It adds additional vacuum time once a

complete vacuum is reached and for-

ces the air out of the porous food. A key

application is impregnation, a techni-

que that replaces the air in the porous

## **HIGHER PRODUCTIVITY**



### PATENTED

### SCS (Self-Calibration System)

Altitude and weather conditions cause the atmospheric pressure to vary, which influences the quality of the packaging. For this reason, iSensor and goSensor are automatically calibrated without user intervention to ensure a perfect vacuum at all times.

### PATENTED

### iSeal (intelligent sealing)

iSeal automatically regulates the sealing time and temperature for each unattended cycle. Thanks to this patent, overheating is prevented and the life of all components is extended. iSeal guarantees perfect seals at all times.

### Packaging of overlapping bags

The special design of the sealing bar allows two bags to be packed on top of each other, achieving perfect packaging in both bags. This solution reduces production time by 50%.

### Inert gas packaging

Any type of food can be packaged while respecting food safety and guaranteeing the quality of the most delicate fresh foods: fish, seafood, vegetables, etc. The added inert gas also protects fragile foods that could be deformed or broken during packaging.



### Sealing bars (Independent sealing bars)

A desired sealing configuration may be selected based on the product or application, thanks to the autonomous nature of the sealing bars. Maximise vacuum chamber space, and minimise the energy used in each cycle

## LONG SERVICE LIFE



### AutoClean Oil (Oil self-cleaning)

Condensed water released during bottling is automatically removed, prolonging the life of the oil and the durability of the pump. The vacuum packaging machine automatically advises you of the best time to conduct an oil self-cleaning cycle.

### Sealing bars with double-etched sealing

The new design of the welding bar, with its stainless steel reinforcements, makes it more robust and durable. It allows double-etched sealing for great ter food safety.



### AISI 304 stainless steel vacuum chamber with rounded edges

High quality and durable AISI 304 stainless steel construction, with a round-edged chamber for much easier cleaning.



### High-strength, double-damped methacrylate lid

High-strength transparent metha crylate lid with durable aluminium hinges and double shock absorption.

# mychef.

## **CULINARY TECHNIQUES**



### MCV (Multi Cycle Vacuum)

The patented MCV automatically generates the desired repetition of vacuum cycles, up to a maximum of 9 cycles, without supervision or the need to manually lower and raise the lid after each one. This allows you to deaerate sauces and to colour, impregnate or flavourfoods.

### PATENTED

PATENTED



### Vacuum Standby

This function allows the vacuum inside the chamber to be maintained indefinitely. This allows the creation of solidified foams and other applications such as marinades, reducing impregnation time by up to 90% compared to the traditional technique.

## **EASY MAINTENANCE**



### **Connection-free sealing bar**

The special design of the cordless sealing bar, together with the stainless steel vacuum chamber with its rounded edges, makes cleaning the vacuum packaging machine much easier and faster. Optimal hygienic conditions can be maintained at all times.



### **Tilting opening system**

It allows easy access to all parts for maintenance, efficient cleaning of components and a convenient oil change process. Maintenance costs and time are reduced.

# **CONTROL PANELS isensor** THE ONLY 100% AUTOMATIC VACUUM PACKING MACHINE

Convenient three-button control with illuminated LCD screen and two working modes. In automatic mode, simply insert the bag and lower the lid to achieve perfect packaging.

With the manual mode, you can give free rein to your creativity and perform all kinds of culinary techniques.

Displays all numerical parameters such as the vacuum level, sealing times, self-cleaning, etc., through the selected program in manual mode



### **CONTROL PANELS**

goSENSOR THREE PACKAGING PARAMETERS AND READY!

Practical control with three buttons and LED display that allows you to quickly and intuitively select the desired packaging parameters.



Selection

**Central button** Selection



# VACUUM PACKAGING MACHINES

Mychef iSENSOR, the only 100% automatic vacuum packaging machine: vacuum packaging in the easiest and most comfortable way.

Restaurants / Hotels / Supermarkets







Mychef tabletop iSensor	<b>158</b>
Accessories	159
Mychef freestanding iSensor	<b>160</b>
Accessories	161

PRICE LIST 2022

# ISENSOR

Restaurants Hotels Supermarkets Ga	





reddot design award winner 2018

STANDARD EQUIPMENT	ISENSOR S	ISENSOR M	ISENSOR L
CODE	TIS8D1E2	TIM101E2 TIM161E2 TIM201E2	TIL201E2 TIL202E2
External measurements (width x depth x height)(mm)	388 x 546 x 389	475 x 616 x 438	620 x 626 x 453
Chamber dimensions (width x depth x height)(mm)	328 x 385 x 162	412 x 453 x 200	560 x 465 x 210
Weight	36 kg	47 kg 48,5 kg 55 kg	64 kg 67 kg
Busch vacuum pump (m <sup>3</sup> /h) (Made in Germany)	8	10 16 20	20
Power (kW)	0,25	0,30 0,55 0,75	0,75
Voltage (V/Ph/Hz)	230/L+N/50-60	230/L+N/50-60	230/L+N/50-60
Lid	Dome	Dome	Dome
Opening system	Automatic	Automatic	Automatic
Sealing bar length (mm)	315	405	455 455 + 455
Sealing bar position			
Sensor technology	~	~	~
Automatic mode	~	~	~
iVac. Patent ensuring the optimum vacuum percentage for each food	~	~	~
<b>iSeal.</b> Patent regulating sealing time and temperature for each cycle	~	~	~
<b>SCS (Self Calibration System).</b> Patented system that automatically calibrates the vacuum packaging machine	V	~	~
MCV (Multi Cycle Vacuum). Repetition of consecutive vacuum cycles	~	~	~
Vacuum Standby. Maintains the vacuum inside the chamber indefinitely	~	~	~
Stop function. Time selection for stop	~	~	~
ExtraVacuum. for porous foods	~	~	~
Soft Air. Delicate food packaging	~	✓	~
AutoClean Oil. Oil self-cleaning system	~	~	~
External vacuum connection	~	✓	~
Double 2 x 4 mm sealing	~	✓	~
Vacuum programs	10	10	10
LCD screen	~	✓	~
Integrated Bluetooth	~	✓	~
IOS/Android control app	~	~	~

### **OPTIONAL EQUIPMENT** (PLEASE REQUEST WHEN ORDERING)

Inert gas connection (To order, replace the seventh letter of the code (E) with a (G)

### **ISENSOR TABLETOP ACCESSORIES**

External vacuum kit



External vacuum attachment	-	TVAA0001
GN 1/1 vacuum tank	Depth: 100 mm	TVAA0006
GN 1/1 vacuum tank	Depth: 150 mm	TVAA0007
GN 1/1 vacuum tank	Depth: 200 mm	TVAA0008
Stainless steel cover for GN 1/1 tank	-	TVAA0009
GN 1/2 vacuum tank	Depth: 100 mm	TVAA0010
GN 1/2 vacuum tank	Depth: 150 mm	TVAA0011
Stainless steel cover for GN 1/2 tank	-	TVAA0012
GN 1/3 vacuum tank	Depth: 100 mm	TVAA0013
GN 1/3 vacuum tank	Depth: 150 mm	TVAA0014
Plastic cover for GN 1/3 tank	-	TVAA0015



Support with wheels

AISI 304 18/10 stainless steel worktop with satin finish and strut profiles. Intermediate shelf in stainless steel. 4  $\emptyset$  80 mm wheels, two with brakes. Supplied assembled.

S/M	TVAA5060
L	TVAA6560

Vacuum pump oil (Spare)

Description	Quantity	
SAE 10 Food	1 Litre	TVAR0002

### Vacuum bags for conservation

Units	Measurements (mm)	Thickness	
100	200 x 300	90 microns	TTVAA002
100	300 x 400	90 microns	TTVAA004

### Foam for core probe

Roll measurements (mm)

20 mm x 5 m

TVAA0021

### Polyethylene food grade sheet

For model	Total measurements (mm)	
S	300 x 250 x 20	TVAA0027
М	400 x 300 x 20	TVAA0028
L	440 x 400 x 20	TVAA0029

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**Thermal adhesive label printer** Maximum printing speed.

It works by Bluetooth through the isensor app. For  $57.3 \times 31.75$  mm thermal labels.

Printer

TVAA0036

### Thermal adhesive labels

Units	Total measurements (mm)	
2.100	57,3 x 31,75 mm	TVAA0037

### Vacuum cooking bags

Units	Measurements (mm)	) Thickness	
100	200 x 300	93 microns	TTVAA003
100	360 x 400	93 microns	TTVAA005

### Vacuum bag filling cylinder

Diameter (mm)	Height (mm)	
Ø 150	150	TVAA0022

### Accessory for liquid packaging

For model	
S	TVAA0033
М	TVAA0034
L	TVAA0035

PRICE LIST 2022

### **isensor FLOOR STANDING** Η Data Selection Advanced 2015 H reddot design award winner 2018 Hotels Supermarkets Gastrobars Restaurants STANDARD EQUIPMENT **iSENSOR S** FSSB22E2 FSSB2LE2 FSSB2UE2 FSSB42E2 FSSB4LE2 FSSB4UE2 CODE 853 x 537 x 1032 External measurements (width x depth x height) (mm) Chamber dimensions (width x depth x height) (mm) 700 x 430 x 180 Weight 147 kg 157 kg

weight	147 Kg	157 Kg
Lid	Dome	
Opening system	Automatic	
Busch vacuum pump (m <sup>3</sup> /h) (Made in Germany)	20	40
Power (kW)	0,75	1,125
Voltage (V/Ph/Hz)	230/L+N/50-60	400/3L+N/50-60 o 230/L+N/50-60
Sealing bar length (mm)	410 + 410 410 + 630 410 + 410 + 580	410 + 410 410 + 630 410 + 410 + 580
Sealing bar position		
Sensor technology	$\checkmark$	~
Automatic mode	~	~
<b>iVac.</b> Patent ensuring the optimum vacuum percentage for each food	~	~
<b>iSeal.</b> Patent regulating sealing time and temperature for each cycle	~	~
<b>SCS (Self Calibration System).</b> Patented system that automatically calibrates the vacuum packaging machine	~	~
MCV (Multi Cycle Vacuum). Repetition of consecutive vacuum cycles	$\checkmark$	~
Vacuum Standby. Maintains the vacuum inside the chamber indefinitely	~	~
ExtraVacuum. Extra vacuum for porous foods	~	~
Soft Air. Delicate food packaging	~	~
AutoClean Oil. Oil self-cleaning system	~	~
Double 2 x 4 mm sealing	$\checkmark$	~
Vacuum programs	10	10
LCD screen	$\checkmark$	~

### **OPTIONAL EQUIPMENT** (PLEASE REQUEST WHEN ORDERING)

Inert gas connection (To order, replace the seventh letter of the code (E) with a G)

### **iSENSOR FLOOR STANDING ACCESSORIES**

### Vacuum bags for conservation

Units	Measurements (mm)	Thickness	
100	200 x 300	90 microns	TTVAA002
100	300 x 400	90 microns	TTVAA004

### Vacuum cooking bags

Units	Measurements (mm)	Thickness	
100	200 x 300	93 microns	TTVAA003
100	360 x 400	93 microns	TTVAA005



	SOR M FSMB62E2 FSMB6LE2 FSMB6UE2		SOR L FSLB12E2 FSLB1LE2 FSLB1UE2
930 x 60	07 x 1046	1136 x 70	7 x 1050
800 x 5	00 x 200	1000 x 6	00 x 200
197 kg	215 kg	247 kg	265 kg
	ome		me
	matic	Autor	
40	63	63	100
1,125	1,5	1,5	2,25
400/3L+N/50-60 o 230/3L/50-60	400/3L+N/50-60 o 230/3L/50-60	400/3L+N/50-60 o 230/3L/50-60	400/3L+N/50-60 o 230/3L/50-60
460 + 460 460 + 730 460 + 460 + 680	460 + 460 460 + 730 460 + 460 + 680	560 + 560 560 + 880 560 + 560 + 880	560 + 560 560 + 880 560 + 560 + 880
$\checkmark$	~	✓	$\checkmark$
~	~	~	$\checkmark$
~	~	~	~
~	~	~	~
~	~	~	~
~	✓	~	~
~	~	~	~
✓	✓	~	~
~	~	~	$\checkmark$
✓	~	✓	✓
~	✓	~	✓
10	10	10	10
$\checkmark$	$\checkmark$	$\checkmark$	$\checkmark$

### **OPTIONAL EQUIPMENT** (PLEASE REQUEST WHEN ORDERING)

Inert gas connection (To order, replace the seventh letter of the code (E) with a G)

### **iSENSOR FLOOR STANDING ACCESSORIES**

### Food-grade polyethylene sheet

For model	Measurements (mm)	
S	540 x 400 x 20	TVAA0030
М	676 x 430 x 20	TVAA0031
L	880 x 533 x 20	TVAA0032

		mychef
É	-	
6	1	U.
:0		

### Vacuum pump oil (Spare)

Vacuum pump	Description	
20 (m <sup>3</sup> /h)	SAE 10 Food (1 Litre)	TVAR0002
40/63/100 (m3/h)	SAE 30 Food (2 Litres)	TVAR0051

# VACUUM PACKAGING MACHINES

Vacuum packaging in the easiest, most convenient way available with the Mychef goSENSOR. A professional vacuum packer especially recommended for businesses that need to carry out daily, trouble-free packaging at a competitive price.

Butchers / Fishmongers / Other sectors







### Mychef tabletop goSensor

Accessories



# GOSENSOR



						-	
STANDARD EQUIPMENT	goSEN TGS8F1E2	ISOR S TGS8D1E2	<b>g</b> ( TGM101E2	SENSOR			SOR L
<b>External measurements</b> (width x depth x height)(mm)	388 x 501 x 345	388 x 519 x 389		475 x 589 x 438	3	620 x 5	99 x 453
<b>Chamber dimensions</b> (width x depth x height)(mm)	328 x 385 x 115	328 x 385 x 162		412 x 453 x 200	)	560 x 4	65 x 210
Weight	32 kg	36 kg	47 kg	48,5 kg	55 kg	64 kg	67 kg
Becker vacuum pump (m <sup>3</sup> /h) (Made in Germany)	٤	3	10	16	20	2	20
Power (kW)	0,	35	0,37	0,55	0,75	0,	75
Voltage (V/Ph/Hz)	230/L+N	N/50-60		230/L+N/50-60	)	230/L+	N/50-60
Lid	Flat	Dome		Dome		Do	me
Opening sistem	Manual	Automatic		Automatic		Auto	matic
Sealing bar length (mm)	3	15		405		455	455 + 455
Sealing bar position							
Sensor technology	•	<ul> <li>Image: A start of the start of</li></ul>		~			~
Liquid packaging program		<ul> <li>Image: A start of the start of</li></ul>		~			~
<b>SCS (Self Calibration System).</b> Patented system that automatically calibrates the vacuum packaging machine		•		~			~
Stop function. Time selection for stop		~		~			~
ExtraVacuum. Extra vacuum for porous food		<b>~</b>		~			~
Soft Air. Delicate food packaging		~		~			~
AutoClean Oil. Oil self-cleaning system		•		~			<b>~</b>
Vacuum programs		1		1			1
LED screen		<i>v</i>		~			~

### goSENSOR TABLETOP ACCESSORIES

Support	with	wheels
---------	------	--------

AISI 304 18/10 stainless steel worktop with satin finish and strut profiles. Intermediate shelf in stainless steel. 4 Ø 80 mm wheels, two with brakes.

Supplied assembled.

S/M **ТVAA5060** L **ТVAA6560** 

Vacuum bags for conservation

Units	Measurements (mm)	Thickness	
100	200 x 300	90 microns	TTVAA002
100	300 x 400	90 microns	TTVAA004

Foam for core probe

Roll measurements (mm)

20 mm x 5 m

TVAA0021

### Black polyethylene food grade sheet

For model	Measurements (mm)	
S	300 x 250 x 20	TVAA0027
М	400 x 300 x 20	TVAA0028
L	440 x 400 x 20	TVAA0029

### **OPTIONAL EQUIPMENT** (PLEASE REQUEST WHEN ORDERING)

Busch vacuum pump

## mychef.

### Vacuum pump oil (Spare)

Description	Quantity	
SAE 10 Food	1 Litre	TVAR0002

Vacuum cooking bags

Units	Measurements (mm	) Thickness	
100	200 x 300	93 micron	TTVAA003
100	360 x 400	93 micron	TTVAA005

### Vacuum bag filling cylinder

Diameter (mm)	Height (mm)	
Ø 150	150	TVAA0022

Accessory for	liquid	packaging
---------------	--------	-----------

For model	
S	TVAA0033
М	TVAA0034
L	TVAA0035

# **EXTERNAL VACUUM** PACKAGING MACHINES AND **BAIN-MARIE** SOUS-VIDE

Discover our range of external vacuum packaging machines and bain-marie for sous vide cooking. Ideal for bars, gastrobars and restaurants.

Food shops / Restaurants





### External vacuum packaging machines 168 Bain-marie sous-vide 169

# **EXTERNAL VACUUM PACKAGING MACHINE**



## Ideal for small shops, food stores, bars and restaurants

- Recommended for packaging solid products without humidity.
- · Made of stainless steel, robust, compact and light, for easy transport and storage.
- Time-controlled vacuum (0.5 to 60 seconds).
- Automatic (2 programs) or manual (1 program) working mode.
- Double etching.
- Only works with embossed bags.

# **BAIN-MARIE** SOUS VIDE

Bars Gastrobars Restaurants

м

350 x 550 x 320

25 litres

Bain-marie for sous vide cooking. Ideal for bars, gastrobars and restaurants



100/	

Length of Co usable etching (mm)
-

### EXTERNAL VACUUM PACKING ACCESSORY

Embossed storage	haac for	ovtornal	Vacuum
Empossea storage	bags for	external	vacuum

Units	Measurements (mm)	Code
100	200 x 300	TVEA0001
100	250 x 350	TVEA0002
100	300 x 400	TVEA0003





45 - 100

# mychef.

- Made of stainless steel, robust and compact.
- More tender and tasty products, without loss of weight or moisture.
- Models with capacities of 9 and 25 litres.
- Simple and intuitive operation.



Power (kW)	Total weight (Kg)	Voltage (V/N/Hz)	Code
0,4	6,5	230/L+N/50-60	SVCS0001
1	12	230/L+N/50-60	SVCM0001

# TEMPERATURE CONTROL EQUIPMENT

# **BLAST** CHILLERS

Valuable ally in professional kitchens to keep food freshness intact, plan out production and prevent food waste.

Butchers / Fishmongers / Other sectors







### MYCHILL Models Accessories

**174** 175

# **MYCHILL**

Hoteles

Restaurants

Caterings

### **TECHNICAL CHARACTERISTICS**

Produced in AISI 304 single-block stainless steel

Digital control panel and membrane keyboard

**Soft Chilling.** Positive blast (from 90°C to 3°C in 90 minutes) suitable for delicate, small, thin foods

Hard Chilling. Positive blast (from 90°C to 3°C in 90 minutes) suitable for fatty, dense products or large pieces

**Negative blast chilling.** Negative blast chilling (freezing) leads to the formation of micro-crystals that keep the cell structure of the food intact so that the food can be stored for a long period of time. The, internal temperature of the food decreases from 90°C to -18°C in 240 minutes.

Core probe included

Time-controlled or core probe-controlled

Removable runners and rounded edges for easy cleaning

Includes water drainage on the underside

Defrost automatic system

Automatically moves to maintenance phase at end of cycle

For trays with GN 1/1 dimensions (all models) and 600 x 400 special pastry tray dimensions in the 5 GN 1/1 T, 10 GN 1/1 and 15 GN 1/1 models

Manual defrost

ON/OFF

START / STOP

Hard / Soft

Auxiliar button



MODEL	3GN 2/3	3GN 1/1	5GN 1/1 Long*	5GN 1/1 Transv.*	10GN 1/1	15GN 1/1
CODE		TCHA03TG	TCHA05LG	TCHA05TG	ТСНА10ТС	TCHA15TG
Left door opening code	TCHI0323	тсні03тс	TCHI05LG	тсніо5тс	тсніютс	тсніі5тс
<b>Total dimensions</b> (mm) (width x depth x height)	600 x 600 x 390	650 x 670 x 670	520 x 850 x 880	800 x 700 x 900	800 x 780 x 1700	800 x 780 x 2000
Weight	43 kg	70 kg	80 kg	90 kg	155 kg	171 kg
Capacity	3GN 2/3	3GN 1/1	5 GN 1/1 L	5 GN 1/1 T 5 EN (600x400)	10 GN 1/1 10 EN (600x400)	15 GN 1/1 15 EN (600x400)
Distance between guides	67 mm	67 mm	67 mm	67 mm	67 mm	67 mm
Voltage (V/Ph/Hz)	230/L+N/50	230/L+N/50	230/L+N/50	230/L+N/50	230/L+N/50	400/3L+N/50
Power	730	975	1185	1185	2010	3820
Cooling power $(W)$	467	613	807	807	1547	2933
Yield +3/-18°C	7/5 kg	10/7 kg	18/11 kg	18/11 kg	34/22 kg	50/38 kg

\* Ideal for stacking with a Mychef Compact longitudinal oven \*\* Ideal for stacking with a Mychef Compact transversal oven or Mychef L Series 6 GN 1/1 oven

### MYCHILL ACCESSORY

Universal fastening system for Mychef ovens

To place a Mychef oven on the hinged rack a fastening system is required

MYCHA197



# mychef

## **GENERAL CONDITIONS**

Our manufacturing processes and our utterly rigorous quality checks are guaranteed for one year (for parts) and are extendable to two years (or 5000 hours of operation, for parts) if the equipment is registered at:

### https://mychef.distform.com/en/customer-support/warranty-activation

This guarantee is valid for the entire range of Mychef products. In the case of ovens, eligibility for the warranty is conditional upon a water quality within the indicated values and, in the case of those ovens equipped with the MyCare self-cleaning system, the exclusive use of CleanDuo/Mychef cleaning products. The use of any product other than CleanDuo tablets shall invalidate the warranty.

Our general terms of sale apply to all orders. The agreed delivery and payment terms apply.

Sales prices do not include taxes.

We reserve the right to change prices and/or product features without notice. We decline all responsibility for possible errors in product descriptions and pricing.

This price list replaces any previous price list.

Contact us if you would like more information about our product range. More information is available at www.mychefcooking.com, at info@mychefcooking.com or by calling +34 973 750 389



## www.mychefcooking.com

info@mychefcooking.com / +34 973 750 389 Barcelona, Spain