



mychef.

CATALOGUE

MARCH 2022



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.

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.



mychefcooking.com



distform.com

AN AWARD-WINNING PRODUCT RANGE



1991 - 2021

30

ANNIVERSARY



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PRODUCTS **PORTFOLIO**

PORTFOLIO OF HIGH SPEED OVENS



QUICK HIGH SPEED OVENS

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.

- QUICK 1T (Touch screen control panel)
- QUICK 1 (Electronic control panel)



Restaurants



Gastrobars



Small bars



Fast food restaurants



Food trucks



Supermarkets

PORTFOLIO OF GASTRONOMIC OVENS



COOK COMBI OVENS

Mychef COOK is the professional combi oven that cooks without complications, with practicality. 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) ⚡



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 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) ⚡



PORTFOLIO OF PASTRY AND BAKERY OVENS



BAKE COMBI OVENS

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) ⚡🔥
- BAKE MAX MASTER (16 trays 600 x 400) ⚡🔥
- BAKE PRO (4, 6 and 10 trays 600 x 400) ⚡



Bakeries Pastry shops 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.

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



Small bars Small shops Supermarkets Bakeries Fast food restaurants

PORTFOLIO OF VACUUM PACKAGING MACHINES



iSENSOR TABLETOP 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.

- iSENSOR S (8 m³/h vacuum pump)
- iSENSOR M (10, 16 and 20 m³/h vacuum pump)
- iSENSOR L (20 m³/h vacuum pump)



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.

- iSENSOR S (20 and 40 m³/h vacuum pump)
- iSENSOR M (40 and 63 m³/h vacuum pump)
- iSENSOR L (63 and 100 m³/h vacuum pump)



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.

- goSENSOR S (8 m³/h vacuum pump)
- goSENSOR M (10, 16 and 20 m³/h vacuum pump)
- goSENSOR L (20 m³/h vacuum pump)



PORTFOLIO OF TEMPERATURE CONTROL EQUIPMENT



MYCHILL **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.

- 3 GN (2/3 and 1/1 trays)
- 5 GN 1/1 (Longitudinal and Transversal)
- 10 GN 1/1
- 15 GN 1/1



Restaurants



Hotels



Caterings



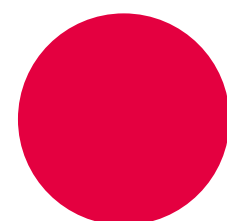
Communities

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.



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 queues and short waiting time, which benefits the business because it increases end-user satisfaction and business turnover.



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.



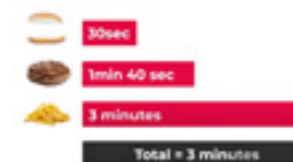
Easy to clean, convenient and accessible

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.



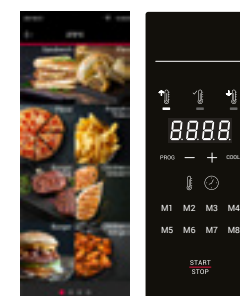
No need for extraction systems

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).



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.



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.



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.

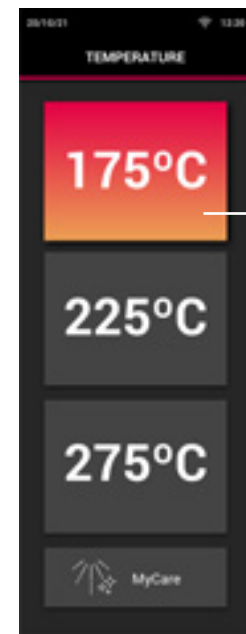
CONTROL PANELS

QUICK IT

SMART ONE-TOUCH CONTROL PANEL FOR IMMEDIATE RESULTS

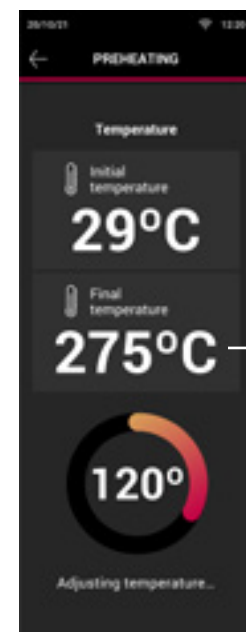
The control panel of the Mychef QUICK IT has an intelligent and accessible interface where immediate results can be obtained with just one touch. The touch screen has a variety of options to suit your business needs.

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.



1. Temperature Settings

The first step to start working with QUICK is to select the temperature range.



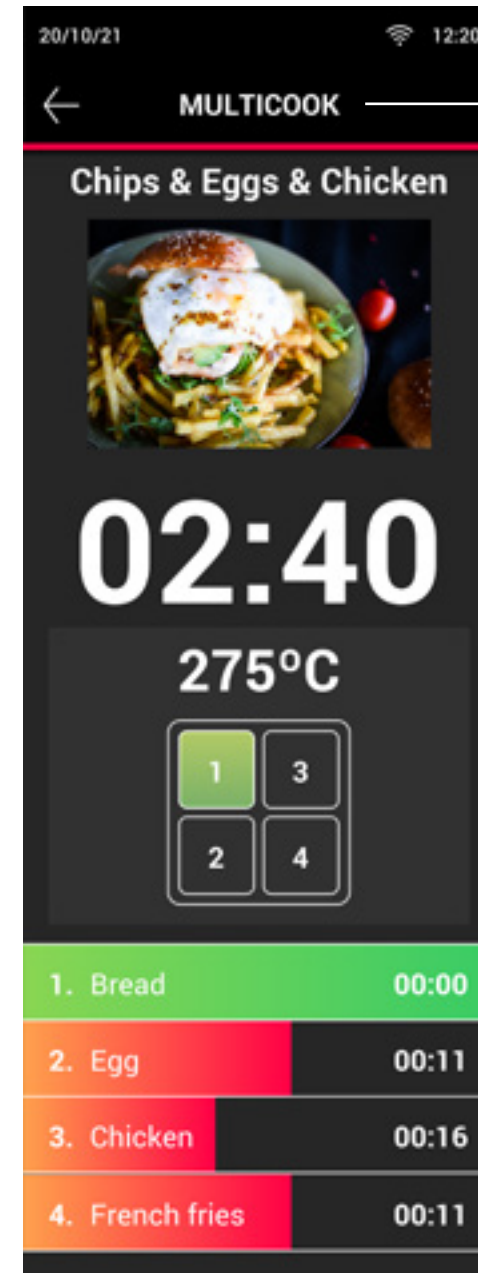
2. Preheating

QUICK starts automatically setting the temperature selected



3. QUICK Menu

Easy access to all our one-touch recipes. In total, QUICK has 32 one-touch recipes, split into 4 screens

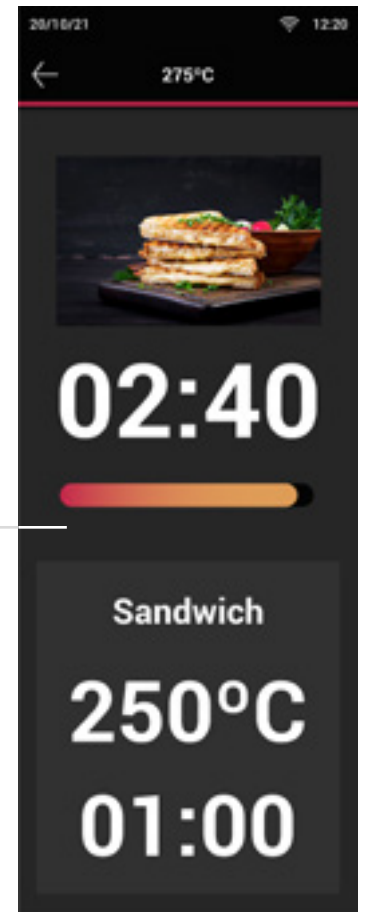


4. MULTICOOK

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

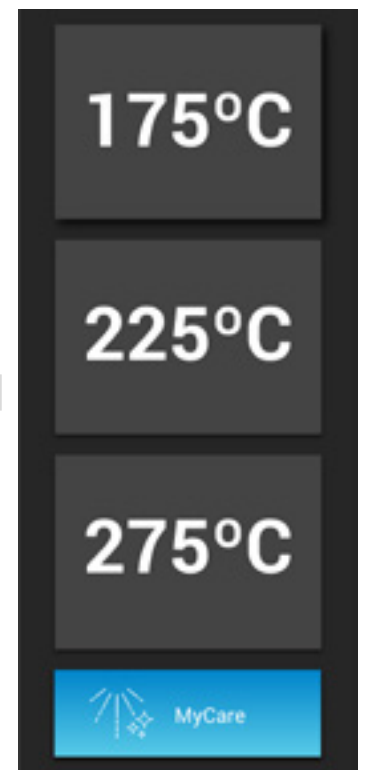
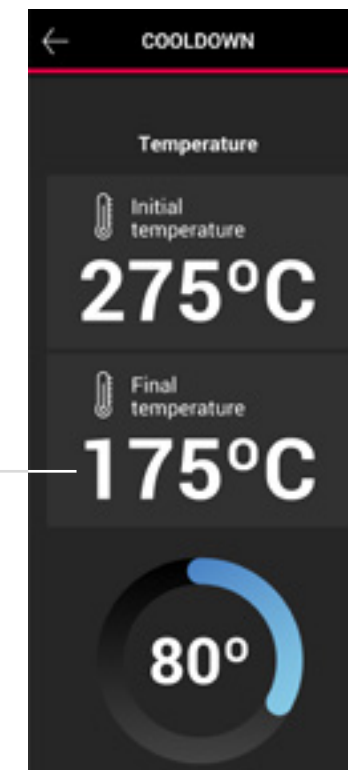
5. Cooking parameters

All recipes show the temperature and time setting



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



CONTROL PANELS

QUICK 1

EASY TO USE CONTROL PANEL WITH QUICK ACCESS BUTTONS



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.

This display allows you to store up to 100 cooking programs, adjust parameters such as temperature and time, view the temperature status, use the CoolDown option to cool the oven after a workday, and more, making the Mychef QUICK 1 really easy to use.

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 for the most common cooking programs



Temperature status

Each icon lights to indicate:
Preheating
Ready to use
Cooldown

CoolDown

Allows cooling down the oven after a workday and before cleaning it

Cooking parameters

Select temperature, and time.

On / off

Turns the oven on / off and start / stops the preheating and cooking process

HIGH SPEED OVENS

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

Gastronomy



QUICK

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<hr/>		
Mychef QUICK 1T	NEW	44
Accessories		45
<hr/>		

QUICK IT

HIGH SPEED OVEN

NEW



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
High-Speed Cooking Technology combines 2 heating technologies:	
· 3D Impingement air distribution system	✓
· Convection (Temperature settings from 100°C to 275°C in steps of 1°C)	✓
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	✓
Technical diagnostic test	✓
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	

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

QUICK TRAYS



Solid base teflon basket (2 pcs) 280 x 280 x 25 h

MYCHA425



Solid base teflon basket (2 pcs) 140 x 280 x 25 h

MYCHA426



Solid base teflon basket (2 pcs) 140 x 140 x 25 h

MYCHA427



Perforated teflon basket (2 pcs) 280 x 280 x 25 h

MYCHA428



Perforated teflon basket (2 pcs) 140 x 280 x 25 h

MYCHA429



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

MYCHA430

QUICK 1

HIGH SPEED OVEN

NEW



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
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High-Speed Cooking Technology combines 2 heating technologies:	
· 3D Impingement air distribution system	✓
· Convection (Temperature settings from 100°C to 275°C in steps of 1°C)	
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
CoolDown . 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	✓
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	

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

QUICK TRAYS

Solid base teflon basket (2 pcs)
280 x 280 x 25 h



MYCHA425

Solid base teflon basket (2 pcs)
140 x 280 x 25 h



MYCHA426

Solid base teflon basket (2 pcs)
140 x 140 x 25 h



MYCHA427

Perforated teflon basket (2 pcs)
280 x 280 x 25 h



MYCHA428

Perforated teflon basket (2 pcs)
140 x 280 x 25 h



MYCHA429

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



MYCHA430

OVENS

MYCHEF TECHNOLOGY

ADVANTAGES OF MYCHEF OVENS



PERFECT COOKING RESULTS



MultiSteam

An innovative patented double-steam 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.

PATENTED



TSC (Thermal Stability Control)

The only patented system that ensures maximum thermal stability during low temperature cooking with minimal variation ($\pm 0.2^{\circ}\text{C}$). (Optional)

PATENTED



SmartClima Plus

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.



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.

MORE CONVENIENCE



Sous-vide, single and multipoint probes with magnetic plug & play connector or internal single-point 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.



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

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.



State-of-the-art, high-efficiency SmartWind Turbine

Faster and more homogeneous cooking thanks to the thermodynamic design of the turbine combined with intelligent management of the turbine speeds and rotation direction.



MyCare automatic washing

Patented intelligent automatic cleaning system. Removes any dirt from the cooking chamber. The oven detects the level of soiling and proposes the most suitable program.

PATENTED

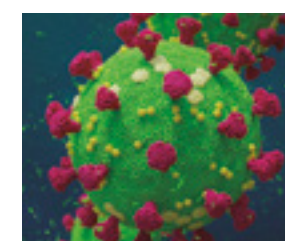
MORE FOOD SAFETY



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).

PATENTED



The only oven that's 100% sterilised

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.

PATENTED



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.

CONTROL PANELS

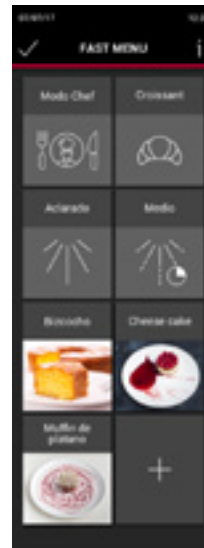
iCOOK & iBAKE

INTELLIGENT INTERFACE TO INNOVATE IN YOUR RECIPES

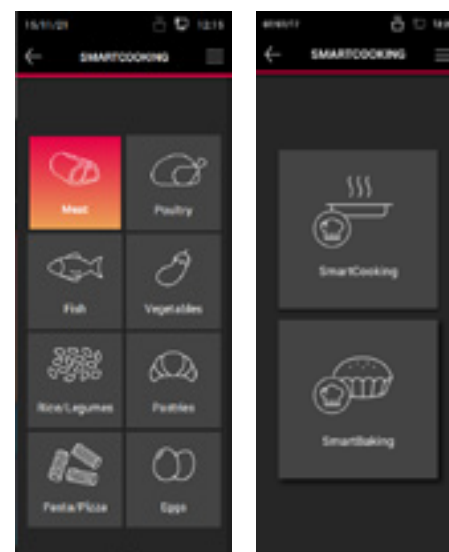
Easy to use control panel with 10" high-definition touch screen that allows intuitive use of the iCOOK and iBAKE ovens.

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.

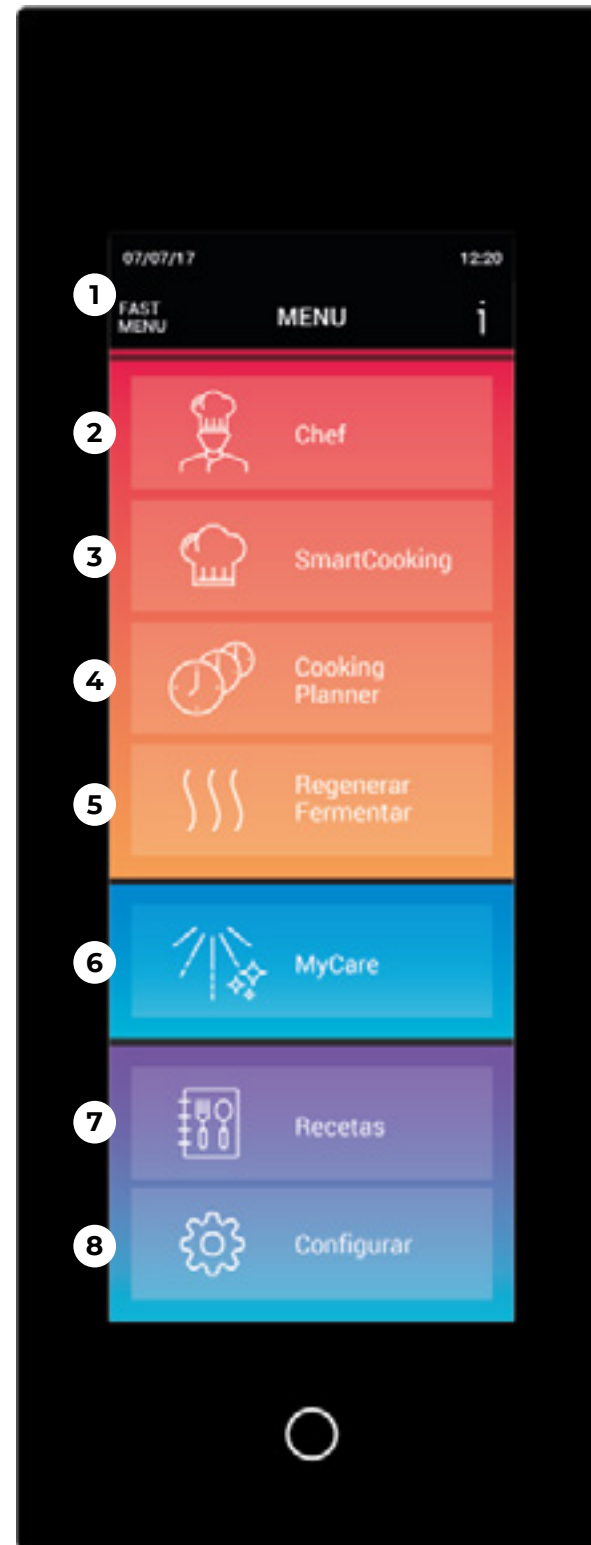
With the connection to MyCloud, you can view the cooking status, as well as create and save recipes from anywhere.



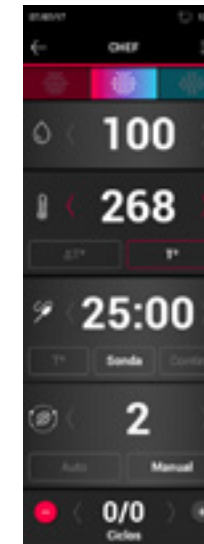
1. Fast Menu
Custom menu with the most common cooking operations.



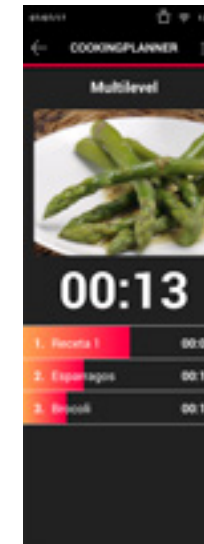
3. SmartCooking/SmartBaking
Smart cooking system for assisted cooking. SmartBaking only available for iBAKE models.



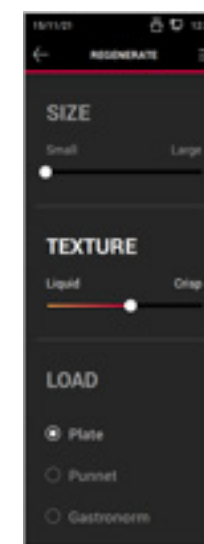
2. Chef Mode
Customise your cooking settings, adjusting the desired parameters manually.



4. Cooking Planner
Cook food simultaneously on different trays.



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



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



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



8. Configure
Access to all oven settings.



CONTROL PANELS

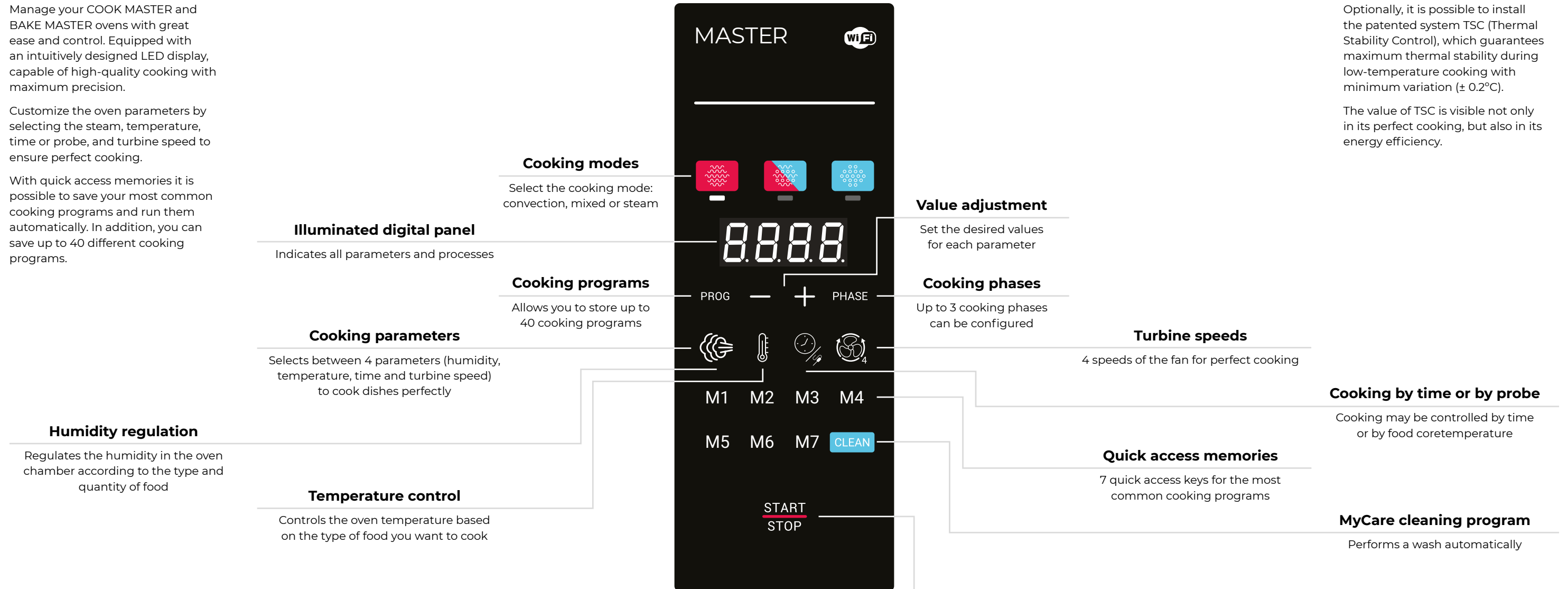
COOK MASTER & BAKE MASTER

DIGITAL CONTROL FOR INCREASED PRECISION IN COOKING

Manage your COOK MASTER and BAKE MASTER ovens with great ease and control. Equipped with an intuitively designed LED display, capable of high-quality cooking with maximum precision.

Customize the oven parameters by selecting the steam, temperature, time or probe, and turbine speed to ensure perfect cooking.

With quick access memories it is possible to save your most common cooking programs and run them automatically. In addition, you can save up to 40 different cooking programs.



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 ($\pm 0.2^{\circ}\text{C}$).

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

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

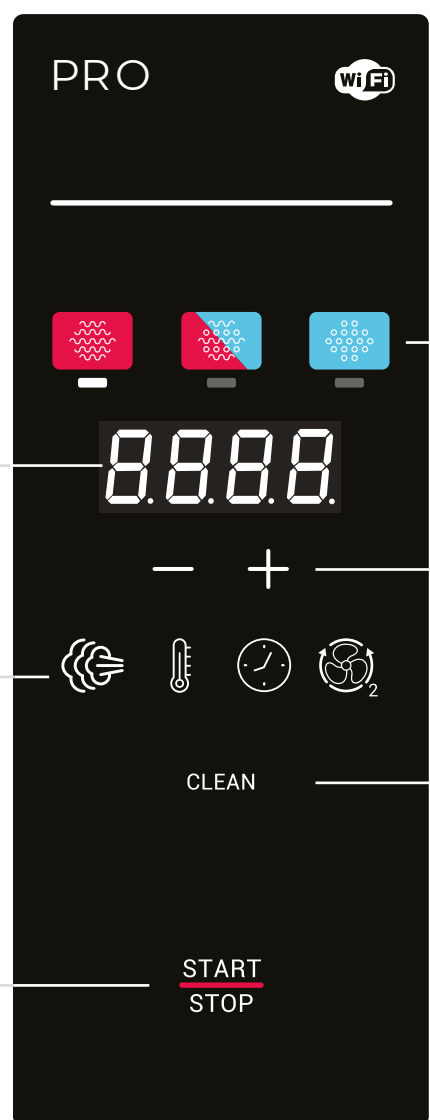
The oven can work with Google Assistant, allowing you to cook with simple voice commands.



CONTROL PANELS

COOK PRO & BAKE PRO

EASY-TO-USE CONTROL FOR EXCELLENT AND PRECISE RESULTS



This control panel is so easy to use - it has only those keys required for fast and efficient cooking. Select the cooking mode, set the necessary parameters and start - that's it.

Easy to use and effective in cooking.

Cooking modes

Select the cooking mode: convection, mixed or steam

Value adjustment

Set the desired values for each parameter

MyCare cleaning program

Performs a wash automatically

Illuminated digital panel

Indicates all parameters and processes

Cooking parameters

Selects steam, temperature, time and turbine speed for perfect cooking

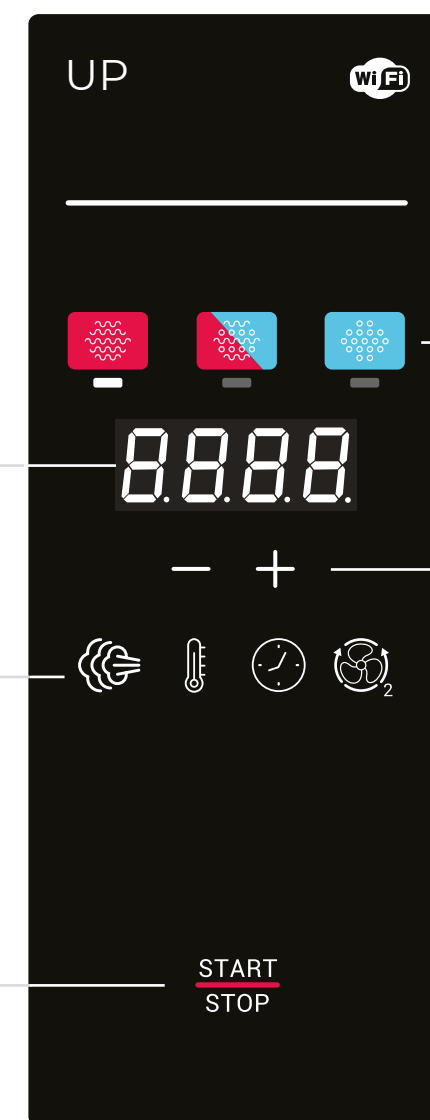
On / off

Turns the oven on/off and starts/stops the preheating and cooking process

CONTROL PANELS

COOK UP

PERFECT COOKING, INTUITIVE CONTROL



Intuitive control with the essential buttons needed to achieve efficient, fast and precise results. Select the cooking modes: convection, mixed, and steam, set the necessary parameters and start - that's it.

Cooking modes

Select the cooking mode: convection, mixed or steam

Value adjustment

Set the desired values for each parameter

Illuminated digital panel

Indicates all parameters and processes

Cooking parameters

Selects steam, temperature, time and turbine speed for perfect cooking

On / off

Turns the oven on/off and starts/stops the preheating and cooking process

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.



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

COMPACT EVOLUTION

INTELLIGENT INTERFACE WITH MAXIMUM SIMPLICITY

Mychef Evolution is an intelligent interface accessible from a high-definition touch screen; its design is as convenient and intuitive as that of your smartphone.

The SmartCooking system makes cooking easier than ever: thanks to the interactive recipe book you can create incredible dishes with amazing simplicity.

As it is cloud connected, it enables you to be connected to your computer at all times, wherever you are. Furthermore, its innovative technology optimises energy savings. A truly intelligent oven capable of collecting data, processing it and offering personalised information that will contribute to the management and success of your business.

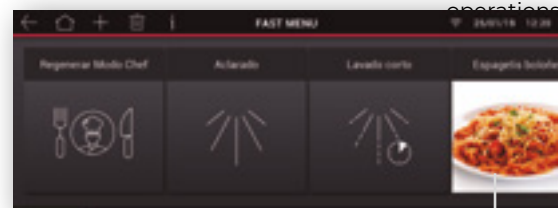
Chef Mode

Customise your cooking settings, adjusting the desired parameters manually



Fast Menu

Custom menu with the most common cooking operations



SmartCooking

Smart cooking system for assisted cooking



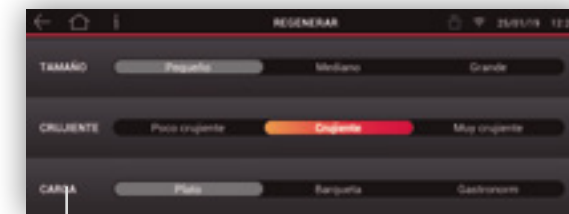
CookingPlanner

Cook food simultaneously on different trays



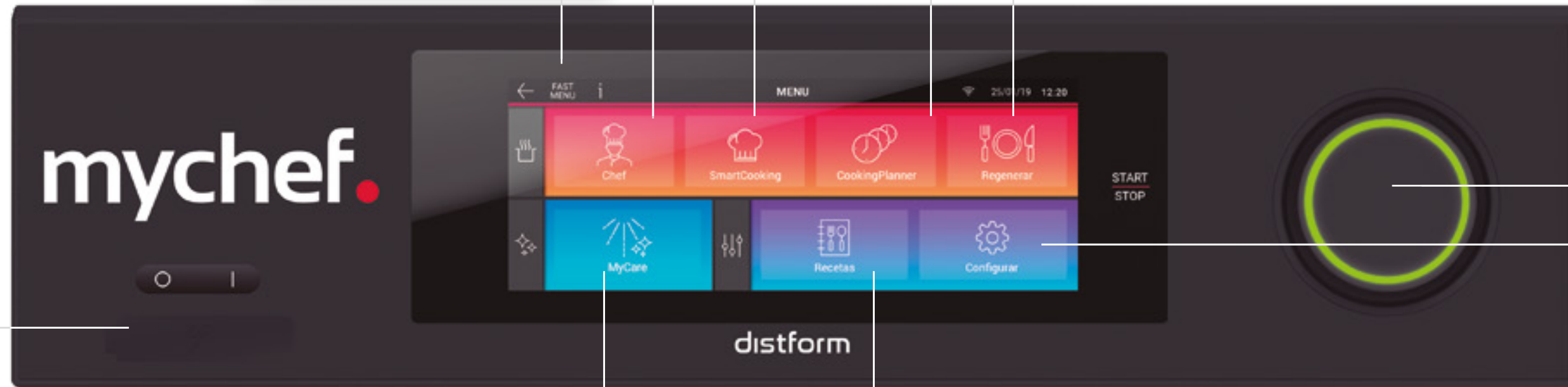
Regenerate

Regenerate your frozen and refrigerated food using the guide



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.



Plug & Play magnetic connector for probes

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



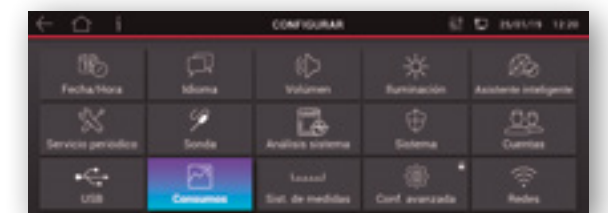
MyCare

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



Configure

Access to all oven settings

CONTROL PANELS

COMPACT CONCEPT

DIGITAL CONTROL FOR INCREASED PRECISION IN BAKING

Operate Mychef Concept with ease from day one; its intuitive control is designed for excellent baking with maximum precision.

The LCD display and its illuminated rotary knob simplify all processes and provide information on possible subsequent steps. An intuitive and convenient way to interact with the oven and be aware of its status at all times.

Direct access to MyCare wash programs

4 automatic washing programs and 1 rinse program

Cooking modes

Convection, mixed and steam

Cooking by time or by probe

Cooking may be controlled by time or by food core temperature

Illuminated rotary control

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

99 cooking programs

With up to 5 phases each

Turbine speeds

4 speeds on Compact models

Fast Cooking

Pre-heating or rapid cooling of the chamber depending on its current temperature at the start of a new cooking or washing process



Magnetic Plug & Play connector for probes

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

Direct-access programs

Memory for the 9 most common cooking programs or washing cycles

Overview of all processes

Time, temperature, core temperature, steam, programs, washing, rinsing, warnings, etc...

DryOut / SmartClima

Manual adjustment of humidity parameters for exceptional results

CONTROL PANELS

SNACK AIR-S & BAKERSHOP AIR-S

YOUR FAVORITE RECIPES AT THE TOUCH OF A BUTTON



Save the cooking parameters of your favourite recipes and implement them at the touch of a button. This control has 8 quick access keys that give you maximum flexibility for executing your favourite recipes. In addition, you can carry out up to 3 different cooking phases automatically.

Cooking phases

Up to 3 cooking phases can be configured

Illuminated digital panel

Indicates all parameters and processes

Adjusts settings in a proofer

Only available on Bakershop models

Cooking parameters

Selects steam, temperature, time and turbine speed for perfect cooking

On / off

Turns the oven on/off and starts/stops the preheating and cooking process

Cooking programs

Allows you to store up to 40 cooking programs

Value adjustment

Set the desired values for each parameter

Quick access memories

8 quick access keys for the most common cooking programs

CONTROL PANELS

SNACK AIR & BAKERSHOP AIR

CONTROL PANEL WITH QUICK ACCESS MEMORIES TO FIND YOUR MOST USED RECIPES



The SNACK AIR and BAKERSHOP AIR ovens have a user-friendly control panel that allows you to set up to three cooking phases, store up to forty cooking programs and eight quick-access memory buttons on which you can set the most frequently used programs or recipes.

It is a very easy to use display thanks to each of its easy access buttons on which you can perfectly identify the different options of the ovens.

It also features a SteamOut system that removes humidity from the cooking cabinet, automatic or ultra-fast preheating options, and LED display and lighting for reduced power consumption and maximum durability.

Cooking phases

Up to 3 cooking phases can be configured

Illuminated digital panel

Indicates all parameters and processes

Adjusts settings in a proofer

Only available on Bakershop models

Cooking parameters

Selects temperature, and time for cooking

On / off

Turns the oven on/off and starts/stops the preheating and cooking process

Cooking programs

Allows you to store up to 40 cooking programs

Value adjustment

Set the desired values for each parameter

Quick access memories

8 quick access keys for the most common cooking programs

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.



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 iCOOK GN 1/1	NEW	50
Accessories		52
Mychef iCOOK GN 2/1	NEW	54
Accessories		56
Mychef iCOOK MAX GN 1/1	NEW	58
Accessories		59
Mychef iCOOK MAX GN 2/1	NEW	60
Accessories		61
Mychef COOK MASTER GN 1/1	NEW	62
Accessories		64
Mychef COOK MASTER GN 2/1	NEW	66
Accessories		68
Mychef COOK MAX MASTER GN 1/1	NEW	70
Accessories		71
Mychef COOK MAX MASTER GN 2/1	NEW	72
Accessories		73
Mychef COOK PRO GN 1/1		74
Accessories		76
Mychef COOK UP GN 1/1		78
Accessories		80

iCOOK GN 1/1

COMBI OVEN



STANDARD EQUIPMENT

- Power supply**
- GN capacity**
- Total measurements** (width x depth x height)
- Weight**
- Recommended for (n) portions per day**
- Distance between guides**
- Electric power**
- Gas power** (G20, G30, G31)
- Gas inlet**
- Voltage** (V/Ph/Hz)
- 3 cooking modes:** Convection (from 30° to 280°C) / Mixed: convection + steam (from 30° to 280°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 speeds
- 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 technology. Crunchy, golden, ultra-fast and perfect results
- 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
- 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
- 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
- Multipoint internal probe**
- C-rails with easy to clean anti-tip system**
- 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, **triple-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



NEW



NEW

6 GN 1/1		10 GN 1/1	
⚡	🔥*	⚡	🔥*
6 x 1/1 GN		10 x 1/1 GN	
760 x 725 x 750 mm	760 x 842 x 854 mm	760 x 725 x 1020 mm	760 x 842 x 1144 mm
80 kg	130 kg	112 kg	147 kg
40-110	55-120	80-160	80-160
68 mm	80 mm	68 mm	80 mm
9,3 kW	805 W	18,6 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
	✓		✓
	✓		✓
4 speeds	6 speeds	4 speeds	6 speeds
	✓		✓
	✓		✓
	✓		✓
	✓		✓
	✓		✓
	✓		✓
	✓		✓
	✓		✓
	✓		✓
	✓		✓
	✓		✓
	✓		✓
	✓		✓
	✓		✓
	✓		✓
	✓		✓
	✓		✓
400 + 10		400 + 10	
	✓		✓
	✓		✓
	✓		✓
4 levels + rinsing		4 levels + rinsing	
	✓		✓
	✓		✓
	✓		✓
	✓		✓
	✓		✓
	✓		✓
	✓		✓
	✓		✓
	✓		✓
	✓		✓

* 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

(1) Voltage 230/3L/50-60	6 GN 1/1	MYCHA277
	10 GN 1/1	MYCHA282

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
iCOOK	🔥	MYCHA397

Pressure reducer kit

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

iCOOK	⚡	MYCHA219
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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 + COOK PRO/MASTER/iCOOK *	⚡	MYCHA240
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COOK PRO/MASTER/iCOOK + COOK UP **	⚡	MYCHA364
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iCOOK 6 GN 1/1 + iCOOK 6 GN 1/1 *	🔥	MYCHA398
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* Incluye 10 pastillas CleanDuo.

** Incluye 5 pastillas CleanDuo + 1 sifón.

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

iCOOK	⚡🔥	MYCHA061
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Decalcifying cartridge (Spare)

Filtering capacity: 3,945 litres.

iCOOK	⚡🔥	MYCHA062
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Drainage cooling kit

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

iCOOK	⚡	MYCHA358
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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	⚡🔥	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.

6 GN 1/1	⚡	760 x 655 x 900 mm	8 guides	MYCHA225
6 GN 1/1	🔥	760 x 787 x 900 mm	8 guides	MYCHA399
10 GN 1/1	⚡	760 x 655 x 600 mm	5 guides	MYCHA226
10 GN 1/1	🔥	760 x 787 x 900 mm	5 guides	MYCHA401

**Stacked-type base**

To position two stacked ovens.

6 GN 1/1 + 6 GN 1/1	⚡	760 x 655 x 300 mm	MYCHA235
6 GN 1/1 + 6 GN 1/1	🔥	760 x 787 x 300 mm	MYCHA405
10 GN 1/1 + 6 GN 1/1	⚡	760 x 655 x 105 mm	MYCHA236

**Adjustable leg kit**

To level the oven on uneven surfaces. 4 units.

iCOOK	⚡🔥	MYCHA261
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iCOOK GN 1/1 ACCESSORIES

**Front air suction kit**

Protects the oven from nearby heat sources.

iCOOK	⚡🔥	MYCHA260
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**Cleaning shower kit**

Constant availability of water in cleaning processes or during cooking.

iCOOK	⚡🔥	MYCHA172
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**Steam condensation hood**

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

GN 1/1	⚡	MYCHA386
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**Frontal steam condensation hood**

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

GN 1/1	⚡	MYCHA265
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**Frontal steam condensation and odour hood with carbon filter**

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

GN 1/1	⚡	MYCHA268
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Carbon filter (Spare)	⚡	MYCHA216
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**Chimney steam diverter kit**

Redirects the steam from the chimney to a flue.

iCOOK	⚡	MYCHA218
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**MySmoker**

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

iCOOK	⚡🔥	MYCHA181
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iCOOK GN 1/1 ACCESSORIES

**CleanDuo**

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

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.

iCOOK	⚡🔥	MYCHA185
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Kit for external connection of magnetic probe

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

iCOOK	⚡🔥	MYCHA396
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iCOOK GN 2/1

COMBI OVEN



STANDARD EQUIPMENT	
Power supply	
GN capacity	
Total measurements (width x depth x height)	
Weight	
Recommended for (n) portions per day	
Distance between guides	
Electric power	
Gas power (G20, G30, G31)	
Gas inlet	
Voltage (V/Ph/Hz)	
3 cooking modes: Convection (from 30° to 280°C) / Mixed: convection + steam (from 30° to 280°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 speeds	
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 technology. Crunchy, golden, ultra-fast and perfect results	
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	
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	
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	
Multipoint internal probe	
C-rails with easy to clean anti-tip system	
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, triple-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	



6 GN 2/1		10 GN 2/1	
⚡	🔥*	⚡	🔥*
6 x 2/1 GN		10 x 2/1 GN	
760 x 1050 x 865 mm	760 x 1168 x 854 mm	760 x 1050 x 1155 mm	760 x 1168 x 1144 mm
118 kg	135 kg	146 kg	150 kg
60-180	110-240	150-300	160-320
85 mm		80 mm	
18,6 kW	805 W	27,9 kW	805 W
-	20 kW	-	35 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
	✓		✓
	✓		✓
4 speeds	6 speeds	4 speeds	6 speeds
	✓		✓
	✓		✓
	✓		✓
	✓		✓
	✓		✓
	✓		✓
	✓		✓
	✓		✓
	✓		✓
400 + 10		400 + 10	
	✓		✓
	✓		✓
	✓		✓
	✓		✓
4 levels + rinsing		4 levels + rinsing	
	✓		✓
	✓		✓
	✓		✓
	✓		✓
	✓		✓
	✓		✓
	✓		✓
	✓		✓
	✓		✓

* 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		
⁽¹⁾ Voltage 230/3L/50-60	6 GN 2/1	MYCHA287
	10 GN 2/1	MYCHA292

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
iCOOK	🔥	MYCHA397

Pressure reducer kit

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

iCOOK	⚡	MYCHA219
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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 MASTER/iCOOK GN 2/1 + COOK MASTER/iCOOK GN 2/1 *	⚡	MYCHA241
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iCOOK 6 GN 2/1 + iCOOK 6 GN 2/1 **	🔥	MYCHA410
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* 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:

- Hardness between 3° and 6° FH
- PH between 6.5 and 8.5
- Chlorides < 30 ppm

iCOOK	⚡🔥	MYCHA061
-------	----	----------

Decalcifying cartridge (Spare)

Filtering capacity: 3,945 litres.

iCOOK	⚡🔥	MYCHA062
-------	----	----------

Drainage cooling kit

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

iCOOK	⚡	MYCHA358
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iCOOK GN 2/1 ACCESSORIES

UltraVioletSteam kit

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

6 GN 2/1	⚡🔥	MYCHA385
10 GN 2/1	⚡🔥	MYCHA385

**Support with GN 2/1 guides**

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

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
10 GN 2/1	⚡	760 x 985 x 900 mm	5 guides	MYCHA228
10 GN 2/1	🔥	760 x 1113 x 900 mm	5 guides	MYCHA402

**Stacked-type base**

To position two stacked ovens.

6 GN 2/1 + 6 GN 2/1	⚡	760 x 985 x 105 mm	MYCHA237
6 GN 2/1 + 6 GN 2/1	🔥	760 x 1113 x 300 mm	MYCHA406

**Adjustable leg kit**

To level the oven on uneven surfaces. 4 units.

iCOOK	⚡🔥	MYCHA261
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iCOOK GN 2/1 ACCESSORIES

**Front air suction kit**

Protects the oven from nearby heat sources.

iCOOK	⚡🔥	MYCHA260
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**Cleaning shower kit**

Constant availability of water in cleaning processes or during cooking.

iCOOK	⚡🔥	MYCHA172
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**Steam condensation hood**

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

GN 2/1	⚡	MYCHA395
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**Frontal steam condensation hood**

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

GN 2/1	⚡	MYCHA266
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**Frontal steam condensation and odour hood with carbon filter**

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

GN 2/1	⚡	MYCHA269
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Carbon filter (Spare)	⚡	MYCHA216
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**MySmoker**

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

iCOOK	⚡🔥	MYCHA181
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iCOOK GN 2/1 ACCESSORIES

**CleanDuo**

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

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.

iCOOK	⚡🔥	MYCHA185
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Kit for external connection of magnetic probe

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

iCOOK	⚡🔥	MYCHA396
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iCOOK MAX GN 1/1

TROLLEY COMBI OVENS



* Available from September 2022.

** Consult gas models by country.

*** Tray trolley included.

STANDARD EQUIPMENT		20 GN 1/1	
Power supply		⚡	🔥**
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 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 speeds	
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		✓	
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		✓	
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, triple-glazed door, 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 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	
(1) Voltage 230/3L/50-60	MYCHA420

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 ⚡ 🔥 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

iCOOK MAX ⚡ 🔥 MYCHA061

Decalcifying cartridge (Spare)

Filtering capacity: 3,945 litres.

iCOOK MAX ⚡ 🔥 MYCHA062

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.

iCOOK MAX ⚡ 🔥 MYCHA412

Plate trolley GN 1/1

Capacity for 51 plates with a maximum diameter of 312mm. Made of AISI 316L stainless steel.

iCOOK MAX ⚡ 🔥 MYCHA413

Thermocover GN 1/1

For tray trolleys with GN 1/1 guides and plate trolleys GN 1/1.

iCOOK MAX ⚡ 🔥 MYCHA414

iCOOK MAX GN 1/1 ACCESSORIES

UltraVioletSteam kit

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

iCOOK MAX ⚡ 🔥 MYCHA385



MySmoker

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

iCOOK MAX ⚡ 🔥 MYCHA181



Cleaning shower kit

Constant availability of water in cleaning processes or during cooking.

iCOOK MAX ⚡ 🔥 MYCHA172



CleanDuo

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

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

iCOOK MAX GN 2/1

TROLLEY COMBI OVENS



* Available from September 2022.

** Consult gas models by country.

*** Tray trolley included.

STANDARD EQUIPMENT		20 GN 2/1	
Power supply		⚡	🔥**
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 mm	
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 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 speeds	
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		✓	
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		✓	
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, triple-glazed door, 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 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	
(1) Voltage 230/3L/50-60	MYCHA421

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 ⚡ 🔥 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

iCOOK MAX ⚡ 🔥 MYCHA061

Decalcifying cartridge (Spare)

Filtering capacity: 3,945 litres.

iCOOK MAX ⚡ 🔥 MYCHA062

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 ⚡ 🔥 MYCHA415

Plate trolley GN 2/1

Capacity for 102 plates with a maximum diameter of 312mm. Made of AISI 316L stainless steel.

iCOOK MAX ⚡ 🔥 MYCHA416

Thermocover GN 2/1

For tray trolleys with GN 1/1 guides and plate trolleys GN 1/1.

iCOOK MAX ⚡ 🔥 MYCHA417

iCOOK MAX GN 2/1 ACCESSORIES

UltraVioletSteam kit

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

iCOOK MAX ⚡ 🔥 MYCHA385



MySmoker

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

iCOOK MAX ⚡ 🔥 MYCHA181



Cleaning shower kit

Constant availability of water in cleaning processes or during cooking.

iCOOK MAX ⚡ 🔥 MYCHA172



CleanDuo

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

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

COOK MASTER GN 1/1

COMBI OVEN

NEW



STANDARD EQUIPMENT	4 GN 1/1
Power supply	⚡
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
Gas power (G20, G30, G31)	-
Gas inlet	-
Voltage (V/Ph/Hz)	400/3L+N/50-60 (1) (2)
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 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	✓
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	✓

OPTIONAL EQUIPMENT (PLEASE REQUEST WHEN ORDERING)

TSC (Thermal Stability Control). Ensures maximum thermal stability with little fluctuation at low temperature ($\pm 0.2^{\circ}\text{C}$)	⚡
Left hand door opening	
(1) Voltage 230/L+N/50-60	4 GN 1/1 MYCHA273
(2) Voltage 230/3L/50-60	4 GN 1/1 MYCHA272

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



NEW



NEW

6 GN 1/1		10 GN 1/1	
⚡	🔥*	⚡	🔥*
6 x 1/1 GN		10 x 1/1 GN	
760 x 710 x 750 mm	760 x 842 x 854 mm	760 x 710 x 1022 mm	760 x 842 x 1144 mm
74 kg	130 kg	102 kg	147 kg
40-110	55-120	80-160	80-160
68 mm	80 mm	68 mm	80 mm
9,3 kW	805 W	18,6 kW	805 W
-	13 kW	-	20 kW
-	Female G $\frac{1}{2}$ "	-	Female G $\frac{1}{2}$ "
400/3L+N/50-60 (1)	230V/L+N/50-60	400/3L+N/50-60 (1)	230V/L+N/50-60
✓		✓	
4 speeds	6 speeds	4 speeds	6 speeds
✓		✓	
✓		✓	
40 + 3		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 ($\pm 0.2^{\circ}\text{C}$)	⚡
Left hand door opening	
(1) Voltage 230/3L/50-60	6 GN 1/1 MYCHA277
	10 GN 1/1 MYCHA282

RECOMMENDED ACCESSORIES

COOK MASTER Hydraulic installation kit

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

MYCHA245 ⚡

MYCHA397 🔥

Pressure reducer kit

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

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 + COOK PRO/MASTER/iCOOK* ⚡ MYCHA240

COOK PRO/MASTER/iCOOK + COOK UP** ⚡ MYCHA364

MASTER 6 GN 1/1 + COOK MASTER 6 GN 1/1* 🔥 MYCHA398

* 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:

- Hardness between 3° and 6° FH
- PH between 6.5 and 8.5
- Chlorides < 30 ppm

MYCHA061 ⚡ 🔥

Decalcifying cartridge (Spare)

Filtering capacity: 3,945 litres.

MYCHA062 ⚡ 🔥

Drainage cooling kit

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

MYCHA358 ⚡

COOK MASTER GN 1/1 ACCESSORIES

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

MYCHA357 ⚡ 🔥

UltraVioletSteam kit

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

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

6 GN 1/1 🔥 760 x 787 x 900 mm 8 guides MYCHA399

10 GN 1/1 🔥 760 x 787 x 600 mm 5 guides MYCHA401



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



Stacked-type base

To position two stacked 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 GN 1/1 ⚡ 760 x 655 x 105 mm MYCHA236

6 GN 1/1 + 6 GN 1/1 🔥 760 x 787 x 300 mm MYCHA405



Adjustable leg kit

To level the oven on uneven surfaces. 4 units.

Adjustable leg kit ⚡ 🔥 MYCHA261

COOK MASTER GN 1/1 ACCESSORIES



Front air suction kit

Protects the oven from nearby heat sources.

Frontal suction ⚡ 🔥 MYCHA260



Cleaning shower kit

Constant availability of water in cleaning processes or during cooking.

Washing shower kit ⚡ 🔥 MYCHA172



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 ⚡ MYCHA265



Frontal steam condensation and odour hood with carbon filter

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

GN 1/1 ⚡ MYCHA268

Carbon filter (Spare) ⚡ 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.

Smoker ⚡ 🔥 MYCHA181

COOK MASTER GN 1/1 ACCESSORIES



CleanDuo

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

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.

Sous-vide ⚡ 🔥 MYCHA185

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 ⚡ 🔥 MYCHA396

RECOMMENDED ACCESSORIES

COOK MASTER Hydraulic installation kit

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

MYCHA245 ⚡

MYCHA397 🔥

Pressure reducer kit

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

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 MASTER/COOK GN 2/1 +
COOK MASTER/COOK GN 2/1 * ⚡ MYCHA241

COOK MASTER 6 GN 2/1 +
COOK MASTER 6 GN 2/1 * 🔥 MYCHA410

* Includes 10 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

MYCHA061 ⚡ 🔥

Decalcifying cartridge (Spare)

Filtering capacity: 3,945 litres.

MYCHA062 ⚡ 🔥

Drainage cooling kit

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

MYCHA358 ⚡

COOK MASTER GN 2/1 ACCESSORIES

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

MYCHA357 ⚡ 🔥

UltraVioletSteam kit

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

6 GN 2/1 ⚡ 🔥 MYCHA385

10 GN 2/1 ⚡ 🔥 MYCHA385



Support with GN 2/1 guides

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

6 GN 2/1 ⚡ 760 x 985 x 900 mm 8 guides MYCHA227

10 GN 2/1 ⚡ 760 x 985 x 600 mm 5 guides MYCHA228

6 GN 2/1 🔥 760 x 1113 x 900 mm 8 guides MYCHA400

10 GN 2/1 🔥 760 x 1113 x 600 mm 5 guides MYCHA402



Stacked-type base

To position two stacked ovens.

6 GN 2/1 + 6 GN 2/1 ⚡ 760 x 985 x 105 mm MYCHA237

6 GN 2/1 + 6 GN 2/1 🔥 760 x 1113 x 300 mm MYCHA406



Adjustable leg kit

To level the oven on uneven surfaces. 4 units.

Adjustable leg kit ⚡ 🔥 MYCHA261

COOK MASTER GN 2/1 ACCESSORIES



Front air suction kit

Protects the oven from nearby heat sources.

Frontal suction ⚡ 🔥 MYCHA260



Cleaning shower kit

Constant availability of water in cleaning processes or during cooking.

Washing shower kit ⚡ 🔥 MYCHA172



Steam condensation hood

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

GN 2/1 ⚡ MYCHA351



Frontal steam condensation hood

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

GN 2/1 ⚡ MYCHA266



Frontal steam condensation and odour hood with carbon filter

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

GN 2/1 ⚡ MYCHA269

Carbon filter (Spare) ⚡ MYCHA216



MySmoker

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

Smoker ⚡ 🔥 MYCHA181

COOK MASTER GN 2/1 ACCESSORIES



CleanDuo

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

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.

Sous-vide ⚡ 🔥 MYCHA185

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 ⚡ 🔥 MYCHA396

COOK MAX MASTER GN 1/1

TROLLEY COMBI OVENS

NEW



* Available from September 2022.
 ** Consult gas models by country.
 *** Tray trolley included.

- Restaurants
- Hotels
- Catering Services
- Communities
- Hospitals
- Schools
- Supermarkets



STANDARD EQUIPMENT

20 GN 1/1

Power supply	⚡	🔥
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 speeds	
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	✓	
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 GN 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	
⁽¹⁾ Voltage 230/3L/50-60	MYCHA420

RECOMMENDED ACCESSORIES

COOK MAX MASTER Hydraulic installation kit

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

COOK 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

COOK MAX ⚡🔥 MYCHA061

Decalcifying cartridge (Spare)

Filtering capacity: 3,945 litres.

COOK MAX ⚡🔥 MYCHA062

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 ⚡🔥 MYCHA412

Plate trolley GN 1/1

Capacity for 51 plates with a maximum diameter of 312mm.
 Made of AISI 316L stainless steel.

COOK MAX ⚡🔥 MYCHA413

Thermocover GN 1/1

For tray trolleys with GN 1/1 guides and plate trolleys GN 1/1.

COOK MAX ⚡🔥 MYCHA414

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

COOK MAX MASTER GN 1/1 ACCESSORIES

UltraVioletSteam kit

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

COOK MAX ⚡🔥 MYCHA385



MySmoker

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

COOK ⚡🔥 MYCHA181



Cleaning shower kit

Constant availability of water in cleaning processes or during cooking.

COOK ⚡🔥 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

COOK MAX MASTER GN 2/1

TROLLEY COMBI OVENS

NEW



* Available from September 2022.
 ** Consult gas models by country.
 *** Tray trolley included.

STANDARD EQUIPMENT	20 GN 2/1	
Power supply	⚡	🔥
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 mm	
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)	✓	
SmartWind. 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 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	✓	
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 GN 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	
⁽¹⁾ Voltage 230/3L/50-60	MYCHA421

RECOMMENDED ACCESSORIES

COOK MAX Hydraulic installation kit

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

COOK 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

COOK MAX ⚡🔥 MYCHA061

Decalcifying cartridge (Spare)

Filtering capacity: 3,945 litres.

COOK MAX ⚡🔥 MYCHA062

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.

COOK MAX ⚡🔥 MYCHA415

Plate trolley GN 2/1

Capacity for 102 plates with a maximum diameter of 312mm. Made of AISI 316L stainless steel.

COOK MAX ⚡🔥 MYCHA416

Thermocover GN 2/1

For tray trolleys with GN 2/1 guides and plate trolleys GN 2/1

COOK MAX ⚡🔥 MYCHA417

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

COOK MAX MASTER GN 2/1 ACCESSORIES

UltraVioletSteam kit

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

COOK MAX ⚡🔥 MYCHA385



MySmoker

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

COOK ⚡🔥 MYCHA181



Cleaning shower kit

Constant availability of water in cleaning processes or during cooking.

COOK ⚡🔥 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

COOK PRO GN 1/1

COMBI OVEN



STANDARD EQUIPMENT	4 GN 1/1
Power supply	⚡
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
Power (kW)	6,3 kW
Voltage (V/Ph/Hz)	400/3L+N/50-60 ⁽¹⁾ ⁽²⁾
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 2 speeds	2 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	✓
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	✓

OPTIONAL EQUIPMENT (PLEASE REQUEST WHEN ORDERING)

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



6 GN 1/1	10 GN 1/1
⚡	⚡
6 x 1/1 GN	10 x 1/1 GN
760 x 710 x 750 mm	760 x 710 x 1022 mm
74 kg	102 kg
40-110	80-160
68 mm	68 mm
9,3 kW	18,6 kW
400/3L+N/50-60 ⁽¹⁾	400/3L+N/50-60 ⁽¹⁾
✓	✓
2 speeds	2 speeds
✓	✓
✓	✓
✓	✓
✓	✓
✓	✓
✓	✓
✓	✓
✓	✓
✓	✓
✓	✓
✓	✓
✓	✓
✓	✓
✓	✓
✓	✓
✓	✓
✓	✓
✓	✓
✓	✓
✓	✓

OPTIONAL EQUIPMENT (PLEASE REQUEST WHEN ORDERING)

Left hand door opening	6 GN 1/1	MYCHA277
⁽¹⁾ Voltage 230/3L/50-60	6 GN 1/1	MYCHA277
	10 GN 1/1	MYCHA282

RECOMMENDED ACCESSORIES

COOK PRO Hydraulic installation kit

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

MYCHA245

Pressure reducer kit

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

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 + 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:

- Hardness between 3° and 6° FH
- PH between 6.5 and 8.5
- Chlorides < 30 ppm

MYCHA061

Decalcifying cartridge (Spare)

Filtering capacity: 3,945 litres.

MYCHA062

Drainage cooling kit

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

MYCHA358

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

UltraVioletSteam kit

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

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**



Stacked-type base

To position two stacked 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 GN 1/1 760 x 655 x 105 mm **MYCHA236**



Adjustable leg kit

To level the oven on uneven surfaces. 4 units.

Adjustable leg kit **MYCHA261**

COOK PRO GN 1/1 ACCESSORIES



Front air suction kit

Protects the oven from nearby heat sources.

Frontal suction **MYCHA260**



Cleaning shower kit

Constant availability of water in cleaning processes or during cooking.

Washing shower kit **MYCHA172**



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 **MYCHA265**



Frontal steam condensation and odour hood with carbon filter

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

GN 1/1 **MYCHA268**

Carbon filter (Spare) **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.

Smoker **MYCHA181**

COOK PRO GN 1/1 ACCESSORIES



CleanDuo

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

1 unit **MYCHA063**

Pack of 4 units **MYCHA354**

Pack of 24 units **MYCHA355**

COOK UP GN 1/1

COMBI OVEN



STANDARD EQUIPMENT	4 GN 1/1
Power supply	⚡
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)
3 cooking modes:	
• 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	✓
Fan Plus. 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		
(1) Voltage 230/L+N/50-60	4 GN 1/1	MYCHA369
(2) Voltage 230/3L/50-60	4 GN 1/1	MYCHA368



6 GN 1/1	10 GN 1/1
⚡	⚡
6 x 1/1 GN	10 x 1/1 GN
760 x 710 x 750 mm	760 x 710 x 1022 mm
71 kg	97 kg
40-110	80-160
68 mm	68 mm
9,3 kW	18,6 kW
400/3L+N/50-60 (1)	400/3L+N/50-60 (1)
✓	✓
✓	✓
✓	✓
2 speeds	2 speeds
✓	✓
✓	✓
✓	✓
✓	✓
✓	✓
✓	✓
✓	✓
✓	✓
✓	✓
✓	✓
✓	✓
✓	✓

OPTIONAL EQUIPMENT (PLEASE REQUEST WHEN ORDERING)

Left hand door opening		
(1) Voltage 230/3L/50-60	6 GN 1/1	MYCHA372
	10 GN 1/1	MYCHA375

RECOMMENDED ACCESSORIES

COOK UP Hydraulic installation kit

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

MYCHA359

Pressure reducer kit

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

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 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:

MYCHA061

- Hardness between 3° and 6° FH
- PH between 6.5 and 8.5
- Chlorides < 30 ppm

Decalcifying cartridge (Spare)

Filtering capacity: 3,945 litres.

MYCHA062

Drainage cooling kit

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

MYCHA358

COOK UP 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 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
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**Stacked-type base**

To position two stacked 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 GN 1/1	760 x 655 x 105 mm	MYCHA236

**Adjustable leg kit**

To level the oven on uneven surfaces. 4 units.

Adjustable leg kit MYCHA261

COOK UP GN 1/1 ACCESSORIES

**Front air suction kit**

Protects the oven from nearby heat sources.

Frontal suction MYCHA260

**Cleaning shower kit**

Constant availability of water in cleaning processes or during cooking.

Washing shower kit MYCHA172

**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 MYCHA265

**Frontal steam condensation and odour hood with carbon filter**

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

GN 1/1 MYCHA268

Carbon filter (Spare) 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.

Smoker MYCHA181

COOK UP GN 1/1 ACCESSORIES

**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

PRODUCT COMPARISON

	COOK UP ⚡	COOK PRO ⚡	COOK MASTER ⚡	COOK MASTER 🔥	iCOOK ⚡	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°C
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°C
Steam mode. From 30°C to 130°C	●	●	●	●	●	●
Reheating. Your assistant for reheating cooked foods. Configurable and preset programs	Manual	Manual	Manual	Manual	Intelligent	Intelligent
Configurable proofing program	-	-	-	-	●	●
Low-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	-	-	-	-	●	●
TSC. Unique patented system which ensures maximum thermal stability practically free from oscillations at low temperature cooking (±0.2°C)	-	-	○	-	○	-
SmartWind. Efficient thermodynamic turbine with intelligent management of fan spin 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)	-	●	●	●	●	●
UltraVioletSteam. Completely pure and sterilised steam, free from pathogens even at very low temperature, thanks to the patented system of ultraviolet rays	-	○	○	○	○	-
DryOut Plus. Active extraction of humidity from the cooking chamber thanks to its low 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)	-	-	-	-	●	●
ReliableSystem. 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	-	-	-	-	●	●
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	-	-	-	-	●	●
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	-	-	-	-	●	●
Remote control from a smartphone or tablet using the Mychef Cloud app or from MyCloud on the Mychef web	○	○	○	○	-	-
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	-	-	-	-	●	●
Drainage cooling. It cools the outlet water avoiding possible damage to the pipes	○	○	○	-	○	-
USAGE						
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 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	-	-

	COOK UP ⚡	COOK PRO ⚡	COOK MASTER ⚡	COOK MASTER 🔥	iCOOK ⚡	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	-	-	-	-	●	●
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	-	-	●	●	●	●
10-Inch TFT touch screen with intuitive symbols	-	-	-	-	●	●
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	●	●	●	●	●	●
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	-	-	-	-	●	●
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	●	●	●	●	●	●
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, triple-glazed door, hinged and easy to clean	-	-	-	-	●	●
Low-emission, double-glazed door, 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	●	●	●	●	●	●

● Standard ○ Optional - No compatible

COMPACT COMBI OVENS

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

Gastronomy



COMPACT

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

COMPACT EVOLUTION GN 1/1

LONGITUDINAL

COMBI OVEN



STANDARD EQUIPMENT	6 GN 1/1	9 GN 1/1
Power supply	⚡	⚡
GN Capacity Depth 20 mm / Depth 40 mm / Depth 65 mm (Multilevel guides)	12 / 6 / 4 x 1/1 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
3 cooking modes: · Convection (from 30° to 300°C) · Mixed: convection + steam (from 30° to 300°C) · Saturated steam (from 30° to 130°C)	✓	✓
Connector 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	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	✓	✓
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	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
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	✓	✓
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**
- Pressure reducer kit**
Reduces and stabilises water pressure. Installation is recommended if the pressure exceeds 6 bar. **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 (10 CleanDuo tablets). **MYCHA177**
- 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 · Chlorides < 30 ppm
· PH between 6.5 and 8.5 **MYCHA061**
- Decalcifying cartridge** (Spare)
Filtering capacity: 3,945 litres. **MYCHA062**

COMPACT GN 1/1 ACCESSORIES

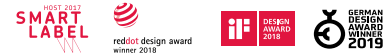
- Ethernet connection** with status indicator. For areas where Wi-Fi connection is not possible. **MYCHA196**
- Table with shelf**
To position an oven. **MYCHA153**
- Table with GN 1/1 guides**
To position an oven. Distance between guides: 50 mm. **MYCHA154**
- Stacked-type table**
To position two stacked ovens. **MYCHA166**
MYCHA169
MYCHA168
- Cleaning shower kit**
Constant availability of water in cleaning processes or during cooking. **MYCHA172**
- CleanDuo**
Container with 50 tablets: concentrated double action detergent and rinsers. **MYCHA063**
MYCHA354
MYCHA355

COMPACT GN 1/1 ACCESSORIES

- Stand-alone trolley**
3 and a half hours in steam mode at 90°C. **MYCHA173**
- Oven Wall Mount Bracket**
For kitchens with limited space. **MYCHA179**
- Steam condensation hood**
Absorbs and condenses steam from the chimney and oven door. Easy installation. **MYCHA221**
- Steam condensation and odour hood with carbon filter**
Reduces odours and steam from the chimney and oven door. Easy installation. **MYCHA212**
MYCHA216
- Heat shield**
Protects the oven from heat sources. Price per unit. **MYCHA189**
MYCHA190
- Chimney steam diverter kit**
Redirects the steam from the chimney to a flue. **MYCHA218**
- MySmoker**
Get the aroma and taste of smoking in a simple and effective manner. **MYCHA181**
- Multipoint probe**
Ø 4 mm with four measuring points and magnetic connector. **MYCHA184**
- 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. **MYCHA185**

COMPACT EVOLUTION GN 1/1 TRANSVERSAL

COMBI OVEN



STANDARD EQUIPMENT

6 GN 1/1 T

Power supply	⚡
GN Capacity 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
3 cooking modes: · Convection (from 30° to 300°C) · Mixed: convection + steam (from 30° to 300°C) · Saturated steam (from 30° to 130°C)	✓
Connector 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	✓
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. 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	✓
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**

Pressure reducer kit
Reduces and stabilises water pressure. Installation is recommended if the pressure exceeds 6 bar. **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 (10 CleanDuo tablets). **MYCHA177**

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 · Chlorides < 30 ppm
· PH between 6.5 and 8.5 **MYCHA061**

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. **MYCHA155**

Table with GN 1/1 guides
To position an oven. Distance between guides: 50 mm. Height of the support: 900 mm. **MYCHA156**

Stacked-type table
To position two stacked ovens. **MYCHA167**

Cleaning shower kit
Constant availability of water in cleaning processes or during cooking. **MYCHA172**

CleanDuo
Container with 50 tablets: concentrated double action detergent and rinsing. **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 **MYCHA180**

Steam condensation hood
Absorbs and condenses steam from the chimney and oven door. Easy installation. **MYCHA222**

Steam condensation and odour hood with carbon filter
Reduces odours and steam from the chimney and oven door. Easy installation. **MYCHA213**
Carbon filter (Spare part) **MYCHA217**

Heat shield
Protects the oven from heat sources. Price per unit. **MYCHA191**

Chimney steam diverter kit
Redirects the steam from the chimney to a flue. **MYCHA218**

MySmoker
Get the aroma and taste of smoking in a simple and effective manner. **MYCHA181**

Multipoint probe
Ø 4 mm with four measuring points and magnetic connector. **MYCHA184**

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. **MYCHA185**

COMPACT EVOLUTION GN 2/3

LONGITUDINAL

COMBI OVEN



STANDARD EQUIPMENT

6 GN 2/3

Power supply	⚡
GN Capacity 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
3 cooking modes: • Convection (from 30° to 300°C) • Mixed: convection + steam (from 30° to 300°C) • Saturated steam (from 30° to 130°C)	✓
Connector 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	✓
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. 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	✓
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**

Pressure reducer kit
Reduces and stabilises water pressure. Installation is recommended if the pressure exceeds 6 bar. **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 (10 CleanDuo tablets). **MYCHA177**

Softening Kit (Cartridge included)
A filtration system is essential if the water in the system does not meet these characteristics: **MYCHA061**
• Hardness between 3° and 6° FH • 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. For areas where Wi-Fi connection is not possible **MYCHA196**

Table with shelf
To position an oven. **MYCHA151**
GN 2/3 520 x 553 x 900 mm

Table with GN 2/3 guides
To position an oven. Distance between guides: 50 mm. **MYCHA152**
GN 2/3 520 x 553 x 900 mm 10 guides

Stacked-type table
To position two stacked ovens. **MYCHA165**
6 GN 2/3 x 2 520 x 553 x 330 mm

Cleaning shower kit
Constant availability of water in cleaning processes or during cooking. **MYCHA172**
Washing shower kit

CleanDuo
Container with 50 tablets: concentrated double action detergent and rinsers. **MYCHA063**
1 unit
Pack of 4 units **MYCHA354**
Pack of 24 units **MYCHA355**

COMPACT GN 2/3 ACCESSORIES

Stand-alone trolley
3 and a half hours in steam mode at 90°C. **MYCHA173**
GN 2/3
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 **MYCHA178**
GN 2/3

Steam condensation hood
Absorbs and condenses steam from the chimney and oven door. Easy installation. **MYCHA220**
GN 2/3

Steam condensation and odour hood with carbon filter
Reduces odours and steam from the chimney and oven door. Easy installation. **MYCHA211**
GN 2/3

Carbon filter (Spare part) **MYCHA216**

Heat shield
Protects the oven from heat sources. Price per unit. **MYCHA188**
GN 2/3

Chimney steam diverter kit
Redirects the steam from the chimney to a flue. **MYCHA218**
Steam diverter kit

MySmoker
Get the aroma and taste of smoking in a simple and effective manner. **MYCHA181**
Smoker

Multipoint probe
Ø 4 mm with four measuring points and magnetic connector. **MYCHA184**
Multipoint

Single-point probe
Ø 4 mm with a single measuring point and magnetic connector. **MYCHA186**
Single-point

Sous-vide probe
Ø 1.5 mm with a single measuring point and magnetic connector. **MYCHA185**
Sous-vide

COMPACT CONCEPT GN 1/1

LONGITUDINAL

COMBI OVEN



STANDARD EQUIPMENT	6 GN 1/1	9 GN 1/1
Power supply	⚡	⚡
GN Capacity Depth 20 mm / Depth 40 mm / Depth 65 mm (Multilevel guides)	12 / 6 / 4 x 1/1 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
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. Connection 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	4 speeds
9 Quick access keys to saved programs or cleaning cycles	✓	✓
Programs + Cooking phases in each program	108 + 5	108 + 5
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
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. **MYCHA187**

Pressure reducer kit
Reduces and stabilises water pressure. Installation is recommended if the pressure exceeds 6 bar. **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 (10 CleanDuo tablets). **MYCHA177**

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 · Chlorides < 30 ppm
· PH between 6.5 and 8.5 **MYCHA061**

Decalcifying cartridge (Spare)
Filtering capacity: 3,945 litres. **MYCHA062**

COMPACT GN 1/1 ACCESSORIES

Table with shelf
To position an oven. **MYCHA153**

Table with GN 1/1 guides
To position an oven. Distance between guides: 50 mm. **MYCHA154**

Stacked-type table
To position two stacked ovens.
6 GN 1/1 x 2 520 x 730 x 330 mm **MYCHA166**
9 GN 1/1 x 2 520 x 730 x 120 mm **MYCHA169**
9 GN 1/1 + 6 GN 1/1 520 x 730 x 170 mm **MYCHA168**

Cleaning shower kit
Constant availability of water in cleaning processes or during cooking. **MYCHA172**

CleanDuo
Container with 50 tablets: concentrated double action detergent and rinsers.
1 unit **MYCHA063**
Pack of 4 units **MYCHA354**
Pack of 24 units **MYCHA355**

COMPACT GN 1/1 ACCESSORIES

Stand-alone trolley
3 and a half hours in steam mode at 90°C. **MYCHA173**

Oven Wall Mount Bracket
For kitchens with limited space
6 GN 1/1 **MYCHA179**

Steam condensation hood
Absorbs and condenses steam from the chimney and oven door. Easy installation. **MYCHA221**

Steam condensation and odour hood with carbon filter
Reduces odours and steam from the chimney and oven door. Easy installation. **MYCHA212**
Carbon filter (Spare part) **MYCHA216**

Heat shield
Protects the oven from heat sources. Price per unit.
6 GN 1/1 **MYCHA189**
9 GN 1/1 **MYCHA190**

Chimney steam diverter kit
Redirects the steam from the chimney to a flue. **MYCHA218**

MySmoker
Get the aroma and taste of smoking in a simple and effective manner. **MYCHA181**

Multipoint probe
Ø 4 mm with four measuring points and magnetic connector. **MYCHA184**

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. **MYCHA185**

COMPACT CONCEPT GN 1/1

TRANSVERSAL

COMBI OVEN



- Restaurants
- Gastrobars
- Hotels
- Butchery
- Delicatessen
- Fishmongers
- Supermarkets

STANDARD EQUIPMENT

6 GN 1/1 T

Power supply	⚡
GN Capacity 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
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 Connector. Connection 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
9 Quick access keys to saved programs or cleaning cycles	✓
Programs + Cooking phases in each program	108 + 5
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	✓
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. **MYCHA187**
- Pressure reducer kit**
Reduces and stabilises water pressure. Installation is recommended if the pressure exceeds 6 bar. **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 (10 CleanDuo tablets). **MYCHA177**
- 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 · Chlorides < 30 ppm
· PH between 6.5 and 8.5 **MYCHA061**
- Decalcifying cartridge** (Spare)
Filtering capacity: 3,945 litres. **MYCHA062**

COMPACT ACCESSORIES GN 1/1 TRANSVERSAL

- Table with shelf**
To position an oven. **MYCHA155**
- Table with GN 1/1 guides**
To position an oven. Distance between guides: 50 mm. Height of the support: 900 mm. **MYCHA156**
- Stacked-type table**
To position two stacked ovens. **MYCHA167**
- Cleaning shower kit**
Constant availability of water in cleaning processes or during cooking. **MYCHA172**
- CleanDuo**
Container with 50 tablets: concentrated double action detergent and rinsers. **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 **MYCHA180**
- Steam condensation hood**
Absorbs and condenses steam from the chimney and oven door. Easy installation. **MYCHA222**
- Steam condensation and odour hood with carbon filter**
Reduces odours and steam from the chimney and oven door. Easy installation. **MYCHA213**
- Carbon filter (Spare part) **MYCHA217**
- Heat shield**
Protects the oven from heat sources. Price per unit. **MYCHA191**
- Chimney steam diverter kit**
Redirects the steam from the chimney to a flue. **MYCHA218**
- MySmoker**
Get the aroma and taste of smoking in a simple and effective manner. **MYCHA181**
- Multipoint probe**
Ø 4 mm with four measuring points and magnetic connector. **MYCHA184**
- 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. **MYCHA185**

COMPACT CONCEPT GN 2/3

LONGITUDINAL

COMBI OVEN



- Restaurants
- Gastrobars
- Hotels
- Butchery
- Delicatessen
- Fishmongers
- Supermarkets

STANDARD EQUIPMENT

6 GN 2/3

Power supply	⚡
GN Capacity 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
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 Connector. Connection 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
9 Quick access keys to saved programs or cleaning cycles	✓
Programs + Cooking phases in each program	108 + 5
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	✓
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. **MYCHA187**
- Pressure reducer kit**
Reduces and stabilises water pressure. Installation is recommended if the pressure exceeds 6 bar. **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 (10 CleanDuo tablets). **MYCHA177**
- 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 · Chlorides < 30 ppm
· PH between 6.5 and 8.5 **MYCHA061**
- Decalcifying cartridge** (Spare)
Filtering capacity: 3,945 litres. **MYCHA062**

COMPACT GN 2/3 ACCESSORIES

- Table with shelf**
To position an oven. **MYCHA151**
- Table with GN 2/3 guides**
To position an oven. Distance between guides: 50 mm. **MYCHA152**
- Stacked-type table**
To position two stacked ovens. **MYCHA165**
- Cleaning shower kit**
Constant availability of water in cleaning processes or during cooking. **MYCHA172**
- CleanDuo**
Container with 50 tablets: concentrated double action detergent and rinsers.
1 unit **MYCHA063**
Pack of 4 units **MYCHA354**
Pack of 24 units **MYCHA355**

COMPACT GN 2/3 ACCESSORIES

- Stand-alone trolley**
3 and a half hours in steam mode at 90°C. **MYCHA173**
- Oven Wall Mount Bracket**
For kitchens with limited space **MYCHA178**
- Steam condensation hood**
Absorbs and condenses steam from the chimney and oven door. Easy installation. **MYCHA220**
- Steam condensation and odour hood with carbon filter**
Reduces odours and steam from the chimney and oven door. Easy installation. **MYCHA211**
- Heat shield**
Protects the oven from heat sources. Price per unit. **MYCHA188**
- Chimney steam diverter kit**
Redirects the steam from the chimney to a flue. **MYCHA218**
- MySmoker**
Get the aroma and taste of smoking in a simple and effective manner. **MYCHA181**
- Multipoint probe**
Ø 4 mm with four measuring points and magnetic connector. **MYCHA184**
- 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. **MYCHA185**

PRODUCT COMPARISON

	CONCEPT ⚡	EVOLUTION ⚡
COOKING MODES		
Convection mode	30°C - 300°C	30°C - 300°C
Mixed mode: convection + steam	30°C - 300°C	30°C - 300°C
Steam mode. From 30°C to 130°C	●	●
Reheating. Your assistant for reheating cooked foods. Configurable and preset programs	Manual	Intelligent
Configurable proofing program	-	●
Low-temperature cooking and overnight cooking	Manual	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	●	●
TSC. Unique patented system which ensures maximum thermal stability practically free from oscillations at low temperature cooking (±0.2°C)	○	○
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	○	○
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)	●	●
ReliableSystem. 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	-	●
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	-	●
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	-	●
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	●	●
Drainage cooling. It cools the outlet water avoiding possible damage to the pipes	●	●
USAGE		
Programs / cooking phases	108/5	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 most frequently-used applications, based on user	●	●
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 ⚡	EVOLUTION ⚡
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, double-glazed door , 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	●	●

● Standard ○ Optional - No compatible

CONVECTION OVENS

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

Gastronomy

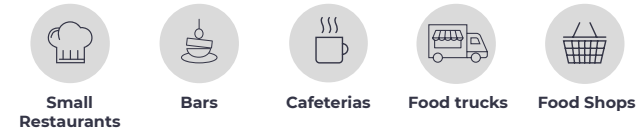


SNACK

Mychef SNACK AIR-S GN 1/1	102
Accessories	103
Mychef SNACK AIR-S GN 2/3	104
Accessories	105
Mychef SNACK AIR GN 1/1	106
Accessories	107
Mychef SNACK AIR GN 2/3	108
Accessories	109

SNACK AIR-S GN 1/1

CONVECTION OVEN WITH ADJUSTABLE HUMIDITY



STANDARD EQUIPMENT	4 GN 1/1	4 GN 1/1
Power supply	⚡	⚡
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)
2 Cooking modes: • Convection (from 30° to 260°C) • Mixed: convection + steam (from 30° to 260°C)	✓	✓
Fan Plus. 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, 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)		
(1) Voltage 230/L+N/50-60	4 GN 1/1	MYCHA367
(2) Voltage 230/3L/50-60	4 GN 1/1	MYCHA366

RECOMMENDED ACCESSORIES

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

Stacking kit MYCHA244
Essential for stacking two ovens. Includes connection for the steam outlet of the lower oven chimney.

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.

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

Steam condensation hood MYCHA438
Absorbs and condenses steam from the oven chimney. Easy installation.
4 GN 1/1

Support with GN 1/1 guides MYCHA232
To position an oven. Distance between guides of 68 mm.
4 GN 1/1 760 x 555 x 900 mm 8 guides

Chimney steam diverter kit MYCHA218
Redirects the steam from the chimney to a flue.
Steam diverter kit

Support with GN 1/1 rails for stacking MYCHA233
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

Water pump kit MYCHA262
For pumping water from a carafe without the need to connect the oven to a water network.
Water pump kit

Adjustable leg kit MYCHA261
To level the oven on uneven surfaces. 4 units.
Adjustable leg kit

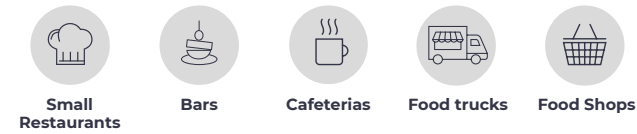
DA21
Concentrated double action liquid detergent: detergent + rinse aid for the assisted manual cleaning system. Quantity: 10 litres.
1 unit MYCHA045
Pack of 18 units MYCHA360
Pack of 60 units MYCHA361

Cleaning shower kit MYCHA172
Constant availability of water in cleaning processes or during cooking.
Washing shower kit

Sprayer MYCHA183
For the application of DA21 detergent during manual washing processes. Capacity: 1,5 litres.
Sprayer

SNACK AIR-S GN 2/3

CONVECTION OVEN WITH ADJUSTABLE HUMIDITY



STANDARD EQUIPMENT	4 GN 2/3	4 GN 2/3
Power supply	⚡	⚡
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
2 Cooking modes: • Convection (from 30° to 260°C) • Mixed: convection + steam (from 30° to 260°C)	✓	✓
Fan Plus. 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, 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 MYCHA219
Reduces and stabilises water pressure. Installation is recommended if the pressure exceeds 6 bar.

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

Stacking kit MYCHA243
Essential for stacking two ovens. Includes connection for the steam outlet of the lower oven chimney.

Decalcifying cartridge (Spare) MYCHA062
Filtering capacity: 3.945 litres.

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

Steam condensation hood MYCHA439
Absorbs and condenses steam from the oven chimney. Easy installation.
4 GN 2/3

Support with GN 2/3 guides MYCHA231
To position an oven. Distance between guides 68 mm.
4 GN 2/3 620 x 600 x 900 mm 8 guides

Chimney steam diverter kit MYCHA218
Redirects the steam from the chimney to a flue.
Steam diverter kit

Support with GN 2/3 rails for stacking MYCHA234
To position two stacked ovens. Distance between guides 68 mm.
4 GN 2/3 x 2 620 x 600 x 600 mm 5 guides

Water pump kit MYCHA262
For pumping water from a carafe without the need to connect the oven to a water network.
Water pump kit

Adjustable leg kit MYCHA261
To level the oven on uneven surfaces. 4 units.
Adjustable leg kit

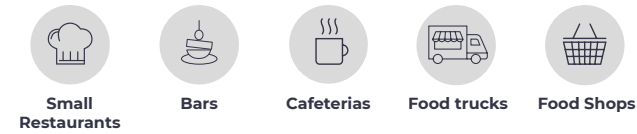
DA21
Concentrated double action liquid detergent: detergent + rinse aid for the assisted manual cleaning system. Quantity: 10 litres.
1 unit MYCHA045
Pack of 18 units MYCHA360
Pack of 60 units MYCHA361

Cleaning shower kit MYCHA172
Constant availability of water in cleaning processes or during cooking.
Washing shower kit

Sprayer MYCHA183
For the application of DA21 detergent during manual washing processes. Capacity: 1,5 litres.
Sprayer

SNACK AIR GN 1/1

CONVECTION OVEN



STANDARD EQUIPMENT	4 GN 1/1
Power supply	⚡
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	✓

OPTIONAL EQUIPMENT (PLEASE REQUEST WHEN ORDERING)

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

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



Cleaning shower kit

Constant availability of water in cleaning processes or during cooking.

Washing shower kit MYCHA172



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



Steam condensation hood

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

4 GN 1/1 MYCHA438



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



Chimney steam diverter kit

Redirects the steam from the chimney to a flue.

Steam diverter kit MYCHA218



Adjustable leg kit

To level the oven on uneven surfaces. 4 units.

Adjustable leg kit MYCHA261



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



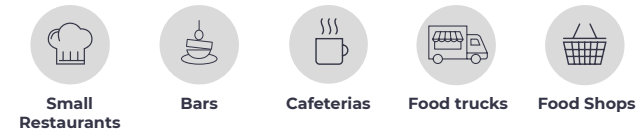
Sprayer

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

Sprayer MYCHA183

SNACK AIR GN 2/3

CONVECTION OVEN



STANDARD EQUIPMENT	4 GN 2/3
Power supply	⚡
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

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



Cleaning shower kit

Constant availability of water in cleaning processes or during cooking.

Washing shower kit MYCHA172



Support with GN 2/3 guides

To position an oven. Distance between guides 68 mm.

4 GN 2/3 620 x 600 x 900 mm 8 guides MYCHA231



Steam condensation hood

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

4 GN 2/3 MYCHA439



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



Chimney steam diverter kit

Redirects the steam from the chimney to a flue.

Steam diverter kit MYCHA218



Adjustable leg kit

To level the oven on uneven surfaces. 4 units.

Adjustable leg kit MYCHA261



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

GN 2/3 TRAYS AND GRILLS




GN 2/3 smooth

Depth 20	RGN23020
Depth 40	RGN23040
Depth 65	RGN23065



GN 2/3 Perforated

Depth 20	RGN2302F
Depth 40	RGN2304F
Depth 65	RGN2306F




Griddle / Pizza
Grooved side for grilled vegetables, fish, etc. Smooth side for pizzas, cakes, etc.

GN 2/3	RPAR2302
--------	-----------------




Grilled potatoes
For roasting potatoes: 20 pieces

GN 2/3	RPAR2305
--------	-----------------



Stainless steel grill
Roasting of large pieces, regenerating

GN 2/3	RPARGN23
--------	-----------------



Frying basket
For frying chips, chicken wings, nuggets...


GN 2/3	RGN230CE
--------	-----------------



Pastry / Grill
Pastries and cakes, also for grilled meat and fish fillets

GN 2/3	RPAR2306
--------	-----------------

GN 2/1 TRAYS AND GRILLS



GN 2/1 smooth


Depth 20	RGN21020
Depth 40	RGN21040
Depth 65	RGN21060

TROLLEY FOR TRAYS 20 GN 2/1




GN 2/1
Capacity: 18 guides
Distance between guides: 75 mm.
Measurements: 660 x 750 x 1700 mm.

GN 2/1	F0260901
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GN 2/1 perforated

Depth 20	RGN2102F
Depth 40	RGN2104F
Depth 65	RGN2106F



Stainless steel grill
Roasting and regeneration of large pieces

GN 2/1	RPARGN21
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GN 1/1 TRAYS AND GRILLS



GN 1/1 smooth

Depth 20	RGN11020
Depth 40	RGN11040
Depth 65	RGN11060



GN 1/1 perforated

Depth 20	RGN1102F
Depth 40	RGN1104F
Depth 65	RGN1106F



GN 1/1 enamelled

Depth 20	RPAR1108
Depth 40	RPAR1109
Depth 65	RPAR1110



Grill plate
Grilled meat and fish fillets

GN 1/1	RPAR1103
--------	-----------------



Griddle / Pizza
Grooved side for grilled vegetables, fish, etc. Smooth side for pizzas, cakes, etc.

GN 1/1	RPAR1102
--------	-----------------



Grilled chicken
Grill for roasting 8 chickens

GN 1/1	RPAR1101
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Grilled potatoes
For roasting potatoes: 28 pieces

GN 1/1	RPAR1105
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Fat collection tray
Complement to the Chicken grill.

GN 1/1	RPAR1111
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Stainless steel grill
Roasting and regeneration of large pieces

GN 1/1	RPARGN11
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Frying basket
For frying chips, chicken wings, nuggets...

GN 1/1	RPAR1104
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Pastry / Grill
Pastries and cakes, also for grilled meat and fish fillets

GN 1/1	RPAR1106
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Bread
4 loaves of bread per tray.
* Tray not compatible with COMPACT Concept and Evolution 6 GN 1/1 T and COOK models.

GN 1/1	RPAR1107
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Eggs
Cooks 6 eggs, omelettes, pancakes, etc.

GN 1/1	RGN1100H
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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
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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.

Pastry / Bakery



BAKE

Mychef iBAKE 600 x 400	NEW	114
Accessories		116
<hr/>		
Mychef iBAKE MAX 600 x 400	NEW	118
Accessories		119
<hr/>		
Mychef BAKE MASTER 600 x 400	NEW	120
Accessories		122
<hr/>		
Mychef BAKE MAX MASTER 600 x 400	NEW	124
Accessories		125
<hr/>		
Mychef BAKE PRO 600 x 400		126
Accessories		128
<hr/>		

iBAKE 600 x 400

COMBI OVEN



Pastry shops Bakeries Bakers



STANDARD EQUIPMENT
Power supply
Type of tray
Capacity
Weight
Total measurements (width x depth x height)
Recommended for (n) baguettes per hour (grammage 250 g, length 54 cm)
Recommended for (n) croissants per hour (grammage 85 g, diameter 10 cm)
Distance between guides
Electric power
Gas power (G20, G30, G31)
Gas inlet
Voltage (V/Ph/Hz)
3 cooking modes: 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 & Cooldown. Automatic pre-heating or cooling of the cooking chamber
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
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
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
Multipoint internal probe
Easy-to-clean L-rails
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, triple-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



iBAKE 4	iBAKE 6		iBAKE 10	
⚡	⚡	⚡	⚡	⚡
600 x 400	600 x 400		600 x 400	
4	6		10	
85 Kg	102 Kg	130 Kg	137 Kg	147 Kg
760 x 800 x 750 mm	760 x 800 x 865 mm	760 x 918 x 854 mm	760 x 800 x 1155 mm	760 x 918 x 1144 mm
60	90		150	
192	288		480	
85 mm	85 mm		85 mm	
7,3 kW	12,6 kW	805 W	18,9 kW	805 W
-	-	13 kW	-	20 kW
-	-	Female G½"	-	Female G½"
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
✓	✓	✓	✓	✓
4 speeds	4 speeds	6 speeds	4 speeds	6 speeds
✓	✓	✓	✓	✓
✓	✓	✓	✓	✓
✓	✓	✓	✓	✓
✓	✓	✓	✓	✓
✓	✓	✓	✓	✓
✓	✓	✓	✓	✓
✓	✓	✓	✓	✓
✓	✓	✓	✓	✓
✓	✓	✓	✓	✓
✓	✓	✓	✓	✓
✓	✓	✓	✓	✓
✓	✓	✓	✓	✓
400 + 10	400 + 10		400 + 10	
✓	✓	✓	✓	✓
✓	✓	✓	✓	✓
✓	✓	✓	✓	✓
4 levels + rinsing	4 levels + rinsing		4 levels + rinsing	
✓	✓	✓	✓	✓
✓	✓	✓	✓	✓
✓	✓	✓	✓	✓
✓	✓	✓	✓	✓
✓	✓	✓	✓	✓
✓	✓	✓	✓	✓
✓	✓	✓	✓	✓
✓	✓	✓	✓	✓
✓	✓	✓	✓	✓

* 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 ($\pm 0.2^\circ\text{C}$) ⚡		
Left hand door opening		
(1) Voltage 230/L+N/50-60	4 (600 x 400)	MYCHA298
(2) Voltage 230/3L/50-60	4 (600 x 400)	MYCHA297
	6 (600 x 400)	MYCHA302
	10 (600 x 400)	MYCHA307

RECOMMENDED ACCESSORIES

Hydraulic installation kit iBAKE

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

iBAKE	⚡	MYCHA245
iBAKE	🔥	MYCHA397

Pressure reducer kit

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

iBAKE	⚡	MYCHA219
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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).

iBAKE 4 + iBAKE 4	⚡	MYCHA242
iBAKE 6 + iBAKE 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

iBAKE	⚡🔥	MYCHA061
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Decalcifying cartridge (Spare)

Filtering capacity: 3,945 litres.

iBAKE	⚡🔥	MYCHA062
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Drainage cooling kit

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

iBAKE	⚡	MYCHA358
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iBAKE ACCESSORIES

UltraVioletSteam kit

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

4	⚡🔥	MYCHA384
6	⚡🔥	MYCHA385
10	⚡🔥	MYCHA385



Support with 600 x 400 guides

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

4	⚡	760 x 730 x 900 mm	8 guides	MYCHA229
6	⚡	760 x 730 x 900 mm	8 guides	MYCHA229
6	🔥	760 x 863 x 900 mm	8 guides	MYCHA403
10	⚡	760 x 730 x 900 mm	5 guides	MYCHA230
10	🔥	760 x 863 x 900 mm	5 guides	MYCHA404



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
6 + 6	🔥	760 x 863 x 105 mm	MYCHA407
10 + 4	⚡	760 x 730 x 105 mm	MYCHA238



Adjustable leg kit

To level the oven on uneven surfaces. 4 units.

iBAKE	⚡🔥	MYCHA261
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iBAKE ACCESSORIES



Front air suction kit

Protects the oven from nearby heat sources.

iBAKE	⚡	MYCHA260
iBAKE	🔥	MYCHA408



Cleaning shower kit

Constant availability of water in cleaning processes or during cooking.

iBAKE	⚡🔥	MYCHA172
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Steam condensation hood

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

iBAKE	⚡	MYCHA387
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Frontal steam condensation hood

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

iBAKE	⚡	MYCHA267
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Frontal steam condensation and odour hood with carbon filter

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

iBAKE	⚡	MYCHA270
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Carbon filter (Spare)	⚡	MYCHA216
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Chimney steam diverter kit

Redirects the steam from the chimney to a flue.

iBAKE	⚡	MYCHA218
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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
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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
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Proofer stacking kit - Bake

Indispensable for stacking the oven on top of the proofer.

iBAKE	⚡	MYCHA254
iBAKE	🔥	MYCHA409

Push-button water tray filling kit

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

iBAKE	⚡🔥	MYCHA257
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CleanDuo

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

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

iBAKE MAX 600 x 400

TROLLEY COMBI OVENS



* Available from September 2022.

** Consult gas models by country.

*** Tray trolley included.

STANDARD EQUIPMENT		iBAKE MAX 16	
Power supply		⚡	🔥**
Type of tray		600 x 400	
Capacity		16	
Total measurements (width x depth x height)		893 x 1018 x 1923 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 mm	
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/50-60
3 cooking modes: 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 speeds	
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		✓	
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		✓	
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, triple-glazed door, 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 600 x 400 guides. Capacity 16 trays 600x400 and distance between guides of 85mm, 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	
(1) Voltage 230/3L/50-60	MYCHA422

RECOMMENDED ACCESSORIES

Hydraulic installation kit iBAKE MAX

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

iBAKE 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

iBAKE MAX ⚡ 🔥 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 ⚡ 🔥 MYCHA418

Thermocover 600 x 400

For tray trolleys with 600x400 guides.

iBAKE MAX ⚡ 🔥 MYCHA419

iBAKE MAX ACCESSORIES

UltraVioletSteam kit

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

iBAKE MAX ⚡ 🔥 MYCHA385



Cleaning shower kit

Constant availability of water in cleaning processes or during cooking.

iBAKE MAX ⚡ 🔥 MYCHA172



CleanDuo

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

1 unit MYCHA063

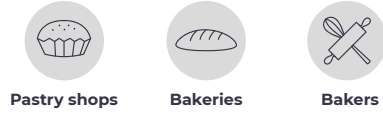
Pack of 4 units MYCHA354

Pack of 24 units MYCHA355

BAKE MASTER 600 x 400

COMBI OVEN

NEW



STANDARD EQUIPMENT	BAKE MASTER 4
Power supply	⚡
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
Gas power (G20, G30, G31)	-
Gas inlet	-
Voltage (V/Ph/Hz)	400/3L+N/50-60 (1) (2)
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 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	✓
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 fluctuation at low temperature (±0.2°C) ⚡	
Left hand door opening	
(1) Voltage 230/L+N/50-60	4 (600 x 400) MYCHA298
(2) Voltage 230/3L/50-60	4 (600 x 400) MYCHA297

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



NEW



NEW

BAKE MASTER 6		BAKE MASTER 10	
⚡	🔥*	⚡	🔥*
600 x 400	600 x 400	600 x 400	600 x 400
6	6	10	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
90	90	150	150
288	288	480	480
85 mm	85 mm	85 mm	85 mm
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
✓	✓	✓	✓
4 speeds	6 speeds	4 speeds	6 speeds
✓	✓	✓	✓
✓	✓	✓	✓
✓	✓	✓	✓
✓	✓	✓	✓
40 + 3	40 + 3	40 + 3	40 + 3
✓	✓	✓	✓
✓	✓	✓	✓
✓	✓	✓	✓
✓	✓	✓	✓
✓	✓	✓	✓
✓	✓	✓	✓
✓	✓	✓	✓
✓	✓	✓	✓
✓	✓	✓	✓
✓	✓	✓	✓
✓	✓	✓	✓

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	
(1) Voltage 230/3L/50-60	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.

MYCHA245 ⚡

MYCHA397 🔥

Pressure reducer kit

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

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 (10 CleanDuo tablets).

BAKE MASTER 4 + BAKE MASTER 4 ⚡ MYCHA242

BAKE MASTER 6 + BAKE MASTER 4 ⚡ MYCHA242

BAKE MASTER 6 + BAKE MASTER 6 ⚡ MYCHA242

BAKE MASTER 10 + BAKE MASTER 4 ⚡ MYCHA242

BAKE MASTER 6 + BAKE MASTER 6 🔥 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

MYCHA061 ⚡ 🔥

Decalcifying cartridge (Spare)

Filtering capacity: 3,945 litres.

MYCHA062 ⚡ 🔥

Drainage cooling kit

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

MYCHA358 ⚡

BAKE MASTER ACCESSORIES

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

MYCHA357 ⚡ 🔥

UltraVioletSteam kit

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

4 🔥 🔥 MYCHA384

6 🔥 🔥 MYCHA385

10 🔥 🔥 MYCHA385

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

4 ⚡ 760 x 730 x 900 mm 8 guides MYCHA229

6 ⚡ 760 x 730 x 900 mm 8 guides MYCHA229

10 ⚡ 760 x 730 x 600 mm 5 guides MYCHA230

6 🔥 760 x 863 x 900 mm 8 guides MYCHA403

10 🔥 760 x 863 x 900 mm 5 guides MYCHA404

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
To level the oven on uneven surfaces. 4 units.

BAKE MASTER ⚡ 🔥 MYCHA261

BAKE MASTER ACCESSORIES

Front air suction kit
Protects the oven from nearby heat sources.

BAKE MASTER ⚡ MYCHA260

BAKE MASTER 🔥 MYCHA408

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

BAKE MASTER ⚡ MYCHA352

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.

BAKE MASTER ⚡ MYCHA270

Carbon filter (Spare) ⚡ MYCHA216

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

BAKE MASTER ⚡ MYCHA218

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 MYCHA249

Proofer stacking kit - Bake
Indispensable for stacking the oven on top of the proofer.

BAKE MASTER ⚡ MYCHA254

BAKE MASTER 🔥 MYCHA409

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

iBAKE ⚡ 🔥 MYCHA257

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

BAKE MASTER ⚡ 🔥 MYCHA172

CleanDuo
Container with 50 tablets: concentrated double action detergent and rinsers.

1 unit MYCHA063

Pack of 4 units MYCHA354

Pack of 24 units MYCHA355

BAKE MAX MASTER 600 x 400

TROLLEY COMBI OVENS

NEW



STANDARD EQUIPMENT

STANDARD EQUIPMENT		BAKE MAX MASTER 16	
Power supply		⚡	🔥**
Type of tray		600 x 400	
Capacity		16	
Total measurements (width x depth x height)		893 x 1018 x 1923 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 mm	
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 (I)	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 speeds	
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			✓
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 600x400 guides. Capacity 16 trays 600x400 and distance between guides of 85mm, made of AISI 316L stainless steel.			✓

* Available from September 2022.
 ** Consult gas models by country.
 *** Tray trolley included.

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	
(1) Voltage 230/3L/50-60	MYCHA422

RECOMMENDED ACCESSORIES

Hydraulic installation kit BAKE MAX

Accessories for quick and easy water inlet and outlet connection
 Includes 5 CleanDuo 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

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

BAKE MAX MASTER ACCESSORIES

UltraVioletSteam kit

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

BAKE MAX MYCHA385



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
 Pack of 4 units MYCHA354
 Pack of 24 units MYCHA355

BAKE PRO 600 x 400

COMBI OVEN



STANDARD EQUIPMENT	BAKE PRO 4
Power supply	⚡
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)
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 2 speeds	2 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	✓
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		
(1) Voltage 230/L+N/50-60	4 (600 x 400)	MYCHA298
(2) Voltage 230/3L/50-60	4 (600 x 400)	MYCHA297



BAKE PRO 6	BAKE PRO 10
⚡	⚡
600 x 400	600 x 400
6	10
96 Kg	126 Kg
760 x 785 x 865 mm	760 x 785 x 1155 mm
90	150
288	480
85 mm	85 mm
12,6 kW	18,9 kW
400/3L+N/50-60 (1)	400/3L+N/50-60 (1)
✓	✓
2 speeds	2 speeds
✓	✓
✓	✓
✓	✓
✓	✓
✓	✓
✓	✓
✓	✓
✓	✓
✓	✓
✓	✓
✓	✓
✓	✓
✓	✓
✓	✓
✓	✓
✓	✓
✓	✓

OPTIONAL EQUIPMENT (PLEASE REQUEST WHEN ORDERING)

Left hand door opening		
(1) Voltage 230/3L/50-60	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.

MYCHA245

Pressure reducer kit

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

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 (10 CleanDuo tablets).

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

MYCHA061

Decalcifying cartridge (Spare)

Filtering capacity: 3.945 litres.

MYCHA062

Drainage cooling kit

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

MYCHA358

BAKE PRO 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

UltraVioletSteam kit

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

4 MYCHA384

6 MYCHA385

10 MYCHA385

**Support with 600 x 400 guides**

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

4 760 x 730 x 900 mm 8 guides MYCHA229

6 760 x 730 x 900 mm 8 guides MYCHA229

10 760 x 730 x 600 mm 5 guides MYCHA230

**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

**Adjustable leg kit**

To level the oven on uneven surfaces. 4 units.

Adjustable leg kit MYCHA261

BAKE PRO ACCESSORIES

**Front air suction kit**

Protects the oven from nearby heat sources

Frontal suction MYCHA260

**Steam condensation hood**

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

Hood MYCHA352

**Frontal steam condensation hood**

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

Hood MYCHA267

**Frontal steam condensation and odour hood with carbon filter**

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

Hood MYCHA270

Carbon filter (Spare) MYCHA216

**Chimney steam diverter kit**

Redirects the steam from the chimney to a flue.

Steam diverter kit MYCHA218

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 MYCHA172

**CleanDuo**

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

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	-	-	-	●	●
TSC. Unique patented system which ensures maximum thermal stability practically free from oscillations at low temperature cooking (±0.2°C)	-	○	-	○	-
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)	●	●	●	●	●
UltraVioletSteam. Completely pure and sterilised steam, free from pathogens even at very low temperature, thanks to the patented system of ultraviolet rays	○	○	○	○	○
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)	-	-	-	●	●
ReliableSystem. 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	-	-	-	●	●
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	-	-	-	●	●
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	-	-	-	●	●
Remote control from a smartphone or tablet using the Mychef Cloud app or from MyCloud on the Mychef web	○	○	○	-	-
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	-	-	-	●	●
Drainage cooling. It cools the outlet water avoiding possible damage to the pipes	○	○	-	○	-
USAGE					
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 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 ⚡	BAKE MASTER 🔥	iBAKE ⚡	iBAKE 🔥
Navigation from the main menu using touch screen	-	-	-	●	●
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	-	●	●	●	●
10-Inch TFT touch screen with intuitive symbols	-	-	-	●	●
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	●	●	●	●	●
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	-	-	-	●	●
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	●	●	●	●	●
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, triple-glazed door, hinged and easy to clean	-	-	-	●	●
Low-emission, double-glazed door, hinged and easy to clean	●	●	●	-	-
Highly resistant AISI304 18/10 stainless steel cooking chamber, fully welded with rounded edges	●	●	●	●	●
Integrated syphon	●	●	●	●	●
Easy-to-clean L-rails	●	●	●	●	●
Handle and plastic components feature anti-bacterial treatment	●	●	●	●	●
IPX5-level protection against splashes and water jets	●	●	●	●	●

● Standard ○ Optional - No compatible

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 BAKERSHOP AIR-S 600x400	
3 Trays	134
4, 6 and 10 Trays	135
Accessories	136

Mychef BAKERSHOP AIR-S 460x330	
4 Trays	138
Accessories	139
3 Trays	140
Accessories	141

Mychef BAKERSHOP AIR 600x400	
3 Trays	142
4, 6 and 10 Trays	143
Accessories	144

Mychef BAKERSHOP AIR 460x330	
3 and 4 Trays	146
Accessories	147

BAKERSHOP AIR-S 600 x 400

CONVECTION OVEN WITH ADJUSTABLE HUMIDITY



STANDARD EQUIPMENT	BAKERSHOP AIR-S 3	BAKERSHOP AIR-S 3
Power supply	⚡	⚡
Tray size	600 x 400 mm	600 x 400 mm
Capacity	3	3
Weight	45 Kg	45 Kg
Opening system	Upper	Lateral
Recommended for (n) baguettes per hour (grammage 250 g, length 54 cm)	45	45
Recommended for (n) croissants per hour (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
2 Cooking modes:	✓	✓
· 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	✓	✓
LED screen	✓	✓
Visible and audible cooking completion alert	✓	✓
LED lighting. Minimum consumption and maximum duration	✓	✓
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
⚡	⚡	⚡	⚡
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
✓	✓		
✓	✓	✓	✓
40	40	40	40
3 + pre-heating	3 + pre-heating	3 + pre-heating	3 + pre-heating
✓	✓	✓	✓
		✓	✓
✓	✓	✓	✓
✓	✓	✓	✓
✓	✓	✓	✓
✓	✓	✓	✓
✓	✓	✓	✓
✓	✓	✓	✓
✓	✓	✓	✓

OPTIONAL EQUIPMENT (PLEASE REQUEST WHEN ORDERING)

Left hand door opening

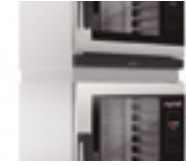
(1) Voltage 230/L+N/50-60	4 (600 x 400)	MYCHA328
(2) Voltage 230/3L/50-60	4 (600 x 400)	MYCHA327
	6 (600 x 400)	MYCHA332
	10 (600 x 400)	MYCHA337

RECOMMENDED ACCESSORIES

Pressure reducer kit

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

MYCHA219



Stacking kit

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

MYCHA244

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

MYCHA061

Decalcifying cartridge (Spare)

Filtering capacity: 3.945 litres.

MYCHA062

BAKERSHOP AIR-S 600 X 400 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 600 x 400 guides

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

3	760 x 550 x 900 mm	8 guides	MYCHA232
4	760 x 550 x 900 mm	8 guides	MYCHA232
6	760 x 550 x 900 mm	8 guides	MYCHA232
10	760 x 550 x 600 mm	5 guides	MYCHA233



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

BAKERSHOP AIR-S 600 X 400 ACCESSORIES



Steam condensation hood

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

Hood MYCHA438



Chimney steam diverter kit

Redirects the steam from the chimney to a flue.

Steam diverter kit MYCHA218



Cleaning shower kit

Constant availability of water in cleaning processes or during cooking.

Washing shower kit MYCHA172



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 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

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

Push-button water tray filling kit

MYCHA257

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-S 460 x 330

CONVECTION OVEN WITH ADJUSTABLE HUMIDITY



STANDARD EQUIPMENT	BAKERSHOP AIR-S 4	BAKERSHOP AIR-S 4
Power supply	⚡	⚡
Tray size	460 x 330 mm	460 x 330 mm
Capacity	4	4
Weight	53 Kg	53 Kg
Opening system	Upper	Lateral
Recommended for (n) croissants per hour (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
2 Cooking modes: • 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 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) **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.

BAKERSHOP AIR-S 460 X 330 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 460 x 330 guides **MYCHA231**
To position an oven. Distance between guides of 68 mm.
3 o 4 460 x 600 x 900 mm 8 guides **MYCHA231**

Support with 460 x 330 guides for stacking **MYCHA234**
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 **MYCHA261**
To level the oven on uneven surfaces. 4 units.
Adjustable leg kit **MYCHA261**

Cleaning shower kit **MYCHA172**
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 **MYCHA250**
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**

Proofer stacking kit - Bakershop 460 x 330 **MYCHA256**
Indispensable for stacking the oven on top of the proofer.
460 x 330 **MYCHA256**

Push-button water tray filling kit **MYCHA257**
Semi-automatic filling kit with push button for Mychef proofer

Steam condensation hood **MYCHA439**
Absorbs and condenses steam from the oven chimney. Easy installation.
Hood **MYCHA439**

Chimney steam diverter kit **MYCHA218**
Redirects the steam from the chimney to a flue.
Steam diverter kit **MYCHA218**

Water pump kit **MYCHA262**
For pumping water from a carafe without the need to connect the oven to a water network.
Water pump kit **MYCHA262**

DA21 **MYCHA045**
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 **MYCHA183**
For the application of DA21 detergent during manual washing processes.
Capacity: 1,5 litres.
Sprayer **MYCHA183**

BAKERSHOP AIR-S 460 x 330

CONVECTION OVEN WITH ADJUSTABLE HUMIDITY



Cafeterias



Small shops



Supermarkets



Fast Food restaurants



Chains of bakeries



reddot winner 2020



BAKERSHOP AIR-S 3

STANDARD EQUIPMENT

Power supply	⚡
Tray size	460 x 330 mm
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)	620 x 690 x 430 mm
Distance between guides	75 mm
Power	3,6 kW
Voltage (V/Ph/Hz)	230/L+N/50-60
2 Cooking modes:	✓
· Convection (from 30° to 260°C)	
· Mixed: 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	40
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	✓
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

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:

- Hardness between 3° and 6° FH
- PH between 6.5 and 8.5
- Chlorides < 30 ppm

MYCHA061

Decalcifying cartridge (Spare)

Filtering capacity: 3.945 litres.

MYCHA062

BAKERSHOP AIR-S 460 X 330 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 460 x 330 guides

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

3 o 4 460 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



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



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 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

BAKERSHOP AIR 600 x 400

CONVECTION OVEN



STANDARD EQUIPMENT	BAKERSHOP AIR 3
Power supply	⚡
Tray size	600 x 400 mm
Capacity	3
Weight	45 Kg
Opening system	Upper
Recommended for (n) baguettes per hour (grammage 250 g, length 54 cm)	45
Recommended for (n) croissants per hour (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°)	✓
Fan Plus. Homogeneous cooking thanks to the bi-directional 1-speed turbines	1 speeds
SteamOut. Removal of humidity from the cooking chamber	✓
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	✓
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)

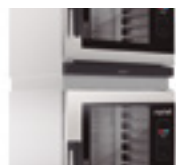
Left hand door opening (Only compatible with side-opening models)

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

OPTIONAL EQUIPMENT (PLEASE REQUEST WHEN ORDERING)

Left hand door opening		
(1) Voltage 230/L+N/50-60	4 (600 x 400)	MYCHA328
(2) Voltage 230/3L/50-60	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

BAKERSHOP AIR 600 X 400 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 600 x 400 guides

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

3	760 x 550 x 900 mm	8 guides	MYCHA232
4	760 x 550 x 900 mm	8 guides	MYCHA232
6	760 x 550 x 900 mm	8 guides	MYCHA232
10	760 x 550 x 600 mm	5 guides	MYCHA233



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

BAKERSHOP AIR 600 X 400 ACCESSORIES



Steam condensation hood

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

Hood MYCHA438



Chimney steam diverter kit

Redirects the steam from the chimney to a flue.

Steam diverter kit MYCHA218



Cleaning shower kit

Constant availability of water in cleaning processes or during cooking.

Washing shower kit MYCHA172



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

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

Push-button water tray filling kit

MYCHA257

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



STANDARD EQUIPMENT	BAKERSHOP AIR 3	BAKERSHOP AIR 4
Power supply	⚡	⚡
Tray size	460 x 330 mm	460 x 330 mm
Capacity	3	4
Weight	39 Kg	53 Kg
Opening system	Upper	Upper
Recommended for (n) croissants per hour (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°)	✓	✓
Fan Plus. 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 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 460 x 330 guides
To position an oven. Distance between guides of 68 mm.

3 o 4 460 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



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



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 MYCHA257

Semi-automatic filling kit with push button for Mychef proofer



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



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




Perforated pastry-type
Perforated aluminium tray for bakery and pastry

460 x 330 **RPARPA05**



Non-stick perforated pastry
Perforated aluminium tray for bakery and pastry

460 x 330 **RPARPA06**



Bread Grill
4 pre-cooked baguettes per tray

460 x 330 **RPARPA08**



Smooth aluminium tray

460 x 330 **RPARPA09**



Stainless steel tray

460 x 330 **RPARPA11**



Non-stick tray


460 x 330 **RPARPA10**



Chrome grill


460 x 330 **RPARPA12**

TRAYS AND GRILLS 600 X 400



Perforated pastry-type
Perforated aluminium tray for bakery and pastry

600 x 400 **RPARPA13**



Non-stick perforated pastry
Perforated aluminium tray for bakery and pastry

600 x 400 **RPARPA22**



Bread Grill
5 pre-cooked baguettes per tray

600 x 400 **RPARPA15**



Chrome grill

600 x 400 **RPARPA20**




Bread tray
5 loaves of bread per tray

600 x 400 **RPARPA19**



Black bread tray
5 loaves of bread per tray

600 x 400 **RPARPA16**



Smooth aluminium tray

600 x 400 **RPARPA17**



Non-stick tray

600 x 400 **RPARPA21**



Stainless steel tray

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**

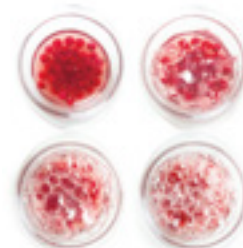
VACUUM PACKAGING MACHINES

MYCHEF TECHNOLOGY

ADVANTAGES THAT MYCHEF VACUUM PACKAGING MACHINES OFFER YOU



PERFECT PACKAGING



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.



Soft Air

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 sale.



ExtraVacuum

It adds additional vacuum time once a complete vacuum is reached and forces the air out of the porous food. A key application is impregnation, a technique that replaces the air in the porous food with a liquid.



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.

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

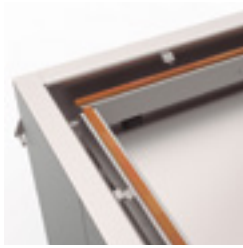
iSeal (intelligent sealing)

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%.



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 greater food safety.



AISI 304 stainless steel vacuum chamber with rounded edges

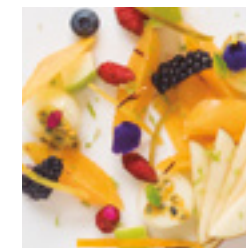
High quality and durable AISI 304 stainless steel construction, with a round-edged chamber for much easier cleaning.



High-strength, double-damped methacrylate lid

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

CULINARY TECHNIQUES



PATENTED

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 flavour foods.

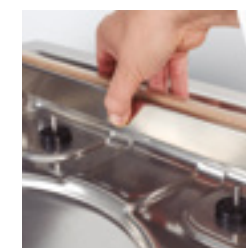


PATENTED

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

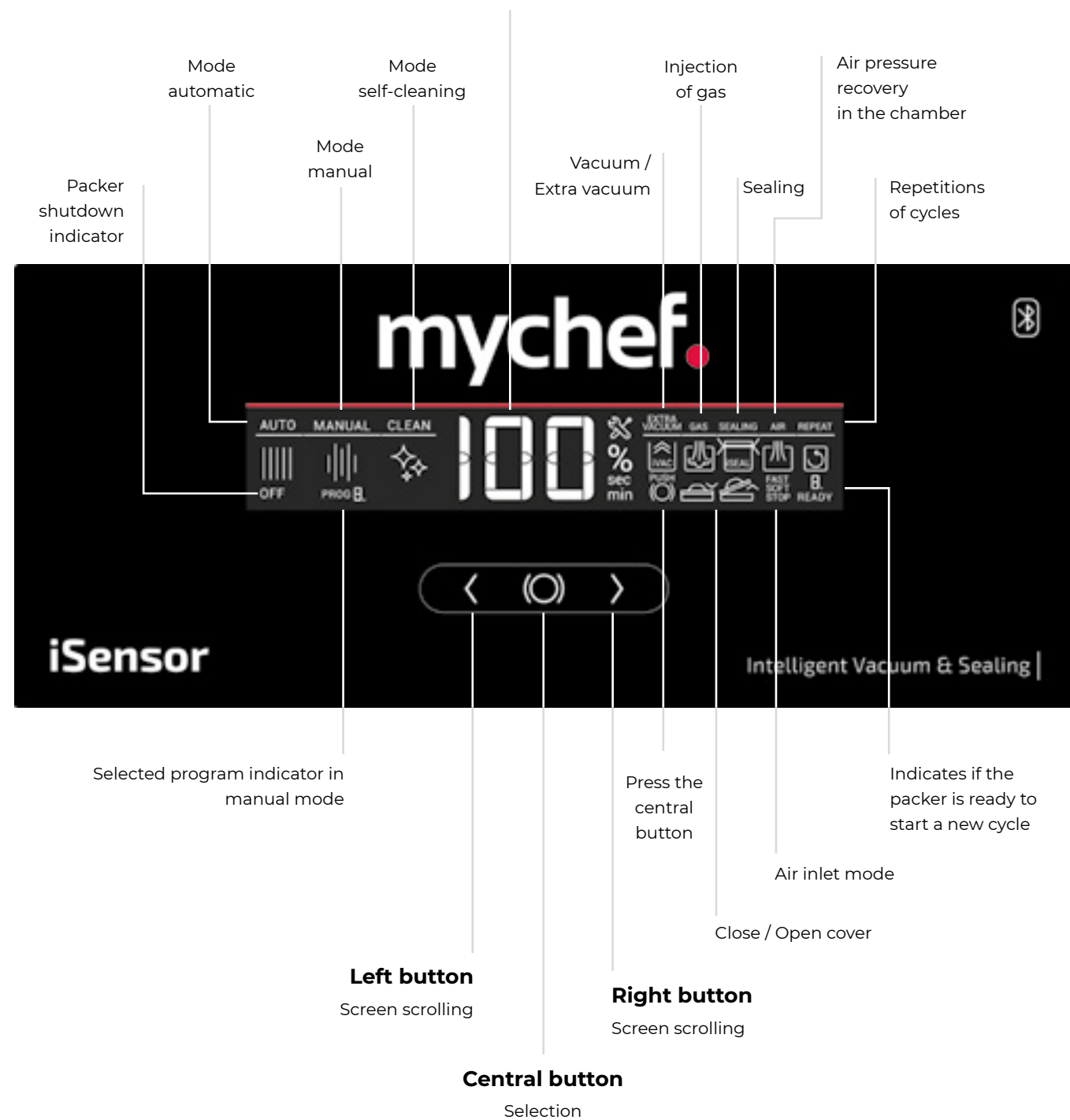
iSENSOR

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



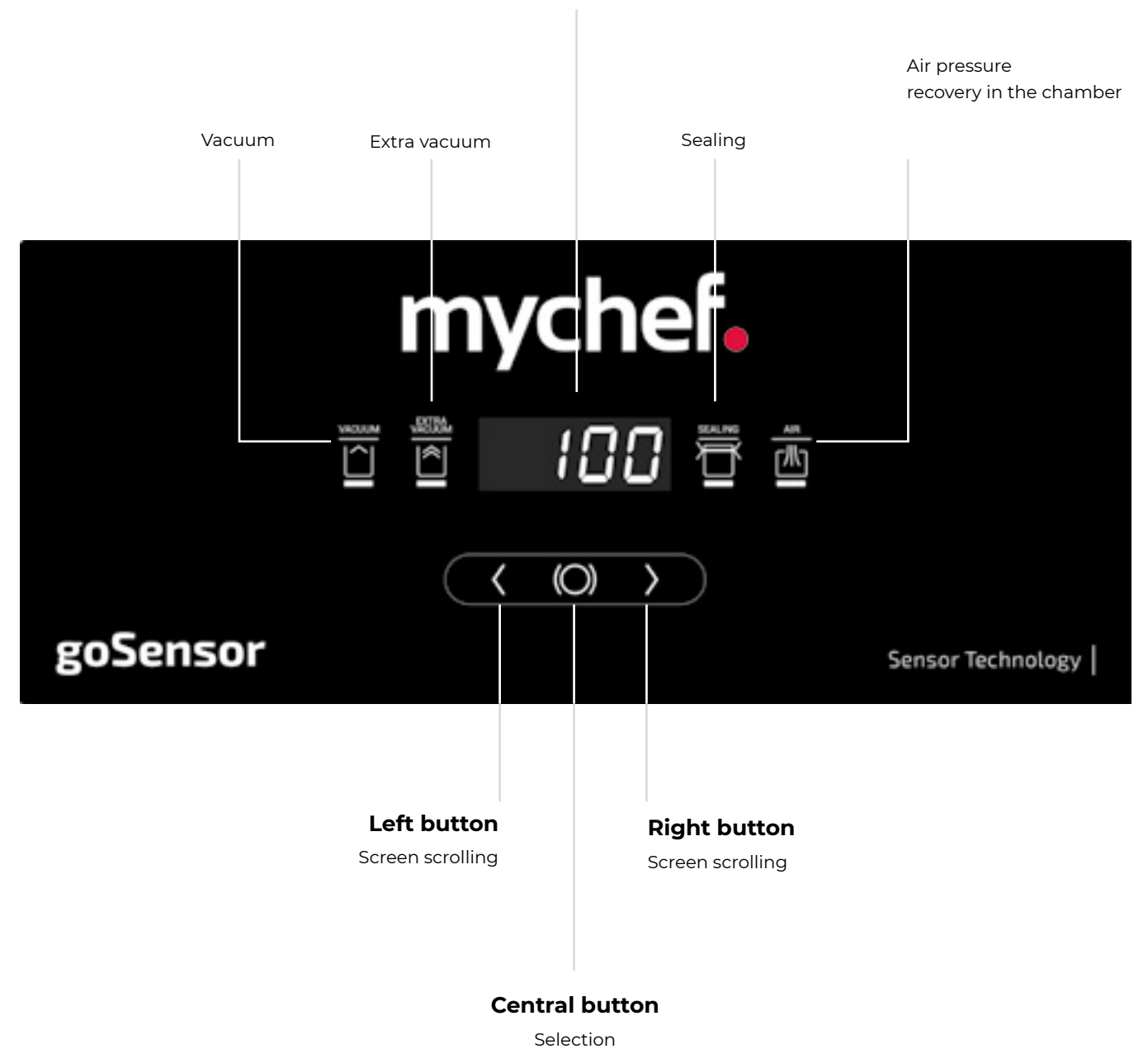
CONTROL PANELS

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.

Displays all numerical parameters such as vacuum level, extra vacuum, sealing times, atmospheric recovery and oil self-cleaning



VACUUM PACKAGING MACHINES

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

Restaurants / Hotels / Supermarkets

iSENSOR

Mychef tabletop iSensor 158
Accessories 159

Mychef freestanding iSensor 160
Accessories 161



iSENSOR TABLETOP



STANDARD EQUIPMENT CODE	iSENSOR S	iSENSOR M			iSENSOR L	
	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 ³ /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	✓	✓			✓	
iSeal. Patent regulating sealing time and temperature for each cycle	✓	✓			✓	
SCS (Self Calibration System). Patented system that automatically calibrates the vacuum packaging machine	✓	✓			✓	
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 Ø 80 mm wheels, two with brakes.
Supplied assembled.

S / M	TVAA5060
L	TVAA6560



Thermal adhesive label printer
Maximum printing speed.
It works by Bluetooth through the iSensor app.
For 57.3 x 31.75 mm thermal labels.

Printer	TVAA0036
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Vacuum pump oil (Spare)

Description	Quantity	
SAE 10 Food	1 Litre	TVAR0002

Thermal adhesive labels

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

Vacuum bags for conservation

Units	Measurements (mm)	Thickness	
100	200 x 300	90 microns	TTVAA0002
100	300 x 400	90 microns	TTVAA0004

Vacuum cooking bags

Units	Measurements (mm)	Thickness	
100	200 x 300	93 microns	TTVAA0003
100	360 x 400	93 microns	TTVAA0005

Foam for core probe

Roll measurements (mm)	
20 mm x 5 m	TVAA0021

Vacuum bag filling cylinder

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

Polyethylene food grade sheet

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

Accessory for liquid packaging

For model	
S	TVAA0033
M	TVAA0034
L	TVAA0035

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

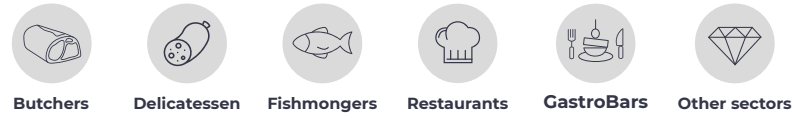
goSENSOR

Mychef tabletop goSensor
Accessories

164
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goSENSOR TABLETOP



STANDARD EQUIPMENT CODE	goSENSOR S		goSENSOR M			goSENSOR L	
	TGS8F1E2	TGS8D1E2	TGM101E2	TGM161E2	TGM201E2	TGL201E2	TGL202E2
External measurements (width x depth x height)(mm)	388 x 501 x 345	388 x 519 x 389	475 x 589 x 438			620 x 599 x 453	
Chamber dimensions (width x depth x height)(mm)	328 x 385 x 115	328 x 385 x 162	412 x 453 x 200			560 x 465 x 210	
Weight	32 kg	36 kg	47 kg	48,5 kg	55 kg	64 kg	67 kg
Becker vacuum pump (m ³ /h) (Made in Germany)	8		10	16	20	20	
Power (kW)	0,35		0,37	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	Flat	Dome	Dome			Dome	
Opening system	Manual	Automatic	Automatic			Automatic	
Sealing bar length (mm)	315		405			455	455 + 455
Sealing bar position							
Sensor technology	✓		✓			✓	
Liquid packaging program	✓		✓			✓	
SCS (Self Calibration System). Patented system that automatically calibrates the vacuum packaging machine	✓		✓			✓	
Stop function. Time selection for stop	✓		✓			✓	
ExtraVacuum. Extra vacuum for porous food	✓		✓			✓	
Soft Air. Delicate food packaging	✓		✓			✓	
AutoClean Oil. Oil self-cleaning system	✓		✓			✓	
Vacuum programs	1		1			1	
LED screen	✓		✓			✓	

OPTIONAL EQUIPMENT (PLEASE REQUEST WHEN ORDERING)

Busch vacuum pump

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	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

Vacuum cooking bags

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

Foam for core probe

Roll measurements (mm)	
20 mm x 5 m	TVAA0021

Vacuum bag filling cylinder

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

Black polyethylene food grade sheet

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

Accessory for liquid packaging

For model	
S	TVAA0033
M	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



Small stores



Food stores



Bars



Restaurants

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.



External measurements (mm)	Vacuum pump (l/min)	Voltage (V/N/Hz)	Power (kW)	Length of usable etching (mm)	Code
370 x 260 x 130	20	230/L+N/50	0,3	350	TVE010T2

EXTERNAL VACUUM PACKAGING ACCESSORY

Embossed storage bags for external vacuum

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



BAIN-MARIE SOUS VIDE



Bars



Gastrobars



Restaurants

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

- 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.



Model	Measurements of exterior (mm)	Maximum capacity of the chamber	Temperature for operation (°C)	Power (kW)	Total weight (Kg)	Voltage (V/N/Hz)	Code
S	345 x 285 x 270	9 litres	45 - 100	0,4	6,5	230/L+N/50-60	SVCS0001
M	350 x 550 x 320	25 litres	45 - 100	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

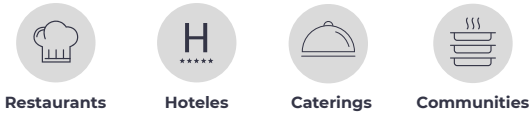
MYCHILL

MYCHILL Models
Accessories

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MYCHILL



TECHNICAL CHARACTERISTICS

Produced in AISI 304 single-block stainless steel

Core probe included

Digital control panel and membrane keyboard

Time-controlled or core probe-controlled

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

Removable runners and rounded edges for easy cleaning

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

Includes water drainage on the underside

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.

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



MODEL CODE	3GN 2/3	3GN 1/1 TCHA03TG	5GN 1/1 Long* TCHA05LG	5GN 1/1 Transv.* TCHA05TG	10GN 1/1 TCHA10TG	15GN 1/1 TCHA15TG
Left door opening code	TCHI0323	TCHI03TG	TCHI05LG	TCHI05TG	TCHI10TG	TCHI15TG
Total dimensions (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

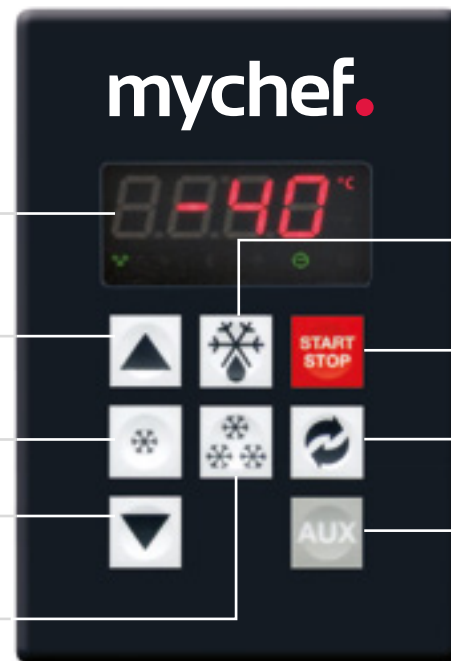
** Ideal for stacking with a Mychef Compact transversal oven or Mychef L Series 6 GN 1/1 oven

MYCHILL ACCESSORY

Universal fastening system for Mychef ovens

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

MYCHA197



Temperature and time display

Adjustment button

Positive blast chilling (+90/+3°C)

Adjustment button

Negative blast chilling (+90/-18°C)

Manual defrost

ON / OFF
START / STOP

Hard / Soft

Auxiliar button

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**

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