

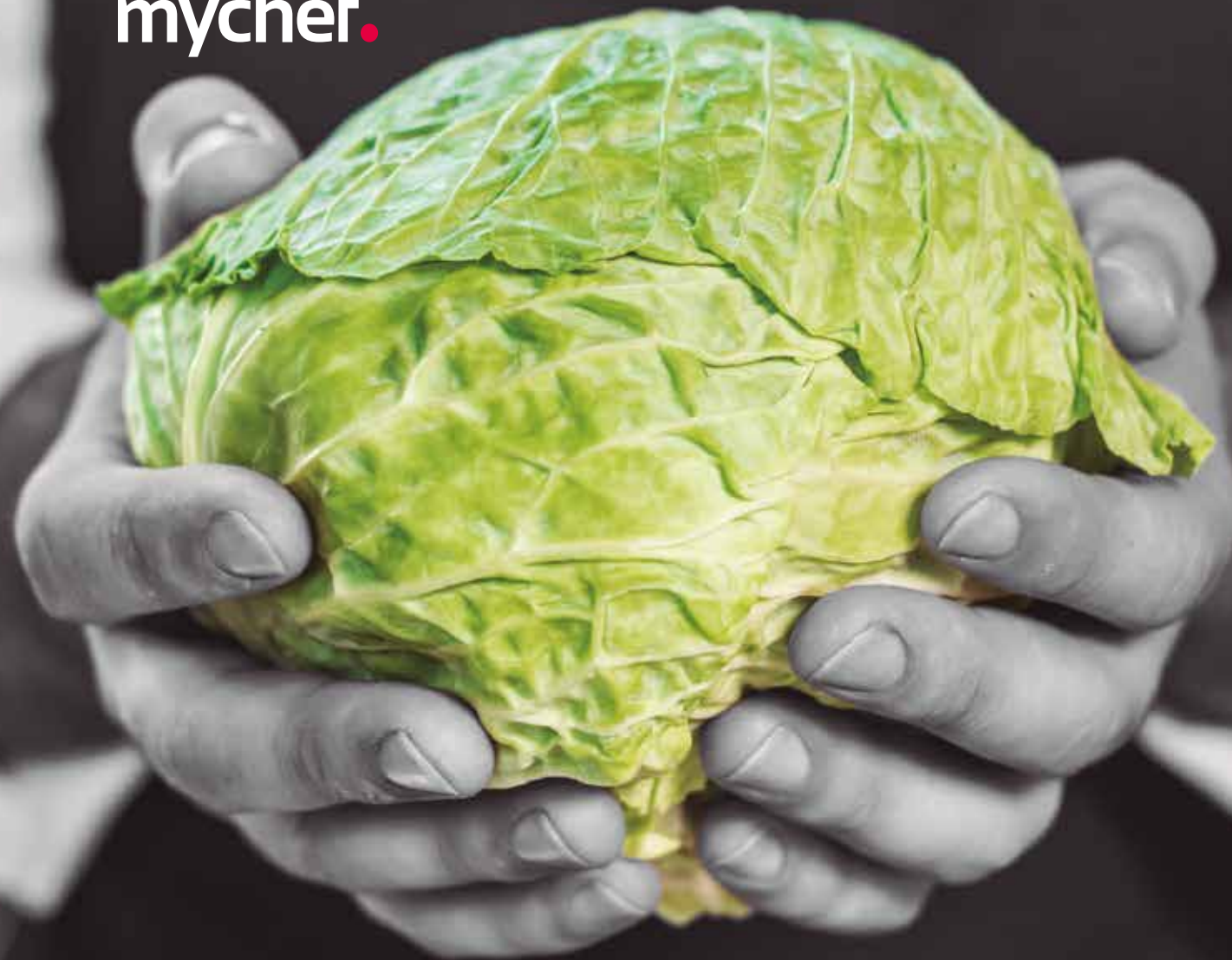
mychef concept



mychef.

“ Respect goes beyond the final product. It includes everything that happens from sunrise to sunset; everything from the raw ingredients to the diner’s palate. Because without respect, there would be no quality. ”

mychef.



mychef respects what you respect

At mychef, all our efforts are placed in understanding the needs of the hospitality professional as we research and develop cooking equipment for the most demanding chefs. Our challenge is to allow those professionals to experience superb results and achieve excellence in meal preparation, all in the simplest, most efficient way possible. To provide them with more time for their personal life and more profitability for their business.

We are driven by passion, the search for excellence, and respect.

Respect for raw ingredients, how they are grown, and those who grow them. Respect for those who want to achieve a more sustainable world. Respect for cuisine. Respect for cooks and chefs. Respect for novelty, quality, and consistency.

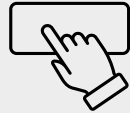
mychef respects what you respect.

#RESPECT

More control and precision than ever

We bring you mychef concept: an oven that represents a new paradigm for anyone who wishes to cook with manual controls and obtain the best possible results. mychef concept is an intuitive control oven designed to achieve excellent cooking results with the highest possible level of precision. With the new mychef concept, you will be able to prepare all types of dishes. Griddled. Steamed. Grilled. Sous-vide. It can smoke, roast, bake, fry, broil, poach, sauté, and reheat. It can be used to prepare fish, meat, poultry, vegetables, egg dishes, breads, pastries, and desserts.

All the possibilities offered by an exceptional oven, at your service.

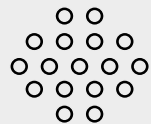


Step-by-step control

Simple and intuitive

Handle mychef concept with ease from day one. The oven includes a central LCD screen with short-cut keys to cooking and washing programs.

The LCD screen and its illuminated rotary dial simplify every process and indicate possible next steps. An intuitive, convenient way to interact with the oven and know its status at all times.



SmartClima Plus

Fast, dense, and safe steam

mychef concept's advanced, state-of-the-art sensors allow for high-precision cooking, thanks to its sophisticated steam and moisture control.

Achieve more even cooking than any other equipment on the market, and obtain better texture, greater succulence, and more color in your dishes.

Our innovative **MultiSteam** technology generates denser steam and does so more quickly than traditional systems on the market.

And with the patented **UltraVioletSteam** system, the steam generated is completely pure and sterilized, even at very low temperatures, thanks to an ultraviolet ray system that eliminates all microorganisms. Prepare delicate recipes, impossible up until now, at much lower maintenance, cleaning, and energy costs.

TSC

Thermal Stability Control

Unparalleled low-temperature cooking

Optionally, mychef concept can incorporate the patented TSC (Thermal Stability Control) system, which ensures stability of the temperature in the cooking chamber, with almost no variation ($\pm 0.2^{\circ}\text{C}$). High-level precision for cooking at low temperatures or sous-vide, and an intelligent way to save energy. The result: outstanding final textures, with less shrinkage and a brilliant color.



MyCare

The most efficient automatic cleaning system

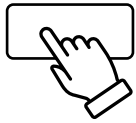
As standard, mychef concept incorporates an assisted manual cleaning program and can, optionally, incorporate the fully automatic MyCare cleaning system.

MyCare eliminates every type of dirt automatically, without human intervention. Depending on the level of dirt in the chamber, you can choose 4 washing programs and 1 rinsing program in an easy, intuitive way. Moreover, thanks to the patented **UltraVioletSteam** system, the last washing cycle automatically generates pathogen-free steam throughout the chamber, leaving it sterilized for the greatest possible food safety. Reduce toxic emissions, as well as detergent and energy consumption, with MyCare.

mychef concept

**All the possibilities offered
by an exceptional oven,
at your service.**





Step-by-step control

SIMPLE AND INTUITIVE

Your recipes, your way

With mychef concept, you're in control of an oven that will measure up to your highest expectations. Its assisted programming system ensures that you will always have the necessary information on the cooking in progress.

mychef concept keeps you informed of the state of the chamber and possible next steps. Whether you're preparing a new creation or a long-standing dish, your control panel suggests how you should proceed. Always choose your next step in a simple, intuitive way.

With mychef, you have access to all the information, all the time.



mychef concept



Cooking with dry heat From 30°C to 300°C

For cooking that requires a continuous stream of hot, dry air up to a temperature of 300°C, without moisture. Achieve crisp, fluffy, and juicy textures for roast meats, fillets, fish, precooked food, pizzas, and baked goods.



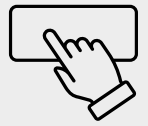
Mixed-mode cooking From 30°C to 300°C

For cooking with dry heat and moisture at the same time. Allows you to cook faster while respecting the properties of the food and minimizing shrinkage, by preventing food from drying out. The best results for stewed, roasted and broiled foods.



Steaming From 30°C to 130°C

mychef concept generates the densest steam on the market, at the fastest speed. In addition, it is the only oven that generates pure, sterilized, totally pathogen-free steam. It cooks at low temperatures, steams, poaches, sautés, or blanches. You will obtain excellent results with vegetables and fish, while respecting those foods' organoleptic and nutritional properties. And all this with a superb appearance and brilliant colors.



Step-by-step control

mychef concept

99 cooking programs

with up to 5 phases each

Fan speeds

6 speeds in L models and
3 speeds in S models

Direct access to washing programs

Assisted manual program as standard,
or 4 optional automatic and rinsing program

Fast Cooking

Quick preheating or cooling of the chamber,
depending on its current temperature when a new
cooking process begins



Magnetic connector for probes

Quick, safe connection of
multi-spot or sous-vide probe

Multi-program keyboard

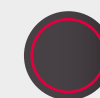
9 cooking programs or
the most common washing cycles

Illuminated rotary dial

Intelligent 5-color lighting which alerts you visually and
audibly about the status of the cooking or washing process,
without the need to watch over the oven at all times



Standby



Cooking
cycle



Washing
cycle



Completing
cooking,
washing, or
settings



End of
cooking
or washing

SmartClima Plus

THE MOST ADVANCED STEAM GENERATION SYSTEM

Fast, dense, and safe steam.

Thanks to the advanced **SmartClima Plus** sensors, the oven is able to monitor real-time moisture conditions within the cooking chamber up to ten times per second, based on the type and amount of food. **SmartClima Plus** automatically adjusts the moisture level by injecting or extracting steam to obtain the desired results, with perfect results every time.

The three intelligent technologies used in **SmartClima Plus** (the **MultiSteam**, **UltraVioletSteam**, and **DryOut** systems) work together to achieve the same goal: the most even possible cooking to achieve the most succulent dishes with minimum water consumption and maximum performance efficiency.



UltraVioletSteam

Our innovative, patented **UltraVioletSteam** technology amounts to no less than a revolution in food safety in your kitchen.

mychef concept is the only oven on the market capable of generating absolutely pure, sterilized steam totally free of pathogens even at low temperatures, thanks to its innovative and exclusive ultraviolet ray system.

The result: fast, dense, and totally safe steam. The perfect steam.

MultiSteam

With the innovative **MultiSteam** steam injection technology, steam is generated much more quickly and with maximum density, far greater than that of traditional direct-injection or boiler-based steam generating systems.

Cook delicate dishes, impossible up until now, with much lower energy, water, and maintenance costs.



DryOut

The **DryOut** system allows you to actively extract moisture from the chamber to achieve crisper textures, thanks to innovative low-pressure technology. Perfect roasting of meats and grilled products; uniform golden color on fried foods. Also, with the grill accessory, you can achieve the look of roasted meat in just a few minutes.



SafeSteam

In order to avoid steam burns or injuries when opening the door, mychef concept ovens can be configured to extract steam from the chamber in the final seconds of the cooking process, ensuring a clean environment and maximum safety in the workplace.



mychef concept

Astonishing power

mychef concept offers impressive power combined with a great level of precision and cooking evenness.

When certain foods need large amounts of heat, mychef concept, thanks to its advanced sensor system, transmits a burst of energy as powerful as is necessary, guaranteeing optimal results even for products which are difficult or delicate to cook.

A robustness and power to meet even your highest demands, without sacrificing energy efficiency or precision and evenness in your cooking.

Powerful and robust. Consistently excellent results when fully-loaded



TSC

(THERMAL STABILITY CONTROL)



Unparalleled low-temperature cooking.

The optional patented TSC (Thermal Stability Control) system offers unrivaled temperature stability in the cooking chamber. The result is dishes with more appealing textures and huge energy savings.

The TSC system measures the temperature in the cooking chamber several times per second and transfers the amount of energy needed to provide maximum temperature stability with minimum variation ($\pm 0.2^{\circ}\text{C}$).

The result is unequalled precision in low-temperature cooking, sous-vide cooking, dehydration, pasteurization and steaming. All of the organoleptic properties of the final product are preserved, with a brilliant color, and all with decreased shrinkage and maximum respect.

In addition, the precision of the TSC system means that your mychef oven consumes only as much energy as it needs to maintain a stable temperature, avoiding temperature spikes. The result: energy savings of up to 23%.

SmartWind

SmartWind ensures maximum evenness in cooking, thanks to the innovative thermodynamic fan design, together with intelligent management of the fan direction.

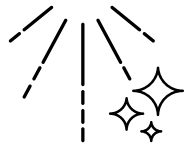
The different fan speeds (6 in mychef concept L and 3 in mychef concept S) ensure perfect results with delicate products such as pastries, baked goods, and dehydrated foods.



NightWatch

Cook overnight at low temperatures with complete peace of mind. The **NightWatch** function allows a cooking process to resume exactly where it left off after a power outage. And, should the temperature drop to below 56°C , the oven will notify you visually and audibly to guarantee food safety.





MyCare

AUTOMATIC CLEANING SYSTEM

A brilliant solution for fighting dirt

As standard, mychef concept is equipped with an assisted manual cleaning program. The oven itself uses the illuminated icons on the screen to notify you when you need to spray the chamber with detergent and when is the best time to rinse for the final time.

For greater convenience and saving, optionally you can equip your mychef concept with the MyCare automatic cleaning system. The MyCare system eliminates every type of dirt automatically, without human intervention. Depending on the level of dirt in the chamber, you can choose 4 washing programs and 1 rinsing program in an easy, intuitive way. Moreover, thanks to the patented **UltraVioletSteam** system, the last washing cycle automatically generates pathogen-free steam throughout the chamber, leaving it sterilized for the greatest possible food safety. Reduce toxic emissions, as well as detergent and energy consumption, with MyCare.



CleanDuo

Degreaser and rinse aid in a single tablet

CleanDuo is a new compound developed especially for the MyCare automatic washing system. It is a double-action detergent, degreaser and rinse aid in a single tablet. The CleanDuo formulation contains twice the concentration of its active ingredient as compared to other brands, and a rinse aid additive for a perfect finish. All with one tablet per wash.

The result: a perfect finish with the lowest cost per wash on the market.

**With MyCare,
a cooking chamber
which is always
shiny and sterilized**



Save your energy

Using less energy is also a matter of respect. mychef concept combines several systems to optimize performance and achieve maximum productivity with the least possible consumption.

Technology that saves

23%
energy
saving

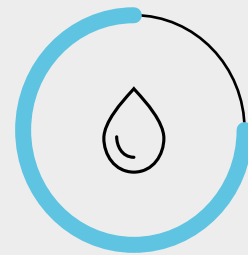


PATENTED

TSC

This patented technology solution ensures **excellent temperature stability in the cooking chamber** with minimum variation ($\pm 0.2^{\circ}\text{C}$). Thanks to this system, the oven consumes only the amount of energy needed to maintain a stable temperature, avoiding temperature spikes. The result is energy savings of up to 23%.

25%
water consumption
savings

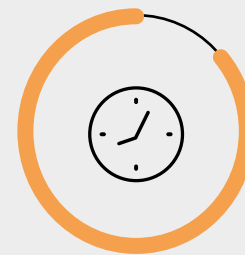


PATENTED

**SmartClima Plus +
MultiSteam**

SmartClima Plus moisture control, combined with the innovative **MultiSteam** steam generation system, ensures the amount of steam needed at all times to maintain the exact moisture level required. This results in a water savings of up to 25%.

10%
less browning
time



**DryOut +
SmartWind**

The special fan design and internal construction of the chamber offer highly efficient thermodynamic performance. Combined with intelligent control of fan speed and direction, absolutely even temperature distribution within the chamber is made possible. Working in tandem, the **DryOut** and **SmartWind** technologies allow you to achieve very fast and even browning.

100%
safe, always



NightWatch

Cook overnight with complete peace of mind with the **NightWatch** safety system. This function, widely requested by chefs, allows you to automatically continue the cooking in progress just at the point at which it was stopped after an electrical outage or drop in voltage. Should the temperature drop below 56°C , the oven will send you a visual and auditory alert to ensure food safety.

Well thought-out technology down to the last detail

Chamber for cooking at temperatures up to 300°C guaranteed for 10 years



A hygienic, seamless cooking chamber, built using high-quality, 1.2 mm-thick stainless steel. Guarantees a high level of thermal inertia for perfect cooking quality and significant energy saving. The only oven offering a 10-year warranty on the most robust cooking chamber on the market.

Illuminated rotary dial



Intelligent 5-color lighting design which alerts you visually and audibly about the status of the cooking process, without the need to watch over the oven at all times.

High-tech LED lighting



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

Magnetically-connected probes



Our new magnetic connector makes it faster and easier than ever to connect the ideal probe for the product you wish to cook (accessories: sous-vide and multi-spot probes).

USB connection



USB connection to record HAC-CP data, to update software and for uploading and downloading programs. The appliance allows you to record the temperatures and events that take place during normal oven use.

Large, wide control panel



Innovative step-by-step control with a 6.5-inch LCD widescreen. Its location and visibility make monitoring the oven easy and intuitive, allowing you to track the various cooking processes from anywhere in the kitchen.

Hygienic plastic door handles and components



mychef concept offers the highest assurance of hygienic operation, thanks to its exclusive antibacterial and environmentally friendly treatment of the door handle and all plastic components.

Low-emissivity glass



The latest technology in low-emissivity glass provides better thermal insulation and minimizes heat loss. The design of the door makes the oven easier to clean and safer to operate.

Tray with drain



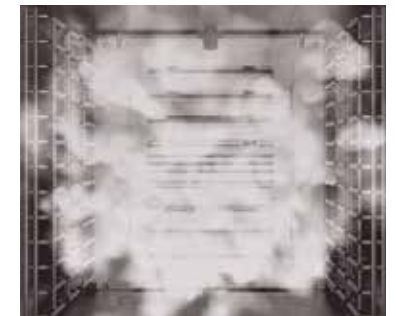
Collect front fluids with the drain built into the oven door that can be emptied automatically, even with the door open, to prevent water from collecting under the appliance.

Efficient SmartWind fan



SmartWind ensures maximum evenness in cooking, thanks to the innovative thermodynamic fan design, together with intelligent management of the fan direction. The different fan speeds (6 in mychef concept L and 3 in mychef concept S) ensure perfect cooking results.

Steam generator UltraVioletSteam



Our innovative, patented **UltraVioletSteam** technology represents a true revolution in food safety for the kitchen. mychef concept generates absolutely pure, sterilized steam totally free of pathogens even at low temperatures, thanks to its innovative and exclusive ultra-violet ray system. The result: fast, dense, and totally safe steam. The perfect steam.

mychef concept

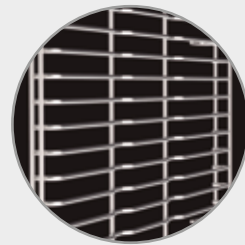
The most sophisticated technology in the smallest space.

Series **S**

The S Series adapts to your space requirements. Its models are the ideal solution for small kitchens, as they optimize working space while maintaining high production capacity.

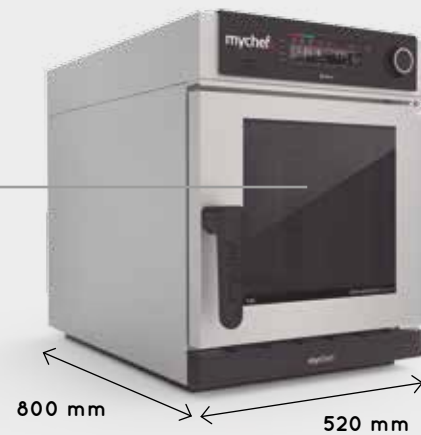
The S Series mychef concept models provide all the features but take up 40% less space.

Do you need to install an oven in a space 520 mm wide? With the S Series, you can.



Multilevel guides

Easily position flat tubs or trays at different heights and maximize the use of oven capacity



For narrow kitchens, the transversal solution is ideal. It allows you to install an oven in a space 595 mm deep, for example on a 600 mm table.

S Series. Unlimited possibilities in limited spaces.



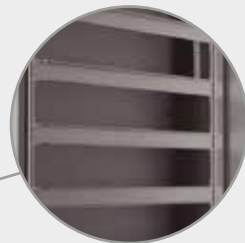
Model	S 4GN 1/1	S 4GN 1/1 T	S 6GN 2/3	S 6GN 1/1	S 6GN 1/1 T	S 9GN 1/1
GN Capacity Depth 20 mm	8 x 1/1GN	8 x 1/1GN	12 x 2/3GN	12 x 1/1GN	12 x 1/1GN	18 x 1/1GN
GN Capacity Depth 40 mm	4 x 1/1GN	4 x 1/1GN	6 x 2/3GN	6 x 1/1GN	6 x 1/1GN	9 x 1/1GN
GN Capacity Depth 65 mm	3 x 1/1GN	3 x 1/1GN	4 x 2/3GN	4 x 1/1GN	4 x 1/1GN	6 x 1/1GN
Meals per day	20-80	20-80	20-80	30-100	30-100	50-150
Maximum temperature	300°C	300°C	300°C	300°C	300°C	300°C
Width	520 mm	760 mm	520 mm	520 mm	760 mm	520 mm
Length	800 mm	595 mm	623 mm	800 mm	595 mm	800 mm
Height	662 mm	662 mm	662 mm	662 mm	662 mm	822 mm
Weight	72 kg	76 kg	60 kg	72 kg	76 kg	89 kg
Power (kW)	5.60	5.60	5.60	7	7	10.4
Voltage	230/L+N/50-60 or 230/3L/50-60 or 400/3L+N/50-60	230/L+N/50-60 or 230/3L/50-60 or 400/3L+N/50-60	230/L+N/50-60 or 230/3L/50-60 or 400/3L+N/50-60	230/3L/50-60 or 400/3L+N/50-60	230/3L/50-60 or 400/3L+N/50-60	230/3L/50-60 or 400/3L+N/50-60
Water connection	R 3/4" x 2	R 3/4" x 2	R 3/4" x 2	R 3/4" x 2	R 3/4" x 2	R 3/4" x 2
Drain	DN 40	DN 40	DN 40	DN 40	DN 40	DN 40
Water pressure	150 - 400 kPa or 0.15 - 0.4 MPa	150 - 400 kPa or 0.15 - 0.4 MPa	150 - 400 kPa or 0.15 - 0.4 MPa	150 - 400 kPa or 0.15 - 0.4 MPa	150 - 400 kPa or 0.15 - 0.4 MPa	150 - 400 kPa or 0.15 - 0.4 MPa

mychef concept

**All the power.
All the capacity.
None of the
compromises.**

Series **L**

The L Series is the ideal option for large restaurants and hotels, catering services, and high-volume food service operations. All the robustness, power, and capacity you need to meet the needs of a large number of diners, 24 hours a day, 7 days a week, with the assurance of perfect results every time. With the L Series, the big challenges aren't quite so big.



Removable runners
The removable runner system allows you to install special runners with an 80 mm separation for baking and pastry making



Model	L 6GN 1/1	L 6GN 2/1	L 10GN 1/1	L 10GN 2/1
GN (Gastronorm) Capacity	6 x 1/1GN	12 x 1/1GN	10 x 1/1GN	20 x 1/1GN
Distance between runners	71 mm	71 mm	71 mm	71 mm
EN Capacity (600 x 400) (Optional)	6 X EN	-	9 X EN	--
EN distance between runners (Optional)	80 mm	-	80 mm	-
Meals per day	40-110	60-180	80-160	150-300
Maximum temperature	300°C	300°C	300°C	300°C
Width	760 mm	760 mm	760 mm	760 mm
Length	700 mm	950 mm	700 mm	950 mm
Height	822 mm	822 mm	1122 mm	1122 mm
Weight	91 kg	110 kg	113 kg	144 kg
Power (kW)	10.70	17.20	18.40	34.40
Voltage*	400/3L+N/50-60	400/3L+N/50-60	400/3L+N/50-60	400/3L+N/50-60
Water connection	R 3/4" x 2	R 3/4" x 2	R 3/4" x 2	R 3/4" x 2
Drain	DN 40	DN 40	DN 40	DN 40
Water pressure	150 - 400 kPa or 0.15 - 0.4 MPa	150 - 400 kPa or 0.15 - 0.4 MPa	150 - 400 kPa or 0.15 - 0.4 MPa	150 - 400 kPa or 0.15 - 0.4 MPa

* Special voltages on request

Functions

	S	L
Convection mode. From 30°C to 300°C	●	●
Mixed mode. From 30°C to 300°C	●	●
Steam mode. From 30°C to 130°C	●	●
CoolDown. Ultra-rapid cooling	●	●
Preheat. Ultra-rapid preheating up to 300°C	●	●
TSC. Maximum temperature stability within the range of 30°C to 130°C (±0.2°C)	○	○
SmartClima Plus Intelligent moisture sensor within the chamber that adjusts and regulates steam as needed	●	●
MultiSteam High-efficiency steam generation system	●	●
UltraVioletSteam. Pathogen-free steam, even at very low temperatures	●	●
DryOut. Active extraction of moisture from the chamber	●	●
SmartWind. Maximum evenness of cooking	●	●
NightWatch. Safe, unsupervised cooking at night	●	●
ReliableSystem. Preventive maintenance program	●	●
Manual reheating	●	●
Programs	99+9	99+9
Cooking phases	5	5
6.5-inch LCD widescreen	●	●
Rotary dial with intelligent lighting design	●	●
Step-by-step control with assisted programming	●	●
Multi-program keyboard. Short-cut keys to programs or washing cycles	●	●
Digital display of values for moisture, temperature, time, and core temperature	●	●
Highly visible intuitive icons	●	●
Melodies. Configurable audible alerts	●	●
End-of-cycle control by time, by probe, or continuous	●	●
End-of-cooking signal visual and audible	●	●

● Standard ○ Optional – Incompatible

	S	L
Fan speeds	3	6
Change fan rotation	●	●
Fan stops when door is opened to prevent heat dissipation	●	●
USB connection for recording HACCP data	●	●
External connection for sous-vide and multi-spot probe, with magnetic connector	●	●
Chamber lighting with LED light	●	●
Multi-level removable GN runners	●	–
Removable GN runners	–	●
EN or pastry cooking runners 600 x 400	–	○
Recessed, seamless 1.2 mm-thick hygienic chamber with a 10-year warranty	●	●
High thermal inertia chamber made of AISI type 304 stainless steel (18/10)	●	●
Assisted manual cleaning system	●	●
MyCare. Intelligent cleaning system with 4 levels + rinse	○	○
Hygienic and environmentally friendly door handles and plastic components	●	●
Door opens to the left	○	○
Double pane, low-emissivity glass door, specially designed for high temperatures	●	●
Anchor system for opening the inner pane of the door without tools	●	●
Front excess water tray with drain	●	●
Excess water tray built into the door	●	●
Drain outlet automatic cooling	●	●
Built-in drain trap	●	●
Stacking kit	○	○
IPX5	●	●
Easy access to electronics “removable faceplate”	●	●
CE compliance statement	●	●

● Standard ○ Optional – Incompatible

The best solution, served on a silver platter.

mychef.

MYCHEF TRAYS AND GRILLS

With mychef trays, you can achieve perfect cooking results all day, every day. Fry, roast, bake, and brown safe in the knowledge that the final product will always be as desired.



The ideal accessories, à la carte.

MYCHEF CONCEPT ACCESSORIES

Every cooking procedure and every dish calls for the best accessory to achieve unparalleled results.

Support tables



Place your mychef oven at the height you want, even with two stacked ovens. Discover all the possibilities.

Stand-alone trolley



Free-standing operation for your oven: up to 3 and a half hours in steam mode at 90°C. Ideal for catering services or outdoor banquets.

Wall mounts



If your kitchen space is at a premium, mount the oven on the wall. Exclusive design for S-model mychef ovens.

Sous-vide core probe



Sous-vide or single-spot probe with a diameter of 1.5 mm and a single measuring point. State-of-the-art magnetic connector. Especially useful for sous-vide cooking or for cooking small or delicate items.

Multi-spot core probe



Multi-point core probe with a diameter of 4 mm with 4 measuring points. State-of-the-art magnetic connector. Especially useful for large items.

Cleaning shower



Spray head for manual rinsing processes, with bracket.

Steam condensation hood



Absorbs and condenses the steam that exits the oven through the vent. Prevents steam from being released into the kitchen area. Easy to install.

Stacking kit



An accessory for stacking two mychef ovens, to take full advantage of available space and combine different cooking chambers.

Pastry-cooking runners



Removable runners with 80 mm spacing, especially appropriate for pastry-making and baking. For L models only.

MySmoker



A simple, effective way to give meat, fish and vegetables a smoked aroma and taste.

Save time and space by transforming your mychef oven into the perfect smoker. You can also cook and smoke at the same time, easily and cleanly.

CleanDuo



Dual-action detergent tablet, degreaser and rinse aid, for a perfect finish.



mychef.distform.com



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respects what you respect

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