



mychef.

PRICE LIST
NOVEMBER 2021



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

- COOK UP (4, 6, 10 GN 1/1) ⚡
- COOK PRO (4, 6, 10 GN 1/1) ⚡
- COOK MASTER (4, 6, 10 GN 1/1 and 6, 10 GN 2/1) ⚡🔥
- iCOOK (6, 10 GN 1/1 and 6, 10 GN 2/1) ⚡🔥



COOK MAX TROLLEY COMBI OVENS

Mychef COOK MAX is the new robust and powerful professional combi oven with high production capacity and a removable trolley. With the latest cooking technologies and a spectacular design, COOK MAX is specially designed to withstand heavy workloads and achieve excellent cooking results.

- COOK MAX MASTER (20 GN 1/1 and 20 GN 2/1) ⚡🔥
- iCOOK MAX (20 GN 1/1 and 20 GN 2/1) ⚡🔥



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.

- CONCEPT (6 GN 2/3, 6, 9 GN 1/1 and 6 GN 1/1 T) ⚡
- EVOLUTION (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 (Convection) (4 GN 2/3 and 4 GN 1/1) ⚡
- SNACK AIR-S (Convection + adjustable humidity) (4GN 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.

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



Bakeries



Pastry shops



Bakers



BAKE MAX TROLLEY COMBI OVENS

Mychef BAKE MAX is the new robust and powerful professional combi oven with high production capacity and a removable trolley. With the latest cooking technologies and a spectacular design, BAKE MAX is specially designed to withstand heavy workloads and achieve excellent results.

- BAKE MAX MASTER (16 trays 600 x 400) ⚡🔥
- iBAKE MAX (16 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 (Convection)
(3 and 4 trays 460 x 330, 3, 4, 6 and 10 trays 600 x 400) ⚡
- BAKERSHOP AIR-S (Convection + adjustable humidity)
(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

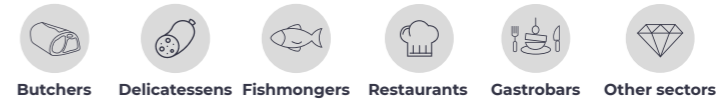
PORTFOLIO OF VACUUM PACKAGING MACHINES



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)



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)



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



EVOLINE REGENERATION OVENS

It regenerates in the shortest possible time respecting the quality of food with excellent results in juiciness, colours and textures, as a previous step to serving at the table.

- 5 GN (2/3 and 1/1 trays)
- 6 GN 1/1
- 10 GN 1/1



Restaurants



Hotels



Caterings



Communities



ACR Heated holding trolley HOLDING TROLLEYS

Specially designed for banquets and catering, its unique positioning system for basins and grill racks prevents contact with walls, allowing the hot air inside to better circulate, getting the best results.

- ACR - Mini (6 GN 2/1 or 12 GN 1/1)
- ACR - B (11 GN 2/1 or 22 GN 1/1)
- ACR - 1 (17 GN 2/1 or 34 GN 1/1 | 22 GN 2/1 or 44 GN 1/1)
- ACR - 2 (34 GN 2/1 or 68 GN 1/1 | 44 GN 2/1 or 88 GN 1/1)



Restaurants



Hotels



Caterings



Communities

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

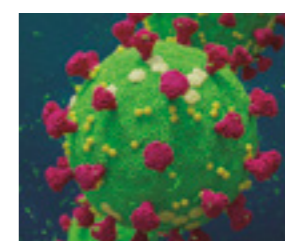
MORE FOOD SAFETY



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

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 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

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

WI-FI CONNECTION (OPTIONAL)

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

CLOUD

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

REMOTE CONTROL

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



VOICE CONTROL WITH GOOGLE ASSISTANT

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



CONTROL PANELS

SNACK AIR-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 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

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

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

COOK UP

PERFECT COOKING, INTUITIVE CONTROL



UP WiFi

Cooking modes
Select the cooking mode: convection, mixed or steam

Illuminated digital panel
Indicates all parameters and processes

Value adjustment
Set the desired values for each parameter

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

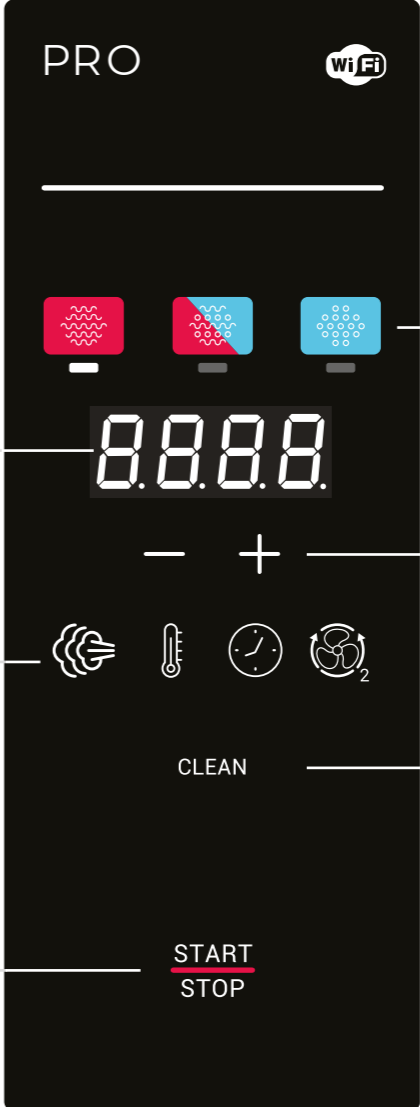
START
STOP

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.

CONTROL PANELS

COOK PRO & BAKE PRO

EASY-TO-USE CONTROL FOR EXCELLENT AND PRECISE RESULTS



PRO WiFi

Cooking modes
Select the cooking mode: convection, mixed or steam

Illuminated digital panel
Indicates all parameters and processes

Value adjustment
Set the desired values for each parameter

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

MyCare cleaning program
Performs a wash automatically

CLEAN

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

START
STOP

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.

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

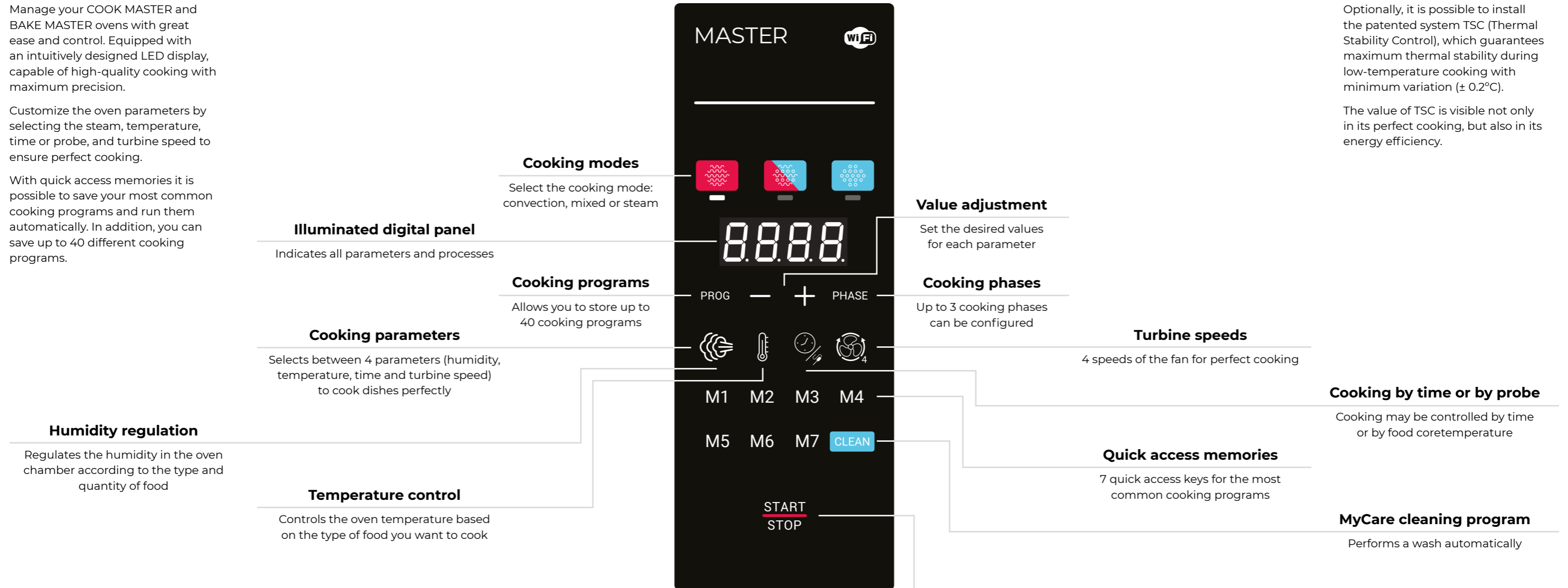
COOK MASTER & BAKE MASTER

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

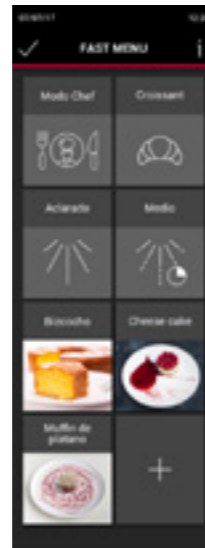
iCOOK & iBAKE

INTELLIGENT INTERFACE TO INNOVATE IN YOUR RECIPES

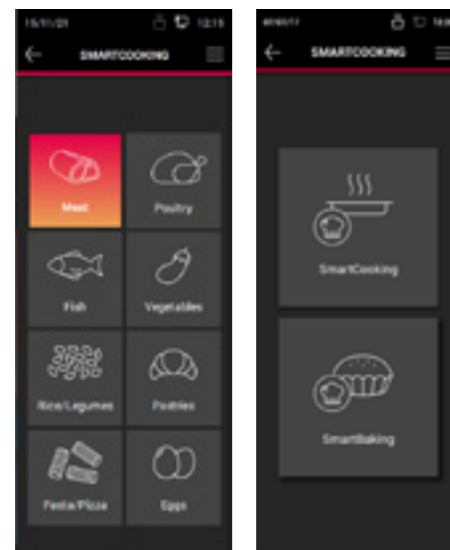
Easy to use control panel with 10" high-definition touch screen that allows intuitive use of the iCOOK and iBAKE ovens.

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.

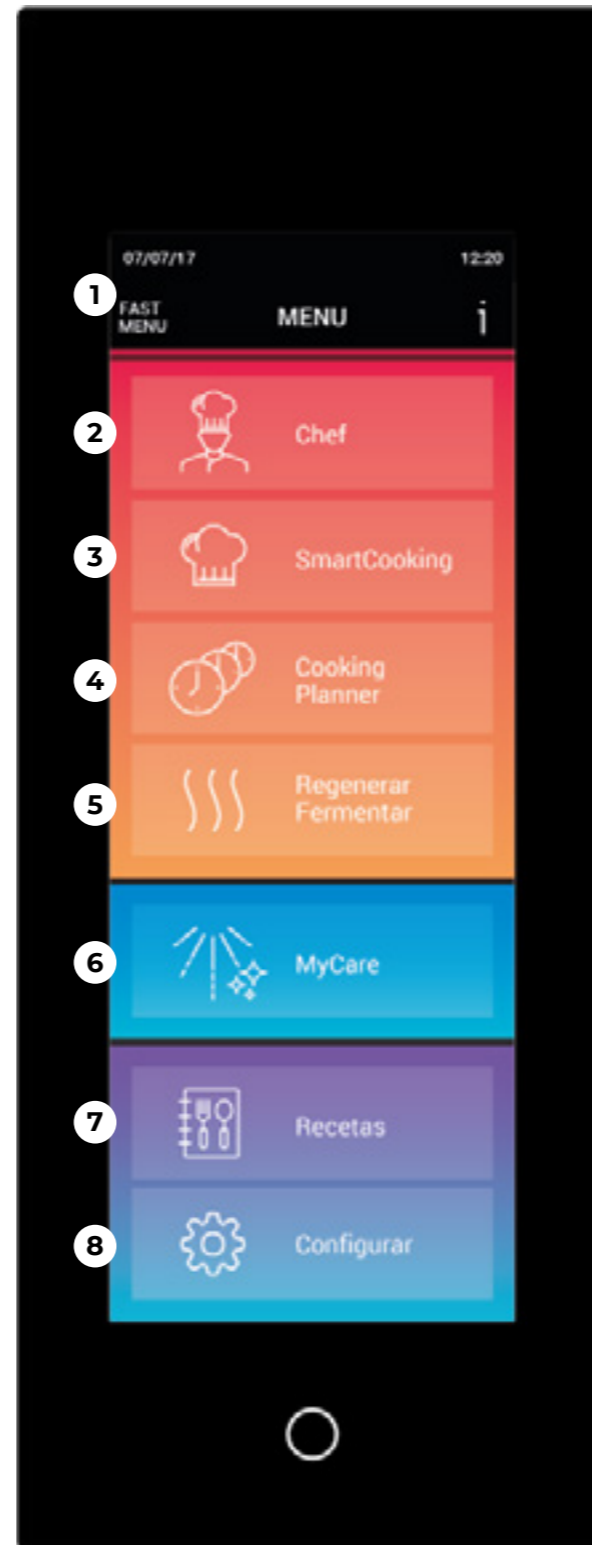
With the connection to MyCloud, you can view the cooking status, as well as create and save recipes from anywhere.



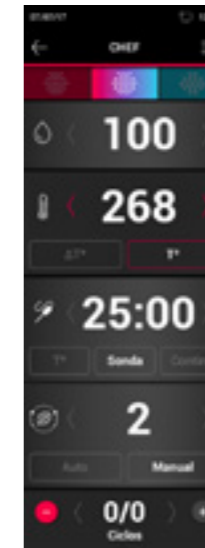
1. Fast Menu
Custom menu with the most common cooking operations.



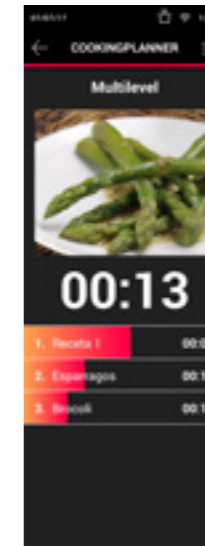
3. SmartCooking/SmartBaking
Smart cooking system for assisted cooking. SmartBaking only available for iBAKE models.



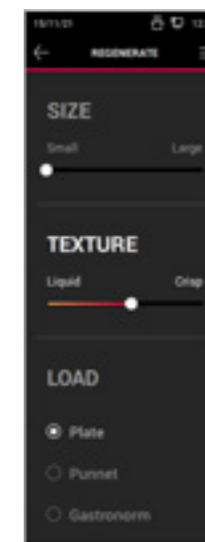
2. Chef Mode
Customise your cooking settings, adjusting the desired parameters manually.



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

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

COMPACT EVOLUTION

INTELLIGENT INTERFACE WITH MAXIMUM SIMPLICITY

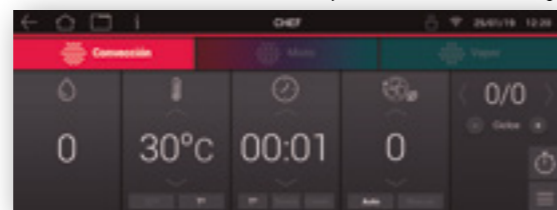
Mychef Evolution is an intelligent interface accessible from a high-definition touch screen; its design is as convenient and intuitive as that of your smartphone.

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.

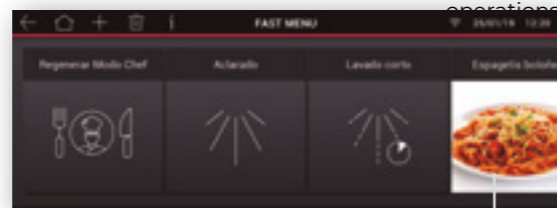
Chef Mode

Customise your cooking settings, adjusting the desired parameters manually



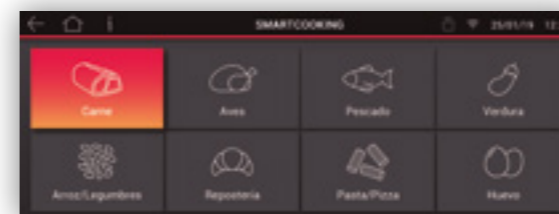
Fast Menu

Custom menu with the most common cooking operations



SmartCooking

Smart cooking system for assisted cooking



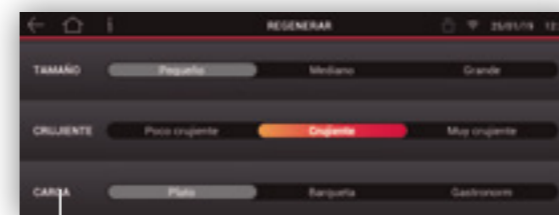
CookingPlanner

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.



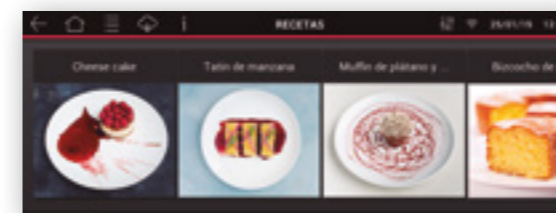
Plug & Play magnetic connector for probes

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



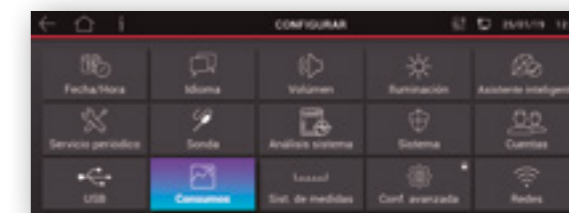
MyCare

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

HIGH SPEED OVENS

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

Gastronomy



QUICK

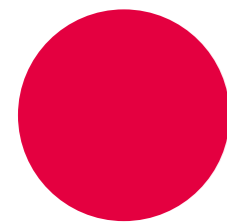
Mychef QUICK 1	NEW	42
Accessories		43
Mychef QUICK 1T	NEW	44
Accessories		45

* Available from March 2022.

MYCHEF TECHNOLOGY

ADVANTAGES OF MYCHEF HIGH SPEED OVENS

QUICK



Available in beige, black and red



Plug & Play system

It is possible to get quickly the service started 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 the dish 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. 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.



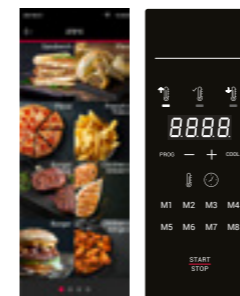
No need for extraction systems

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 simultaneous 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 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 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

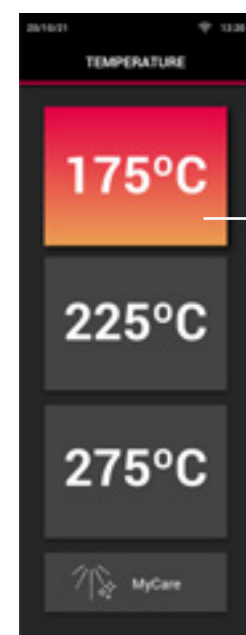
CONTROL PANELS

QUICK IT

SMART ONE-TOUCH CONTROL PANEL FOR IMMEDIATE RESULTS

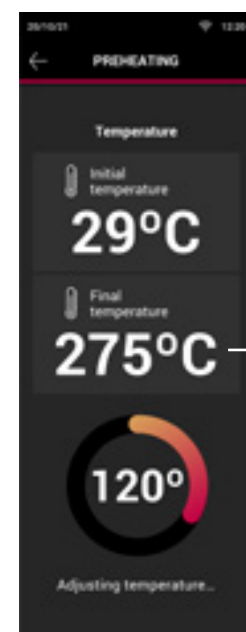
The control panel of the Mychef QUICK IT has an intelligent and accessible interface where immediate results can be obtained with just one touch. The touch screen has a variety of options to suit your business needs.

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.



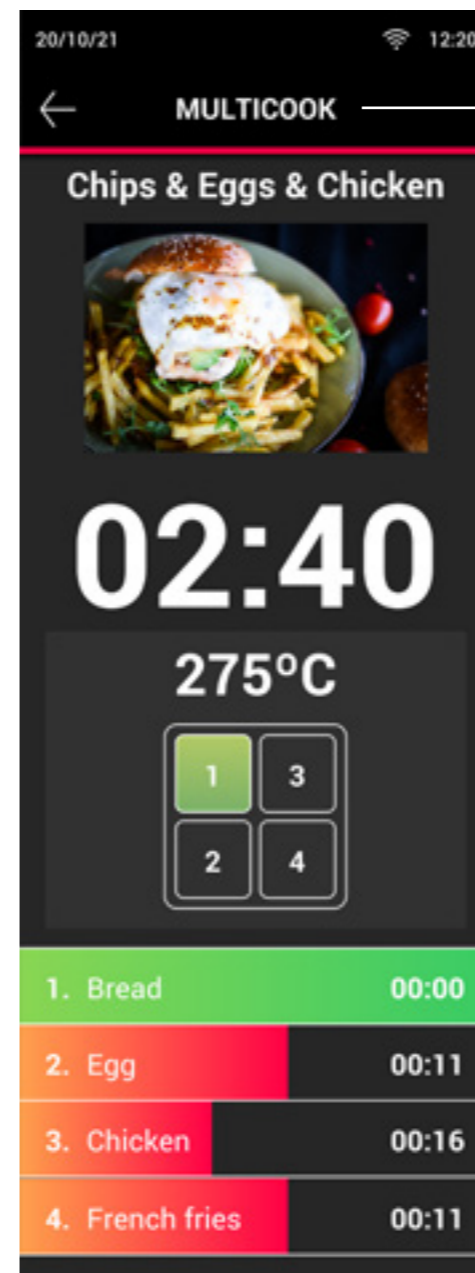
2. Preheating

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

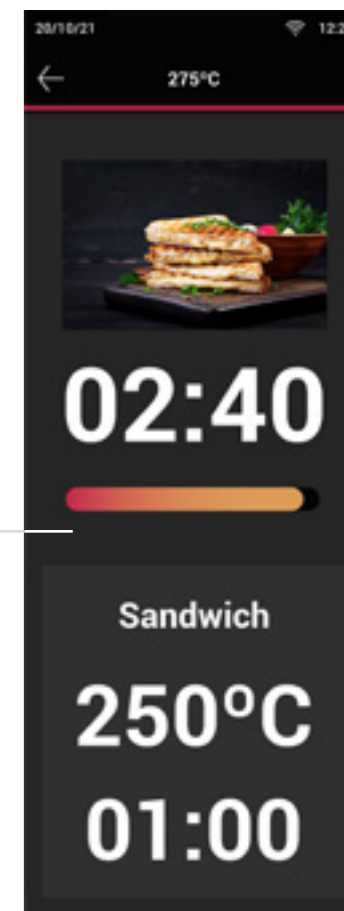


4. MULTICOOK

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

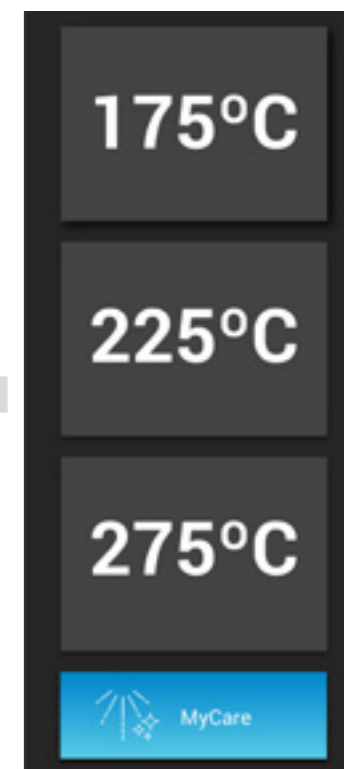
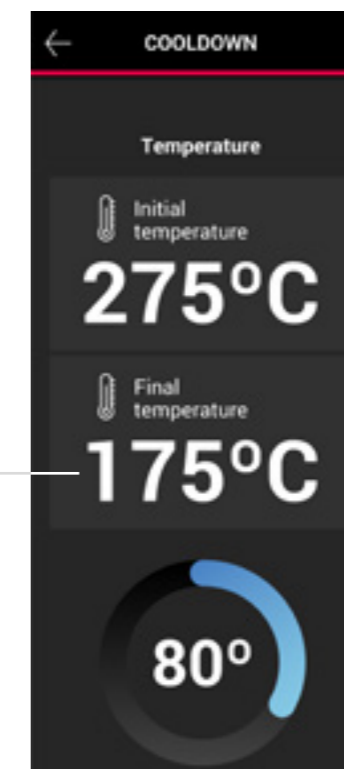
5. Cooking parameters

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



QUICK 1

HIGH SPEED OVEN

NEW



STANDARD EQUIPMENT

RRP	2.875 €
Type of tray	30 x 30 cm
Capacity	1
Total measurements (width x depth x height)	410 x 397 x 598 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
Accelerated 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, serving 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	✓

* QUICK models available from March 2022.

RECOMMENDED QUICK ACCESSORIES

Internal catalytic converter kit

Catalyst technology removes the need for external extraction.

MYCHA436 790 €

Aluminium oven slice (280 x 280)



MYCHA423 123 €

Aluminium oven slice (280 x 140)



MYCHA424 100 €

Striped griddle



MYCHA431 270 €

Handle/Gripper

MYCHA432 59 €

Spatula



MYCHA433 38 €

Liquid oven detergent

MYCHA434 20 €

Liquid preservation protection product

MYCHA435 123 €

Non-stick coating for cook plate 280 x 280



MYCHA437 12 €

QUICK TRAYS

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



MYCHA425 159 €

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



MYCHA426 155 €

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



MYCHA427 194 €

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



MYCHA428 159 €

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



MYCHA429 155 €

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



MYCHA430 194 €

QUICK IT

HIGH SPEED OVEN

NEW



STANDARD EQUIPMENT

RRP	3.933 €
Type of tray	30 x 30 cm
Capacity	1
Total measurements (width x depth x height)	410 x 397 x 598 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
Accelerated 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, serving 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
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	✓**
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	✓

* QUICK models available from March 2022.

** Available April 2022.

RECOMMENDED QUICK ACCESSORIES

Internal catalytic converter kit
Catalyst technology removes the need for external extraction.

MYCHA436 790 €

Aluminium oven slice (280 x 280)



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MYCHA429 155 €

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



MYCHA430 194 €

COMBI OVENS

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

Gastronomy

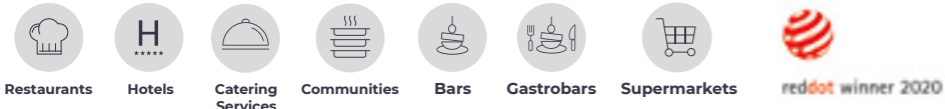


COOK

Mychef COOK UP GN 1/1		48
Accessories		50
<hr/>		
Mychef COOK PRO GN 1/1		52
Accessories		54
<hr/>		
Mychef COOK MASTER GN 1/1	NEW	56
Accessories		58
<hr/>		
Mychef COOK MASTER GN 2/1	NEW	60
Accessories		62
<hr/>		
Mychef iCOOK GN 1/1	NEW	64
Accessories		66
<hr/>		
Mychef iCOOK GN 2/1	NEW	68
Accessories		70
<hr/>		

COOK UP GN 1/1

COMBI OVEN



STANDARD EQUIPMENT	4 GN 1/1
RRP	2.473 €
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			311€
(1) Voltage 230/L+N/50-60	4 GN 1/1	MYCHA369	0 €
(2) Voltage 230/3L/50-60	4 GN 1/1	MYCHA368	0 €



6 GN 1/1	10 GN 1/1
RRP	4.670 €
Power supply	⚡
GN capacity	10 x 1/1 GN
Total measurements (width x depth x height)	760 x 710 x 1022 mm
Weight	97 kg
Recommended for (n) portions per day	80-160
Distance between guides	68 mm
Power	18,6 kW
Voltage (V/Ph/Hz)	400/3L+N/50-60 (1)
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			311 €
(1) Voltage 230/3L/50-60	6 GN 1/1	MYCHA372	148 €
	10 GN 1/1	MYCHA375	231 €

RECOMMENDED ACCESSORIES

COOK UP Hydraulic installation kit

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

MYCHA359 158 €

Pressure reducer kit

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

MYCHA219 72 €

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 355 €

COOK UP + COOK PRO/MASTER/iCOOK ** MYCHA364 355 €

* Includes 2 syphons.

** Includes 1 syphon + 5 CleanDuo tablets.

Softening Kit (Cartridge included)

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

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

MYCHA061 301 €

Decalcifying cartridge (Spare)

Filtering capacity: 3,945 litres.

MYCHA062 207 €

Drainage cooling kit

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

MYCHA358 137 €

COOK UP GN 1/1 ACCESSORIES

Wi-Fi connectivity kit

MYCHA357 207 €

- **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 623 €

6 GN 1/1 760 x 655 x 900 mm 8 guides MYCHA225 623 €

10 GN 1/1 760 x 655 x 600 mm 5 guides MYCHA226 570 €

**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 570 €

**Stacked-type base**

To position two stacked ovens.

6 GN 1/1 + 4 GN 1/1 760 x 655 x 300 mm MYCHA235 359 €

10 GN 1/1 + 4 GN 1/1 760 x 655 x 300 mm MYCHA235 359 €

6 GN 1/1 + 6 GN 1/1 760 x 655 x 300 mm MYCHA235 359 €

10 GN 1/1 + 6 GN 1/1 760 x 655 x 105 mm MYCHA236 328 €

**Adjustable leg kit**

To level the oven on uneven surfaces. 4 units.

Adjustable leg kit MYCHA261 101 €

COOK UP GN 1/1 ACCESSORIES

**Front air suction kit**

Protects the oven from nearby heat sources.

Frontal suction MYCHA260 132 €

**Cleaning shower kit**

Constant availability of water in cleaning processes or during cooking.

Washing shower kit MYCHA172 163 €

**Steam condensation hood**

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

GN 1/1 MYCHA264 1.140 €

**Frontal steam condensation hood**

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

GN 1/1 MYCHA265 1.499 €

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

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

GN 1/1 MYCHA268 1.890 €

Carbon filter (Spare) MYCHA216 163 €

**Chimney steam diverter kit**

Redirects the steam from the chimney to a flue.

Steam diverter kit MYCHA218 135 €

**MySmoker**

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

Smoker MYCHA181 291 €

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 66 €

Pack of 18 units MYCHA360 1.132 €

Pack of 60 units MYCHA361 3.613 €

**Sprayer**

For the application of DA21 detergent during manual washing processes.

Capacity: 1.5 litres.

Sprayer MYCHA183 38 €

COOK PRO GN 1/1

COMBI OVEN



STANDARD EQUIPMENT	4 GN 1/1
RRP (MyCare self-cleaning system included)	2.953 €
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			311 €
(1) Voltage 230/L+N/50-60	4 GN 1/1	MYCHA273	0 €
(2) Voltage 230/3L/50-60	4 GN 1/1	MYCHA272	0 €



6 GN 1/1	10 GN 1/1
3.496 €	5.608 €
⚡	⚡
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				311 €
(1) Voltage 230/3L/50-60	6 GN 1/1	MYCHA277	173 €	
	10 GN 1/1	MYCHA282	278 €	

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 100 €

Pressure reducer kit

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

MYCHA219 72 €

**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 355 €

COOK PRO/MASTER/iCOOK + COOK UP ** MYCHA364 355 €

* Includes 10 CleanDuo tablets.

** Includes 5 CleanDuo tablets + 1 syphon.

Softening Kit (Cartridge included)

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

MYCHA061 301 €

- 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 207 €

Drainage cooling kit

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

MYCHA358 137 €

COOK PRO GN 1/1 ACCESSORIES

Wi-Fi connectivity kit

MYCHA357 207 €

- **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 359 €

6 GN 1/1 MYCHA384 359 €

10 GN 1/1 MYCHA385 718 €

**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 623 €

6 GN 1/1 760 x 655 x 900 mm 8 guides MYCHA225 623 €

10 GN 1/1 760 x 655 x 600 mm 5 guides MYCHA226 570 €

**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 570 €

**Stacked-type base**

To position two stacked ovens.

6 GN 1/1 + 4 GN 1/1 760 x 655 x 300 mm MYCHA235 359 €

10 GN 1/1 + 4 GN 1/1 760 x 655 x 300 mm MYCHA235 359 €

6 GN 1/1 + 6 GN 1/1 760 x 655 x 300 mm MYCHA235 359 €

10 GN 1/1 + 6 GN 1/1 760 x 655 x 105 mm MYCHA236 328 €

**Adjustable leg kit**

To level the oven on uneven surfaces. 4 units.

Adjustable leg kit MYCHA261 101 €

COOK PRO GN 1/1 ACCESSORIES

**Front air suction kit**

Protects the oven from nearby heat sources.

Frontal suction MYCHA260 132 €

**Cleaning shower kit**

Constant availability of water in cleaning processes or during cooking.

Washing shower kit MYCHA172 163 €

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

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GN 1/1 MYCHA265 1.499 €

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

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

GN 1/1 MYCHA268 1.890 €

Carbon filter (Spare) MYCHA216 163 €

**Chimney steam diverter kit**

Redirects the steam from the chimney to a flue.

Steam diverter kit MYCHA218 135 €

**MySmoker**

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

Smoker MYCHA181 291 €

COOK PRO GN 1/1 ACCESSORIES

**CleanDuo**

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

1 unit MYCHA063 80 €

Pack of 4 units MYCHA354 314 €

Pack of 24 units MYCHA355 1.848 €

COOK MASTER GN 1/1

COMBI OVEN

NEW



STANDARD EQUIPMENT	4 GN 1/1
RRP (MyCare self-cleaning system included)	3,300 €
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 (±0.2°C)	⚡	306 €
Left hand door opening		311 €
(1) Voltage 230/L+N/50-60	4 GN 1/1 MYCHA273	0 €
(2) Voltage 230/3L/50-60	4 GN 1/1 MYCHA272	0 €

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

NEW



NEW



6 GN 1/1		10 GN 1/1	
3,850 €	5,545 €	5,960 €	7,160 €
⚡	🔥*	⚡	🔥*
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	85 mm	68 mm	85 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
✓		✓	
✓		✓	
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)	⚡	306 €
Left hand door opening		311 €
(1) Voltage 230/3L/50-60	6 GN 1/1 MYCHA277	173 €
	10 GN 1/1 MYCHA282	278 €

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	⚡	100 €
MYCHA397	🔥	100 €

Pressure reducer kit

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

MYCHA219	⚡	72 €
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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	355 €
COOK PRO/MASTER/iCOOK + COOK UP **	⚡	MYCHA364	355 €
ICOOK 6 GN 1/1 + ICOOK 6 GN 1/1 *	🔥	MYCHA398	475 €

* 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	⚡🔥	301 €
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Decalcifying cartridge (Spare)

Filtering capacity: 3,945 litres.

MYCHA062	⚡🔥	207 €
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Drainage cooling kit

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

MYCHA358	⚡	137 €
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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	⚡🔥	207 €
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UltraVioletSteam kit

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

4 GN 1/1	⚡	MYCHA384	359 €
6 GN 1/1	⚡🔥	MYCHA384	359 €
10 GN 1/1	⚡🔥	MYCHA385	718 €



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	623 €
6 GN 1/1	⚡	760 x 655 x 900 mm	8 guides	MYCHA225	623 €
10 GN 1/1	⚡	760 x 655 x 600 mm	5 guides	MYCHA226	570 €
6 GN 1/1	🔥	760 x 787 x 900 mm	8 guides	MYCHA399	648 €
10 GN 1/1	🔥	760 x 787 x 600 mm	5 guides	MYCHA401	579 €



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	570 €
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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	359 €
10 GN 1/1 + 4 GN 1/1	⚡	760 x 655 x 300 mm	MYCHA235	359 €
6 GN 1/1 + 6 GN 1/1	⚡	760 x 655 x 300 mm	MYCHA235	359 €
10 GN 1/1 + 6 GN 1/1	⚡	760 x 655 x 105 mm	MYCHA236	328 €
6 GN 1/1 + 6 GN 1/1	🔥	760 x 787 x 300 mm	MYCHA405	374 €



Adjustable leg kit

To level the oven on uneven surfaces. 4 units.

Adjustable leg kit	⚡🔥	MYCHA261	101 €
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COOK MASTER GN 1/1 ACCESSORIES



Front air suction kit

Protects the oven from nearby heat sources.

Frontal suction	⚡🔥	MYCHA260	132 €
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Cleaning shower kit

Constant availability of water in cleaning processes or during cooking.

Washing shower kit	⚡🔥	MYCHA172	163 €
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Steam condensation hood

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

GN 1/1	⚡	MYCHA264	1.140 €
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Frontal steam condensation hood

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

GN 1/1	⚡	MYCHA265	1.499 €
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Frontal steam condensation and odour hood with carbon filter

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

GN 1/1	⚡	MYCHA268	1.890 €
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Carbon filter (Spare)	⚡	MYCHA216	163 €
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Chimney steam diverter kit

Redirects the steam from the chimney to a flue.

Steam diverter kit	⚡🔥	MYCHA218	135 €
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MySmoker

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

Smoker	⚡🔥	MYCHA181	291 €
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COOK MASTER GN 1/1 ACCESSORIES



CleanDuo

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

1 unit	MYCHA063	80 €
Pack of 4 units	MYCHA354	314 €
Pack of 24 units	MYCHA355	1.848 €



Sous-vide probe

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

Sous-vide	⚡🔥	MYCHA185	250 €
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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	120 €
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COOK MASTER GN 2/1

COMBI OVEN

NEW



STANDARD EQUIPMENT 6 GN 2/1

RRP (MyCare self-cleaning system included)	7.160 €	8.720 €
Power supply	⚡	🔥*
GN capacity	6 x 2/1 GN	
Total measurements (width x depth x height)	760 x 1050 x 865 mm	760 x 1168 x 854 mm
Weight	118 kg	135 kg
Recommended for (n) portions per day	60-180	110-240
Distance between guides	80 mm	80 mm
Electric power	18,6 kW	805 W
Gas power (G20, G30, G31)	-	20 kW
Gas inlet	-	Female G½"
Voltage (V/Ph/Hz)	400/3L+N/50-60 (1)	230V/L+N/50-60
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	6 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 (±0.2°C)	⚡	306 €
Left hand door opening		311 €
(1) Voltage 230/3L/50-60	6 GN 2/1 MYCHA287	308 €

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



NEW

STANDARD EQUIPMENT 10 GN 2/1

RRP (MyCare self-cleaning system included)	9.800 €	11.420 €
Power supply	⚡	🔥*
GN capacity	10 x 2/1 GN	
Total measurements (width x depth x height)	760 x 1050 x 1155 mm	760 x 1168 x 1144 mm
Weight	146 kg	150 kg
Recommended for (n) portions per day	150-300	160-320
Distance between guides	80 mm	80 mm
Electric power	27,9 kW	805 W
Gas power (G20, G30, G31)	-	35 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	6 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 (±0.2°C)	⚡	306 €
Left hand door opening		311 €
(1) Voltage 230/3L/50-60	10 GN 2/1 MYCHA292	493 €

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	⚡	100 €
MYCHA397	🔥	100 €

Pressure reducer kit

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

MYCHA219	⚡	72 €
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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	355 €
ICOOK 6 GN 2/1 + ICOOK 6 GN 2/1 *	🔥	MYCHA410	475 €

* 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	⚡🔥	301 €
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Decalcifying cartridge (Spare)

Filtering capacity: 3,945 litres.

MYCHA062	⚡🔥	207 €
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Drainage cooling kit

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

MYCHA358	⚡	137 €
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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	⚡🔥	207 €
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UltraVioletSteam kit

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

6 GN 2/1	⚡🔥	MYCHA385	718 €
10 GN 2/1	⚡🔥	MYCHA385	718 €



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	664 €
10 GN 2/1	⚡	760 x 985 x 600 mm	5 guides	MYCHA228	595 €
6 GN 2/1	🔥	760 x 1113 x 900 mm	8 guides	MYCHA400	679 €
10 GN 2/1	🔥	760 x 1113 x 600 mm	5 guides	MYCHA402	610 €



Stacked-type base

To position two stacked ovens.

6 GN 2/1 + 6 GN 2/1	⚡	760 x 985 x 105 mm	MYCHA237	538 €
6 GN 2/1 + 6 GN 2/1	🔥	760 x 1113 x 300 mm	MYCHA406	552 €



Adjustable leg kit

To level the oven on uneven surfaces. 4 units.

Adjustable leg kit	⚡🔥	MYCHA261	101 €
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COOK MASTER GN 2/1 ACCESSORIES



Front air suction kit

Protects the oven from nearby heat sources.

Frontal suction	⚡🔥	MYCHA260	132 €
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Cleaning shower kit

Constant availability of water in cleaning processes or during cooking.

Washing shower kit	⚡🔥	MYCHA172	163 €
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Steam condensation hood

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

GN 2/1	⚡	MYCHA351	1.404 €
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Frontal steam condensation hood

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

GN 2/1	⚡	MYCHA266	1.778 €
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Frontal steam condensation and odour hood with carbon filter

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

GN 2/1	⚡	MYCHA269	2.084 €
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Carbon filter (Spare)

Carbon filter (Spare)	⚡	MYCHA216	163 €
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Chimney steam diverter kit

Redirects the steam from the chimney to a flue.

Steam diverter kit	⚡🔥	MYCHA218	135 €
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MySmoker

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

Smoker	⚡🔥	MYCHA181	291 €
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COOK MASTER GN 2/1 ACCESSORIES



CleanDuo

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

1 unit	MYCHA063	80 €
Pack of 4 units	MYCHA354	314 €
Pack of 24 units	MYCHA355	1.848 €



Sous-vide probe

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

Sous-vide	⚡🔥	MYCHA185	250 €
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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	120 €
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iCOOK GN 1/1

COMBI OVEN



STANDARD EQUIPMENT	
RRP (MyCare self-cleaning system included + Wi-Fi included)	
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 1/1		10 GN 1/1	
5.190 €	6.760 €	7.930 €	9.460 €
⚡		🔥*	
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	85 mm	68 mm	85 mm
9,3 kW	805 W	18,6 kW	805 W
-	13 kW	-	20 kW
-	Female G1/2"	-	Female G1/2"
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
	✓		✓
	✓		✓
	✓		✓
	✓		✓
	✓		✓
	✓		✓
	✓		✓
	✓		✓
	✓		✓
	✓		✓
	✓		✓
	✓		✓
400 + 10		400 + 10	
	✓		✓
	✓		✓
	✓		✓
	✓		✓
	✓		✓
	✓		✓
	✓		✓
	✓		✓
	✓		✓
4 levels + rinsing		4 levels + rinsing	
	✓		✓
	✓		✓
	✓		✓
	✓		✓
	✓		✓
	✓		✓
	✓		✓
	✓		✓
	✓		✓

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

OPTIONAL EQUIPMENT (PLEASE REQUEST WHEN ORDERING)

TSC (Thermal Stability Control). Ensures maximum thermal stability with little fluctuation at low temperature (±0.2°C) ⚡	306 €
Left hand door opening	311 €
⁽¹⁾ Voltage 230/L+N/50-60	
	6 GN 1/1 MYCHA277 173 €
	10 GN 1/1 MYCHA282 278 €

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	100 €
iCOOK	🔥	MYCHA397	100 €

Pressure reducer kit

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

iCOOK	⚡	MYCHA219	72 €
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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	355 €
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COOK PRO/MASTER/iCOOK + COOK UP **	⚡	MYCHA364	355 €
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iCOOK 6 GN 1/1 + iCOOK 6 GN 1/1 *	🔥	MYCHA398	475 €
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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	301 €
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Decalcifying cartridge (Spare)

Filtering capacity: 3,945 litres.

iCOOK	⚡🔥	MYCHA062	207 €
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Drainage cooling kit

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

iCOOK	⚡	MYCHA358	137 €
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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 2/1	⚡🔥	MYCHA384	359 €
10 GN 2/1	⚡🔥	MYCHA385	718 €



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	623 €
6 GN 1/1	🔥	760 x 787 x 900 mm	8 guides	MYCHA399	648 €
10 GN 1/1	⚡	760 x 655 x 600 mm	5 guides	MYCHA226	570 €
10 GN 1/1	🔥	760 x 787 x 900 mm	5 guides	MYCHA401	579 €



Stacked-type base

To position two stacked ovens.

6 GN 1/1 + 6 GN 1/1	⚡	760 x 655 x 300 mm	MYCHA235	359 €
6 GN 1/1 + 6 GN 1/1	🔥	760 x 787 x 300 mm	MYCHA405	374 €
10 GN 1/1 + 6 GN 1/1	⚡	760 x 655 x 105 mm	MYCHA236	328 €



Adjustable leg kit

To level the oven on uneven surfaces. 4 units.

iCOOK	⚡🔥	MYCHA261	101 €
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iCOOK GN 1/1 ACCESSORIES



Front air suction kit

Protects the oven from nearby heat sources.

iCOOK	⚡🔥	MYCHA260	132 €
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Cleaning shower kit

Constant availability of water in cleaning processes or during cooking.

iCOOK	⚡🔥	MYCHA172	163 €
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Steam condensation hood

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

GN 1/1	⚡	MYCHA386	1.155 €
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Frontal steam condensation hood

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

GN 1/1	⚡	MYCHA265	1.499 €
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Frontal steam condensation and odour hood with carbon filter

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

GN 1/1	⚡	MYCHA268	1.890 €
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Carbon filter (Spare)	⚡	MYCHA216	163 €
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Chimney steam diverter kit

Redirects the steam from the chimney to a flue.

iCOOK	⚡	MYCHA218	135 €
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MySmoker

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

iCOOK	⚡🔥	MYCHA181	291 €
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iCOOK GN 1/1 ACCESSORIES



CleanDuo

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

1 unit	MYCHA063	80 €
Pack of 4 units	MYCHA354	314 €
Pack of 24 units	MYCHA355	1.848 €



Sous-vide probe

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

iCOOK	⚡🔥	MYCHA185	250 €
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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	120 €
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iCOOK GN 2/1

COMBI OVEN



STANDARD EQUIPMENT

RRP (MyCare self-cleaning system included + Wi-Fi included)

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

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	
9.328 €	10.820 €	12.643 €	14.240 €
⚡	🔥*	⚡	🔥*
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
80 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 May 2022.

OPTIONAL EQUIPMENT (PLEASE REQUEST WHEN ORDERING)

TSC (Thermal Stability Control). Ensures maximum thermal stability with little fluctuation at low temperature (±0.2°C) ⚡	306 €
Left hand door opening	311 €
⁽¹⁾ Voltage 230/L+N/50-60	
	6 GN 2/1 MYCHA287 308 €
	10 GN 2/1 MYCHA292 493 €

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	100 €
iCOOK	🔥	MYCHA397	100 €

Pressure reducer kit

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

iCOOK	⚡	MYCHA219	72 €
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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	355 €
iCOOK 6 GN 2/1 + iCOOK 6 GN 2/1 **	🔥	MYCHA410	475 €

* 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	301 €
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Decalcifying cartridge (Spare)

Filtering capacity: 3,945 litres.

iCOOK	⚡🔥	MYCHA062	207 €
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Drainage cooling kit

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

iCOOK	⚡	MYCHA358	137 €
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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	718 €
10 GN 2/1	⚡🔥	MYCHA385	718 €



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	664 €
6 GN 2/1	🔥	760 x 1113 x 900 mm	8 guides	MYCHA400	679 €
10 GN 2/1	⚡	760 x 985 x 900 mm	5 guides	MYCHA228	595 €
10 GN 2/1	🔥	760 x 1113 x 900 mm	5 guides	MYCHA402	610 €



Stacked-type base

To position two stacked ovens.

6 GN 2/1 + 6 GN 2/1	⚡	760 x 985 x 105 mm	MYCHA237	538 €
6 GN 2/1 + 6 GN 2/1	🔥	760 x 1113 x 300 mm	MYCHA406	552 €



Adjustable leg kit

To level the oven on uneven surfaces. 4 units.

iCOOK	⚡🔥	MYCHA261	101 €
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iCOOK GN 2/1 ACCESSORIES



Front air suction kit

Protects the oven from nearby heat sources.

iCOOK	⚡🔥	MYCHA260	132 €
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Cleaning shower kit

Constant availability of water in cleaning processes or during cooking.

iCOOK	⚡🔥	MYCHA172	163 €
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Steam condensation hood

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

GN 2/1	⚡	MYCHA395	1.419 €
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Frontal steam condensation hood

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

GN 2/1	⚡	MYCHA266	1.778 €
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Frontal steam condensation and odour hood with carbon filter

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

GN 2/1	⚡	MYCHA269	2.084 €
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Carbon filter (Spare)	⚡	MYCHA216	163 €
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Chimney steam diverter kit

Redirects the steam from the chimney to a flue.

iCOOK	⚡	MYCHA218	135 €
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MySmoker

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

iCOOK	⚡🔥	MYCHA181	291 €
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iCOOK GN 2/1 ACCESSORIES



CleanDuo

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

1 unit	MYCHA063	80 €
Pack of 4 units	MYCHA354	314 €
Pack of 24 units	MYCHA355	1.848 €



Sous-vide probe

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

iCOOK	⚡🔥	MYCHA185	250 €
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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	120 €
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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	-	-

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	-	-	-	-	●	●
Plug&Play Connector. Connection for single point probe, multipoint or sous-vide	-	-	-	-	-	-
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	●	●	●	●	●	●
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

TROLLEY COMBI OVENS

Ideal for restaurants, hotels, catering services, communities, hospitals, schools, and supermarkets, due to their large size and their capacity to perform a variety of cooking programs in various production volumes. Robustness, power, and capacity.

Gastronomy



COOK MAX

Mychef COOK MAX MASTER GN 1/1	NEW	76
Accessories		77
Mychef COOK MAX MASTER GN 2/1	NEW	78
Accessories		79
Mychef iCOOK MAX GN 1/1	NEW	80
Accessories		81
Mychef iCOOK MAX GN 2/1	NEW	82
Accessories		83

* Available from March 2022.

COOK MAX MASTER GN 1/1

TROLLEY COMBI OVENS

NEW



* Max models available from March 2022.

** Consult gas models by country. Gas models available from May 2022.

*** Tray trolley included.



STANDARD EQUIPMENT

20 GN 1/1

RRP (MyCare self-cleaning system included)	13.650 €	16.320 €
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 6 speeds	6 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) ⚡	306 €
Left hand door opening	311 €
(1) Voltage 230/3L/50-60	MYCHA420 64 €

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 100 €

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 301 €

Decalcifying cartridge (Spare)

Filtering capacity: 3,945 litres.

COOK MAX ⚡🔥 MYCHA062 207 €

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 1.910 €

Plate trolley GN 1/1

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

COOK MAX ⚡🔥 MYCHA413 2.288 €

Thermocover GN 1/1

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

COOK MAX ⚡🔥 MYCHA414 705 €

Wi-Fi connectivity kit

MYCHA357 207 €

- **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.

20 GN 1/1 ⚡🔥 MYCHA385 718 €



MySmoker

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

COOK ⚡🔥 MYCHA181 291 €



Cleaning shower kit

Constant availability of water in cleaning processes or during cooking.

COOK ⚡🔥 MYCHA172 163 €



CleanDuo

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

1 unit MYCHA063 80 €

Pack of 4 units MYCHA354 314 €

Pack of 24 units MYCHA355 1.848 €

COOK MAX MASTER GN 2/1

TROLLEY COMBI OVENS

NEW



* Max models available from March 2022.

** Consult gas models by country. Gas models available from May 2022.

*** Tray trolley included.



STANDARD EQUIPMENT

20 GN 2/1

RRP (MyCare self-cleaning system included)	19.420 €	22.390 €
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 6 speeds	6 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) ⚡	612 €
Left hand door opening	311 €
(1) Voltage 230/3L/50-60	MYCHA421 120 €

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 100 €

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 301 €

Decalcifying cartridge (Spare)

Filtering capacity: 3,945 litres.

COOK MAX ⚡ 🔥 MYCHA062 207 €

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 2.238 €

Plate trolley GN 2/1

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

COOK MAX ⚡ 🔥 MYCHA416 2.863 €

Thermocover GN 2/1

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

COOK MAX ⚡ 🔥 MYCHA417 1.045 €

Wi-Fi connectivity kit

MYCHA357 207 €

- **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.

20 GN 1/1 ⚡ 🔥 MYCHA385 718 €



MySmoker

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

COOK ⚡ 🔥 MYCHA181 291 €



Cleaning shower kit

Constant availability of water in cleaning processes or during cooking.

COOK ⚡ 🔥 MYCHA172 163 €



CleanDuo

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

1 unit MYCHA063 80 €

Pack of 4 units MYCHA354 314 €

Pack of 24 units MYCHA355 1.848 €

iCOOK MAX GN 1/1

TROLLEY COMBI OVENS



NEW

* Max models available from March 2022.

** Consult gas models by country. Gas models available from May 2022.

*** Tray trolley included.

STANDARD EQUIPMENT	20 GN 1/1	
RRP (MyCare self-cleaning system included + Wi-Fi included)	16.950 €	19.620 €
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) ⚡	306 €
Left hand door opening	311 €
⁽¹⁾ Voltage 230/3L/50-60	MYCHA420 64 €

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 100 €

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 301 €

Decalcifying cartridge (Spare)

Filtering capacity: 3,945 litres.

iCOOK MAX ⚡ 🔥 MYCHA062 207 €

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 1.910 €

Plate trolley GN 1/1

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

iCOOK MAX ⚡ 🔥 MYCHA413 2.288 €

Thermocover GN 1/1

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

iCOOK MAX ⚡ 🔥 MYCHA414 705 €

iCOOK MAX GN 1/1 ACCESSORIES

UltraVioletSteam kit

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

20 GN 1/1 ⚡ 🔥 MYCHA385 718 €



MySmoker

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

iCOOK MAX ⚡ 🔥 MYCHA181 291 €



Cleaning shower kit

Constant availability of water in cleaning processes or during cooking.

iCOOK MAX ⚡ 🔥 MYCHA172 163 €



CleanDuo

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

1 unit MYCHA063 80 €

Pack of 4 units MYCHA354 314 €

Pack of 24 units MYCHA355 1.848 €

iCOOK MAX GN 2/1

TROLLEY COMBI OVENS



* Max models available from March 2022.

** Consult gas models by country. Gas models available from May 2022.

*** Tray trolley included.

STANDARD EQUIPMENT	20 GN 2/1	
RRP (MyCare self-cleaning system included + Wi-Fi included)	22.920 €	25.890 €
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) ⚡	612 €
Left hand door opening	311 €
⁽¹⁾ Voltage 230/3L/50-60	MYCHA421 120 €

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 100 €

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 301 €

Decalcifying cartridge (Spare)

Filtering capacity: 3,945 litres.

iCOOK MAX ⚡ 🔥 MYCHA062 207 €

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 2.238 €

Plate trolley GN 2/1

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

iCOOK MAX ⚡ 🔥 MYCHA416 2.863 €

Thermocover GN 2/1

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

iCOOK MAX ⚡ 🔥 MYCHA417 1.045 €

iCOOK MAX GN 2/1 ACCESSORIES

UltraVioletSteam kit

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

20 GN 2/1 ⚡ 🔥 MYCHA385 718 €



MySmoker

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

iCOOK MAX ⚡ 🔥 MYCHA181 291 €



Cleaning shower kit

Constant availability of water in cleaning processes or during cooking.

iCOOK MAX ⚡ 🔥 MYCHA172 163 €



CleanDuo

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

1 unit MYCHA063 80 €

Pack of 4 units MYCHA354 314 €

Pack of 24 units MYCHA355 1.848 €

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



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COMPACT CONCEPT GN 2/3

LONGITUDINAL

COMBI OVEN



STANDARD EQUIPMENT

6 GN 2/3

RRP (MyCare self-cleaning system included)	4.307 €
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)	306 €
UltraVioletSteam. Totally pure, sterilised and pathogen-free steam thanks to this patented ultraviolet ray technology	359 €
Left hand door opening	311 €

RECOMMENDED ACCESSORIES

Hydraulic installation kit
Accessories for quick and easy water inlet and outlet connection. Includes 5 CleanDuo tablets for immediate oven use. **MYCHA187 100 €**

Pressure reducer kit
Reduces and stabilises water pressure. Installation is recommended if the pressure exceeds 6 bar. **MYCHA219 72 €**

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 355 €**

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 301 €**

Decalcifying cartridge (Spare)
Filtering capacity: 3,945 litres. **MYCHA062 207 €**

COMPACT GN 2/3 ACCESSORIES

Table with shelf
To position an oven. **GN 2/3 520 x 553 x 900 mm MYCHA151 486 €**

Table with GN 2/3 guides
To position an oven. Distance between guides: 50 mm. **GN 2/3 520 x 553 x 900 mm 10 guides MYCHA152 623 €**

Stacked-type table
To position two stacked ovens. **6 GN 2/3 x 2 520 x 553 x 330 mm MYCHA165 453 €**

Cleaning shower kit
Constant availability of water in cleaning processes or during cooking. **Washing shower kit MYCHA172 163 €**

CleanDuo
Container with 50 tablets: concentrated double action detergent and rinsers.
1 unit **MYCHA063 80 €**
Pack of 4 units **MYCHA354 314 €**
Pack of 24 units **MYCHA355 1.848 €**

COMPACT GN 2/3 ACCESSORIES

Stand-alone trolley
3 and a half hours in steam mode at 90°C.
GN 2/3 MYCHA173 2.618 €

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
GN 2/3 MYCHA178 295 €

Steam condensation hood
Absorbs and condenses steam from the chimney and oven door. Easy installation.
GN 2/3 MYCHA220 1.457 €

Steam condensation and odour hood with carbon filter
Reduces odours and fumes from the chimney and oven door. Easy installation.
GN 2/3 MYCHA211 1.763 €
Carbon filter (Spare part) **MYCHA216 163 €**

Heat shield
Protects the oven from heat sources. Price per unit.
GN 2/3 MYCHA188 201 €

Chimney steam diverter kit
Redirects the steam from the chimney to a flue.
Steam diverter kit **MYCHA218 135 €**

MySmoker
Get the aroma and taste of smoking in a simple and effective manner.
Smoker **MYCHA181 291 €**

Multipoint probe
Ø 4 mm with four measuring points and magnetic connector.
Multipoint **MYCHA184 283 €**

Single-point probe
Ø 4 mm with a single measuring point and magnetic connector.
Single-point **MYCHA186 185 €**

Sous-vide probe
Ø 1.5 mm with a single measuring point and magnetic connector.
Sous-vide **MYCHA185 250 €**

COMPACT CONCEPT GN 1/1

LONGITUDINAL

COMBI OVEN



Restaurants



Gastrobars



Hotels



Butchery



Delicatessen



Fishmongers



Supermarkets



STANDARD EQUIPMENT	6 GN 1/1	9 GN 1/1
RRP (MyCare self-cleaning system included)	4.647 €	5.367 €
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 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	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)	306 €
UltraVioletSteam. Totally pure, sterilised and pathogen-free steam thanks to this patented ultraviolet ray technology	359 €
Left hand door opening	311 €

RECOMMENDED ACCESSORIES

Hydraulic installation kit

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

MYCHA187 100 €

Pressure reducer kit

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

MYCHA219 72 €



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 355 €

Softening Kit (Cartridge included)

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

MYCHA061 301 €

- 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 207 €

COMPACT GN 1/1 ACCESSORIES



Table with shelf

To position an oven.

GN 1/1 520 x 730 x 900 mm MYCHA153 517 €



Table with GN 1/1 guides

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

GN 1/1 520 x 730 x 900 mm 10 guides MYCHA154 676 €



Stacked-type table

To position two stacked ovens.

6 GN 1/1 x 2 520 x 730 x 330 mm MYCHA166 484 €
9 GN 1/1 x 2 520 x 730 x 120 mm MYCHA169 496 €
9 GN 1/1 + 6 GN 1/1 520 x 730 x 170 mm MYCHA168 453 €



Cleaning shower kit

Constant availability of water in cleaning processes or during cooking.

Washing shower kit MYCHA172 163 €



CleanDuo

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

1 unit MYCHA063 80 €
Pack of 4 units MYCHA354 314 €
Pack of 24 units MYCHA355 1.848 €

COMPACT GN 1/1 ACCESSORIES



Stand-alone trolley

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

GN 1/1 MYCHA173 2.618 €

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



Oven Wall Mount Bracket

For kitchens with limited space

6 GN 1/1 MYCHA179 338 €



Steam condensation hood

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

GN 1/1 MYCHA221 1.457 €



Steam condensation and odour hood with carbon filter

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

GN 1/1 MYCHA212 1.763 €

Carbon filter (Spare part) MYCHA216 163 €



Heat shield

Protects the oven from heat sources. Price per unit.

6 GN 1/1 MYCHA189 222 €

9 GN 1/1 MYCHA190 242 €



Chimney steam diverter kit

Redirects the steam from the chimney to a flue.

Steam diverter kit MYCHA218 135 €



MySmoker

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

Smoker MYCHA181 291 €



Multipoint probe

Ø 4 mm with four measuring points and magnetic connector.

Multipoint MYCHA184 283 €



Single-point probe

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

Single-point MYCHA186 185 €

Sous-vide probe

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

Sous-vide MYCHA185 250 €

COMPACT CONCEPT GN 1/1

TRANSVERSAL

COMBI OVEN



Restaurants



Gastrobars



Hotels



Butchery



Delicatessen



Fishmongers



Supermarkets



STANDARD EQUIPMENT

6 GN 1/1 T

RRP (MyCare self-cleaning system included)

4.741 €

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)	306 €
UltraVioletSteam. Totally pure, sterilised and pathogen-free steam thanks to this patented ultraviolet ray technology	359 €
Left hand door opening	311 €

RECOMMENDED ACCESSORIES

Hydraulic installation kit

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

MYCHA187 100 €

Pressure reducer kit

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

MYCHA219 72 €



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 355 €

Softening Kit (Cartridge included)

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

MYCHA061 301 €

- 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 207 €

COMPACT ACCESSORIES GN 1/1 TRANSVERSAL



Table with shelf

To position an oven.

GN 1/1 T 760 x 525 x 900 mm MYCHA155 539 €



Table with GN 1/1 guides

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

GN 1/1 T 760 x 525 x 900 mm 10 guides MYCHA156 686 €



Stacked-type table

To position two stacked ovens.

6 GN 1/1 T x 2 760 x 525 x 330 mm MYCHA167 443 €



Cleaning shower kit

Constant availability of water in cleaning processes or during cooking.

Washing shower kit MYCHA172 163 €



CleanDuo

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

1 unit MYCHA063 80 €

Pack of 4 units MYCHA354 314 €

Pack of 24 units MYCHA355 1.848 €

COMPACT ACCESSORIES GN 1/1 TRANSVERSAL



Oven Wall Mount Bracket

For kitchens with limited space

GN 1/1 T MYCHA180 338 €



Steam condensation hood

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

GN 1/1 T MYCHA222 1.572 €



Steam condensation and odour hood with carbon filter

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

GN 1/1 T MYCHA213 1.879 €

Carbon filter (Spare part) MYCHA217 197 €



Heat shield

Protects the oven from heat sources. Price per unit.

GN 1/1 T MYCHA191 222 €



Chimney steam diverter kit

Redirects the steam from the chimney to a flue.

Steam diverter kit MYCHA218 135 €



MySmoker

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

Smoker MYCHA181 291 €



Multipoint probe

Ø 4 mm with four measuring points and magnetic connector.

Multipoint MYCHA184 283 €



Single-point probe

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

Single-point MYCHA186 185 €



Sous-vide probe

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

Sous-vide MYCHA185 250 €

COMPACT EVOLUTION GN 2/3

LONGITUDINAL

COMBI OVEN



Restaurants



Gastrobars



Hotels



Butchery



Delicatessen



Fishmongers



Supermarkets



STANDARD EQUIPMENT

6 GN 2/3

RRP (MyCare self-cleaning system included + Wi-Fi included)

5.251 €

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)	306 €
UltraVioletSteam. Totally pure, sterilised and pathogen-free steam thanks to this patented ultraviolet ray technology	359 €
Left hand door opening	311 €

RECOMMENDED ACCESSORIES

Hydraulic installation kit

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

MYCHA187 100 €

Pressure reducer kit

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

MYCHA219 72 €

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 355 €

Softening Kit (Cartridge included)

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

MYCHA061 301 €

- 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 207 €

COMPACT GN 2/3 ACCESSORIES

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

MYCHA196 254 €

Table with shelf
To position an oven.

GN 2/3 520 x 553 x 900 mm MYCHA151 486 €

Table with GN 2/3 guides
To position an oven. Distance between guides: 50 mm.

GN 2/3 520 x 553 x 900 mm 10 guides MYCHA152 623 €

Stacked-type table
To position two stacked ovens.

6 GN 2/3 x 2 520 x 553 x 330 mm MYCHA165 453 €

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

Washing shower kit MYCHA172 163 €

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

1 unit MYCHA063 80 €

Pack of 4 units MYCHA354 314 €

Pack of 24 units MYCHA355 1.848 €

COMPACT GN 2/3 ACCESSORIES

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

GN 2/3 MYCHA173 2.618 €

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

GN 2/3 MYCHA178 295 €

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

GN 2/3 MYCHA220 1.457 €

Steam condensation and odour hood with carbon filter
Reduces odours and fumes from the chimney and oven door. Easy installation.

GN 2/3 MYCHA211 1.763 €

Carbon filter (Spare part) MYCHA216 163 €

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

GN 2/3 MYCHA188 201 €

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

Steam diverter kit MYCHA218 135 €

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

Smoker MYCHA181 291 €

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

Multipoint MYCHA184 283 €

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

Single-point MYCHA186 185 €

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

Sous-vide MYCHA185 250 €

COMPACT EVOLUTION GN 1/1

LONGITUDINAL

COMBI OVEN



STANDARD EQUIPMENT	6 GN 1/1	9 GN 1/1
RRP (MyCare self-cleaning system included + Wi-Fi included)	5.696 €	6.524 €
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 ◦ 230/3L/50-60 ◦ 400/3L+N/50-60	230/3L/50-60 ◦ 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)	306 €
UltraVioletSteam. Totally pure, sterilised and pathogen-free steam thanks to this patented ultraviolet ray technology	359 €
Left hand door opening	311 €

RECOMMENDED ACCESSORIES

Hydraulic installation kit

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

MYCHA187 100 €

Pressure reducer kit

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

MYCHA219 72 €

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 355 €

Softening Kit (Cartridge included)

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

MYCHA061 301 €

- 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 207 €

COMPACT GN 1/1 ACCESSORIES

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

MYCHA196 254 €

Table with shelf
To position an oven.

GN 1/1 520 x 730 x 900 mm **MYCHA153 517 €**

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

GN 1/1 520 x 730 x 900 mm 10 guides **MYCHA154 676 €**

Stacked-type table
To position two stacked ovens.

6 GN 1/1 x 2 520 x 730 x 330 mm **MYCHA166 484 €**
9 GN 1/1 x 2 520 x 730 x 120 mm **MYCHA169 496 €**
9 GN 1/1 + 6 GN 1/1 520 x 730 x 170 mm **MYCHA168 453 €**

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

Washing shower kit **MYCHA172 163 €**

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

1 unit **MYCHA063 80 €**
Pack of 4 units **MYCHA354 314 €**
Pack of 24 units **MYCHA355 1.848 €**

COMPACT GN 1/1 ACCESSORIES

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

GN 1/1 **MYCHA173 2.618 €**

Total measurements **530 x 755 x 850 mm**

Max. pressure. **2,7 bar**

Max. flow rate **4,1 litres per minute**

Oven Wall Mount Bracket
For kitchens with limited space

6 GN 1/1 **MYCHA179 338 €**

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

GN 1/1 **MYCHA221 1.457 €**

Steam condensation and odour hood with carbon filter
Reduces odours and fumes from the chimney and oven door. Easy installation.

GN 1/1 **MYCHA212 1.763 €**

Carbon filter (Spare part) **MYCHA216 163 €**

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

6 GN 1/1 **MYCHA189 222 €**

9 GN 1/1 **MYCHA190 242 €**

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

Steam diverter kit **MYCHA218 135 €**

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

Smoker **MYCHA181 291 €**

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

Multipoint **MYCHA184 283 €**

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

Single-point **MYCHA186 185 €**

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

Sous-vide **MYCHA185 250 €**

COMPACT EVOLUTION GN 1/1 TRANSVERSAL

COMBI OVEN



STANDARD EQUIPMENT

RRP (MyCare self-cleaning system included + Wi-Fi included)	5.792 €
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)	306 €
UltraVioletSteam. Totally pure, sterilised and pathogen-free steam thanks to this patented ultraviolet ray technology	359 €
Left hand door opening	311 €

RECOMMENDED ACCESSORIES

Hydraulic installation kit
Accessories for quick and easy water inlet and outlet connection. Includes 5 CleanDuo tablets for immediate oven use. **MYCHA187 100 €**

Pressure reducer kit
Reduces and stabilises water pressure. Installation is recommended if the pressure exceeds 6 bar. **MYCHA219 72 €**

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 355 €**

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 301 €**

Decalcifying cartridge (Spare)
Filtering capacity: 3,945 litres. **MYCHA062 207 €**

COMPACT ACCESSORIES GN 1/1 TRANSVERSAL

Ethernet connection with status indicator. For areas where Wi-Fi connection is not possible **MYCHA196 254 €**

Table with shelf
To position an oven. **MYCHA155 539 €**

Table with GN 1/1 guides
To position an oven. Distance between guides: 50 mm. Height of the support: 900 mm. **MYCHA156 686 €**

Stacked-type table
To position two stacked ovens. **MYCHA167 443 €**

Cleaning shower kit
Constant availability of water in cleaning processes or during cooking. **MYCHA172 163 €**

CleanDuo
Container with 50 tablets: concentrated double action detergent and rinsers. **MYCHA063 80 €**
Pack of 4 units **MYCHA354 314 €**
Pack of 24 units **MYCHA355 1.848 €**

COMPACT ACCESSORIES GN 1/1 TRANSVERSAL

Oven Wall Mount Bracket
For kitchens with limited space **MYCHA180 338 €**

Steam condensation hood
Absorbs and condenses steam from the chimney and oven door. Easy installation. **MYCHA222 1.572 €**

Steam condensation and odour hood with carbon filter
Reduces odours and fumes from the chimney and oven door. Easy installation. **MYCHA213 1.879 €**

Carbon filter (Spare part) **MYCHA217 197 €**

Heat shield
Protects the oven from heat sources. Price per unit. **MYCHA191 222 €**

Chimney steam diverter kit
Redirects the steam from the chimney to a flue. **MYCHA218 135 €**

MySmoker
Get the aroma and taste of smoking in a simple and effective manner. **MYCHA181 291 €**

Multipoint probe
Ø 4 mm with four measuring points and magnetic connector. **MYCHA184 283 €**

Single-point probe
Ø 4 mm with a single measuring point and magnetic connector. **MYCHA186 185 €**

Sous-vide probe
Ø 1.5 mm with a single measuring point and magnetic connector. **MYCHA185 250 €**

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	●	●
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	-	●
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	●	●
Multi-program keyboard with direct access	-	-
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	●	●
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	●	●
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	●	●
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 fast service and simple cooking parameters. Ideal for small restaurants, bars, cafeterias, food trucks and food shops.

Gastronomy

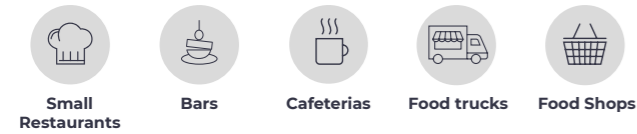


SNACK

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

SNACK AIR GN 2/3

CONVECTION OVEN



STANDARD EQUIPMENT	4 GN 2/3
RRP	1.070€
Power supply	
GN capacity	4 x GN 2/3
Opening system	Above
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 turbines	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	✓

RECOMMENDED ACCESSORIES



Stacking kit

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

MYCHA243 242 €

SNACK AIR GN 2/3 ACCESSORIES

Wi-Fi connectivity kit

MYCHA357 207 €

- **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 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 412 €



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 338 €



Adjustable leg kit

To level the oven on uneven surfaces. 4 units.

Adjustable leg kit MYCHA261 101 €



Cleaning shower kit

Constant availability of water in cleaning processes or during cooking.

Washing shower kit MYCHA172 163 €



Steam condensation hood

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

4 GN 2/3 MYCHA439 982 €



Chimney steam diverter kit

Redirects the steam from the chimney to a flue.

Steam diverter kit MYCHA218 135 €



DA21

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

1 unit MYCHA045 66 €

Pack of 18 units MYCHA360 1.132 €

Pack of 60 units MYCHA361 3.613 €



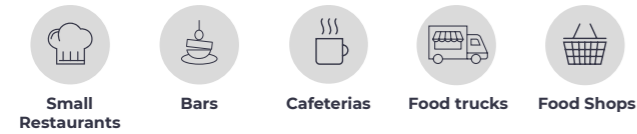
Sprayer

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

Sprayer MYCHA183 38 €

SNACK AIR GN 1/1

CONVECTION OVEN



STANDARD EQUIPMENT	4 GN 1/1
RRP	1.850€
Power supply	⚡
GN capacity	4 x GN 1/1
Opening system	Above
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 turbines	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	0 €
(2) Voltage 230/3L/50-60	4 GN 1/1	MYCHA366	0 €

RECOMMENDED ACCESSORIES



Stacking kit

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

MYCHA244 264 €

SNACK AIR GN 1/1 ACCESSORIES

Wi-Fi connectivity kit

MYCHA357 207 €

- **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 163 €



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 465 €



Steam condensation hood

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

4 GN 1/1 MYCHA438 1.140 €



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 391 €



Chimney steam diverter kit

Redirects the steam from the chimney to a flue.

Steam diverter kit MYCHA218 135 €



Adjustable leg kit

To level the oven on uneven surfaces. 4 units.

Adjustable leg kit MYCHA261 101 €



DA21

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

1 unit MYCHA045 66 €

Pack of 18 units MYCHA360 1.132 €

Pack of 60 units MYCHA361 3.613 €



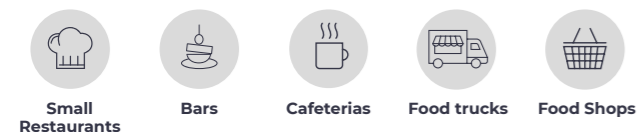
Sprayer

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

Sprayer MYCHA183 38 €

SNACK AIR-S GN 2/3

CONVECTION OVEN WITH ADJUSTABLE HUMIDITY



STANDARD EQUIPMENT	4 GN 2/3	4 GN 2/3
RRP	1.250 €	1.429 €
Power supply	⚡	⚡
GN capacity	4 x GN 2/3	4 x GN 2/3
Opening system	Above	Side
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 turbines	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	✓	✓

OPTIONAL EQUIPMENT (PLEASE REQUEST WHEN ORDERING)

Left hand door opening (Only compatible with side-opening models)	154 €
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RECOMMENDED ACCESSORIES

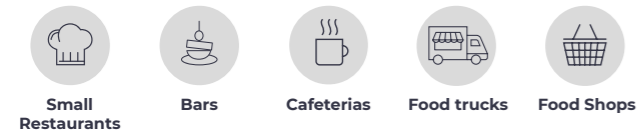
Pressure reducer kit Reduces and stabilises water pressure. Installation is recommended if the pressure exceeds 6 bar.	MYCHA219 72 €	Softening Kit (Cartridge included) A filtration system is essential if the water in the system does not meet these characteristics: • Hardness between 3° and 6° FH • PH between 6.5 and 8.5 • Chlorides < 30 ppm	MYCHA061 301 €
Stacking kit Essential for stacking two ovens. Includes connection for the steam outlet of the lower oven chimney.	MYCHA243 242 €	Decalcifying cartridge (Spare) Filtering capacity: 3.945 litres.	MYCHA062 207 €

SNACK GN 2/3 ACCESSORIES

Wi-Fi connectivity kit <ul style="list-style-type: none"> • 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 207 €	Steam condensation hood Absorbs and condenses steam from the oven chimney. Easy installation.	4 GN 2/3 MYCHA439 982 €
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 412 €	Chimney steam diverter kit Redirects the steam from the chimney to a flue.	Steam diverter kit MYCHA218 135 €
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 338 €	Water pump kit For pumping water from a carafe without the need to connect the oven to a water network.	Water pump kit MYCHA262 133 €
Adjustable leg kit To level the oven on uneven surfaces. 4 units.	Adjustable leg kit MYCHA261 101 €	DA21 Concentrated double action liquid detergent: detergent + rinse aid for the assisted manual cleaning system. Quantity: 10 litres.	1 unit MYCHA045 66 € Pack of 18 units MYCHA360 1.132 € Pack of 60 units MYCHA361 3.613 €
Cleaning shower kit Constant availability of water in cleaning processes or during cooking.	Washing shower kit MYCHA172 163 €	Sprayer For the application of DA21 detergent during manual washing processes. Capacity: 1,5 litres.	Sprayer MYCHA183 38 €

SNACK AIR-S GN 1/1

CONVECTION OVEN WITH ADJUSTABLE HUMIDITY



STANDARD EQUIPMENT	4 GN 1/1	4 GN 1/1
RRP	2.070 €	2.259 €
Power supply	⚡	⚡
GN capacity	4 x GN 1/1	4 x GN 1/1
Opening system	Above	Side
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 turbines	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)			154 €
(1) Voltage 230/L+N/50-60	4 GN 1/1	MYCHA367	0 €
(2) Voltage 230/3L/50-60	4 GN 1/1	MYCHA366	0 €

RECOMMENDED ACCESSORIES

Pressure reducer kit

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

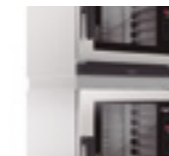
MYCHA219 72 €

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 301 €



Stacking kit

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

MYCHA244 264 €

Decalcifying cartridge (Spare)

Filtering capacity: 3.945 litres.

MYCHA062 207 €

SNACK GN 1/1 ACCESSORIES

Wi-Fi connectivity kit

MYCHA357 207 €

- **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

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

4 GN 1/1 MYCHA438 1.140 €



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 465 €



Chimney steam diverter kit

Redirects the steam from the chimney to a flue.

Steam diverter kit MYCHA218 135 €



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 391 €



Water pump kit

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

Water pump kit MYCHA262 133 €



Adjustable leg kit

To level the oven on uneven surfaces. 4 units.

Adjustable leg kit MYCHA261 101 €



DA21

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

1 unit MYCHA045 66 €

Pack of 18 units MYCHA360 1.132 €

Pack of 60 units MYCHA361 3.613 €



Cleaning shower kit

Constant availability of water in cleaning processes or during cooking.

Washing shower kit MYCHA172 163 €




Sprayer

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

Sprayer MYCHA183 38 €


GN 2/3 TRAYS AND GRILLS

GN 2/3 smooth



Depth 20	RGN23020	20 €
Depth 40	RGN23040	27 €
Depth 65	RGN23065	30 €


GN 2/3 Perforated



Depth 20	RGN2302F	30 €
Depth 40	RGN2304F	33 €
Depth 65	RGN2306F	40 €

Griddle / Pizza


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



GN 2/3	RPAR2302	136 €
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Grilled potatoes


For roasting potatoes: 20 pieces



GN 2/3	RPAR2305	58 €
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Stainless steel grill


Roasting of large pieces, regenerating



GN 2/3	RPARGN23	23 €
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Frying basket

For frying chips, chicken wings, nuggets...



GN 2/3	RGN230CE	77 €
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Pastry / Grill


Pastries and cakes, also for grilled meat and fish fillets



GN 2/3	RPAR2306	50 €
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GN 2/1 TRAYS AND GRILLS

GN 2/1 smooth



Depth 20	RGN21020	48 €
Depth 40	RGN21040	53 €
Depth 65	RGN21060	60 €

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	560 €
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GN 2/1 perforated



Depth 20	RGN2102F	63 €
Depth 40	RGN2104F	66 €
Depth 65	RGN2106F	84 €

Stainless steel grill


Roasting and regeneration of large pieces



GN 2/1	RPARGN21	43 €
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GN 1/1 TRAYS AND GRILLS

GN 1/1 smooth




Depth 20	RGN11020	23 €
Depth 40	RGN11040	25 €
Depth 65	RGN11060	29 €

GN 1/1 perforated



Depth 20	RGN1102F	39 €
Depth 40	RGN1104F	42 €
Depth 65	RGN1106F	48 €

GN 1/1 enamelled



Depth 20	RPAR1108	39 €
Depth 40	RPAR1109	43 €
Depth 65	RPAR1110	46 €

Grill plate


Grilled meat and fish fillets



GN 1/1	RPAR1103	136 €
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Griddle / Pizza

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



GN 1/1	RPAR1102	157 €
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Grilled chicken


Grill for roasting 8 chickens



GN 1/1	RPAR1101	69 €
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Grilled potatoes


For roasting potatoes: 28 pieces



GN 1/1	RPAR1105	72 €
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Fat collection tray


Complement to the Chicken grill.



GN 1/1	RPAR1111	67 €
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Stainless steel grill


Roasting and regeneration of large pieces



GN 1/1	RPARGN11	33 €
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Frying basket

For frying chips, chicken wings, nuggets...



GN 1/1	RPAR1104	102 €
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Pastry / Grill


Pastries and cakes, also for grilled meat and fish fillets



GN 1/1	RPAR1106	59 €
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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	94 €
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Eggs

Cooks 6 eggs, omelettes, pancakes, etc.




GN 1/1	RGN1100H	94 €
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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	507 €
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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 BAKE PRO 600 x 400		114
Accessories		116
<hr/>		
Mychef BAKE MASTER 600 x 400	NEW	118
Accessories		120
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Mychef iBAKE 600 x 400	NEW	122
Accessories		124
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BAKE PRO 600 x 400

COMBI OVEN



STANDARD EQUIPMENT	BAKE PRO 4
RRP (MyCare self-cleaning system included)	3.454 €
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, length 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			311 €
(1) Voltage 230/L+N/50-60	4 (600 x 400)	MYCHA298	0 €
(2) Voltage 230/3L/50-60	4 (600 x 400)	MYCHA297	0 €



BAKE PRO 6	BAKE PRO 10
4.243 €	6.172 €
⚡	⚡
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			311 €
(1) Voltage 230/3L/50-60	6 (600 x 400)	MYCHA302	210 €
	10 (600 x 400)	MYCHA307	306 €

RECOMMENDED ACCESSORIES

Hydraulic installation kit

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

MYCHA245 100 €

Pressure reducer kit

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

MYCHA219 72 €



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 355 €

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 301 €

Decalcifying cartridge (Spare)

Filtering capacity: 3.945 litres.

MYCHA062 207 €

Drainage cooling kit

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

MYCHA358 137 €

BAKE PRO ACCESSORIES

Wi-Fi connectivity kit

MYCHA357 207 €

- **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 359 €

6 MYCHA385 718 €

10 MYCHA385 718 €



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 686 €

6 760 x 730 x 900 mm 8 guides MYCHA229 686 €

10 760 x 730 x 600 mm 5 guides MYCHA230 623 €



Stacked-type base

To position two stacked ovens.

4 + 4 760 x 730 x 300 mm MYCHA350 359 €

6 + 4 760 x 730 x 300 mm MYCHA350 359 €

6 + 6 760 x 730 x 105 mm MYCHA238 306 €

10 + 4 760 x 730 x 105 mm MYCHA238 306 €



Adjustable leg kit

To level the oven on uneven surfaces. 4 units.

Adjustable leg kit MYCHA261 101 €

BAKE PRO ACCESSORIES



Front air suction kit

Protects the oven from nearby heat sources

Frontal suction MYCHA260 132 €



Steam condensation hood

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

Hood MYCHA352 1.140 €



Frontal steam condensation hood

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

Hood MYCHA267 1.499 €



Frontal steam condensation and odour hood with carbon filter

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

Hood MYCHA270 1.890 €

Carbon filter (Spare) MYCHA216 163 €



Chimney steam diverter kit

Redirects the steam from the chimney to a flue.

Steam diverter kit MYCHA218 135 €

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 1.256 €



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 1.150 €



Proofer stacking kit - Bake

Indispensable for stacking the oven on top of the proofer.

Proofer stacking kit MYCHA254 131 €

Push-button water tray filling kit

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

MYCHA257 76 €



Cleaning shower kit

Constant availability of water in cleaning processes or during cooking.

Washing shower kit MYCHA172 163 €



CleanDuo

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

1 unit MYCHA063 80 €

Pack of 4 units MYCHA354 314 €

Pack of 24 units MYCHA355 1.848 €

BAKE MASTER 600 x 400

COMBI OVEN



NEW

STANDARD EQUIPMENT	BAKE MASTER 4
RRP (MyCare self-cleaning system included)	3.800 €
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, length 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)	⚡	306 €
Left hand door opening		311 €
(1) Voltage 230/L+N/50-60	4 (600 x 400) MYCHA298	0 €
(2) Voltage 230/3L/50-60	4 (600 x 400) MYCHA297	0 €

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



NEW



NEW

BAKE MASTER 6		BAKE MASTER 10	
4.660 €	6.140 €	6.572 €	8.142 €
⚡	🔥*	⚡	🔥*
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	288	150	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)	⚡	306 €
Left hand door opening		311 €
(1) Voltage 230/3L/50-60	6 (600 x 400) MYCHA302	210 €
	10 (600 x 400) MYCHA307	306 €

RECOMMENDED ACCESSORIES

Hydraulic installation kit

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

MYCHA245	⚡	100 €
MYCHA397	🔥	100 €

Pressure reducer kit

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

MYCHA219	⚡	72 €
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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).

BAKE MASTER 4 + BAKE MASTER 4	⚡	MYCHA242	355 €
BAKE MASTER 6 + BAKE MASTER 4	⚡	MYCHA242	355 €
BAKE MASTER 6 + BAKE MASTER 6	⚡	MYCHA242	355 €
BAKE MASTER 10 + BAKE MASTER 4	⚡	MYCHA242	355 €
BAKE MASTER 6 + BAKE MASTER 6	🔥	MYCHA411	475 €

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	⚡🔥	301 €
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Decalcifying cartridge (Spare)

Filtering capacity: 3,945 litres.

MYCHA062	⚡🔥	207 €
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Drainage cooling kit

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

MYCHA358	⚡	137 €
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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	⚡🔥	207 €
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UltraVioletSteam kit

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

4	⚡🔥	MYCHA384	359 €
6	⚡🔥	MYCHA385	718 €
10	⚡🔥	MYCHA385	718 €

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	686 €
6	⚡	760 x 730 x 900 mm	8 guides	MYCHA229	686 €
10	⚡	760 x 730 x 600 mm	5 guides	MYCHA230	623 €
6	🔥	760 x 863 x 900 mm	8 guides	MYCHA403	701 €
10	🔥	760 x 863 x 900 mm	5 guides	MYCHA404	638 €

Stacked-type base
To position two stacked ovens.

4 + 4	⚡	760 x 730 x 300 mm	MYCHA350	359 €
6 + 4	⚡	760 x 730 x 300 mm	MYCHA350	359 €
6 + 6	⚡	760 x 730 x 105 mm	MYCHA238	306 €
10 + 4	⚡	760 x 730 x 105 mm	MYCHA238	306 €
6 + 6	🔥	760 x 863 x 105 mm	MYCHA407	325 €

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

BAKE MASTER	⚡🔥	MYCHA261	101 €
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BAKE MASTER ACCESSORIES

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

BAKE MASTER	⚡	MYCHA260	132 €
BAKE MASTER	🔥	MYCHA408	132 €

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

BAKE MASTER	⚡	MYCHA352	1.140 €
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Frontal steam condensation hood
Absorbs and condenses steam from the chimney and oven door. Easy installation.

BAKE MASTER	⚡	MYCHA267	1.499 €
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Frontal steam condensation and odour hood with carbon filter
Absorbs and condenses steam from the chimney and oven door. Easy installation.

BAKE MASTER	⚡	MYCHA270	1.890 €
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Carbon filter (Spare)	⚡	MYCHA216	163 €
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Chimney steam diverter kit
Redirects the steam from the chimney to a flue.

BAKE MASTER	⚡	MYCHA218	135 €
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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	1.256 €
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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	1.150 €
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Proofer stacking kit - Bake
Indispensable for stacking the oven on top of the proofer.

BAKE MASTER	⚡	MYCHA254	131 €
BAKE MASTER	🔥	MYCHA409	146 €

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

BAKE MASTER	⚡🔥	MYCHA257	76 €
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Cleaning shower kit
Constant availability of water in cleaning processes or during cooking.

BAKE MASTER	⚡🔥	MYCHA172	163 €
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CleanDuo
Container with 50 tablets: concentrated double action detergent and rinsers.

1 unit	MYCHA063	80 €
Pack of 4 units	MYCHA354	314 €
Pack of 24 units	MYCHA355	1.848 €

iBAKE 600 x 400

COMBI OVEN



Pastry shops Bakeries Bakers



STANDARD EQUIPMENT	
RRP	(MyCare self-cleaning system included)
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, length 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	
4.790 €	6.370 €	7.850 €	8.790 €	10.360 €
⚡	⚡	⚡*	⚡	⚡*
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 May 2022.

OPTIONAL EQUIPMENT (PLEASE REQUEST WHEN ORDERING)				
TSC (Thermal Stability Control).	Ensures maximum thermal stability with little fluctuation at low temperature (±0.2°C) ⚡			306 €
Left hand door opening				311 €
(1) Voltage 230/L+N/50-60	4 (600 x 400)	MYCHA298		0 €
(2) Voltage 230/3L/50-60	4 (600 x 400)	MYCHA297		0 €
	6 (600 x 400)	MYCHA302		210 €
	10 (600 x 400)	MYCHA307		306 €

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	100 €
iBAKE	🔥	MYCHA397	100 €

Pressure reducer kit

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

iBAKE	⚡	MYCHA219	72 €
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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	355 €
iBAKE 6 + iBAKE 4	⚡	MYCHA242	355 €
iBAKE 6 + iBAKE 6	⚡	MYCHA242	355 €
iBAKE 6 + iBAKE 6	🔥	MYCHA411	475 €
iBAKE 10 + iBAKE 4	⚡	MYCHA242	355 €

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	301 €
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Decalcifying cartridge (Spare)

Filtering capacity: 3,945 litres.

iBAKE	⚡🔥	MYCHA062	207 €
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Drainage cooling kit

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

iBAKE	⚡	MYCHA358	137 €
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iBAKE ACCESSORIES

UltraVioletSteam kit

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

4	⚡🔥	MYCHA384	359 €
6	⚡🔥	MYCHA385	718 €
10	⚡🔥	MYCHA385	718 €



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	686 €
6	⚡	760 x 730 x 900 mm	8 guides	MYCHA229	686 €
6	🔥	760 x 863 x 900 mm	8 guides	MYCHA403	701 €
10	⚡	760 x 730 x 900 mm	5 guides	MYCHA230	623 €
10	🔥	760 x 863 x 900 mm	5 guides	MYCHA404	638 €



Stacked-type base

To position two stacked ovens.

4 + 4	⚡	760 x 730 x 300 mm	MYCHA350	359 €
6 + 4	⚡	760 x 730 x 300 mm	MYCHA350	359 €
6 + 6	⚡	760 x 730 x 105 mm	MYCHA238	306 €
6 + 6	🔥	760 x 863 x 105 mm	MYCHA407	325 €
10 + 4	⚡	760 x 730 x 105 mm	MYCHA238	306 €



Adjustable leg kit

To level the oven on uneven surfaces. 4 units.

iBAKE	⚡🔥	MYCHA261	101 €
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iBAKE ACCESSORIES



Front air suction kit

Protects the oven from nearby heat sources.

iBAKE	⚡	MYCHA260	132 €
iBAKE	🔥	MYCHA408	132 €



Cleaning shower kit

Constant availability of water in cleaning processes or during cooking.

iBAKE	⚡🔥	MYCHA172	163 €
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Steam condensation hood

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

iBAKE	⚡	MYCHA387	1.156 €
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Frontal steam condensation hood

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

iBAKE	⚡	MYCHA267	1.499 €
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Frontal steam condensation and odour hood with carbon filter

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

iBAKE	⚡	MYCHA270	1.890 €
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Carbon filter (Spare)	⚡	MYCHA216	163 €
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Chimney steam diverter kit

Redirects the steam from the chimney to a flue.

iBAKE	⚡	MYCHA218	135 €
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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	1.256 €
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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	1.150 €
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Proofer stacking kit - Bake

Indispensable for stacking the oven on top of the proofer.

iBAKE	⚡	MYCHA254	131 €
iBAKE	🔥	MYCHA409	146 €

Push-button water tray filling kit

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

iBAKE	⚡🔥	MYCHA257	76 €
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CleanDuo

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

1 unit	MYCHA063	80 €
Pack of 4 units	MYCHA354	314 €
Pack of 24 units	MYCHA355	1.848 €

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	●	●	●	●	●
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	-	-

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	-	-	-	●	●
Plug&Play Connector. Connection for single point probe, multipoint or sous-vide	-	-	-	-	-
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	-	-	-	-	-
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

TROLLEY COMBI OVENS

Ideal for pastry shops, bakeries, and supermarkets that seek to obtain a diversity of cooking programs and production volumes with precision and control. Robustness, power, and capacity.

Pastry / Bakery



BAKE MAX

Mychef BAKE MAX MASTER 600 x 400	NEW	130
Accessories		131
<hr/>		
Mychef iBAKE MAX 600 x 400	NEW	132
Accessories		133

* Available from March 2022.

BAKE MAX MASTER 600 x 400

TROLLEY COMBI OVENS



reddot winner 2020



NEW

* Max models available from March 2022.

** Consult gas models by country. Gas models available from May 2022.

*** Tray trolley included.

STANDARD EQUIPMENT		BAKE MAX MASTER 16	
		13.850 €	16.770 €
RRP (MyCare self-cleaning system included)			
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, length 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 6 speeds		6 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.			✓

OPTIONAL EQUIPMENT (PLEASE REQUEST WHEN ORDERING)

TSC (Thermal Stability Control). Ensures maximum thermal stability with little fluctuation at low temperature (±0.2°C) ⚡		306 €
Left hand door opening		311 €
⁽¹⁾ Voltage 230/3L/50-60	MYCHA422	64 €

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 100 €

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 301 €

Decalcifying cartridge (Spare)

Filtering capacity: 3,945 litres.

BAKE MAX ⚡ MYCHA062 207 €

Tray trolley with 600 x 400 guides

Capacity 16 trays 600x400 and distance between guides of 85mm.
Made of AISI 316L stainless steel.

COOK MAX ⚡ MYCHA418 1.825 €

Thermocover 600 x 400

For tray trolleys with 600x400 guides.

BAKE MAX ⚡ MYCHA419 690 €

Wi-Fi connectivity kit

MYCHA357 207 €

- **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.

20 GN 1/1 ⚡ MYCHA385 718 €



Cleaning shower kit

Constant availability of water in cleaning processes or during cooking.

BAKE MAX ⚡ MYCHA172 163 €



CleanDuo

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

1 unit MYCHA063 80 €

Pack of 4 units MYCHA354 314 €

Pack of 24 units MYCHA355 1.848 €

iBAKE MAX 600 x 400

TROLLEY COMBI OVENS



Pastry shops Bakeries Bakers Supermarkets



* Max models available from March 2022.

** Consult gas models by country. Gas models available from May 2022.

*** Tray trolley included.

STANDARD EQUIPMENT		iBAKE MAX 16	
RRP (MyCare self-cleaning system included + Wi-Fi included)		16.950 €	19.870 €
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, length 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) ⚡		306 €
Left hand door opening		311 €
(1) Voltage 230/3L/50-60	MYCHA422	64 €

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 100 €

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 301 €

Decalcifying cartridge (Spare)

Filtering capacity: 3,945 litres.

BAKE MAX ⚡ 🔥 MYCHA062 207 €

Tray trolley with 600 x 400 guides

Capacity 16 trays 600x400 and distance between guides of 85mm.
Made of AISI 316L stainless steel.

COOK MAX ⚡ 🔥 MYCHA418 1.825 €

Thermocover 600 x 400

For tray trolleys with 600x400 guides.

BAKE MAX ⚡ 🔥 MYCHA419 690 €

iBAKE MAX ACCESSORIES

UltraVioletSteam kit

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

iBAKE MAX ⚡ 🔥 MYCHA385 718 €



Cleaning shower kit

Constant availability of water in cleaning processes or during cooking.

iBAKE MAX ⚡ 🔥 MYCHA172 163 €



CleanDuo

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

1 unit	MYCHA063	80 €
Pack of 4 units	MYCHA354	314 €
Pack of 24 units	MYCHA355	1.848 €

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 460x330	
3 and 4 Trays	136
Accessories	137

Mychef BAKERSHOP AIR 600x400	
3 Trays	138
4, 6 and 10 Trays	139
Accessories	140

Mychef BAKERSHOP AIR-S 460x330	
3 Trays	142
Accessories	143
4 Trays	144
Accessories	145

Mychef BAKERSHOP AIR-S 600x400	
3 Trays	146
4, 6 and 10 Trays	147
Accessories	148

BAKERSHOP AIR 460 x 330

CONVECTION OVEN



Cafeterias



Small shops



Supermarkets



Fast Food restaurants



Chains of bakeries



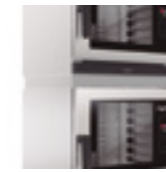
STANDARD EQUIPMENT

BAKERSHOP AIR 3

BAKERSHOP AIR 4

RRP	1.026€	1.070 €
Power supply	⚡	⚡
Tray size	460 x 330 mm	460 x 330 mm
Capacity	3	4
Weight	39 Kg	53 Kg
Opening system	Above	Above
Recommended for (n) portions per day	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 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	✓	✓

RECOMMENDED ACCESSORIES



Stacking kit

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

MYCHA243 242 €

BAKERSHOP AIR 460 X 330 ACCESSORIES

Wi-Fi connectivity kit

MYCHA357 207 €

- **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 412 €



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 338 €



Adjustable leg kit

To level the oven on uneven surfaces. 4 units.

Adjustable leg kit MYCHA261 101 €



Cleaning shower kit

Constant availability of water in cleaning processes or during cooking.

Washing shower kit MYCHA172 163 €

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 MYCHA250 971 €



Proofer stacking kit - Bakershop 460 x 330

Indispensable for stacking the oven on top of the proofer.

460 x 330 MYCHA256 136 €

Push-button water tray filling kit

Semi-automatic filling kit with push button for Mychef proofer

MYCHA257 76 €



Steam condensation hood

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

Hood MYCHA439 982 €



Chimney steam diverter kit

Redirects the steam from the chimney to a flue.

Steam diverter kit MYCHA218 135 €



DA21

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

1 unit MYCHA045 66 €

Pack of 18 units MYCHA360 1.132 €

Pack of 60 units MYCHA361 3.613 €



Sprayer

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

Sprayer MYCHA183 38 €

BAKERSHOP AIR 600 x 400

CONVECTION OVEN



STANDARD EQUIPMENT	BAKERSHOP AIR 3
RRP	1.529 €
Power supply	⚡
Tray size	600 x 400 mm
Capacity	3
Weight	45 Kg
Opening system	Above
Recommended for (n) baguettes per hour (grammage 250 g, length 54 cm)	45
Recommended for (n) croissants per hour (grammage 85 g, length 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	154 €
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BAKERSHOP AIR 4	BAKERSHOP AIR 6	BAKERSHOP AIR 10
1.850 €	2.779 €	3.940 €
⚡	⚡	⚡
600 x 400 mm	600 x 400 mm	600 x 400 mm
4	6	10
58 Kg	74 Kg	100 Kg
Above	Side	Side
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	10,4 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		154 €
(1) Voltage 230/L+N/50-60	4 (600 x 400) MYCHA328	0 €
(2) Voltage 230/3L/50-60	4 (600 x 400) MYCHA327	0 €
	6 (600 x 400) MYCHA332	156 €
	10 (600 x 400) MYCHA337	219 €

RECOMMENDED ACCESSORIES

**Stacking kit**

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

MYCHA244 264 €

BAKERSHOP AIR 600 X 400 ACCESSORIES

Wi-Fi connectivity kit

MYCHA357 207 €

- **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	465 €
4	760 x 550 x 900 mm	8 guides	MYCHA232	465 €
6	760 x 550 x 900 mm	8 guides	MYCHA232	465 €
10	760 x 550 x 600 mm	5 guides	MYCHA233	391 €

**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	391 €
6+3, 6+4	760 x 550 x 600 mm	5 guides	MYCHA233	391 €

**Stacked-type base**

To position two stacked ovens.

10+3, 10+4	760 x 555 x 300 mm		MYCHA247	312 €
6 + 6	760 x 555 x 300 mm		MYCHA247	312 €
10 + 6	760 x 555 x 105 mm		MYCHA239	300 €

**Adjustable leg kit**

To level the oven on uneven surfaces. 4 units.

Adjustable leg kit MYCHA261 101 €

BAKERSHOP AIR 600 X 400 ACCESSORIES

**Steam condensation hood**

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

Hood MYCHA438 1.140 €

**Chimney steam diverter kit**

Redirects the steam from the chimney to a flue.

Steam diverter kit MYCHA218 135 €

**Cleaning shower kit**

Constant availability of water in cleaning processes or during cooking.

Washing shower kit MYCHA172 163 €

**DA21**

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

1 unit	MYCHA045	66 €
Pack of 18 units	MYCHA360	1.132 €
Pack of 60 units	MYCHA361	3.613 €

**Sprayer**

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

Sprayer MYCHA183 38 €

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 1.256 €

**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 1.150 €

Push-button water tray filling kit

Semi-automatic filling kit with push button for Mychef proofer

MYCHA257 76 €

**Proofer stacking kit - Bakershop 600 x 400**

Indispensable for stacking the oven on top of the proofer.

Proofer stacking kit MYCHA255 134 €

BAKERSHOP AIR-S 460 x 330

CONVECTION OVEN WITH ADJUSTABLE HUMIDITY



Cafeterias



Small shops



Supermarkets



Fast Food restaurants



Chains of bakeries



BAKERSHOP AIR-S 3

STANDARD EQUIPMENT

RRP	1.156 €
Power supply	
Tray size	460 x 330 mm
Capacity	3
Weight	39 Kg
Opening system	Above
Recommended for (n) portions per day	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 turbines	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	✓

RECOMMENDED ACCESSORIES

Pressure reducer kit

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

MYCHA219 72 €



Stacking kit

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

MYCHA243 242 €

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 301 €

Decalcifying cartridge (Spare)

Filtering capacity: 3.945 litres.

MYCHA062 207 €

BAKERSHOP 460 X 330 ACCESSORIES

Wi-Fi connectivity kit

MYCHA357 207 €

- **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 412 €



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 338 €

Adjustable leg kit

To level the oven on uneven surfaces. 4 units.

Adjustable leg kit MYCHA261 101 €



Cleaning shower kit

Constant availability of water in cleaning processes or during cooking.

Washing shower kit MYCHA172 163 €

BAKERSHOP 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 MYCHA250 971 €



Proofer stacking kit - Bakershop 460 x 330

Indispensable for stacking the oven on top of the proofer.

460 x 330 MYCHA256 136 €

Push-button water tray filling kit

Semi-automatic filling kit with push button for Mychef proofer

MYCHA257 76 €



Steam condensation hood

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

Hood MYCHA439 982 €



Chimney steam diverter kit

Redirects the steam from the chimney to a flue.

Steam diverter kit MYCHA218 135 €



Water pump kit

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

Water pump kit MYCHA262 133 €



DA21

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

1 unit MYCHA045 66 €

Pack of 18 units MYCHA360 1.132 €

Pack of 60 units MYCHA361 3.613 €



Sprayer

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

Sprayer MYCHA183 38 €

BAKERSHOP AIR-S 460 x 330

CONVECTION OVEN WITH ADJUSTABLE HUMIDITY



STANDARD EQUIPMENT	BAKERSHOP AIR-S 4	BAKERSHOP AIR-S 4
RRP	1.250 €	1.429 €
Power supply	⚡	⚡
Tray size	460 x 330 mm	460 x 330 mm
Capacity	4	4
Weight	53 Kg	53 Kg
Opening system	Above	Side
Recommended for (n) portions per day	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 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	✓	✓
Highly resistant AISI 304 18/10 stainless steel cooking chamber, fully welded with rounded edges	✓	✓
Handle and plastic components feature anti-bacterial treatment	✓	✓

OPTIONAL EQUIPMENT (PLEASE REQUEST WHEN ORDERING)

Left hand door opening (Only compatible with side-opening models)	154 €
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RECOMMENDED ACCESSORIES

Pressure reducer kit
Reduces and stabilises water pressure. Installation is recommended if the pressure exceeds 6 bar.
MYCHA219 72 €

Stacking kit
Essential for stacking two ovens. Includes connection for the steam outlet of the lower oven chimney.
MYCHA243 242 €

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 301 €

Decalcifying cartridge (Spare)
Filtering capacity: 3.945 litres.
MYCHA062 207 €

BAKERSHOP 460 X 330 ACCESSORIES

Wi-Fi connectivity kit
MYCHA357 207 €

- **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 412 €

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 338 €

Adjustable leg kit
To level the oven on uneven surfaces. 4 units.
Adjustable leg kit MYCHA261 101 €

Cleaning shower kit
Constant availability of water in cleaning processes or during cooking.
Washing shower kit MYCHA172 163 €

BAKERSHOP 460 X 330 ACCESSORIES

Proofer with direct control
To be placed under a 4 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 MYCHA250 971 €

Proofer stacking kit - Bakershop 460 x 330
Indispensable for stacking the oven on top of the proofer.
460 x 330 MYCHA256 136 €

Push-button water tray filling kit
Semi-automatic filling kit with push button for Mychef proofer
MYCHA257 76 €

Steam condensation hood
Absorbs and condenses steam from the oven chimney. Easy installation.
Hood MYCHA439 982 €

Chimney steam diverter kit
Redirects the steam from the chimney to a flue.
Steam diverter kit MYCHA218 135 €

Water pump kit
For pumping water from a carafe without the need to connect the oven to a water network.
Water pump kit MYCHA262 133 €

DA21
Concentrated double action liquid detergent: detergent + rinse aid for the assisted manual cleaning system.
Quantity: 10 litres.
1 unit MYCHA045 66 €
Pack of 18 units MYCHA360 1.132 €
Pack of 60 units MYCHA361 3.613 €

Sprayer
For the application of DA21 detergent during manual washing processes.
Capacity: 1,5 litres.
Sprayer MYCHA183 38 €

BAKERSHOP AIR-S 600 x 400

CONVECTION OVEN WITH ADJUSTABLE HUMIDITY



STANDARD EQUIPMENT	BAKERSHOP AIR-S 3	BAKERSHOP AIR-S 3
RRP	1.639 €	1.831 €
Power supply	⚡	⚡
Tray size	600 x 400 mm	600 x 400 mm
Capacity	3	3
Weight	45 Kg	45 Kg
Opening system	Above	Side
Recommended for (n) baguettes per hour (grammage 250 g, length 54 cm)	45	45
Recommended for (n) croissants per hour (grammage 85 g, length 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°)		
Inyección directa de humedad	✓	✓
Fan Plus. Homogeneous cooking thanks to the bi-directional 2-speed turbines	2 speeds	2 speeds
DryOut Plus. Active extraction of humidity from the cooking chamber using low pressure technology. Crunchy, golden, ultra-fast and perfect results	-	-
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	154 €
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BAKERSHOP AIR-S 4	BAKERSHOP AIR-S 4	BAKERSHOP AIR-S 6	BAKERSHOP AIR-S 10
2.070 €	2.259 €	3.099 €	4.360 €
⚡	⚡	⚡	⚡
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
Above	Side	Side	Side
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	10,4 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		154 €
(1) Voltage 230/L+N/50-60	4 (600 x 400) MYCHA328	0 €
(2) Voltage 230/3L/50-60	4 (600 x 400) MYCHA327	0 €
	6 (600 x 400) MYCHA332	156 €
	10 (600 x 400) MYCHA337	219 €

RECOMMENDED ACCESSORIES

Pressure reducer kit

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

MYCHA219 72 €

**Stacking kit**

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

MYCHA244 264 €

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 301 €

Decalcifying cartridge (Spare)

Filtering capacity: 3.945 litres.

MYCHA062 207 €

BAKERSHOP AIR-S 600 X 400 ACCESSORIES

Wi-Fi connectivity kit

MYCHA357 207 €

- **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	465 €
4	760 x 550 x 900 mm	8 guides	MYCHA232	465 €
6	760 x 550 x 900 mm	8 guides	MYCHA232	465 €
10	760 x 550 x 600 mm	5 guides	MYCHA233	391 €

**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	391 €
6+3, 6+4	760 x 550 x 600 mm	5 guides	MYCHA233	391 €

**Stacked-type base**

To position two stacked ovens.

10+3, 10+4	760 x 555 x 300 mm	MYCHA247	312 €
6 + 6	760 x 555 x 300 mm	MYCHA247	312 €
10 + 6	760 x 555 x 105 mm	MYCHA239	300 €

**Adjustable leg kit**

To level the oven on uneven surfaces. 4 units.

Adjustable leg kit MYCHA261 101 €

BAKERSHOP AIR-S 600 X 400 ACCESSORIES

**Steam condensation hood**

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

Hood MYCHA438 1.140 €

**Chimney steam diverter kit**

Redirects the steam from the chimney to a flue.

Steam diverter kit MYCHA218 135 €

**Cleaning shower kit**

Constant availability of water in cleaning processes or during cooking.

Washing shower kit MYCHA172 163 €

**Water pump kit**

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

Water pump kit MYCHA262 133 €

**DA21**

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

1 unit MYCHA045 66 €

Pack of 18 units MYCHA360 1.132 €

Pack of 60 units MYCHA361 3.613 €

**Sprayer**

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

Sprayer MYCHA183 38 €

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 1.256 €

**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 1.150 €

Push-button water tray filling kit

Semi-automatic filling kit with push button for Mychef proofer


MYCHA257 76 €

**Proofer stacking kit - Bakershop 600 x 400**

Indispensable for stacking the oven on top of the proofer.

Proofer stacking kit MYCHA255 134 €

TRAYS AND GRILLS 460 X 330




Perforated pastry-type
Perforated aluminium tray for bakery and pastry

460 x 330 **RPARPA05** **22 €**




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

460 x 330 **RPARPA06** **33 €**




Bread Grill
4 pre-cooked baguettes per tray

460 x 330 **RPARPA08** **26 €**



Smooth aluminium tray

460 x 330 **RPARPA09** **19 €**




Stainless steel tray

460 x 330 **RPARPA11** **17 €**



Non-stick tray


460 x 330 **RPARPA10** **43 €**



Chrome grill


460 x 330 **RPARPA12** **16 €**

TRAYS AND GRILLS 600 X 400




Perforated pastry-type
Perforated aluminium tray for bakery and pastry

600 x 400 **RPARPA13** **30 €**




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

600 x 400 **RPARPA22** **39 €**



Bread Grill
5 pre-cooked baguettes per tray

600 x 400 **RPARPA15** **30 €**



Chrome grill

600 x 400 **RPARPA20** **19 €**




Bread tray
5 loaves of bread per tray

600 x 400 **RPARPA19** **45 €**



Black bread tray
5 loaves of bread per tray

600 x 400 **RPARPA16** **58 €**



Smooth aluminium tray

600 x 400 **RPARPA17** **24 €**



Non-stick tray

600 x 400 **RPARPA21** **38 €**



Stainless steel tray

600 x 400 **RPARPA18** **69 €**

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	499 €
Transversal	F0261003	499 €

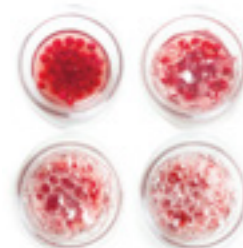
VACUUM PACKAGING MACHINES

MYCHEF TECHNOLOGY

ADVANTAGES THAT MYCHEF VACUUM PACKAGING MACHINES OFFER YOU



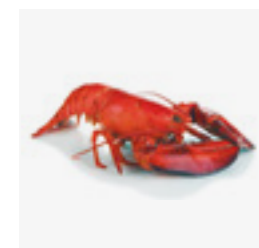
PERFECT PACKAGING



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.



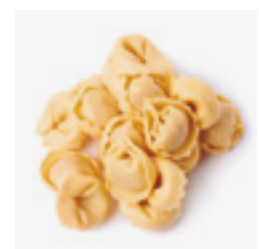
Soft Air

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)

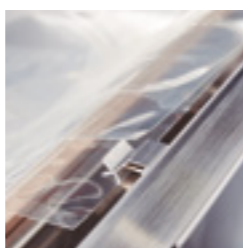
Altitude and weather conditions cause the atmospheric pressure to vary, which influences the quality of the packaging. For this reason, iSensor and goSensor are automatically calibrated without user intervention to ensure a perfect vacuum at all times.



PATENTED

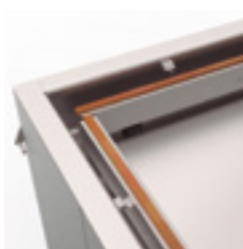
iSeal (intelligent sealing)

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

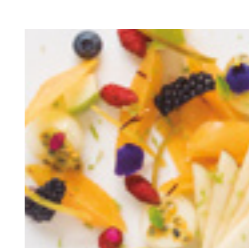
High quality and durable AISI 304 stainless steel construction, with a round-edged chamber for much easier cleaning.



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.

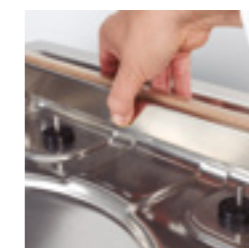


PATENTED

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

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

Air pressure recovery in the chamber



Left button
Screen scrolling

Right button
Screen scrolling

Central button
Selection

CONTROL PANELS

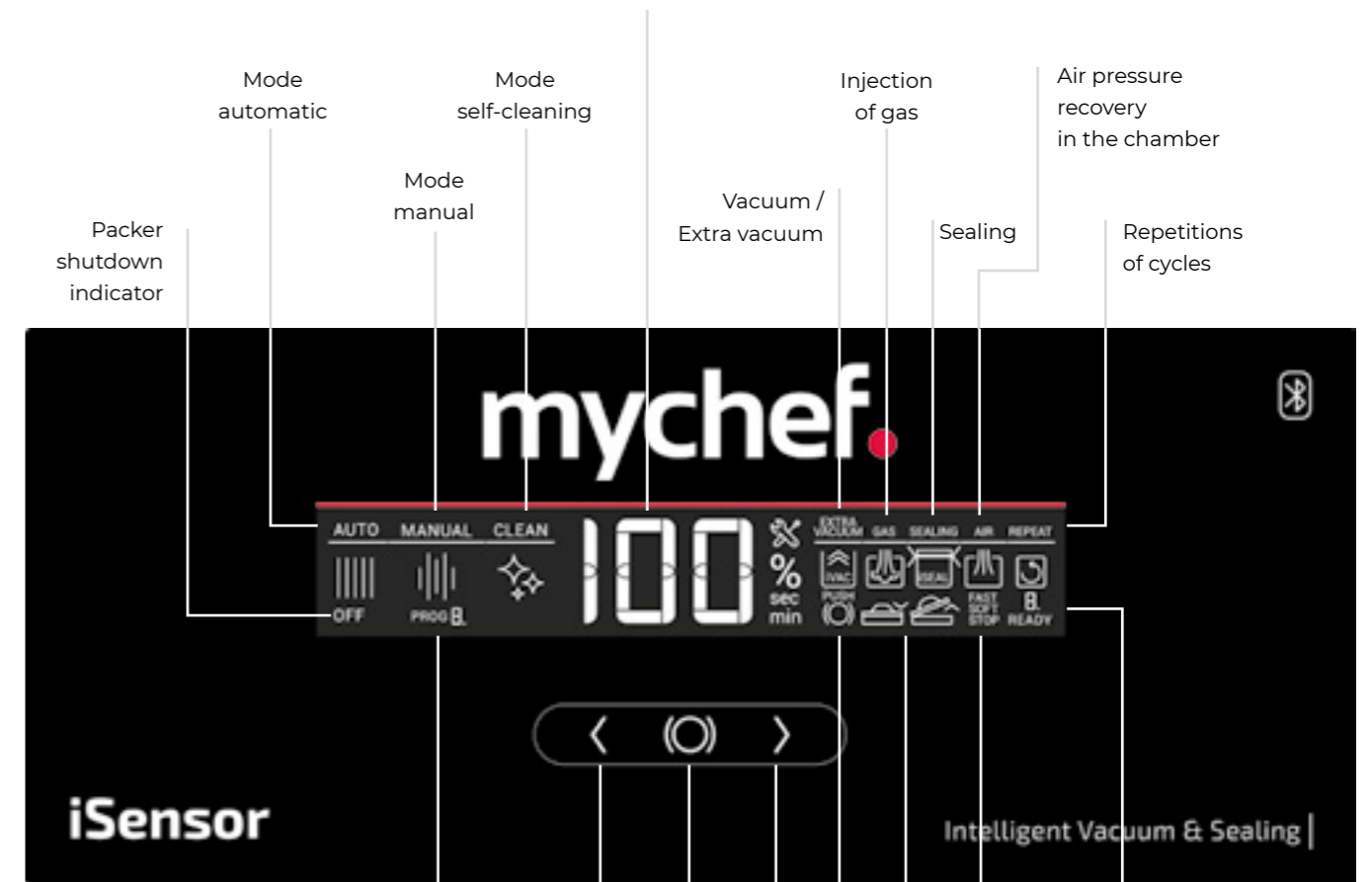
iSENSOR

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



Selected program indicator in manual mode

Press the central button

Indicates if the packer is ready to start a new cycle

Left button
Screen scrolling

Right button
Screen scrolling

Central button
Selection

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

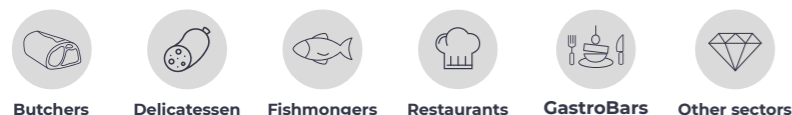
goSENSOR

Mychef tabletop goSensor
Accessories

160
161



goSENSOR TABLETOP



STANDARD EQUIPMENT CODE	goSENSOR S		goSENSOR M			goSENSOR L	
	TGS8F1E2	TGS8D1E2	TGM101E2	TGM161E2	TGM201E2	TGL201E2	TGL202E2
RRP	1.854 €	1.983 €	2.240 €	2.354 €	2.542 €	2.802 €	3.108 €
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 sistem	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	249 €
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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	618 €
L	TVAA6560	649 €

Vacuum pump oil (Spare)

Description	Quantity		
SAE 10 Food	1 Litre	TVAR0002	48 €

Vacuum bags for conservation

Units	Measurements (mm)	Thickness		
100	200 x 300	90 microns	TTVAA002	20 €
100	300 x 400	90 microns	TTVAA004	38 €

Vacuum cooking bags

Units	Measurements (mm)	Thickness		
100	200 x 300	93 microns	TTVAA003	33 €
100	360 x 400	93 microns	TTVAA005	76 €

Foam for core probe

Roll measurements (mm)

20 mm x 5 m	TVAA0021	103 €
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Vacuum bag filling cylinder

Diameter (mm) Height (mm)

Ø 150	150	TVAA0022	41 €
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Black polyethylene food grade sheet

For model Measurements (mm)

S	300 x 250 x 20	TVAA0027	49 €
M	400 x 300 x 20	TVAA0028	63 €
L	440 x 400 x 20	TVAA0029	76 €

Accessory for liquid packaging

For model

S	TVAA0033	72 €
M	TVAA0034	79 €
L	TVAA0035	83 €

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	164
Accessories	165

Mychef freestanding iSensor	166
Accessories	167

iSENSOR TABLETOP



STANDARD EQUIPMENT CODE	iSENSOR S	iSENSOR M			iSENSOR L	
	TIS8D1E2	TIM101E2	TIM161E2	TIM201E2	TIL201E2	TIL202E2
RRP	2.381 €	2.688 €	2.824 €	3.049 €	3.362 €	3.729 €
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))	101 €
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iSENSOR TABLETOP ACCESSORIES

External vacuum kit



External vacuum attachment	-	TVAA0001	80 €
GN 1/1 vacuum tank	Depth: 100 mm	TVAA0006	104 €
GN 1/1 vacuum tank	Depth: 150 mm	TVAA0007	126 €
GN 1/1 vacuum tank	Depth: 200 mm	TVAA0008	144 €
Stainless steel cover for GN 1/1 tank	-	TVAA0009	146 €
GN 1/2 vacuum tank	Depth: 100 mm	TVAA0010	66 €
GN 1/2 vacuum tank	Depth: 150 mm	TVAA0011	70 €
Stainless steel cover for GN 1/2 tank	-	TVAA0012	82 €
GN 1/3 vacuum tank	Depth: 100 mm	TVAA0013	55 €
GN 1/3 vacuum tank	Depth: 150 mm	TVAA0014	64 €
Plastic cover for GN 1/3 tank	-	TVAA0015	55 €



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	618 €
L	TVAA6560	649 €



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	1.003 €
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Vacuum pump oil (Spare)

Description	Quantity		
SAE 10 Food	1 Litre	TVAR0002	48 €

Vacuum bags for conservation

Units	Measurements (mm)	Thickness		
100	200 x 300	90 microns	TTVAA0002	20 €
100	300 x 400	90 microns	TTVAA0004	38 €

Foam for core probe

Roll measurements (mm)		
20 mm x 5 m	TVAA0021	103 €

Polyethylene food grade sheet

For model	Total measurements (mm)		
S	300 x 250 x 20	TVAA0027	49 €
M	400 x 300 x 20	TVAA0028	63 €
L	440 x 400 x 20	TVAA0029	76 €

Thermal adhesive labels

Units	Total measurements (mm)		
2.100	57,3 x 31,75 mm	TVAA0037	80 €

Vacuum cooking bags

Units	Measurements (mm)	Thickness		
100	200 x 300	93 microns	TTVAA0003	33 €
100	360 x 400	93 microns	TTVAA0005	76 €

Vacuum bag filling cylinder

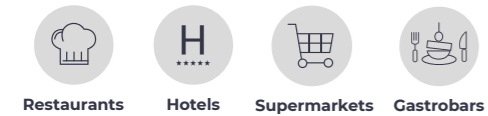
Diameter (mm)	Height (mm)		
Ø 150	150	TVAA0022	41 €

Accessory for liquid packaging

For model			
S	TVAA0033	72 €	
M	TVAA0034	79 €	
L	TVAA0035	83 €	

iSENSOR

FLOOR STANDING



STANDARD EQUIPMENT CODE	iSENSOR S					
	FSSB22E2	FSSB2LE2	FSSB2UE2	FSSB4E2	FSSB4LE2	FSSB4UE2
RRP	5.491 €	5.538 €	5.933 €	6.542 €	6.588 €	7.025 €
External measurements (width x depth x height) (mm)	853 x 537 x 1032					
Chamber dimensions (width x depth x height) (mm)	700 x 430 x 180					
Weight	147 kg			157 kg		
Lid	Dome					
Opening system	Automatic					
Busch vacuum pump (m ³ /h) (Made in Germany)	20			40		
Power (kW)	0,75			1,125		
Voltage (V/Ph/Hz)	230/L+N/50-60			400/3L+N/50-60 o 230/L+N/50-60		
Sealing bar length (mm)	410 + 410	410 + 630	410 + 410 + 580	410 + 410	410 + 630	410 + 410 + 580
Sealing bar position						
Sensor technology	✓			✓		
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	✓			✓		
ExtraVacuum. Extra vacuum for porous foods	✓			✓		
Soft Air. Delicate food packaging	✓			✓		
AutoClean Oil. Oil self-cleaning system	✓			✓		
Double 2 x 4 mm sealing	✓			✓		
Vacuum programs	10			10		
LCD screen	✓			✓		

OPTIONAL EQUIPMENT (PLEASE REQUEST WHEN ORDERING)

Inert gas connection (To order, replace the seventh letter of the code (E) with a G)	155 €
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iSENSOR FLOOR STANDING ACCESSORIES

Vacuum bags for conservation

Units	Measurements (mm)	Thickness	Code	Price
100	200 x 300	90 microns	TTVAA002	20 €
100	300 x 400	90 microns	TTVAA004	38 €

Vacuum cooking bags

Units	Measurements (mm)	Thickness	Code	Price
100	200 x 300	93 microns	TTVAA003	33 €
100	360 x 400	93 microns	TTVAA005	76 €



iSENSOR M						iSENSOR L					
FSMB4E2	FSMB4LE2	FSMB4UE2	FSMB6E2	FSMB6LE2	FSMB6UE2	FSLB6E2	FSLB6LE2	FSLB6UE2	FSMB1E2	FSLB1E2	FSLB1UE2
7.431 €	7.498 €	7.998 €	7.925 €	7.992 €	8.492 €	8.996 €	9.095 €	9.656 €	10.244 €	10.343 €	10.904 €
930 x 607 x 1046						1136 x 707 x 1050					
800 x 500 x 200						1000 x 600 x 200					
197 kg			215 kg			247 kg			265 kg		
Dome						Dome					
Automatic						Automatic					
40			63			63			100		
1,125			1,5			1,5			2,25		
400/3L+N/50-60 o 230/3L/50-60			400/3L+N/50-60 o 230/3L/50-60			400/3L+N/50-60 o 230/3L/50-60			400/3L+N/50-60 o 230/3L/50-60		
460 + 460	460 + 730	460 + 460 + 680	460 + 460	460 + 730	460 + 460 + 680	560 + 560	560 + 880	560 + 560 + 880	560 + 560	560 + 880	560 + 560 + 880
✓			✓			✓			✓		
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✓			✓			✓			✓		
10			10			10			10		
✓			✓			✓			✓		

OPTIONAL EQUIPMENT (PLEASE REQUEST WHEN ORDERING)

Inert gas connection (To order, replace the seventh letter of the code (E) with a G)	155 €
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iSENSOR FLOOR STANDING ACCESSORIES

Food-grade polyethylene sheet

For model	Measurements (mm)	Code	Price
S	540 x 400 x 20	TVAA0030	93 €
M	676 x 430 x 20	TVAA0031	121 €
L	880 x 533 x 20	TVAA0032	158 €

Vacuum pump oil (Spare)

Vacuum pump	Description	Code	Price
20 (m ³ /h)	SAE 10 Food (1 Litre)	TVAR0002	48 €
40 / 63 / 100 (m ³ /h)	SAE 30 Food (2 Litres)	TVAR0005	93 €

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	170
Bain-marie sous-vide	171



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	RRP
370 x 260 x 130	20	230/L+N/50	0,3	350	TVE010T2	497 €

EXTERNAL VACUUM PACKAGING ACCESSORY

Embossed storage bags for external vacuum

Units	Measurements (mm)	Code	RRP
100	200 x 300	TVEA0001	32 €
100	250 x 350	TVEA0002	46 €
100	300 x 400	TVEA0003	62 €



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	RRP
S	345 x 285 x 270	9 litres	45 - 100	0,4	6,5	230/L+N/50-60	SVCS0001	1.088 €
M	350 x 550 x 320	25 litres	45 - 100	1	12	230/L+N/50-60	SVCM0001	1.316 €



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

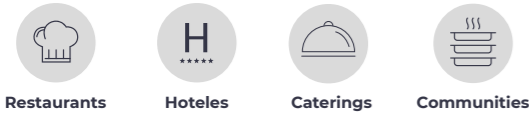
MYCHILL

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
RRP		3.838 €	5.086 €	4.514 €	7.634 €	10.254 €
Left door opening code	TCHI0323	TCHI03TG	TCHI05LG	TCHI05TG	TCHI10TG	TCHI15TG
RRP	3.567€	3.962 €	5.210 €	4.638 €	7.758 €	10.379 €
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

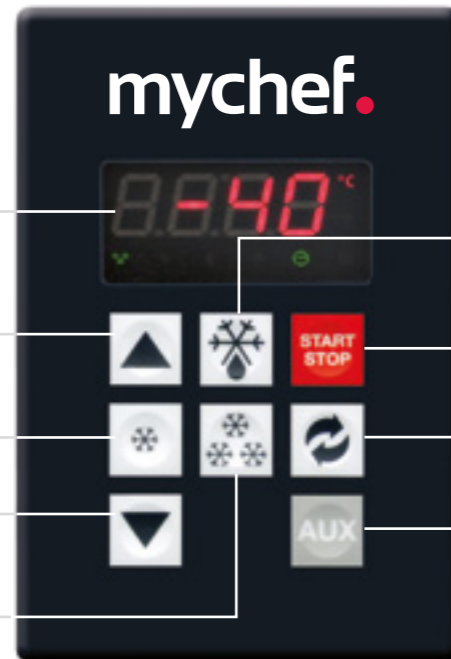
** Ideal for stacking with a Mychef Compact transversal oven or Mychef L Series 6 GN 1/1 oven

MYCHILL ACCESSORY

Universal fastening system for Mychef ovens

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

MYCHA197 48 €



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

REGENERATION OVENS

Evoline regenerates in the shortest time possible, respecting the food and producing excellent results in terms of juiciness, colours and textures thanks to its efficient technology.

Restaurants / Hotels / Catering / Communities

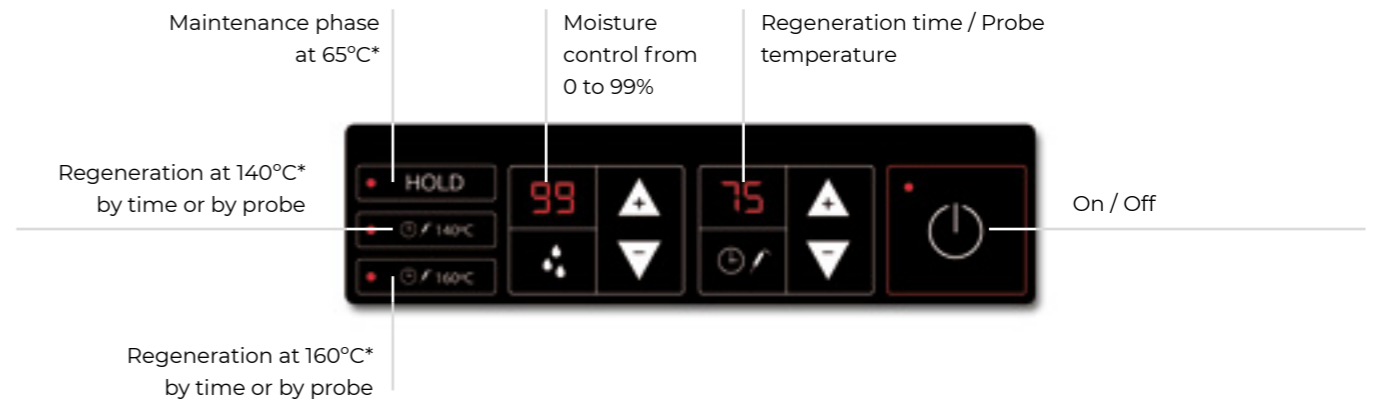


EVOLINE

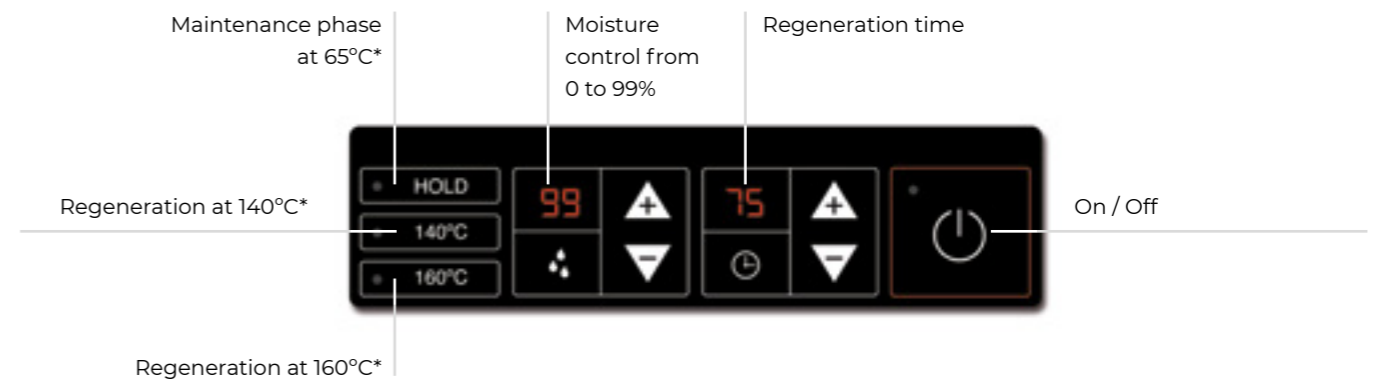
EVOLINE Models
Accessories

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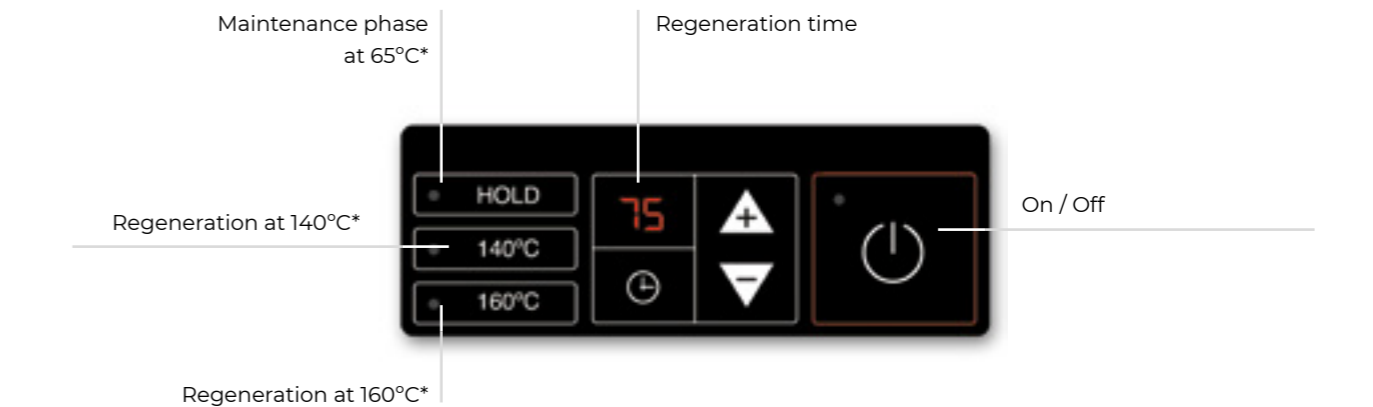
MODEL WITH HUMIDITY AND PROBE CONNECTOR



MOISTURE MODEL WITHOUT PROBE CONNECTOR



HUMIDITY-FREE MODEL



* The 3 working temperature modes (65-140-160) may be configured by the authorised Technical Service (range 65°C - 160°C).

REGENERATION

OVEN



MODEL	5 GN			5 GN			
	F0460523	F0470523	FS470523	F0460511	F0460512	F0470512	FS470512
RRP	2.187 €	2.708 €	3.040 €	2.725 €	2.872 €	3.114 €	3.446 €
Capacity	GN 2/3			GN 1/1			
Humidity control	—	Yes	Yes	—	—	Yes	Yes
Core probe	—	—	Yes	—	—	—	Yes
Measurements (width x depth x height)	573 x 660 x 825 mm			743 x 661 x 825 mm	743 x 723 x 825 mm		
Weight	65 Kg			75 Kg	80 Kg		
EN 4 Capacity	5			10			
Portions capacity (200 g.)	62,5			100			
Distance between guides	81 mm			81 mm			
Power	3,1 kW			3,6 kW	5,1 kW		
Voltage ** (V/L+N/Hz)	230/L+N/50-60			230/L+N/50-60	400/3L+N/50-60		
Operating temperature	65-140-160 *			65-140-160 *			

* The 3 working temperature modes (65-140-160) may be configured by the authorised Technical Service (range 65°C - 160°C).

** Ask for special voltages

OPTIONAL EQUIPMENT (PLEASE REQUEST WHEN ORDERING)

Door opening on the right (to order, replace the seventh letter of the code (E) with a G)	F0467015	162 €
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6 GN			10 GN		
F0460611	F0470611	FS470611	F0461011	F0471011	FS471011
2.950 €	3.173 €	3.503 €	3.958 €	4.105 €	4.437 €
GN 1/1			GN 1/1		
—	Yes	Yes	—	Yes	Yes
—	—	Yes	—	—	Yes
773 x 728 x 890 mm			773 x 729 x 1250 mm		
118 Kg			120 Kg		
12			20		
120			200		
81 mm			81 mm		
7,8 kW			10,5 kW		
400/3L+N/50-60			400/3L+N/50-60		
65-140-160 *			65-140-160 *		

* The 3 working temperature modes (65-140-160) may be configured by the authorised Technical Service (range 65°C - 160°C).

** Ask for special voltages

EVOLINE SUPPORTS

5 GN 2/3	F0467010	426 €
5 GN 1/1 single phase	F0467011	546 €
5 GN 1/1 three-phase	F0467012	546 €
6 GN 1/1	F0467013	551 €
10 GN 1/1	F0467014	551 €



HOLDING TROLLEYS

Specially designed for banquets and catering, its unique positioning system for basins and grill racks prevents contact with walls, allowing the hot air inside to better circulate, getting the best results.

Restaurants / Hotels / Catering / Communities

ACR

ACR Heated Holding Trolleys

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ACR HEATED HOLDING TROLLEYS

HOLDING TROLLEYS

Specially designed for banquets and catering

Circulates hot air evenly

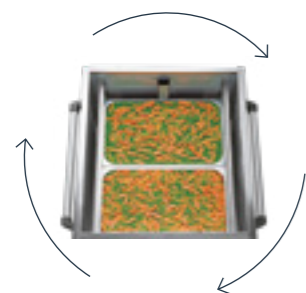
Its unique positioning system for basins and grill racks prevents contact with walls, allowing the hot air inside to better circulate.

Saves energy

Thanks to their mineral wool insulation system, trolleys reach the desired temperature faster and maintain it for longer.

Opening the door 270°

Upper and lower hinges in stainless steel with a swivel pivot point for full door opening.



Locking handles with key included.



Extreme cleanliness
The heat block and set of monoblock runners (no welding) are easily removable for easy cleaning of the inside of the trolley.

Moisture inside chamber
Humidifier container included. For serving food at the optimal juiciness and temperature.

Improved ergonomic design

Rear vertical handles and rubber protectors on each corner make this Trolley easy to move without leaving marks.

High-resistance castors

measuring Ø150 mm, 2 with brakes. For any surface.

Control panel
Lighted power switch, thermostat for regulating temperature between 0°C and 90°C.

ACR Heated Holding Trolley

Designed to facilitate the transport and service of hot meals.

- Made of AISI 304 18/10 stainless steel.
- Capacity for 6, 11, 17, 22, 34 or 44 GN 2/1 in one or two sets of single-block runners (single piece), depending on model.
- Double wall with rock wool insulation to reduce heat loss and energy consumption.
- Fully removable heating block, ventilated heating element and humidifier system tray included.
- Control panel with illuminated switch, pilot light indicating resistance operation and digital thermostat.

- Silicone weatherstrip around the entire door frame to maintain the temperature inside, removable for easy cleaning.
- 4 heavy duty Ø150 mm wheels, 2 of which feature brakes.
- Vertical rear handles for optimal mobility.
- Non-marking rubber bumpers at each corner of the trolley base.
- Lock with key incorporated in the handle.
- Single-phase spiral connection cable with earth connection.
- Gastronorm grills and containers not included.



ACR-Mini

ACR-B

ACR-1

ACR-2

90°C

Model	Total dimensions (mm)	Capacity	Distance between runners	Power (W)	Power supply (V/N/Hz)	Code	RRP (€)
ACR-Mini	700 x 805 x 845	6 GN 2/1 o 12 GN 1/1	55 mm	3000 W	230/1/50-60	F1400007	2.073
ACR-B	700 x 805 x 1150	11 GN 2/1 o 22 GN 1/1	55 mm	3000 W	230/1/50-60	F1400003	2.530
ACR-1	700 x 805 x 1740	17 GN 2/1 o 34 GN 1/1	70 mm	3000 W	230/1/50-60	F1400011	2.963
	700 x 805 x 1740	22 GN 2/1 o 44 GN 1/1	55 mm	3000 W	230/1/50-60	F1400001	2.998
ACR-2	1350 x 805 x 1740	34 GN 2/1 o 68 GN 1/1	70 mm	4000 W	230/1/50-60	F1400021	4.916
	1350 x 805 x 1740	44 GN 2/1 o 88 GN 1/1	55 mm	4000 W	230/1/50-60	F1400002	4.956

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**

mychef.

www.mychefcooking.com

info@mychefcooking.com / +34 973 750 389

Barcelona, España