

mychef.



MYCHEF RANGE 2023



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 and blast chillers and can be found in the most demanding professional kitchens all over the world.

We are driven by passion and the constant search for excellence in the best cooking results.

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





**HIGH SPEED
OVENS**

6

**GASTRONOMIC
OVENS**

10



**PASTRY AND
BAKERY OVENS**

19

**VACUUM PACKAGING
MACHINES**

27



**TEMPERATURE CONTROL
EQUIPMENT**

31

HIGH SPEED OVENS





QUICK

HIGH SPEED OVENS

- QUICK 1T (Touch screen control panel) ⚡
- QUICK 1 (Digital control panel) ⚡

HIGH SPEED OVENS

QUICK IT

mychef.

YOUR DISHES IN MINUTES, EVEN SECONDS

Mychef QUICK is the revolutionary new high-speed oven. Specially designed for simple and fast cooking in minutes, even seconds. With a spectacular design and available in 3 colours, Mychef QUICK always achieves standardised and high quality results in every cooking.

Mychef QUICK IT has a touch screen with a smart control panel that allows quick and intuitive access to recipes and equipment settings thanks to its smartphone-like interface. Mychef QUICK IT produces spectacular results immediately.

WHO IS IT AIMED AT?



Restaurants



Bars



Cafés



Food trucks



Fast food
restaurants



Supermarkets

AVAILABLE MODELS



TECHNOLOGICAL EQUIPMENT

- ✓ **Accelerated cooking technology** that combines 2 heating technologies:
 - 3D impingement air distribution system
 - Convection
- ✓ **Multicook.** Simultaneous cooking system
- ✓ **Touch screen** with customisable menu:
 - Quick access to 32 recipes
 - Possibility of storing up to 1,024 recipes
- ✓ **Mychef Cloud.** Stay connected to your oven with your mobile or tablet
- ✓ **Plug&Play system.** No installation required
- ✓ **Easy to clean** thanks to its fully removable interior
- ✓ **Compact and stackable** design



reddot winner 2022



Bronze Delta
ADI Awards 2022



DESIGN
AWARD
2022

HIGH SPEED OVENS

QUICK 1

mychef.

YOUR DISHES IN MINUTES, EVEN SECONDS

Mychef QUICK is the revolutionary new high-speed oven. Specially designed for simple and fast cooking in minutes, even seconds. With a spectacular design and available in 3 colours, Mychef QUICK always achieves standardised and high quality results in every cooking.

Mychef QUICK 1 is equipped with a digital control panel that makes it very easy and quick to use, giving support and agility to professionals who require it.

WHO IS IT AIMED AT?



Restaurants



Bars



Cafés



Food trucks



Fast food
restaurants



Supermarkets

AVAILABLE MODELS



TECHNOLOGICAL EQUIPMENT

- ✓ **Accelerated cooking technology** that combines 2 heating technologies:
 - 3D impingement air distribution system
 - Convection
- ✓ **Digital control panel** easy and intuitive:
 - Quick access to 8 recipes
 - Possibility of storing up to 100 recipes
- ✓ **Plug&Play system.** No installation required
- ✓ **Easy to clean** thanks to its fully removable interior
- ✓ **Compact and stackable** design

GASTRONOMIC OVENS





COOK

COMBI OVENS



- iCOOK MAX (20 GN 1/1 and 20 GN 2/1) ⚡🔥
- iCOOK (6, 10 GN 1/1 and 6, 10 GN 2/1) ⚡🔥
- iCOOK COMPACT (6 GN 2/3, 6, 10 GN 1/1 and 6 GN 1/1 T) ⚡ **NEW**
- COOK MAX MASTER (20 GN 1/1 and 20 GN 2/1) ⚡🔥
- COOK MASTER (4, 6, 10 GN 1/1 and 6, 10 GN 2/1) ⚡🔥
- COOK COMPACT MASTER (6 GN 2/3, 6, 10 GN 1/1 and 6 GN 1/1 T) ⚡ **NEW**
- COOK PRO (4, 6, 10 GN 1/1) ⚡

TROLLEY SMART COMBI OVENS

iCOOK MAX

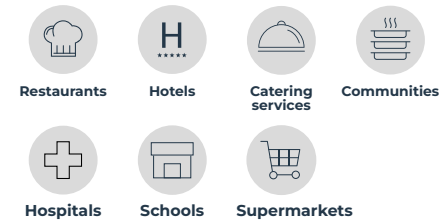
mychef.

THE LARGEST. THE MOST POWERFUL

Mychef iCOOK MAX is the largest, most robust and powerful professional combi oven in the range, with high production capacity and removable rack. Equipped with the latest cooking technologies and a spectacular design, iCOOK MAX is specially designed to withstand heavy workloads and achieve excellent cooking results.

Its control panel, consisting of a high-definition touch screen and a state-of-the-art smart interface, provides technology and simplicity for food professionals.

WHO IS IT AIMED AT?



MODELS AVAILABLE



20 GN 1/1 20 GN 2/1
⚡ ⚡



TECHNOLOGICAL EQUIPMENT

- ✓ **TSC.** Maximum thermal stability with almost no fluctuations at low temperature ($\pm 0,2^{\circ}\text{C}$) (Optional technology) **PATENTED**
- ✓ **MultiSteam.** Patented double direct steam injection technology **PATENTED**
- ✓ **MyCare.** Automatic and smart cleaning system **PATENTED**
- ✓ **UltraVioletSteam.** Totally pure, sterilised and pathogen-free steam (Accessory) **PATENTED**
- ✓ Smart interface with high-definition touch screen that offers:
 - Capacity to store **400 programs and up to 10 cooking phases** in each program
 - **Smart functions** such as: interactive recipe book, option for simultaneous smart cooking, smart cooking system, technical data collection, etc.
- ✓ **3 cooking modes:** convection, combi and steam
- ✓ **MultiSteam.** Patented double direct steam injection technology
- ✓ **Cooking with internal multipoint probe**
- ✓ **SmartWind.** Faster and totally even cooking (6 speeds)
- ✓ **DryOut Plus.** Crunchy, golden, ultra-fast and perfect results
- ✓ **SmartClima Plus.** Smart sensor system that adjusts the energy and humidity in the chamber according to the type and quantity of food
- ✓ **Mychef Cloud.** Stay connected to your oven with your mobile or tablet. View cooking status, create and save recipes from anywhere and send them to your oven

* Mobile shelf racks included

** Gas models: please ask us for availability in your country

A REALLY SMART OVEN

Mychef iCOOK has no limits and cooking with it is totally intuitive thanks to its smart cooking systems: assisted cooking, simultaneous cooking, interactive recipe book, etc. An oven with the highest technological performance at the service of the most demanding chefs; a truly smart oven.

WHO IS IT AIMED AT?



Restaurants



Hotels



Catering services



Communities



Bars



Gastrobars



Supermarkets

MODELS AVAILABLE



6 GN 1/1
⚡ 🔥

6 GN 2/1
⚡ 🔥

10 GN 1/1
⚡ 🔥

10 GN 2/1
⚡ 🔥

TECHNOLOGICAL EQUIPMENT

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reddot winner 2020



Della de Bronce Premio ADI 2020



DESIGN AWARD 2021



SMART LABEL 2021

iCOOK COMPACT NEW

THE BEST COOKING IN THE SMALLEST SPACE

Specially designed for kitchens with limited space, the new iCOOK COMPACT professional combi oven combines the most exclusive cooking technologies in small dimensions.

Its smart interface makes cooking easier than ever, thanks to its smart cooking system, its assistant for the simultaneous cooking of food with different cooking times, an interactive recipe book and many other features that have a clear aim: to produce the best cooking with unbeatable simplicity.

WHO IS IT AIMED AT?



Restaurants



Gastrobars



Hotels



Butcher shops



Delicatessens



Fishmongers



Supermarkets

MODELS AVAILABLE



6 GN 2/3

6 GN 1/1

10 GN 1/1

6 GN 1/1 T



TECHNOLOGICAL EQUIPMENT

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- ✓ **MultiSteam.** Patented double direct steam injection technology PATENTED
- ✓ **MyCare.** Automatic and smart cleaning system PATENTED
- ✓ **UltraVioletSteam.** Totally pure, sterilised and pathogen-free steam (Accessory) PATENTED
- ✓ **Control panel** for smart cooking with ultimate simplicity. It provides you with:
 - Capacity to store **400 programs and up to 10 cooking phases** in each program
 - **Smart functions** such as: interactive recipe book, option for simultaneous smart cooking, smart cooking system, technical data collection, etc.
- ✓ **3 cooking modes:** convection, combi and steam
- ✓ **SmartWind.** Faster and totally even cooking (4 speeds)
- ✓ **DryOut Plus.** Crunchy, golden, ultra-fast and perfect results
- ✓ **NightWatch.** Automatically continues cooking overnight after a power failure
- ✓ **SmartClima Plus.** Smart sensor system that adjusts the energy and humidity in the chamber according to the type and quantity of food
- ✓ **Mychef Cloud.** Stay connected to your oven with your mobile or tablet. View cooking status, create and save recipes from anywhere and send them to your oven

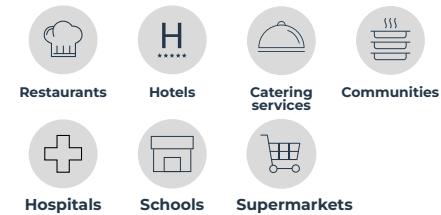
COOK MAX MASTER

THE LARGEST. THE MOST POWERFUL

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

The MASTER control provides the technology and simplicity that culinary professionals value most.

WHO IS IT AIMED AT?



MODELS AVAILABLE



20 GN 1/1 20 GN 2/1
⚡ ⚡

TECHNOLOGICAL EQUIPMENT

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✓ **MultiSteam.** Patented double direct steam injection technology **PATENTED**

✓ **UltraVioletSteam.** Totally pure, sterilised and pathogen-free steam (Accessory) **PATENTED**

✓ **MASTER control panel:** simple, agile and intuitive, also allowing you to:

- Configure up to **40 cooking programs + 3 cooking phases** in each program
- Direct access to **7 cooking programs**

✓ **Automatic cleaning system**

✓ **3 cooking modes:** convection, combi and steam

✓ **Cooking with internal single point probe**

✓ **SmartWind.** Faster and totally even cooking (6 speeds)

✓ **DryOut Plus.** Crunchy, golden, ultra-fast and perfect results

✓ **Wi-Fi Connection.** Remote control of the oven from a smartphone or tablet Compatible with Google Voice Assistant

* Mobile shelf racks included

** Gas models: please ask us for availability in your country

COOK MASTER

THE PERFECT COMBINATION

Mychef COOK MASTER is a professional combi oven that is the perfect combination of high technological equipment and simplicity of use.

Its state-of-the-art technologies provide superior cooking quality and its simple but agile and competent control panel make COOK MASTER a perfect model for food professionals.

WHO IS IT AIMED AT?



Restaurants



Hotels



Catering services



Communities



Bars



Gastrobars



Supermarkets

MODELS AVAILABLE



4 GN 1/1



6 GN 1/1



6 GN 2/1



10 GN 1/1



10 GN 2/1



TECHNOLOGICAL EQUIPMENT

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PATENTED

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✓ **3 cooking modes:** convection, combi and steam

✓ **Cooking with internal single point probe**

✓ **SmartWind.** Faster and totally even cooking (4 speeds on electric models, 6 speeds on gas models)

✓ **DryOut Plus.** Crunchy, golden, ultra-fast and perfect results

✓ **Wi-Fi Connection.** Remote control of the oven from a smartphone or tablet Compatible with Google Voice Assistant

* Gas models: please ask us for availability in your country



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COMBI OVENS

COOK COMPACT MASTER

NEW

mychef.

THE BEST COOKING IN THE SMALLEST SPACE

Specially designed for kitchens with limited space, the new COMPACT MASTER professional combi oven combines the most exclusive cooking technologies in small dimensions.

The MASTER control panel favours an agile and intuitive use thanks to its simplicity and shortcut keys to cooking and washing program.

WHO IS IT AIMED AT?



Restaurants



Gastrobars



Hotels



Butcher shops



Delicatessens



Fishmongers



Supermarkets

MODELS AVAILABLE



6 GN 2/3



6 GN 1/1



10 GN 1/1



6 GN 1/1 T

TECHNOLOGICAL EQUIPMENT

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- ✓ **UltraVioletSteam.** Totally pure, sterilised and pathogen-free steam (Accessory) **PATENTED**
- ✓ **MASTER control panel:** simple, agile and intuitive, also allowing you to:
 - Configure up to **40 cooking programs + 3 cooking phases** in each program
 - Direct access to **7 cooking programs**
- ✓ **Automatic cleaning system**
- ✓ **3 cooking modes:** convection, combi and steam
- ✓ **SmartWind.** Faster and totally even cooking (4 speeds)
- ✓ **DryOut Plus.** Crunchy, golden, ultra-fast and perfect results
- ✓ **NightWatch.** Automatically continues cooking overnight after a power failure
- ✓ **Wi-Fi Connection.** Remote control of the oven from a smartphone or tablet Compatible with Google Voice Assistant

INFINITE POSSIBILITIES. ZERO COMPLICATIONS

Mychef COOK PRO is a professional combi oven that cooks easily and without complications. Its innovative cooking technology, simple control panel and built-in self-cleaning system make it ideal for culinary professionals who need an oven that provides infinite cooking possibilities and high performance without complications.

WHO IS IT AIMED AT?



Restaurants



Hotels

Catering
services

Communities



Bars



Gastrobars



Supermarkets

MODELS AVAILABLE



4 GN 1/1



6 GN 1/1



10 GN 1/1

TECHNOLOGICAL EQUIPMENT

- ✓ **MultiSteam.** Patented double direct steam injection technology **PATENTED**
- ✓ **UltraVioletSteam.** Totally pure, sterilised and pathogen-free steam (Accessory) **PATENTED**
- ✓ **PRO control panel:** simple, agile and intuitive
- ✓ **Automatic cleaning system**
- ✓ **3 cooking modes:** convection, combi and steam
- ✓ **SmartWind.** Faster and totally even cooking (2 speeds)
- ✓ **SteamOut.** Removal of humidity from the cooking chamber
- ✓ **Wi-Fi Connection.** Remote control of the oven from a smartphone or tablet Compatible with Google Voice Assistant (Accessory)



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PASTRY AND BAKERY **OVENS**





BAKE

COMBI OVENS

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



BAKERSHOP

CONVECTION OVENS

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

TROLLEY SMART COMBI OVENS

iBAKE MAX

mychef.

THE LARGEST. THE MOST POWERFUL

Mychef iBAKE MAX is the largest, most robust and powerful professional combi oven in the range, with high production capacity and removable rack. Equipped with the latest cooking technologies and a spectacular design, iBAKE MAX is specially designed to withstand heavy workloads and achieve excellent cooking results.

Its control panel, consisting of a high-definition touch screen and a state-of-the-art smart interface, provides technology and simplicity for professional bread and pastry-making professionals.

WHO IS IT AIMED AT?



Pastry shops Bakeries Bakery establishments Supermarkets

MODELS AVAILABLE



16 trays (600x400)



TECHNOLOGICAL EQUIPMENT

- ✓ **TSC.** Maximum thermal stability with almost no fluctuations at low temperature ($\pm 0,2^{\circ}\text{C}$) (Optional technology) **PATENTED**
- ✓ **MultiSteam.** Patented double direct steam injection technology **PATENTED**
- ✓ **MyCare.** Automatic and smart cleaning system **PATENTED**
- ✓ **UltraVioletSteam.** Totally pure, sterilised and pathogen-free steam (Accessory) **PATENTED**
- ✓ Smart interface with high-definition touch screen that offers:
 - Capacity to store **400 programs and up to 10 cooking phases** in each program
 - **Smart functions** such as: interactive recipe book, option for simultaneous smart cooking, smart cooking system, technical data collection, etc.
- ✓ **3 cooking modes:** convection, combi and steam
- ✓ **Cooking with internal multipoint probe**
- ✓ **SmartWind.** Faster and totally even cooking (6 speeds)
- ✓ **DryOut Plus.** Crunchy, golden, ultra-fast and perfect results
- ✓ **SmartClima Plus.** Smart sensor system that adjusts the energy and humidity in the chamber according to the type and quantity of food
- ✓ **Mychef Cloud.** Stay connected to your oven with your mobile or tablet. View cooking status, create and save recipes from anywhere and send them to your oven

* Mobile shelf racks included

** Gas models: please ask us for availability in your country

A REALLY SMART OVEN

Mychef iBAKE has no limits and baking with it is totally intuitive thanks to its smart baking systems: assisted baking, simultaneous baking, interactive recipe book, etc. An oven with the highest technological performance at the service of the most demanding bakers and pastry chefs; a truly smart oven.

WHO IS IT AIMED AT?



Pastry shops Bakeries Bakery establishments

MODELS AVAILABLE



4 trays (600x400)



6 trays (600x400)



10 trays (600x400)



TECHNOLOGICAL EQUIPMENT

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- ✓ **MultiSteam.** Patented double direct steam injection technology PATENTED
- ✓ **MyCare.** Automatic and smart cleaning system PATENTED
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- ✓ **SmartWind.** Faster and totally even cooking (4 speeds on electric models, 6 speeds on gas models)
- ✓ **DryOut Plus.** Crunchy, golden, ultra-fast and perfect results
- ✓ **SmartClima Plus.** Smart sensor system that adjusts the energy and humidity in the chamber according to the type and quantity of food
- ✓ **Mixed guides.** Accessory to fit GN trays and 600 x 400 trays
- ✓ **Mychef Cloud.** Stay connected to your oven with your mobile or tablet. View cooking status, create and save recipes from anywhere and send them to your oven

* Gas models: please ask us for availability in your country

BAKE MAX MASTER

THE LARGEST. THE MOST POWERFUL

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

The MASTER control provides the technology and simplicity that bread and pastry-making professionals value most.

WHO IS IT AIMED AT?



MODELS AVAILABLE



16 trays (600x400)



TECHNOLOGICAL EQUIPMENT

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 - Configure up to **40 cooking programs + 3 cooking phases** in each program
 - Direct access to **7 cooking programs**
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- ✓ **Wi-Fi Connection.** Remote control of the oven from a smartphone or tablet Compatible with Google Voice Assistant

* Mobile shelf racks included

** Gas models: please ask us for availability in your country

BAKE MASTER

THE PERFECT COMBINATION

Mychef BAKE MASTER is a professional combi oven that is the perfect combination of high technological equipment and simplicity of use.

Its state-of-the-art technologies provide superior cooking quality and its simple but agile and competent control panel make BAKE MASTER a perfect model for bread and pastry-making professionals.

WHO IS IT AIMED AT?



Pastry shops Bakeries Bakery establishments

MODELS AVAILABLE



4 trays (600x400)



6 trays (600x400)



10 trays (600x400)



TECHNOLOGICAL EQUIPMENT

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✓ **Wi-Fi Connection.** Remote control of the oven from a smartphone or tablet Compatible with Google Voice Assistant

✓ **Mixed guides.** Accessory to fit GN trays and 600 x 400 trays

* Gas models: please ask us for availability in your country



reddot winner 2020

COMBI OVENS

BAKE PRO

mychef.

INFINITE POSSIBILITIES. ZERO COMPLICATIONS

Mychef BAKE PRO is a professional combi oven that bakes easily and without complications. Its innovative cooking technology, simple control panel and built-in self-cleaning system make it ideal for culinary professionals who need an oven that provides infinite cooking possibilities and high performance without complications.

WHO IS IT AIMED AT?



Pastry shops Bakeries Bakery establishments

MODELS AVAILABLE



4 trays (600x400)



6 trays (600x400)



10 trays (600x400)



reddot winner 2020

TECHNOLOGICAL EQUIPMENT

- ✓ **MultiSteam.** Patented double direct steam injection technology **PATENTED**
- ✓ **UltraVioletSteam.** Totally pure, sterilised and pathogen-free steam (Accessory) **PATENTED**
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- ✓ **SteamOut.** Removal of humidity from the cooking chamber
- ✓ **Wi-Fi Connection.** Remote control of the oven from a smartphone or tablet Compatible with Google Voice Assistant (Accessory)
- ✓ **Mixed guides.** Accessory to fit GN trays and 600 x 400 trays

BAKERSHOP AIR-S

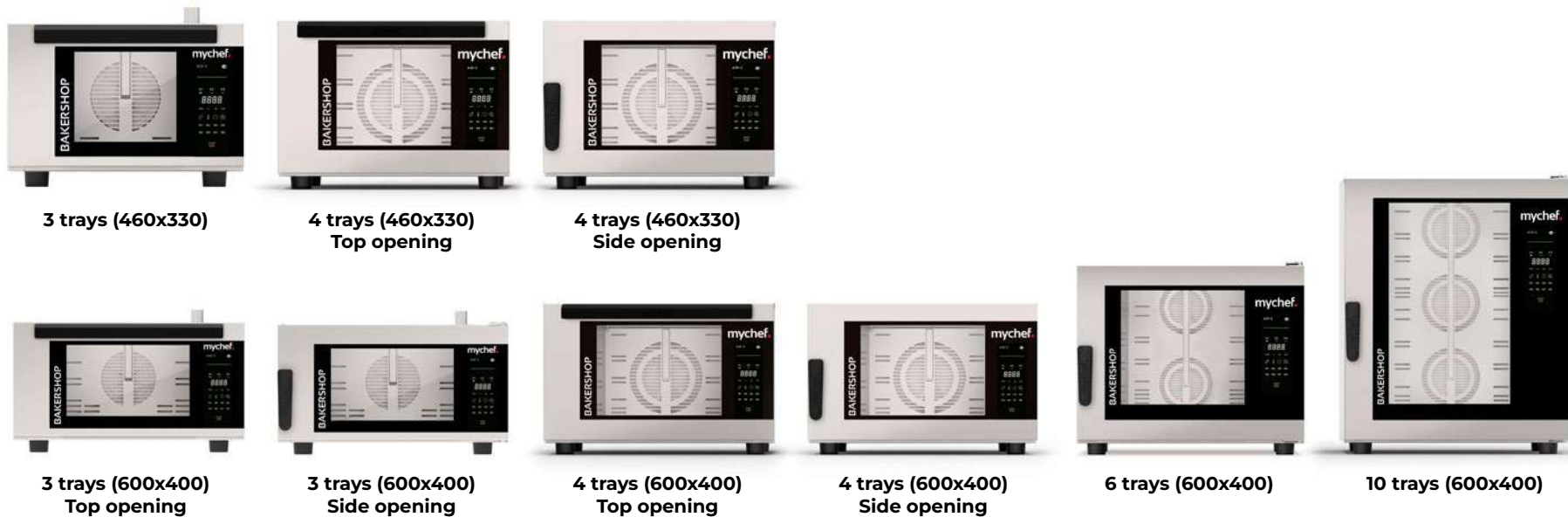
FROZEN BREAD AND PASTRY PRODUCTS MORE TENDER AND CRUNCHY THAN EVER BEFORE

Mychef BAKERSHOP is a convection oven with adjustable humidity specially designed to simplify, as much as possible, work in cafeterias and small stores that bake against the clock and with simple parameters. BAKERSHOP provides a fast service and ensures frozen bread and pastries that are more tender and crisp than ever.

WHO IS IT AIMED AT?



MODELS AVAILABLE



TECHNOLOGICAL EQUIPMENT

- ✓ **AIR-S control panel** that allows you to:
 - Save up to **40 cooking programs + 3 phases** in each program
 - **8 quick access** programs
- ✓ **Cooking mode:** convection with humidity contribution (from 30° to 260°)
- ✓ **Fan Plus.** More even cooking thanks to the bi-directional turbines (2 speeds)
- ✓ **Automatic pre-heating.** Ultra-fast pre-heating
- ✓ **Top or side opening system**





VACUUM PACKAGING MACHINES



iSENSOR
SMART SENSOR PACKING MACHINES

- Tabletop iSENSOR
- Foot iSENSOR



goSENSOR
SENSOR PACKING MACHINES

- goSENSOR

iSENSOR

THE ONLY 100% AUTOMATIC VACUUM PACKING MACHINE

Mychef iSENSOR is the only 100% automatic vacuum packing machine on the market thanks to the 2 patents iSeal and iVac combined: a smart, professional device that has revolutionised the world of vacuum packaging.

WHO IS IT AIMED AT?



Restaurants



Hotels



Supermarkets



Gastrobars

MODELS AVAILABLE



iSENSOR S

iSENSOR M

iSENSOR L



iSENSOR S
Foot

iSENSOR M
Foot

iSENSOR L
Foot

TECHNOLOGICAL EQUIPMENT

- ✓ **iVac.** Smart automatic packaging PATENTED
- ✓ **iSeal.** Smart automatic packaging PATENTED
- ✓ **MCV (Multi-Cycle Vacuum).** Repetition of consecutive vacuum cycles PATENTED
- ✓ **Vacuum Standby.** This function allows the vacuum inside the chamber to be maintained indefinitely PATENTED
- ✓ **SCS.** Automatic calibration system PATENTED
- ✓ **Sensor technology**
- ✓ **Operating modes:** manual and automatic
- ✓ **Busch or Becker vacuum pump**
- ✓ **Preventive maintenance warnings and oil self-cleaning system**
- ✓ **Integrated Bluetooth + iOS/Android control App** for printing adhesive labels
- ✓ **Optional external vacuum and inert gas connection**



PRACTICAL AND COMPETITIVE VACUUM PACKAGING

Mychef goSENSOR is a professional sensor packaging machine that is especially recommended for establishments that need to perform daily packaging, easy to use and at a competitive price.

WHO IS IT AIMED AT?



Butcher shops



Delicatessens



Fishmongers



Restaurants



Gastrobars



Other sectors

MODELS AVAILABLE



goSENSOR S

goSENSOR M

goSENSOR L

TECHNOLOGICAL EQUIPMENT

- ✓ **Vacuum Standby.** This function allows the vacuum inside the chamber to be maintained indefinitely. PATENTED
- ✓ **SCS.** Automatic calibration system PATENTED
- ✓ **Sensor technology**
- ✓ **Specific program for liquid packaging**
- ✓ **ExtraVacuum function.** Up to 5 seconds of extra vacuum for porous foods
- ✓ **Soft Air.** Function for the packaging of delicate foods
- ✓ **Becker or Value vacuum pump**
- ✓ **Preventive maintenance warnings and oil self-cleaning system**



TEMPERATURE CONTROL EQUIPMENT



MYCHILL BLAST CHILLER

- Mychill

BLAST CHILLER

MYCHILL

mychef.

A VALUABLE ALLY IN PROFESSIONAL KITCHENS

The perfect companion in professional kitchens, enabling you to keep food fresh with maximum hygiene and flexibility, as well as plan production and avoid waste.

WHO IS IT AIMED AT?



Restaurants



Hotels



Catering
services



Communities

MODELS AVAILABLE



3 GN 2/3



3 GN 1/1



5 GN 1/1
Longitudinal



5 GN 1/1
Transversal



10 GN 1/1



15 GN 1/1

TECHNOLOGICAL EQUIPMENT

- ✓ **Time or probe control** (core probe included)
- ✓ **Pre-cooling cycle at -30°C**
- ✓ **Automatically switches to maintenance phase** at the end of the cycle
- ✓ **Automatic defrosting system**
- ✓ Includes **drainage** at the bottom
- ✓ **Removable guides with rounded edges** for easy cleaning
- ✓ Made of **AISI 304 stainless steel** in monobloc structure
- ✓ **Digital control panel**
- ✓ **Ideal for the Cook&Chill process**

CONTROL PANELS

PANELS OF HIGH SPEED OVENS

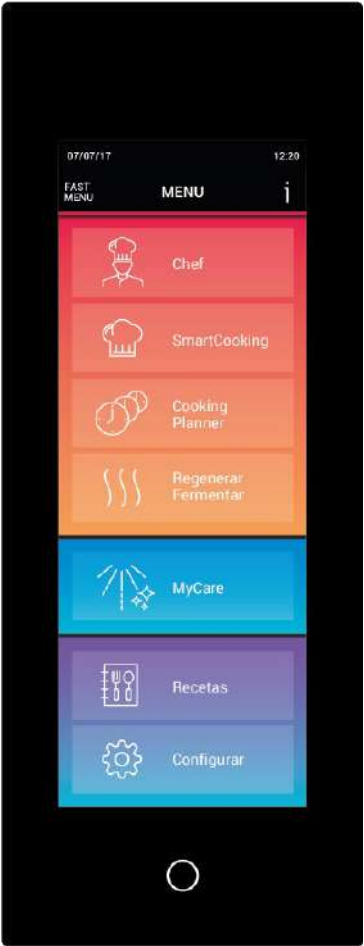


QUICK IT



QUICK 1

PANELS OF GASTRONOMIC OVENS



iCOOK

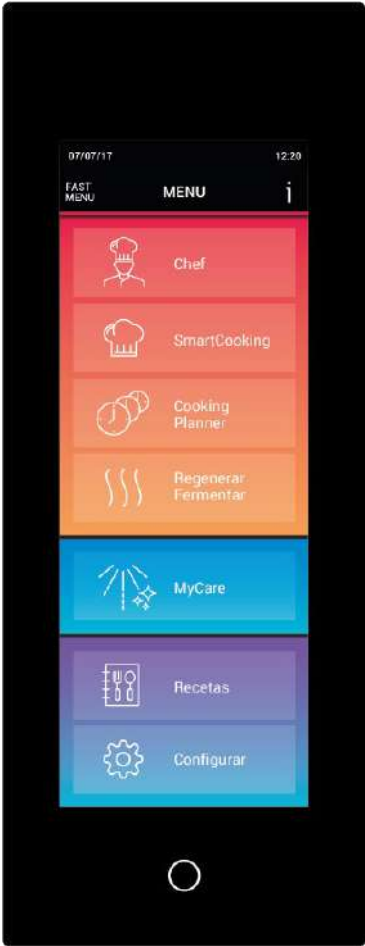


COOK MASTER



COOK PRO

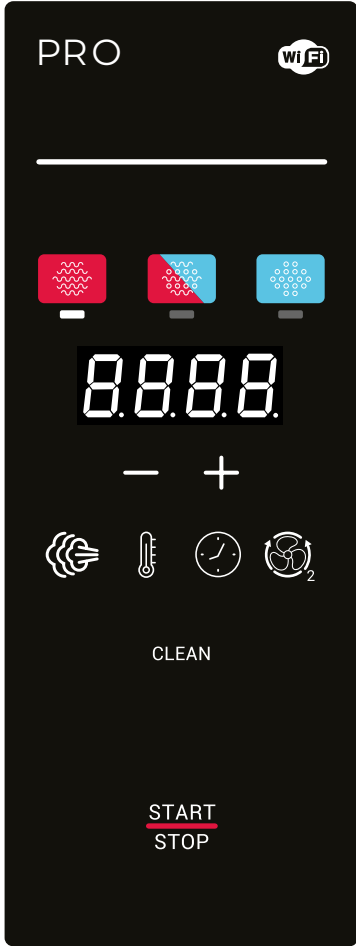
PANELS OF COMBINED OVENS FOR BAKERIES AND PASTRY SHOPS



iBAKE



BAKE MASTER



BAKE PRO

PANELS OF CONVECTION OVENS FOR BAKERIES AND PASTRY SHOPS



BAKERSHOP AIR-S

PANELS OF VACUUM PACKAGING MACHINES

mychef.



COMPARATIVE ESTIMATE ANALYSIS

COMPARATIVE COOK RANGE

	iCOOK ⚡	iCOOK 🔥	COOK MASTER ⚡	COOK MASTER 🔥	COOK PRO ⚡
COOKING MODE					
Convection mode	30°C - 280°C	30°C - 280°C	30°C - 260°C	30°C - 260°C	30°C - 260°C
Mixed mode: convection + steam	30°C - 280°C	30°C - 280°C	30°C - 260°C	30°C - 260°C	30°C - 260°C
Steam mode. From 30°C to 130°C	●	●	●	●	●
Low temperature cooking and overnight cooking	Intelligent	Intelligent	Manual	Manual	Manual
MYCHEF TECHNOLOGIES AND PATENTS					
CoolDown. Ultra-fast cooling	●	●	●	●	●
Pre-heat. Ultra-fast pre-heating	●	●	●	●	●
SmartClima Plus. Intelligent sensor system that adjusts the energy and humidity in the chamber according to the type and quantity of food	●	●	-	-	-
TSC. Unique patented system that ensures maximum thermal stability with little fluctuation at low temperature (±0.2°C)	○	-	○	-	-
SmartWind. Efficient thermodynamic turbine with smart rotation management and N fan speeds for totally even cooking	4 speeds	6 speeds	4 speeds	6 speeds	2 speeds
Smart management of speed, direction of rotation and pulsation of the turbine	●	●	-	-	-
MultiSteam. Innovative patented high efficiency double steam injection technology. 5 times faster and denser steam than traditional systems (boiler/direct injection)	●	●	●	●	●
UltraVioletSteam. Completely pure and sterilised steam, free of pathogens even at very low temperatures thanks to patented UV system	○	-	○	○	○
DryOut Plus. Active extraction of humidity from the cooking chamber using low pressure technology, for crisp and brown perfection.	●	●	●	●	-
SteamOut. Removal of humidity from the cooking chamber	-	-	-	-	●
NightWatch. Safe night time cooking without supervision	●	●	-	-	-
MySmartCooking. Smart automatic cleaning 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. Smart simultaneous cooking. Automatic detection of load, time and number of times the door has been opened	●	●	-	-	-
Mychef Cloud. Stay connected to your oven with your mobile or tablet. View cooking status, create and save recipes from anywhere and send them to your oven.	●	●	-	-	-
Wi-Fi Connection. Remote control of the oven from a smartphone or tablet	-	-	●	●	○
Drainage cooling. Cools the outgoing water, avoiding possible damage to the pipes.	○	-	○	-	○
CONTROL ARRANGEMENT					
Cooking programs / phases	400/10	400/10	40/3	40/3	-
Multi-program keypad with shortcut keys	-	-	7	7	-
Quick access keys to wash programs or cycles	●	●	●	●	-
Single-point probe	-	-	●	●	-
Multipoint probe	●	●	-	-	-
CLEANING AND MAINTENANCE					
MyCare. Smart automatic cleaning system with 4 wash and rinse programmes, with dirt detection and automatic warning	●	●	-	-	-
Automatic cleaning system with 1 wash programme	-	-	●	●	●
TECHNICAL AND MANUFACTURING DETAILS					
High-tech LED lighting. Optimum illumination throughout the chamber; minimum consumption and maximum lifetime	●	●	●	●	●
USB connection for 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 cooking chamber in stainless steel with rounded edges, fully welded with integrated drainage	●	●	●	●	●
Handle and plastic components feature anti-bacterial treatment	●	●	●	●	●

● Standard ○ Optional - Not compatible with

BAKE RANGE COMPARISON

	iBAKE ⚡	iBAKE 🔥	BAKE MASTER ⚡	BAKE MASTER 🔥	BAKE PRO ⚡
COOKING MODE					
Convection mode	30°C - 280°C	30°C - 280°C	30°C - 260°C	30°C - 260°C	30°C - 260°C
Mixed mode: convection + steam	30°C - 280°C	30°C - 280°C	30°C - 260°C	30°C - 260°C	30°C - 260°C
Steam mode. From 30°C to 130°C	●	●	●	●	●
Configurable fermentation program	●	●	-	-	-
MYCHEF TECHNOLOGIES AND PATENTS					
CoolDown. Ultra-fast cooling	●	●	●	●	●
Pre-heat. Ultra-fast pre-heating	●	●	●	●	●
SmartClima Plus. Intelligent sensor system that adjusts the energy and humidity in the chamber according to the type and quantity of food	●	●	-	-	-
TSC. Unique patented system that ensures maximum thermal stability with little fluctuation at low temperature (±0.2°C)	○	-	○	-	-
SmartWind. Efficient thermodynamic turbine with smart rotation management and N fan speeds for totally even cooking	4 speeds	6 speeds	4 speeds	6 speeds	2 speeds
MultiSteam. Innovative patented high efficiency double steam injection technology. 5 times faster and denser steam than traditional systems (boiler/direct injection)	●	●	●	●	●
UltraVioletSteam. Completely pure and sterilised steam, pathogen-free even at very low temperatures thanks to patented ultraviolet system	○	○	○	○	○
DryOut Plus. Active extraction of humidity from the cooking chamber using low pressure technology, for crisp and brown perfection.	●	●	●	●	-
SteamOut. Removal of humidity from the cooking chamber	-	-	-	-	●
ReliableSystem. Preventive maintenance programme	●	●	-	-	-
MySmartCooking. Smart automatic cleaning 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. Smart simultaneous cooking. Automatic detection of load, time and number of times the door has been opened	●	●	-	-	-
Mychef Cloud. Stay connected to your oven with your mobile or tablet. View cooking status, create and save recipes from anywhere and send them to your oven.	●	●	-	-	-
Wi-Fi Connection. Remote control of the oven from a smartphone or tablet	-	-	●	●	○
CONTROL ARRANGEMENT					
Cooking programs / phases	400/10	400/10	40/3	40/3	-
Cooking Check. Summary with graphics of the current cooking process. With preview and final display of data and consumption related to the cooking in progress	●	●	-	-	-
Multi-program keypad with shortcut keys	-	-	7	7	-
Quick access keys to wash programs or cycles	●	●	●	●	-
10 inch widescreen TFT touch screen with understandable symbols	●	●	-	-	-
LED screen	-	-	●	●	●
User interface available in 21 languages	●	●	-	-	-
Single-point probe	-	-	●	●	-
Multipoint probe	●	●	-	-	-
CLEANING AND MAINTENANCE					
MyCare. Smart automatic cleaning system with 4 wash and rinse programmes, with dirt detection and automatic warning	●	●	-	-	-
Automatic cleaning system with 1 wash programme	-	-	●	●	●
TECHNICAL AND MANUFACTURING DETAILS					
USB connection for 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 cooking chamber in stainless steel with rounded edges, fully welded with integrated drainage	●	●	●	●	●
Handle and plastic components feature anti-bacterial treatment	●	●	●	●	●

● Standard ○ Optional - Not compatible with

COMPARATIVE PACKAGING MACHINES

	iSENSOR	goSENSOR
Vacuum pump	Becker or Busch pump	Value or Becker Pump
Type of seal	Double 2 x 3 mm sealing	Simple sealing 1 x 4 mm
Programmes	10	1
Manual mode	●	●
Automatic mode	●	-
iVac. Smart automatic packaging	●	-
iSeal. Smart automatic packaging	●	-
MCV (Multi-Cycle Vacuum). Repetition of consecutive vacuum cycles	●	-
Vacuum Standby. This function allows the vacuum inside the chamber to be maintained indefinitely	●	●
SCS. Automatic calibration system	●	●
External vacuum connection	●	-
Option to print labels with the printer	●	-

mychef.

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