



mychef.

MYCHEF RANGE
2022

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

Passion is what drives us, the constant pursuit of excellence and respect.

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





HIGH SPEED OVENS

4

GASTRONOMIC OVENS

8



PASTRY AND BAKERY OVENS

20

VACUUM PACKAGING MACHINES

29



TEMPERATURE CONTROL EQUIPMENT

33

HIGH SPEED OVENS





QUICK HIGH SPEED OVENS

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

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 MODEL



4.335 €

TECHNOLOGICAL EQUIPMENT

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

QUICK 1

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 firing.

Mychef QUICK 1 is equipped with an electronic 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 MODEL



3.168 €

TECHNOLOGICAL EQUIPMENT

- ✓ **Electronic 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
- ✓ **Accelerated cooking technology** that combines 2 heating technologies:
 - 3D impingement air distribution system
 - Convection
- ✓ **Compact and stackable** design

GASTRONOMIC OVENS





COOK

COMBI OVENS



- iCOOK (6, 10 GN 1/1 and 6, 10 GN 2/1) ⚡🔥
- iCOOK MAX (20 GN 1/1 and 20 GN 2/1) ⚡🔥
- COOK MASTER (4, 6, 10 GN 1/1 and 6, 10 GN 2/1) ⚡🔥
- COOK MAX MASTER (20 GN 1/1 and 20 GN 2/1) ⚡🔥
- COOK PRO (4, 6, 10 GN 1/1) ⚡
- COOK UP (4, 6, 10 GN 1/1) ⚡

COMPACT

COMPACT COMBI OVENS



- COMPACT EVOLUTION (6 GN 2/3, 6, 9 GN 1/1 and 6 GN 1/1 T) ⚡
- COMPACT CONCEPT (6 GN 2/3, 6, 9 GN 1/1 and 6 GN 1/1 T) ⚡

SNACK

CONVECTION OVENS



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

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



5.720 €



7.450 €

6 GN 2/1



10.281 €



11.925 €

10 GN 1/1



8.740 €



10.426 €

10 GN 2/1



13.934 €



15.694 €

TECHNOLOGICAL EQUIPMENT

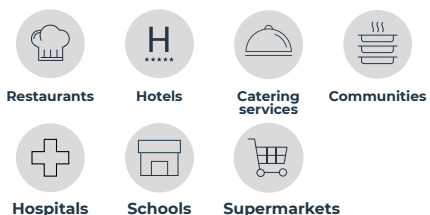
- ✓ Smart interface with high-definition touch screen that offers:
 - Capacity to store **400 programs and up to 10 cooking phases** in each program
 - **Smart functions** such as: interactive recipe book, option for simultaneous smart cooking, smart cooking system, technical data collection, etc.
- ✓ **MyCare.** Automatic and smart cleaning system PATENTED
- ✓ **3 cooking modes:** convection, combi and steam
- ✓ **MultiSteam.** Patented double direct steam injection technology PATENTED
- ✓ **Cooking with internal multipoint 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
- ✓ **SmartClima Plus.** Smart sensor system that adjusts the energy and humidity in the chamber according to the type and quantity of food
- ✓ **TSC.** Maximum thermal stability with almost no fluctuations at low temperature (+-2°C) (Optional technology) PATENTED
- ✓ **UltraVioletSteam.** Totally pure, sterilised and pathogen-free steam (Accessory) PATENTED

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, COOK 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
⚡	⚡
18.681 €	25.261 €
🔥	🔥
21.624 €	28.534 €

TECHNOLOGICAL EQUIPMENT

- ✓ 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.
- ✓ **MyCare.** Automatic and smart cleaning system PATENTED
- ✓ **3 cooking modes:** convection, combi and steam
- ✓ **MultiSteam.** Patented double direct steam injection technology PATENTED
- ✓ **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
- ✓ **TSC.** Maximum thermal stability with almost no fluctuations at low temperature (+-2°C) (Optional technology) PATENTED
- ✓ **UltraVioletSteam.** Totally pure, sterilised and pathogen-free steam (Accessory) PATENTED

* Mobile shelf racks included

** Electric models available from March 2022, gas models from May 2022.



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?



MODELS AVAILABLE



4 GN 1/1
⚡
3.637 €

6 GN 1/1
⚡
4.244 €
🔥
6.111 €

6 GN 2/1
⚡
7.891 €
🔥
9.611 €

10 GN 1/1
⚡
6.569 €
🔥
7.891 €

10 GN 2/1
⚡
10.801 €
🔥
12.586 €

TECHNOLOGICAL EQUIPMENT

✓ **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**

✓ **MyCare.** Automatic cleaning system

PATENTED

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

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

PATENTED

✓ **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

✓ **TSC.** Maximum thermal stability with almost no fluctuations at low temperature (+-2°C) (Optional technology)

PATENTED

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

PATENTED

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

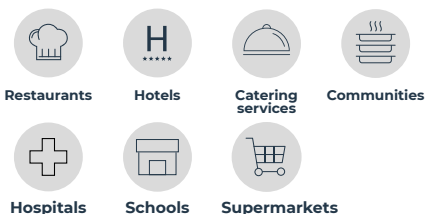
COOK MAX MASTER

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
⚡	⚡
15.044 €	21.403 €
🔥	🔥
17.987 €	24.676 €

TECHNOLOGICAL EQUIPMENT

- ✓ **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**
- ✓ **MyCare.** Automatic cleaning system PATENTED
- ✓ **3 cooking modes:** convection, combi and steam
- ✓ **MultiSteam.** Patented double direct steam injection technology PATENTED
- ✓ **Cooking with internal single point probe**
- ✓ **SmartWind.** Faster and totally even cooking (6 speeds)
- ✓ **DryOut Plus.** Crunchy, golden, ultra-fast and perfect results
- ✓ **TSC.** Maximum thermal stability with almost no fluctuations at low temperature (+-2°C) (Optional technology) PATENTED
- ✓ **UltraVioletSteam.** Totally pure, sterilised and pathogen-free steam (Accessory) PATENTED
- ✓ **Wi-Fi Connection.** Remote control of the oven from a smartphone or tablet Compatible with Google Voice Assistant (Accessory)

* Mobile shelf racks included
 ** Electric models available from March 2022, gas models from May 2022.

COMBI OVENS

COOK PRO GN 1/1

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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
3.255 €



6 GN 1/1
3.853 €



10 GN 1/1
6.180 €

TECHNOLOGICAL EQUIPMENT

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

COMBI OVENS

COOK UP GN 1/1

mychef.

THE OVEN FOR THOSE WHO WANT MORE FOR LESS

Mychef COOK UP is a professional combi oven equipped with direct injection steam generation technology, which provides spectacular cooking at an unbeatable price.

Specially designed for those chefs looking for a professional oven that gives them more, for less.

WHO IS IT AIMED AT?



Restaurants



Hotels



Catering services



Communities



Bars



Gastrobars



Supermarkets

MODELS AVAILABLE



4 GN 1/1
2.725 €



6 GN 1/1
3.277 €



10 GN 1/1
5.147 €

TECHNOLOGICAL EQUIPMENT

- ✓ **UP control panel:** simple, agile and intuitive
- ✓ **3 cooking modes:** convection, combi and steam
- ✓ **Steam generation by direct injection**
- ✓ **Automatic pre-heating.** Ultra-fast pre-heating
- ✓ **FanPlus.** More even cooking thanks to the bi-directional 2-speed turbines
- ✓ **Wi-Fi Connection.** Remote control of the oven from a smartphone or tablet Compatible with Google Voice Assistant (Accessory)



red dot award 2020

COMPACT EVOLUTION

THE BEST COOKING IN THE SMALLEST SPACE

Specially designed for kitchens with limited space, the Mychef 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
5.788 €



6 GN 1/1
6.278 €



9 GN 1/1
7.190 €



6 GN 1/1 T
6.384 €

TECHNOLOGICAL EQUIPMENT

- ✓ **EVOLUTION 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.
- ✓ **MyCare.** Automatic and smart cleaning system PATENTED
- ✓ **3 cooking modes:** convection, combi and steam
- ✓ **MultiSteam.** Patented double direct steam injection technology PATENTED
- ✓ **Plug&Play connector** for cooking with core probe
- ✓ **SmartWind.** Faster and totally even cooking (4 speeds)
- ✓ **DryOut Plus.** Crunchy, golden, ultra-fast and perfect results
- ✓ **TSC.** Maximum thermal stability with almost no fluctuations at low temperature (+-2°C) (Optional technology) PATENTED
- ✓ **UltraVioletSteam.** Totally pure, sterilised and pathogen-free steam (Accessory) PATENTED
- ✓ **NightWatch.** Automatically continues cooking overnight after a power failure



COMPACT CONCEPT

THE BEST COOKING IN THE SMALLEST SPACE

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

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

WHO IS IT AIMED AT?



Restaurants



Gastrobars



Hotels



Butcher shops



Delicatessens



Fishmongers



Supermarkets

MODELS AVAILABLE



6 GN 2/3
4.747 €



6 GN 1/1
5.121 €



9 GN 1/1
5.915 €



6 GN 1/1 T
5.225 €

TECHNOLOGICAL EQUIPMENT

- ✓ **CONCEPT control panel** for precise cooking. It provides you with:
 - Capacity to store **108 programs and up to 5 cooking phases** in each program
 - Direct access to **9 cooking programs**
 - Direct access to **4 wash and 1 rinse programs**
- ✓ **MyCare.** Automatic and smart cleaning system **PATENTED**
- ✓ **3 cooking modes:** convection, combi and steam
- ✓ **MultiSteam.** Patented double direct steam injection technology **PATENTED**
- ✓ **Plug&Play connector** for cooking with core probe
- ✓ **SmartWind.** Faster and totally even cooking (4 speeds)
- ✓ **DryOut Plus.** Crunchy, golden, ultra-fast and perfect results
- ✓ **TSC.** Maximum thermal stability with almost no fluctuations at low temperature (+-2°C) (Optional technology) **PATENTED**
- ✓ **UltraVioletSteam.** Totally pure, sterilised and pathogen-free steam (Accessory) **PATENTED**
- ✓ **NightWatch.** Automatically continues cooking overnight after a power failure

CONVECTION OVENS

SNACK AIR-S

AS DYNAMIC AS YOUR DAY-TO-DAY LIFE

Mychef SNACK is a convection oven, ideal for the most practical and simple cooking. It is easy to install and is designed to make work in small restaurants and bars as easy as possible. With SNACK, maximum performance and minimum investment are combined with state-of-the-art technology.

With the addition of humidity, you will expand your gastronomic options and achieve more succulent and fluffy cooking.

WHO IS IT AIMED AT?



Small
Restaurants



Bars



Cafés



Food trucks



Food stores

MODELS AVAILABLE



4 GN 2/3
Top opening
1.378 €



4 GN 2/3
Side opening
1.575 €



4 GN 1/1
Top opening
2.281 €



4 GN 1/1
Side opening
2.490 €

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**

SNACK AIR

AS DYNAMIC AS YOUR DAY-TO-DAY LIFE

Mychef SNACK is a convection oven, ideal for the most practical and simple cooking. It is easy to install and is designed to make work in small restaurants and bars as easy as possible. With SNACK, maximum performance and minimum investment are combined with state-of-the-art technology.

WHO IS IT AIMED AT?



Small Restaurants



Bars



Cafés



Food trucks



Food stores

MODELS AVAILABLE



4 GN 2/3
1.179 €



4 GN 1/1
2.039 €

TECHNOLOGICAL EQUIPMENT

- ✓ **AIR control panel** that allows you to:
 - Save up to **40 cooking programs + 3 phases** in each program
 - **8 quick access** programs
- ✓ **Cooking mode** convection (from 30° to 260°)
- ✓ **Fan Plus.** More even cooking thanks to the bi-directional turbine (1-speed)
- ✓ **Automatic pre-heating.** Ultra-fast pre-heating
- ✓ **Top opening system**

PASTRY AND BAKERY **OVENS**





BAKE COMBI OVENS

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

iBAKE

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?



MODELS AVAILABLE



4 trays (600x400)

⚡
5.279 €

6 trays (600x400)

⚡ 🔥
7.020 € 8.652 €

10 trays (600x400)

⚡ 🔥
9.688 € 11.418 €

TECHNOLOGICAL EQUIPMENT

- ✓ 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.
- ✓ **MyCare.** Automatic and smart cleaning system PATENTED
- ✓ **3 cooking modes:** convection, combi and steam
- ✓ **MultiSteam.** Patented double direct steam injection technology PATENTED
- ✓ **Cooking with internal multipoint 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
- ✓ **SmartClima Plus.** Smart sensor system that adjusts the energy and humidity in the chamber according to the type and quantity of food
- ✓ **TSC.** Maximum thermal stability with almost no fluctuations at low temperature (+-2°C) (Optional technology) PATENTED
- ✓ **UltraVioletSteam.** Totally pure, sterilised and pathogen-free steam (Accessory) PATENTED



iBAKE MAX

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?



MODELS AVAILABLE



16 trays (600x400)

⚡ 18.681 € 🔥 21.899 €

TECHNOLOGICAL EQUIPMENT

- ✓ 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.
- ✓ **MyCare.** Automatic and smart cleaning system PATENTED
- ✓ **3 cooking modes:** convection, combi and steam
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- ✓ **SmartClima Plus.** Smart sensor system that adjusts the energy and humidity in the chamber according to the type and quantity of food
- ✓ **TSC.** Maximum thermal stability with almost no fluctuations at low temperature (+-2°C) (Optional technology) PATENTED
- ✓ **UltraVioletSteam.** Totally pure, sterilised and pathogen-free steam (Accessory) PATENTED

* Mobile shelf racks included

** Electric models available from March 2022, gas models from May 2022.



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)



4.188 €

6 trays (600x400)



5.136 € 6.767 €

10 trays (600x400)



7.243 € 8.973 €

TECHNOLOGICAL EQUIPMENT

✓ **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**

✓ **MyCare.** Automatic cleaning system

PATENTED

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

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

PATENTED

✓ **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

✓ **TSC.** Maximum thermal stability with almost no fluctuations at low temperature (+-2°C) (Optional technology)

PATENTED

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

PATENTED

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

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, BAKE 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)

⚡ 15.265 € 🔥 18.482 €

TECHNOLOGICAL EQUIPMENT

- ✓ **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**
- ✓ **MyCare.** Automatic cleaning system PATENTED
- ✓ **3 cooking modes:** convection, combi and steam
- ✓ **MultiSteam.** Patented double direct steam injection technology PATENTED
- ✓ **Cooking with internal single point probe**
- ✓ **SmartWind.** Faster and totally even cooking (6 speeds)
- ✓ **DryOut Plus.** Crunchy, golden, ultra-fast and perfect results
- ✓ **TSC.** Maximum thermal stability with almost no fluctuations at low temperature (+-2°C) (Optional technology) PATENTED
- ✓ **UltraVioletSteam.** Totally pure, sterilised and pathogen-free steam (Accessory) PATENTED
- ✓ **Wi-Fi Connection.** Remote control of the oven from a smartphone or tablet Compatible with Google Voice Assistant (Accessory)

* Mobile shelf racks included

** Electric models available from March 2022, gas models from May 2022.

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)
3.807 €

6 trays (600x400)
4.676 €

10 trays (600x400)
6.802 €

TECHNOLOGICAL EQUIPMENT

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

CONVECTION OVENS

BAKERSHOP AIR-S

mychef.

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?



Cafés



Small shops



Supermarkets



Fast food restaurants



Bakery chains

MODELS AVAILABLE



3 trays (460x330)
1.274 €



4 trays (460x330)
Top opening
1.378 €



4 trays (460x330)
Side opening
1.575 €



3 trays (600x400)
Top opening
1.806 €



3 trays (600x400)
Side opening
2.018 €



4 trays (600x400)
Top opening
2.281 €



4 trays (600x400)
Side opening
2.490 €



6 trays (600x400)
3.415 €



10 trays (600x400)
4.805 €

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**

BAKERSHOP AIR

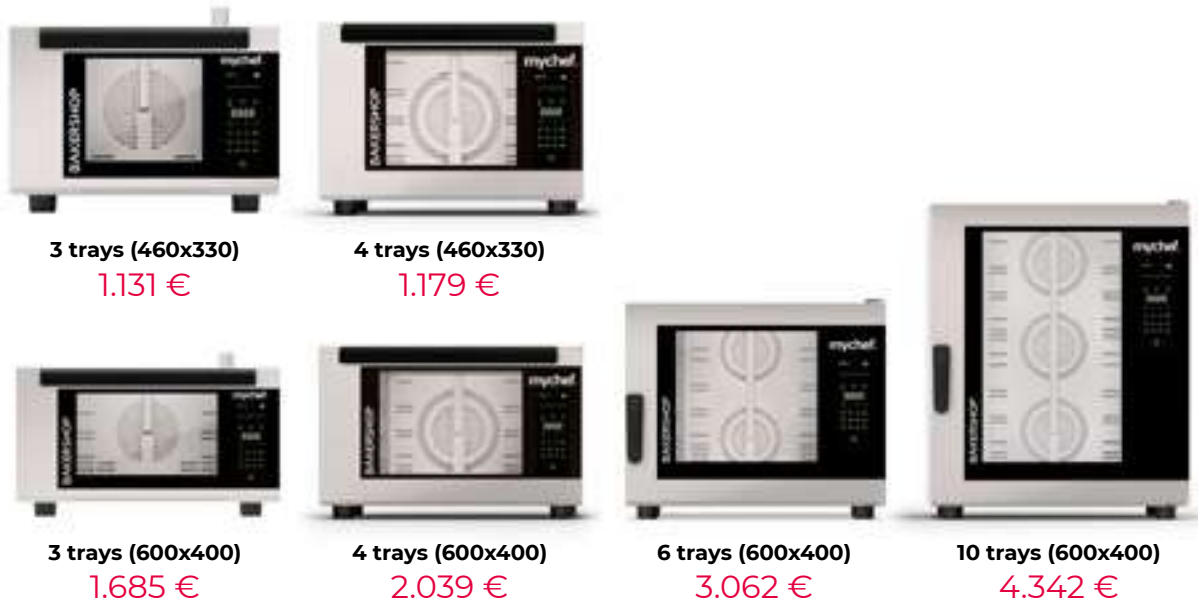
FROZEN BREAD AND PASTRY PRODUCTS MORE TENDER AND CRUNCHY THAN EVER BEFORE

Mychef BAKERSHOP is a convection oven specially created to simplify to the maximum the 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 control panel** that allows you to:
 - Save up to **40 cooking programs + 3 phases** in each program
 - **8 quick access** programs
- ✓ **Cooking mode** convection (from 30° to 260°)
- ✓ **Fan Plus.** More even cooking thanks to the bi-directional turbine (1-speed)
- ✓ **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: 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
2.501 €

iSENSOR M
from 2.955 €

iSENSOR L
from 4.124 €



**iSENSOR S
De pie**
from 5.826 €

**iSENSOR M
De pie**
from 7.884 €

**iSENSOR L
De pie**
from 9.544 €

TECHNOLOGICAL EQUIPMENT

- ✓ **Sensor technology**
- ✓ **Operating modes:** manual and automatic
- ✓ **iVac.** Smart automatic packaging **PATENTED**
- ✓ **iSeal.** Smart automatic packaging **PATENTED**
- ✓ **MCV (Multi-Cycle Vacuum).** Repetition of consecutive vacuum cycles
- ✓ **SCS.** Automatic calibration system **PATENTED**
- ✓ **Busch vacuum pump** (Made in Germany)
- ✓ **Preventive maintenance warnings and oil self-cleaning system**
- ✓ **integrated Bluetooth + iOS/Android control App** for printing adhesive labels



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
Tapa plana
1.948 €



goSENSOR S
2.083 €



goSENSOR M
from 2.618 €



goSENSOR L
from 3.730 €

TECHNOLOGICAL EQUIPMENT

- ✓ **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
- ✓ **SCS.** Automatic calibration system PATENTED
- ✓ **Becker vacuum pump** (Made in Germany)
- ✓ **Preventive maintenance warnings and oil self-cleaning system**

TEMPERATURE CONTROL EQUIPMENT





MYCHILL
BLAST CHILLER

- Mychill

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
3.931 €



3 GN 1/1
4.230 €



**5 GN 1/1
Longitudinal**
5.606 €



**5 GN 1/1
Transversal**
4.974 €



10 GN 1/1
8.413 €



15 GN 1/1
11.301 €

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**

CONTROL PANELS

PANELS OF HIGH SPEED OVENS



QUICK IT

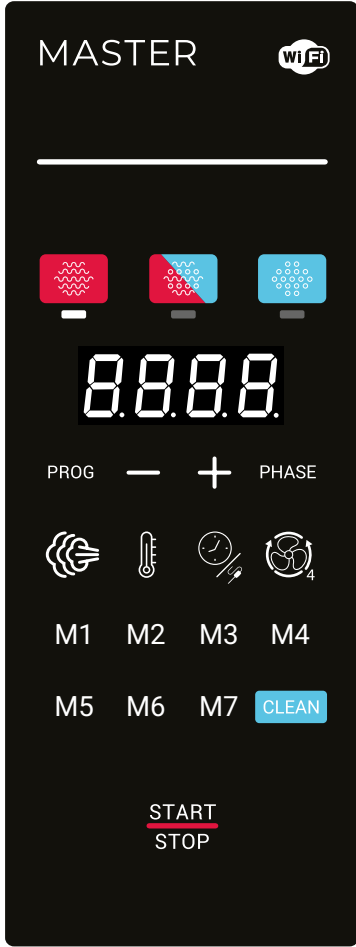


QUICK 1

PANELS OF GASTRONOMIC OVENS



iCOOK



COOK MASTER



COOK PRO



COOK UP

PANELS OF **COMPACT GASTRONOMIC OVENS**



COMPACT EVOLUTION



COMPACT CONCEPT

PANELS OF GASTRONOMIC CONVECTION OVENS



SNACK AIR-S



SNACK AIR

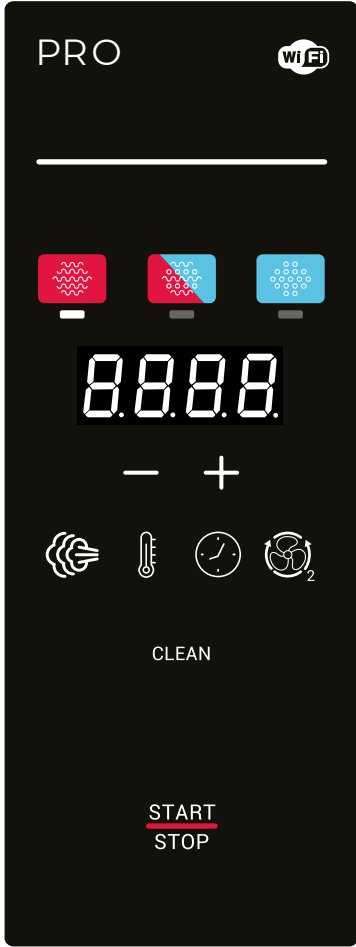
PANELS OF COMBINED OVENS FOR BAKERIES AND PASTRY SHOPS



iBAKE



BAKE MASTER



BAKE PRO

PANELS OF CONVECTION OVENS FOR BAKERIES AND PASTRY SHOPS



BAKERSHOP AIR-S



BAKERSHOP AIR

PANELS OF VACUUM PACKAGING MACHINES



COMPARATIVE ESTIMATE ANALYSIS

COMPARATIVE COOK RANGE

	COOK UP ⚡	COOK PRO ⚡	COOK MASTER ⚡	COOK MASTER 🔥	iCOOK ⚡	iCOOK 🔥
COOKING MODE						
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	●	●	●	●	●	●
Low temperature cooking and overnight cooking	Manual	Manual	Manual	Manual	Intelligent	Intelligent
MYCHEF BENEFITS 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	2 speeds	2 speeds	4 speeds	6 speeds	4 speeds	6 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.	-	●	●	●	●	●
Steam generation by direct injection	●	-	-	-	-	-
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	-	-	-	-	●	●
Remote control from a smartphone or tablet via the Mychef Cloud app or from MyCloud on the Mychef website	○	○	○	○	-	-
Drainage cooling. Cools the outgoing water, avoiding possible damage to the pipes.	○	○	○	-	○	-
CONTROL ARRANGEMENT						
Cooking programs / phases	-	-	40/3	40/3	400/10	400/10
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	-	-	-	-	●	●
MyCare. 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

COMPARATIVE COMPACT RANGE

CONCEPT



EVOLUTION



COOKING MODE	CONCEPT	EVOLUTION
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	●	●
Low temperature cooking and overnight cooking	Manual	Intelligent
MYCHEF BENEFITS AND PATENTS		
TSC. Unique patented system that ensures maximum thermal stability with little fluctuation at low temperature (±0.2°C)	○	○
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.	●	●
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	–	●
Multi-level. Manages independent cooking with different finishing times, ideal for	–	●
Just In Time. Synchronises the insertion of the trays to have all the dishes prepared 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 extensive recipe book that is constantly being updated	–	●
Wi-Fi connection, with remote software update of the equipment	–	●
Step-by-step guided recipes with regular updates	–	●
CONTROL ARRANGEMENT		
Cooking programs / phases	108/5	400/10
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	●	●
Self-learning system that automatically adapts to the routine use of the most frequently used recipes and applications according to the user	●	●
Quick access keys to wash programs or cycles	●	●
6.5 inch widescreen TFT touch screen with understandable symbols	–	●
6.5 inch widescreen LCD screen with understandable symbols Location and visibility	●	–
Rotary knob with intelligent illumination design and push function	–	●
Smart illumination of the rotary knob in 5 colours. White: Standby / Red: cooking cycle / Blue: washing cycle / Yellow: end of cooking, washing or adjustments / Green: end of cooking or washing / Green: end of cooking or washing	●	●
Adjustment knob for cooking modes, temperature, core temperature and time	–	●
Specific help function for each cooking	–	●
User interface available in 21 languages	–	●
Plug&Play Connector. Connection for single-point, multipoint and sous-vide probes	●	●
Digital display of humidity, temperature, time, core temperature, elapsed time humidity, temperature, time, core temperature, elapsed time, remaining time, probe temperature, consumptions, etc	–	●
Digital display of humidity, temperature of humidity, temperature, time, core temperature	●	–
CLEANING AND MAINTENANCE		
MyCare. Smart automatic cleaning system with 4 wash and rinse programmes, with dirt detection and automatic warning	●	●
TECHNICAL AND MANUFACTURING DETAILS		
High-tech LED lighting. Optimum illumination throughout the chamber; minimum consumption and maximum lifetime	●	●
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

SNACK RANGE COMPARISON

AIR
⚡

AIR-S
⚡

COOKING MODE		
Convection mode	30°C - 260°C	30°C - 260°C
Convection + humidity mode	-	30°C - 260°C
MYCHEF BENEFITS AND PATENTS		
Fan Plus. More even cooking thanks to the bi-directional turbines (x1 speed)	●	●
Automatic pre-heating. Ultra-fast pre-heating	●	●
Capacity to store 40 cooking programs	●	●
Cooking phases (x3 phases in each program + pre-heating)	●	●
8 programmes for direct access	●	●
Top opening system	●	●
Side opening system	-	●

● Standard ○ Optional - Not compatible with

BAKE RANGE COMPARISON

	BAKE PRO ⚡	BAKE MASTER ⚡	BAKE MASTER 🔥	iBAKE ⚡	iBAKE 🔥
COOKING MODE					
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	●	●	●	●	●
Configurable fermentation program	-	-	-	●	●
MYCHEF BENEFITS 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	2 speeds	4 speeds	6 speeds	4 speeds	6 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.	●	●	●	●	●
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	-	-	-	●	●
Remote control from a smartphone or tablet via the Mychef Cloud app or from MyCloud on the Mychef website	○	○	○	-	-
CONTROL ARRANGEMENT					
Cooking programs / phases	-	40/3	40/3	400/10	400/10
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	●	●	●	-	-
Specific help function for each cooking	-	-	-	●	●
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	-	-	-	●	●
MyCare. 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

BAKERSHOP RANGE COMPARISON

	AIR ⚡	AIR-S ⚡
COOKING MODE		
Convection mode	30°C - 260°C	30°C - 260°C
Convection + humidity mode	–	30°C - 260°C
MYCHEF BENEFITS AND PATENTS		
Fan Plus. More even cooking thanks to the bi-directional turbines (x1 speed)	●	●
Automatic pre-heating. Ultra-fast pre-heating	●	●
Capacity to store 40 cooking programs	●	●
Cooking phases (x3 phases in each program + pre-heating)	●	●
8 programmes for direct access	●	●
Top opening system	●	●
Side opening system	●	●

COMPARATIVE PACKAGING MACHINES

	goSENSOR	iSENSOR
Vacuum pump	Becker Pump (Made in Germany)	Busch pump (Made in Germany)
Type of seal	Simple sealing 1 x 4 mm	Double 2 x 3 mm sealing
Programmes	1	10
Manual mode	●	●
Automatic mode	–	●
iVac. Smart automatic packaging	–	●
iSeal. Smart automatic packaging	–	●
MCV (Multi-Cycle Vacuum). Repetition of consecutive vacuum cycles	–	●
SCS. Automatic calibration system	●	●
External vacuum connection	–	●
Option to print labels with the printer	–	●

mychef.

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