mychef.





The SWEEt experiencie of baking on another level

Mychef Bake is the ideal oven for pastry chefs and bakers who seek excellent results each time.

The consistent distribution of the air and moisture inside the cooking chamber achieves the uniformity sought in cake shops and bakeries. Its optimised control and exclusive cooking technologies lead to a new concept of baking safely with the highest energy savings.

With Mychef Bake, be seduced by the sweet experience of baking on another level.







Bakeries



Artisan bakeries



Created especially for pastry chefs and bakers

Crunchy textures, perfect browning and optimal dehydration

The active humidity extraction system **DryOut** achieves food with a brown appearance and a crunchy texture. You can also dehydrate it while maintaining its full flavour.

Dense steam generation in just 45 seconds

MultiSteam is the revolutionary steam-generation system, the fastest on the market. Enjoy cooking with dense steam from 30 °C and in just 45 seconds, all without any maintenance costs.

Three cooking modes: convection, mixed and steam

Accurate and controlled cooking

High-volume creations with homogeneity and uniformity

It adds the necessary moisture for desserts, pies, spongy cakes...

The most efficient automatic cleaning system included

MyChef Bake includes the smart MyCare autocleaning system, which automatically eliminates any kind of dirt, without supervision, and with the most economical cost-per-wash ration available on the market.



Control the oven with your voice

With Mychef Bake you can control your oven's activity and change parameters remotely using your phone. It also works with Google Assistant, which enables you to cook solely using your voice.

Switch it on, off, ask it for the inside temperature or how much cooking time remains. All without stopping what you are doing. Ask it to do these and many other actions with a simple "OK Google". Unbelievable, right?





Quality and robustness in all its sizes

- MyCare self-cleaning system included
- 5 times faster steam with MultiSteam
- Browning and crunchy textures thanks to DryOut
- Integrated siphon with automatic refrigeration





	Mychef Bake 6	Mychef Bake 10
Tray size	600 x 400	600 x 400
Capacity	6	10
Distance between runners	85 mm	85 mm
Power	9,6 Kw	15,9 Kw
Voltage (V/Ph/Hz) *Optional	400/3L+N/50-60 230/3L/50-60*	400/3L+N/50-60 230/3L/50-60*
Dimensions (width x depth x height)	760 x 785 x 865 mm	760 x 785 x 1155 mm

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www.mychefcooking.com

info@mychefcooking.com +34 900 102 623

Barcelona, Spain