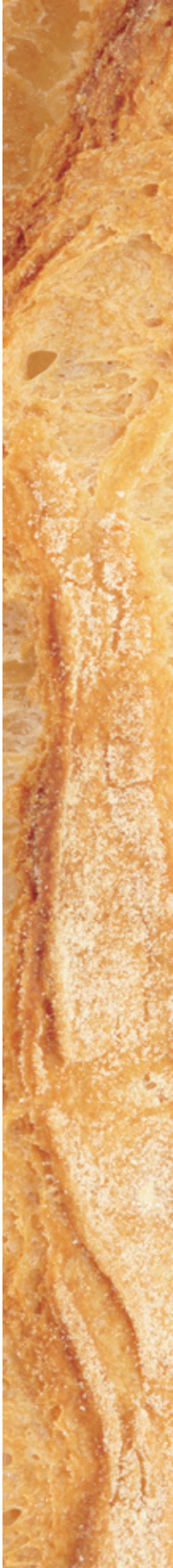


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BAKERSHOP



The most agile front- cooking oven

To offer a streamlined service, practical and easy-to-install equipment is necessary. MyChef Bakershop is an oven designed to make work in **cafés, bakery chains and bakery-cafés, bars and food stores**, which **bake** against the clock and with simple parameters, as easy as possible.

This new convection oven with added moisture is quick and easy to use, a safe bet to ensure your creations are always available.

MyChef Bakershop, your equipment for baking frozen pastries and bread in an instant.



Cafés



Bakery
chains



Bakery-cafés



Bars



Food stores



Your favourite recipes at the touch of a button

Creations that are always uniform

Thanks to the homogeneous air distribution made possible by its two-speed fan with AutoReverse mode, you will achieve uniform and even creations.

Appetising crunchy and golden brown toppings

The **DryOut** system actively extracts the moisture from the cooking chamber to achieve a crunchy texture and golden brown appearance.

Bake frozen pastries and bread

Get the most flavour from baking frozen dough and in high-volume creations.

Toast, heat, dehydrate, bake...

It memorises up to 40 customised cooking settings

Soft and fluffy results

Its automatic direct moisture-injection system adds the necessary amount of steam during cooking to prevent the food from drying out inside.

Ultra-rapid preheating system

Make the most of your time with the extra-fast pre-heating system Preheat, which heats the cooking chamber to the desired temperature in the shortest possible time, facilitating energy savings.



Control the oven with your voice

With MyChef Bakershop 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 oven 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?



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Power and effectiveness concentrated into one oven

- ✓ Ideal for baking frozen pastries and bread
- ✓ 75-mm distance between runners
- ✓ Single-phase current and easy installation 
- ✓ Browning and crunchy textures thanks to DryOut 



	Mychef Bakershop 4		Mychef Bakershop 6	Mychef Bakershop 10
Tray size	460 x 330 mm	600 x 400 mm	600 x 400 mm	600 x 400 mm
Capacity	4	4	6	10
Opening system	Side / Top	Side / Top	Side	Side
Distance between runners	75 mm	75 mm	75 mm	75 mm
Power	3,3 Kw	3,3 / 6,3 Kw	9,3 Kw	15,6 Kw
Voltage (V/Ph/Hz) *Opcional	230/L+N/50-60	400/3L+N/50-60 230/L+N/50-60* 230/3L/50-60*	400/3L+N/50-60 230/3L/50-60*	400/3L+N/50-60 230/3L/50-60*
Dimensions (width x depth x height)	620 x 692 x 522 mm	760 x 762 x 522 mm	760 x 762 x 646 mm	760 x 762 x 946 mm

 Available in MyChef Bakershop model 4

 Available in MyChef Bakershop models 6 and 10

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