

mychef.



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The ally for best cooking results

Mychef Cook is the professional combi oven that cooks like you: hassle-free and practically.

Its innovative cooking technology, optimised control and resistant materials make it a key piece of equipment for **restaurants, catering companies, hotels and institutional food services** that require a versatile and high-performance oven.

Just set your challenge.

Whatever it is, Mychef Cook offers you many possibilities to achieve it under the unmistakable seal of the award-winning Mychef range.

Will you join the new horizon of professional cooking?



Restaurants



Hotels



Catering
companies



Institutional
food services



Innovative technology under a robust structure

Unbeatable browning and crunchy textures

DryOut technology enables the humidity inside the cooking chamber to be actively extracted to achieve the desired appearance of your dishes and, in turn, uphold the qualities of the food.

Three cooking modes: convection, mixed and steam

Uniform results, unbeatable flavours

Steam in record time

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.

Maintained succulence of fresh foods

Braise, bake, brown,
fry, steam, sous-vide
cook, dehydrate,
regenerate, smoke...

The most efficient automatic cleaning system included

MyChef Cook 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 Cook 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?



 works with the
Google Assistant

Reliability that reacts to perfection

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



| | Mychef Cook 6 GN | | Mychef Cook 10 GN | |
|---|---|---------------------------------|---------------------------------|---------------------------------|
| Type of trays | 1/1 GN | 2/1 GN | 1/1 GN | 2/1 GN |
| GN Capacity | 6 x 1/1 GN | 6 x 2/1 GN 12 x 1/1 GN | 10 X 1/1 GN | 10 X 2/1 GN 20 X 1/1 GN |
| Recommended no. of dishes | 40-110 per day | 60-180 per day | 80-160 per day | 150-300 per day |
| Distance between runners | 68 mm | 80 mm | 68 mm | 80 mm |
| Power | 9 Kw | 18 Kw | 15 Kw | 28,5 Kw |
| Voltage (V/Ph/Hz) *Optional | 400/3L+N/50-60 230/3L/50-60* 230/L+N/50-60* | 400/3L+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) | 760 x 710 x 750 mm | 760 x 1035 x 865 mm | 760 x 710 x 1022 mm | 760 x 1035 x 1155 mm |

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