



# COMPACT

# The best cooking in minimal space

Mychef Compact professional combi ovens feature the most exclusive **cooking technologies** within a **reduced size** to achieve **excellent results**.

## Longitudinal



1/1 GN: 800 mm  
2/3 GN: 623 mm

520 mm

Ideal solution for small kitchens:  
Mychef Compact optimises working space up to 40%  
while maintaining high production capacity

# COMPACT

With two different interfaces, Evolution with a touchscreen and Concept with a digital control, Mychef Compact ensures highly-uniform creations in large volumes, while occupying minimal space in your kitchen. Just ask for an oven that adapts anywhere, Mychef Compact will make it happen.

## Transversal



● Ideal for narrow kitchens, enabling you to fit an oven on a 600 mm surface

# Exclusive technology for excellent cooking

The Mychef Compact range features patented innovative systems that offer consistent cooking, to your desired cooking point and with full food safety guarantee.



## TSC

 PATENTED

### Unique thermal stability in low-temperature and sous-vide cooking

The patented TSC (Thermal Stability Control) system ensures the utmost thermal stability when cooking with barely any oscillation ( $\pm 0.2^{\circ}\text{C}$ ). The result is unequalled precision in low-temperature cooking, sous-vide cooking, dehydration, pasteurisation and steaming.

## Automatic moisture level adjustment

**SmartClima Plus** is the market's most advanced steam generation and management system. The Mychef Compact sensors monitor the moisture in the cooking chamber, injecting or extracting steam to obtain the desired results.

 PATENTED

## The densest steam in record time

The **MultiSteam** innovative technology with double-steam injection is five times faster than traditional systems (boiler or direct injection). MultiSteam releases dense steam into the cooking chamber from 30°C and in just 45 seconds.



## Crunchy and browned finishes

**DryOut** allows you to actively extract moisture from the cooking chamber to achieve crisper, perfectly browned textures, thanks to its exclusive low-pressure technology.

 PATENTED

## Food safety guarantee

Mychef Compact ovens generate absolutely pure, sterilized steam free of pathogens even at low temperatures, thanks to **UltraVioletSteam**, its ultraviolet ray technology system.

# Manufactured with resistant and durable materials

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## High thermal inertia chamber

With a chamber made of AISI 304 18/10 stainless steel, it is capable of bearing temperatures of up to 300°C. Its robustness guarantees perfect results with big energy savings.

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## Plug&Play magnetic connector

Our new magnetic connector makes it faster and easier than ever to connect the ideal probe for the product you wish to cook.

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## State-of-the-art SmartWind fan

The SmartWind thermodynamic fan design, together with smart management of the fan direction and speed, ensures maximum uniformity in all preparations.

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## Integrated siphon with automatic refrigeration

The outlet water is cooled, reducing energy consumption. Furthermore, it prevents odours from appearing in the chamber and achieves more efficient cooking.

## Fluid collection tray

A built-in fluid collection tray with a drain that empties automatically even with the oven door open. Prevents water from collecting underneath the equipment.



mychef  
evolution

HOST 2017  
**SMART  
LABEL**

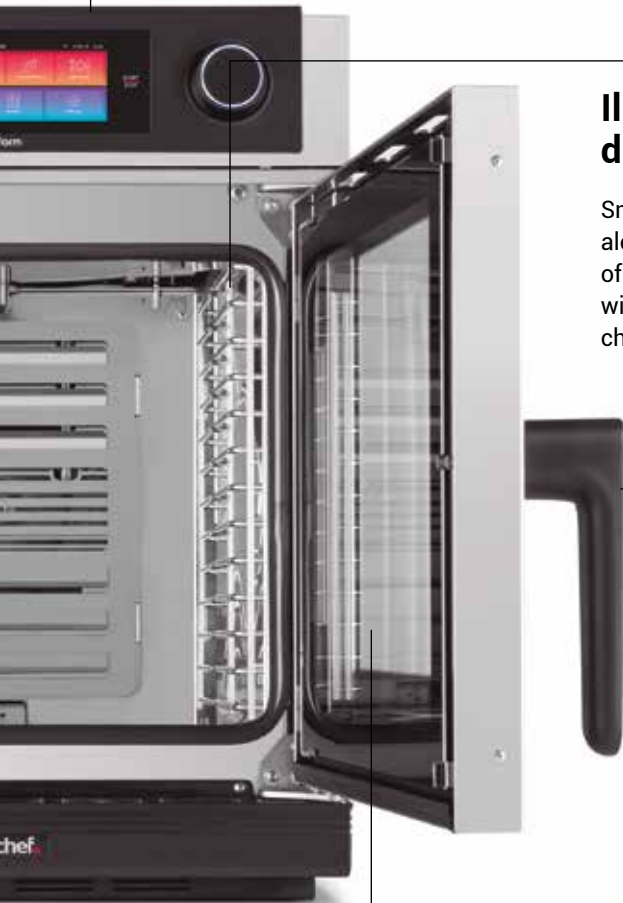


reddot design award  
winner 2018



## MyCare self-cleaning system included

A patented smart clean system that removes waste from the cooking chamber. The oven automatically detects the level of dirt and proposes the suitable cleaning program.



### Illuminated rotary dial

Smart 5-colour lighting which alerts you visually about the status of the cooking or cleaning process, without the need to constantly check the oven.

### Hygienic plastic door handle and components

An antibacterial additive that lends greater protection against the spread of germs and bacteria, guarantees clean and hygienic surfaces.

### Low-emissivity glass

The latest technology in low-emissivity glass provides better insulation and reduces heat loss. The design of the door makes the oven easier to clean and safer to operate.

## Smart interface with maximum simplicity

High-definition, 6.5-inch touchscreen with a design that is as comfortable and user-friendly as your smartphone.

# mychef evolution



### MyCloud

The MyCloud system enables you to create and save your recipes on your phone, tablet or computer to send them to your oven, check the proposals from other chefs, view the cooking status or program your most used options (Fast Menu), plus more features.



### CookingPlanner

Cook food simultaneously on different trays. This function proposes you recipes that are compatible with each other and automatically calculates their cooking time, being able to program them all to start or finish at the same moment.



### SmartCooking

A smart cooking system for assisted cooking. Select the food category, choose the cooking type and the desired result. The oven automatically adjusts the necessary temperature, moisture and time parameters.



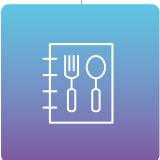
### Chef Mode

Customise your cooking adjusting the desired parameters manually.



### Regeneration assistant

Regenerate your frozen and refrigerated food using the guide and achieve optimal results.



### Built-in recipes

Access your recipes and those of other chefs or search for creations by selecting ingredients. The oven automatically calculates the quantities of each food according to the number of diners.



## Longitudinal



	<b>Compact 6GN 2/3</b>	<b>Compact 4GN 1/1</b>	<b>Compact 6GN 1/1</b>	<b>Compact 9GN 1/1</b>
<b>Dimensions</b> (width x depth x height)	520 x 623 x 662 mm	520 x 800 x 662 mm	520 x 800 x 662 mm	520 x 800 x 822 mm
<b>GN Capacity</b> Depth 20 mm	12 x 2/3GN	8 x 1/1GN	12 x 1/1GN	18 x 1/1GN
<b>GN Capacity</b> Depth 40 mm	6 x 2/3GN	4 x 1/1GN	6 x 1/1GN	9 x 1/1GN
<b>GN Capacity</b> Depth 65 mm	4 x 2/3GN	3 x 1/1GN	4 x 1/1GN	6 x 1/1GN
<b>Meals per day</b>	20-80	20-80	30-100	50-150
<b>Weight</b>	60 Kg	72 Kg	72 Kg	89 Kg
<b>Power</b>	5,60 kW single-phase or three-phase	5,60 kW single-phase or three-phase	7 kW three-phase	10,40 kW three-phase

## Transversal



	<b>Compact 4GN 1/1 T</b>	<b>Compact 6GN 1/1 T</b>
<b>Dimensions</b> (width x depth x height)	760 x 595 x 662 mm	760 x 595 x 662 mm
<b>GN Capacity</b> Depth 20 mm	8 x 1/1GN	12 x 1/1GN
<b>GN Capacity</b> Depth 40 mm	4 x 1/1GN	6 x 1/1GN
<b>GN Capacity</b> Depth 65 mm	3 x 1/1GN	4 x 1/1GN
<b>Meals per day</b>	20-80	30-100
<b>Weight</b>	76 Kg	76 Kg
<b>Power</b>	5,60 kW single-phase or three-phase	7 kW three-phase

## Digital control for most accurate cooking

A central LCD screen with short-cut keys to cooking and cleaning programs, lending for more agile and simpler control.

# mychef concept



PROG

### 99 cooking programs

With up to 5 cooking phases each.

M1

### 9 short-cut keys

Save your most regular cooking or cleaning programs.



### Panoramic view of all the processes

Time, temperature, core temperature, moisture, programs, clean, rinse, alerts, etc.



### Time-controlled or core probe-controlled cooking

Time-controlled or probe-controlled cooking according to the temperature at the food's core.

CLEAN

### Direct access to MyCare cleaning programs

4 automatic programs and one rinse



### Cooking modes:

Convection, mixed and steam



### Fast Cooking

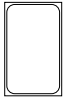
Quick preheating or cooling of the chamber, depending on its current temperature when a new cooking process begins.



### DryOut / SmartClima

Manually set the moisture parameters to achieve exceptional results.

## Longitudinal



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**mychef.**

**[www.mychefcooking.com](http://www.mychefcooking.com)**

**[info@mychefcooking.com](mailto:info@mychefcooking.com)**

**+34 900 102 623**

**Barcelona, Spain**