

2020 PRODUCTS



mychef.

COOK PRO



4 GN 1/1
€ 2,770



6 GN 1/1
€ 3,280



10 GN 1/1
€ 5,260

- ✓ **Automatic pre-heating.** Ultra-fast pre-heating
- ✓ **MyCare.** Automatic cleaning system included in the price **PATENTED**
- ✓ **MultiSteam.** Double direct injection system. 5 times faster steam than with a boiler **PATENTED**
- ✓ **SmartWind.** Faster and totally homogeneous cooking
- ✓ **DryOut Plus.** Perfect and ultra-fast golden crunchies
- ✓ **Wifi.** Cook, control and manage the oven from your smartphone or tablet (optional)
- ✓ **UltraVioletSteam.** Totally pure, sterilized and pathogen-free steam (optional) **PATENTED**



reddot winner 2020

* The prices shown in the document do not include taxes.

COMBI OVEN

New state-of-the-art mixed oven. With patented technologies that ensure always spectacular results. With simple, agile and efficient handling. Robust, versatile, it will allow you to do all kinds of cooking: from juicy roasts to the most avant-garde vacuum cooking. And with MultiSteam - our unique dual direct injection system - forget about outdated systems. Now that's steam. Equipped as standard with the most efficient self-cleaning system on the market. Production and creativity - and on top of that it's beautiful. Mychef Cook Pro. What else?

GASTRONOMY



Restaurants



Hotels



Catering services



Communities

COMPACT



6 GN 2/3 Concept
€ 4,060



6 GN 1/1 T Concept
€ 4,470



9 GN 1/1 Evolution
€ 6,150

- ✓ **MyCare.** Automatic cleaning system included in the price **PATENTED**
- ✓ **MultiSteam.** Double direct injection system. 5 times faster steam than with a boiler **PATENTED**
- ✓ **SmartWind.** Faster and totally homogeneous cooking
- ✓ **UltraVioletSteam.** Totally pure, sterilized and pathogen-free steam (optional) **PATENTED**
- ✓ **DryOut Plus.** Perfect and ultra-fast golden crunchies
- ✓ **Wifi.** Cook, control and manage the oven from your smartphone or tablet (Evolution)
- ✓ **TSC (Thermal Stability Control).** Ensures maximum thermal stability with little fluctuation at low temperature ($\pm 0.2^{\circ}\text{C}$) (optional) **PATENTED**



reddot design award
winner 2018



COMBI OVEN

Mychef Compact is a state-of-the-art combi oven with reduced dimensions for kitchens where space is a constraint.

Available in 2 models: Concept, practical digital panel, and Evolution- ultimate touch screen, with a free cloud and world of contents and an app to manage, control and check the oven remotely.

And in 2 sizes: longitudinal or transversal. You won't have any more problems with space. Agile, small, efficient- it will allow you to do all kinds of cooking: from juicy roasts and delicious steaming to the most avant-garde sous-vide cooking.

And with MultiSteam - our unique dual direct injection system - forget about outdated systems. Now that's steam. Equipped as standard with the most efficient self-cleaning system on the market. Mychef Compact. What else?

GASTRONOMY



Restaurants



Gastrobars



Hotels

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SNACK



4 GN 2/3
€ 1,190

4 GN 2/3
€ 1,360

4 GN 1/1
€ 1,970

4 GN 1/1
€ 2,150

- ✓ **Automatic pre-heating.** Ultra-fast pre-heating
- ✓ **Steam generation by direct injection**
- ✓ **Fan Plus.** More homogeneous cooking thanks to the bi-directional turbines with 2 speeds
- ✓ **Wifi.** Cook, control and manage the oven from your smartphone or tablet (optional)



reddot winner 2020

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CONVECTION OVEN WITH ADJUSTABLE HUMIDITY

Mychef Snack, a professional oven as dynamic as your day to day.

Mychef Snack is ideal for the most practical and simple cooking. It's compact. Easy to install.

Homogeneity, practicality, agility. Everything you need. With Mychef Snack, maximum performance and minimum investment are combined with the highest technology.

The result is an oven within reach of many that cooks like few others.

GASTRONOMY



Small
restaurants



Bars



Cafeterias



Food trucks



Shops selling
food

BAKE



4 (600 x 400)
€ 3,240



6 (600 x 400)
€ 3,980



10 (600 x 400)
€ 5,790

- ✓ **Automatic pre-heating.** Ultra-fast pre-heating
- ✓ **MyCare.** Automatic cleaning system included in the price **PATENTED**
- ✓ **MultiSteam.** Double direct injection system. 5 times faster steam than with a boiler **PATENTED**
- ✓ **SmartWind.** Faster and totally homogeneous cooking
- ✓ **DryOut Plus.** Perfect and ultra-fast golden crunchies
- ✓ **Wifi.** Cook, control and manage the oven from your smartphone or tablet (optional)
- ✓ **UltraVioletSteam.** Totally pure, sterilized and pathogen-free steam (optional) **PATENTED**



reddot winner 2020

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COMBI OVEN

New state-of-the-art combi oven for pastery and pastry.

With patented technologies that ensure always spectacular results.

With a simple, agile and efficient handling. And with MultiSteam - our unique dual direct injection system - forget about outdated systems. Now that's steam. Equipped as standard with the most efficient self-cleaning system on the market. For big productions or the most delicate pastry creations. Production and creativity - and on top of that it's beautiful.

Mychef Bake. What else?

PASTRY / BAKERY



Pastry shops



Bakeries



Workers

BAKERSHOP



4 (600 x 400)
€ 1,970



6 (600 x 400)
€ 2,950



10 (600 x 400)
€ 4,150

- ✓ **Automatic pre-heating.** Ultra-fast pre-heating
- ✓ **Steam generation by direct injection**
- ✓ **Fan Plus.** More homogeneous cooking thanks to the bi-directional turbines with 2 speeds
- ✓ **Wifi.** Cook, control and manage the oven from your smartphone or tablet (optional)



reddot winner 2020

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CONVECTION OVEN WITH ADJUSTABLE HUMIDITY

Mychef Bakershop- a professional oven as dynamic as your day to day.

Mychef Bakershop is a convection oven with adjustable humidity specially created for baking frozen bakery and pastry products.

Get crunchy cooking and appetizing golden coverings easily and with always perfect results. Homogeneity, practicality, agility. Everything you need. With Bakershop, maximum performance and minimum investment are combined with the highest technology.

PASTRY / BAKERY



Cafeterias



Small shops



Supermarkets



Fast food restaurants



Chains of bakeries

goSensor



goSensor S
€ 1,783

goSensor S
€ 1,907

goSensor M
€ 2,154

goSensor L
€ 2,694

- ✓ Sensor Technology
- ✓ Liquid vacuum-packing programme
- ✓ SCS: Automatic calibration system **PATENTED**
- ✓ Becker vacuum pump (Made in Germany)
- ✓ Self-cleaning oil system included

Mychef goSensor is an ideal vacuum packaging machine for butchers, delicatessens, restaurants or non-culinary sectors. Equipped with sensor technology, the Mychef goSensor does a perfect and effortless job whatever the food, liquid or material in the bag.

BUTCHERS / FISHMONGERS / OTHER SECTORS



Butcher shops



Delicatessens



Fisheries



Restaurants



Others sectors

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iSensor



iSensor S
€ 2,289



goSensor M
€ 2,585



goSensor L
€ 3,233

- ✓ **iVac: Automatic intelligent vacuum** **PATENTED**
- ✓ **iSeal: Automatic sealing time regulation** **PATENTED**
- ✓ **SCS: Automatic calibration system** **PATENTED**
- ✓ **Busch vacuum pump (Made in Germany)**
- ✓ **Built-in Bluetooth + iOS/Android control app**
- ✓ **Self-cleaning oil system included**



Delta Selection
Adi Awards
2018



reddot design award
winner 2018



GERMAN
DESIGN
AWARD
WINNER
2019

**THE ONLY 100% AUTOMATIC
VACUUM PACKER**

Mychef iSensor is the only 100% automatic vacuum packing machine on the market. Thanks to its patented sensor technology, iSensor detects the type of product and automatically adjusts all parameters to ensure a perfect vacuum and seal every time.

The iSensor is equipped as standard with Bluetooth technology which allows, through the free Mychef iSensor app, to control the equipment from a mobile phone and to print adhesive labels with the printer (optional accessory).

**RESTAURANTS / HOTELS /
SUPERMARKETS**



Restaurants



Hotels



Supermarkets

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