

mychef.



COOKING
PREPARE
COOKING



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.

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.



Restaurants



Gastrobars



Hotels



COMPACT

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

Transversal



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

Exclusive technology for excellent cooking

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.

✓ 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.

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.

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

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.

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.

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.

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.



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.

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.

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.

mychef evolution

Smart interface with maximum simplicity

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



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.



Chef Mode

Customise your cooking adjusting the desired parameters manually.



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.



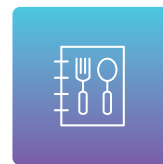
Regeneration assistant

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



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.



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.

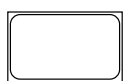
mychef evolution

Longitudinal



	Compact 6GN 2/3	Compact 4GN 1/1	Compact 6GN 1/1	Compact 9GN 1/1
Dimensions (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
GN Capacity Depth 20 mm	12 x 2/3GN	8 x 1/1GN	12 x 1/1GN	18 x 1/1GN
GN Capacity Depth 40 mm	6 x 2/3GN	4 x 1/1GN	6 x 1/1GN	9 x 1/1GN
GN Capacity Depth 65 mm	4 x 2/3GN	3 x 1/1GN	4 x 1/1GN	6 x 1/1GN
Meals per day	20-80	20-80	30-100	50-150
Weight	60 Kg	72 Kg	72 Kg	89 Kg
Power	5,60 kW	5,60 kW	7 kW	10,40 kW
Voltage (V/PH/Hz)	230/L+N/50-60 230/3L/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/50-60 400/3L+N/50-60

Transversal

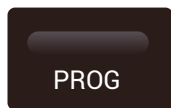


	Compact 4GN 1/1 T	Compact 6GN 1/1 T
Dimensions (width x depth x height)	760 x 595 x 662 mm	760 x 595 x 662 mm
GN Capacity Depth 20 mm	8 x 1/1GN	12 x 1/1GN
GN Capacity Depth 40 mm	4 x 1/1GN	6 x 1/1GN
GN Capacity Depth 65 mm	3 x 1/1GN	4 x 1/1GN
Meals per day	20-80	30-100
Weight	76 Kg	76 Kg
Power	5,60 kW	7 kW
Voltage (V/PH/Hz)	230/L+N/50-60 - 230/3L/50-60 - 400/3L+N/50-60	230/3L/50-60 - 400/3L+N/50-60

mychef concept

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.



99 cooking programs

With up to 5 cooking phases each.



Direct access to MyCare cleaning programs

4 automatic programs and one rinse



9 short-cut keys

Save your most regular cooking or cleaning programs.



Cooking modes:

Convection, mixed and steam



Panoramic view of all the processes

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



Fast Cooking

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



Time-controlled or core probe-controlled cooking

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



DryOut / SmartClima

Manually set the moisture parameters to achieve exceptional results.

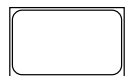
mychef concept

Longitudinal



	Compact 6GN 2/3	Compact 4GN 1/1	Compact 6GN 1/1	Compact 9GN 1/1
Dimensions (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
GN Capacity Depth 20 mm	12 x 2/3GN	8 x 1/1GN	12 x 1/1GN	18 x 1/1GN
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Transversal



	Compact 4GN 1/1 T	Compact 6GN 1/1 T
Dimensions (width x depth x height)	760 x 595 x 662 mm	760 x 595 x 662 mm
GN Capacity Depth 20 mm	8 x 1/1GN	12 x 1/1GN
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Meals per day	20-80	30-100
Weight	76 Kg	76 Kg
Power	5,60 kW	7 kW
Voltage (V/PH/Hz)	230/L+N/50-60 - 230/3L/50-60 - 400/3L+N/50-60	230/3L/50-60 - 400/3L+N/50-60

An award-winning oven for its exclusive design

Professionals worldwide agree: Mychef Compact Evolution is an impressive oven. For this reason it has deservedly won the world's most prestigious design awards, such as the iF Design Award and the Red Dot Design Award.



reddot design award
winner 2018



The revolutionary Ultra-VioletSteam technology generates absolutely pure, sterilised steam that is totally free of pathogens even at low temperatures, thanks to ultraviolet rays.

Mychef Compact Evolution's intelligent user interface is aesthetically appealing, and it is very user-friendly. Its Wi-Fi connection lets you operate the oven from the MyCloud app.

Acknowledged as the best product design due to its high quality and innovation. It is noteworthy for its 6.5" touchscreen, its cube shape and the blend of metal and plastic parts on its control panel.

The Mychef Compact Evolution oven features a contemporary design that reflects professionalism and quality in its aesthetics, and its wonderful surfaces.

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