

The sweet experience of baking on another level

Mychef Bake is the ideal oven for pastry chefs and bakers who seek excellent results each time.

The consistent distribution of the air and moisture inside the cooking chamber achieves the uniformity sought in **cake shops** and **bakeries**. Its **optimised control and exclusive cooking technologies** lead to a new concept of baking safely with the highest energy savings.

With Mychef Bake, be seduced by the sweet experience of baking on another level.



mychef.



BAKE

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Created especially for pastry chefs and bakers

Accurate and controlled cooking, a comfortable user experience and the utmost practicality. This is the proposition provided by the professional combi oven Mychef Bake. It brings a **whole world of possibilities for professionals of cake shops and bakeries.**

Mychef Bake effortlessly bakes all kind of bread, croissants, cakes, pies, biscuits... **with unbeatable results.**

Its compact design enables a high production rate of cakes, pies and pastries in large volumes and highly uniform pieces.

Push your imagination to the limit with Mychef Bake, a standard bearer for cake shop and bakery ovens.

Control the oven with your voice

With Mychef Bake 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

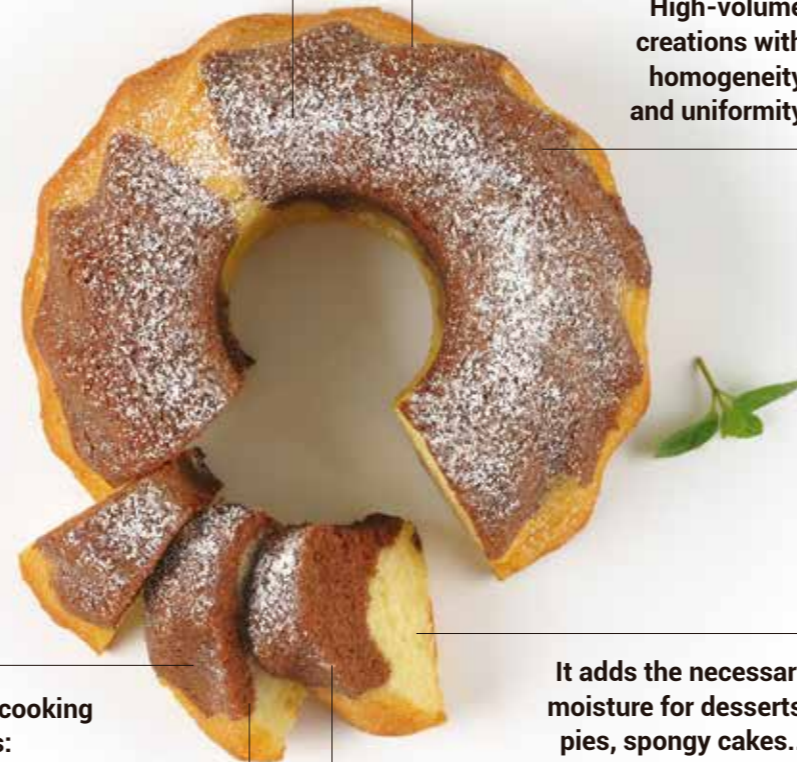
Crunchy textures, perfect browning and optimal dehydration

The active humidity extraction system **DryOut** achieves food with a brown appearance and a crunchy texture. You can also dehydrate it while maintaining its full flavour.

Dense steam generation in just 45 seconds

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.

High-volume creations with homogeneity and uniformity



Three cooking modes: convection, mixed and steam

It adds the necessary moisture for desserts, pies, spongy cakes...

Accurate and controlled cooking

The most efficient automatic cleaning system included

MyChef Bake 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.

Quality and robustness in all its sizes

From the old bakery to the cutting edge of the 21st century, with no difference between flavours and textures. Hone your traditional recipes or carry out the most complex cake and bakery techniques with Mychef Bake. Just choose the capacity that best suits your cooking and start to enjoy all its features.

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



	Mychef Bake 6 EN	Mychef Bake 10 EN
Tray size	EN 600 x 400	EN 600 x 400
Capacity	6	10
Distance between runners	80 mm	80 mm
Power	9 kW three-phase (3L+N)	15 kW three-phase (3L+N)
Dimensions (width x depth x height)	760 x 785 x 865 mm	760 x 785 x 1155 mm

