

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?



mychef.



www.mychefcooking.com

info@mychefcooking.com

+34 900 102 623

Barcelona, Spain

Innovative technology under a robust structure

We know what you demand from a combi oven: **long-lasting, easy to use and capable of making your cooking's essential creations.** All without sacrificing quality. Mychef Cook was created under this premise. In 6 GN and 10 GN capacities, Mychef Cook features the **market's most innovative cooking technologies under its robust structure.**

Achieve **spectacular cooking results and peak textures every time** in all kinds of food. Mychef Cook achieves dishes with your desired flavour and appearance that are highly uniform, regardless of the content and number of trays, which is essential in high-volume kitchens.

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

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.

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.

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

Maintained succulence of fresh foods

Three cooking modes: convection, mixed and steam

Uniform results, unbeatable flavours

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.

Reliability that reacts to perfection

Design and construction are the key to success. Mychef Cook is presented in four models with different capacities adaptable to the space and productivity of professional kitchens.

- ✔ **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 three-phase (3L+N)	18 Kw three-phase (3L+N)	15 Kw three-phase (3L+N)	28,5 Kw three-phase (3L+N)
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

