

MyChef.



**PRESENTED BY
FOOD INDUSTRY SERVICES**



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winner



DESIGN
AWARD
2018

Our MyChef Range



MyChef
Evolution



MyChef
Concept



MyChill
Blastchiller



iSensor
Vacuum packer



**FOOD INDUSTRY
SERVICES** P/L
Bringing you quality, products and servicing!

MyChef Evolution



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• THE MOST ADVANCED STEAM GENERATION SYSTEM

SmartClima Plus

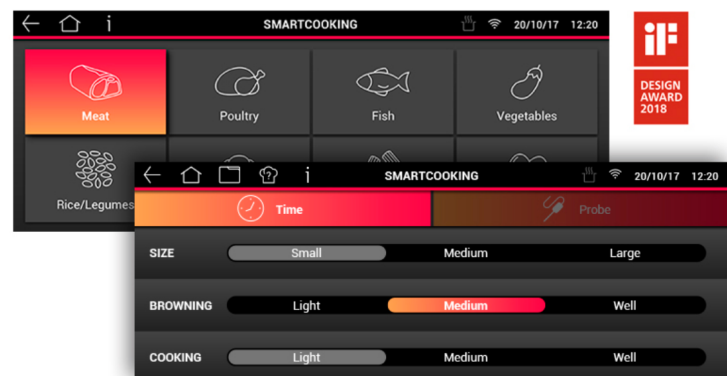
- Fast, dense and safe steam. SmartClima Plus automatically adjusts the moisture level by injecting or extracting steam to obtain the desired results, with a perfect cooking every time. 5 times faster than any other oven on the market. The three intelligent technologies used in SmartClima Plus: MultiSteam, UltraVioletSteam and DryOut, work together to achieve the same goal: the most even possible cooking to achieve the most succulent dishes with minimum water consumption and maximum performance efficiency.

INTELLIGENT COOKING SYSTEM

MySmartCooking

Cooking has never been so easy. With the SmartCooking system you simply select the food by category, choosing the cooking type and setting the browning, size, and doneness parameters. mychef calculates the rest automatically.

- ✓ Sensors in the cooking chamber detect the quantity, size and condition of the product
- ✓ Always perfect result
- ✓ Controls the cooking process at all times (temperature, time and consumption of electricity and water).



MyChef Concept



ULTRA WIDESCREEN LCD

- Intuitive user interface to program recipes.
- Wide 6.5-inch LCD.
- Intelligent lighting design that provides you with visible and audible information about the status of the cooking process.

SIMPLE AND INTUITIVE CONTROL

Step-by-step control

Handle mychef concept with ease from day one. The oven includes a central LCD screen with short-cut keys to cooking and washing programs. The LCD screen and its illuminated rotary dial simplify every process and indicate possible next steps. An intuitive, convenient way to interact with the oven and know its status at all times.



SPACE

use as much or as little as you
like..

MyChef Evolution/ Concept S Series

COMPACT MODELS. The most sophisticated technology in the smallest space.

The S Series adapts to your space requirements. Its models are the ideal solution for small kitchens, as they optimize working space while maintaining high production capacity. The S Series mychef evolution models provide all the features but take up 40% less space. Do you need to install an oven in a space 520 mm wide? With the S Series, you can. For narrow kitchens, the transversal solution is ideal. It allows you to install an oven in a space 595 mm deep, for example on a 600 mm table.

MyChef Evolution/ Concept L Series

All the power. All the capacity. No concession.

L Series is the ideal option for large restaurants and hotels, catering services and high-volume food service operations. All the ruggedness, power and capacity you need to meet the needs of a large number of diners, 24 hours a day, 7 days a week, with the assurance of perfect results every time.

Accessories for every kitchen



Free-standing

Free-standing operation for your oven: up to 3 and a half hours in steam mode at 90°C. Ideal for catering services or outdoor banquets.



Stacking kit

An accessory for stacking two mychef ovens, to take full advantage of available space and combine different cooking chambers.



Wall mounting supports

If your kitchen space is small, mount the oven on the wall. Exclusive design for S-model mychef ovens.



Support tables

Place your mychef oven at the height you want, even with two stacked ovens. Discover all the possibilities.



Steam condensation hood

Absorbs and condenses the steam that exits the oven through the vent. Prevents steam from being released into the kitchen area. Easy to install.



Pastry-cooking guide rails

Removable guide rails with 80 mm spacing, especially appropriate for pastry-making and baking.



Thermal shielding

For protecting the oven from nearby heat sources



Core probe

Sous-vide, single-point and Multi-point core probe with state-of-the-art magnetic connector.

MyChill Blast chillers

Cook & Chill System



The cook & chill system, quickly cooking and lowering the temperature, increasingly used in restaurants, is now within your reach with the combination of a mychef oven and a mychill blast chiller.

The benefits of this system are broad in terms of organoleptic quality, food safety and product conservation. But above all in the optimization of work in the kitchen: in the weekly planning of purchases and production and in the management of waste and downtime to advance tasks.

The blast chillers are used in restaurants, caterings, bakeries, pastry shops and ice cream shops. mychef offers a wide range of robust and efficient temperature blast chillers that adapt to all needs. In capacities for 3, 5, 10 and 15 GN stand out for their ease of use and convenient maintenance. Combine them with mychef compact ovens to have the perfect cook and chill system.

The mychill blast chiller is a valuable ally in professional kitchens that helps you save time and reduce costs. The food stays fresh longer so that you can plan out production and prevent waste.

NEGATIVE BLAST CHILLING

Negative blast chilling (freezing) leads to the formation of micro-crystals that keep the cell structure of the food intact so that the food can be stored for a long period of time. The internal temperature of the food decreases from 90°C to -18°C in 240 minutes.

POSITIVE BLAST CHILLING

Positive blast chilling protects food from harmful bacteria, prolonging its shelf life and preventing shrinkage. The internal temperature of the food decreases from 90°C to 3°C in 90 minutes.

SOFT CHILLING

Designed for delicate, small, and thin foods.

HARD CHILLING

It is ideal for fatty or dense products or large pieces of food.

SERVICES & PACKAGES

Your media kit is contained in one neat package that can be used to bolster your pitches to media outlets or accompany important announcements and newsworthy items about your blog or brand.



Reduce waste



Save money



Cost savings



Save time

iSensor

Technology and design: The most awarded and best intelligent vacuum packer in the world

Vacuum packing has never been this easy. With iSensor's automatic mode, just put the food in the bag and close the lid. There is no need to configure settings or to make adjustments. The iSensor smart vacuum packer calculates the perfect vacuum based on food type, bag thickness and atmospheric conditions. Its smart sensors control the entire process and the result is always the same: perfect and efficient vacuum packing without human intervention.



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All the features you need. All the control you want!

iVac



The iVac smart sensor automatically sets the optimum vacuum for every product type. It detects the size, quantity, food type, and also whether it is liquid or porous. Intelligent packing without human intervention

iSeal



iSeal automatically regulates the sealing time and temperature for every cycle, without human intervention

SCS



Self-calibrating system. The vacuum packer is automatically calibrated without human intervention to guarantee a perfect and 100% safe packing.

Vac +



Extra vacuum for porous foods

Soft Air



For packing delicate or special foods

Vacuum packing with inert gas



For fresh or delicate foods

External vacuum kit



Vacuum pack in Gastronorm containers

**With iSensor you can control your wastage,
and enhance your cooking.**

Meet the team behind your new kitchen...



Distform is a manufacturer of professional kitchen solutions with more than 25 years of experience in the kitchen industry. The main value of the company is its commitment to its customers. In order to comply with this premise, we look for the solutions that best adapt to the needs of our clients, taking their business to an optimum level of productivity, profitability and competitiveness. The constant investment in R&D and in the quality of our products has made us a reference brand in equipment and machinery for industrial kitchens



At Food Industry Services we pride ourselves on the support we give our clients. We are here for our customers, Our team will go above and beyond to ensure you are not only happy with our products but that you are comfortable using them & understand how best to care for them. We will remind you when they are due for servicing and arrange (where possible) to have a technician service the machine onsite, ensuring minimal downtime. You can rest assured when buying with us you are in safe hands. Call or email us today and see how we can help you

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