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BAKERSHOP



reddot winner 2020

Your **frozen** bread and pastries more tender and crunchy than ever

To offer an agile service it is necessary a practical and easy to install equipment. Mychef Bakershop is an oven designed to simplify the work in **cafeterias, small shops, supermarkets, fast food restaurants and bakery chains** that bake under time pressure and with simple parameters.

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

It achieves **crunchy cooking** and **appetizing golden coverings** easily and with **perfect results**.



Cafeterias



Small shops



Supermarkets



Fast food restaurants



Bakery chains



Your favourite recipes at the touch of a button

Creations that are always uniform

Thanks to the homogeneous distribution of the air made by its bi-directional turbines with two speeds and "Fan Plus" mode, which changes the direction of the turbine automatically, you will obtain uniform and homogeneous productions.

Toast, heat, dehydrate, bake...

It memorises up to 40 customised cooking settings

Soft and fluffy results

Its automatic direct moisture-injection system adds the necessary amount of steam during cooking to prevent the food from drying out inside.

Appetizing crunchy and golden brown toppings

The **DryOut Plus** System actively pulls moisture out of the cooking chamber using its unique low-pressure technology to achieve a crisp texture and golden appearance.

Bake frozen pastries and bread

Get the most flavour from baking frozen dough and in high-volume creations.

Ultra-rapid pre-heating system

Make the most of your time with the extra-fast pre-heating system Preheat, which heats the cooking chamber to the desired temperature in the shortest possible time, facilitating energy savings.



Control the oven with your voice

With Mychef Bakershop 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 oven 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?



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Power and effectiveness concentrated into one oven

- ✓ Ideal for baking frozen pastries and bread
- ✓ 75-mm distance between runners
- ✓ Single-phase current and easy installation *
- ✓ Golden and always crunchy textures



	Mychef Bakershop 4		Mychef Bakershop 6	Mychef Bakershop 10
Tray size	460 x 330 mm	600 x 400 mm	600 x 400 mm	600 x 400 mm
Capacity	4	4	6	10
Opening system	Side / Top	Side / Top	Side	Side
Distance between runners	75 mm	75 mm	75 mm	75 mm
Power	3,6 Kw	6,3 Kw	9,3 Kw	14,6 Kw
Voltage * (V/Ph/Hz)	230/L+N/50-60	400/3L+N/50-60	400/3L+N/50-60	400/3L+N/50-60
Dimensions (width x depth x height)	620 x 690 x 522 mm	760 x 760 x 522 mm	760 x 760 x 646 mm	760 x 760 x 946 mm

* Single-phase connection as standard on Mychef Bakershop 4 (460 x 330) model and optional on Mychef Bakershop 4 (600 x 400)

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The oven for those who want more. For less.

Mychef Cook Up is the latest generation combi oven at an unbeatable price that cooks without complications and in a practical way.

Equipped with an agile and intuitive control panel, robust construction and innovative cooking technologies, Mychef Cook Up is the ideal equipment for **restaurants, catering companies, hotels and institucional food services** that need a high production oven.

With Mychef Cook Up the cooking possibilities are endless: roasting, cooking, browning, frying, steaming, vacuum cooking, dehydrating, smoking... always achieving perfect results.

Get spectacular cooking at an unbeatable price. Mychef Cook Up offers you more. For less.



Restaurants



Hotels



Catering
companies



Institucional
food services



Innovative technology to serve your dishes

Always homogeneous cooking

Thanks to the homogeneous distribution of air made by its bi-directional turbines with two speeds and the FanPlus technology, which automatically changes the direction of the fan, you will obtain uniform and homogeneous productions.

Three cooking modes:
convection,
mixed and steam

Pre-heating system ultra-fast

Make the most of your time with the ultra-fast Preheat system, which reaches the desired temperature in the cooking chamber as quickly as possible, helping to save energy.

Juicy textures and crunchy toppings

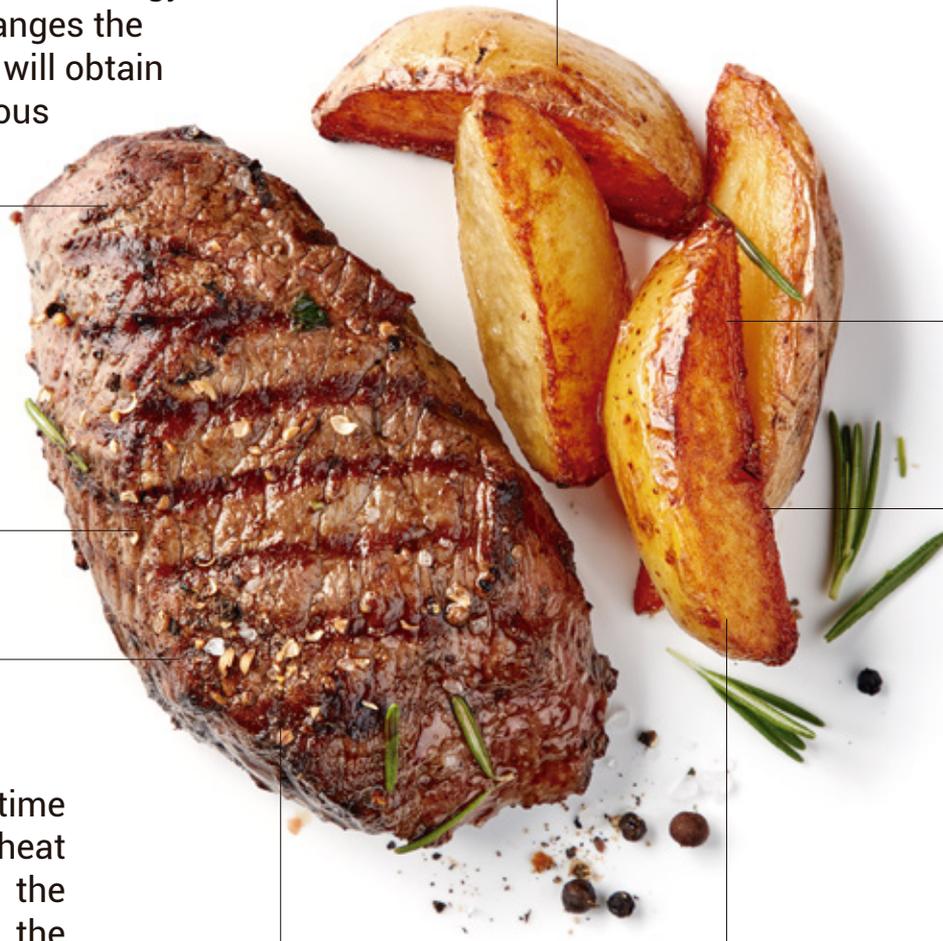
Get the crispness in all your cooking thanks to the SteamOut system, which removes moisture from the cooking chamber.

Keeps food fresh and juicy

Ideal design and robustness for high performance

Grill, cook, brown, fry, steam, vacuum, dehydrate, regenerate, smoke...

Uniform results, unique flavors



Wherever you want, however you want

Monitor the activity of your Mychef Cook Up and **adjust its settings from anywhere** with your mobile or tablet. And if inspiration strikes you while you're away, simply create your recipe and send it to your oven, wherever you are.

And because it's **compatible with Google Voice Assist**, you can cook with just your voice. Turn it on. Turn it off. Ask him what temperature it is. Or how long before it's done cooking. All with a simple "OK, Google... And without having to leave what you're dealing with.



 works with the
Google Assistant

Reliability that reacts to perfection

- ✔ Unbeatable golden and crispy textures with SteamOut
- ✔ Always homogeneous cooking thanks to Fan Plus
- ✔ Steam generation by direct injection



	Mychef Cook Up 4 GN 1/1	Mychef Cook Up 6 GN 1/1	Mychef Cook Up 10 GN 1/1
GN Capacity	4 x GN 1/1	6 x GN 1/1	10 x GN 1/1
Recommended no. of dishes	35-90 per day	40-110 per day	80-160 per day
Distance between runners	68 mm	68 mm	68 mm
Power	6,3 Kw	9,3 Kw	18,6 Kw
Voltage * (V/Ph/Hz)	400/3L+N/50-60	400/3L+N/50-60	400/3L+N/50-60
Dimensions (width x depth x height)	760 x 710 x 615 mm	760 x 710 x 750 mm	760 x 710 x 1022 mm

* Special voltages available on request

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