

mychef.



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
<b>Tray size</b>	460 x 330 mm	600 x 400 mm	600 x 400 mm	600 x 400 mm
<b>Capacity</b>	4	4	6	10
<b>Opening system</b>	Side / Top	Side / Top	Side	Side
<b>Distance between runners</b>	75 mm	75 mm	75 mm	75 mm
<b>Power</b>	3,6 Kw	6,3 Kw	9,3 Kw	14,6 Kw
<b>Voltage *</b> (V/Ph/Hz)	230/L+N/50-60	400/3L+N/50-60	400/3L+N/50-60	400/3L+N/50-60
<b>Dimensions</b> (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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**[www.mychefcooking.com](http://www.mychefcooking.com)**

**[info@mychefcooking.com](mailto:info@mychefcooking.com)**

Barcelona, Spain