

# QUICK 1

## Product Manual

Installation, use and maintenance



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## 1. GENERAL SAFETY AND ACCIDENT PREVENTION RULES

### 1.1. Personnel in charge of the use of the equipment

The appliance can be used by children aged 8 years and above and by persons with reduced physical, sensory, or mental capabilities or lack of experience and knowledge, only if they have received supervision or instruction concerning the hazards involved. Children must not play with the appliance. Cleaning and maintenance work is the responsibility of the user and must not be carried out by children without supervision.



***Personnel performing any action on the oven, whether it be use, cleaning, installation, handling, etc., must be aware of the safety regulations and operating instructions.***



***Do not allow unauthorized personnel to use, handle or clean the equipment.***

### 1.2. Electrical hazard

Work on the electrical power supply and access to live parts may only be carried out by qualified personnel under their own responsibility. In any case, such access must be carried out with the equipment disconnected from the mains.

If the appliance is placed on a trolley or on tables that are mobile, do not allow it to move while it is connected to the power supply in order to avoid possible damage to the wiring, drainpipes or water inlet pipes. If the appliance is to be moved or repositioned, the cables must be disconnected.

### 1.3. Thermal hazard

When the appliance is in operation, the door must be opened slowly and carefully to avoid possible burns from steam or hot air escaping from inside the cooking chamber.

Accident hazard. Take care when using food pans in the oven when the top shelf is 160 cm or more. There is a risk of injury from the hot contents of the trays.



***Keep ventilation openings free of obstructions. Do not install the equipment in the vicinity of flammable products. Avoid positioning the oven near heat sources such as hobs, griddles, fryers, etc.***

***Check the safety distances in section Location.***



***DANGER OF ACCIDENT! Take care when using food containers in the oven when the upper shelf is 160 cm or higher. There is a risk of injury from the hot contents of the trays.***



***While the oven is in operation, avoid touching metal parts and the door glass, as they can exceed 60°C. Touch only the handle and the control panel.***

#### **1.4. Corrosion hazard**

When using cleaning products, special care and appropriate safety measures should be taken when handling these products. Always read the safety data sheet of the different chemical products before use and follow the instructions for use. These products in contact with any part of the body are abrasive and can cause skin and eye irritations and caustications.

## 2. INTRODUCTION

This manual has been carefully prepared and revised in order to provide reliable information and assistance for correct installation, use and maintenance that will ensure proper operation and prolong the life of the oven. This manual is divided into parts3, the first part dedicated to the installation of the equipment at the working point, the second part to the use and the third part focused on the cleaning and maintenance of the oven.



***Before carrying out any intervention or use of the equipment, it is necessary to read this manual carefully and completely.***

The manufacturer declines all implicit or explicit responsibility for any errors or omissions it may contain.

- The oven must not be used by personnel who have not received any training, skills or experience necessary for the correct operation of the equipment. Do not allow children to use or play with the equipment.
- The owner of the equipment is obliged to have this manual read by the personnel in charge of its use and maintenance, as well as to keep this manual in a safe place so that it can be used by all users of the equipment and for future reference. If the equipment is sold to other persons, this manual must be handed over to them.
- This oven must only be used for its intended purpose, i.e., cooking, heating, regenerating or dehydrating food. Any other use may be dangerous and may result in personal injury and damage to property.
- The equipment is shipped from the factory once it has been calibrated and passed rigorous quality and safety tests to ensure its correct operation.



***The manufacturer shall disclaim any liability for problems caused by improper installation, modification, misuse or improper maintenance.***

### 3. TECHNICAL CHARACTERISTICS

#### 3.1. Main features of the Mychef QUICK 1

	<b>QUICK 1</b>
<b>External measurements (W x H x D)</b>	397 x 410 x 629 mm
<b>Capacity</b>	31 x 31 x 18 cm
<b>Servings/Hour</b>	20

**Table 1. Main features of Mychef QUICK 1 oven**

The A-weighted sound pressure level of Mychef ovens is less than 70dB (A).

## **4. RECEPTION, TRANSPORT AND LOCATION**

Before installation, the dimensions of the site where the equipment is to be located and the electrical connections must be verified.

### **4.1. Reception**

Once the oven has been received, check that the model purchased corresponds to the order.

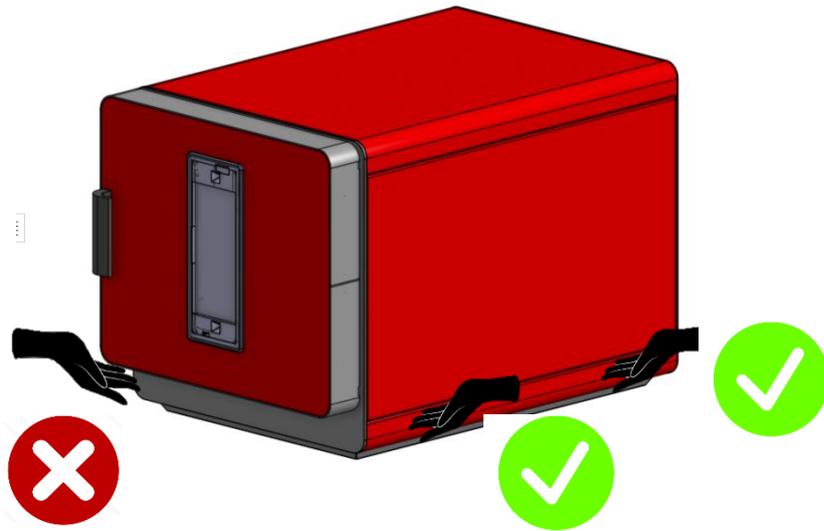
Check that the packaging has not been damaged during transport and that no parts of the equipment are missing. If you detect any anomaly or problem, contact your distributor immediately.

### **4.2. Transport**

The equipment should be transported in its original packaging to the location closest to the point of installation to avoid damage as much as possible. It is recommended to keep the original packaging until the equipment is properly installed and operational.

When moving the equipment and placing it in its workspace, the following remarks should be taken into account:

- The dimensions of the different models to pass through narrow places (corridors, doors, narrow spaces). See chapter 0.
- Handling must be carried out by the personnel necessary to move the load of the furniture, taking into account the current occupational safety regulations at the place of installation.
- During transport, the oven must always be in an upright position. It must be lifted perpendicular to the floor and transported parallel to the floor.
- Make sure that it does not tip over during transport and that it does not hit any objects.



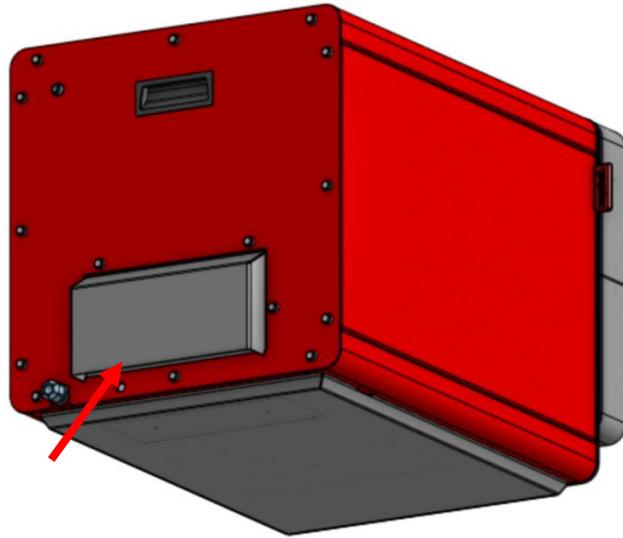
**Figure 1. Oven fixing points**



***The oven must never be held by the door.***

#### **4.3. Location**

- Place the oven at a convenient distance from the wall so that electrical connections can be made. There must be a minimum distance between the oven parts so that it can ventilate and cool properly. This minimum distance is:
  - o 50mm on the left and right sides
  - o 50mm at the rear
  - o 50mm at the top
- If there are sources of heat or steam near the equipment (cooker, grill, griddle, fryer, pasta cooker, kettle, tilting frying pan, etc.), these must be at a distance of more than 1 metre.
- Check that the oven is not exposed to hot air or vapours in the areas where the cooling fans are located (front right area and rear left area).

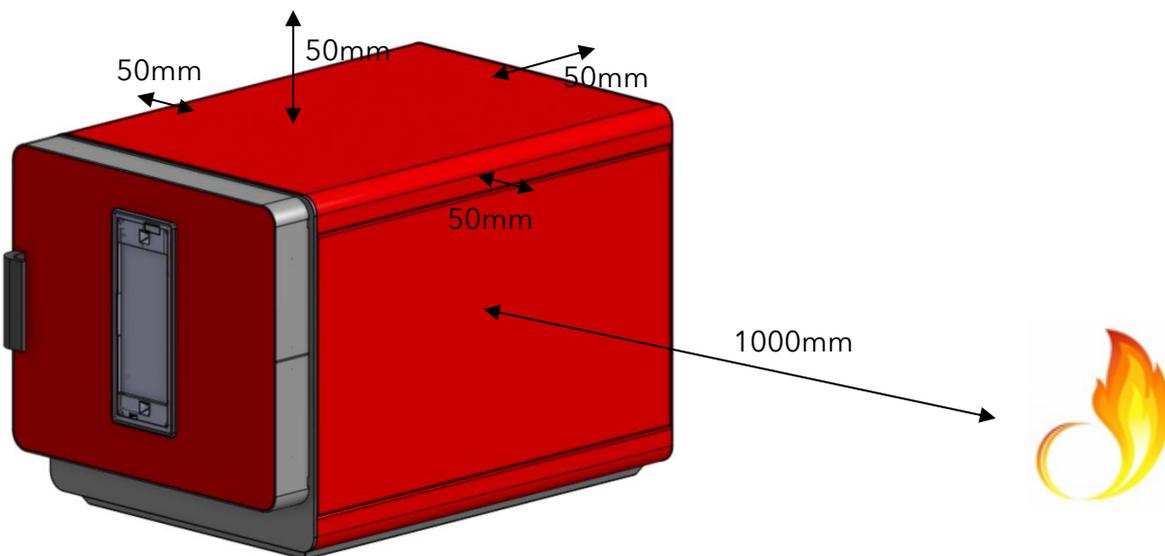


**Figure 2. Suction zone for refrigeration**



***Under no circumstances obstruct the breathing zones or place any element that could hinder the air intake. Do not place any heat source that could heat up the cooling air.***

- Once it is in place in the workspace, check that it is level.



**Figure 3. Example of a suitable installation site**



***Be extremely careful with the cooling zones of the oven. If it draws in fumes or hot air, this can drastically reduce the life span of the components.***



***For the installation of stacked Mychef ovens, please follow the instructions supplied with the stacking kit.***

Under no circumstances should breathing zones be obstructed or anything that could hinder aspiration be placed.

## 5. INSTALLATION

### 5.1. Electrical connection

Check that the voltage at the point where the oven is to be connected coincides with the operating voltage of the equipment.

The following table indicates the electrical characteristics of each of the devices:

	Voltage	Power (kW)	Current (A)	Cable cross-section (mm <sup>2</sup> )
<b>QUICK 1 EU</b>	230/3L/50-60	3.6	16	2,50
<b>QUICK 1 UK</b>	230/3L/50-60	2.9	13	2,50

**Table 2. Electrical wiring characteristics**

Before carrying out any electrical work, make sure that there is no electrical current at the connection point of the equipment.

The equipment must be connected to the mains via an all-pole circuit breaker with a contact opening distance of more than 3mm. Also install a class A residual current device and overcurrent protection.

Always ensure effective grounding.

Connect the device to an equipotential bonding  system using the contact specially provided for this purpose (see equipotential bonding sign on the bottom left-hand side of the device). If two devices are stacked, both devices must be connected to the equipotential bonding system.



***Connection to an equipotential bonding system ensures additional safety in the event of simultaneous earth leakage and earth leakage fault.***

The wiring and other safety devices used for the electrical installation must have the appropriate cross-section for the equipment in question.



***Always comply with the applicable regulations for connecting the equipment to the low-voltage mains.***

Before starting the electrical installation, check that the electrical requirements of the oven and the mains supply are the same.



***Never connect a phase to neutral or earth. Check that the voltages of the installation correspond to those of the equipment.***

The following sub-chapters show the possible connection types for Mychef ovens. The voltage of each oven can be found on the oven identification sticker.

### **5.1.1. Single-phase connection 230V L+N**

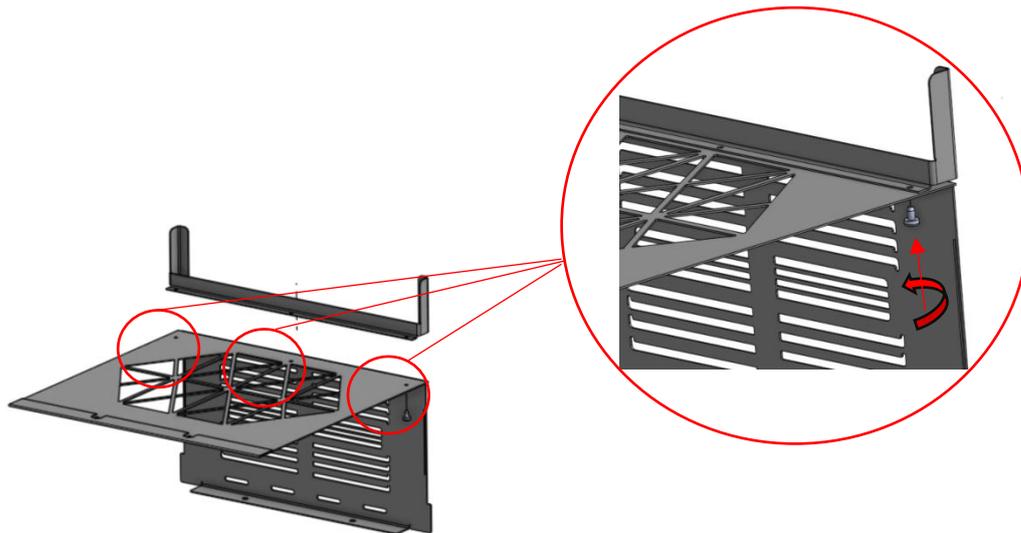
<b>Colour</b>		<b>Cable</b>
■	Brown	L1
■	Blue	Neutral
■	Green-yellow	Grounding

**Table 3. Single phase cable 230V L+N**

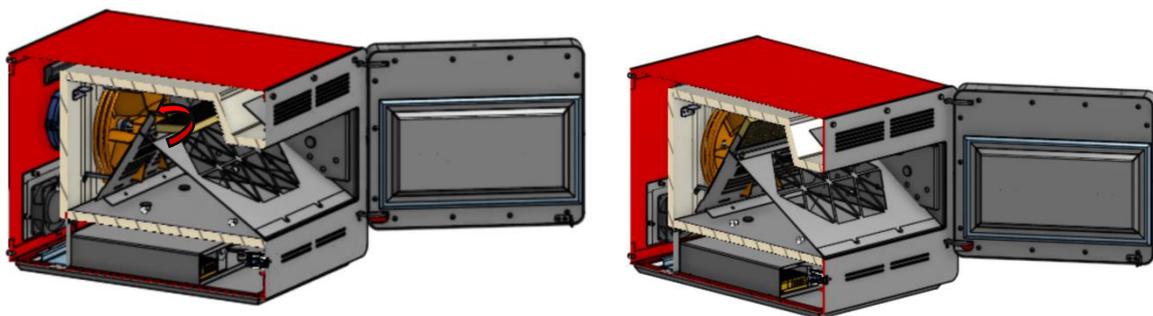
### **5.2. Catalytic filter installation**

If the catalytic filter accessory has been purchased, the following instructions for correct installation shall be followed:

- Unscrew the screws holding the plates on the sides of the chamber so that they can be removed.
- Unscrew the screws holding the blade protection plate.
- Remove the blade protection plate and screw on the filter holder with two screws.
- Insert the protection plate at an angle (Figure 5) into the chamber and place the filter in the filter holder.
- Replace the plates with the corresponding screws



**Figure 4. Assembling the filter holder to the protection plate**



**Figure 5. Filter insertion**



***In order to remove the protection plate, the catalytic filter must first be removed, by carrying out the operation inside the chamber.***



***Make sure you have cooled down completely in order to handle the boards.***



***The catalytic filter is an accessory. Everything not required for installation is included in the filter installation kit.***

## 6. USE

### 6.1. Control panel

The control panel of the QUICK 1 oven with convection cooking combined with the 3D impingement technology allows you to cook food quickly with excellent results. In addition, it has eight quick access memories.

The following figure shows the control panel of a Mychef QUICK oven. It consists of a central screen with displays, indicators, and buttons.



**Figure 6. Mychef QUICK 1 Control**

The functionality of each is explained below:



Figure 7. Control panel detail

<b>Block</b>	<b>Function</b>	<b>Description</b>
<b>A</b>	Preheat icon	Icon identifying preheat status.
<b>B</b>	Preheat indicator	On, indicates that we are in the preheat status. The oven is warming up to reach the cooking temperature.
<b>C</b>	Ready icon	Icon identifying the ready status.
<b>D</b>	Cooking indicator	On, indicates that the oven is in the ready status. The oven is ready to start cooking.
<b>E</b>	CoolDown icon	Icon identifying cooldown status.
<b>F</b>	CoolDown indicator	On, indicates that the oven is in the CoolDown status. The oven is cooling down.
<b>G</b>	Visualization display	Displays the selected parameter: temperature, cooking time.
<b>H</b>	Programme button	Allows you to record or retrieve a programme.
<b>I</b>	Adjustment button -	Decreases the selected parameter: programme, temperature, or time.
<b>J</b>	Adjustment button +	Increases the selected parameter: programme, temperature, or time.
<b>K</b>	Cooldown button	The oven enters the CoolDown phase to cool the inner chamber.
<b>L</b>	Temperature button	Temperature selection button.
<b>M</b>	Time button	Time selection button.
<b>N</b>	Quick memory button block M1...M8	With a long press, it saves the current parameters in a specified memory. With a short press, it executes the cooking procedure in the memory.
<b>O</b>	START/STOP button	On/Off and oven start/stop button. If the oven is on, but not cooking, pressing lightly will start preheating. If the oven is preheating, pressing lightly will skip preheating. If the oven is on and cooking, pressing lightly will cancel the cooking cycle.

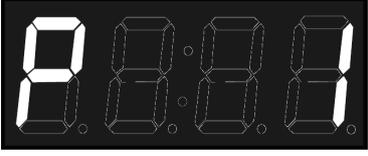
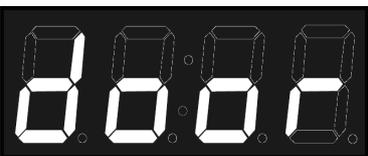
**Table 4. Description control panel**

The central display is a very important part of interacting with the oven, as it indicates the value of each cooking parameter.



**Figure 8. Central display**

The display format of the parameters is explained below:

Icon	Function
	<p>The temperature of the chamber is displayed with a T in the first digit. The temperature value in degrees Celsius is then displayed.</p>
	<p>The cooking time is shown by the two central dots. The two digits on the left are the minutes and the two digits on the right are the seconds.</p>
	<p>Cooking can also be continuous. In this case, CONT appears on the display. For continuous cooking, press the Adjustment button - until CONT appears on the display.</p>
	<p>The programme is shown with a P in the first digit, followed by the programme number.</p>
	<p>This icon indicates that a cooking process has been completed.</p>
	<p>The DOOR message appears when the door is opened during a cooking process.</p>

	<p>The PREHEAT message is displayed during preheating processes with the oven, alternately with the current temperature of the cooking chamber.</p>
	<p>The LOAD message indicates that the oven has reached the preheating temperature and the oven can now be loaded. Closing the door will start the cooking cycle.</p>
	<p>In the event of an error, the first two digits of the display show ER, followed by the error number. Refer to the error chapter for more information on this.</p>
	<p>It is possible to modify the operating parameters of the oven. In the parameter editing menu, the central display shows a P, followed by the parameter number. The two digits to the right show the parameter value. Refer to the configuration menu chapter for more information on this.</p>
	<p>The Cool message is displayed during the cooldown status with the oven.</p>

**Table 5. Description of messages on the central screen**

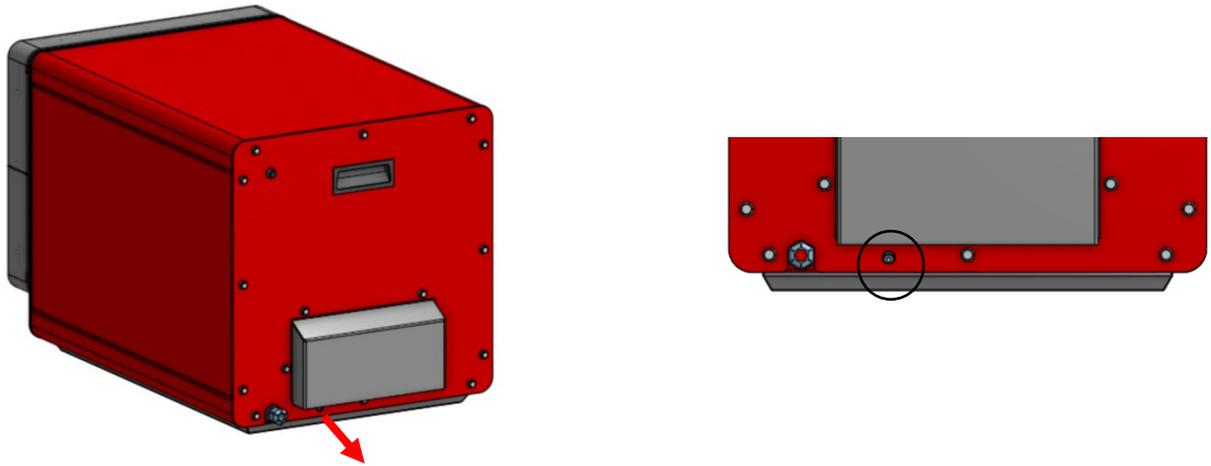
### 6.1.1. Switching on the equipment

The equipment is switched on or off by pressing the START/STOP button for two seconds.



***In order to protect the oven from possible overheating, some protection elements may operate even when the oven is switched off. When the oven is at a safe temperature, they will automatically switch off.***

If the unit does not turn on, check the condition of the safety thermostat, located on the back of the unit. To do this, first remove a black plastic plug located next to the power cable gland.



**Figure 9. Access to the safety thermostat**

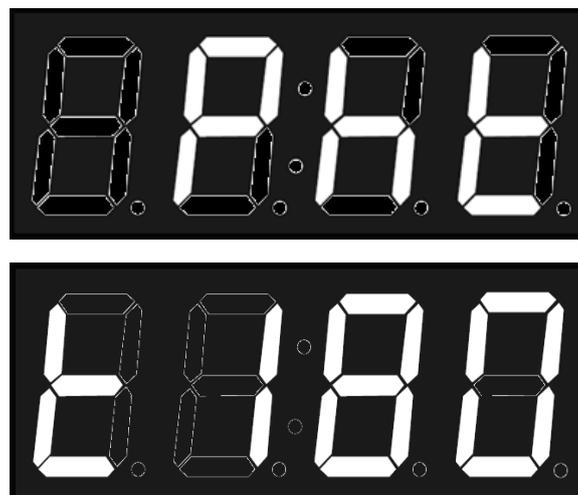
## **6.1.2. Cooking control**

### **6.1.2.1. Temperature and time-controlled cooking with temperature adjustment**

When the oven is turned on, it automatically switches to the Preheat status, the Preheat temperature will be the temperature that the oven has recorded from the last baking that has been carried out in it. In this state, the oven automatically brings the temperature of the cooking chamber to the temperature selected by the user so that when the door is opened and the food is loaded, the temperature is the desired one. The oven automatically calculates the temperature in the cooking chamber and decides whether a preheating process should be carried out.

The temperature and time parameters are set with the +/- buttons after pressing the TEMPERATURE and TIME buttons respectively.

In case we select a higher temperature than the one we have in the chamber; the oven will go into preheat mode until that temperature is reached.



**Figure 10. Preheat indicator**

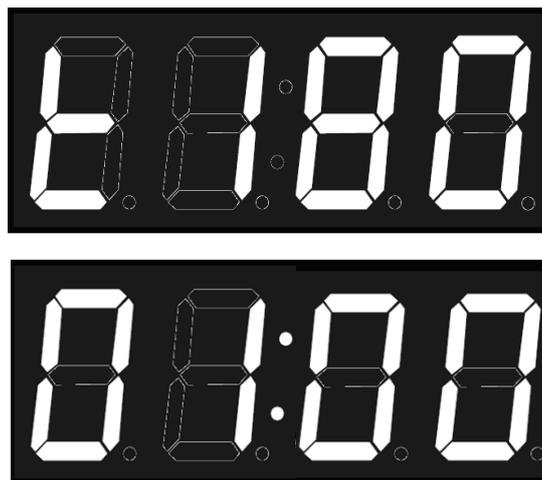
When the set temperature has been reached, the oven will alert the user with a buzzer and indicate "Load".



**Figure 11. Charging indicator**

Once the oven is ready to cook, open the door and load it with food. Once the oven is loaded and the door is closed, press the START/STOP button so that the time starts to count down until cooking is finished. At this point, the time indicator will show the code word "End" and the oven will beep for one second. Next, open the door and remove the food from the oven. When the door is closed again, cooking is finished.

Example of cooking at 90° for 10 minutes:



**Figure 12. Example. Cooking 180°C for 1 minute**

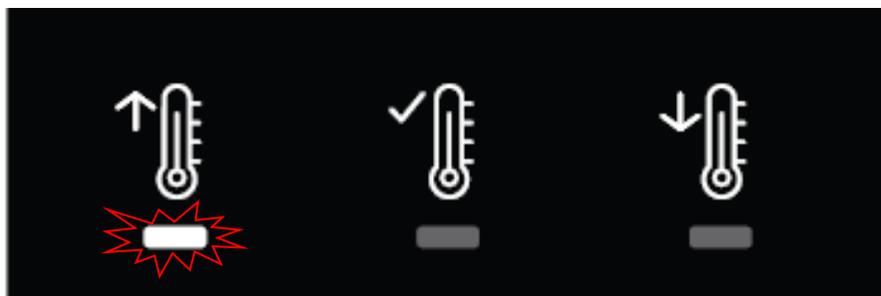
### **6.1.2.2. Oven status indicators**

At the top of the control panel there are three indicators, Preheat, Ready and CoolDown, each corresponding to the oven modes. Associated with each indicator is an indicator, which shows the mode it is in.



**Figure 13. Icons and status indicators**

If the status indicator in particular is lit, it means that the oven is preheating, ready or cooling down, respectively.

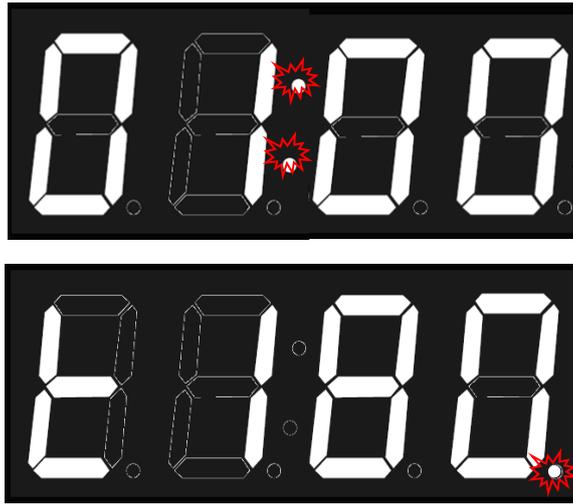


**Figure 14. Icons and status indicators**

### **6.1.3. Start of the cooking cycle**

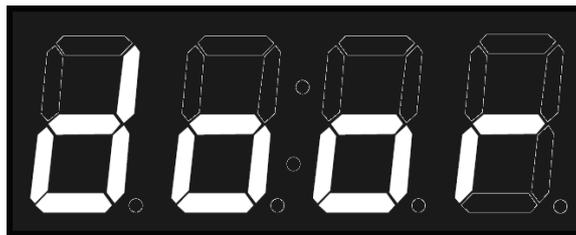
Once the cooking parameters have been selected, either in manual mode or in a specific programme, we can start the process.

To do this, press the START/STOP button lightly to start the preheating process (see 6.1.2.1). If preheating is not necessary, the two central dots will flash every second, indicating that the cooking process is in progress. If a parameter other than time is selected on the display, the last dot will flash to indicate that cooking is in progress.



**Figure 15. Cooking indicator**

If the door is opened during cooking, the timer stops, and the following message is shown in the central display:



**Figure 16. Door open indicator**

#### **6.1.4. End of cycle**

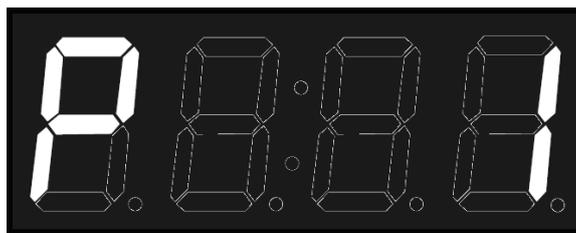
At the end of a cooking cycle, the appliance signals this status visually and acoustically. Specifically:

- A beep sounds.
- The END keyword appears in the central display until the user finishes cooking.

When cooking is complete and the food is removed from the interior, the door closes to end cooking and return to the settings for the next recipe.

#### **6.1.5. Saving a programme**

To save a programme, press the PROG key and select the programme with the +/- keys. Then select the temperature and time parameters. Press the PROG key for several seconds until you hear the acoustic signal, and the programme is saved. The figure below shows programme 1.



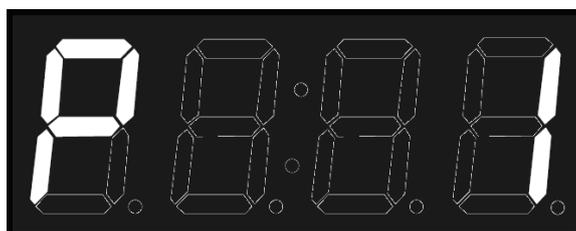
**Figure 17. Example, programme 1**

To start cooking, press the PROG key, select the programme you wish to use and press the START/STOP key to start cooking.

Note: Up to 40 programmes can be stored (firmware 1.7 and higher).

#### **6.1.6. Recovering a programme**

To recall a programme, lightly press the PROG key and set the programme number where you want to save the settings with the +/- keys. The figure below shows programme 1.



**Figure 18. Example, programme 1**

Then lightly press the PROG key to display the programme settings. You can also lightly press the START/STOP key to start the programme directly.

#### **6.1.7. Quick memories**

The oven has 8 quick access memories, numbered M1 to M8.

To save a quick memory, set the temperature. Then press and hold down the key of the memory where you want to save the settings for two seconds.

To start a cooking process stored in a quick memory, lightly press the key of the memory you want to execute.

In firmware versions 1.7 and higher, the quick memories correspond to the programmes. That is, P1 stores the same cooking parameters as M1, etc. In earlier versions, the memories are independent of the programs.

## 6.2. Errors and alarms

Errors and alarms may occur during the preparation and execution of cooking or washing processes. If this is the case, the central display will show the error or alarm code.



**Figure 19. Error indicator**

The table below shows the different errors and alarms, as well as possible solutions to them.

<b>Error</b>	<b>Internal definition</b>	<b>Clarification</b>
<b>0</b>	NO ERROR	No error.
<b>1</b>	GENERAL PURPOSE INPUT ERROR	Reserved. Not used.
<b>2</b>	ERROR OVERTEMPERATURE	Reserved. Not used.
<b>3</b>	ERROR OVERTEMPERATURE PCB	Overtemperature PCB. Check that the cooling fans of the electronics are working properly, that there is enough space between the back and the wall, and that the ambient temperature is not excessive.
<b>4</b>	ERROR COMMUNICATION	Communication between boards is not responding. Check the cable connecting the power board and the control board.
<b>5</b>	EEPROM ERROR	Processor and EEPROM communication do not work. Check the control board.
<b>6</b>	ENGINE ERROR	Motor error. Check motor wiring. Motor overtemperature. Motor stuck.
<b>7</b>	ALARM WATER	Reserved. Not used.
<b>8</b>	ERROR WASHING	Reserved. Not used.
<b>9</b>	ERROR PROBE1 TEMP SENSOR NOT CONNECTED	Reserved. Not used.
<b>10</b>	ERROR PROBE1 TEMP SENSOR SHORTED	Reserved. Not used.
<b>11</b>	ERROR PROBE2 TEMP SENSOR NOT CONNECTED	Reserved. Not used.
<b>12</b>	ERROR PROBE2 TEMP SENSOR SHORTED	Reserved. Not used.

<b>13</b>	ERROR PROBE3 TEMP SENSOR NOT CONNECTED	Reserved. Not used.
<b>14</b>	ERROR PROBE3 TEMP SENSOR SHORTED	Reserved. Not used.
<b>15</b>	ERROR PROBE4 TEMP SENSOR NOT CONNECTED	Reserved. Not used.
<b>16</b>	ERROR PROBE4 TEMP SENSOR SHORTED	Reserved. Not used.
<b>17</b>	ERROR PROBE5 TEMP SENSOR NOT CONNECTED	Reserved. Not used.
<b>18</b>	ERROR PROBE5 TEMP SENSOR SHORTED	Reserved. Not used.
<b>19</b>	ERROR PROBE6 TEMP SENSOR NOT CONNECTED	Reserved. Not used.
<b>20</b>	ERROR PROBE6 TEMP SENSOR SHORTED	Reserved. Not used.
<b>21</b>	ERROR PROBE7 TEMP SENSOR NOT CONNECTED	Reserved. Not used.
<b>22</b>	ERROR PROBE7 TEMP SENSOR SHORTED	Reserved. Not used.
<b>23</b>	ERROR PROBE8 TEMP SENSOR NOT CONNECTED	Chamber probe not connected. Check probe and wiring.
<b>24</b>	ERROR PROBE8 TEMP SENSOR SHORTED	Short-circuited chamber probe. Check probe and wiring.
<b>25</b>	ERROR PROGRAM NOT TERMINATED	Reserved. Not used.
<b>26</b>	ERROR CLEANING PROGRAM NOT TERMINATED	Reserved. Not used.
<b>27</b>	ERROR CLEANING TEMPERATURE TOO HOT	Reserved. Not used.
<b>28</b>	ALARM RECOVERY TEMP TOO LOW	Reserved. Not used.
<b>29</b>	INVERTER ERROR	Reserved. Not used.

**Table 6. Errors, alarms, and possible solutions**

## 7. MAINTENANCE



***Any ordinary maintenance operation must be carried out after disconnecting the equipment from the mains.***



***Suitable protective equipment must be worn for all maintenance operations.***

### 7.1. Cleaning

It is the responsibility of the owner to carry out regular maintenance and cleaning. In order to maintain the warranty, it must be possible to prove that the maintenance has been carried out correctly and according to the instructions detailed in this manual.

One of the important parts of the maintenance of the equipment is the cleaning of the equipment. Therefore, the equipment should be cleaned more or less frequently depending on the area of the equipment.

The table below shows the frequency with which the different parts of the equipment must be cleaned.



***Under no circumstances may the equipment be cleaned with any pressure or steam apparatus.***

<b>Part of the equipment</b>	<b>Frequency</b>
Inside the chamber	Daily
Compartment behind the suction plate	Daily
Door weatherstripping	Daily
Equipment envelope	Daily
Removable inner plates	Daily

**Table 7. Cleaning frequencies in Mychef QUICK 1 oven**

Before starting any cleaning programme, trays, racks, grids, grates, or other accessories inside the chamber must be removed.

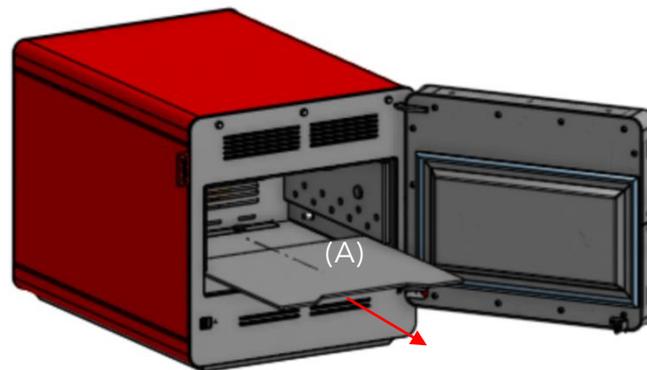
## 7.1.1. Suction and door gasket

### 7.1.1.1. Aspiration

In order to clean the inside of the chamber, a CoolDown must be performed in the oven to lower the internal temperature. The CoolDown can be performed with the door closed or with the door open to facilitate the cooling of the chamber.

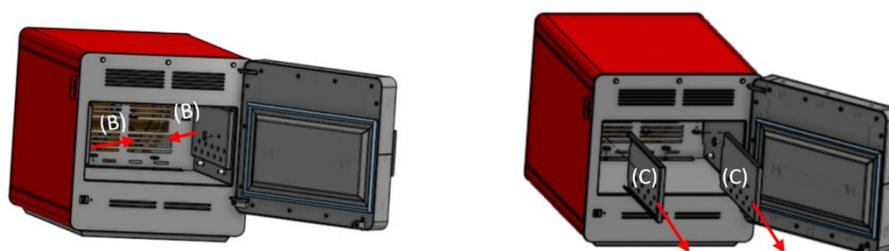
Once the chamber has reached a temperature of 50°C, the CoolDown is ended, and cleaning can begin.

First of all, the tray (A) must be removed by pulling it outwards, without the need for any other operation.



**Figure 20. Tray extraction**

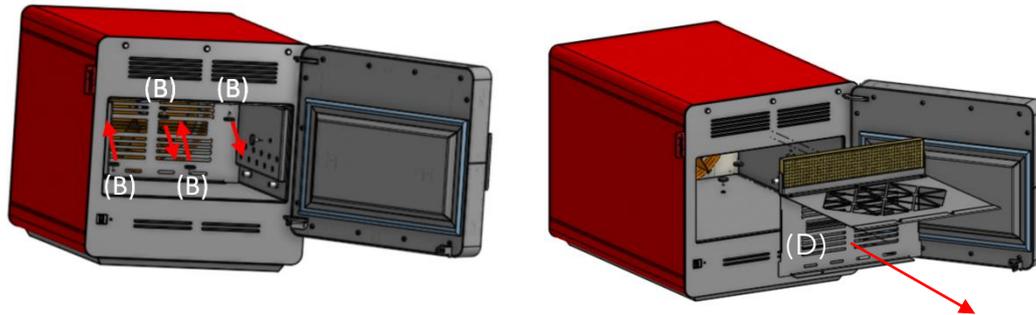
Next, the side plates (C) are removed from inside the chamber. First, unscrew the screws (B) on both the right and left sides. Once they have been removed, without using any tools, the plates can be removed by stretching them outwards.



**Figure 21. Removal of screws and side plates**

Once the side plates have been removed, you have access to the plate separating the cooking chamber from the fans and the heating element (D). To remove it, unscrew the

screws (B), two at the top and two at the bottom. Preferably unscrew the screws at the bottom first. Once they are unscrewed, the plate can be easily removed.



**Figure 22. Extraction of the suction plate**



***If the catalytic filter is installed, follow the instructions in the section 5.2.***

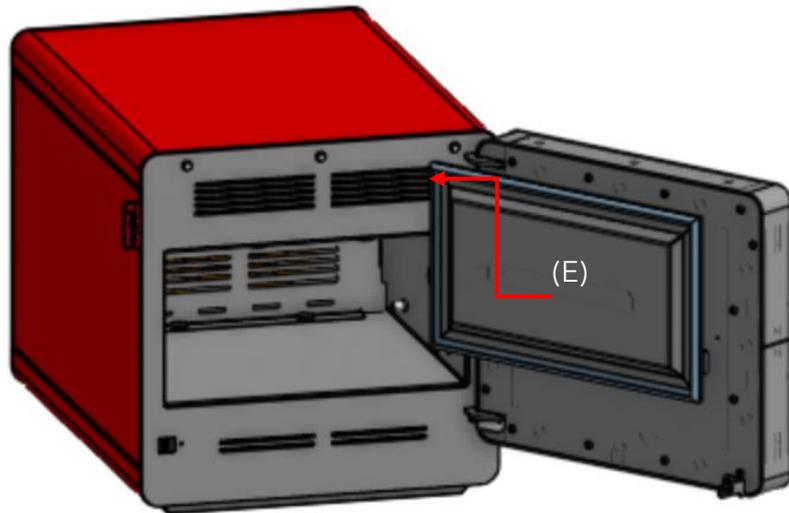
#### **7.1.1.2. Door gasket**

It is important that this part of the oven is clean and free of any encrusted food pieces so that it can seal the chamber well and heat, water or steam cannot escape when it is in operation.

To clean this rubber gasket, we can remove the plate (E) on which it is located for easier cleaning of the door gasket.

The door gasket should not be removed from its contour for cleaning but should only be removed when it needs to be replaced.

To remove the plate containing the door gasket, pull it upwards and then outwards so that it comes out of the guide.



**Figure 23. Removal of door gasket plate**

Once all the plates have been removed from inside the chamber and the door gasket plate, they can be cleaned. The plates can be cleaned either manually or by placing them in a dishwasher. Cleaning should always be carried out with Mychef liquid oven detergent.



***Use extreme caution when cleaning this part of the oven. Leave the door ajar and wait until the chamber fan stops.***



***The catalytic filter and its compartment are an accessory.***



***The catalytic filter must not be put in the dishwasher under any circumstances, nor must any solvents, detergents, etc. be used.***

When all the parts have been cleaned, they must be dried completely and the Mychef liquid preservative product must be applied.

Then place the pieces in the reverse order in which they were removed.

### **7.1.2. Outer casing**

To clean the outer casing, use a cloth with the protective conservation product, so as not to damage the outer finish. Then rinse and dry.

### 7.1.3. Control panel

To clean the control panel, use a cloth dampened with dishwashing soap and water. Then rinse and dry.

Never use agents containing alcohols or solvents, as they may attack the metals or plastics of the control panel.

### 7.1.4. Accessories

Clean the oven accessories regularly and carefully. Always clean with a cloth dampened in water and neutral soap.



***The cleaning of the accessories must be done with a cloth dampened with water and no chemical products must be used on them. DO NOT USE ANY LIQUIDS CONTAINING ALCOHOL, ACID, DETERGENTS, SOLVENTS OR EQUIVALENT FOR CLEANING.***

## 7.2. Preventive maintenance

Mychef ovens are designed for intensive and long-lasting operation. To ensure this, in addition to regular cleaning, preventive maintenance must be carried out. This preventive maintenance is specifically designed to prolong the life of your Mychef oven, minimise energy and water usage, and ensure uninterrupted excellent cooking quality.

Mychef maintenance programme		2000	4000	6000	8000	10000	12000	14000	16000	18000	20000
Revision A	Firmware update	X	X	X	X	X	X	X	X	X	X
	Cleaning cooling fans	X	X	X	X	X	X	X	X	X	X
	Electronic cleaning	X	X	X	X	X	X	X	X	X	X
	Door gasket replacement and door adjustment	X	X	X	X	X	X	X	X	X	X
Revision B	Temperature calibration		X		X		X		X		X
	Adjustment of the inner bolts and nuts		X		X		X		X		X
Revision C	Engine change					X					X
	Replacement of resistor and gasket					X					X
	Replacement of internal seals					X					X

**Table 8. Periodic maintenance table**

This maintenance programme is segmented into four types of overhaul, A, B, C and D, to be carried out approximately every year or working hours 2.000, whichever comes first.



***These periodic reviews should be carried out every 2.000 working hours or every year, whichever comes first.***



***These periodic inspections must be carried out by an authorised service technician.***

The table above shows the operations to be carried out on Mychef ovens in each of the revisions. The table is circular, and after 20,000h of use or 10 years of use, the time would start to count again from the left of the table. That is to say, at 22,000h the 2,000h revision A would correspond.



***Regular maintenance ensures that your oven will always work as designed.***



***Periodic maintenance must be proven for warranty validity.***



***Before any manipulation for maintenance or repair, the equipment must be disconnected from the mains supply.***



***If the power cord is damaged, it must be replaced by your after-sales service or similarly qualified personnel in order to avoid hazards.***