

MyChef

COMPACT
COMBI
OVENS



DISTFORM

MyChef

EXCELLENT CULINARY CREATIONS, EFFICIENTLY, AND IN THE MINIMUM AMOUNT OF SPACE.

MyChef ovens are limitless. They can carry out any type of cooking process: steam, grill, roast, bake, smoke, sous-vide cooking, fry, gratinate, regenerate... They are also the only ovens that, thanks to the TSC (Thermal Stability Control) patent, cook at low temperatures with an **unparalleled temperature stability** (accuracy of $\pm 0.2^{\circ}\text{C}$).

All of these applications are now available with **greater efficiency and minimal energy consumption**. They are also available in a much smaller size: 40% smaller than conventional ovens. Get more workspace in your kitchen while maintaining the same production capacity.

Its **features, dynamic nature, and small size** make the MyChef oven the most versatile solution for addressing the demands of professional kitchens: from fast-food to haute cuisine restaurants.



RESTAURANTS



CATERING



TAKE OUT RESTAURANTS



HOTELS



SUPERMARKETS



HAUTE CUISINE



SERVICE AREAS



RESTAURANTS CHAINS



BUTCHER'S SHOPS



BAKERIES



Celler de Can Roca

Chosen the number 1 in the World's Best Restaurant list in 2013 and 2015.

MyChef

THE MOST COMPACT
ON THE MARKET

MyChef

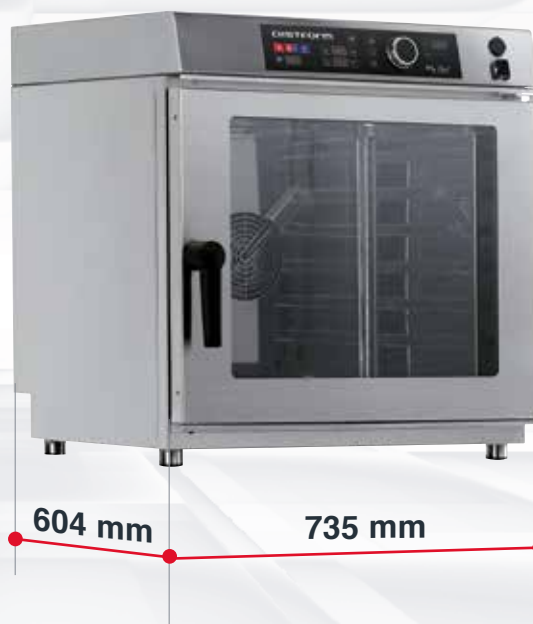


Compact and efficient

All the features of a professional oven in 40% less space than a conventional oven.

Only 520 mm wide

MyChef T



For narrow spaces

The ideal solution for narrow kitchens. Now you can install an oven on a surface that is only 600 mm deep.

For 600 mm deep tables



40%
less space than
a conventional
oven



23%
less energy
consumption



20%
less water
consumption

MULTI-CHAMBER GASTRONOMIC STATION

Respects food's maximum cooking temperatures. Thanks to the Multi-Chamber Gastronomic Station, it is now possible to provide different temperatures and humidity levels in minimal space.



Example of **Gastronomic Station comprising 16 GN 1/1**
with 4 different temperatures and humidity levels at once.
(2 MyChef 4GN 1/1 + 2 MyChef Slow 4GN 1/1)



Different temperatures and humidity levels simultaneously.



Use the chambers according to volume of work.



Modular system: multiple combinations of cooking chambers.

YOU ARE THROWING MONEY AWAY WHEN COOKING IN HALF EMPTY OVENS

How many times have we seen a conventional oven with just one tray inside? What is the energy cost of this? The multi-chamber system allows you to decide which chambers to use **depending on the work volume** at each time of day.

Examples of configuration for different Gastronomic Stations



8GN



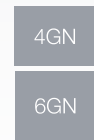
16GN



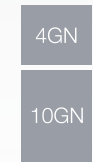
12GN



10GN



14GN



FEATURES



ALL THE FEATURES YOU
CAN IMAGINE, IN A **MINIMUM**
AMOUNT OF SPACE

Convection cooking From 30 to 250°C



For cooking that requires a continuous stream of hot, dry air with no humidity. Appealing results with toasted color, uniform golden appearance, and crunchy outside textures.



Mixed-mode cooking: From 30 to 250°C



Cooking with absolute control over humidity (from -99% to 99%) thanks to the **SmartClima** and **DryOut** technologies. And with the benefits of combined use of hot air and steam: cook faster, respect the food, and experience fewer reduce shrinkage.



Steam cooking From 30 to 130°C



For low-temperature cooking with or without sous-vide, steam cooking... Excellent results with vegetables and fish, respecting their organoleptic and nutritional properties.



TSC

Precision at low temperatures

TSC

Distform's patented technological solution, **TSC** (Thermal Stability Control), ensures maximum temperature stability in the cooking chamber. Cook at low temperatures without variation (accuracy $\pm 0,2^\circ\text{C}$).



DryOut

Achieve perfect roasts and crisping



DryOut allows the humidity to be extracted from the chamber in order to obtain a crisp texture. Perfect roasting of meats and grilled products; uniform golden color on fried foods. Also, with the grill grate, you can achieve the look of roasted meat in just a few minutes.



SmartClima

Succulent fish and roasts



With **SmartClima** humidity control, you can obtain the maximum succulence without an appreciable loss of liquid. Indispensable for fish and large roasts, reducing reductions by up to 40% compared to traditional cooking.



SmartWind

Maximum homogeneity



With **SmartWind** homogeneity in cooking is guaranteed thanks to the thermodynamic design of the turbine combined with fan speed changes.



Fan speeds

Maximum or minimum



Reduce the fan speed to ensure perfect cooking of delicate pastries, sweets, and dehydrated foods... Combined with **SmartWind**, it guarantees perfectly uniform cooking.



Cooking Phases

Step-by-step programming



Up to 99 programmes that allow you to cook in 5 consecutive phases. For example, cook the product slowly, conserving its moisture with **SmartClima**, and then toast it quickly with **DryOut**.



Multi-level

Forget about using timers



Cook foods with different cooking times simultaneously without supervision. MyChef automatically manages times and notifies you, both visually and audibly, when the cooking time for each tray has finished.



Fast Cooking

Fast preheating and cooling



Quickly reach your desired cooking conditions with the special **CoolDown** and **Preheat** functions. Achieve exceptional results in a short time.



Sous-vide core probe

Probe-controlled temperature



The sous-vide or single-point probe (1.5 mm diameter) is ideal for sous-vide cooking or for cooking small, delicate foods. Combined with the **TSC** patent this makes MyChef the most precise oven for low-temperature cooking.



Multi-point core probe

Homogeneity in large roasts



Ensure your desired results thanks to the multiple temperature readings from the probe inside the food. This system automatically corrects and calibrates the temperature in order to obtain uniform results in large foods.



Delta T

Maximum respect for the food



Thanks to the constant temperature differential between the core of the food and the cooking chamber, we can achieve homogeneous cooking results. Especially useful for large foods: ham, roast beef...



MySmoker

The special smoky taste and smell



With **MySmoker**, you can easily and economically achieve the special colour, aroma, and taste of smoke in meats, fish, and vegetables.



ADVANTAGES

TECHNOLOGY TO HELP
YOU SAVE



TSC THERMAL STABILITY CONTROL

Distform's patented technological solution, **TSC** (Thermal Stability Control), **ensures maximum temperature stability in the cooking chamber**, with an accuracy of just $\pm 0.2^{\circ}\text{C}$. Thanks to this technology, the oven only uses the energy necessary to keep the temperature stable. Prevent temperature peaks, saving up to 23% of energy consumption.



SMARTCLIMA

SmartClima humidity control detects real humidity within the cooking chamber and generates the amount of steam necessary at each moment to maintain the exact humidity level. In addition to providing **precise control over the humidity**, this also saves up to 20% in water consumption.



DRYOUT + SMARTWIND

Thanks to the special design of the turbine and the internal construction of the chamber, we can obtain a highly efficient thermodynamic output which, in combination with the fan speed management, provides a **completely uniform temperature distribution within the chamber**. By combining **DryOut** and **SmartWind** technologies we can achieve extremely fast browning times.



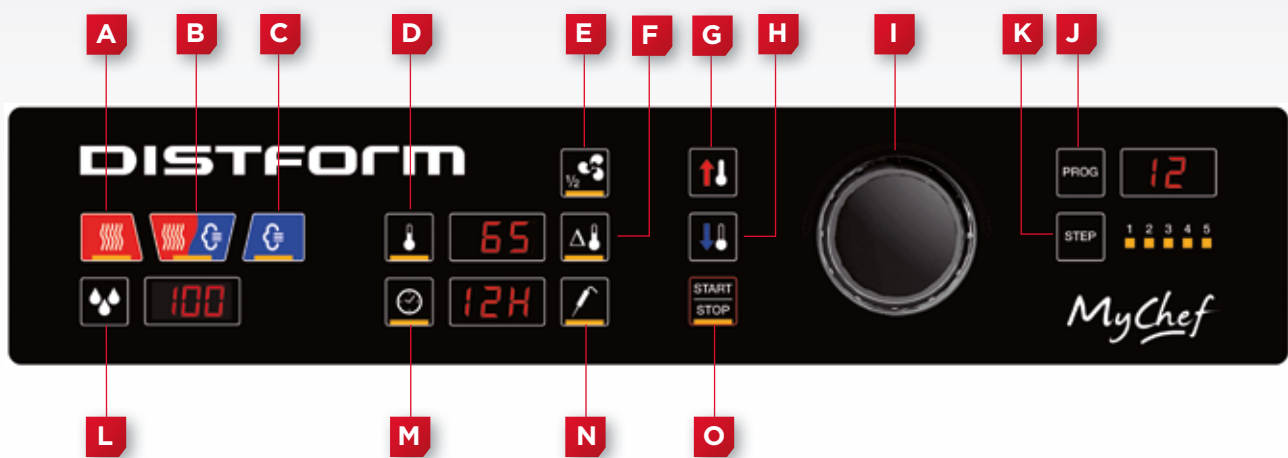
NIGHTWATCH

Feel comfortable cooking overnight with the **NightWatch** security system. This function, widely requested by chefs, allows you to automatically continue the cooking that is in progress just at the point at which it was stopped after an electrical outage or drop in voltage. If the temperature was to drop below 56°C, the oven will visually and audibly notify you to ensure food safety.

MYCHEF FUNCTIONS

MYCHEF CONTROL PANEL

Temperature range: 30 – 250°C (260°C in Preheat)



- | | | | |
|--|------------------------------|-------------------------|----------------------|
| A Convection cooking | E Fan speeds | I Regulation | M Time |
| B Mixed cooking: convection + steam | F Delta T | J Programmes | N Probe |
| C Steam cooking | G Fast preheating | K Cooking Phases | O Turn on/off |
| D Temperature | H Fast cooling system | L Humidity | |



MYCHEF FUNCTIONS

Convection mode cooking. From 30°C to 250°C	●
Mixed mode cooking. From 30°C to 250°C with adjustable steam	●
Steam mode cooking. From 30°C to 130°C	●
TSC. Temperature stability control with a maximum fluctuation of $\pm 0.2^{\circ}\text{C}$	○
Delta T. Temperature differential between the core of the food and the chamber	●
DryOut. Automatic dehumidification of the chamber	●
SmartClima. Moisture sensor within the chamber that adjusts and regulates steam as needed	●
SmartWind. Change of rotation of the fan and thermodynamic design for optimum temperature consistency within the chamber	●
CoolDown. Ultra-rapid cooling of the cooking chamber	●
Preheat. Ultra-rapid preheating up to 260°C system	●
2-speed fan for air circulation and semi-static mode	●
Stores 99 programmes with up to 5 cooking phases for each programme	●
Multi-level. Control and timer for each level, with visual and audible notifications	●
Technology for steam injection directly into the cooking chamber. No additional supplies or maintenance needed	●
Time-controlled, core probe-controlled, or continuous end of cycle control	●
Visual and audible indicators at the end of cooking time	●
Intuitive handling with controls for adjusting humidity, temperature, time, Delta T and core temperature	●
NightWatch. System for continuous, uninterrupted cooking after a power outage, ensuring food safety	●
Regeneration. 3 pre-set programmes	●
Manual cleaning programme	●
Self-cleaning system. Four preset self-cleaning programmes	○
Cleaning shower (accessory) for manual cleaning	○
USB connection to record HACCP data, to update the software and to upload or download programmes	●
Fluid collection tray built into the oven door that can be emptied automatically even with the door open	●
High thermal inertia cooking chamber for rapid temperature recovery	●
Halogen chamber light	●
Door opens from left-side	○
Double-glazed folding door for high temperatures	●
Anchor system allows to remove the inner glass from the door, without requiring any tools	●
Automatic fan switch-off when the door is opened to prevent heat from dissipating and to avoid possible steam burns	●
External connection for core probes	●
Sous-vide probe (accessory)	○
Multi-point core probe with 3 reading points (accessory)	○
Removable guide rails for easy cleaning	●

● STANDARD ○ OPTIONAL

MYCHEF RANGE



MODEL	4GN 2/3	4GN 1/1	6GN 2/3	6GN 1/1	10GN 1/1
Dimensions (mm) Width x Depth x Height	520 x 625 x 590	520 x 799 x 590	520 x 625 x 709	520 x 799 x 709	520 x 799 x 950
Power (kW)	2,9 or 5,6	2,9 or 5,6	2,9 or 5,6	7	11,2
Voltage (V/N/Hz)	230/L+N/50-60 or 230/3L/50-60 or 400/3L+N/50-60	230/L+N/50-60 or 230/3L/50-60 or 400/3L+N/50-60	230/L+N/50-60 or 230/3L/50-60 or 400/3L+N/50-60	230/3L/50-60 or 400/3L+N/50-60	230/3L/50-60 or 400/3L+N/50-60
Distance between rails (mm)	60	60	60	60	60
Weight (Kg)	53	65	64	73	95

MYCHEF T RANGE



MODEL	4GN 1/1	6GN 1/1	10GN 1/1
Dimensions (mm) Width x Depth x Height	735 x 604 x 628	735 x 604 x 760	735 x 604 x 1053
Power (kW)	2,9 ó 5,6	7	11,2
Voltage (V/N/Hz)	230/L+N/50-60 or 230/3L/50-60 or 400/3L+N/50-60	230/3L/50-60 or 400/3L+N/50-60	230/3L/50-60 or 400/3L+N/50-60
Distance between rails (mm)	66	66	66
Weight (Kg)	67	75	103

DESIGN AND CONSTRUCTION



Injection technology

Generates steam directly in the cooking chamber in just a few seconds. With no additional consumption or maintenance.



Removable guide rails

Easy to clean and allows the runners to be moved to create greater space between them (optional).



Lighting

Halogen chamber light.



Cleaning the glass

Anchor system allows to remove the inner glass from the door, without requiring any tools, for easy cleaning.



External probe is pre-installed

Connection for external sous-vide and multi-point probes. (accessories).



Intuitive control panels

Set the desired cooking parameters in just a few steps.

SELF-CLEANING SYSTEM



It comes from the new **DA21 formula** in order to reduce toxic emissions to environment and to offer you savings of up to 30% in consumable products.

Distform has developed a **new compound** especially for MyChef ovens, DA21, the **new double-action** detergent, degreaser and rinse aid.



Automatically eliminate any type of grime.

Select the cleaning program depending on the level of dirtiness, and the MyChef oven will clean itself automatically.



Short



Medium



Long



Rinse

DA21, Self-cleaning product.
Amount: 10 l.

MYCHA045

Manual cleaning shower.

TTHA0008

MULTI-CHAMBER COMBINATION SYSTEM

MYCHEF



MODEL	8GN 2/3	8GN 1/1	10GN 2/3	10GN 1/1
Capacity	4GN 2/3 + 4GN 2/3	4GN 1/1 + 4GN 1/1	6GN 2/3 + 4GN 2/3	6GN 1/1 + 4GN 1/1
Dimensions (mm) Width x Depth x Height	520 x 625 x 1180	520 x 799 x 1180	520 x 625 x 1299	520 x 799 x 1299
Power (kW)	5,8 (2,9 + 2,9) or 11,2 (5,6 + 5,6)	5,8 (2,9 + 2,9) or 11,2 (5,6 + 5,6)	5,8 (2,9 + 2,9) or 11,2 (5,6 + 5,6)	12,6 (7 + 5,6)
Weight (Kg)	110	130	119	138



MODEL	12GN 2/3	12GN 1/1	14GN 1/1
Capacity	6GN 2/3 + 6GN 2/3	6GN 1/1 + 6GN 1/1	10GN 1/1 + 4GN 1/1
Dimensions (mm) Width x Depth x Height	520 x 625 x 1418	520 x 799 x 1418	520 x 799 x 1540
Power (kW)	5,8 (2,9 + 2,9) or 11,2 (5,6 + 5,6)	14 (7 + 7)	16,8 (11,2 + 5,6)
Weight (Kg)	128	146	160

MYCHEF T



MODEL	8GN 1/1	10GN 1/1
Capacity	4GN 1/1 + 4GN 1/1	6GN 1/1 + 4GN 1/1
Dimensions (mm) Width x Depth x Height	735 x 604 x 1256	735 x 604 x 1388
Power (kW)	5,8 (2,9 + 2,9) or 11,2 (5,6 + 5,6)	12,6 (7 + 5,6)
Weight (Kg)	134	142



MODEL	12GN 1/1	14GN 1/1
Capacity	6GN 1/1 + 6GN 1/1	10GN 1/1 + 4GN 1/1
Dimensions (mm) Width x Depth x Height	735 x 604 x 1520	735 x 604 x 1681
Power (kW)	14 (7 + 7)	16,8 (11,2 + 5,6)
Weight (Kg)	150	170

COOK&CHILL SYSTEM

BLAST CHILLERS



Cook



Chill



Regenerate



Serve

Advantages



Safety guarantee:

prevents the proliferation of bacteria by quickly reducing the internal temperature of the product.



Organoleptic quality:

prevents formation of the crystals that are common in traditional freezing. Preserves the original consistency, flavor and texture of the food.



Planning for purchases:

allows you to purchase ingredients and seasonal products in larger quantities at better prices



Speed and organization:

optimal control over stock, helps with production planning, and facilitates service through regeneration.

Cook&Chill whole process
in a column only 520 mm wide



Types of chilling

Positive blast chilling:

quick cooling to +3°C in less than 90 minutes

Negative blast chilling:

quick freezing to -18°C in less than 4 hours

MODEL	3GN 1/1	5GN 1/1 Longitudinal*	5GN 1/1 Transversal*	10GN 1/1	15GN 1/1
Code	TCHA03TG	TCHA05LG	TCHA05TG	TCHA10TG	TCHA15TG
Type of panel	Membrane	Membrane	Membrane	Membrane	Membrane
Dimensions (mm) Width x Depth x Height	650 x 670 x 670	520 x 850 x 880	800 x 700 x 900	800 x 780 x 1700	800 x 780 x 2000
Power (W)	975	1185	1185	2010	2010
Voltage (V/N/Hz)	230/1/50	230/1/50	230/1/50	230/1/50	400/3L+N/50
Yield (+3/-18)	10/7 kg	15/10 kg	18/11 kg	34/22 kg	50/38 kg

* Ideal for stacking with a MyChef oven

ACCESSORIES

OVEN STANDS

Last guide height

1600

Stand height

800

585

345

200



MyChef		MyChef 2/3		MyChef 1/1		
Stand height	with guide rails	with shelf	Stand	with guide rails	with shelf	Stand
800 mm	MYCHA027	MYCHA028	-	MYCHA004	MYCHA005	-
585 mm	MYCHA025	MYCHA026	-	MYCHA002	MYCHA003	-
345 mm	-	-	MYCHA024	-	-	MYCHA001
200 mm	-	-	-	-	-	MYCHA023

MyChef T		MyChef T 1/1	
Stand height	with guide rails	with shelf	Stand
800 mm	MYCHA043	MYCHA044	-
585 mm	MYCHA041	MYCHA042	-
345 mm	-	-	MYCHA040
200 mm	-	-	MYCHA039

FREE-STANDING

Convert the MyChef oven into a mobile appliance that does not require running water to generate steam during cooking. **Ideal for catering services or banquets in open-air spaces.**



Runs by itself in steam mode for 3,5 hours*

*At 90° C in steam mode (100% humidity) at MyChef 6GN 1/1

For MyChef 2/3 and MyChef 1/1 **MYCHA032**



DISTFORM

STEAM CONDENSATION HOOD



The steam condensation hood absorbs and condenses the steam that exits the oven through the chimney. Easy to install, it also **prevents steam from being released into the kitchen area**. It can be installed after the oven.



MyChef condensation hood **MYCHA013**

MyChef T condensation hood **MYCHA047**

WALL MOUNTING SUPPORTS



MyChef 4 GN and 6 GN ovens, versions 1/1 GN and 2/3 GN, **can be mounted to the wall** with a support designed for this purpose.

For MyChef 2/3 **MYCHA009**

For MyChef 1/1 **MYCHA008**

For MyChef T 1/1 **MYCHA046**

STACKING KIT



To stack two MyChef ovens, you must use the stacking kit.

For two MyChef 2/3 **MYCHA029**

For two MyChef 1/1 **MYCHA006**

For two MyChef T 1/1 **MYCHA048**

GUIDE RAILS FOR MORE DISTANCE



The removable guide rails system permits guide rails to be installed at 72 mm apart (MyChef) and 78 mm apart (MyChef T).

Especially appropriate for pastry-making and baking.

	Guide rails	MyChef	MyChef T
For 4 GN 2/3	3	MYCHA019	-
For 4 GN 1/1	3	MYCHA018	MYCHA053
For 6 GN 2/3	5	MYCHA021	-
For 6 GN 1/1	5	MYCHA020	MYCHA054
For 10 GN 1/1	8	MYCHA022	MYCHA055

MYSMOKER



MySmoker lets you achieve the taste and smell of smoked foods in meat, fish and vegetables easily and effectively.

Save time and space by transforming your MyChef oven into the perfect smoker. You can also cook and smoke at the same time, easily and cleanly. Introduce MySmoker in the oven chamber and regulate the intensity of the smoke by adjusting the temperature and time using the control panel of the oven.

MySmoker

MYCHA037

CORE PROBES

Sous-vide core probe



Sous-vide or single-spot core probe with a diameter of 1.5 mm and a single measuring point. **Especially useful for sous-vide cooking or for cooking small or delicate pieces.**

Sous-vide core probe

MYCHA014



Multi-point core probe



Multi-point core probe with a diameter of 3 mm with 3 measuring points. **Especially useful for large foods.**

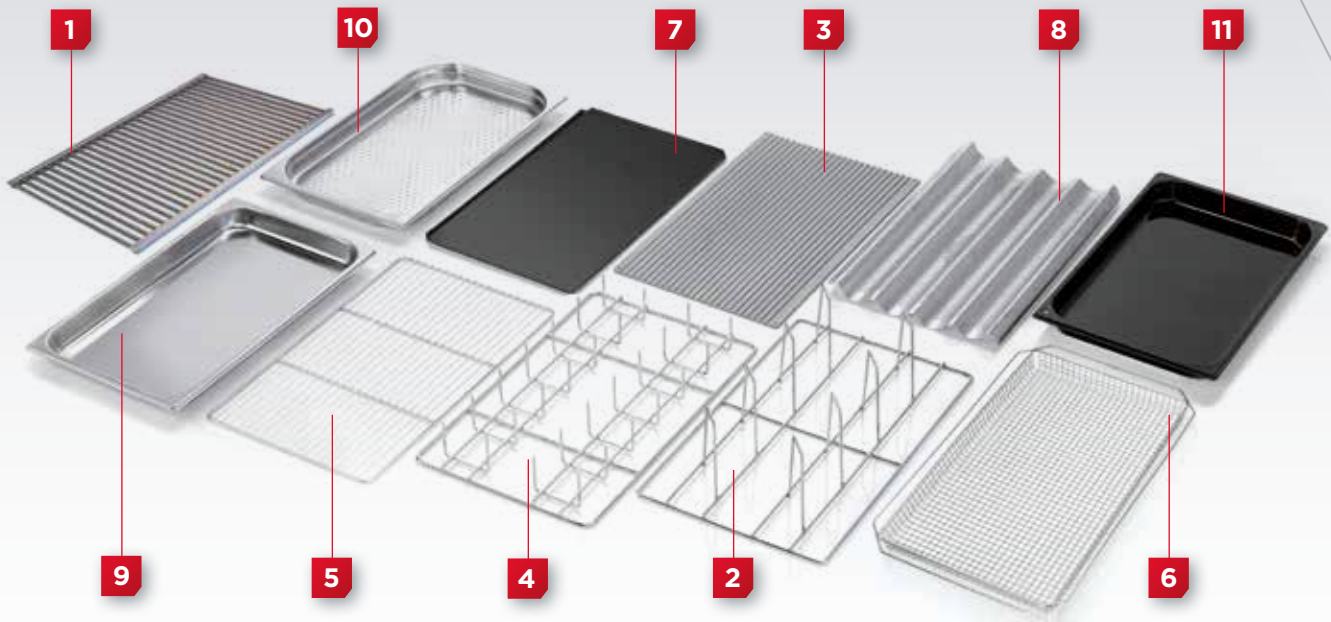
Multi-point core probe

MYCHA015



DISTFORM

TRAYS / GRILLS / CONTAINERS



1/1 GN



2/3 GN

SPECIAL TRAYS AND GRILLS

		1/1 GN	2/3 GN
1	Grill tray: for grilling fillets of meat and fish.	RPAR1103	-
2	Grill for roasting chickens: 8 chickens.	RPAR1101	-
3	Tray for searing/grilling and pizza: on one side, for grilling vegetables and fish. On the other side, for pizzas, flatbreads...	RPAR1102	RPAR2302
4	Grill for roasting potatoes: 28 potatoes in 1/1 GN and 20 potatoes in 2/3 GN	RPAR1105	RPAR2305
5	Stainless steel grill: for grilling large pieces, regenerating	RPARGN11	RPARGN23
6	Fry basket: for french fries, chicken wings, nuggets...	RPAR1104	-
7	Aluminum, non-stick tray: for pan-fried fillets of meat and fish, pan-fried potatoes, pastries...	RPAR1106	RPAR2306
8	Bread baker tray: 6 loaves of bread per tray.	RPAR1107	-

GASTRONORM CONTAINERS

9	20 mm deep smooth Gastronorm container	RGN11020	RGN23020
	40 mm deep smooth Gastronorm container	RGN11040	RGN23040
10	20 mm deep perforated Gastronorm container	RGN1102F	RGN2302F
	40 mm deep perforated Gastronorm container	RGN1104F	RGN2304F
11	20 mm deep enamelled Gastronorm container	RPAR1108	-
	40 mm deep enamelled Gastronorm container	RPAR1109	-
	60 mm deep enamelled Gastronorm container	RPAR1110	-



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DISTFORM

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