

The most agile front-cooking oven

A busy service requires functional and easy-to-install equipment. Mychef Snack is a compact oven, designed to highly facilitate work in **bars, cafés, fast-food chains** and **dining establishments** which cook against the clock and with simple parameters.

This new convection oven with added moisture is quick and easy to use, a safe bet to ensure your creations are always available.

Mychef Snack, your cooking aide designed for you to be more agile.



mychef.



SNACK

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Your favourite recipes at the touch of a button

Mychef Snack is synonymous with effectiveness. This convection oven with added moisture will be your best aide in the most practical and simple daily cooking.

It saves the cooking parameters of your favourite recipes and runs them at the touch of a button. Mychef Snack has **8 short-cut keys** that enable you to

always achieve the expected results in your cooking preparations. Additionally, it can **automatically run up to 3 different cooking phases**. All without the need for you to intervene and with the highest guarantees of uniformity.

Start out on the path to effectiveness in your bar or café with Mychef Snack!

Control the oven with your voice

With Mychef Snack 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 inside 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?



 works with the Google Assistant

Creations that are always uniform

Thanks to the homogeneous air distribution made possible by its two-speed fan with AutoReverse mode, you will achieve uniform and homogeneous cooking preparations.

Crunchy and browned covers

The **DryOut** system actively extracts the moisture from the cooking chamber to achieve a crunchy texture and an appetising browned appearance.

Cook frozen foods and maintain all their flavour

Bake, gratin, dehydrate, regenerate...



It memorises up to 40 customised cooking settings

Assured succulence

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

Ultra-rapid preheating system

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

Power and effectiveness concentrated into one oven

Mychef Snack will surprise you since it is highly practical and effective. This fast and robust oven, available in different capacities, **guarantees the best cooking, occupying minimal space.**

- ✓ **75-mm distance between runners**
- ✓ **Single-phase current** (according to models) **and easy installation**
- ✓ **Browning and crunchy textures thanks to DryOut** (according to models)



	Mychef Snack 4 EN		Mychef Snack 6 EN	Mychef Snack 10 EN
Tray size	460 x 330 mm	400 x 600 mm	400 x 600 mm	400 x 600 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 Kw single-phase (L+N)	3 Kw single-phase (L+N) 6 Kw three-phase (3L+N)	9 Kw three-phase (3L+N)	15 Kw three-phase (3L+N)
Dimensions (width x depth x height)	620 x 692 x 522 mm	760 x 762 x 522 mm	760 x 762 x 646 mm	760 x 762 x 946 mm

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