

# 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



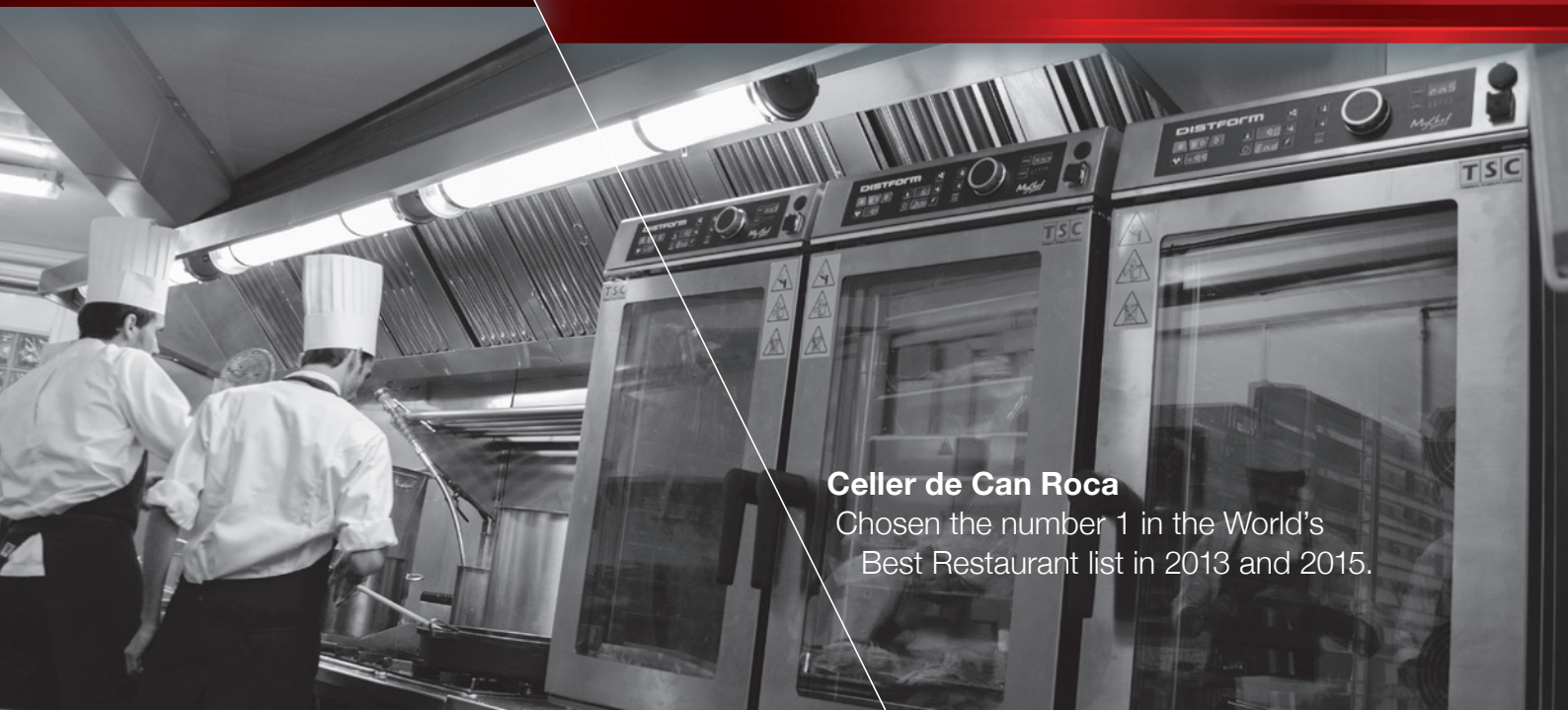
RESTAURANTS CHAINS



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



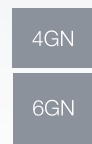
## 16GN



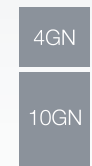
## 12GN



## 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

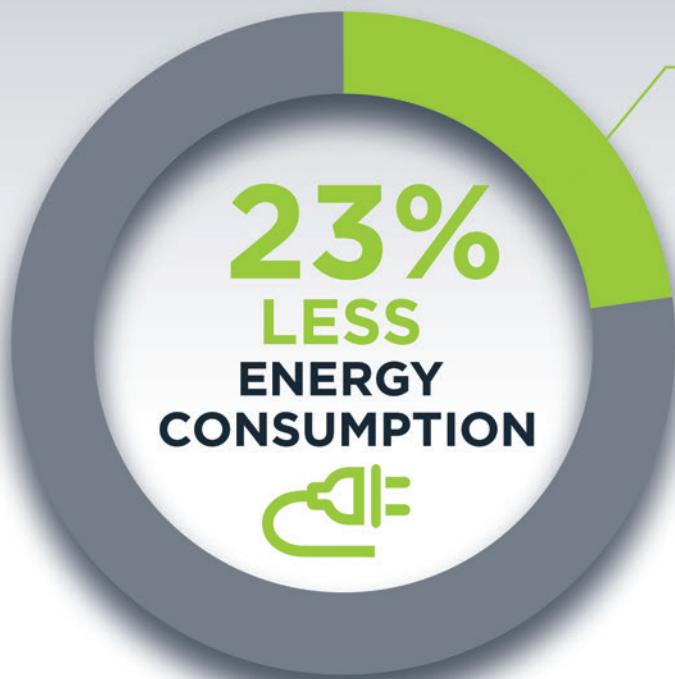


With **MySmoker**, you can easily and economically achieve the special colour, aroma, and taste of smoke in meats, fish, and vegetables.



# 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.



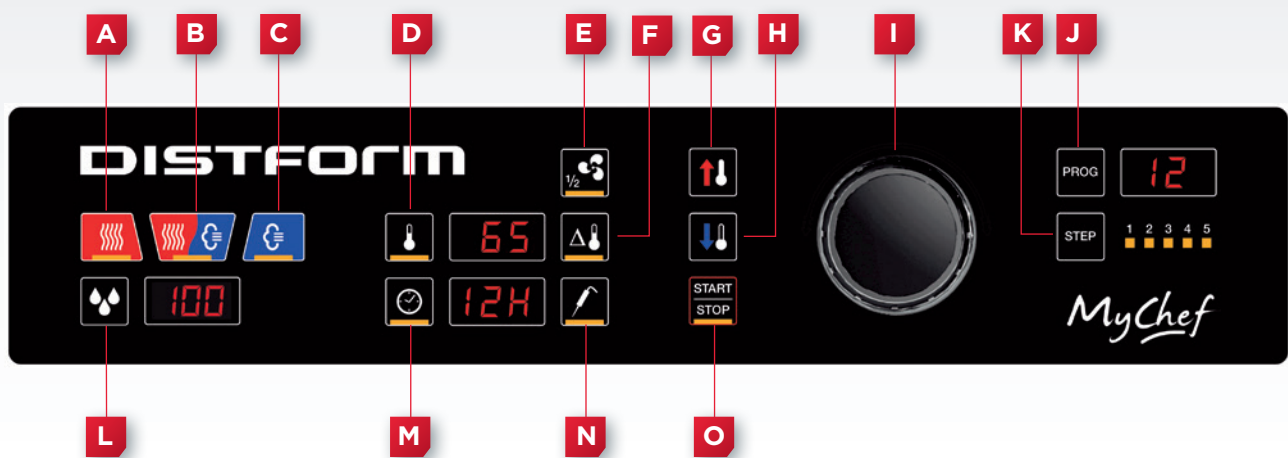
**NIGHTWATCH**

**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)



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



## MYCHEF FUNCTIONS

<b>Convection mode cooking.</b> From 30°C to 250°C	●
<b>Mixed mode cooking.</b> From 30°C to 250°C with adjustable steam	●
<b>Steam mode cooking.</b> From 30°C to 130°C	●
<b>TSC.</b> Temperature stability with accuracy of $\pm 0.2^\circ\text{C}$	○
<b>Delta T.</b> Temperature differential between the core of the food and the chamber	●
<b>DryOut.</b> Extraction of humidity from the chamber	●
<b>SmartClima.</b> Adjustable humidity control	●
<b>SmartWind.</b> Change fan speed for maximum homogeneity	●
<b>CoolDown.</b> Ultra-rapid cooling system	●
<b>Preheat.</b> Ultra-rapid preheating up to 260°C system	●
<b>2 fan speeds *</b>	●
<b>Stores 99 programmes</b> with up to <b>5 cooking phases for each programme</b>	●
<b>Multi-level.</b> A timer for each level, with visual and audible notifications.	●
<b>Time-controlled, core probe-controlled, or continuous end of cycle control</b>	●
<b>Visual and audible indicators at the end of cooking time</b>	●
<b>NightWatch.</b> System to continue cooking without interruption after a power outage, ensuring food safety	●
<b>Regeneration.</b> 3 pre-set programmes	●
<b>USB connection</b> to record HACCP data	●
<b>Self-cleaning system. Four preset self-cleaning programmes</b>	○
<b>Cleaning shower</b> (accessory) <b>for manual cleaning</b>	○
<b>Direct water injection technology</b> with no additional consumption or maintenance	●
<b>Halogen chamber light</b>	●
<b>Door opens from left-side</b>	○
<b>Double-glazed folding door</b> for high temperatures	●
<b>Anchor system allows to remove the inner glass</b> from the door, without requiring any tools	●
<b>Automatic fan switch-off when the door is</b> opened to prevent heat from dissipating and to avoid possible steam burns	●
<b>External connection for core probes</b>	●
<b>Sous-vide probe</b> (accessory)	○
<b>Multi-point core probe</b> with 3 reading points (accessory)	○
<b>Removable guide rails</b> for easy cleaning	●

● STANDARD ○ OPTIONAL

\* Except in MyChef 4GN 2/3

## 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)	3,2	2,9 ó 5,6	2,9 ó 5,6	7	11,2
Voltage (V/N/Hz)	230/L+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**

# MYCHEF SLOW



## IDEAL FOR LOW-TEMPERATURE COOKING

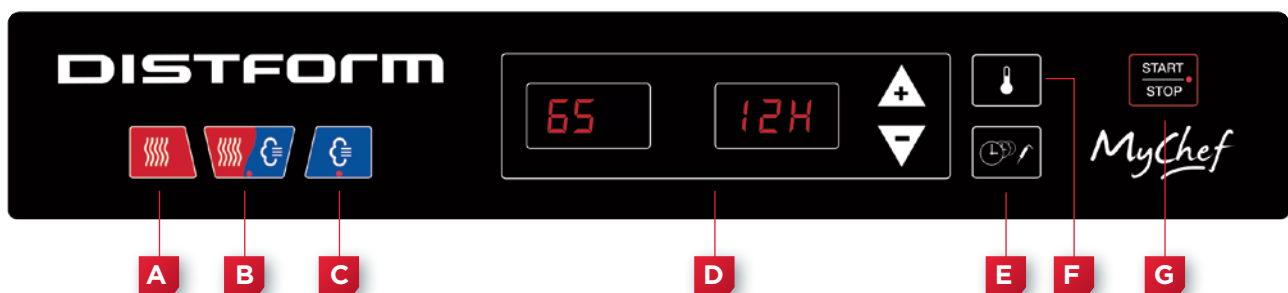
The TSC patent provides the chamber with great temperature stability, with an accuracy of  $\pm 0.2^{\circ}\text{C}$ . Precision that is indispensable for low-temperature cooking: sous-vide, dehydration, pasteurisation, steaming, fermenting, regeneration or maintenance.



**The ideal complement to your MyChef oven.**

## MYCHEF SLOW CONTROL PANEL

Temperature range: 30 – 130°C



**A** Convection cooking  
**B** Mixed cooking: convection + steam

**C** Steam cooking  
**D** Multi-function indicator

**E** Time / Multi-level / Probe  
**F** Temperature  
**G** Turn on/off



## MYCHEF SLOW FUNCTIONS

<b>Convection mode cooking.</b> From 30°C to 130°C	●
<b>Mixed mode cooking.</b> From 30°C to 130°C with adjustable steam	●
<b>Steam mode cooking.</b> From 30°C to 130°C	●
<b>Direct water injection technology</b> with no additional consumption or maintenance	●
<b>TSC.</b> Temperature stability with accuracy of $\pm 0.2^{\circ}\text{C}$	●
<b>SmartClima.</b> Adjustable humidity control	●
<b>Multilevel.</b> A timer for each level	●
<b>Time-controlled, core probe-controlled, or continuous end of cycle control</b>	●
Visual and audible <b>indicators at the end of cooking time</b>	●
<b>Cleaning shower</b> (accessory) for manual cleaning	○
<b>Halogen chamber light</b>	●
<b>Double-glazed folding</b> door for high temperatures	●
<b>External connection for core probes</b>	●
<b>Sous-vide probe</b> (accessory)	○
<b>Multi-point core probe*</b> (accessory)	○
<b>Removable guide rails</b> for easy cleaning	●

● STANDARD ○ OPTIONAL

\* At the MyChef Slow, the multi-point probe measures from just one point.

## MYCHEF SLOW RANGE



MODEL	4GN 2/3	4GN 1/1
Code	M43ST000	M41ST000
Dimensions (mm) Width x Depth x Height	520 x 690 x 565	520 x 868 x 565
Power (kW)	3,1	3,1
Voltage (V/N/Hz)	230/L+N/50-60	230/L+N/50-60
Distance between rails (mm)	60	60
Weight (Kg)	39	46

**DISTFORM**

# COOK&CHILL SYSTEM

## BLAST CHILLERS



**Cook&Chill**  
entire process  
in a column only  
620 mm wide

**Tabletop chiller,**  
in just 600 mm deep.  
Model TCHA0323.



### Advantages

**Safety guarantee:**  
prevents the proliferation of bacteria by quickly reducing the internal temperature of the product.

**Planning for purchases:**  
allows you to purchase ingredients and seasonal products in larger quantities at better prices

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

**Speed and organization:**  
optimal control over stock, helps with production planning, and facilitates service through regeneration.

#### 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 2/3 Transversal	3GN 1/1 Longitudinal*	5GN 1/1 Transversal	5GN 1/1 Transversal	10GN 1/1 Transversal	10GN 1/1 Transversal
Code	TCHA0323	TCHA03L1	TCHA05T1	TCHA05T2	TCHA11T1	TCHA10T3
Type of panel	Membrane	Membrane	Membrane	Glass	Membrane	Glass
Dimensions (mm) Width x Depth x Height	600 x 600 x 400	620 x 650 x 650	820 x 785 x 810	820 x 785 x 810	820 x 825 x 1680	820 x 825 x 1680
Power (kW)	0,6	0,6	0,7	0,8	1,5	2
Voltage (V/N/Hz)	230/1/50	230/1/50	230/1/50	230/1/50	230/1/50	400/3L+N/50
Yield (+3/-18)	7/5 kg	12/8 kg	14/9 kg	20/13 kg	28/18 kg	40/25 kg

\* **Inverted door:** opens from right to left.

# 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 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 + MyChef Slow 2/3 **MYCHA009**

For MyChef 1/1 + MyChef Slow 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**

For two MyChef Slow **MYCHA050**

For MyChef 2/3 + MyChef Slow 2/3 **MYCHA051**

For MyChef 1/1 + MyChef Slow 1/1 **MYCHA052**

## 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	<b>MYCHA019</b>	-
For 4 GN 1/1	3	<b>MYCHA018</b>	<b>MYCHA053</b>
For 6 GN 2/3	5	<b>MYCHA021</b>	-
For 6 GN 1/1	5	<b>MYCHA020</b>	<b>MYCHA054</b>
For 10 GN 1/1	8	<b>MYCHA022</b>	<b>MYCHA055</b>

# 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.**

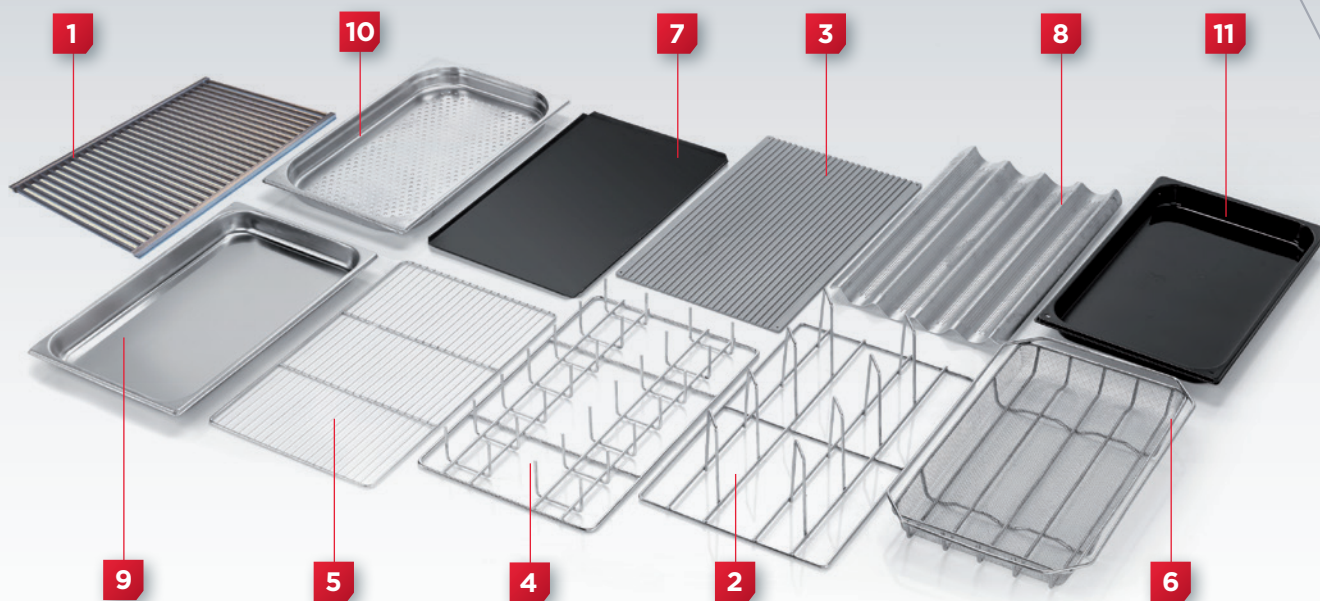
Multi-point core probe

**MYCHA015**



\* In the MyChef Standard and MyChef Slow, the multi-point probe measures from just one point.

# TRAYS / GRILLS / CONTAINERS



1/1 GN



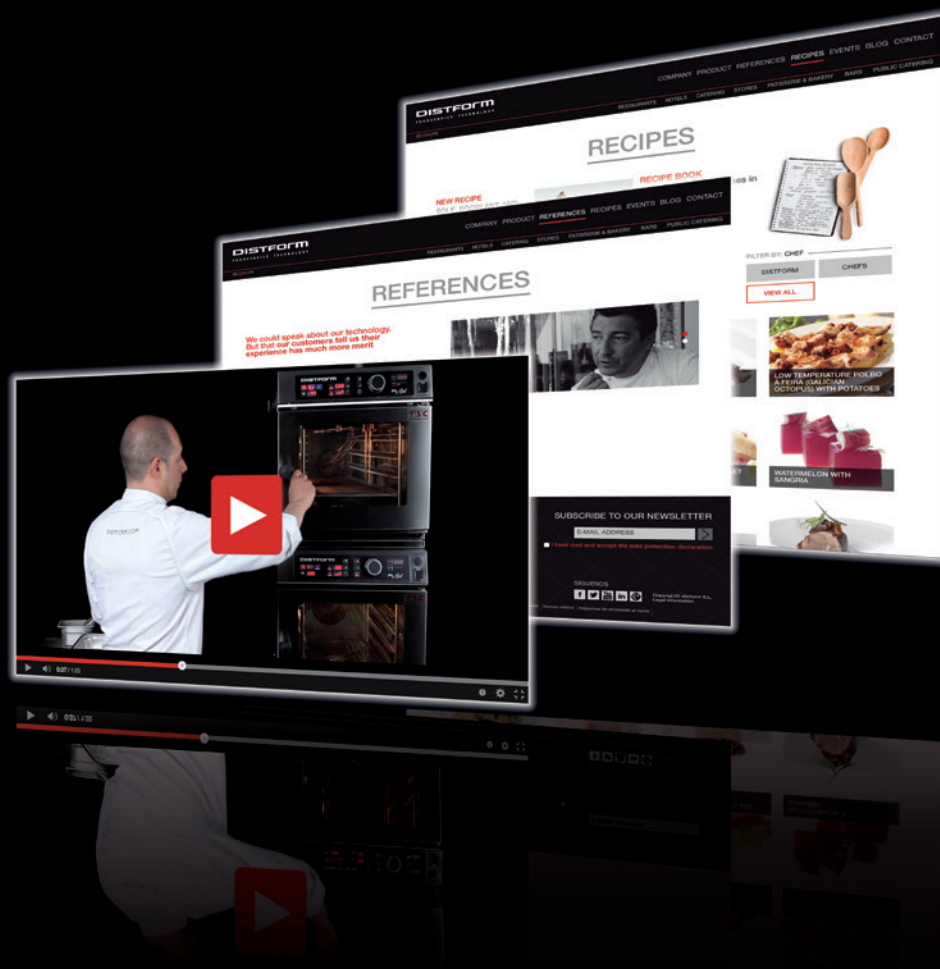
2/3 GN

## 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	-



[WWW.DISTFORM.COM/EN](http://WWW.DISTFORM.COM/EN)

# **DISTFORM**

FOODSERVICE TECHNOLOGY

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