

mychef. evolution



#RESPECT

A pair of hands, one from the left and one from the right, are shown holding several fresh, bright orange carrots with their green leafy tops. The hands are positioned as if presenting the carrots. The background is dark and out of focus.

**“ Respect goes beyond the final product.
It includes everything that happens
from sunrise to sunset; everything
from the raw ingredients to the palate.
Because without that respect, there
would be no quality. ”**

mychef.

mychef respects what you respect

At mychef, all our efforts are placed on understanding the needs of the hospitality professional, as we research and develop cooking equipment for the most demanding chefs. Our challenge is to allow those professionals to experience superb results and achieve excellence in meal preparation, all in the simplest, most efficient, and most intelligent way possible. To provide them with more time for their personal life and more profitability for their business.

We are driven by passion, the search for excellence, and respect.

Respect for the raw ingredients, how they are grown, and the people who grow them. Respect for those who want to achieve a more sustainable world. Respect for cuisine. Respect for cooks and chefs. Respect for novelty, quality, and consistency.

mychef respects what you respect.

Excellence in cuisine for every professional kitchen.

The new mychef evolution oven has no limits. It can perform any cooking process: On the griddle. Steaming. Grilling. Sous-vide. It can smoke, roast, bake, fry, grill, poach, sauté, and reheat. It can be used to prepare fish, meat, poultry, vegetables, egg dishes, breads, pastries, and desserts.

In addition, mychef evolution cooks at low temperatures with unequalled stability ($\pm 0.2^{\circ}\text{C}$), thus respecting the final product more than any other oven on the market, thanks to its patented **TSC (Thermal Stability Control)**. This oven is emblematic of excellence in cooking, whether used in a small restaurant with an a la carte menu or for large-scale institutional food service.

mychef evolution allows you to combine the use of heat and steam in a single oven. This flexibility offers you a greater variety of textures and flavors, allowing you to achieve the best results for your diners and for your business.

mychef evolution automatically sets the temperature, cooking time, and moisture level, as well as controls the entire cooking process without human intervention. It is the easiest-to-use intelligent oven on the market, and the most cost-effective as well.

mychef^{evolution}



Cooking with dry heat From 30 to 300°C

For cooking that requires a continuous stream of hot, dry air up to a temperature of 300°C, without moisture. Achieve crisp, fluffy, and juicy textures with roast meats, fillets, fish, pre-cooked food, pizzas, and baked goods.



Mixed-mode cooking From 30 to 300°C

For cooking with dry heat and moisture at the same time. Allows you to cook faster while respecting the properties of the food and minimizing waste, by preventing food from drying out. Best results with stewed, roasted and au gratin foods.



Steaming From 30 to 130°C

mychef evolution generates the densest steam of any oven on the market, at the fastest speed. In addition, it is the only oven that generates pure, sterilized, pathogen-free steam. It cooks at low temperatures, steams, poaches, sautés, or blanches. You will get excellent results with vegetables and fish, while respecting those foods' organoleptic and nutritional properties, and always with superb appearance and brilliant colors.



mychef^{evolution}

Maximum intelligence. Maximum simplicity.

The new mychef evolution is your best kitchen helper. Its intelligent cooking system makes cooking easier than ever. Using its interactive recipe book, you can create incredible dishes with amazing simplicity. Its cloud connection lets you stay connected to your equipment at all times, wherever you may be. And its innovative technology provides optimal energy savings. Finally, a truly intelligent oven that can compile recipes, process them, and provide you with personalized information to ensure the success of your business.

A first-rate helper

mychef evolution simplifies management and work more than any other device, by cooking intelligently and detecting the quantity, size, and state of the product for optimal cooking. Just choose the result you want and mychef takes care of the rest.

But the convenience offered by mychef doesn't end there. If you are looking for inspiration, mychef evolution has what you need: a recipe book created by and for chefs. Choose among delicious recipes, with step-by-step guidance and plating suggestions to help you achieve an unparalleled, worry-free result. Choose one of the many built-in recipes, and mychef evolution does the rest. In addition, an ingredient-based recipe search function allows you to take full advantage of what you have on hand. Choose one or several ingredients, and mychef evolution suggests recipes that can be prepared with those ingredients.

All of these features are accessible from a 6.5-inch high-definition touchscreen and illuminated rotary control, as convenient and intuitive as using your smartphone. The control panel displays useful information about energy, water, and detergent consumption, as mychef monitors and analyzes information to make your business more profitable.

The freedom to do whatever you want, wherever you are

mychef evolution's cloud system lets you control your oven remotely. Create and change recipes and manage your ovens remotely. mychef communicates with you and shows you what it is doing at all times.

mychef evolution. Intelligence at the service of your kitchen.

Finally, a truly intelligent oven



WiFi or ethernet connection
Easy, user-friendly TFT
touchscreen



Ingredient-based
recipe search



Smart cooking based
on food selection



Control your oven from
the mychef cloud app or
from the web



Integrated, step-by-step
recipes with a single
click



Constant savings,
using only the
energy you need

Easy and efficient cooking, with the best results.

With a professional oven, the most important thing is the quality of the dishes. The technology used in mychef evolution makes cooking also easy and efficient.



MySmartCooking

Intelligent cooking system

With MySmartCooking, cooking is easier than ever. Select a food based on category, choose the cooking type and the desired result, and mychef evolution takes care of the rest. mychef evolution detects the quantity, size, and state of the product, processes the information and automatically adjusts the temperature, moisture and cooking time, recalculating the parameters when necessary, to achieve a perfect result. And of course, you can also cook in manual mode, adjusting the settings yourself.



MyCookingPlanner

Simultaneous intelligent cooking

Simultaneously cook different foods with different cooking times to take full advantage of the productivity of your oven and to save energy. mychef evolution displays compatible foods on its screen. The oven automatically adjusts to optimize the cooking time of the different foods, depending on the product load, the time, and the number of times the oven door has been opened.

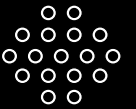
Choose the *Multilevel* option for recipes with independent cooking procedures, and you will be notified when each tray needs to be removed. Or choose the *Just in time* option for cooking procedures that you want to end at the same time.



MyCloud

Stay connected to the cloud wherever you are

Stay connected to your mychef oven with your mobile phone, tablet, or computer. Display cooking status, check the HACCP analysis data, create and save recipes from any location and send them to your oven, or consult the extensive, ever-growing recipe book created by and for chefs. In addition, you can share all of your content among several mychef units. With the MyCloud system, you can control your oven from anywhere.



SmartClima Plus

Fast, dense, and safe steam

mychef evolution's intelligent technology allows you to perform highly precise cooking operations while saving energy, thanks to its sophisticated steam and moisture control. Achieve more even cooking than with any other oven on the market, producing dishes with better texture, succulence and color. Our innovative **MultiSteam** technology generates denser steam, and does it more quickly than traditional systems on the market. And with the patented **UltraVioletSteam** system, the steam generated is completely pure and sterilized, even at very low temperatures, thanks to an ultraviolet ray system that eliminates all microorganisms. Prepare delicate recipes that have been impossible until now, with much lower maintenance, cleaning, and energy costs.



TSC

Thermal Stability Control

Unparalleled low-temperature cooking

The patented **TSC** system ensures temperature stability in the cooking chamber with minimal variation ($\pm 0.2^{\circ}\text{C}$). Great precision for low-temperature or sous-vide cooking, and a smart way to save energy! The result: outstanding final textures, with less weight loss and more brilliant color.



MyCare

The most efficient self-cleaning system

MyCare eliminates every type of dirt automatically without human intervention. Based on how dirty the chamber is, MyCare proposes the most efficient cleaning program. Thanks to the patented **UltraVioletSteam** system, the final wash cycle generates pathogen-free steam throughout the chamber, leaving it sterilized for maximum food safety. Reduce toxic emissions, as well as detergent and energy consumption, with MyCare.



MySmartCooking

INTELLIGENT COOKING SYSTEM

Cooking has never been so easy.

MySmartCooking intelligent cooking system makes cooking easier than ever. You simply select the food by category, choose the cooking type and set the browning, size, and doneness parameters. mychef calculates the rest automatically. The result: maximum quality with minimum effort.

The advanced sensor system in the cooking chamber detects the quantity, size, and state of the product and automatically adjusts the temperature, moisture and cooking time, recalculating the parameters as necessary based on the usage modes of each cook, to achieve the perfect result.

And of course you can also cook in manual mode, adjusting the settings yourself.

In addition, you can save the recipes with the settings you have chosen, and mychef evolution will show you the new amounts required if you change the number of diners or trays. With MySmartCooking, cooking is as simple as making a wish.

The smartest, easiest and most intuitive cooking system



1. Select the category



2. Select the food type and cooking type

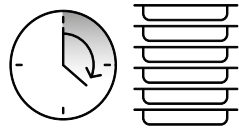


3. Set the final result



4. Monitor the cooking process at all times





MyCookingPlanner

SIMULTANEOUS INTELLIGENT COOKING

Multitasking without stress.

Maximum productivity.
Maximum savings

With MyCookingPlanner, you can simultaneously cook different foods with different cooking times. The best solution for taking full advantage of your oven, while saving energy.

mychef evolution shows you what foods are compatible for cooking together. The oven automatically adjusts and recalculates the cooking time for the different foods, depending on the product load, the time, and the number of times the oven door has been opened.

The *Multilevel* option lets you cook several dishes independently, with the same starting time but different ending times. Each tray cooks independently, and you get a message on the oven screen or on your mobile device telling you when to remove them.

With the *Just in time* option, you can prepare several dishes with different cooking times that you need to finish at the same time. mychef evolution will tell you when to load each tray so that every item finishes cooking at the same time, with perfect results.

A fully loaded oven means optimal throughput and energy savings. And being able to prepare first and second courses at the same time means less waiting time and more customer satisfaction.

Your oven, at full capacity all the time



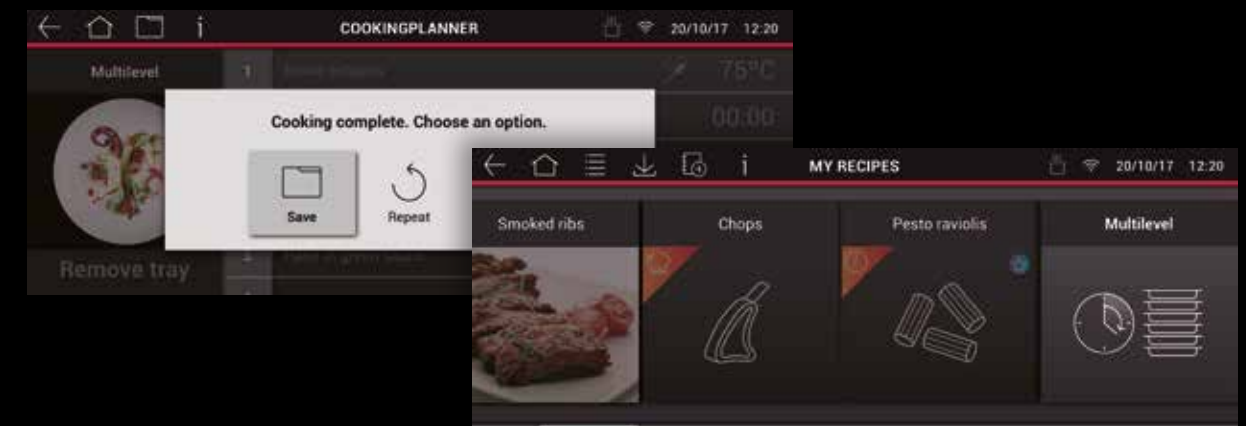
1. Load the desired trays with Chef, MySmartCooking, and other recipes



2. The cooking process is displayed at all times (start, cooking and finish)



3. When the cooking planner is complete, you can save it to reduce planning time





MyCloud

MANAGE YOUR OVEN FROM YOUR SMARTPHONE

The best way to control your oven from a distance.

With MyCloud system, your mychef evolution is always connected to the cloud and at your service.

MyCloud system connects your oven to your mobile phone, tablet or computer. Download the mychef cloud application and manage your oven from anywhere. Or access the cloud system from the private area of the MyCloud website, where you can also create, save or modify recipes and send them to your oven with the press of a button.

And if you are seeking inspiration, you will find delicious recipes on the cloud, created by and for chefs and updated regularly. Delicious options with all the ingredients, preparation steps, cooking settings, and plating suggestions to ensure a perfect result. Select one of the many built-in recipes and let mychef amaze you with the results.

Also, thanks to the intelligence of mychef evolution, the software automatically recalculates the ingredient amounts if you adjust the number of diners or trays.

With your cloud connection you have always the control, no matter where you are.

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Stay connected to the cloud, wherever you are



Download the mychef cloud application for your smartphone



MyCloud



- WiFi or ethernet connection
- Record-based access to the cloud
- Contents always available
- Step-by-step recipes
- Smart cooking
- Ingredient-based recipe search

- Fast Menu. Customized menu
- Regular updates
- Synchronization of multiple ovens
- Consumption data
- Support service
- Remote control
- Plating suggestions

All mychef recipes are available on MyCloud



SmartClima Plus

THE MOST ADVANCED STEAM GENERATION SYSTEM



Fast, dense and safe steam.

Thanks to the advanced **SmartClima Plus** sensors, the oven is able to monitor real-time moisture conditions within the cooking chamber up to ten times per second, based on the type and amount of food. **SmartClima Plus** automatically adjusts the moisture level by injecting or extracting steam to obtain the desired results, with a perfect cooking every time.

The three intelligent technologies used in **SmartClima Plus** (**MultiSteam**, **UltraVioletSteam** and **DryOut** systems) work together to achieve the same goal: the most even possible cooking to achieve the most succulent dishes with minimum water consumption and maximum performance efficiency.



MultiSteam

With the innovative **MultiSteam** steam injection technology, steam is generated much more quickly and with maximum density, far greater than that of traditional direct-injection or boiler-based steam generating systems.

Cook delicate dishes, impossible until now, with much lower energy, water and maintenance costs.



UltraVioletSteam

Our innovative, patented **UltraVioletSteam** technology amounts to no less than a revolution in food safety in your kitchen.

mychef evolution is the only oven on the market capable of generating absolutely pure, sterilized steam totally free of pathogens even at low temperatures, thanks to its innovative and exclusive ultraviolet ray system.

The result: fast, dense, and totally safe steam. The perfect steam.



DryOut

The **DryOut** system allows you to actively extract moisture from the chamber to achieve crisper textures, thanks to an innovative low-pressure technology. Perfect roasting of meats and grilled products; uniform golden color on fried foods. Also, with the grill accessory, you can achieve the look of roasted meat in just a few minutes.



SafeSteam

In order to avoid steam burns or injuries when opening the door, mychef evolution ovens can extract the steam from the chamber in the final seconds of the cooking process, ensuring a clean environment and maximum safety for kitchen workers.

TSC

THERMAL STABILITY CONTROL



Unprecedented temperature control in an oven.

The patented TSC (Thermal Stability Control) system offers unrivaled temperature stability in the cooking chamber. The result is dishes with more appealing textures and huge energy savings.

The TSC system measures the temperature in the cooking chamber several times per second and transfers the amount of energy needed to provide maximum temperature stability with minimum variation ($\pm 0.2^{\circ}\text{C}$).

The result is unequalled precision in low-temperature cooking, sous-vide cooking, dehydration, pasteurization, and steaming. All of the organoleptic properties of the final product are preserved, with brilliant color, and all with decreased weight loss and maximum respect for the final product.

In addition, the precision of the TSC system means that your mychef oven consumes only as much energy as it needs to maintain a stable temperature, avoiding temperature spikes. The result: energy savings of up to 23%.

Unequaled cooking results at low temperature



SmartWind

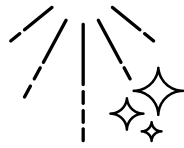
SmartWind ensures maximum evenness in cooking, thanks to the innovative thermodynamic fan design, together with intelligent management of the fan direction.

SmartWind intelligently determines which of the 6 fan speeds should be used at any given time. This ensures perfect results in delicate products such as baked good, pastries, dehydration, etc.

NightWatch

Cook overnight at low temperatures with complete peace of mind. The **NightWatch** allows a cooking process to resume exactly where it left off after a power outage. And if the temperature drops below 56°C , the oven will send you a visual and auditory alarm and also on your mobile phone to ensure complete food safety.





MyCare

INTELLIGENT SELF-CLEANING SYSTEM

A brilliant solution for fighting dirt

The MyCare intelligent self-cleaning system eliminates every type of dirt automatically, without human intervention.

Based on how dirty the chamber is, MyCare proposes the most efficient cleaning program.

Thanks to the patented **UltraVioletSteam** system, the final wash cycle generates pathogen-free steam throughout the chamber, leaving it sterilized for maximum food safety.

MyCare offers maximum energy savings with less consumption of detergent and fewer toxic emissions.

A lustrous, sterilized cooking chamber at all times



More cleanliness and less resource consumption, all automatically

CleanDuo

Degreaser and brightener in a single tablet

CleanDuo is a new compound developed especially for mychef ovens. It is a double-action detergent, degreaser and brightener in a single tablet. The CleanDuo formulation contains twice the concentration of its active ingredient compared to other brands, and a brightening additive for a perfect finish. All with one tablet per wash.

The result: a perfect finish with the lowest cost per wash on the market.

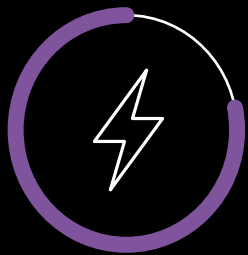
Select MyCare on the main menu and choose the wash type



Save your energy

Using less energy is also a matter of respect. mychef evolution combines several systems to optimize performance and achieve maximum productivity with the least possible consumption of resources.

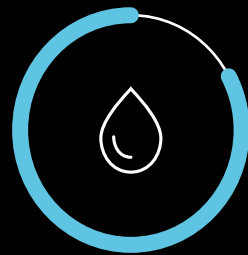
23%
energy
savings



TSC

This patented technology ensures **excellent temperature stability in the cooking chamber** with minimum variation ($\pm 0.2^{\circ}\text{C}$). Thanks to this system, the oven consumes only the amount of energy needed to maintain a stable temperature, avoiding temperature spikes. The result is energy savings of up to 23%.

-25%
water
consumption



**SmartClima Plus +
MultiSteam**

SmartClima Plus moisture control, combined with the innovative **MultiSteam** steam generation system, provides the amount of steam needed at all times to maintain the exact moisture level required.

This results in a water saving of up to 25%.

-10%
of time in
browning



**DryOut +
SmartWind**

The special fan design and internal construction of the chamber offer highly efficient thermodynamic performance. This capability, combined with fan speed and direction control, make it possible to achieve absolutely even temperature distribution within the chamber. Working in tandem, the **DryOut** and **SmartWind** technologies allow you to achieve very fast and even browning.

100%
safe,
all the time



NightWatch

Feel comfortable cooking overnight with the **NightWatch** security system. This function, widely requested by chefs, allows you to automatically continue a cooking procedure in progress just at the point at which it was stopped after an electrical outage or drop in voltage. If the temperature drops below 56°C , the oven will send you a visual and auditory alarm and also on your mobile phone to ensure complete food safety.

Technology that saves

Well thought-out technology down to the last detail

Cooking chamber for temperatures of up to 300 °C



Seamless, rugged, easy-to-clean hygienic chamber. Build with high-quality, 1.2 mm-thick stainless steel to ensure a high level of thermal inertia for perfect cooking results and significant energy savings.

Large, wide control panel



Innovative large, 6.5-inch touch-screen. Its location and visibility make monitoring the oven easy and intuitive, allowing you to track the various cooking processes from anywhere in the kitchen.

Illuminated rotary control



Intelligent lighting design that provides you with visible and audible information about the status of the cooking process, with no need to be looking constantly at the oven.

High-tech LED lighting



Optimal lighting throughout the cooking chamber, especially designed for high temperatures, minimum power consumption, and maximum duration.

Magnetically connected probes



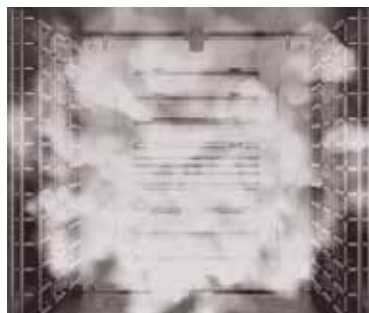
Our new magnetic connector makes it faster and easier than ever to connect the ideal probe for the product you want to cook (accessories: sous-vide and multi-spot probes).

Remote control from your mobile device



Control your oven remotely using the mychef cloud app. Start or stop a cooking procedure, even if you are not in the kitchen. mychef evolution communicates with you, showing you what it is doing at all times.

Steam generator UltraVioletSteam



Our innovative, patented **UltraVioletSteam** technology represents a true revolution in food safety for the kitchen. mychef evolution generates absolutely pure, sterilized steam totally free of pathogens even at low temperatures, thanks to its innovative and exclusive ultraviolet ray system. The result: fast, dense, and totally safe steam. The perfect steam.

Hygienic plastic door handles and components



mychef evolution offers the highest assurance of hygienic operation thanks to its exclusive antibacterial and environmentally friendly treatment of the door handle and all plastic components.

Low-emission glass



The latest technology in low-emission glass provides better thermal insulation and minimizes heat loss. The design of the door makes the oven easier to clean and safer to operate.

Monitor water and power consumption



mychef keeps you informed of daily, monthly, and yearly water and electricity consumption, helping you to optimally manage your business.

Efficient SmartWind fan



With **SmartWind**, even cooking is guaranteed thanks to its innovative thermodynamic fan design, together with intelligent management of the direction of rotation. **SmartWind** intelligently determines which of the 6 fan speeds is the best to use at any given time.

SmartClima Plus



Thanks to the high precision sensor used by the **SmartClima Plus** function, the oven continuously monitors the actual moisture conditions in the cooking chamber based on the food type and load, extracting steam when necessary or generating the exact level of moisture to achieve a perfect result.

The best solution, served on a tray.

mychef.^{evolution}

MYCHEF TRAYS AND GRILLS

With mychef trays, you can achieve perfect cooking results all day, every day. Fry, roast, bake and brown with the assurance that the final product will measure up.

In addition, mychef evolution makes your work easier by telling you which tray to use for each of the recipes included in mychef and in the smart recipes from MySmartCooking.

**mychef evolution
tells you which tray
is best for every
recipe and cooking
procedure in
MySmartCooking**



The ideal accessories, a la carte.

MYCHEF EVOLUTION ACCESSORIES

Every cooking procedure and every dish calls for the best accessory to achieve unequalled results.

Oven stands



Place your mychef oven at the height you want, even with two stacked ovens. Discover all the possibilities.

Free-standing



Free-standing operation for your oven: up to 3 and a half hours in steam mode at 90°C. Ideal for catering services or outdoor banquets.

Wall mounting supports



If your kitchen space is small, mount the oven on the wall. Exclusive design for S-model mychef ovens.

Sous-vide core probe



Sous-vide or single-spot core probe with a diameter of 1.5 mm and a single measuring point. State-of-the-art magnetic connector. Especially useful for sous-vide cooking or for cooking small or delicate items.

Multi-point core probe



Multi-point core probe with a diameter of 3 mm with 4 measuring points. State-of-the-art magnetic connector. Especially useful for large items.

Cleaning shower



Spray head for manual rinsing processes, with bracket.

Steam condensation hood



Absorbs and condenses the steam that exits the oven through the vent. Prevents steam from being released into the kitchen area. Easy to install.

Stacking kit



An accessory for stacking two mychef ovens, to take full advantage of available space and combine different cooking chambers.

Pastry-cooking guide rails



Removable guide rails with 80 mm spacing, especially appropriate for pastry-making and baking. For L models only.

MySmoker



A simple, effective way to give meat, fish and vegetables a smoked aroma and taste.

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.

Cleanduo



Double-acting tablet detergent, degreaser and brightener, for a perfect finish.

You can count on us.

Owning a mychef oven means having more peace of mind. Because knowing you are working with a trusted brand is your best guarantee.

We are with you during your oven's entire life cycle.

Start-up on your site



If you prefer, one of our experienced chefs can start up the oven in your establishment so that you can take full advantage of its potential.

After-sale service



Our expansive network of Technical Support Services (SAT), along with our phone line and specialist support, give you the assurance that we will respond quickly to any technical problem, deal with emergencies efficiently, and provide spare parts when you need them.

Contact mychef



Benefit from the knowledge and experience of other chefs and cooks by connecting to us on the Internet.

On our website, mychef.distform.com/en, you will find an extensive recipe book and a blog with techniques and advice, along with other interesting content.



Cook with us

Consulting sessions

Try out the features of mychef evolution in person by signing up for a free gastronomy session.

Join one of our small groups and discover the functions that best meet the needs of your kitchen: sous-vide cooking, core probe applications, overnight cooking, new techniques, etc., and of course, an old-fashioned recipe book. We'll be waiting!

Register at
mychef.distform.com/events



mychef.distform.com/en

Let's talk...

If you want to know more about mychef evolution, or if you are ready to make a purchase, please contact us at

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