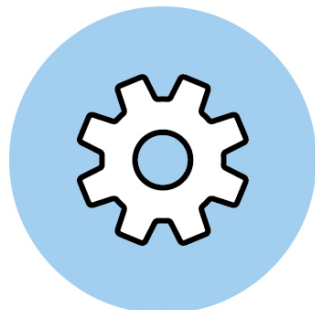
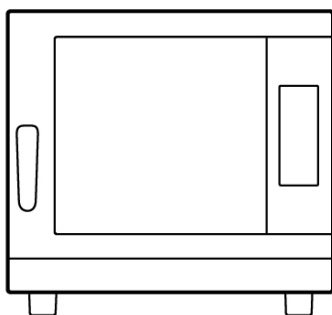


mychef.



Installation manual



COOK | SNACK | BAKE
BAKERSHOP

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1. INTRODUCTION

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



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



The manufacturer will disclaim any responsibility for problems caused by improper installation, modification, use or maintenance.

2. TECHNICAL CHARACTERISTICS

2.1 Main characteristics Mychef Cook

	4 GN 1/1	6 GN 1/1	10 GN 1/1
Dimensions (Width x Depth x Height)	760x710x615	760x710x750	760x710x1022
Capacity	4 GN 1/1 65mm	6 GN 1/1 65mm	10 GN1/1 65mm
Power (3L+N)	7.3kW	9.3kW	15.6kW
Distance between runners	68mm	68mm	68mm
Meals/day	35-90	45-110	80-160
Intensity (3L+N)	12A	15A	25A
Cable section	1.5mm ²	1.5mm ²	2.5mm ²

Table 1: Main characteristics of Mychef Cook ovens

The maximum recommended food load per 65mm GN 1/1 tray is 5 kg.

2.2 Main characteristics Mychef Snack

	4 GN 2/3	4 GN 1/1
Dimensions (Width x Depth x Height)	620x692x522	760x762x522
Capacity	4 460x330	4 600x400
Power (3L+N)	3.3kW	6.3kW
Distance between runners	75mm	75mm
Meals/day	15A	15A
Intensity (3L+N)	1.5mm ²	1.5mm ²

Table 2: Main characteristics of Mychef Snack ovens

The maximum recommended food load per tray GN 1/1 is 5 kg. The maximum recommended food load per tray GN 2/3 is 3.5 Kg.

2.3 Main characteristics Mychef Bake

	4 600X400	6 600X400	10 600X400
Dimensions (Width x Depth x Height)	760x785x750	760x785x865	760x785x1155
Capacity	6 600x400	6 600x400	10 600x400
Power (3L+N)	7.3kW	9.6kW	14.4kW
Distance between runners	85mm	85mm	85mm
Meals/day	11A	16A	23A
Intensity (3L+N)	1.5mm ²	1.5mm ²	2.5mm ²

Table 3: Main characteristics of Mychef Bake ovens

The maximum recommended food load per 600x400 tray is 5 kg.

2.4 Main characteristics Mychef Bakershop

	4 460X330	4 600X400	6 600X400	10 600X400
Dimensions (Width x Depth x Height)	620x692x522	760x762x522	760x762x646	760x762x946
Capacity	4 460x330	4 600x400	6 600x400	10 600x400
Power (3L+N)	3.3kW	6.3kW	9.3kW	27.9kW
Distance between runners	75mm	75mm	75mm	75mm
Meals/day	15A	15A	15A	25A
Intensity (3L+N)	1.5mm2	1.5mm2	1.5mm2	2.5mm2

Table 4: Main characteristics of Mychef Bakershop ovens

La carga máxima recomendada de alimentos por bandeja 600x400 es de 5 Kg. La carga máxima recomendada de alimentos por bandeja 460x330 es de 3.5 Kg.

3. GENERAL SAFETY AND ACCIDENT PREVENTION REGULATIONS

3.1 Personnel responsible for using the equipment

The use of the equipment is reserved for trained personnel.



Personnel who perform any action on the oven, such as operation, cleaning, installation, handling, etc., must be familiar with the safety regulations and the Operating Instructions.



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

3.2 Electrical hazard

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

If the appliance is placed on a cart or on tables that have some mobility, do not allow it to move while connected to the power supply to avoid possible damage to wiring, drainage pipes or water inlets. If the equipment is to be moved or repositioned, the cables and the drainage and water intake pipes must be disconnected.

3.3 Thermal hazard

When the equipment is in operation, the door should be opened slowly and carefully to avoid possible burns from steam or hot air that may escape from inside the cooking chamber.



Keep the ventilation openings free of obstacles. Do not install the equipment in the vicinity of flammable products. Avoid positioning the oven near heat sources such as stoves, grills, fryers, etc. Check the safety distances in chapter Positioning.



DANGER OF ACCIDENT! Be careful when using food containers in the oven when the top tray is 160 cm or more high. There is a risk of injury caused by the hot contents of the GN trays.



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

3.4 Corrosion hazard

When using cleaning products, special attention and appropriate safety measures should be taken when handling these products. Always read the safety data sheet for the different chemicals 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 causticity.

During cleaning of the combi steamer and in the event of aerosols or mist forming when handling cleaning products, wear a mask with a P2 / P3 type particle filter, goggles for protection against splashes and/or splashes and chemical protection gloves.

MyCare CleanDuo cleaning products have been specially formulated for the correct cleaning and protection of Mychef ovens with automatic washing. The product contains, in addition to detergent, polish for a perfect finish. The use of this detergent is mandatory in the Mychef Cook and Mychef Bake ovens.



Use CleanDuo in the Mychef Cook and Mychef Bake ovens equipped with the automatic washing system. The use of other products will void the warranty.

4. RECEPTION, TRANSPORT AND POSITIONING

Before carrying out the installation, the dimensions of the site where the equipment is to be placed and the electrical and water connections must be verified and seen to be within the parameters detailed in the installation sheet.

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 dealer immediately.

4.2 Transport

The equipment should be transported in its original packaging to the closest location 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 in operation.

To move the equipment and place it in your work space, the following observations should be taken into account:

- The measurements of the different models to pass through narrow places (corridors, doors, narrow spaces). See chapter 2.

- The handling must be done with the necessary personnel to move the load of the furniture taking into account the current occupational safety regulations at the place of installation.
- The oven must always be in an upright position during transport. It must be lifted perpendicularly to the ground and transported parallel to it.
- Make sure that during transport it does not tip over and is not hit by any object.



Be careful with the legs and the siphon when positioning the oven on the final location.

4.3 Positioning

- Place the oven at a comfortable distance from the wall so that the electrical and water connections can be made. There must be a minimum clearance from the oven parts to allow for proper ventilation and cooling. This minimum distance is:
 - o 50mm on the left and right sides
 - o 50mm from the back
 - o 500mm from the top
- The equipment should be placed on a Mychef support table or wall mount.
- If there are sources of heat or steam near the equipment (stove, grill, iron, deep 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 and rear left).

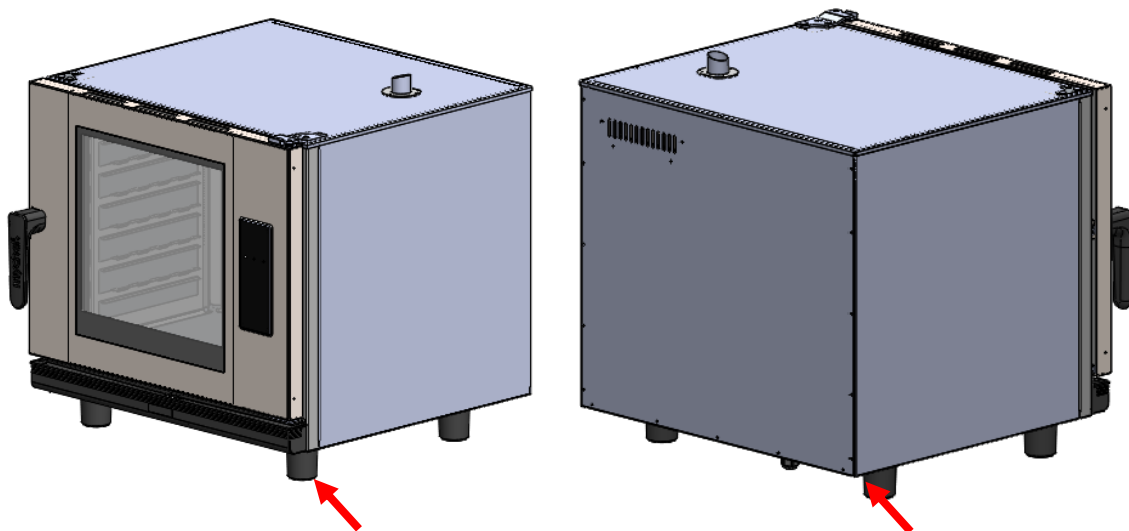


Figure 1: Suction areas for cooling.

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

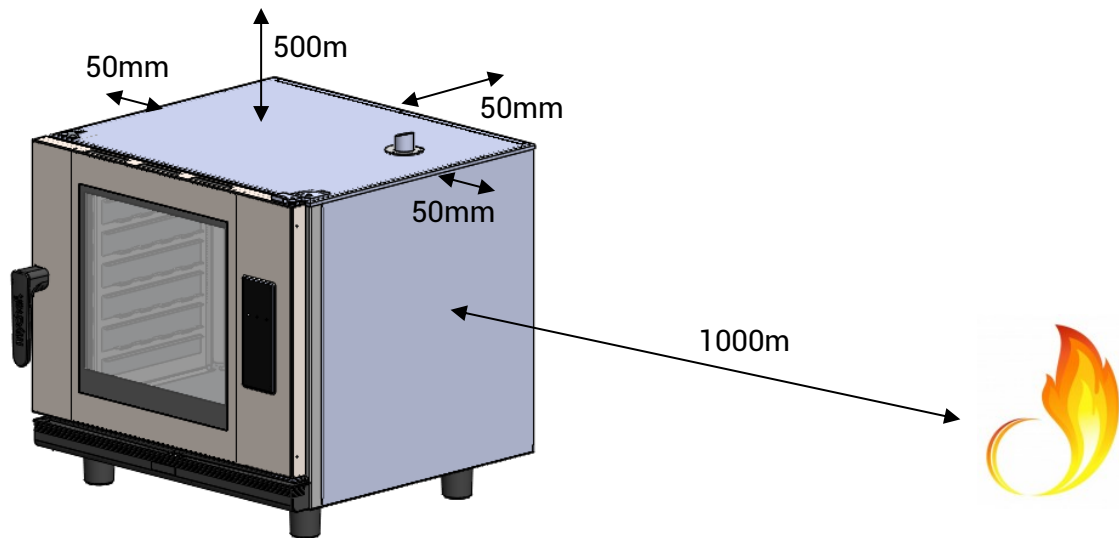


Figure 2: Example of a suitable location for installation.



Be extremely careful with the cooling areas of the oven. If it sucks in vapours or hot air it can drastically reduce the life span of the components.



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

5. INSTALLATION


5.1 Electrical connection

Check that the voltage reaching the point where the oven is to be switched on corresponds to the operating voltage of the equipment.

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

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

Always ensure effective grounding.

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



The connection to an equipotential system guarantees additional safety in case of simultaneous earth leakage and differential failure.

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



In any case, respect the regulations in force for the connection of the equipment to the low voltage network.

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

For its correct connection after positioning, you will need a cable with a length that allows you to reach the connection point plus about 20cm, to make the connection at the back of the equipment. Remove the rear plate from the unit. Insert the cable through the cable gland at the bottom left of the oven (looking at the cabinet from the rear).

Once the connection has been made, check that no cables are loose and that they are all firmly attached. Also secure the cable gland.



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

The following subchapters show the three possible types of connections for Mychef ovens.

5.1.1 Three-phase connection 400V 3L+N

	Color	Cable
■	Brown	L1
■	Black	L2
■	Grey	L3
■	Blue	Neutral
■	Green-yellow	Earth

Table 4: Three-phase cable 400V 3L+N.

5.1.2 Three-phase connection 230V 3L

Cable		Cable
■	Brown	L1
■	Black	L2
■	Grey	L3
■	Green-yellow	Earth

Table 5: Three-phase cable 230V 3L Mychef.

5.1.3 Single-phase connection 230V L+N

Color		Cable
■	Brown	L1
■	Blue	Neutral
■	Green-yellow	Earth

Table 6: Single-phase cable 230V L+N Mychef.

5.2 Water connection

5.2.1 Water input

Cold water (max. 30°C) ¾ inch 150 to 400 kPa dynamic flow pressure

Drinking quality water with the following characteristics:

- Hardness between 3° and 6° FH
- PH between 6.5 and 8.5
- Chlorides (Cl-) less than 30 mg/L
- Chlorine (Cl2) less than 0.2 mg/L
- Iron (Fe) less than 0.1 mg/L
- Manganese (Mn) less than 0.05 mg/L
- Copper (Cu) less than 0.05 mg/L
- Conductivity less than 20uS/cm

Use of descaler and Mychef filter mandatory.



The use of water with different characteristics than those indicated may cause serious problems in the components of the oven, such as corrosion in the cooking chamber or of the glass, premature failure of the solenoid valves, etc.



Periodically check the quality of the water in the oven.

The oven has a water inlet $\frac{3}{4}$ " at the back of the oven for steam generation and for self-cleaning processes.

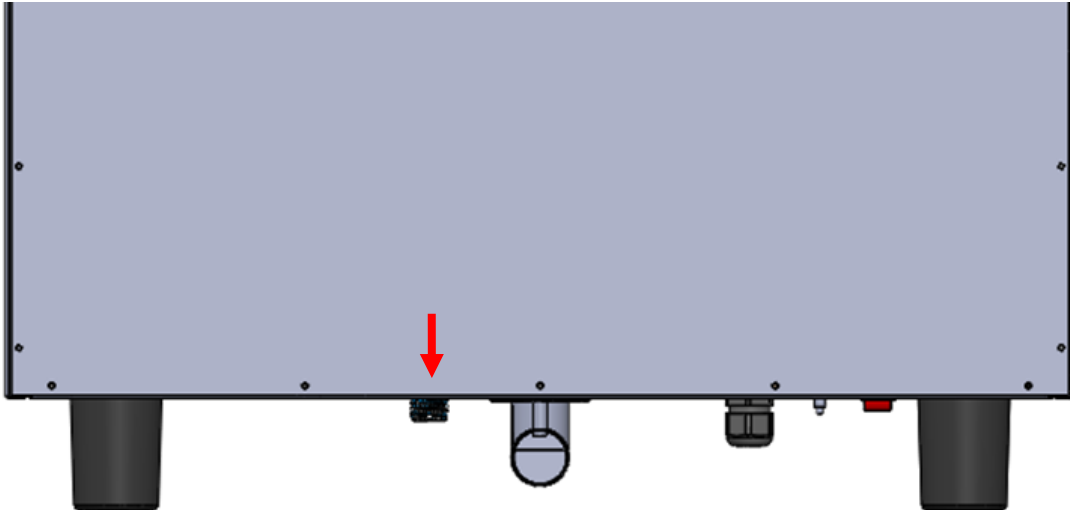


Figure 3: Water intake.



In the case of a new installation, the water must be left to run until the connection is completely purified. This operation must be repeated each time work or repairs are carried out on the water system that feeds the oven.

5.2.2 Drain

For the correct operation of the steam system of the Cook and Bake ovens, the equipment must be connected to a drainage system with a nominal diameter of 40mm (DN40) through a heat-resistant pipe. The Mychef oven incorporates an internal system to block any odours that may come from the drain.

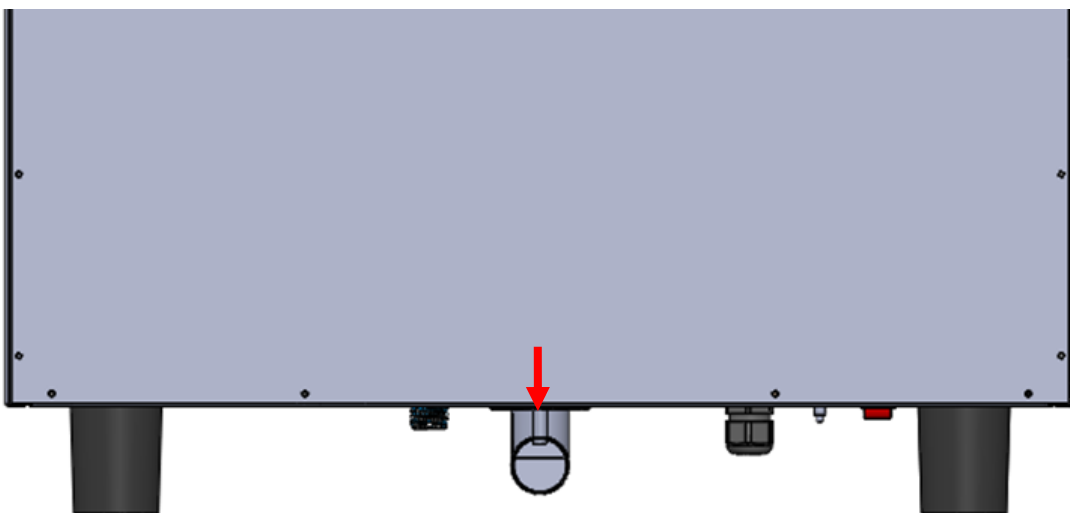


Figure 4: Drainage.

For correct operation, bear in mind that the pipe must have a constant slope of at least 5°.



Only applicable to Mychef Cook and Mychef Bake ovens.

5.3 Vapour condensation hood

Refer to the installation manual supplied with the fume hood for installation.



The vapour condensation hood is an optional extra. The hood can be installed once the oven is installed.