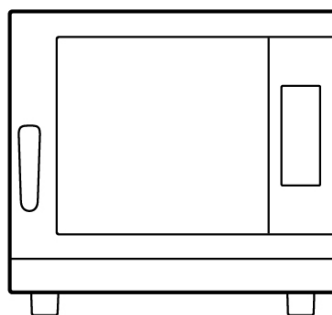


mychef.



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## **Maintenance 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 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. CHARACTERISTICS

### 2.1 MyCare

The MyCare self-cleaning system removes any dirt automatically and without supervision in the Mychef Cook Pro and Mychef Bake ovens equipped with this self-cleaning system. MyCare makes greater energy savings possible with lower detergent consumption and fewer toxic emissions.

In both models, Mychef Cook Pro and Mychef Bake, there is only one washing cycle in which one CleanDuo tablet is used per compartment.

In the following models there is only one hole for one washing tablet:

Mychef Cook Pro 4 GN 1/1

Mychef Cook Pro 6 GN 1/1

Mychef Bake 4 trays

In the following models there are two holes to put 2 washing tablets:

Mychef Cook Pro 10 GN 1/1

Mychef Bake 6 trays

Mychef Bake 10 trays

## 2.2 Controls

There are two variations of the control panel: one for the Cook and Bake ranges and another for the Snack and Bakershop ranges. Both controls have been designed for maximum simplicity of use, ergonomics and durability. The following chapters briefly explain the particularities of each.



***Refer to the specific user manual of each control for details on the specifics of each control.***

### 2.2.1 Control panel

The control panel of Mychef ovens is an LCD interface with buttons, specifically designed for working in high temperature and humidity environments. It is designed for those users who need a simple interface, but at the same time allows an excellent cooking quality.

## 2.2.1.1 Cook and Bake

The control panel designed for Cook (Cook Up y Cook Pro) and Bake ovens has three cooking modes (convection, mixed and steam), allows you to control humidity, temperature, time and fan speed parameters, save programs and run a self-cleaning cycle on models where the MyCare system is installed.

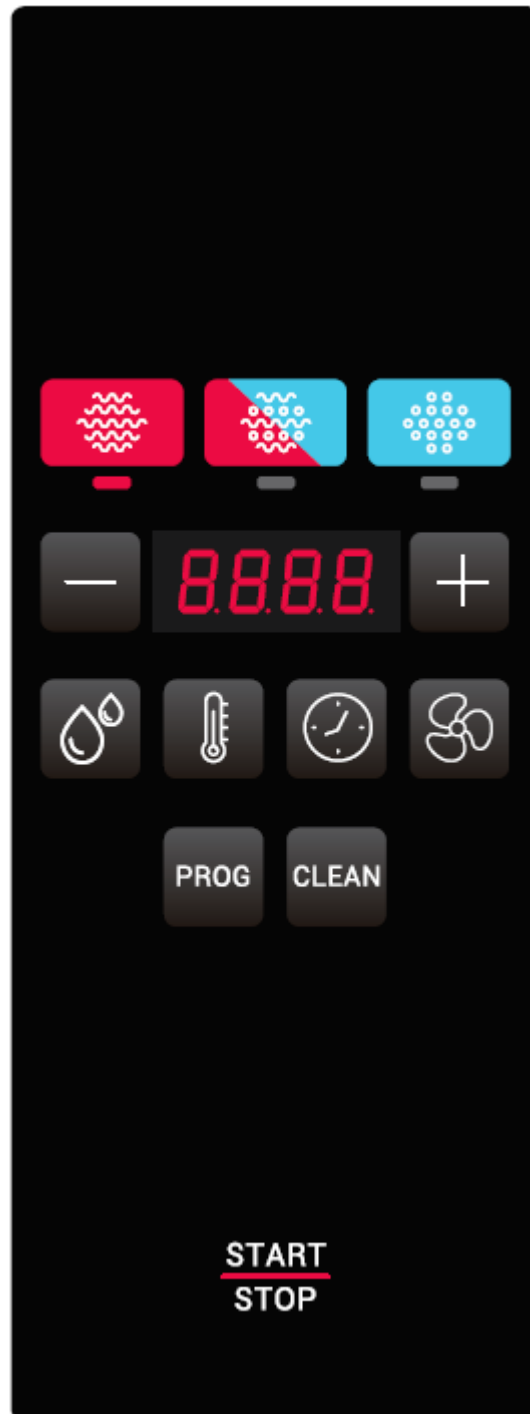


Figure 1. Detail of the Cook / Bake control panel.

## 2.2.1.2 Snack and Bakershop

The control panel designed for Snack and Bakershop ovens has three cooking phases, allows you to manage humidity, temperature, time and fan speed parameters and to save programs. It also has eight quick access memories.

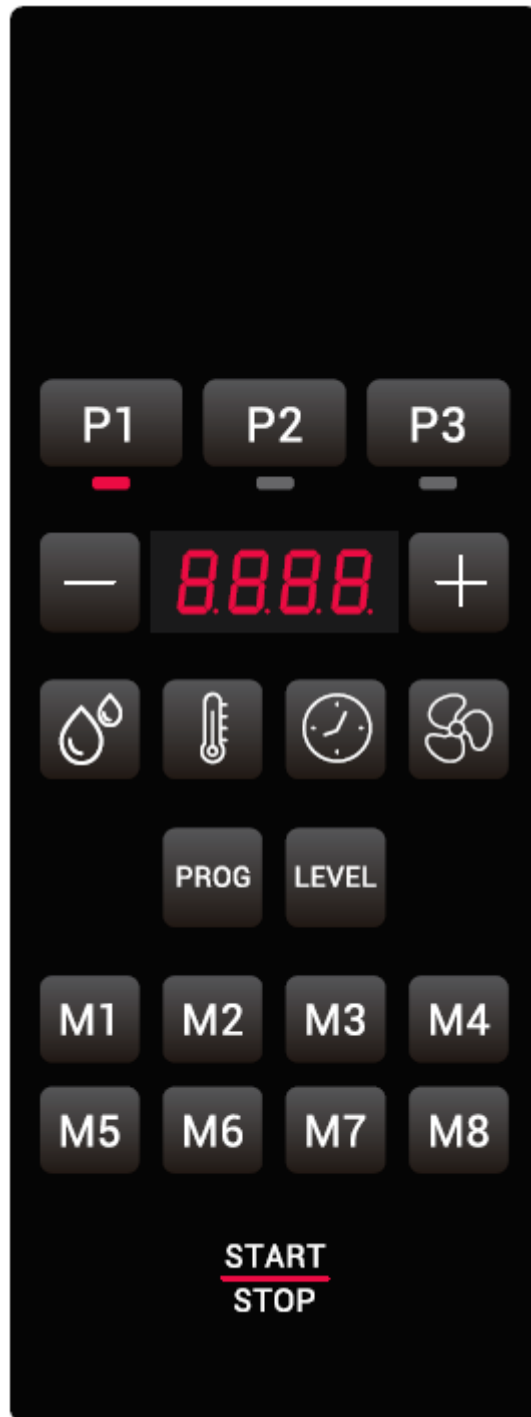


Figure 2. Detail of the Snack and Bakershop control panel.

### 3. CLEANING

It is the responsibility of the owner to carry out regular maintenance and cleaning. To maintain the warranty, it must be possible to check that maintenance has been carried out correctly and according to the instructions detailed in this manual.

One of the important parts in the maintenance of the equipment is its cleaning. Therefore, the equipment should be cleaned more or less frequently depending on the area of the equipment.

Below is a table showing the frequency with which the different parts of the equipment should be cleaned.

<b>PART OF THE EQUIPMENT</b>	<b>FREQUENCY</b>
Inside the camera	Daily
Compartment behind suction plate	Daily
Door gasket	Daily
Equipment outer plates	Daily
Door water drain	Weekly
Interior-exterior door compartmen	Weekly

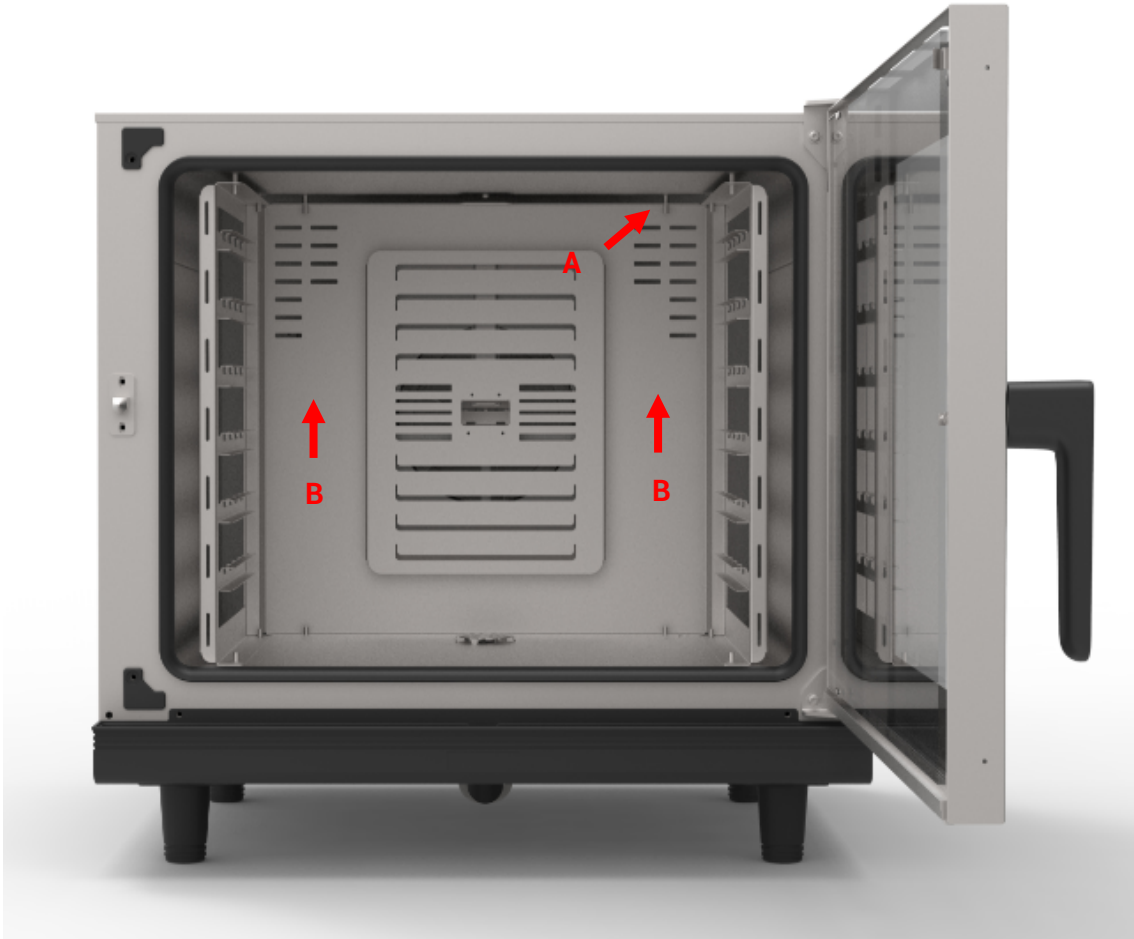
**Table 1: Cleaning frequencies for Mychef ovens.**

Before starting any cleaning program, any trays, grids, grates, probes or other accessories inside the chamber must be removed.



### 3.1 Suction

The piece that separates the cooking chamber with the fan and the heating element can be removed to clean that area. In order to remove the guard, the guard screw (A) must be unscrewed and the guard piece (B) must be lifted.



**Figure 3: Suction plate fixing screws.**

Once the part has been removed, cleaning can be done either manually or automatically.



***Extreme care must be taken when cleaning this part of the oven. Leave the door ajar and wait until the chamber fan stops.***

When this process has been completed, the chamber fan suction part must be replaced in reverse.

### 3.2 Door gasket

Once the cleaning of the chamber has been completed, the washing process will continue with the seal that ensures the watertightness of the chamber. It is important that this part of the oven is clean and does not have any pieces of food embedded in it so that it can seal the chamber well and heat, water, or steam cannot escape when it is in operation.

To clean this rubber seal, a cloth soaked in water and a little bit of dishwasher is enough. Then the whole area is rinsed out and dried well.

The gasket should not be removed from its contour for cleaning, it should only be removed when it needs to be replaced.

### **3.3 Outer housing**

To clean the outer casing, use a cloth moistened with water and dishwashing soap or specific stainless steel cleaner. Then rinse and dry.

To clean the glass on the outside through the outer door, use glass cleaner and hand paper to avoid scratching the glass.

### **3.4 Control panel**

To clean the control panel, use a cloth dampened with water and dishwashing soap. Then rinse and dry.

Never use agents with alcohols or solvents, as they may attack the metals or plastics in the control panel.

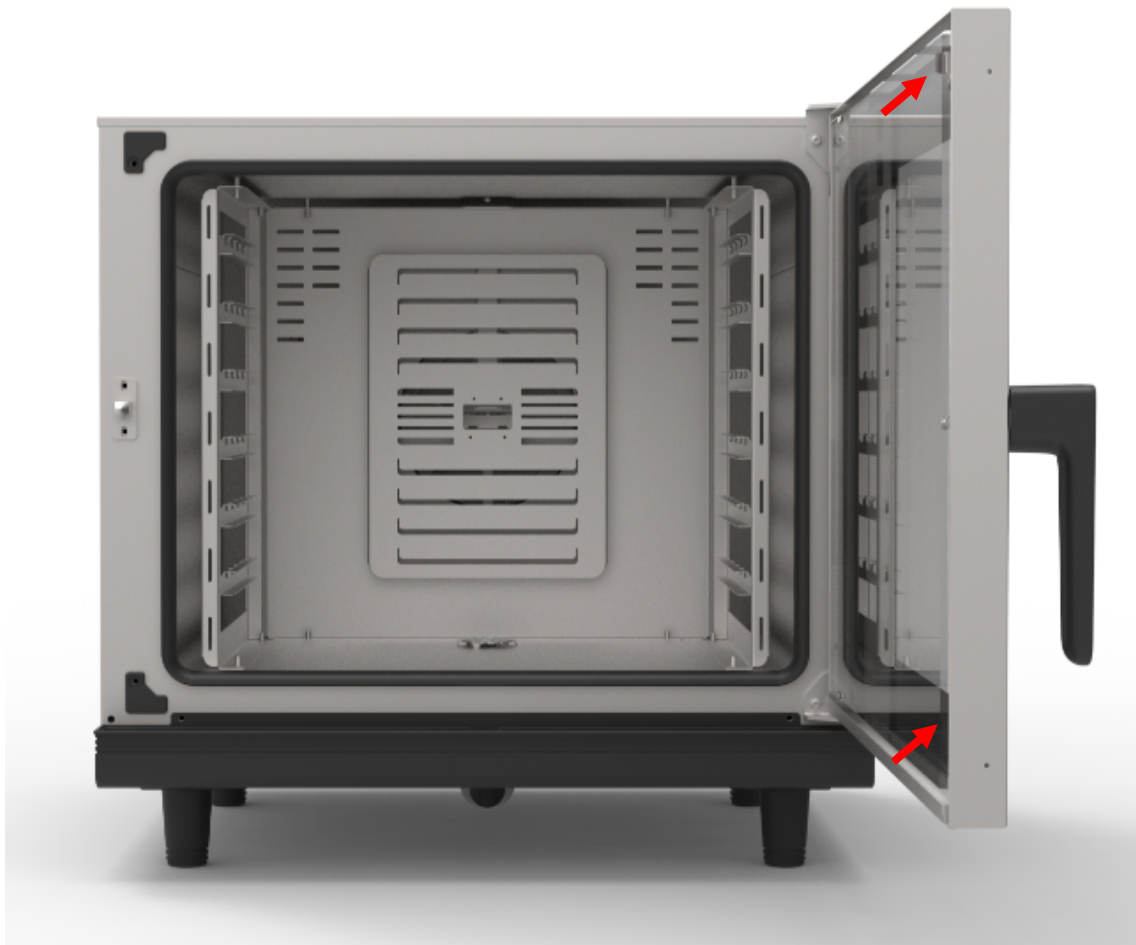
### **3.5 Front water drain**

This piece is the one that allows water drops that may fall from the condensation of steam from the interior door to go to the drain, so it is important to keep this water collector clean and unobstructed.

Remove any bits of food that may have fallen out before cleaning. Then clean with a cloth wet with soap and water and finally rinse with plenty of water.

### **3.6 Interior/exterior door compartment**

To clean this compartment, the outer door must be opened and the inner door clips opened so that the door can be opened and the chamber between the outer and inner door can be accessed.



**Figure 4: Inner glass clamp.**

It is advisable to clean the inside of the outer glass and the inside glass on the outside with glass cleaning fluid and hand paper. For the inside of the inner glass, if the dirt is not excessive, you can proceed in the same way as the other glass. If there is a lot of dirt, an automatic cleaning cycle can be done to remove this excess dirt.

Once cleaning is complete, the inner door can be closed and secured with the staples.



***Cleaning the oven with a pressure washer is harmful to the equipment and could result in breakage and void the warranty of the equipment.***



***Do not use the hand shower accessory on the door glass while it is hot, there is a danger of breakage due to thermal shock.***

For the stainless steel housing use a cloth dampened in a mixture of water and detergent, or specific detergent for stainless steel.



***Never use cold water to wash the interior of the cooking chamber when it is above 70°C. Thermal contrast is harmful to the equipment and would void the warranty of the equipment.***

## 4. MAINTENANCE

Mychef ovens are designed for intensive and long-lasting operation. For this to happen, in addition to regular cleaning tasks, preventive maintenance must be carried out. This preventive maintenance is specifically designed to prolong the life of your Mychef oven, minimize energy and water usage, and ensure excellent cooking quality without interruption.

This maintenance program is segmented into four types of revisions, A, B, C and D, which should be performed approximately every year or 2.000 working hours, whichever comes first.



***These periodic reviews should be carried out every 2.000h of work or every year, whichever comes first.***



***These periodic checks must be carried out by an authorised service technician.***

The following table shows the operations to be performed on Mychef ovens at each of the revisions. The table is circular, and from 20.000h of use or 10 years would start counting again on the left of the table. That is to say, at 22.000h it would correspond to revision A of 2.000h.

Mychef maintenance program		2000	4000	6000	8000	10000	12000	14000	16000	18000	20000
Review A	Firmware upgrade	x	x	x	x	x	x	x	x	x	x
	Water hardness test	x	x	x	x	x	x	x	x	x	x
	Cleaning of cooling fans	x	x	x	x	x	x	x	x	x	x
	Electronic cleaning	x	x	x	x	x	x	x	x	x	x
	Cleaning drainage tray and siphon	x	x	x	x	x	x	x	x	x	x
	Changing the weatherstripping and adjusting the door	x	x	x	x	x	x	x	x	x	x
Review B	Pathogen-inactivated replacement (depending on model)		x		x		x		x		x
	Calibration of temperatures		x		x		x		x		x
	Adjustment of internal screws		x		x		x		x		x
Review C	Change of encoder and rotary control					x					x
	Change of chimney and drain pipes					x					x
	Change of electrovalve for steam generation					x					x
	Change of resistance contactor (only models without TSC)					x					x
Review D	Change of motor										x
	Change of resistance and gasket										x
	Change of internal gaskets										x

**Figure 5: Periodic maintenance table.**



***Regular maintenance ensures that your oven always works as designed.***



***Periodic maintenance must be accredited for warranty validity purposes.***



***Before any handling for maintenance or repair, the equipment must be disconnected from the power supply.***



***If the power cable is damaged, it must be replaced by your service department or similarly qualified personnel in order to avoid risks.***