

# COOK PRO

## Product Manual

Installation, use and maintenance



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## 1. INTRODUCTION

This manual has been carefully prepared and revised in order to provide reliable information and assistance for correct installation, use, and maintenance that will ensure proper operation and prolong the life of the oven. This manual is divided into 3 parts, the first part dedicated to the installation of the equipment at the working point, the second part to the use and the third part focused on the cleaning and maintenance of the oven.



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



***The manufacturer shall disclaim any liability for problems caused by improper installation, modification, misuse or improper maintenance.***

## 2. TECHNICAL CHARACTERISTICS

### 2.1. Main features Mychef COOK PRO

	<b>4 GN 1/1</b>	<b>6 GN 1/1</b>	<b>10 GN 1/1</b>
<b>External measurements (W x D x H) (mm)</b>	760x710x615	760x710x750	760x710x1022
<b>Capacity</b>	4 GN 1/1	6 GN 1/1	10 GN1/1
<b>Distance between guides (mm)</b>	65	65	65
<b>Recommended for (n) servings per day</b>	35-90	40-110	80-160

**Table 1. Main characteristics of Mychef COOK PRO ovens**

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

### 3. GENERAL SAFETY AND ACCIDENT PREVENTION RULES

#### 3.1. Personnel in charge of the use of the equipment

The use of the equipment is reserved for trained personnel.



***Personnel performing any action on the oven, be it use, cleaning, installation, handling, etc., must be aware of the safety regulations and operating instructions.***



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

#### 3.2. Electrical hazard

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

If the appliance is placed on a trolley or on tables that are mobile, do not allow the appliance to move while it is connected to the power supply in order to avoid possible damage to the wiring, drainpipes or water inlet pipes. If the appliance is to be moved or repositioned, the wiring, drain and water inlet pipes must be disconnected.

#### 3.3. Thermal hazard

When the appliance is in operation, the door must be opened slowly and carefully to avoid possible burns from steam or hot air escaping from inside the cooking chamber.



***Keep ventilation openings clear of obstacles. Do not install the equipment in the vicinity of flammable products. Avoid positioning the oven near heat sources such as hobs, griddles, fryers, etc. Check the safety distances in section Location.***



***DANGER OF ACCIDENT! Take care when using food containers in the oven when the upper shelf is 160 cm or higher. There is a risk of injury from the hot contents of the trays.***



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

### 3.4. Danger of corrosion

When using cleaning products, special care and appropriate safety measures should be taken when handling these products. Always read the safety data sheet of the different chemical products 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 caustications.

During the cleaning process of the combi steamer and in case of formation of aerosols or mist during the handling of the cleaning products, wear a mask with particle filter type P2 / P3, goggles against splashes and/or projections and chemical protection gloves.

The MyCare CleanDuo and DA21 cleaning products have been specially formulated for the proper cleaning and protection of Mychef ovens with automatic washing. The product contains, in addition to detergent, rinse aid for a perfect finish. The use of this detergent is mandatory for Mychef COOK PRO ovens.



***Use CleanDuo in Mychef COOK PRO ovens equipped with an automatic rinsing system. The use of other products will void the warranty.***

## 4. RECEPTION, TRANSPORT AND LOCATION

Before installation, the dimensions of the site where the equipment is to be located and the electrical and water connections must be checked to ensure that they are within the parameters detailed in section 4.3.

### 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 distributor immediately.

### 4.2. Transport

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

When moving the equipment and placing it in its workspace, the following remarks should be taken into account:

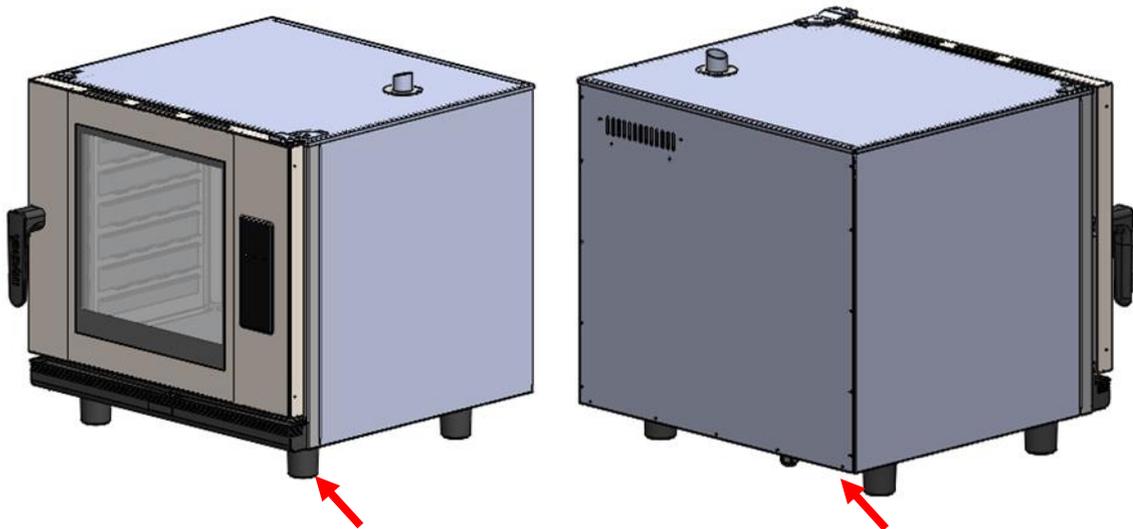
- The dimensions of the different models to pass through narrow places (corridors, doors, narrow spaces). See chapter 2.
- Handling must be carried out by the personnel necessary to move the load of the furniture, taking into account the current occupational safety regulations at the place of installation.
- During transport, the oven must always be in an upright position. It must be lifted perpendicular to the floor and transported parallel to the floor.
- Make sure that it does not tip over during transport and that it does not hit any objects.



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

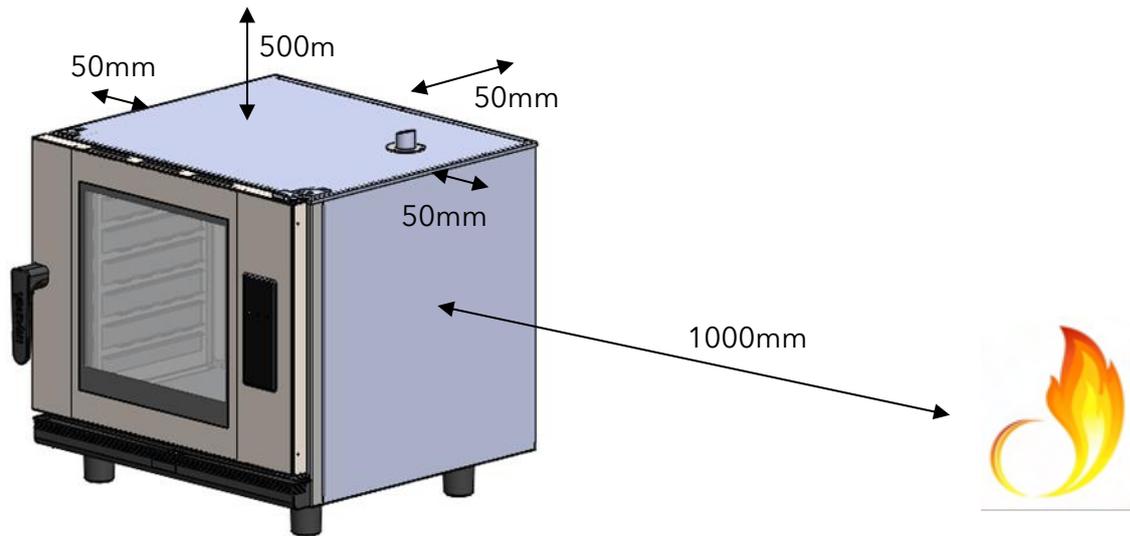
### 4.3. Location

- Place the oven at a convenient distance from the wall so that electrical and water connections can be made. There must be a minimum distance between the oven parts so that it can ventilate and cool properly. This minimum distance is:
  - o 50mm on the left and right sides
  - o 50mm at the rear
  - o 500mm from the top
- The equipment must be placed on a Mychef support table or wall bracket.
- If there are sources of heat or steam near the equipment (cooker, grill, griddle, 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 area and rear left area).



**Figure 1. Suction zones for cooling**

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



**Figure 2. Example of a suitable installation place**



***Be extremely careful with the cooling zones of the oven. If it draws in fumes or hot air, this can drastically reduce the life span of the components.***



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

## 5. INSTALLATION

### 5.1. Electrical connection

Check that the voltage at the point where the oven is to be connected coincides with the operating voltage of the equipment.

The following table indicates the electrical characteristics of each of the devices:

	Voltage	Power (kW)	Current (A)	Cable cross-section (mm <sup>2</sup> )
<b>4 GN 1/1</b>	400/3L+N/50-60	6.3	10	1.5
	230/3L/50-60	6.3	17	2.5
	230/L+N/50-60	6.3	27	4.0
<b>6 GN 1/1</b>	400/3L+N/50-60	9.3	14	1.5
	230/3L/50-60	9.3	25	2.5
<b>10 GN 1/1</b>	400/3L+N/50-60	18.6	29	4.0
	230/3L/50-60	18.6	50	10.0

**Table 2. Electrical wiring characteristics**

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

The equipment 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 residual current device and overcurrent protection.

Always ensure effective grounding.

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



**Connection to an equipotential bonding system ensures additional safety in the event of simultaneous earth leakage and differential failure.**

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



**Always comply with the applicable regulations for connecting the equipment to the low-voltage mains.**

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



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

The following sub-chapters show the possible connection types for Mychef ovens. The voltage of each oven can be found on the oven identification sticker.

### 5.1.1. Three-phase connection 400V 3L+N

Colour		Cable
■	Brown	L1
■	Black	L2
■	Grey	L3
■	Blue	Neutral
■	Green-yellow	Grounding

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

### 5.1.2. Three-phase connection 230V 3L

Colour		Cable
■	Brown	L1
■	Black	L2
■	Grey	L3
■	Green-yellow	Grounding

**Table 4. Three-phase cable 230V 3L**

### 5.1.3. Single-phase connection 230V L+N

Colour		Cable
■	Brown	L1
■	Blue	Neutral
■	Green-yellow	Grounding

**Table 5. Single-phase cable 230V L+N**

## 5.2. Water connection

### 5.2.1. Water inlet

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

Water of drinking quality 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 decalcifier and Mychef filter mandatory.

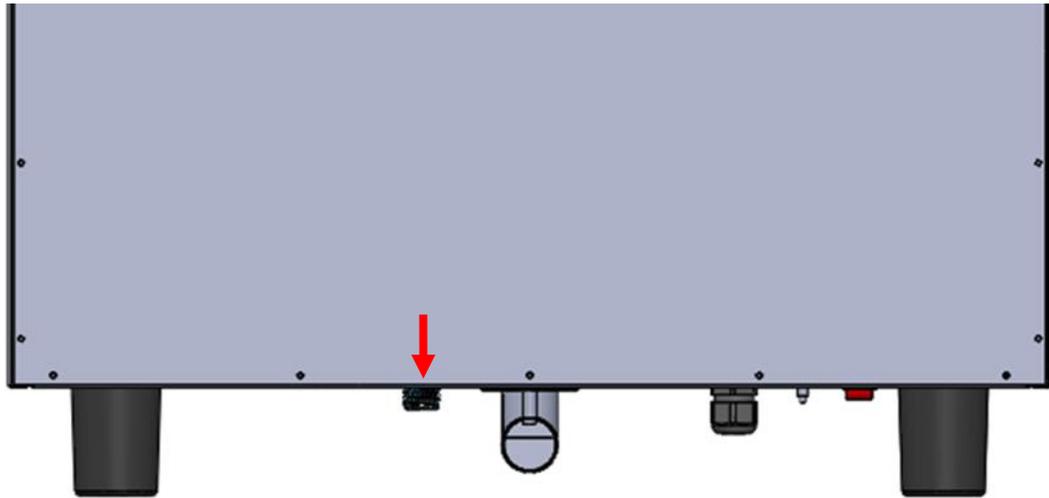


***The use of water with characteristics other than those indicated may cause serious problems in the oven components, such as corrosion in the cooking chamber or the glass, premature failure of the solenoid valves, etc.***



***Periodically check the quality of the water in the oven.***

The oven has a ¾" water inlet at the rear of the oven for steam generation and for self-cleaning processes.



**Figure 3. Water intake**

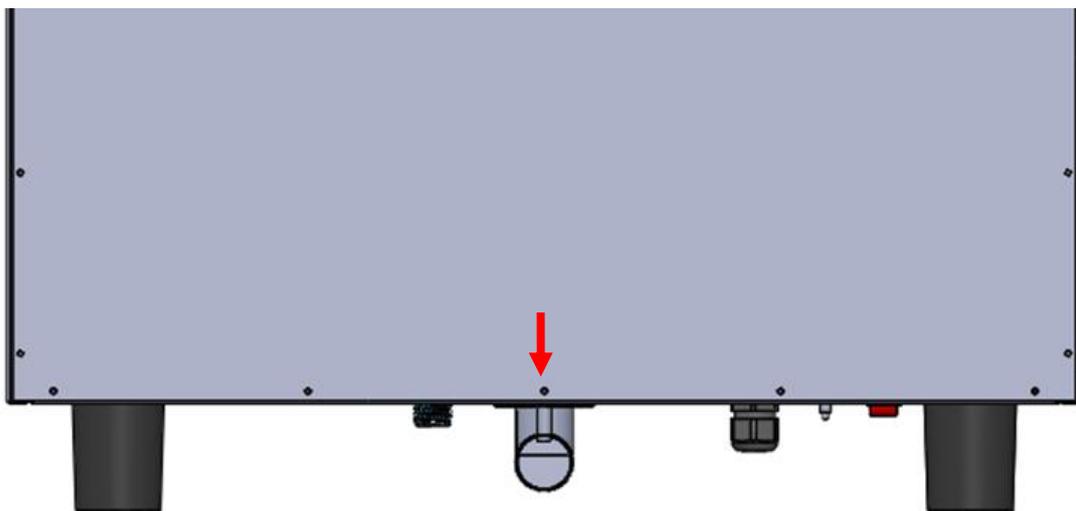


***In the case of a new installation, the water must be allowed to run until the connection is completely purified. This operation must be repeated each time work or repairs are carried out on the water system that feeds the oven.***

### **5.2.2. Drainage**

For the correct operation of the steam system of COOK ovens, the equipment must be connected to a drainage system with a nominal diameter of 40 mm (DN40) through a heat-resistant, siphon-type pipe.

Mychef COOK PRO ovens incorporate an internal system to block odours that may come from the drain.



**Figure 4. Drainage**

For correct operation, please note that the pipe must have a constant slope of at least 5°.



***The drain must be a maximum of 1 metre long, have a larger diameter than the drain connection and be free of blockages.***

### **5.3. Steam condensation hood**

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



***The steam condensation hood is an accessory. The hood can be installed after the oven has been installed.***

## 6. USE

### 6.1. Control panel

The figure below shows the control panel of the Mychef COOK PRO ovens. It consists of a central screen with displays, indicators and buttons.

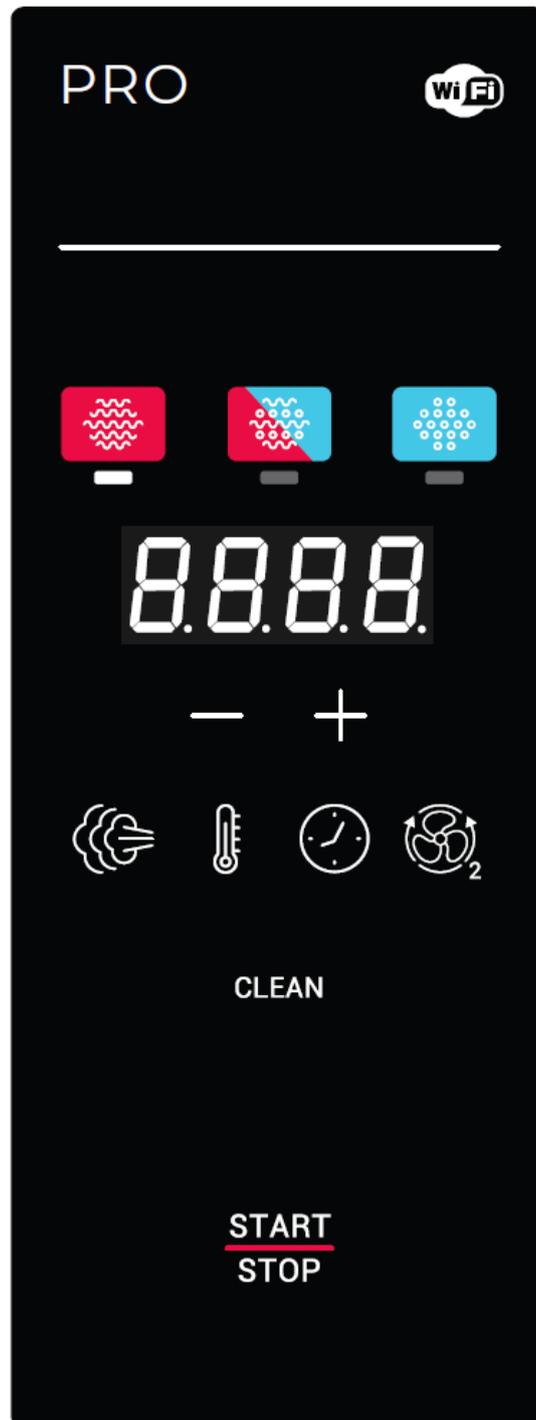


Figure 5. COOK PRO control panel

The functionality of each is explained below:



Figure 6. Detail of the COOK PRO control panel

<b>Block</b>	<b>Function</b>	<b>Description</b>
<b>A</b>	Convection button	Convection mode selection button.
<b>B</b>	Convection mode indicator	Mark the chosen mode.
<b>C</b>	Mixed mode button	Mixed mode selection button.
<b>D</b>	Mixed mode indicator	Mark the chosen mode.
<b>E</b>	Steam button	Steam mode selection button.
<b>F</b>	Steam mode indicator	Mark the chosen mode.
<b>G</b>	Visualisation display	Displays the selected parameter: humidity, temperature, time or fan speed.
<b>H</b>	Programme button	Allows you to record or retrieve a programme
<b>I</b>	Adjustment button -	Decreases the selected parameter: humidity, temperature, time or fan speed.
<b>J</b>	Adjustment button +	Increases the selected parameter: humidity, temperature, time or fan speed.
<b>K</b>	Phase button	Phase selection button (Convection, mixed, steam).
<b>L</b>	Humidity button	Humidity selection button.
<b>M</b>	Temperature button	Temperature selection button.
<b>N</b>	Time or probe button for COOK PRO	Time selection button or sous-vide probe activation in the case of COOK PRO.
<b>O</b>	Fan speed button	Fan speed selection button.
<b>P</b>	Quick Memory Button Block P1....P8	With a long press, it saves the current parameters in a specified memory. With a short press, it executes the cooking in the memory.
<b>Q</b>	START/STOP button	On/Off and oven start/stop button. If the oven is on, but not cooking/washing, pressing lightly will start the cooking/washing cycle. If the oven is on and cooking/washing, pressing lightly will cancel the cooking/washing cycle.
<b>R</b>	CLEAN self-cleaning button	Button for selecting the self-cleaning programme on the COOK PRO.

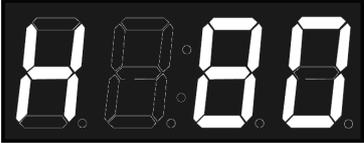
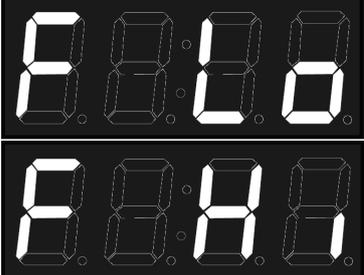
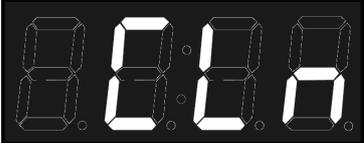
**Table 6. Control panel description**

The central display is a very important part of interacting with the oven, as it indicates the value of each cooking parameter.

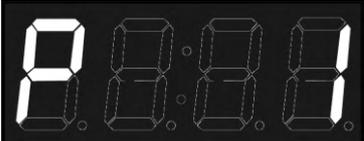


**Figure 7. Central screen**

The display format of the parameters is explained below:

Icon	Function
	<p>The humidity level is displayed with an H in the first digit. The humidity value is then displayed.</p>
	<p>The temperature of the chamber is displayed with a T in the first digit. The temperature value in degrees Celsius is then displayed.</p>
	<p>The cooking time is shown by the two central dots. The two digits on the left are the hours and the two digits on the right are the minutes.</p>
	<p>Cooking can also be continuous. In this case, CONT appears on the display. For continuous cooking, press the Adjustment button - until CONT appears on the display.</p>
	<p>On COOK PRO ovens, the fan speed is displayed with an F in the first digit. If the convection fan is at high speed, HI is displayed. Otherwise, if the convection fan is at a low speed, LO is displayed.</p>
	<p>If the self-cleaning button is pressed on the COOK PRO, the central display will show the message CLN. However, if the temperature of the cooking chamber is too high for the self-cleaning process, the message COOL appears to indicate that the chamber must be cooled down prior to self-cleaning.</p>

	<p>To start both self-cleaning and cooling, press START/STOP.</p>
	<p>This icon indicates that a cooking or cleaning process has been completed.</p>
	<p>The DOOR message appears when the door is opened during a cooking or cleaning process.</p>
	<p>The PREHEAT message is displayed during preheating processes with the oven, alternately with the current temperature of the cooking chamber</p>
	<p>The LOAD message indicates that the oven has reached the preheating temperature and the oven can now be loaded. Closing the door will start the cooking cycle.</p>
	<p>The message OFF indicates that the phase is disabled.</p>
	<p>The phase number is displayed to the right of Ph after pressing the PHASE button. To change the phase, press the +/- selectors.</p>
	<p>During the phase cooking process, the progress of the cooking process is shown on the display, the current phase in relation to the final phase.</p>
	<p>In the event of an error, the first two digits of the display show ER, followed by the error number. Refer to the error chapter for more information on this.</p>

	<p>It is possible to modify the operating parameters of the oven. In the parameter editing menu, the central display shows a P, followed by the parameter number. The two digits to the right show the parameter value. Refer to the configuration menu chapter for more information on this.</p>
	<p>The programme is shown with a P in the first digit, followed by the programme number.</p>

**Table 7. Description of central display messages**

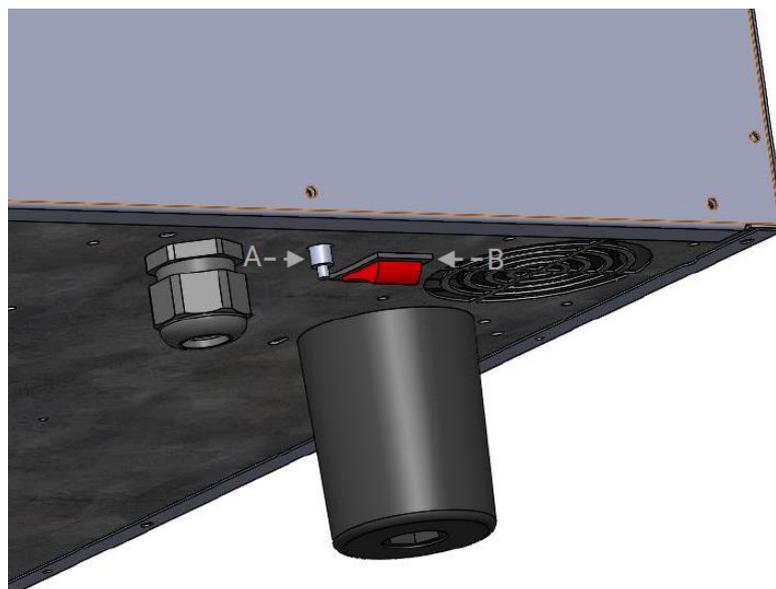
### 6.1.1. Switching on the equipment

The equipment is switched on or off by pressing the START/STOP button for two seconds.



***In order to protect the oven from possible overheating, some protection elements may operate even when the oven is switched off. When the oven is at a safe temperature, they will automatically switch off.***

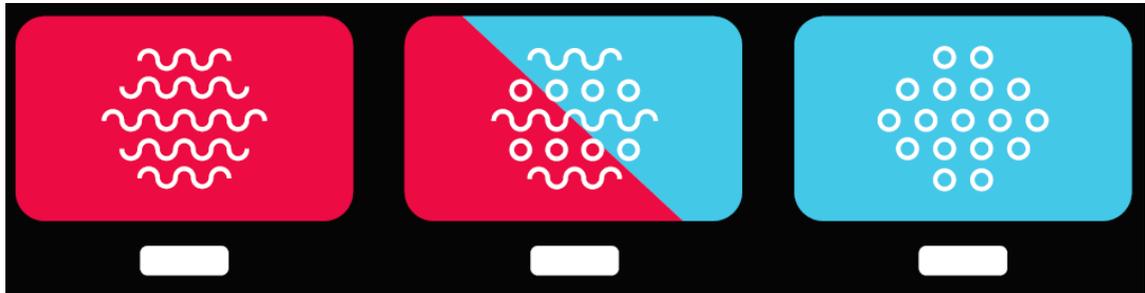
If the equipment does not turn on, check the status of the safety thermostat and service switch, located on the rear of the equipment.



**Figure 8. Safety thermostat (A) and service switch (B)**

### 6.1.2. Cooking modes

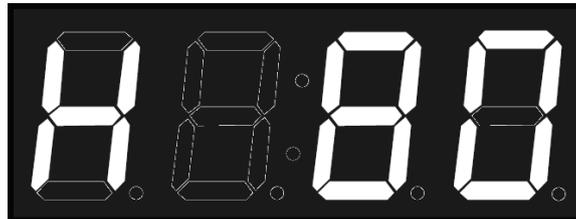
There are three cooking modes: convection, mixed and steam. To select a particular mode, click on the corresponding button.



**Figure 9. Cooking mode selector**

The convection mode acts like a forced convection oven without adding or removing steam from the cooking chamber.

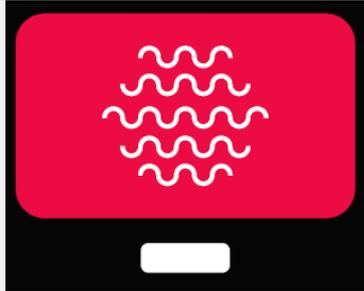
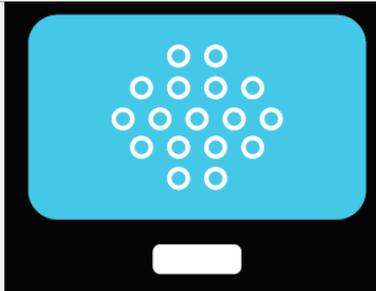
The mixed convection mode allows you to intelligently regulate, in a way that is controlled by the oven, the removal or supply of humidity in the cooking chamber. To do this, press the humidity button and use the +/- buttons to set the desired value. This value is shown on the central display.



**Figure 10. Humidity setting in mixed mode**

The steam mode saturates the cooking chamber with humidity.

The table below summarises the characteristics of each of them.

Mode	Icon	Temperature	Humidity
Convection		30°C to 260°C	0%
Mixed		30°C to 260°C	-99 to 100%, in steps of 20%
Steam		30°C to 130°C	100%

**Table 8. Cooking modes in Mychef ovens**



***In order to prolong the life of your oven, it is possible for the oven to automatically reduce the maximum temperature of the cooking chamber.***

In all cooking modes it is possible to humidify the chamber at will. To do this, press the HUMIDITY button until the oven sprays water into the cooking chamber.

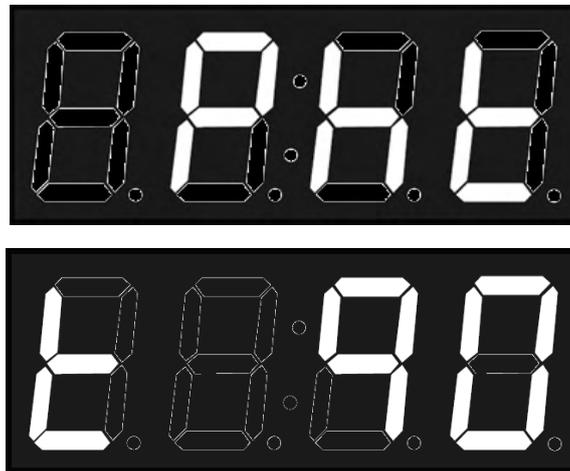
### 6.1.3. Cooking control

#### 6.1.3.1. Temperature and time-controlled cooking with temperature adjustment

In this mode, the oven automatically brings the temperature in the chamber to the value selected by the user so that when the food is opened and loaded, the temperature in the chamber is equal to the selected value at the start of cooking. The oven automatically calculates the ambient temperature in the chamber and decides whether to carry out a heating process depending on the value to be reached.

In the temperature and time control mode with temperature setting, the temperature and time are set by adjusting the +/- buttons after pressing the TEMPERATURE and TIME buttons respectively.

By pressing the START/STOP button, the oven will start preheating the chamber and will stop when it has reached a level determined by the oven according to the temperature requested by the user. At this point the display will show "Pht" alternately with the chamber temperature.



**Figure 11. Preheat indicator**

The preheating process can be skipped by lightly pressing the START/STOP key.

When the set temperature has been reached, the oven will alert the user with a buzzer and indicate "Load".



**Figure 12. Charge indicator**

Once the oven is loaded and the door is closed, it will start to count down the cooking time until it is finished. At this point, the time indicator will display the code word "End", the oven will beep for a few seconds until the user finishes cooking by lightly pressing the START/STOP button.

Example of cooking at 90° for 10 minutes:

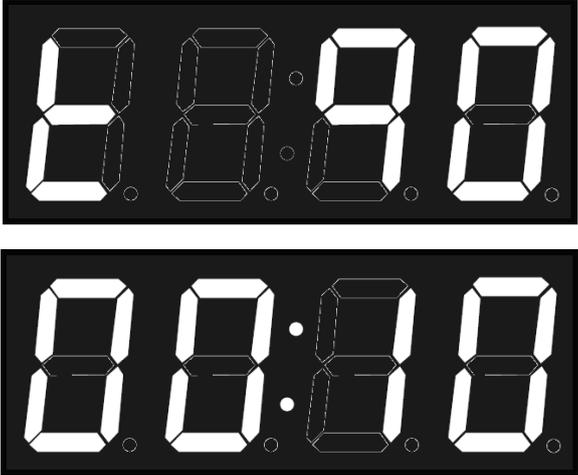


Figure 13. Example. Cooking 90°C for 10 minutes

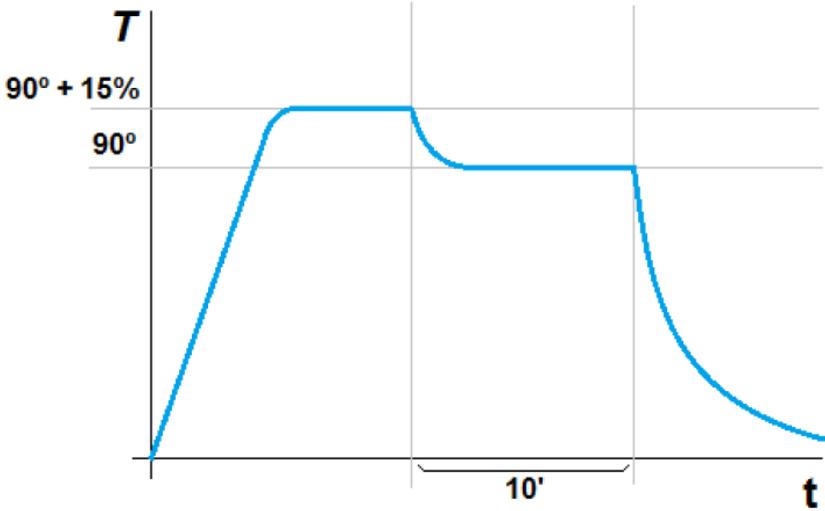


Figure 14. Oven temperature

### 6.1.3.2. Cooking phases

On the top of the control panel there are three buttons (Convection, Mixed, and Steam), each corresponding to the cooking phases. Associated with each button is an indicator, which shows the status of the phase.



**Figure 15. Buttons and indicators of cooking phases**

If the indicator of a particular phase is lit, it means that this phase is being displayed or that the phase is activated. If the indicator of a particular phase is off, it indicates that this phase is deactivated.

To configure a phase, press PHASE. The display will show the message Ph followed by the phase number.

To move between the different phases press the + / - button.



**Figure 16. Phase indicator**

Within each phase, the cooking parameters are set.

During cooking, its progress is shown on the display, followed by Ph followed by the phase activated in relation to the final phase.



**Figure 17. Cooking progress indicator**

Figure 17 shows that the kiln is in phase 1 for a 2-phase cooking.

#### 6.1.4. Start of the cooking cycle

Once the cooking parameters have been selected, either in manual mode or in a specific programme, we can start the process.

To do this, press the START/STOP button lightly to start the preheating process (see 6.1.3.1). If preheating is not necessary, the two central dots will flash every second, indicating that the cooking process is in progress. If a parameter other than time is selected on the display, the last dot will flash to indicate that cooking is in progress.

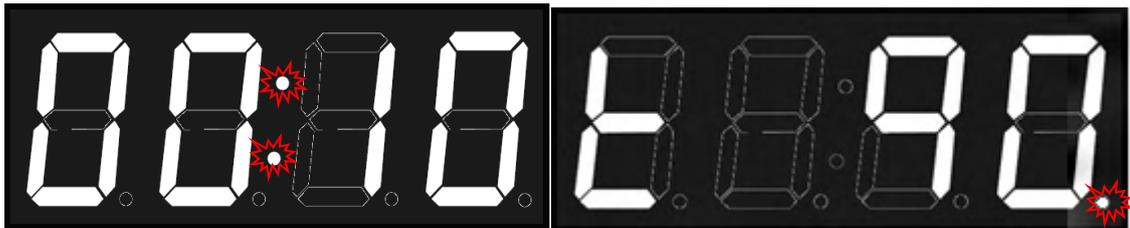


Figure 18. Cooking indicator

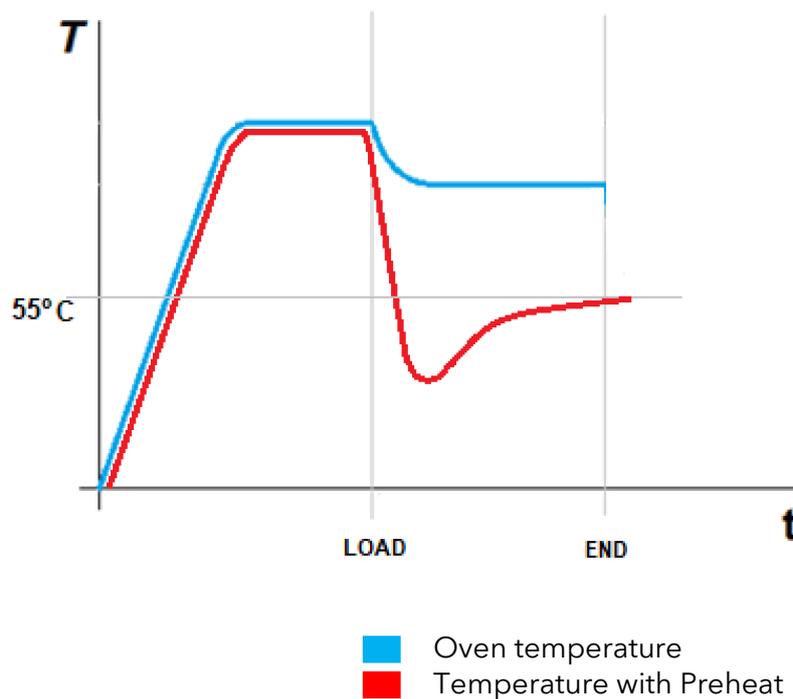
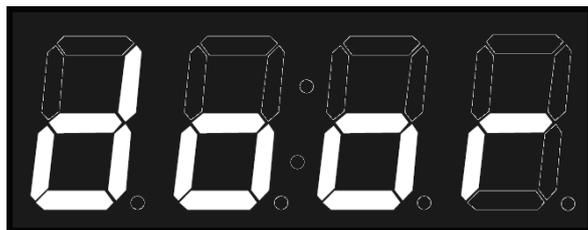


Figure 19. Temperature evolution with Preheat and probe

If the door is opened during cooking, the timer stops and the following message is shown in the central display:



**Figure 20. Door open indicator**

### 6.1.5. End of cycle

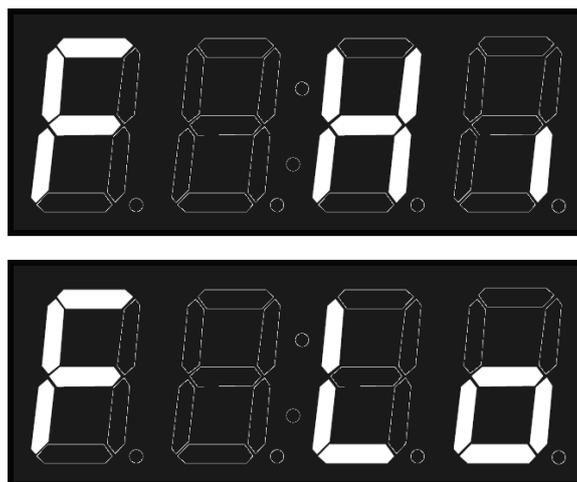
At the end of a cooking cycle, the appliance signals this status visually and acoustically. Specifically:

- A beep sounds.
- The oven chamber light comes on.
- The END keyword appears in the central display until the user finishes cooking.

To end cooking, press START/STOP.

### 6.1.6. Speed selection

In any cooking mode, the user can select the convection fan speed that best suits his needs. To do this, press the fan speed button. Then select the appropriate speed with the +/- buttons.



**Figure 21. Maximum speed (HI) and reduced speed (LO) for COOK PRO**

### 6.1.7. Automatic cleaning



**Only available on models with the MyCare self-cleaning system.**

#### 6.1.7.1. Self-cleaning and rinsing programme

The use of the MyCare cleaning system allows automatic cleaning of the cooking chamber and has a washing programme specifically designed to use the CleanDuo detergent. The special formulation of this detergent stands out for having twice the concentration of active product than most similar products available on the market. In addition, it includes a rinse aid additive for a perfect all-in-one finish. This means that only one CleanDuo tablet can be used per wash, making it easy and economical to use.



**Use CleanDuo in COOK ovens that are equipped with the automatic washing system. The use of other products voids the warranty.**



**For the use of the cleaning processes and for the handling of the products used in the process, appropriate protection must be used. Never touch the detergent with your hands.**

The time required to perform the self-cleaning programme is listed in the table below:

Programme	Description	Duration
CLN	ECO self-cleaning programme	65 min

**Table 9. Self-cleaning and rinsing programme**

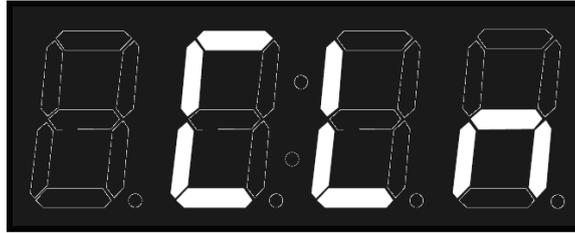


**Before starting any cleaning process, make sure that the water supply to the equipment is open.**

Prior to the self-cleaning cycle, remove any solid food pieces/debris inside the chamber by hand. Do not use the hand shower accessory to remove food residues from the cooking chamber, remove them beforehand and prevent them from going down the drain. Do not place trays or grills during the washing process. This should always be done without a load, to ensure that the equipment is properly cleaned.

The automatic cleaning cycle can then be started. To do this, select the cleaning programme on the control panel by pressing the CLEAN button. The central display shows the cleaning programme.

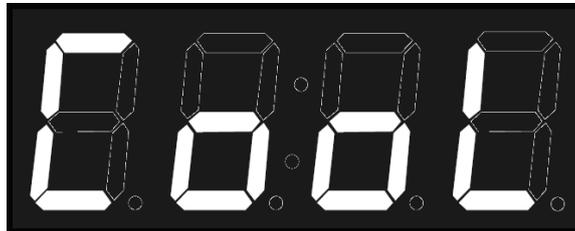
Press the START/STOP button to start the wash.



**Figure 22. Self-cleaning programme**

### 6.1.7.2. Rapid cooling

Before inserting the CleanDuo pellet, check that the temperature of the cooking chamber is not too high. If the oven is too hot, the oven will show on its central display that cooling is required.



**Figure 23. Required temperature setting**

In this mode, the convection fan is switched on and the heating elements are switched off. In this particular case, even if the oven door is opened, the process will not stop and the fan will continue to rotate. In this way, with the door open, the chamber temperature can be lowered in a few seconds.

Once in this mode, the display alternately shows the cooking chamber temperature. To exit the rapid cooling mode, briefly press START/STOP.



***Please note that in this mode, the convection fan operates with the door open. Take appropriate precautions.***

Once the oven is at a sufficiently low temperature, it will show that you can cancel the cooling process:



**Figure 24. Cooling completed**

At this point it is important to stop the fan using the START/STOP button, open the door and insert the CleanDuo tablet in the dedicated compartment. Once inserted, close the door again to start the cleaning programme.



***Never place the detergent with the convection fan in motion.***

If cooling is not necessary, you can place the MyCare detergent directly into its allocated space, and start the cleaning or rinsing cycle by pressing the START/STOP key. Place as many tablets as there are slots in your oven.



**Figure 25. CleanDuo detergent holder**



***Before starting any cleaning process, check that no temperature adjustment of the cooking chamber is necessary.***



***To insert the detergent tablet into the chamber, it is essential to stop the fan. It is important not to insert the detergent while it is in operation in order to prevent the detergent from being carried away by the air current, which could endanger the user's health.***

Once the automatic washing process has started, do not open the door under any circumstances, as the chemicals used for cleaning may escape in the form of steam. This would pose a significant risk of corrosion and burns.



**Never open the oven door during an automatic cleaning process.**

The process can be stopped in an emergency with the START/STOP button.



**If the cleaning process has been stopped without automatic termination, it is mandatory to remove all undissolved pieces of detergent tablet from the chamber before proceeding with the final rinse.**

If at the end of any of the automatic cleaning processes you detect detergent residues remaining in the chamber (including behind the fan protection plate), run a self-cleaning programme without detergent again or carry out a thorough manual rinsing of the cooking chamber.

If during the cleaning process there is a power failure, the oven will resume the cleaning process from the beginning.

The oven will switch off automatically at the end of the wash (only firmware 1.7 and higher).

## 6.2. NightWatch

NightWatch allows the oven to automatically continue cooking after a power failure. This functionality is particularly useful for unattended cooking.



**This function will only continue cooking in the event of a power failure and subsequent recovery of the power supply.**



**This function can be disabled by your dealer. Make sure that you fully understand the risks of using it.**

In the event of a power failure and subsequent restoration of the power supply, the oven recovers the cooking in progress (if any) and continues with the same parameters as before the power failure.

In the event of a power failure during a wash, the oven starts the self-cleaning process from scratch.

### 6.3. Errors and alarms

Errors and alarms may occur during the preparation and execution of cooking or washing processes. If this is the case, the central display will show the error or alarm code.



**Figure 26. Error indicator**

The table below shows the different errors and alarms, as well as possible solutions to them:

<b>Error</b>	<b>Internal definition</b>	<b>Clarification</b>
<b>0</b>	NO ERROR	No error.
<b>1</b>	GENERAL PURPOSE INPUT ERROR	Reserved. Not used.
<b>2</b>	ERROR OVERTEMPERATURE	Reserved. Not used.
<b>3</b>	ERROR OVERTEMPERATURE PCB	Overtemperature PCB. Check that the cooling fans of the electronics are working properly, that there is enough space between the back and the wall, and that the ambient temperature is not excessive.
<b>4</b>	ERROR COMMUNICATION	Communication between boards is not responding. Check the cable connecting the power board and the control board.
<b>5</b>	EEPROM ERROR	Processor and EEPROM communication does not work. Check the control board.
<b>6</b>	ENGINE ERROR	Motor error. Check motor wiring. Motor overtemperature. Motor stuck.
<b>7</b>	ALARM WATER	Reserved. Not used.
<b>8</b>	ERROR WASHING	Reserved. Not used.
<b>9</b>	ERROR PROBE1 TEMP SENSOR NOT CONNECTED	Reserved. Not used.
<b>10</b>	ERROR PROBE1 TEMP SENSOR SHORTED	Reserved. Not used.
<b>11</b>	ERROR PROBE2 TEMP SENSOR NOT CONNECTED	Reserved. Not used.

<b>12</b>	ERROR PROBE2 TEMP SENSOR SHORTED	Reserved. Not used.
<b>13</b>	ERROR PROBE3 TEMP SENSOR NOT CONNECTED	Reserved. Not used.
<b>14</b>	ERROR PROBE3 TEMP SENSOR SHORTED	Reserved. Not used.
<b>15</b>	ERROR PROBE4 TEMP SENSOR NOT CONNECTED	Reserved. Not used.
<b>16</b>	ERROR PROBE4 TEMP SENSOR SHORTED	Reserved. Not used.
<b>17</b>	ERROR PROBE5 TEMP SENSOR NOT CONNECTED	Reserved. Not used.
<b>18</b>	ERROR PROBE5 TEMP SENSOR SHORTED	Reserved. Not used.
<b>19</b>	ERROR PROBE6 TEMP SENSOR NOT CONNECTED	Reserved. Not used.
<b>20</b>	ERROR PROBE6 TEMP SENSOR SHORTED	Reserved. Not used.
<b>21</b>	ERROR PROBE7 TEMP SENSOR NOT CONNECTED	Reserved. Not used.
<b>22</b>	ERROR PROBE7 TEMP SENSOR SHORTED	Reserved. Not used.
<b>23</b>	ERROR PROBE8 TEMP SENSOR NOT CONNECTED	Chamber probe not connected. Check probe and wiring.
<b>24</b>	ERROR PROBE8 TEMP SENSOR SHORTED	Short-circuited chamber probe. Check probe and wiring.
<b>25</b>	ERROR PROGRAM NOT TERMINATED	Reserved. Not used.
<b>26</b>	ERROR CLEANING PROGRAM NOT TERMINATED	Reserved. Not used.
<b>27</b>	ERROR CLEANING TEMPERATURE TOO HOT	Reserved. Not used.
<b>28</b>	ALARM RECOVERY TEMP TOO LOW	Reserved. Not used.
<b>29</b>	INVERTER ERROR	Reserved. Not used.

**Table 10. Errors, alarms and possible solutions**

## 7. REMOTE CONTROL USE

### 7.1. Mychef Smart Control configuration

#### 7.1.1. Creating a new user

The first step to configure the remote control is to create a user, with which the different ovens to be controlled will later be linked.

Create a user via the following link or QR code:

<https://mychef-432df.firebaseio.com/>



Mychef control panel authentication



Figure 27. New user creation form

A screenshot of a web form for creating a new user. It features four input fields: "E-mail" with the text "info@distform.com", "Password" with a masked password of ten dots, and "Repeat password" with a masked password of ten dots. Below the fields is a dark blue "Create account" button. Underneath the button, there is a line of text: "By clicking 'Create account' you agree to our [Terms of service](#) and [Privacy policy](#)." At the bottom of the form is a red "Cancel" button.

Figure 28. Authentication panel

Once in the authentication panel, select "Create account" to create a new user account.

Note: The password must be at least 6 characters long.

To link a device (mobile phone, tablet or computer) it is first necessary to set up a Wi-Fi connection in the oven. The following section (**7.1.2 Wi-Fi connectivity**) explains in detail how to set up this configuration.

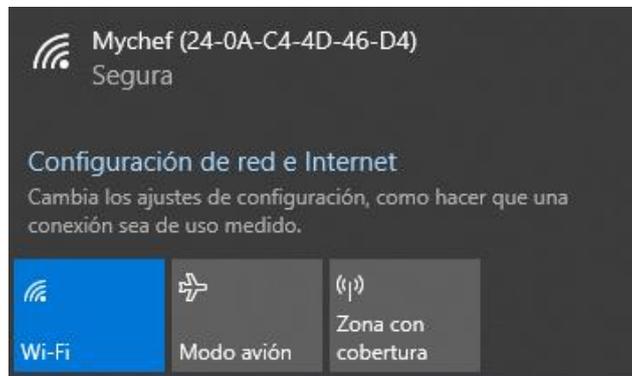


***This web address has the functionality to send notifications when the cooking procedures of the different linked ovens are finished, so, if you want to enjoy this service, you have to give permission to send pop-ups from this address.***

### 7.1.2. Wi-Fi connectivity<sup>1</sup>

Once the oven is connected to the power socket, it can be viewed as a Wi-Fi network from any device (mobile phone, tablet or computer).

The Wi-Fi network will appear with the name "Mychef" followed by a number in brackets (the MAC address of the device).



**Figure 29. Oven access point from Windows**

This Wi-Fi network is then selected on the device with which the oven is to be linked.

Once the Wi-Fi network has been selected, enter the code or password provided by Mychef and wait for a configuration<sup>2</sup> web portal to open automatically.

**MAC:**   
**Code:**

In this configuration web portal, you enter the details of your usual Wi-Fi network and the network with which you wish to connect the oven to the Internet (SSID).

In the field "Mychef login email" you must enter the username that was created earlier<sup>3</sup> (**7.1.1 Creating a new user**).

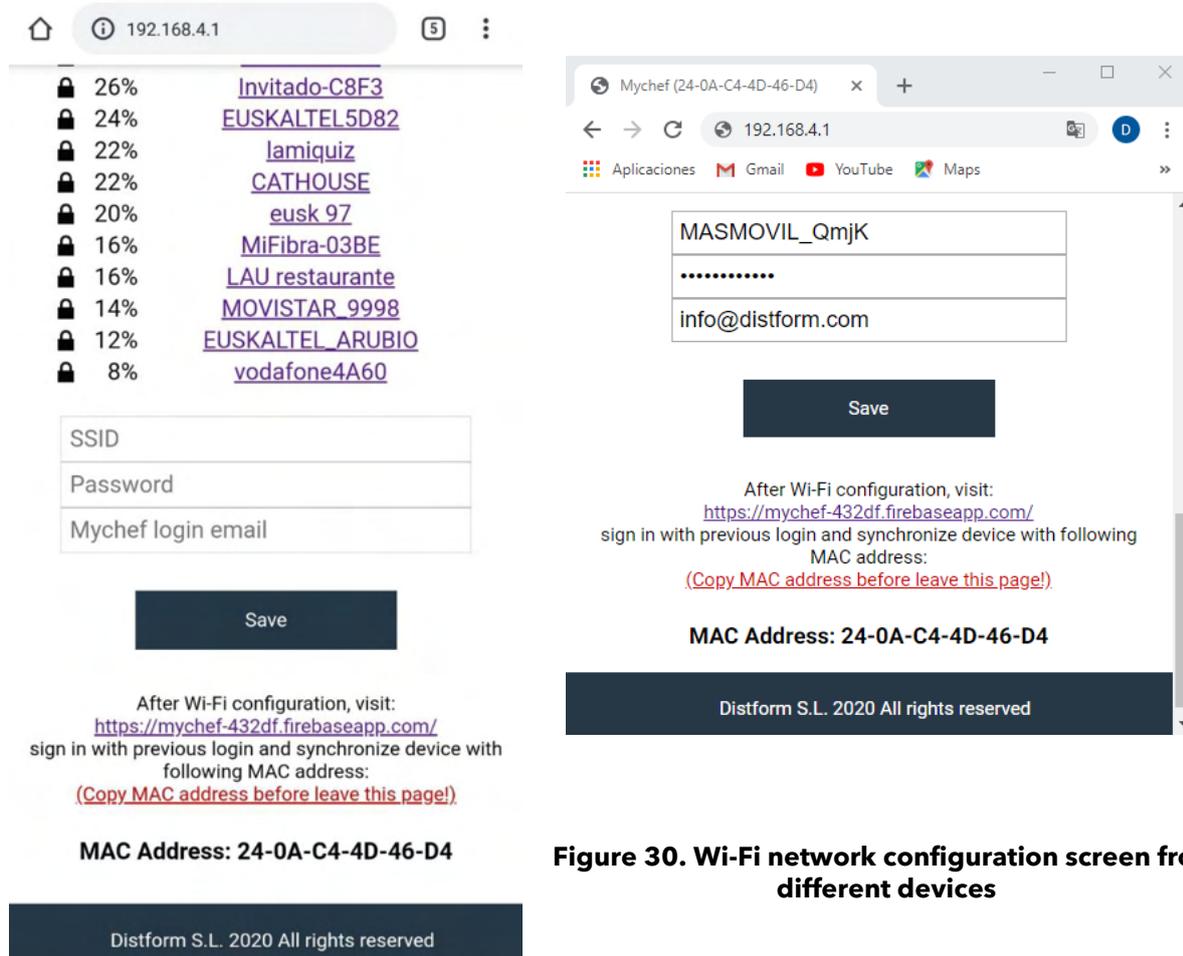
---

<sup>1</sup> It is possible to reset the Wi-Fi network configuration at any time. See **section 7.3.1**.

<sup>2</sup> If the configuration portal does not open automatically, open a web browser (Google Chrome recommended) from a device connected to the Wi-Fi network and enter the following IP address in the browser: 192.168.4.1.

<sup>3</sup> If for any reason an invalid user is entered, it is possible to reset this configuration. See **section 7.3.1**.

It is important to write down the MAC<sup>4</sup> address that appears in the different points of the configuration, as this is unique for each device and will be necessary to link the equipment to the remote control. We recommend copying the number that appears after the heading "MAC Address:" so that it can be pasted later.



**Figure 30. Wi-Fi network configuration screen from different devices**

Once all fields have been completed, select the "Save" button to save the changes and start the connection.



***It is important that you connect to a 2.4GHz frequency band Wi-Fi network, as 5GHz networks are not compatible with the Smart Control functionality.***

<sup>4</sup> If the MAC address of the equipment has not been noted down, it is possible to view it on the oven control panel once the Wi-Fi network has been configured. See **section 7.3.2**.



**Once the Wi-Fi network has been configured, it is important to wait a few minutes until the Wi-Fi network (Mychef + MAC address) disappears. If this does not happen, it means that the configuration data entered to authenticate on the Wi-Fi network are not correct, so you will have to start the process again.**

### **7.1.3. Pairing the oven with the device (mobile, tablet or computer)**

Once an internet connection has been established<sup>5</sup>, the Wi-Fi network will no longer be visible. The next step is to link our oven with the remote control. To do this, visit the following web address: <https://mychef-432df.firebaseio.com/> or QR code, log in with the user created in section 7.1.1 and linked to the oven in the section 7.1.2.



If you are pairing a device for the first time, you will be presented with the button combination shown in the figure below **Figure 31**.

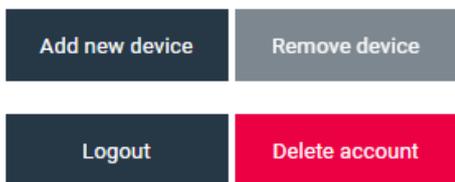
To add a new device, select the "Add new device" button and fill in the form in the **Figure 32** form with a name for the device (which will be used to identify it) and the MAC address of the oven<sup>6</sup> that we have previously copied.

Finally, select the "Add device" button that appears at the end of the form to add the remote control of the oven to your device (mobile, tablet or computer).

---

<sup>5</sup> See section 7.1.2. to configure the internet connection.

<sup>6</sup> The MAC address consists of six blocks of two characters that can be a number from 0 to 9 or a letter from A to F. If the MAC address of the device has not been written down, it is possible to view it on the control panel of the oven. See **section 7.3.2**.



**Figure 31. Session started without any linked device**

**Figure 32. Form for adding a new device**

If all the above steps have been carried out correctly, the oven control panel will appear with the different buttons and text boxes to display and change the different parameters that are configured in the linked equipment, as well as the actual values of temperature, humidity and cooking time.

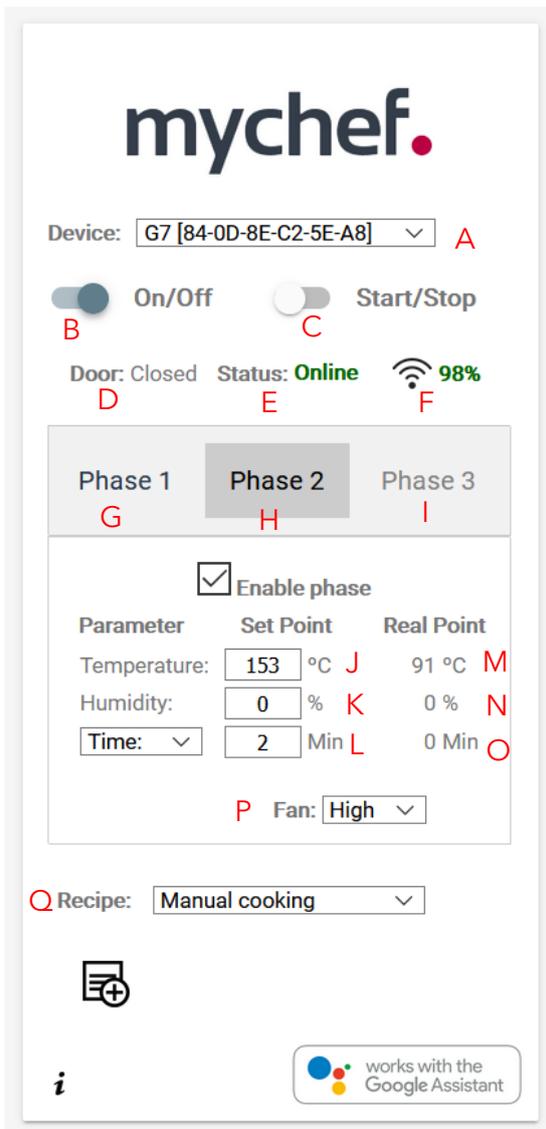


***It should be noted that when the user makes a modification in this control system there is a time delay between updating the database and sending the modification to the equipment.***

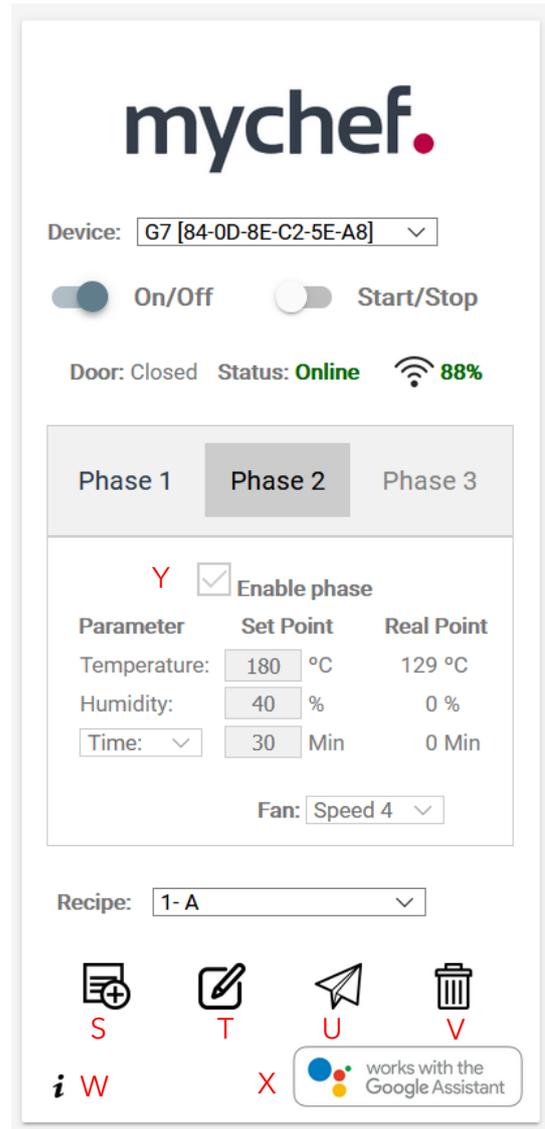
#### **7.1.4. Control panel**

In the **Figure 33** and **Figure 34** you can see the control panel of the ovens linked to the user account.

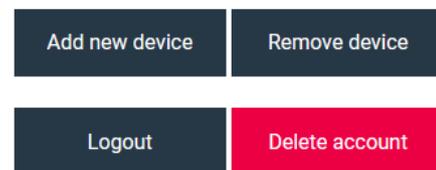
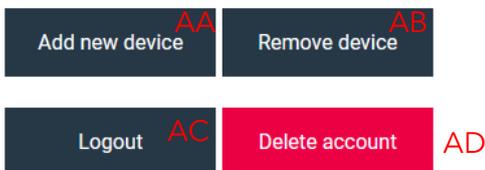
The functionality of each panel element is explained below.



**Figure 33. Detail of the manual cooking panel**



**Figure 34. Close-up of the recipe cooking control panel**



For COOK PROs, you can limit probe cooking by selecting "Probe" in the drop-down menu of block L and setting the temperature value to be reached by the probe.

The fan speed can be selected via the drop-down menu in the P block. The COOK PRO allows 4 speeds (1,2,3 and High).

<b>Block</b>	<b>Function</b>	<b>Description</b>
<b>A</b>	Device selection box	In this selection box, a list of all devices linked to the user account will be displayed.
<b>B</b>	On/Off button	Equipment on/off button.
<b>C</b>	Start/Stop button	On/Off and oven start/stop button.
<b>D</b>	Door status indicator	Indicates whether the door is Open or Close.
<b>E</b>	Equipment status indicator	Indicates the different statuses of the equipment, see section <b>7.4</b> .
<b>F</b>	Wi-Fi indicator	Indicates the strength of the Wi-Fi signal as a percentage.
<b>G</b>	Button phase 1 (convection)	Selecting this button redirects the front panel of the oven to Phase 1 and displays its cooking parameters.
<b>H</b>	Button phase 2 (mixed)	Selecting this button redirects the front panel of the oven to Phase 2, activates it if it is disabled and displays the cooking parameters of this phase. If it does not allow editing the parameters if it is disabled, it means that the phase is not active. If the text on the button appears as if it is disabled, it means that the phase is not active.
<b>I</b>	Button phase 3 (steam)	Selecting this button redirects the front panel of the oven to phase 3, activates it if it is disabled and displays the cooking parameters of this phase. If the text on the button appears as if it is disabled, it means that the phase is not active.
<b>J</b>	Checkbox phase activation	Deselect if you want to deactivate a phase. Phase 1 is always active.
<b>K</b>	Oven target temperature input/indicator (Set Point)	Allows you to enter the desired temperature value in the range [30,300] °C for manual cooking or indicates the target temperature value for a specific recipe.
<b>L</b>	Oven target humidity input/indicator (Set Point)	Allows you to enter the desired humidity value in the range [-100,100] % for manual cooking or indicates the target humidity value for a specific recipe.
<b>M</b>	Input/indicator of target oven cooking time (Set Point)	Allows you to enter the desired cooking time value in the range [0-5940] minutes for manual cooking or indicates the target cooking time value for a given recipe.
<b>N</b>	Actual oven temperature indicator (Real Point)	Indicates the real-time temperature value of the oven's cooking chamber.
<b>O</b>	Real humidity indicator of the oven (Real Point)	Indicates the real-time humidity value of the cooking chamber of the oven.
<b>P</b>	Actual oven cooking time indicator (Real Point)	Indicates the value of the cooking time that has elapsed since the start of cooking.
<b>Q</b>	Fan speed button	Fan speed selection button, can be either Slow or Fast speed.

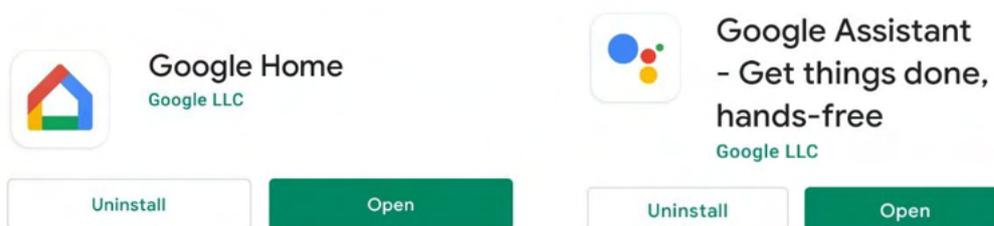
<b>R</b>	Capture image" button	Allows capturing the image to recognise a recipe
<b>S</b>	Add recipe" button	Button to add a new recipe to the user's list of recipes. See section <b>7.5</b> .
<b>T</b>	Edit recipe" button	Button for editing the cooking parameters of the recipe selected in the "recipe selection box" ( <b>N</b> ). See section <b>7.5</b> .
<b>U</b>	Send recipe" button	Sends the cooking parameters of the recipe selected in the "recipe selection box" ( <b>N</b> ) to the oven.
<b>V</b>	Delete recipe" button	Deletes the recipe selected in the "recipe selection box" ( <b>N</b> ).
<b>W</b>	More information" button	Opens a window with information about the device: the user linked to the device, the minutes of operation of the oven and the temperatures of the electronics of the device.
<b>X</b>	Google Assistance Button	Oven control via Google Home and voice assistance.
<b>Y</b>	Activate / Deactivate phase	When the box is checked it indicates that the phase is enabled, to disable it uncheck the box.
<b>AA</b>	Add new device" button	Allows you to link a new device. See section <b>7.1.3</b>
<b>AB</b>	Delete device" button	Allows you to remove a device from the list of linked equipment.
<b>AC</b>	Logout" button	Log out and redirect the page to the authentication panel.
<b>AD</b>	Delete account" button	Once all ovens are deleted, delete the user account.

**Table 11. Control panel description**

## 7.2. Google Home and voice assistant configuration<sup>7</sup>

### 7.2.1. Synchronisation of devices to Google Home

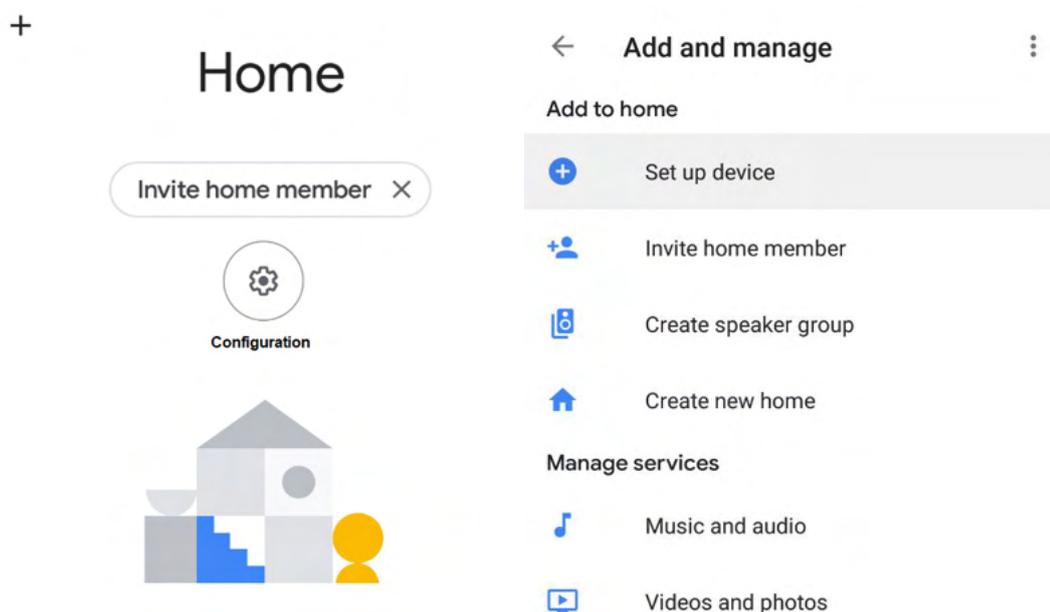
The first step to be able to use the Google Home functionality and control our devices using the Voice Assistant is to sign in with a Google account on our mobile device and download the Google Home and Google Assistant app.



**Figure 35. Google applications needed**

Once the two applications are installed, start Google Home and follow the steps below:

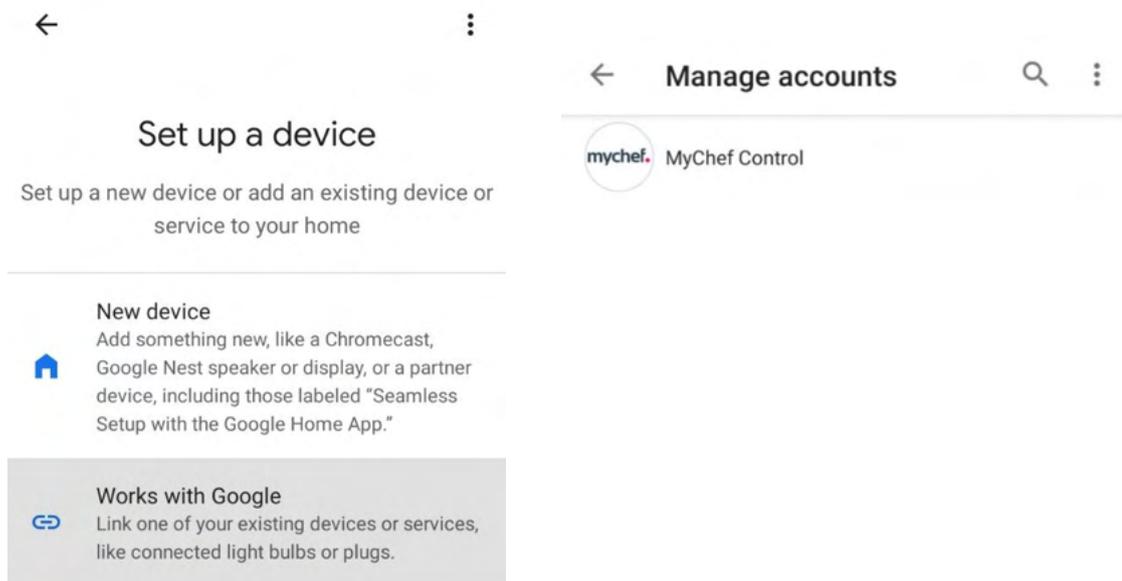
1. On the home screen of the app, select the plus sign "+" and then "Configure device".



**Figure 36. Screenshots of the Google Home application**

<sup>7</sup> At the moment Mychef Smart Voice Control is only fully available in English, so it is necessary to change the language of the mobile device with which it will be used to English in order to enjoy all the functionalities.

2. Select the option "Work with Google" and then search for the "Mychef Control" service in the list of providers.



**Figure 37. Screenshots of the Google Home application**

3. Finally, you will be redirected to the authentication server page to log in with the user and password created in the **section "Authentication". 7.1.1** Wait for the authentication to be validated and then synchronise all the devices created in the control web application.



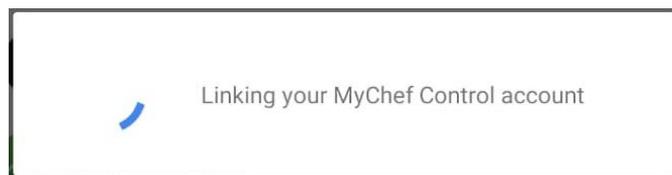
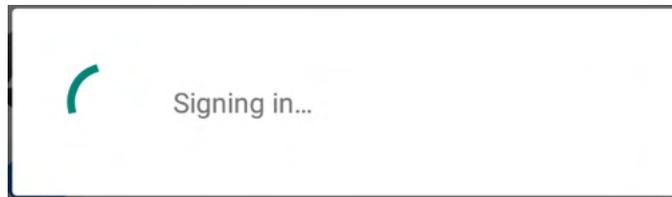
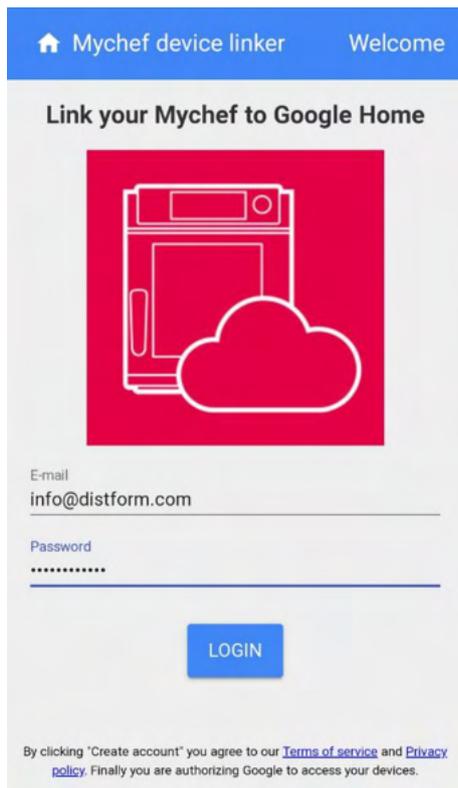
***It is possible that in some cases the server is busy or that a message appears informing that the synchronisation could not be carried out, the message should be omitted if the linked ovens appear on the start screen, if they do not appear, repeat all the steps in this section.***



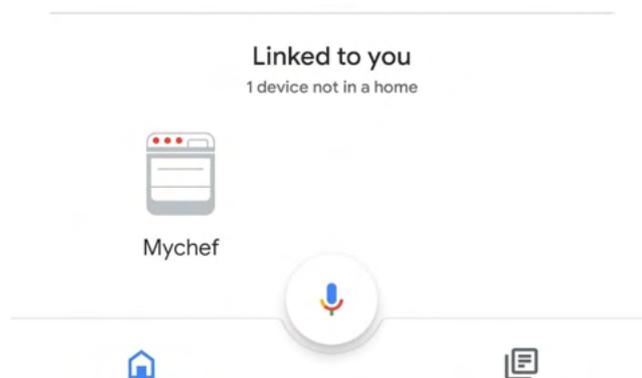
***Whenever an oven is added or removed in the control web application, the Google Home start up screen will be automatically updated with the new devices, otherwise it is necessary to unlink the account from the Mychef Control<sup>8</sup> service and repeat the steps in this section to make the devices appear or disappear on the Google Home start up screen.***

---

<sup>8</sup> See **section 7.3.3**



**Figure 38. Authentication server screen and messages appearing while validating and synchronising information**



**Figure 38. Authentication server screen and messages appearing while validating and synchronising information**

## 7.2.2. Voice commands for oven control<sup>9</sup>

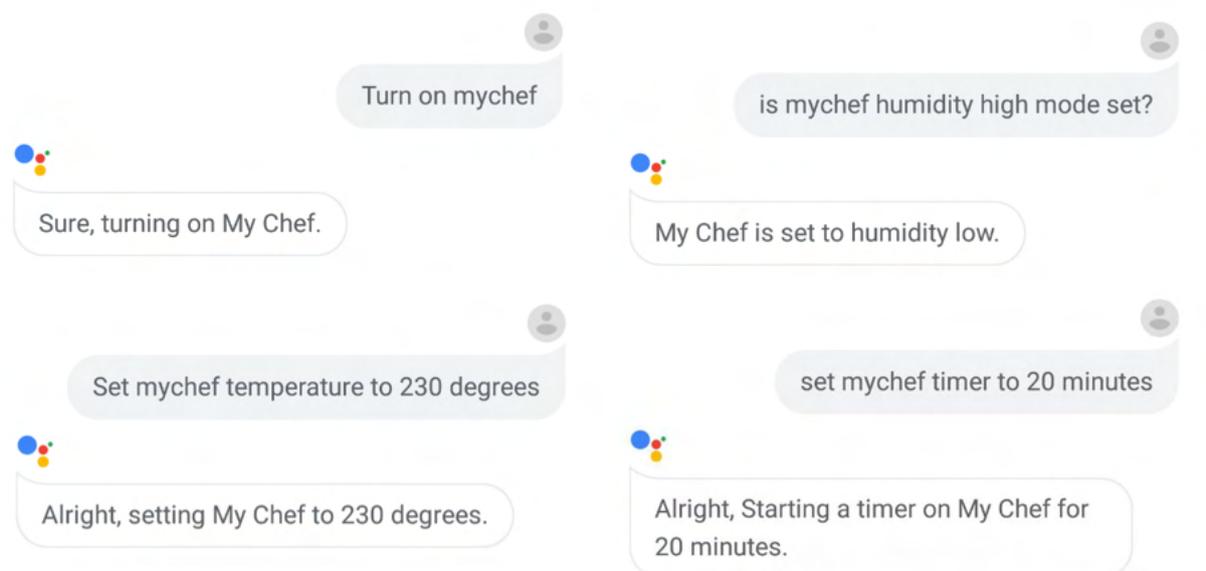
<b>ON/OFF:</b>	
- Turn on <i>Mychef</i> . <sup>10</sup>	- Is <i>Mychef</i> on?
- Turn off <i>Mychef</i> .	- Is <i>Mychef</i> off?
- Turn on [all] ovens.	- Turn off [all] ovens.
<b>START/STOP:</b>	
- Start <i>Mychef</i> .	- Run <i>Mychef</i> .
- Stop <i>Mychef</i> .	- Start [all] ovens.
- Stop [all] ovens.	
<b>TEMPERATURE CONTROL: (X = [30-300])</b>	
- Set <i>Mychef</i> temperature to <b>X</b> .	- Set <i>Mychef</i> to <b>X</b> .
- What is <i>Mychef</i> temperature?	- What temperature is <i>Mychef</i> set to?
- Set [all] ovens temperature to <b>X</b> .	- What is ovens temperature?
<b>HUMIDITY CONTROL: (X = [High, Medium, Low])</b>	
- Set <i>Mychef</i> mode to Humidity <b>X</b> .	- Set <i>Mychef</i> to Humidity <b>X</b> mode.
- What mode is <i>Mychef</i> set?	- Is <i>Mychef</i> humidity <b>X</b> mode set?
- Set [all] ovens mode to Humidity <b>X</b> .	
<b>TIME CONTROL: (X = [0-99 hours, 0-5940 minutes, 0-356400 seconds])</b>	
- Run <i>Mychef</i> for <b>X</b> .	- Set <i>Mychef</i> timer to <b>X</b> .
- Start <i>Mychef</i> for <b>X</b> .	- How many minutes are left on <i>Mychef</i> ?
- Cancel <i>Mychef</i> timer.	- How many minutes are left on ovens?
- Increase <i>Mychef</i> timer <b>X</b> .	- Decrease <i>Mychef</i> timer <b>X</b> .
<b>FAN CONTROL: (X = [High, Low])</b>	
- Set <i>Mychef</i> fan speed to <b>X</b> .	- Set <i>Mychef</i> speed to <b>X</b> .
- What fan speed is <i>Mychef</i> set to?	- What is <i>Mychef</i> speed?
- Set ovens speed to <b>X</b> .	- What is ovens speed?

**Table 12. Different voice commands supported by the smart controller**

<sup>9</sup> In these commands, the word "*Mychef*" appears to refer to the oven in question, but this word can be substituted by the name you want to give to the oven once it is added to the web control.

From the home screen of the Google Home app, pressing the microphone icon, saying "OK Google" or "Hey Google" will open the Google Assistant which will listen to the voice command the user says and if it understands it correctly as a command to control the oven, it will perform the action requested or report on the parameters asked for.

This action can also be done directly from the Google Assistant app or via any device that supports the Google Assistant, such as a Google Home speaker.



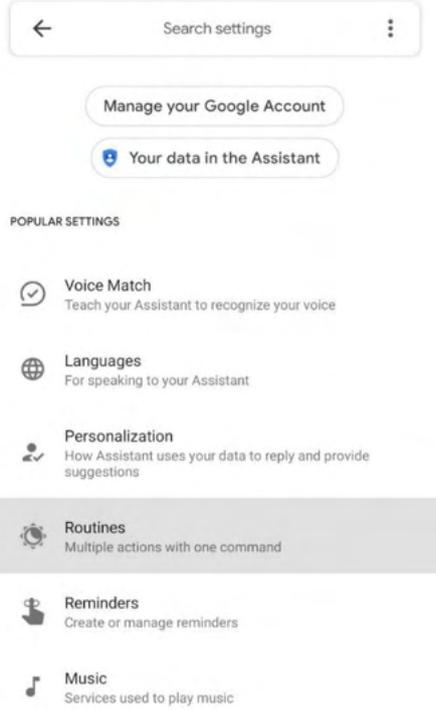
**Figure 39. Different voice commands understood and executed by the Assistant**

### 7.2.3. Adding automated routines

It is also possible to add routines to Google Home, so that different actions can be performed with a single voice command.

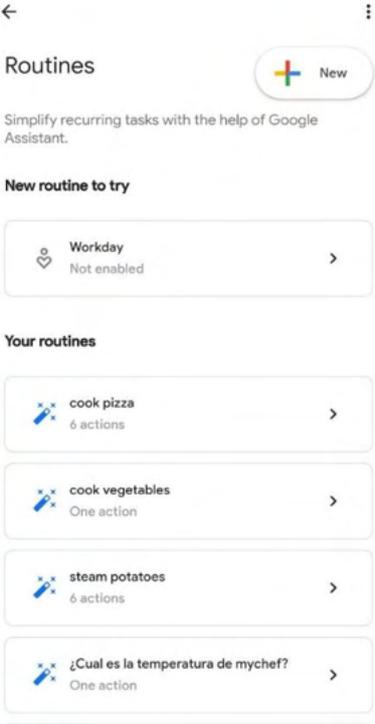
Below is an example where by simply saying "Cook pizza", Google Home will execute all the necessary commands to turn on the oven, set the desired temperature, humidity and cooking time and finally start cooking with these parameters.

1. Go to settings in Google Assistant and select the "Routines" icon.



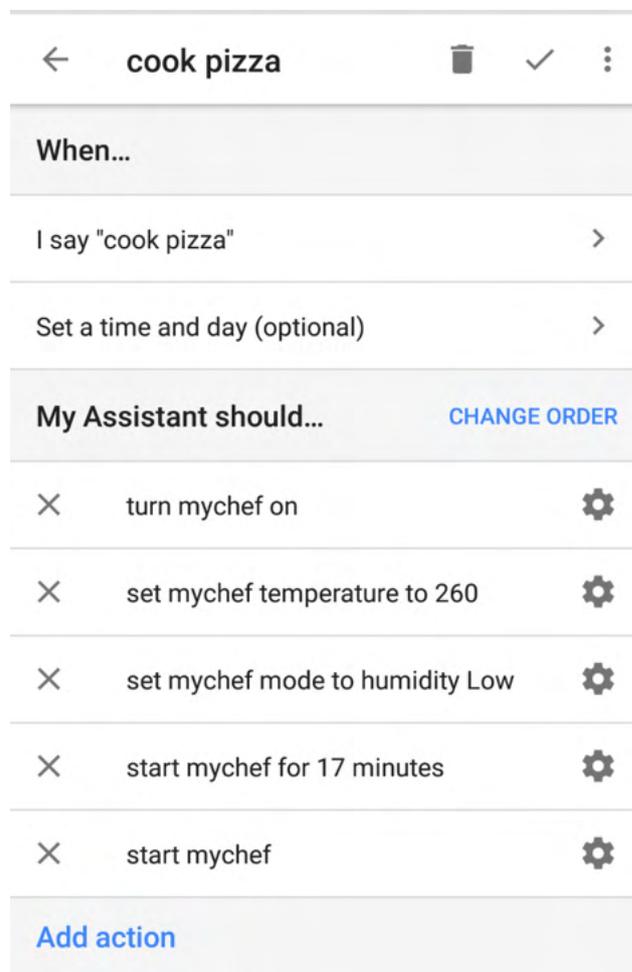
**Figure 40. Screenshot of Google Assistant application**

2. Then manage routines and click on the add icon (+).



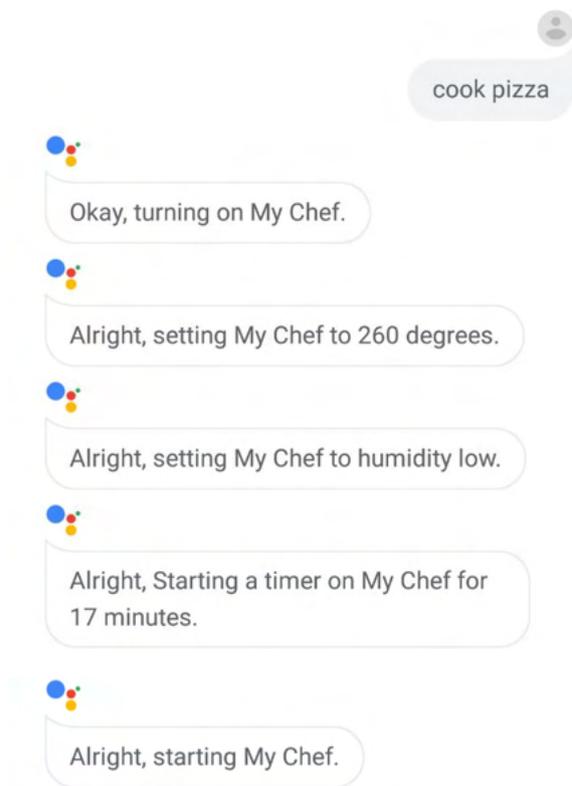
**Figure 41. Screenshot Google Assistant Routines**

3. In add commands, type the desired voice command to execute the routine, in this example it will be "Cook Pizza".
4. Finally, in "Add action" you will add all the commands in the **section 7.2.2** that you want the oven to perform in this routine. that you want the oven to perform in this routine. For this example, they will be the following<sup>11</sup>:
  - Turn Mychef on.
  - Set Mychef temperature to 260.
  - Set Mychef mode to Humidity Low.
  - Start Mychef for 17 minutes.
  - Start Mychef.



**Figure 42. Routine configuration in the Google Assistant application**

<sup>11</sup> In these commands, the word "Mychef" appears to refer to the oven in question, but this word can be substituted by the name you want to give to the oven once it is added to the web control.



**Figure 43. Execution of the configured routine by voice command in the Google Assistant application**

## 7.3. Support functionalities

### 7.3.1. Reset Wi-Fi configuration

It is possible to delete the Wi-Fi network settings as well as the user to which the oven is linked as follows:

- Switch off the oven by pressing and holding the START/STOP button.
- Once switched off, press and hold the fan icon on the front panel until you hear a "Click".
- See if the device's Wi-Fi Hotspot appears, if not, repeat these actions again.

### 7.3.2. Show MAC address

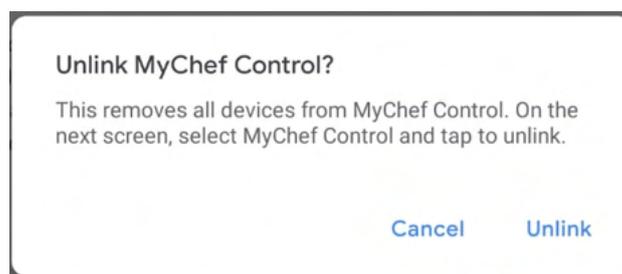
It is possible to display the MAC address of the device once the Wi-Fi connection to the device has been configured as follows:

- Switch off the oven by pressing and holding the START/STOP button.
- Once switched off, press and hold the temperature icon on the front panel until you hear a "Click".
- The central display will show the digits of the MAC address two by two in order.

If the Wi-Fi connection to the device has not yet been configured, the MAC address can be seen in the name of the Wi-Fi<sup>12</sup> access point.

### 7.3.3. Unlink service "Mychef Control".

To unlink the Google account to the "Mychef Control" service it is necessary to follow the steps in **section 7.2.1** until the list of service providers appears, on this screen it will appear that we are linked to the "Mychef Control" service with the number of synchronised devices. If you wish to unlink the account, simply select the linked account and choose "unlink".



**Figure 44.** Last window regarding the steps to follow to unlink the account from the service

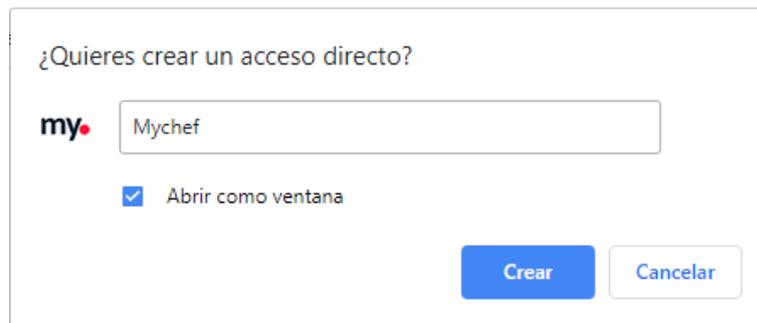
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<sup>12</sup> See **section 7.1.2.**

### 7.3.4. Desktop application for smart control

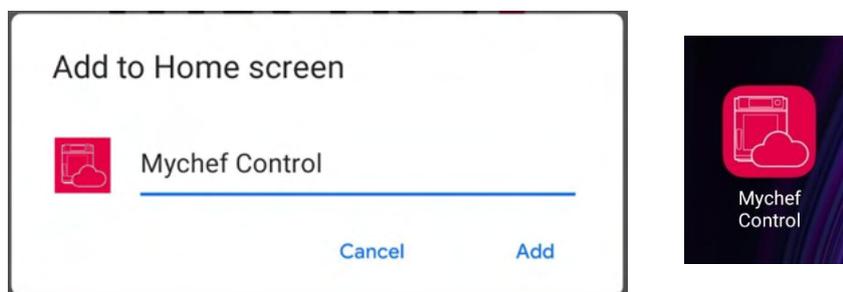
If the web control application is accessed via the "Google Chrome" browser, it is possible to download the page as an application, either on a mobile device or on a computer.

- **Computer:** Go to the menu at the top right of Chrome ☰, select "More tools" and "Create shortcut...". In the pop-up window that opens, enter the desired name for the application and select the "Open as window" box and "Create". This creates a shortcut to our smart control that can be found in the start menu.



**Figure 45. Pop-up window to create the shortcut**

- **Mobile device:** Similarly, on the mobile device, go to the menu at the top right of Chrome ☰, select the option "Add to home screen" and add. This creates a shortcut to our smart control that can be found on the home screen of the mobile device<sup>13</sup>.



**Figure 46. Pop-up window for adding the application to the home screen and the application icon on a mobile device.**

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<sup>13</sup> In order to add the shortcut to the home screen, the Chrome application must have permissions to perform this action.

## 7.4. Table of states

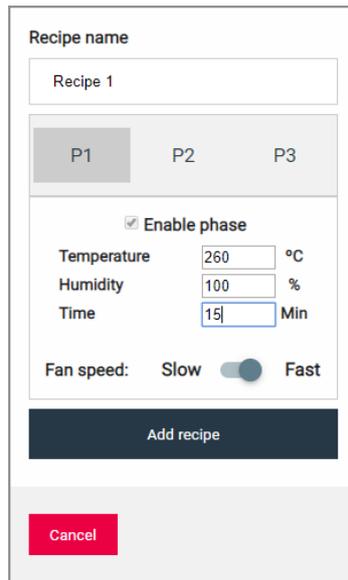
State	Description
Online	The appliance is switched on while waiting to start cooking or washing.
Offline	The equipment is not connected or is not ready to receive and send data.
Probe	Probe cooking is activated.
Preheating	The equipment is switched on and preheating.
Load	The equipment is switched on, preheating is complete, and it is ready for charging.
Cooking	The equipment is switched on and cooking is in progress.
END!	The equipment has finished cooking.
Washing	The equipment is switched on and performing a washing program.
Error	The device shows an error on the central display.
Connecting...	Attempts are being made to connect with the equipment.

**Table 13. Different statuses that can be displayed on the control panel**

## 7.5. Recipes

The remote control allows you to enter an infinite number of recipes and these will be compatible and visible to all the ovens that can cook them. To add a recipe, just fill in the different fields of the form that opens. The data to be entered are the name of the recipe, temperature and desired humidity, cooking time and fan speed for each phase that is enabled.

In the same way, if you wish to edit a recipe, the same form will open with the data previously entered at the time it was created and it will be sufficient to modify the data by the new desired parameters.



The image shows a recipe creation form with the following elements:

- Recipe name:** A text input field containing "Recipe 1".
- Phase selection:** Three buttons labeled "P1", "P2", and "P3". "P1" is highlighted with a dark grey background.
- Enable phase:** A checked checkbox.
- Temperature:** A text input field with "260" and a "°C" label.
- Humidity:** A text input field with "100" and a "%" label.
- Time:** A text input field with "15" and a "Min" label.
- Fan speed:** A toggle switch between "Slow" and "Fast". The "Fast" option is selected.
- Buttons:** A dark blue "Add recipe" button and a red "Cancel" button.

**Figure 1. Recipe creation form**

If a recipe is selected, the cooking parameter input fields will be locked with the values of the recipe in question, to change the cooking values again, select Manual cooking.

## 8. MAINTENANCE

### 8.1. Cleaning

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

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

The table below shows the frequency with which the different parts of the equipment must be cleaned.

Part of the equipment	Frequency
Inside the chamber	Daily
Compartment behind the suction plate	Daily
Door gasket	Daily
Equipment outer plates	Daily
Door water drain	Weekly
Inner-outer door compartment	Weekly

**Table 14. Cleaning frequencies in Mychef ovens**

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

#### 8.1.1. MyCare

The MyCare self-cleaning system removes all soiling automatically and unattended in Mychef COOK PRO ovens equipped with this self-cleaning system. MyCare enables greater energy savings with less detergent consumption and fewer toxic emissions.

In models, Mychef COOK PRO, there is a single wash cycle in which one tablet is used per compartment.

In the following models there is only one slot for a CleanDuo washing tablet:

Mychef COOK PRO 4 GN 1/1

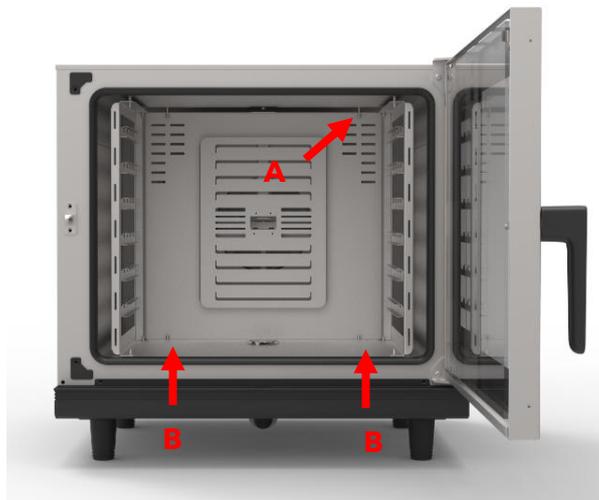
Mychef COOK PRO 6 GN 1/1

In the following models there are two slots for 2 washing tablets:

Mychef COOK PRO 10 GN 1/1

### 8.1.2. Suction

The piece that separates the cooking chamber with the fan and the heating element can be removed to clean this area. In order to remove the guard, it is necessary to unscrew the protective screws (A) and then lift off the protective piece (B).



**Figure 47. Suction plate fastening screws for COOK PRO**

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



***Use extreme caution 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 suction part of the chamber fan must be replaced in reverse order.

### 8.1.3. Door gasket

Once the cleaning of the chamber has been completed, the washing process will continue with the gasket that ensures the tightness 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, simply wipe with a cloth dampened with water and a little dishwashing liquid. The whole area is then rinsed and thoroughly dried.

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

#### **8.1.4. Outer casing**

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

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

#### **8.1.5. Control panel**

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

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

#### **8.1.6. Front water drain**

This is the part that allows any water droplets that may fall from condensation from the steam from the inner door to run into the drain, so it is important to keep this water collector clean and unobstructed.

Remove any pieces of food that may have fallen before cleaning. Then wipe with a cloth dampened with soap and water and finally rinse with plenty of water.

#### **8.1.7. Inner-outer door compartment**

To clean this compartment, the outer door must be opened and the staples on the inner door must be opened to gain access to the chamber between the outer and inner door.



**Figure 48. Inner pane fastening clips**

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

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



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



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

For the stainless-steel casing, use a cloth dampened in a mixture of water and detergent, or a detergent specifically for stainless steel.



***Never use cold water to wash the inside of the cooking chamber when it is at temperatures above 70°C. The thermal contrast is harmful to the equipment and will void the equipment warranty.***

## **8.2. Preventive maintenance**

Mychef ovens are designed for intensive and long-lasting operation. To ensure this, in addition to regular cleaning, preventive maintenance must be carried out. This preventive maintenance is specifically designed to prolong the life of your Mychef oven, minimise energy and water usage, and ensure uninterrupted excellent cooking quality.

This maintenance programme is segmented into four types of overhauls, A, B, C and D, to be carried out approximately every year or 2.000 working hours, whichever comes first.



***These periodic reviews should be carried out every 2.000 working hours or every year, whichever comes first.***



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

The following table shows the operations to be carried out on Mychef ovens in each of the revisions. The table is circular, and after 20,000h of use or 10 years of use, the time would start to count again from the left of the table. That is to say, at 22,000h the 2,000h revision A would correspond.

Mychef maintenance programme		2000	4000	6000	8000	10000	12000	14000	16000	18000	20000
Revision A	Firmware update	X	X	X	X	X	X	X	X	X	X
	Water hardness check	X	X	X	X	X	X	X	X	X	X
	Cleaning cooling fans	X	X	X	X	X	X	X	X	X	X
	Electronic cleaning	X	X	X	X	X	X	X	X	X	X
	Drain pan and siphon cleaning	X	X	X	X	X	X	X	X	X	X
	Door gasket replacement and door adjustment	X	X	X	X	X	X	X	X	X	X
Revision B	Pathogen inactivator replacement (depending on model)		X		X		X		X		X
	Temperature calibration		X		X		X		X		X
	Adjustment of the inner bolts and nuts		X		X		X		X		X
Revision C	Replacement of chimney and drainpipes					X					X
	Replacement of steam generation solenoid valve					X					X
	Change resistor contactor (only models without TSC)					X					X
Revision D	Engine change										X
	Replacement of resistor and gasket										X
	Replacement of internal seals										X

**Table 15. Periodic maintenance table**



***Regular maintenance ensures that your oven will always work as designed.***



***Periodic maintenance must be proven for warranty validity.***



***Before any manipulation 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 after-sales service or similarly qualified personnel in order to avoid hazards.***