



## MYCHEF TO JOIN THE JURY AND ACT AS GOLD SPONSOR FOR THE 'BEST COCA DE SANT JOAN' 2024 COMPETITION.

- Mario Castaño, Mychef's PRO Chef, will join the jury to select the winners of this sixth edition of the competition.
- During the event, Mychef will be showcasing its iBake, the most technologically advanced combi oven in its range of baking ovens. patisserie, bakery and bakeries.

**Barcelona, 23 May 2024** - [Mychef](#), a company specialising in the design, development and manufacture of intelligent cooking equipment for catering, hotel and food professionals, will be **a member of the jury** and **Gold sponsor of the 6th edition of the 'Best Coca de Sant Joan' competition**. Mychef's PRO Chef, Mario Castaño, will decide, together with the rest of the members of the jury, who the winners of this new edition will be, which will take place next Friday 31st May at La Antigua Fàbrica de Estrella Damm, in Barcelona.

**Mychef** will take advantage of its presence at the event to **exhibit its iBake, the combi oven that offers the most advanced technology within the range of ovens for pastry, bakery and bakeries** that the brand makes available to the most demanding professionals. During the event, attendees will be able to see the iBake interface and learn first-hand about this equipment that combines cooking, convection, combi and steam modes.

### **Mychef EXPERIENCE: Exclusive Training for Industry Professionals.**

In order to offer a **complete experience**, Mychef offers participants the possibility of **attending its Mychef EXPERIENCE**. This is a series of **training sessions that the brand organises exclusively for professionals in the sector** with the aim of showing in detail the operation and potential of its intelligent cooking equipment. On this occasion, those interested will have the opportunity to attend these training experiences with the iBake, with which Mychef seeks to bring pastry chefs, bakers and bakeries closer to the latest trends in this type of cooking, as well as making available to them the most innovative technology that will enhance their culinary skills and the quality of the results.

These **Mychef EXPERIENCE with iBake** will be held in **three schools in Catalonia** with which the company collaborates. **L'Escola d'Hoteleria i Turisme CETT de Barcelona, L'Institut Escola d'Hostaleria i Turisme de Girona and L'Institut Escola d'Hoteleria i Turisme de Lleida** are the three locations selected for this new Mychef commitment to training and talent in the sector.



After five editions, the 'Best Coca de Sant Joan' competition has gained great recognition among bakery and artisan pastry professionals, as well as providing visibility and prestige to those who emerge as winners. The competition features five categories: Coca de Sant Joan with candied fruit and pine nuts, with cream and pine nuts, Creative Coca de Sant Joan, Coca de Sant Joan with pork cracklings (Llardons), and Chocolate Coca de Sant Joan. As a prize, the winners will receive an award for the Best Coca de Sant Joan 2024 in each category, a batch of products from the competition's sponsors and an identifying vinyl to be displayed in the bakery, bakery or pastry shop.

### **About Mychef**

*Mychef is a company dedicated to the design, development and manufacture of equipment for catering, hotel and food professionals in order to offer them innovative solutions that facilitate their work and enhance the quality of the results. It offers an optimised range of equipment tailored to meet the specific needs and requirements of each business, differentiated by their function, with different sizes, types of energy and control.*

*Mychef is in constant search of excellence through innovation, a fundamental pillar for the company and one that permeates its DNA. They devote significant resources to R&D, which allows them to offer their customers a wide variety of ovens with an attractive and modern design, efficient, functional and with cutting-edge technology. It is a company committed to adding value and fostering the potential of professionals in the sector.*

*The company markets its products through distributors all over the world and its equipment is present in 55 different countries.*

More information: <https://mychefpro.com> and its [Press Section](#).

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