



MYCHEF SUPPORTS YOUNG TALENT AS THE OFFICIAL SUPPLIER TO HOSPITALITY SCHOOLS ACROSS SPAIN.

- The company has signed collaboration agreements with seven of the most prestigious hospitality schools in the country, among them, the CETT of Barcelona, ECOTUR Valencia or the ESHTM in Madrid.
- As part of this collaboration, Mychef will conduct training sessions with students to showcase the potential, innovative technology and functionality of their equipment.



Sergi Urgell, corporate chef of Mychef (right), together with students from Escuela de Hostelería y Turismo de Lleida (ESCHOTUR) during an iBAKE training session.

Lleida, 27 June 2024 - **Mychef**, a company specialising in the design, development and manufacture of intelligent cooking equipment for catering, hospitality and food professionals, **has signed collaboration agreements with some of the most important hotel and catering schools in Spain, becoming their official supplier.** These include the **CETT** School of Hospitality and Tourism in **Barcelona**; the **EHTG**, School of Hospitality and Tourism in **Girona**; **ESCHOTUR**, School of Hospitality and Tourism in **Lleida**; the **IES Heliópolis** in **Seville**; the **ESHTM**, School of Hospitality and Tourism in **Madrid**; the **C.I.F.P. Compostela** and **ECOTUR**, the Official School of Cooking and Tourism in **Valencia**.

The company thus reinforces its **commitment to adding value and contributing to the development of the potential** of future professionals in the sector.

Through this dedication to training and innovation, Mychef aims to advance knowledge in gastronomy, as well as to show in detail the operation and potential of its intelligent cooking equipment to the future promises of the sector, providing them with the most advanced technology.



innovative and functional. Mychef's R&D managers will be in charge of conducting **training sessions**, together with the company's PRO Chefs who will offer **demonstrations and tastings to students** at the schools' facilities, to boost their knowledge and show them how Mychef equipment can make their day-to-day work in the kitchens easier.

As part of these agreements, The schools will have access to a wide range of Mychef equipment, including iCOOK ovens for gastronomy or the iBAKE for bakery and pastry, as well as the QUICK oven and other complementary equipment such as its iSENSOR vacuum packaging machines and blast chillers to provide service in multi-purpose spaces and common areas. Mychef also offers these schools special conditions and prices for future and additional purchases, as well as carrying out joint collaboration actions and events in the schools, as in the case of these training sessions with representatives of the company.

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](#).

Contact us: info@mychefpro.com and/or [Contact](#).