

SERIE L

SERIE L CONCEPT

Product Manual

Installation, use and maintenance



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1. INTRODUCCION

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 three parts, the first part dedicated to the installation of the equipment at the working point, the second part focused on the use and the third part in the cleaning and maintenance of the oven.



Before any intervention or use of the equipment, it is necessary to read this manual carefully and completely.

The manufacturer declines all implicit or explicit responsibility for any errors or omissions it may contain.

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



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

1.1. Technical characteristics

	6GN 1/1	6GN 2/1	10GN 1/1	10GN 2/1
External dimensions (Width x Depth x Height) (mm)	760 x 700 x 822	760 x 950 x 822	760 x 700 x 1122	760 x 950 x 1122
Capacity	6 GN 1/1 65mm	6 GN 2/1 65mm	10 GN1/1 65mm	10GN 2/1 65mm
Distance between guides (mm)	73	73	73	73
Meals/day	40-110	60-180	80-160	150-300

Table 1. Main characteristics of Mychef Serie L Concept oven

The maximum recommended load of food per GN 1/1 65mm tray is 5 Kg and 10Kg for GN 2/1 65mm trays.

2. GENERAL SAFETY AND ACCIDENT PREVENTION REGULATIONS

2.1. Personnel responsible for using the equipment

The use of the equipment is reserved for trained personnel.



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



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

2.2. Electrical hazard

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

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

2.3. Thermal hazard

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



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



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



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

2.4. Corrosion hazard

When using cleaning products, special attention and appropriate safety measures should be taken when handling these products. Always read the safety data sheet for the different chemicals before use and follow the instructions for use. These products in contact with any part of the body are abrasive and can cause skin and eye irritations and causticity.

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

MyCare CleanDuo and DA21 cleaning products have been specially formulated for the correct cleaning and protection of Mychef ovens with automatic and semi-automatic washing. The product contains, in addition to detergent, polish for a perfect finish. The use of this detergent is mandatory in the Mychef ovens.



Use Mychef CleanDuo in ovens equipped with the automatic washing system, and DA21 in ovens equipped with semi-automatic washing system. The use of other products will void the warranty.

3. RECEPTION, TRANSPORT AND POSITIONING

Before carrying out the installation, the dimensions of the site where the equipment is to be placed and the electrical and water connections must be verified and seen to be within the parameters detailed in section 3.3.

3.1.Reception

Once the oven has been received, check that the model purchased corresponds to the order.

Check that the packaging has not been damaged during transport and that no parts of the equipment are missing. If you detect any anomaly or problem, contact your dealer immediately.

3.2.Transport

The equipment should be transported in its original packaging to the closest location to the point of installation to avoid damage as much as possible. It is recommended to keep the original packaging until the equipment is properly installed and in operation.

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

- The measurements of the different models to pass through narrow places (corridors, doors, narrow spaces). See Table 1.
- The handling must be done with the necessary personnel to move the load of the furniture taking into account the current occupational safety regulations at the place of installation.
- The oven must always be in an upright position during transport. It must be lifted perpendicularly to the ground and transported parallel to it.
- Make sure that during transport it does not tip over and is not hit by any object.

3.3.Positioning

- Place the oven at a comfortable distance from the wall so that the electrical and water connections can be made. There must be a minimum clearance from the oven parts to allow for proper ventilation and cooling. This minimum distance is:
 - o 50mm on the left and right sides
 - o 100mm from the back
 - o 500mm from the top
- The equipment should be placed on a Mychef support table or wall mount.

- If there are sources of heat or steam near the equipment (stove, grill, iron, deep fryer, etc.), these must be at a distance of more than 1 metre.
- Once it is placed in the workspace, check that it is level.
- Never block the underside of the front water collector.

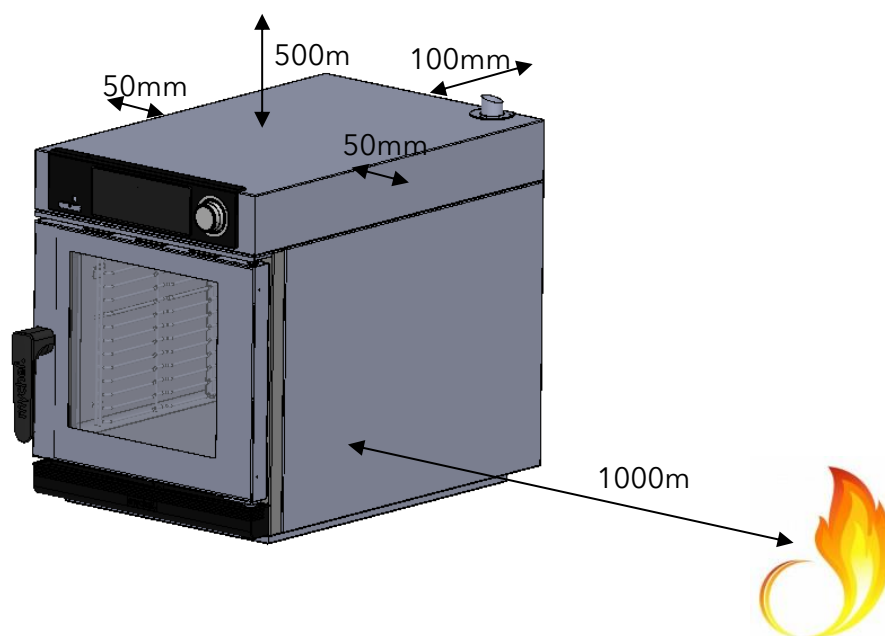


Figure 1. Example of a suitable location for installation



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

4. INSTALLATION

4.1. Electrical connection

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

The following table indicates the electrical characteristics of each oven:


	Voltage	Power (kW)	Rated current (A)	Cross-section cable (mm ²)
6GN 1/1	400/3L+N/50-60	10.7	16	1.5
	230/3L/50-60	10.7	28	4.0
6GN 2/1	400/3L+N/50-60	17.2	25	2.5
	230/3L/50-60	17.2	44	10.0
10 GN 1/1	400/3L+N/50-60	18.4	28	4.0
	230/3L/50-60	18.4	49	10.0
10 GN 2/1	400/3L+N/50-60	34.4	52	10.0
	230/3L/50-60	34.4	89	35.0

Table 2. Electrical connection characteristics

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

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

Always ensure effective grounding.

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



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

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



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

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

Check, once the connection has been made, that no cable is loose, and they are all firmly fastened. Also secure the cable gland.



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

The following subchapters show the types of possible connections for Mychef ovens. The voltage of each oven can be found on its identification sticker.

4.1.1. Three phase connection 400V 3L+N

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

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

4.1.2. Three phase 230V 3L

Color		Cable
■	Brown	L1
■	Black	L2
■	Grey	L3
■	Green-yellow	Ground

Table 4. Three phase cable 230V 3L

4.2. Water connection

4.2.1. Water input

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

Drinking quality water with the following characteristics:

- Hardness between 3° and 6° FH
- PH between 6.5 and 8.5
- Chlorides less than 30ppm

Use of descaler and Mychef filter mandatory.

The oven has two dedicated water inlets on the back, one for soft water (A) used for steam generation and one for untreated water (B) for self-cleaning processes.

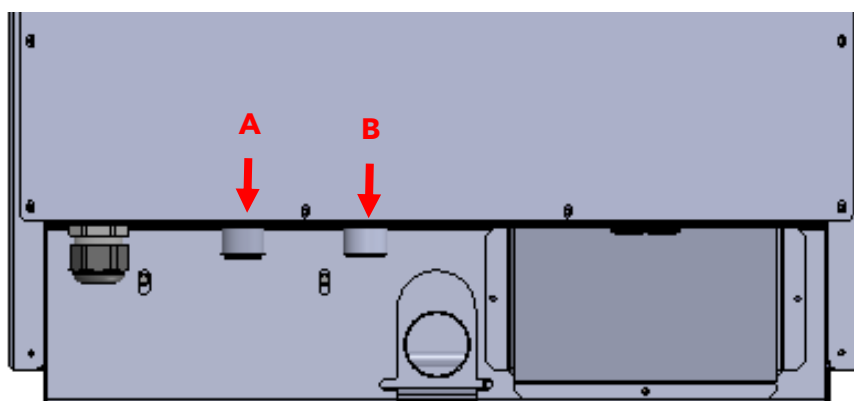


Figure 2. Soft and untreated water inlets



If it is a new installation, the water should 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 supply to the oven.

4.2.2. Drain

For proper operation of the steam system of the oven, the equipment must be connected to a drainage system of 40mm nominal diameter (DN40) through a heat-resistant pipe. The Mychef oven incorporates an internal odour blocking system that can come from the drain.

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

4.3. Vapour condensation hood

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



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

5. USE

5.1. Control Panel

The figure below shows the control panel of a Mychef Concept oven. It consists of a central LCD screen with different elements such as displays and icons, buttons, a rotary knob and visual indicators of different colours.

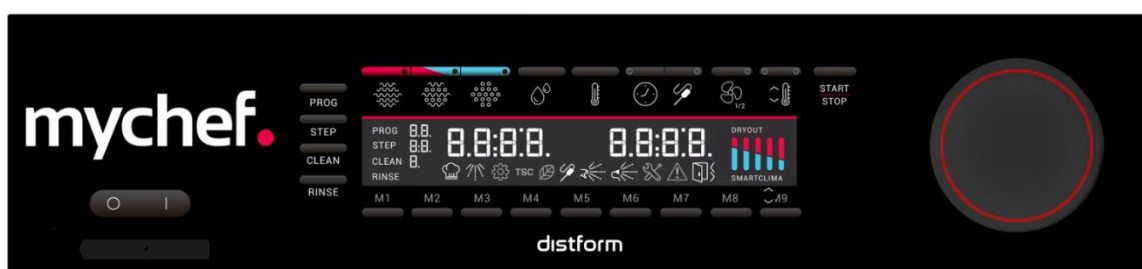


Figure 3. Control panel



Figure 4. Control panel detail

The functionality of each of them is explained below:



Figure 5. Control panel description

Block	Function	Description
A	ON/OFF switch	Oven on/off switch.
B	Connection slot	Slot for connecting the multipoint or sousvide probe.
C	Program button PROG	Button for selecting and editing cooking programs.
D	STEP phase button	Button for selecting and editing the cooking program phases.
E	CLEAN self-cleaning button	Button for selecting self-cleaning programs.
F	Rinse button RINSE	Button for selecting the rinse program.
G	Convection button	Button for selecting the convection mode.
H	Convection mode indicator	Select the selected mode.
I	Mixed button for convection and steam	Mixed mode selection button.
J	Mixed mode indicator	Select the selected mode.
K	Steam button	Steam mode selection button.
L	Steam mode indicator	Select the selected mode.
M	Moisture button	Moisture percentage selection button. Only active in mixed mode.
N	Temperature button	Temperature selection button. In operation, the temperature can be displayed by pressing this button.
O	Time indicator	Indicates the time cooking selection.
P	Time button	Time selection button.
Q	Core probe temperature button	Select the heart probe cooking mode by pressing briefly. Allows the core probe temperature to be read when performing a long press.
R	Core probe indicator	Indicates the core probe cooking selection.
S	Fan speed button	Fan speed selection button. Each press changes the speed. There are three speeds: maximum and reduced and pressed. The reduced speed is automatically selected at low temperatures. The pulsed speed is automatically selected at very low temperatures.
T	Fan speed indicator	Indicates whether the convection fan is at reduced speed, either pressed or continues. If it is turned off the speed of the convection fan will be maximum.










U	Cooling indicator	Indicates that cooling will take place or is taking place. If the indicator flashes, cooling will take place when the temperature adjustment button is pressed. If it is fixed, cooling is being carried out.
V	Temperature adjustment knob (preheating or cooling)	Allows you to start cooking with a cooling or preheating cycle depending on the current chamber temperature and the desired cooking temperature.
W	Preheating indicator	Indicates that a preheating is being or will be performed. If the indicator flashes, a preheating will take place when the temperature adjustment button is pressed. If it is fixed, this preheating is being carried out.
X	START/STOP button	Oven start/stop button. If the oven is on but not cooking, pressing lightly will start the cooking cycle. If the oven is on and cooking, pressing lightly will cancel the cooking cycle.
Y	LCD display	LCD screen containing all the icons and displays needed to show the status and allow user interaction with the oven.
Z	Rotary control	Used to edit values and navigate through the configuration menus. It also has a multi-coloured LED display, which indicates the status of the oven. For more information, see chapter 5.1.2.
A1	Memory Location Buttons	Each button is a quick memory location where a program or wash cycle can be stored by long press. To start the stored program, press slightly.

Table 5. Panel Control description

The LCD display is a very important part of the oven interface. The meaning and usefulness of each icon is explained below:



Figure 6. LCD screen

Icon	Function
	This icon shows the selected cooking program, the digits on the left show the program number; 1,2,... 99. The flashing PROG icon indicates that the program is being edited and shows the two digits. By contrast, if the digits are held steady and flashing, the program is being selected and it is possible to navigate through the programs using the rotary knob.
	This icon shows the cooking phases of the programs. The first digit shows the phase in which you are while the second digit shows the total number of phases. Like the previous icon, if the STEP icon flashes, the cooking phase indicated in the first digit is being configured. However, if the digits are flashing and the icon remains fixed, it is possible to navigate through the different phases using the rotary knob.
	This icon shows the 4 self-cleaning programs of the oven. The digit shows the program number and blinking indicates that you can navigate through the various cleaning programs with the rotary knob. If the oven does not have self-cleaning, there is only one manual program with cleaning assistance.
	This icon shows that the rinse program of the oven chamber has been selected. If the oven is not self-cleaning, there is no such function.
	There are two displays of this type. Both display temperature and time values as well as other keywords that define the oven's behaviour. In normal operating mode, the display on the left of the control indicates the temperature set for cooking. The one on the right shows the remaining time if a time cooking has been chosen or the core probe temperature if a core temperature cooking has been chosen.
	This icon indicates that cooking has started.
	This icon indicates that an automatic or assisted manual cleaning cycle is being performed.
	This icon marks the setting mode. Allows you to display and edit the oven configuration parameters.
	This icon illuminates whenever the TSC, Thermal Stability Control, is activated.










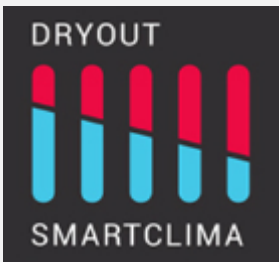
	When this icon illuminates, the oven is in ECO mode. In this mode the oven consumes a fraction of its usual power. The ECO mode is automatically activated in situations where the oven requires little power, and automatically deactivated in situations where full power is required.
	This icon flashes when the oven does not detect any connected probe and needs it to start or continue a cooking cycle. If the probe is connected, the icon will remain fixed when, without being in the cooking process, the desired core temperature is lower than the temperature read by the probe.
	This icon lights up during the assisted manual cleaning process of the chamber. When this icon is lit and blinking, it indicates that liquid with detergent must be introduced into the interior of the chamber using a sprayer.
	This icon lights up during the manual cleaning process assisted by the chamber after the previous one. When this icon turns on and blinks, it indicates that the shower faucet must be inserted into the interior of the chamber and rinsed.
	This is the error icon. Lights up when an error occurs and is accompanied by the error number on the right display.
	This is the alarm icon. Lights up when an alarm occurs and is accompanied by the alarm number on the right display.
	This icon indicates if the door is open. The icon illuminates whenever the oven door is not closed regardless of the operating moment.
	This icon indicates that the oven needs to be charged to continue the cooking cycle. When it turns on and flashes, the door must be opened and charged to continue. If a self-cleaning process is being performed, the icon indicates that the detergent tablet must be inserted into the chamber.
	This icon indicates that a cooking process may be finished. When it is on and blinks, open the door and unload the trays with the cooked products.
	This icon is used to indicate humidity inside the chamber. The DRYOUT icon is associated with the red icons at the top of the graph. These icons indicate the degree of moisture removal in the chamber. There are five levels and grow from left to right illuminating one more bar each time a level is raised. Similarly, the SMARTCLIMA icon and blue bars indicate the degree of steam generation. In this case they increase from right to left to maintain the same representation model.

Table 6. Description of LCD display icons

5.1.1. Switching on the equipment

The equipment is turned on or off using a switch on the control panel to the left of the panel.



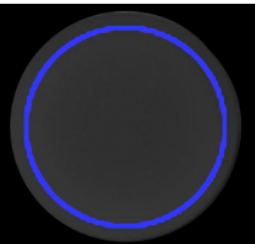


In order to protect the oven from possible overheating, some protective elements may work even if the oven is switched off. When the oven is at a safe temperature, they will turn off automatically.

5.1.2. Rotary knob LED indicator

The rotary knob has an illuminated circle indicating the operating status of the oven. This indicator changes colour depending on the state of the oven, allowing the user to check easily and quickly and even while at a certain distance from the oven if a process has been completed, etc.

The possible colours of the indicator and their meaning are given below:

Mode	Temperature
	This colour indicates that the oven is not cooking or cleaning. The oven's not working.
	This colour indicates that a cooking process is in progress.
	This colour indicates that a cleaning or rinsing process is in progress.



	<p>This colour has three different meanings.</p> <p>If the oven is cooking or washing, it indicates that the cooking is about to end. If there is 1 minute left to finish a time cooking or cleaning process. If a probe cooking is taking place, it will light up when 5°C is missing for the final temperature.</p> <p>It also indicates whether the oven is performing a temperature setting process, both preheating and cooling.</p> <p>Finally, it is also used to indicate that the oven is in setup mode.</p>
	<p>This colour indicates that a cooking or cleaning process is complete.</p>

Table 7. Colour description rotary knob

5.1.3. Cooking programs

There are 99 programs that can be edited and retrieved at will. All of them can have up to 5 cooking phases.

There is also a manual mode that allows you to modify the cooking parameters (chamber temperature, humidity, time, etc.) without saving them in any program. This manual mode is displayed as "PROG -" in program selection.

In user programs, it is possible to change any cooking parameters (temperature, humidity, time, cooking mode, etc.). To do this, press the button corresponding to the parameter to be modified and adjust the parameter value by turning the rotary knob. For example, pressing the humidity button defined in Table 5 will flash the moisture display and you can adjust the humidity level.

To leave a program in continuous mode, press the time button and turn the rotary knob counter clockwise until "Cont" appears on the time display.



When you change any parameters of the user programs, the manual program is automatically selected to avoid modifying the data of the original program.

There are several safety measures that prevent abnormal operation of the equipment, of which the user must be aware during use.

In case of any error, the unit will stop and display its code (see chapter 5.3).

The oven will not operate if the door is open.

5.1.4. Cooking mode

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

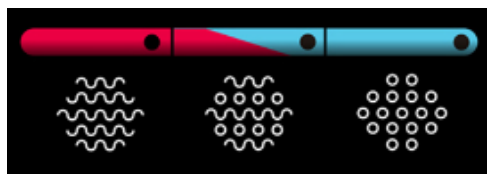


Figure 7. Cooking mode selectors

The convection mode acts as a forced convection oven without adding or removing moisture from cooking chamber.

The combi convection mode enables intelligent, oven-controlled regulation of moisture removal or moisture input in the cooking chamber. To do this, press the humidity button and turn the knob to the desired value. This value is shown through the graphic that appears in the following image, allowing 11 values; 5 for humidity contribution to the cooking chamber (the blue inferior bars labelled SMARTCLIMA, intelligent control of water injection), 5 for humidity extraction (the upper bars labelled SMARTCLIMA red with DRYOUT, intelligent control of humidity extraction) and a neutral value (all graphic off).

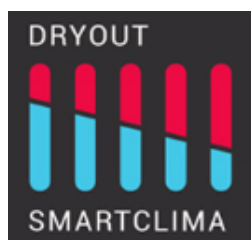


Figure 8. Humidity setting in mixed mode

The steam mode saturates the cooking chamber with moisture.

The table below summarizes the characteristics of each of them.

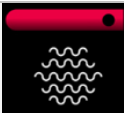

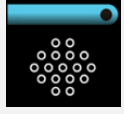
Mode	Icon	Temperature	Humidity
Convection		30 to 300°C	0%
Mixed		30 to 300°C	-100 to 100%, in leaps of 20%
Steam		30 to 130°C	100%

Table 8. Cooking modes in Mychef ovens



In order to prolong the life of your oven, it may automatically reduce the maximum cooking chamber temperature.

In all cooking modes it is possible to humidify the chamber at will. To do this, press the HUMIDITY button until the blue humidity graph bars on the left side of the LCD display light up. In the case of steam cooking, the SMARTCLIMA icon disappears, and intelligent humidity control is deactivated by passing the steam injection control to the user.

5.1.5. Cooking control

5.1.5.1. Cooking by temperature and time control

The temperature and time control mode is the simplest, we simply choose a temperature and time by rotating the circular knob after pressing the TEMPERATURE and TIME buttons respectively.

When the START/STOP button is pressed, the oven will start heating the chamber and stop after the set time has elapsed. At this point, the timer will display the keyword "End", the oven will beep for one second and the door opening icon will light up until the user finishes cooking by slightly pressing the START/STOP button.

Example of cooking at 90° for 10 minutes:



Figure 9. Example. Cooking at 90° in steam for 10 minutes

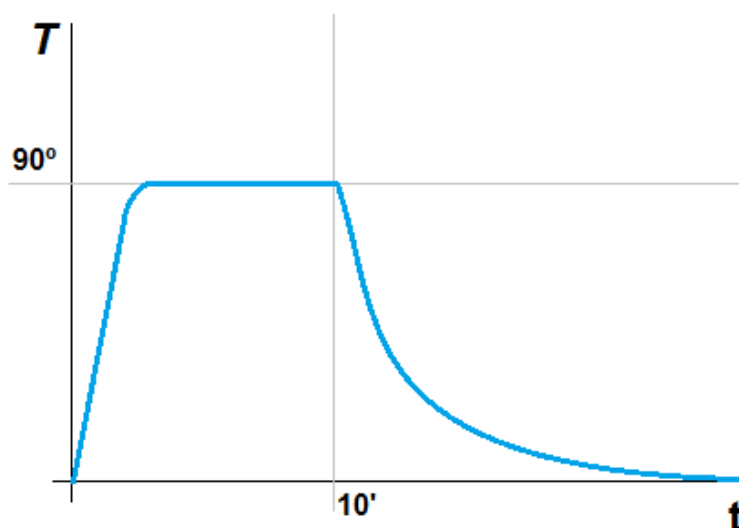


Figure 10. Oven temperature

5.1.5.2. Temperature cooking and time control with temperature adjustment

The temperature and time cooking control mode with temperature setting is very similar to the previous method. In this mode the oven automatically brings the temperature in the chamber to the value selected by the user so that when the opening and loading of the feed occurs, therefore the start of cooking, the temperature in the chamber is equal to the selected one. The oven automatically calculates the ambient temperature in the chamber and decides whether a heating or cooling process should be carried out depending on the desired value.

To use this mode, as in the previous case, we choose the temperature and cooking time by pressing the TEMPERATURE and TIME buttons respectively. This time, instead of pressing the "START/STOP" button to start the process, press the SETUP key.

This key has two small visual indicators to the left and right, one blue and one red. Depending on the light that comes on, a cooling (blue) or preheating (red) will be carried out.

Before cooking begins, the process indicator for the required process according to the temperature of the chamber will blink indicating that pressing the button initiates a preheating or cooling process. When pressed, the indicator will stop flashing and will remain permanently lit indicating that the process has started.

You can cancel the preheating and continue cooking by pressing the START/STOP button.

Once the oven reaches preheating temperature, it will indicate to the user that the oven can be charged by an audible and visual warning: the door opening icon will light up and the charge arrow will flash.

To avoid excessive overheating, this state is maintained for a maximum of ten minutes.

When you open the door and load the oven, the preheating program will end, and the cooking program will be executed.

Example of cooking at 90° for 10 minutes with preheating:



Figure 11. Example. Cooking 90°C in steam mode for 10 minutes

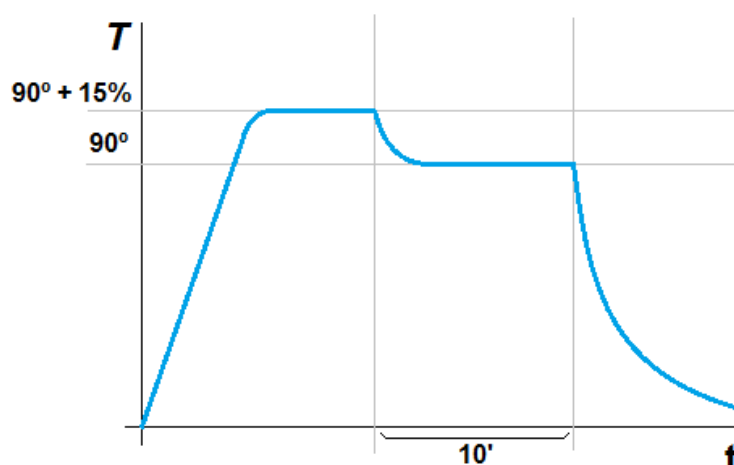


Figure 12. Oven temperature

5.1.5.3. Temperature cooking and core probe control

The core probe controlled temperature control mode terminates cooking when the temperature in the food core is equal to the selected temperature. The chamber temperature is kept constant and equal to the value selected on the temperature display.

To use this mode, select a chamber temperature and a desired temperature at the heart of the food by pressing the TEMPERATURE and PROBE buttons respectively and adjusting them with the rotary knob. When the START/STOP button is pressed, the oven will start to warm up and stop when the core probe temperature is equal to the setpoint temperature of the probe. At this point, the timer will mark "End" until the user finishes cooking by briefly pressing the START/STOP button.

If the probe is not connected, the oven will indicate this by means of the corresponding icon flashing, and acoustically. In this case, connect the probe and press START/STOP. If the probe is connected, and the probe reading is higher than the desired temperature, the probe icon will remain fixed, and cooking cannot begin. Decrease the temperature at the probe or change the desired end temperature.

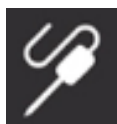


Figure 13. Probe icon

Example of cooking at 90° until the temperature in the heart of the food is 55°:



Figure 14. Example. Cooking 90°C in steam mode and core temperature 55°C

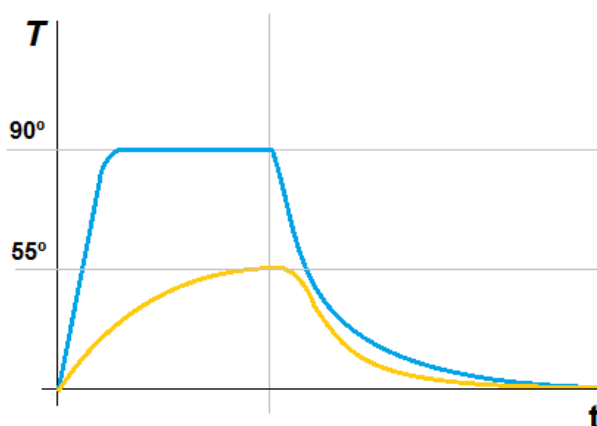


Figure 15. Oven temperature (blue) and core probe (yellow)



For this cooking mode, the multipoint probe or the sous-vide probe must be connected.



If we try to start a heart-probe-controlled program, and it is not connected, the oven will sound and visually warn, and the program will not start.

If we are performing a core probe controlled cooking cycle, the time/probe display will indicate the actual probe temperature. By pressing the PROBE button, the display for the probe will indicate the desired core probe temperature and can be modified by rotating the encoder if desired.



When the oven is in the process of cooking controlled through a core probe, the chamber temperature display shows the temperature to be reached in the chamber, and the core probe display shows the actual temperature of the food.

5.1.6. Programs edition

Programs 1 to 99 can be modified by pressing the PROG button for a few seconds after the program to be edited has been selected by rotating the knob. When an acoustic signal sounds and the "PROG" icon to the right of the LCD flashes, the cooking parameters can be edited.

If we are editing a program that has not been saved, the temperature and other values will appear empty in the display screens and the LEDs will guide us to define all cooking parameters. The indicator will blink along with the segments of the display that represent the value associated with each parameter.

If we are editing an already stored program, the values will be set and the indicators will show the parameters of the program. When selecting a parameter by pressing the corresponding button, the segments associated with it will blink and the value can be changed using the knob.

In any case we can edit the cooking mode, chamber temperature, humidity in combined mode, cooking time or probe temperature depending on the selected end condition and fan speed.

To save the program after this process is complete, press the PROG button until the acoustic signal sounds again and the program number stops flashing.

5.1.7. Phases edition

The editing of the phases can be done directly in the manual program (---) or phases can be added to the user programs. If you want to modify the phases in any user program (programs 1 to 99), you must first enter the program editing mode of that program.



To add or remove phases in programs 1 to 99 before, enter program editing mode.

The editing process follows the same pattern as before using the flashing segments and indicators to edit the parameters of each phase.

5.1.7.1. Navigation between phases

To navigate between the various phases, press the STEP key slightly. The digits to the right of the STEP icon showing the current phase and the total number of existing phases will flash and can be skipped from phase to phase using the rotary knob.



The first number in the phase indicator indicates the current phase and the second number indicates the total of existing phases.

5.1.7.2. Add a phase

To add a phase, enter the program editing mode. If the program has only one phase, the program icon will blink and pressing the STEP button will add a new phase. If the program already contained more than one phase, press the STEP button to navigate through them until you reach the last one. At this point, pressing it again will add one more phase. After adding all desired phases, press the PROG button for a few seconds until the acoustic signal indicates that all changes have been saved.

Once a phase has been added, the cooking parameters of the phase can be modified as specified in the previous subchapters.

5.1.7.3. Delete a phase

To delete a phase, enter program editing mode. Briefly pressing the STEP button will take you from one phase to the next until you want to delete it. This will be deleted by pressing the "Convection", "Combined" or "Steam" button (depending on the mode selected in the previous phase) whose light indicator will flash. Pressing it will erase the current step and all subsequent steps allowing you to complete the program again from the step you wanted to delete.

An example to clarify this elimination process would be to delete the second phase of a three-phase program. To start, press and hold the PROG button with the selected program until you enter edit mode. The STEP button should then be pressed to navigate from the first phase to the second. At this point, press the convection button that would blink in the upper left corner of the panel (since the second phase is supposed to be a convection phase in the example) removing all values from step 2 and step 3 altogether.

5.1.8. Starting the cooking cycle

Once the cooking parameters have been selected, either manually or in a specific program, we can start the process.

To do this, press the START/STOP key, and its indicator on the LCD will light up.



Figure 16. Cooking indicator

5.1.9. End of cycle

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

- The visual indicator on the rotary knob lights up in green.
- 3 beeps of 2 seconds are emitted, with an interval of 10 seconds.
- The keyword "End" appears on the time/probe display of the LCD display until the user finishes cooking.

To finish cooking, press START/STOP.

5.1.10. Fast cooling

Rapid cooling is a particular use of the temperature setting mode (preheating or cooling) explained above. If a quick cooling process is desired, the preheating or cooling cooking start mode must be used. To do this, select a low temperature value in manual mode, e. g. 30°C or "Off", and press the SET button.

In this mode the convection fan is switched on and the resistors 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. This way, and with the door open, the temperature of the chamber can be lowered in a few seconds.

Once in this mode, the display for the chamber probe shows the temperature of the chamber probe continuously. To exit the fast-cooling mode, briefly press START/STOP.



***Note that in this mode, the convection fan works when the door is open.
Take appropriate precautions.***

5.1.11. Speed selection

In any cooking mode, the user can select the speed of the convection fan that best suits his needs. To do this, press the fan speed button.

If the speed indicator is off, the oven will operate at maximum convection speed. If, on the other hand, it is switched on, the oven will rotate the convection fan at a reduced speed.



Figure 17. Maximum and reduced speed



In order to be able to regulate the temperature in the chamber correctly, in certain situations (low temperature, etc.) the oven can automatically select the reduced convection speed.

The fan has 3 operating speeds. Low speed with pulsed operation, low without pulsed and high operation. The first one is only used for temperatures below 40°C, the second one only for temperatures above 40°C and the last one for temperatures above 60°C.

5.1.12. HACCP data recording

The equipment allows the recording of temperatures and events occurring during normal use. To record data, insert a memory into the USB connector in the lower right corner of the oven.



Figure 18. USB connector housing

This data can be retrieved using the HACCP Manager software (optional). They can also be viewed from a computer.



Set the oven date and time when recording HACCP data.

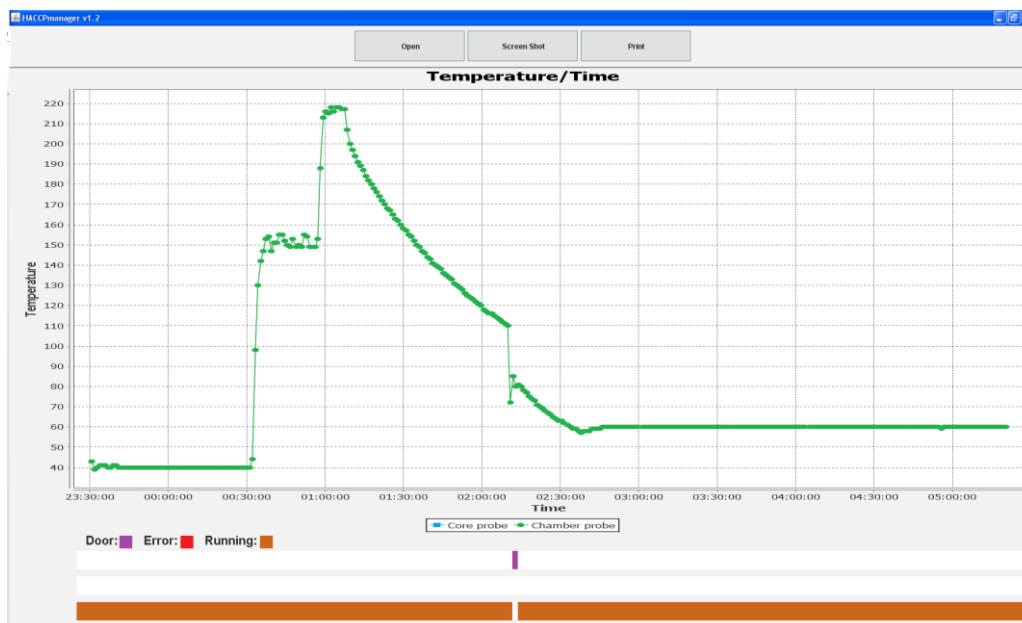


Figure 19. HACCP Manager

5.2. Configuration menu

To access the setup menu, first change the temperature value in the chamber to "Off". Then simultaneously press the CONVECTION and START/STOP button.



Figure 20. Access to the configuration menu

The following icon will light up when you confirm the entry in the setup menu.



Figure 21. Configuration menu icon

This menu is structured in 6 blocks of registers or parameters that contain all the oven information from the date and time settings to the firmware or serial number.

To browse through the registers and be able to consult values and edit them, we must first select the block of registers to which we want to access. Each block is associated with a memory button: button M1 to block P1, M2 to P2, M3 to P3... Pressing the button briefly will select the block. Once set, you can navigate between the different registers using the rotary knob. On the right display of the LCD, we will see the value associated with each register.



Figure 22. Example. Displaying record 00 in block P1

If you want to change any of the editable values, press the PROG button with the record to be modified selected. The display on the right side of the screen that shows the register value will blink and by rotating the encoder it will be possible to modify its value. Pressing the rotary knob will save the value and return to the register selection mode by pressing the button associated with the block and scrolling through the registers with the encoder.

All records are presented below:

5.2.1. Block P1, oven configuration

The parameters of this block contain machine and software identification information and allow general operating parameters to be configured.

Block	Register	Name	Parameter	Editable
P1	00	SerialNumber	Serial Number (Thousands)	No
	01	SerialNumber	Serial Number (Units)	No
	02	FirmwareVersion	Firmware version	Yes
	03	FirmwareDefault	Restore default values	
	04	Lock	Blocking programs	Yes
	05	Light	Light timer, in seconds.	Yes
	06	Reservado	Not used	Yes
	07	TotalTime	Displays total oven usage hours	No
	08	EquivalentTime	Displays equivalent hours of oven use, depending on temperature.	No
	09	USB upload	Records programs from the USB memory stick to the oven memory.	No
	10	USB download	Saves programs from the oven memory to the USB memory stick	No

Table 9. Block P1, oven configuration

5.2.1.1. Firmware Version

Record number 2 "FirmwareVersion" of block P1 indicates the firmware version of the equipment.

The firmware can also be updated here. To do this, with a FLASH memory connected to the USB port, press the START/STOP button for a few seconds. The new firmware must be located in the drive's DISTFORM®MYCHEF®FW folder and be called IMAGE.HEX.

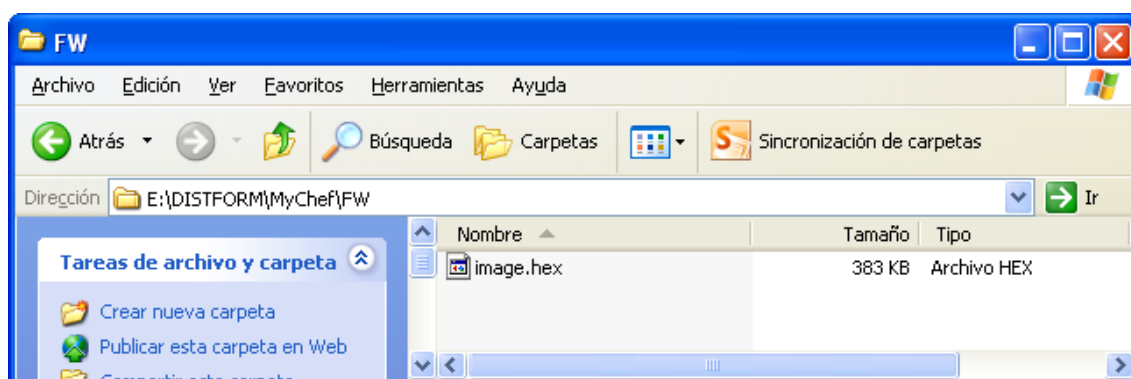


Figure 23. Location of the new firmware to be loaded

5.2.1.2. Firmware Default

Restores factory default values. To do this, enter the configuration mode as explained at the beginning of the section. Access the first parameter block, find register 3 and press the START/STOP button. The restoration will start automatically.

All values shall be restored except for the oven type, the number of TSC channels, the self-cleaning type, the fan type and the statistical values of the oven.

5.2.1.3. Lock

It is possible to lock the programs by accessing register 4 "Lock" of block P1 and editing the stored value, where 1 is lock and 0 is not lock. This lock prevents the user from editing the oven programs.

5.2.1.4. Light

The "Light" record number 5 of block P1 shows how long the light will remain on since any control panel command was last pressed.

This parameter must be set to change the time. If the value is greater than zero, it indicates the seconds that the light will remain on, up to a maximum of 600. If it is -1, the light will remain on permanently each time the oven is turned on.

5.2.1.5. USB upload

Loads the programs from a FLASH memory connected to the USB port and records them in the memory of programs 1 to 99 of the oven. To do this, with a FLASH memory connected to the USB port, press the START/STOP button for a few seconds.



If the FLASH memory is connected, the display shows 0001. If it is not, 0000 will appear.

5.2.1.6. USB download

Record the programs 1 to 99 of the oven in a FLASH memory connected to the USB port. To do this, with a FLASH memory connected to the USB port, press the START/STOP button for a few seconds.



If the FLASH memory is connected, the display shows 0001. If it is not, 0000 will appear.

5.2.2. Block P2, Date and time

This block allows you to set the time and date.

Block	Register	Name	Parameter	Editable
P2	00	Year	Date and time setting: Year	Yes
	01	Month	Date and time setting: Month	Yes
	02	Day	Date and time setting: Day	Yes
	03	Hours	Date and time setting: Hour	Yes
	04	Minutes	Date and time setting: Minute	Yes
	05	Seconds	Date and time setting: Second	Yes

Table 10. Block P2, Date and time

Each register allows you to query and edit values to enter the date and time in the oven.

5.2.3. Block P3, SAT configuration

This block allows to consult the internal configuration parameters of the oven and facilitates the diagnosis of faults and malfunctions as well as its solution to the technical assistance service.

Block	Register	Name	Parameter	Editable
P3	00	Password	Technical service password of the	Yes
	01	Type	Oven type	No (SAT)
	02	Tsc	Number of TSC channels (0 - 4)	No (SAT)
	03	Autoclean	Type of self-cleaning	No (SAT)
	04	FanConfig	Fan and inverter type	No (SAT)
	05	RelayTest	Relay test 1 to 15	No (SAT)
	06	GPIONTest	GPIOs test	No (SAT)
	07	TSCTest	TSC test	No (SAT)
	08	InverterTest	Inverter test	No (SAT)
	09	AutoReverseTemp	Auto-reverse activation temperature	No (SAT)
	10	HysteresisHeating	Temperature hysteresis	No (SAT)
	11	LogPeriod	Period between HACCP, in seconds	No (SAT)
	12	AutomaticRecovery	Automatic recovery	No (SAT)
	13	SteamVenting	Active ventilation	No (SAT)
	14	EncoderSensibility	Encoder sensitivity	No (SAT)
	15	SmartClimaSetting	Humidity control settings	No (SAT)
	16	RelayRemap	Free relay remapping	No (SAT)
	17	ProbeRemap	Probe for temperature control in chamber	No (SAT)
	18	ErrorInhibit	Disable error control	No (SAT)

Table 11. Block P3, SAT configuration

Parameters report a very wide range of features ranging from the type of oven to fan configuration, etc. and also allow the service technician to perform tests and tests to ensure perfect operation.

5.2.3.1. NightWatch

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



This function will only continue with 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 involved.

When a cut occurs and the power supply is subsequently restored, the oven recovers the current cooking process (if any) and continues it with the same parameters prior to cutting.

If it is not cancelled, the Mychef oven automatically checks the temperature of the cooking chamber. If the temperature is below 56°C there may be a risk of bacterial contamination. In this case, the oven will continue cooking but will display error 28 when pressing the START/STOP button to end the cooking cycle. In this case, the final user shall decide the fate of the food, taking into account the risks of possible bacterial contamination.



To minimize risks, analyse the food after such a low temperature warning when it is automatically recovered from cooking or discard it (Error 28).



Use the HACCP data record to always check cooking processes. See chapter 5.1.12.

5.2.3.2. Automatic steam extraction from the chamber

In order to avoid burns or steam discomfort when opening the door, Mychef ovens can remove steam from the chamber at the end of the cooking process. Even when in convection mode, this extraction can be useful to eliminate steam that may be released from food in the cooking chamber.



This function is deactivated at the factory and must be activated by your dealer.

When the oven enters the steam extraction process, a large amount of steam can escape through the chimney, depending on the saturation level. The use of a condensing hood is recommended for Mychef ovens.



Please note that steam extraction only works in the final moments of cooking. Therefore, this action does not occur when the oven door is opened during cooking.



This function will only be activated in time-controlled cooking.

5.2.4. Block P4, Probe

This block allows you to consult the temperature readings of the oven at different points.

Block	Register	Name	Parameter	Editable
P4	00	Probe 1	Multipoint probe. Point 1	Yes
	01	Probe 2	Multipoint probe. Point 2	Yes
	02	Probe 3	Multipoint probe. Point 3	Yes
	03	Probe 4	Multipoint probe. Point 4	Yes
	04	Probe 5	Not used	Yes
	05	Probe 6	Not used	Yes
	06	Probe 7	SmartClimate Probe	Yes
	07	Probe 8	Probe Chamber	Yes
	08	Probe 9	PCB temperature	Yes
	09	Probe 10	Inverter temperature	Yes

Table 12. Block P4, Probes

Each register is associated to a temperature reading point of the oven, allowing to control different critical points of the oven.



If the temperature of a sensor is higher than 350°C or lower than -50°C it means that the sensor is not connected.

5.2.5. Block P5, Statistics

This block collects statistical values of the oven's operation, allowing to obtain trends and graphs that allow Mychef to improve its products and adapt them to the user's needs.

Block	Register	Name	Parameter	Editable
P5	00	T_000_050	Operating hours between 0°C and 50°C	No
	01	T_050_100	Operating hours between 50°C and 100°C	No
	02	T_100_150	Operating hours between 100°C and 150°C	No
	03	T_150_200	Operating hours between 150°C and 200°C	No
	04	T_200_250	Operating hours between 200°C and 250°C	No
	05	T_250_300	Operating hours between 250°C and 300°C	No
	06	Rinse	Number of rinses	No
	07	Clean1	Number of cleanings level 1	No
	08	Clean2	Number of cleanings level 2	No
	09	Clean3	Number of cleanings level 3	No
	10	Clean4	Number of cleanings level 4	No
	11	Door	Number of door openings divided by 10	No

Table 13. Block P5, Statistics

These statistical records primarily store values of operating time, cycle repetition, and the rate of use and wear of certain elements to monitor the useful life and maximize the efficiency of all oven components.

5.2.6. Block P6, Errors

This block is a record of the last 7 errors that have occurred during the operation of the oven.

Block	Register	Name	Parameter	Editable
P6	00	Error 0	Last error occurred	No
	01	Error 1	Penultimate error occurred	No
	02	Error 2	First to last mistake made	No
	03	Error 3	Previous to Error 2	No
	04	Error 4	Previous to Error 3	No
	05	Error 5	Previous to Error 4	No
	06	Error 6	Previous to Error 5	No
	07	Error 7	Previous to Error 6	No

Table 14. Block P6, Errors

5.3. Errors y alarms

Errors and alarms can occur during the preparation and execution of any of the programs available in the oven. If this is the case, the LCD will show the alarm or error icon and the right display will show the error or alarm code.



Figure 24. Alarm icon



Figure 25. Error icon

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

Error	Internal definition	Notes
0	NO ERROR	No error.
1	ERROR GENERAL PURPOSE INPUT	General error input. Not used.
2	ERROR OVERTEMPERATURE	General over temperature input. Not used.
3	ERROR OVERTEMPERATURE PCB	Over temperature PCB. Check that the cooling fans of the electronics are working properly, that there is sufficient space between the rear and the wall, and that the ambient temperature is not too high.
4.1	ERROR COMMUNICATION	Communication between boards is not responding. Check the cable connecting the power board and control board.
4.3	ERROR COMMUNICATION	Communication between relay board and inverter is not responding. Check the cable connecting both components. Check if the inverter communication LED blinks.
5	ERROR EEPROM	Communication processor and EEPROM does not work. Check the control board.
6	ERROR MOTOR	Motor error. Check motor wiring. Overtemperature on the motor. Motor failure.
7	ALARM WATER	No water detected. Ensure that the water supply is connected correctly.
8	ERROR WASHING	No detergent detected. Not used.
9	ERROR PROBE1 TEMP SENSOR NOT CONNECTED	External probe not connected. Check the external probe and connector.
10	ERROR PROBE1 TEMP SENSOR SHORTED	External probe short-circuited. Check the external probe and connector.
11	ERROR PROBE2 TEMP SENSOR NOT CONNECTED	External probe not connected. Check the external probe and connector.
12	ERROR PROBE2 TEMP SENSOR SHORTED	External probe short-circuited. Check the external probe and connector.
13	ERROR PROBE3 TEMP SENSOR NOT CONNECTED	External probe not connected. Check the external probe and connector.
14	ERROR PROBE3 TEMP SENSOR SHORTED	External probe short-circuited. Check the external probe and connector.
15	ERROR PROBE4 TEMP SENSOR NOT CONNECTED	Reserved. Not used.
16	ERROR PROBE4 TEMP SENSOR SHORTED	Reserved. Not used.

17	ERROR PROBE5 TEMP SENSOR NOT CONNECTED	Reserved. Not used.
18	ERROR PROBE5 TEMP SENSOR SHORTED	Reserved. Not used.
19	ERROR PROBE6 TEMP SENSOR NOT CONNECTED	Reserved. Not used.
20	ERROR PROBE6 TEMP SENSOR SHORTED	Reserved. Not used.
21	ERROR PROBE7 TEMP SENSOR NOT CONNECTED	Reserved. Not used.
22	ERROR PROBE7 TEMP SENSOR SHORTED	Reserved. Not used.
23	ERROR PROBE8 TEMP SENSOR NOT CONNECTED	Chamber probe not connected. Check probe and wiring.
24	ERROR PROBE8 TEMP SENSOR SHORTED	Short circuit chamber probe. Check probe and wiring.
25	ERROR PROGRAM NOT TERMINATED	Reserved. Not used.
26	ERROR CLEANING PROGRAM NOT TERMINATED	The oven has been switched off by executing a self-cleaning program. Perform a rinsing program.
27	ERROR CLEANING TEMPERATURE TOO HOT	Oven temperature during a self-cleaning program has risen above a maximum temperature.
28	ALARM RECOVERY TEMP TOO LOW	The oven has recovered from a power outage, and the temperature in the chamber was below 56°C. Risk of bacterial contamination. Dispose of or test product in the cooking chamber.
29.1794	ERROR INVERTER	Inverter is not getting the correct voltage. Check the voltage supply to the inverter and to the oven.
29.1538	ERROR INVERTER	Motor consumption too high. Ensure the motor works softly and the bearings are not damaged.
29.5890	ERROR INVERTER	Ambient temperature in inverter too high. Ensure the oven is cooling correctly.

Table 15. Errors, alarms and possible solutions



Always run a self-cleaning or rinsing program when Error 26 occurs.

6. MAINTENANCE

6.1. Cleaning the cooking chamber

Depending on the oven model, there are two types of processes for cleaning the cooking chamber: manual assisted and automatic.

The assisted manual programs are predefined in ovens that do not have a self-cleaning system. Those that do have this system have predefined the different automatic programs.

You can change the cleaning type by accessing the configuration parameters.

6.1.1. Manually assisted cleaning

This chapter applies only to ovens without self-cleaning system (optional).



For the use of the washing processes in as much as for the handling of the products used in the process, appropriate protections must be used.

Before manual cleaning, make sure you have all the necessary equipment. This material can be purchased from your local Mychef dealer.

- Cleaning shower
- Sprayer for spraying cleaning products
- Mychef DA21, detergent liquid and brightener in one, or equivalent:
 - o Combination of substances, including:
 - Potassium hydroxide 10 - <25%
 - Complex mixture of glycols, sequestrants, surfactants and alkalis
 - o Physical appearance: Oily liquid
 - o Density 1.1 gr/cc. approx.
 - o pH: >13

Then remove any solid food scraps/rests that may be inside the chamber manually. Do not use the manual shower faucet accessory to remove food scraps from the cooking chamber, remove them beforehand and prevent them from coming out of the drain. Do not place trays or grills during the washing process. It should always be carried out without load, to ensure proper cleaning of the equipment.

Once this is done, the assisted manual cleaning process can be started. To start the process press the CLEAN button and then press the START/STOP button to start the process.

Meanwhile, refill the sprayer with Mychef DA21, degreasing liquid and polish in one. After 20 minutes of starting the semi-automatic cleaning process, the following icon will

illuminate. This indicates that the door must be opened, the chamber sprayed with the sprayer and the door closed again.



Figure 26. Spraying detergent icon



When the appliance is in operation, open the door slowly and carefully to avoid possible burns from the steam or hot air that may come out of the cooking chamber.

At the end of the second phase, after 20 minutes, clean the chamber with a cloth to avoid damaging it. Afterwards, rinse the chamber with the shower faucet until no detergent remains. The icon below will illuminate to indicate that rinsing is required.



Figure 27. Rinse icon

The last phase, also 20 minutes, corresponds to a drying of the chamber. If any moisture remains, wipe the inner chamber dry with a cloth.

6.1.2. Self-Cleaning System

6.1.2.1. Self-cleaning and rinsing programs

Using the MyCare cleaning system makes it possible to automatically clean the cooking chamber and has 4 wash programs plus a rinse program.



Automatic cleaning programs are only enabled if the oven is equipped with this option.

Cleaning programs are specifically designed to use MyCare Cleanduo detergent. The special formulation of this product stands out for having twice the concentration of active product than that of most similar products available on the market. It also includes a polishing additive for a perfect all-in-one finish. This makes it possible to use only one MyCare Cleanduo tablet per wash, with the consequent savings and ease of use.



Use MyCare Cleanduo in ovens equipped with automatic washing system, and DA21 in ovens with manual washing system assisted. The use of other products voids the warranty.



For the use of the cleaning processes as well as for the handling of the products used in the process, appropriate protections must be used. Never touch the detergent with your hands.

The time required to carry out each program and the use and usefulness of each program are listed in the table below.

Program	Description	Duration
CLEAN 1	ECO self-cleaning program	63 min
CLEAN 2	Self-cleaning program for low dirt level	103 min
CLEAN 3	Self-cleaning program for medium dirt level	143 min
CLEAN 4	Self-cleaning program for high dirt level	183 min
RINSE	Rinse program	10 min

Table 16. Self-cleaning and rinsing programs (MK2 system)

Programa	Description	Duration
CLEAN 1	ECO self-cleaning program	45 min
CLEAN 2	Self-cleaning program for low dirt level	70 min
CLEAN 3	Self-cleaning program for medium dirt level	90 min
CLEAN 4	Self-cleaning program for high dirt level	110 min
RINSE	Rinse program	5 min

Table 17. Self-cleaning and rinsing programs (MK3 system)



Before starting any cleaning process, make sure that the water flow to the unit is open.

Before the self-cleaning cycle, remove any solid food scraps/rests that may be inside the chamber manually. Do not use the manual shower faucet accessory to remove food scraps from the cooking chamber, remove them beforehand and prevent them from coming out of the drain. Do not place trays or grills during the washing process. It should always be carried out without load, to ensure proper cleaning of the equipment.

The automatic cleaning cycle can then be started. To do this, select one of the cleaning programs or rinse process on the control panel depending on the dirt in the chamber. To do this, press the CLEAN button and navigate through all four programs with the rotary

knob. If you want to perform a short rinsing process instead of cleaning, press the RINSE button.

Before inserting the MyCare CleanDuo tablet, check that the cooking chamber temperature is not too high. If the blue temperature adjustment indicator blinks, it indicates that the temperature in the chamber must be lowered before the detergent is introduced into the chamber. In this case, press the SET button to lower the cooking chamber temperature.



Figure 28. Setting the required temperature

The oven will begin a cooling process that can be done with the door open to make it faster. When the oven indicates this with the corresponding icon, the temperature from which it is safe to introduce the detergent into the cooking chamber has been reached.



Figure 29. Cooling completed. Introduce MyCare detergent

At this point it is important to stop the fan using the START/STOP button, open the door and insert the detergent into the dedicated housing. Once entered, close the door again to start the cleaning program.



Never place the detergent with the convection fan moving.

If cooling is not required, you can place the MyCare detergent directly in its assigned space and start the cleaning or rinsing cycle by pressing the START/STOP key.

MK2 self-cleaning system

In this system, a single tablet must be used in each cleaning cycle.

The 10 GN 2/1 models must use 2 tablets to ensure proper cleaning, as the chamber size is much larger.

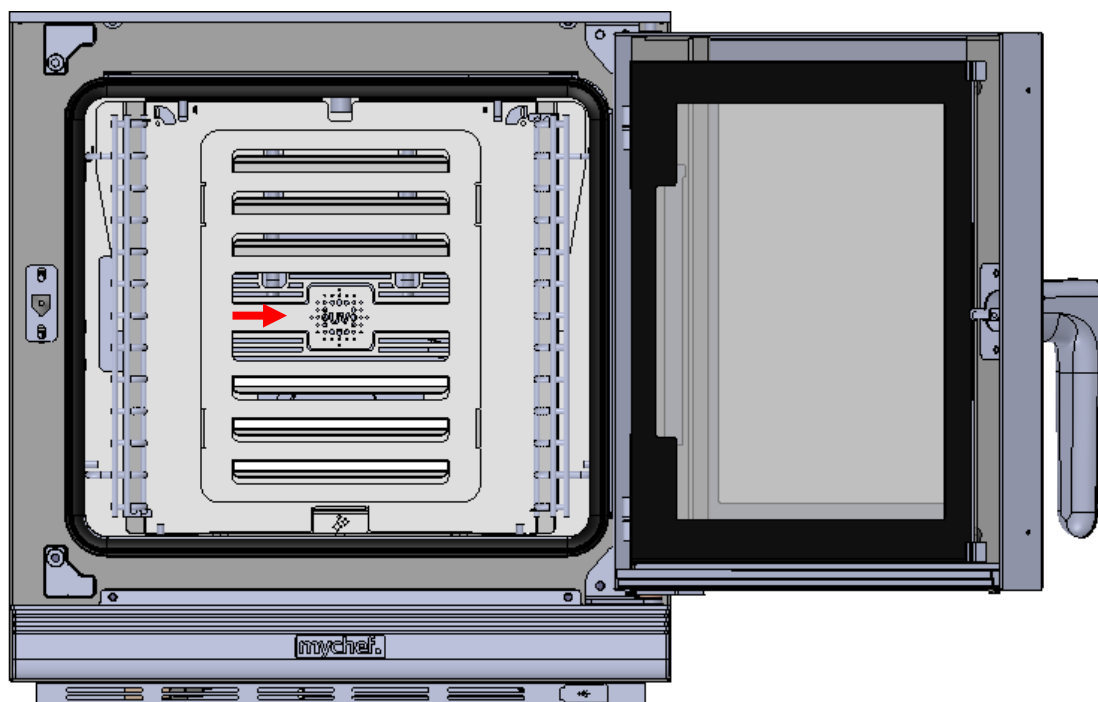


Figure 30. Housing for MyCare detergent (MK2 system)

MK3 self-cleaning system

This system allows the use of 1 or 2 detergent tablets. It is recommended to use 1 tablet in all washing programs as a general rule, use 2 tablets exceptionally if the oven is very dirty.

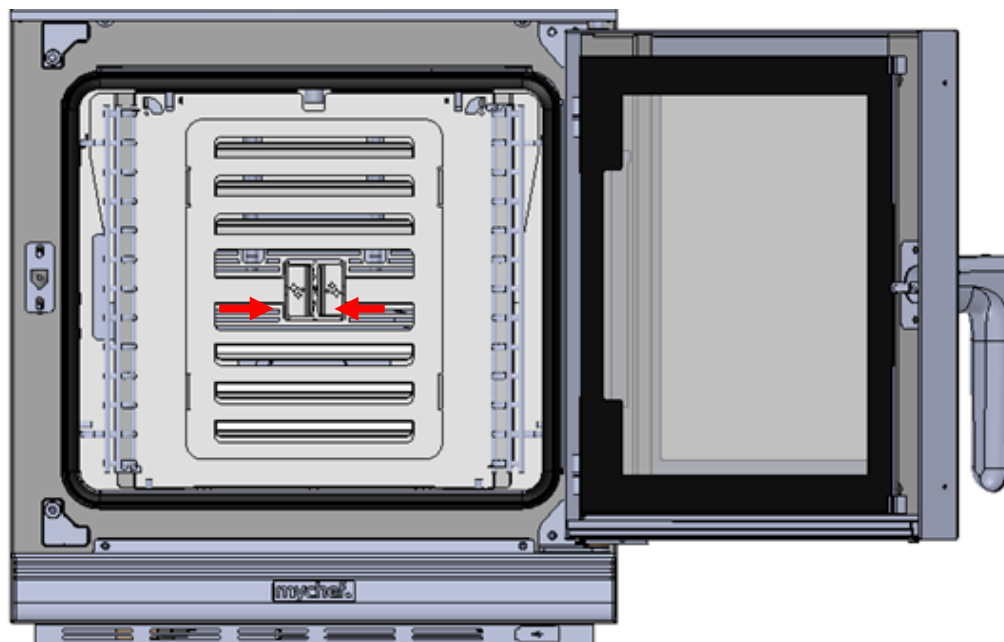


Figure 31. Housing for MyCare detergent (MK3 system)



Before starting any cleaning or rinsing process, check that a temperature adjustment of the cooking chamber is not necessary.



Before starting any cleaning process other than rinsing, make sure that the detergent tablet has been placed in the oven.



To insert the detergent tablet into the chamber, it is essential to stop the fan. It is important not to introduce the detergent while it is running in order to prevent the detergent from being drawn into the air stream and endangering the health of the user.



The duration of the self-cleaning programs specified in Table 16 does not take into account any cooling of the chamber.

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



Never open the door of the cooking chamber during an automatic cleaning process.

The process can be stopped in case of emergency with the START/STOP button. In doing so, the process will stop, and the CLEAN and RINSE icons will flash on the screen to indicate that a button must be pressed to continue.

If we press the CLEAN button the process will resume normally. Pressing the RINSE button will perform a rinse to remove all chemical residue from the chamber and finish cleaning. If you press the second key to cancel the cleaning program, it is not necessary to remove any residue from the tablet that has not dissolved using chemical protective gloves. Open the door, remove all the pieces, close it, and then press RINSE for perfect rinsing.



If the cleaning process has been stopped without the cleaning process being completed automatically, 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 process you detect that there is any detergent residue left in the chamber (even behind the fan cover plate), perform a rinsing program, or perform a thorough manual rinsing of the cooking chamber.

If there is a power failure during the cleaning process, an error message will be displayed on the control panel (error 26) when the oven is turned on again. In this case, to prevent detergent and brightener residue from remaining in the chamber, run a rinse program.



Always run a self-cleaning or rinsing program when Error 26 occurs.

Once the cleaning process has finished, the oven gives an acoustic signal, and the display shows END. Then press START/STOP to finish cleaning.

6.2. Preventive 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 authorized 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 gasket 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 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
	Cambio of internal gaskets										X

Table 18. 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.