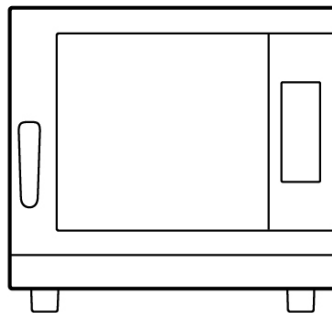


mychef.



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## User manual



# COOK | BAKE

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## 1. INTRODUCTION

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



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

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

- The oven may not be used by personnel who have not received any kind of training, and who do not have the necessary skills or experience for the proper functioning of the equipment. Do not let children use or play with the equipment.
- The owner of the equipment is obliged to have this manual read by personnel responsible for its use and maintenance, and to keep this manual in a safe place for use by all users of the equipment and for future reference. If the equipment is sold to others, they must be given this manual.
- This oven must only be used for the purpose for which it was designed, 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.***

## 2. MYCHEF COOK AND MYCHEF BAKE

### 2.1 Control Panel

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

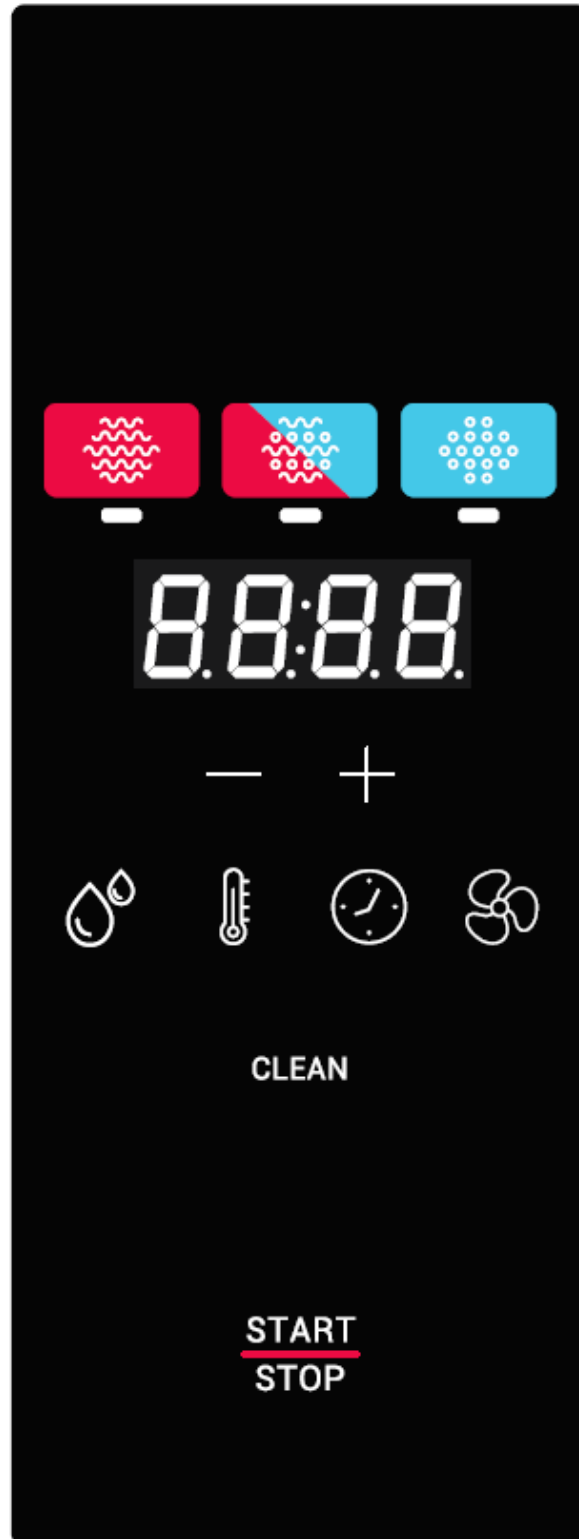


Figure 1. Control panel.

The functionality of each of them is explained below:



Figure 2. Control panel detail.

Block	Function	Description
A	Convection button	Convection mode selection button.
B	Convection mode indicator	Mark the chosen mode.
C	Mixed mode button	Mixed mode selection button.
D	Mixed mode indicator	Mark the chosen mode.
E	Steam button	Steam mode selection button.
F	Steam mode indicator	Mark the chosen mode.
G	Display	Displays the selected parameter: humidity, temperature, time or fan speed
H	Adjustment button -	Decreases the selected parameter: humidity, temperature, time or fan speed.
I	Adjustment button +	Increases the selected parameter: humidity, temperature, time or fan speed
J	Moisture button	Moisture selection button.
K	Temperature button	Temperature selection button.
L	Time button	Time selection button.
M	Fan speed button	Fan speed selection button.
N	Self-cleaning CLEAN button	Button for selecting the self-cleaning program.
O	START/STOP button	Oven on/off and start/stop button  If the oven is on, but not cooking/washing, slight pressure will start the cooking/washing cycle.  If the oven is on and cooking/washing, slight pressure will cancel the cooking/washing cycle.

**Table 1: Control panel description.**

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



**Figure 3: Central screen.**

The parameter display format is explained below:

Icon	Function
	<p>The moisture level is shown with an H in the first digit. The humidity value is shown next.</p>
	<p>The chamber temperature is shown with a T in the first digit. The temperature value in degrees Celsius is shown next.</p>
 	<p>The cooking time is shown with the two central points. 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 key - until CONT appears in the display.</p>
 	<p>The fan speed is shown with an F in the first digit. If the convection fan is on high speed, HI is displayed. Otherwise, if the convection fan is at a low speed, LO appears.</p>
 	<p>If the self-cleaning button is pressed, the central display will show the message CLN. However, if the temperature in the cooking chamber is too high to perform the self-cleaning process, the message COOL is displayed, indicating that cooling of the chamber must be performed 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 message DOOR appears when the door is opened during a cooking or cleaning process.</p>
	<p>In the case of an error, the first two digits of the display show ER, followed by the error number. Refer to the chapter on errors for more information.</p>
	<p>It is possible to change the operating parameters of the oven. In the parameter edit menu, the central display shows a P, followed by the parameter number. The two digits on the right show the value of the parameter. Refer to the chapter on the configuration menu for more information.</p>

**Table 2: Description of messages on the central screen.**

## 2.1.1 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 protective elements may work even when the oven is switched off. When the oven is at a safe temperature it will automatically turn off.***

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



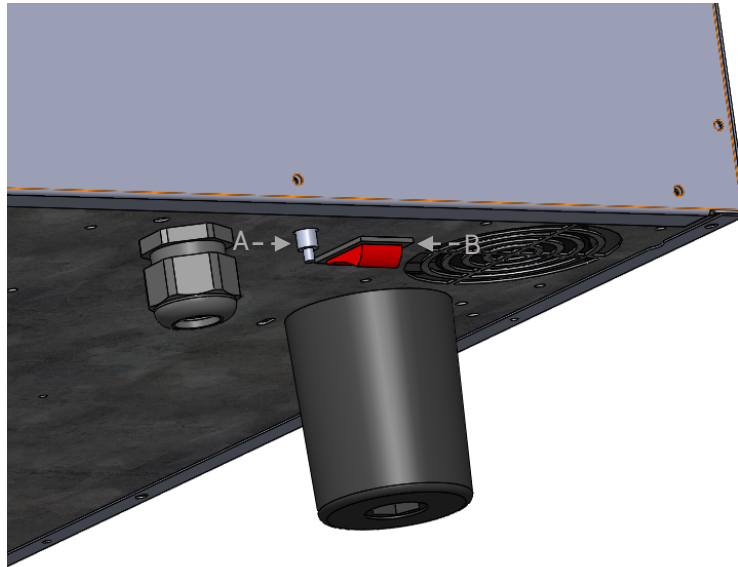


Figure 4: Safety thermostat (A) and service switch (B).

## 2.1.2 Cooking modes

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



Figure 5: Cooking mode selector.

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

The mixed convection mode allows to regulate, in an intelligent and controlled way by the oven, the elimination or contribution of humidity in the cooking chamber. To do this, press the humidity button and adjust with the +/- buttons to the desired value. This value is shown in the central indicator.



Figure 6: Humidity setting in mixed mode.

The steam mode saturates the cooking chamber with moisture.

The table below summarizes the characteristics of each of them.



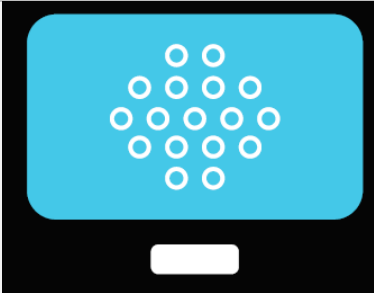
Mode	Icon	Temperature	Moisture
Convection		30°C to 260°C	0%
Mixed		30°C to 260°C	-99 to 100%, in jumps of 20%
Steam		30°C to 130°C	100%

Table 3: Cooking modes in Mychef ovens



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

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

### 2.1.3 Cooking control

#### 2.1.3.1 Temperature and time controlled cooking

In this mode the oven automatically brings the temperature in the chamber up to the value selected by the user so that when the door is opened and the food loaded, the temperature in the chamber will be the same as the one selected at the start of

cooking. The oven automatically calculates the air temperature in the chamber and decides whether to heat it up to the value to be reached.

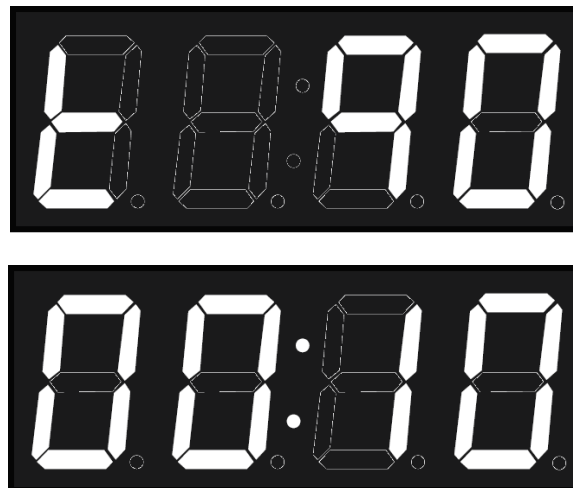
In the temperature and time control mode with temperature setting we choose a certain temperature and time by adjusting with the +/- buttons after having pressed the TEMPERATURE and TIME buttons respectively.

By pressing the START/STOP button, the oven will start to preheat 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 temperature of the chamber. When it has reached the set temperature, the oven will warn the user with a buzzer and indicate "Load".

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

Once the oven is loaded and the door is closed, the cooking time will start to be deducted until it is finished. At this point, the time indicator will display the keyword "End", the oven will beep for one second and the interior light will light up until the user finishes cooking by pressing the START/STOP button slightly.

Example of cooking at 90° for 10 minutes:



**Figure 7: Example. Cooking at 90°C in steam mode for 10 minutes.**

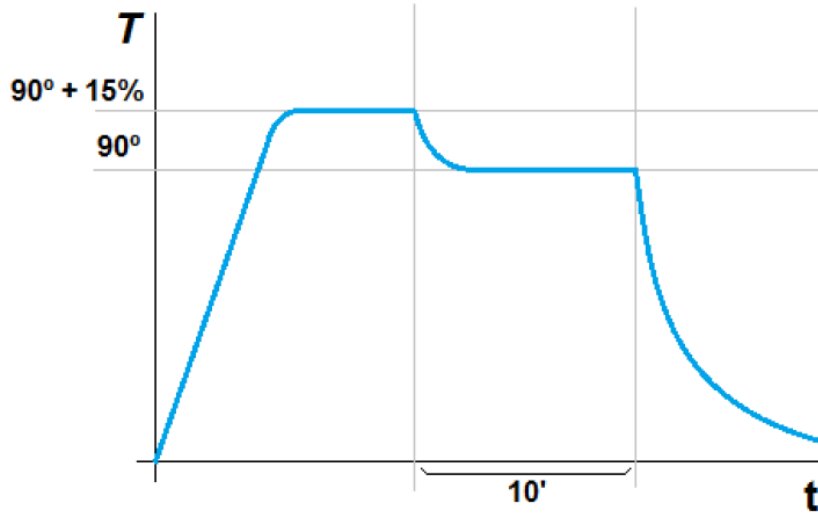


Figure 8: Oven temperature.

## 2.1.4 Start of the cooking cycle

Once the cooking parameters have been selected, either in manual mode or in a certain program, the process can be started.

To do so, slightly press the START/STOP key to start preheating (see 2.1.3.1). If preheating is not necessary, the two central points will flash every second.



Figure 9: Cooking indicator.

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

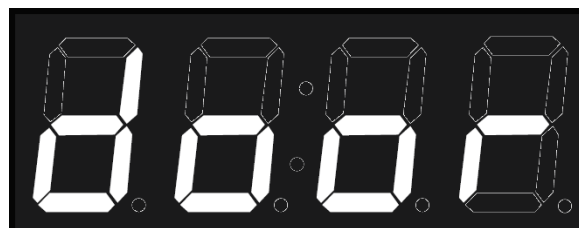


Figure 10: Door open indicator.

## 2.1.5 End of cycle

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

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

Press START/STOP to end the cooking process.

## 2.1.6 Speed selection

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

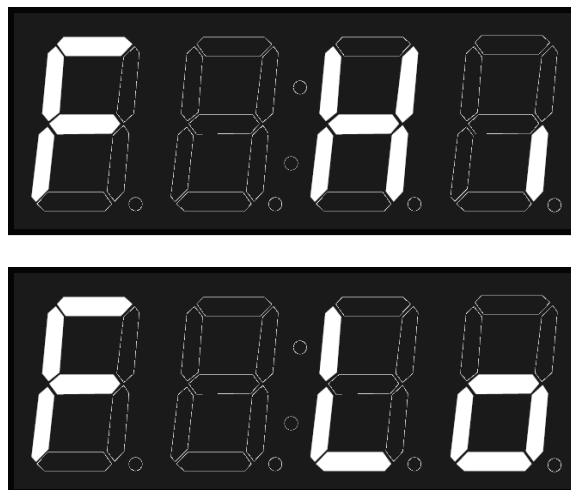


Figure 11: Maximum speed (HI) and reduced speed (LO).

## 2.1.7 Automatic cleaning



***Only available in models with MyCare self-cleaning system.***

### 2.1.7.1 Self-cleaning and rinsing program

Using the MyCare cleaning system allows for automatic cleaning of the cooking chamber and has a washing program specifically designed to use CleanDuo detergent. The special formulation of this product stands out for having twice the concentration of active product than most similar products available on the market. It

also includes a polishing additive for a perfect all-in-one finish. This allows you to use only one CleanDuo tablet per wash, with the consequent savings and ease of use.



***Use CleanDuo in Cook and Bake ovens that are equipped with the automatic self-cleaning system. The use of other products will void the warranty.***



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

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

Program	Description	Duration
CLN	ECO self-cleaning program	70 minutes

**Table 4: Self-cleaning and rinsing program.**



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

Prior to the self-cleaning cycle, remove any solid food pieces/rests from the chamber by hand. Do not use the hand shower accessory to remove food residues from the cooking chamber, remove them first and prevent them from going down the drain. No trays or grids should be placed during the washing process. It should always be done without load, to ensure that the equipment is properly cleaned.

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



**Figure 12: Self-cleaning program.**

## 2.1.7.2 Fast cooling

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

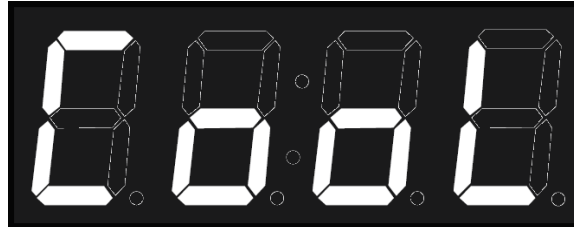


Figure 13: Required temperature setting.

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

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



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

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



Figure 14: 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 into the dedicated place. Once entered, close the door again to start the cleaning program.



***Never place the detergent with the convection fan running.***

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



**Figure 15: CleanDuo holder.**



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



***To introduce the CleanDuo tablet into the chamber it is essential to stop the fan. It is important not to introduce the CleanDuo while it is in operation in order to prevent the detergent from being dragged away by the air current which could endanger the health of the user.***

Once the automatic washing process has started, do not open the door under any circumstances, as chemicals used for cleaning may escape and come out as steam. This situation would entail 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.





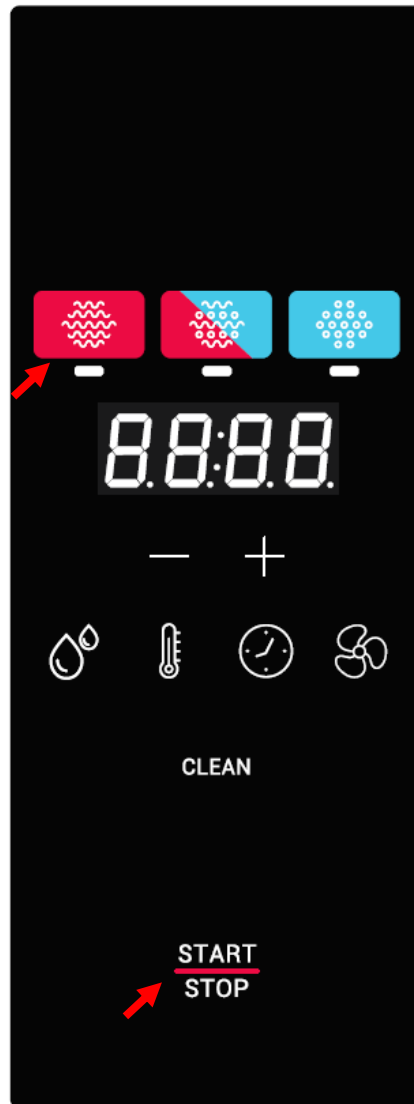
***If the cleaning process has been stopped without automatic completion, it is mandatory to remove all undissolved detergent tablet pieces from the chamber before proceeding with the final rinse.***

If, at the end of any of the automatic cleaning processes, you find that there are still traces of detergent in the chamber (even behind the fan protection plate), run a self-cleaning program without detergent again or carry out a thorough manual rinse of the cooking chamber.

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

## 2.2 Configuration menu

To access the configuration menu, with the oven turned off, press the CONVECTION and START/STOP buttons simultaneously.



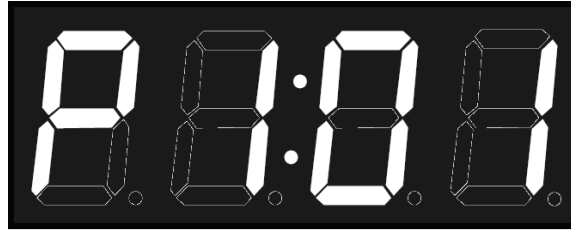
**Figure 16: Accessing the configuration menu.**

When entering the configuration menu, the three mode indicators, convection, mixed and steam, will light up simultaneously.

To navigate through the parameters, press the CONVECTION button and adjust the parameter number with the +/- buttons.

Once the parameter is selected, to edit it press the STEAM button and adjust the parameter value with the +/- buttons.

In the central display we will see parameter (left side) and the value of that parameter (right side).



**Figure 17: Example. Display of parameter P1 and its value (01)**

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

Registration	Name	Parameter	Editable
P0	Password	Service password	Yes
P1	Type	Oven type	No (SAT)
P2	Tsc	Number of TSC channels (0 - 4)	No (SAT)
P3	Autoclean	Type of self-cleaning	No (SAT)
P4	FanConfig	Fan and inverter type	No (SAT)
P5	RelayTest	Relay test 1 to 15	No (SAT)
P6	GPiOTest	GPIO Test	No (SAT)
P7	TSCTest	TSC test	No (SAT)

**Table 5: P3 block, SAT configuration.**

The parameters provide information on a very wide range of characteristics, from the type of oven to the configuration of the fan, etc. and also allow the technical service to carry out tests and trials to ensure perfect operation.

### 2.2.1.1 NightWatch

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



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



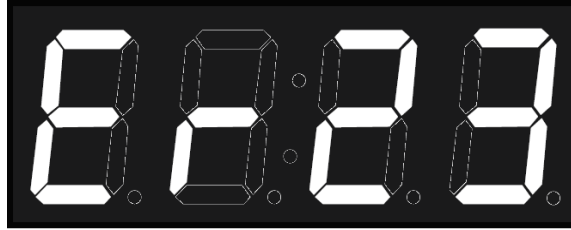
***This function can be disabled by your dealer. Make sure that you fully understand the risks of its use.***

When a power failure and subsequent restoration of the power supply occur, the oven recovers the cooking in progress (if any) and continues it 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.

## 2.3 Errors and alarms

Errors and alarms can 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 18: Error indicator.**

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

Error	Internal definition	Clarification
0	NO ERROR	No mistake.
1	ERROR GENERAL PURPOSE INPUT	Reserved. Not used.
2	ERROR OVERTEMPERATURE	Reserved. Not used.
3	ERROR OVERTEMPERATURE PCB	Overtemperature PCB. Check that the electronics' cooling fans are working properly, that there is enough space between the back and the wall, and that the ambient temperature is not excessive.
4	ERROR COMMUNICATION	Inter-board communication not responding. Check the cable between the power board and the control board.
5	ERROR EEPROM	Processor communication and EEPROM not working. Check the control board.
6	ERROR MOTOR	Engine error. Check the motor wiring. Overtemperature in the engine. Engine nailed down.
7	ALARM WATER	Reserved. Not used.
8	ERROR WASHING	Reserved. Not used.
9	ERROR PROBE1 TEMP SENSOR NOT CONNECTED	Reserved. Not used.
10	ERROR PROBE1 TEMP SENSOR SHORTED	Reserved. Not used.
11	ERROR PROBE2 TEMP SENSOR NOT CONNECTED	Reserved. Not used.
12	ERROR PROBE2 TEMP SENSOR SHORTED	Reserved. Not used.
13	ERROR PROBE3 TEMP SENSOR NOT CONNECTED	Reserved. Not used.
14	ERROR PROBE3 TEMP SENSOR SHORTED	Reserved. Not used.
15	ERROR PROBE4 TEMP SENSOR NOT	Reserved. Not used.

	CONNECTED	
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	Probe camera not connected. Check the probe and wiring.
24	ERROR PROBE8 TEMP SENSOR SHORTED	Probe camera short circuited. Check the probe and wiring.
25	ERROR PROGRAM NOT TERMINATED	Reserved. Not used.
26	ERROR CLEANING PROGRAM NOT TERMINATED	Reserved. Not used.
27	ERROR CLEANING TEMPERATURE TOO HOT	Reserved. Not used.
28	ALARM RECOVERY TEMP TOO LOW	Reserved. Not used.
29	ERROR INVERTER	Reserved. Not used.

**Table 6: Errors, alarms and possible solutions**