iCOOK MAX

Product Manual

Installation, use, and maintenance

INDEX

1. INTRODUCTION

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

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

The manufacturer disclaims all liability, express or implied, for any errors or omissions it may contain.

- The oven must not be used by personnel who have not received any training, skills, or experience necessary for the correct operation of the appliance. Do not allow children to use or play with the appliance.

- The owner of the appliance is obliged to have this manual read by the personnel in charge of its use and maintenance, as well as to keep this manual in a safe place so that it can be used by all users of the appliance and for future reference. If the appliance is sold to other persons, this manual must be handed over to them.

- This oven must only be used for its intended purpose, i.e. cooking, heating, regenerating or dehydrating food. Any other use may be dangerous and may result in personal injury and damage to property.

- The appliance is shipped from the factory once it has been calibrated and passed rigorous quality and safety tests to ensure its correct operation.

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

2. TECHNICAL CHARACTERISTICS

2.1. Main features Mychef iCOOK MAX

	20 GN 1/1	20 GN 2/1
External measurements (W x D x H)	893x1018x1923	893x1268x1923
Capacity	20 GN 1/1	20 GN 2/1
Distance between guides	67mm	67mm
Meals/day	160-320	300-640

Table 1. Main characteristics of Mychef iCOOK MAX ovens

The maximum recommended food load per GN 1/1 tray of 65mm is 5 kg and 9.5 kg for GN 2/1 tray.

3. GENERAL SAFETY AND ACCIDENT PREVENTION REGULATIONS

3.1. Personnel responsible for using the equipment

The use of the appliance is reserved for trained personnel.

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

Do not allow unauthorised personnel to use, handle or clean the appliance.

3.2. Electrical hazard

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

Do not allow the appliance to be moved while connected to the power supply to avoid possible damage to the wiring, drain or water inlet pipes. If the unit is to be moved or repositioned, the wiring, drain and water inlet pipes must be disconnected.

3.3. Thermal hazard

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

Keep ventilation openings free of obstructions. Do not install the appliance in the vicinity of flammable products. Avoid positioning the oven near heat sources such as stoves, grills, fryers, etc.

Check the safety distances in section Location.

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

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

3.4. Danger of corrosion

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

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

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

⚠️ *** Use CleanDuo in Mychef iCOOK MAX ovens equipped with an automatic washing system. The use of other products will void the warranty.***

4. RECEPTION, TRANSPORT, AND LOCATION

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

4.1. Reception

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

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

4.2. Transport

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

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

- The dimensions of the different models to pass through narrow places (corridors, doors, narrow spaces). See chapter 2.

- Handling must be carried out by the personnel necessary to move the load of the furniture, taking into account the current occupational safety regulations at the place of installation.

- During transport, the oven must always be in an upright position. It must be lifted perpendicular to the floor and transported parallel to the floor.

- Make sure that it does not tip over during transport and that it does not hit any objects.

Once out of the packaging, the trolley must be removed from the interior before any movement of the trolley.

The packaging of the oven has two wooden boards, these should be placed on the oven floor, one at the front and the other at the back. Once the two wooden boards are in place, we can proceed to pass the tines of a forklift truck as close as possible to the legs and lift the oven off the pallet.
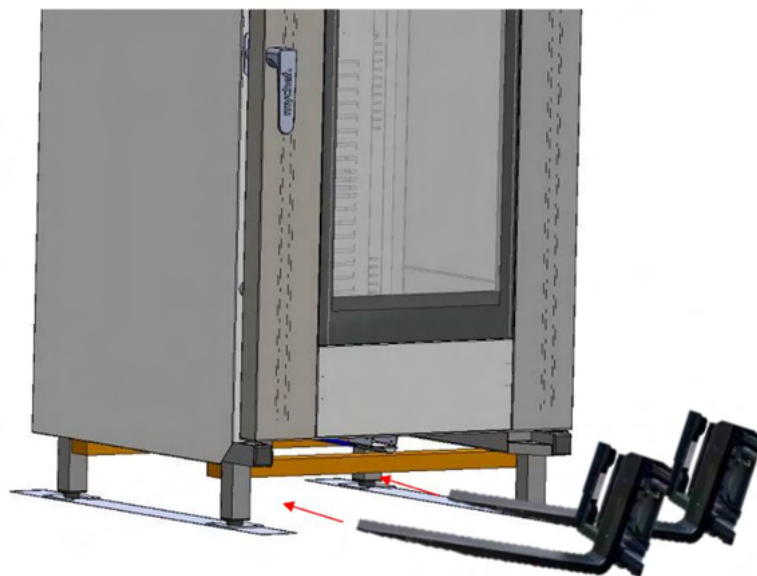
Figure 1. Lifting the oven with a forklift truck

If you do not have a forklift, the pallet has metal skids to slide the oven. First, the plates that secure the movement of the legs must be removed. This operation must be carried out with great care, as the weight of the oven is heavy and can be damaged during the process. It is recommended that the oven is lowered from the pallet by several people.
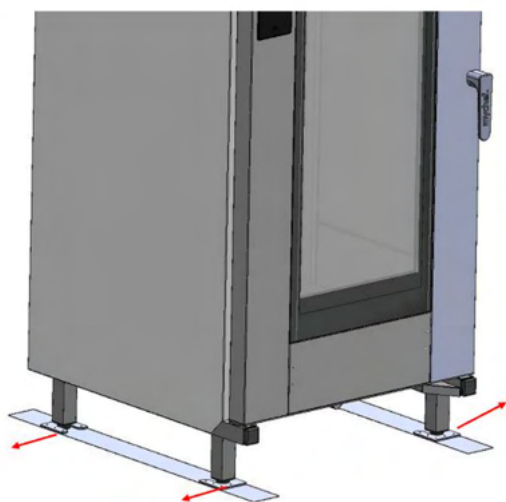
Figure 2. Remove the fixings from the legs
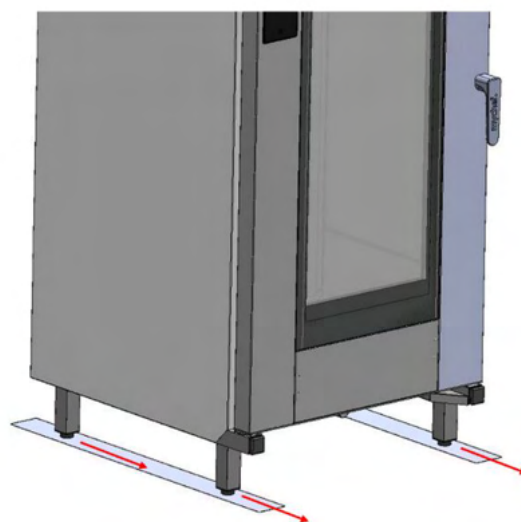
Figure 3. Sliding the oven on skids

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

Be careful when lowering the oven from the pallet to avoid causing any damage to the appliance.

4.3. Location

- Place the oven at a convenient distance from the wall so that electrical and water connections can be made. There must be a minimum distance between the oven parts so that it can ventilate and cool properly. This minimum distance is:
   o 50mm on the left and right sides
   o 50mm at the rear
   o 500mm from the top
- If there are sources of heat or steam near the appliance (stove, grill, griddle, fryer, pasta cooker, kettle, tilting frying pan, etc.), these must be at a distance of more than 1 metre.
- Check that the oven is not exposed to hot air or vapours in the areas where the cooling fans are located (front right area and rear left area).
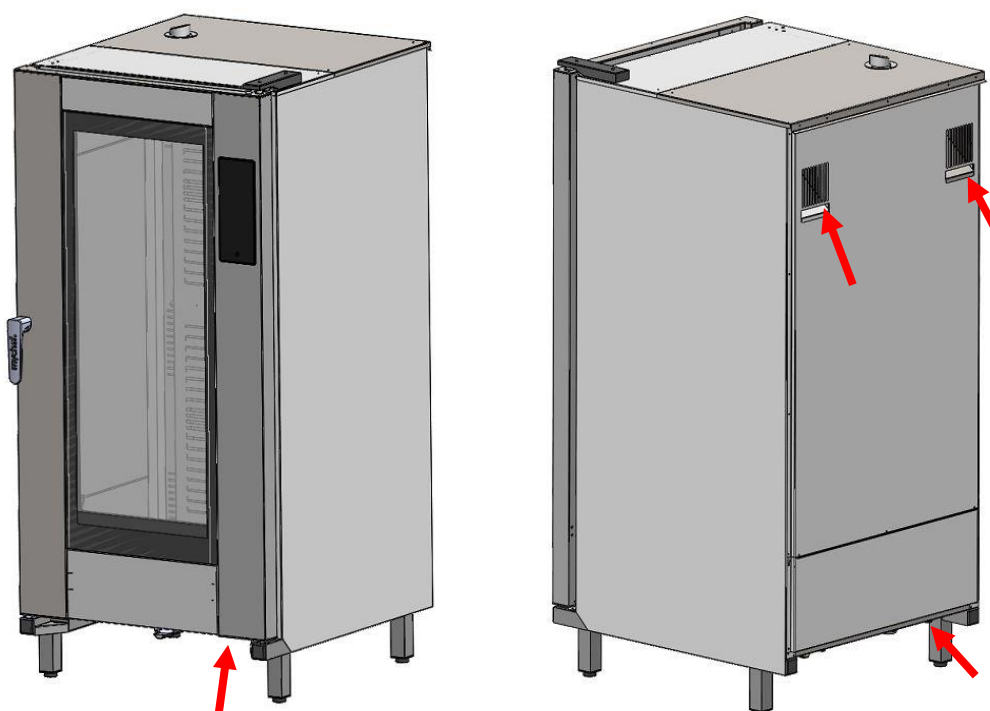
Figure 4.   Suction areas for cooling

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

500m

50mm

50mm

50mm

1000mm

Figure 5.   Example of a suitable location for installation

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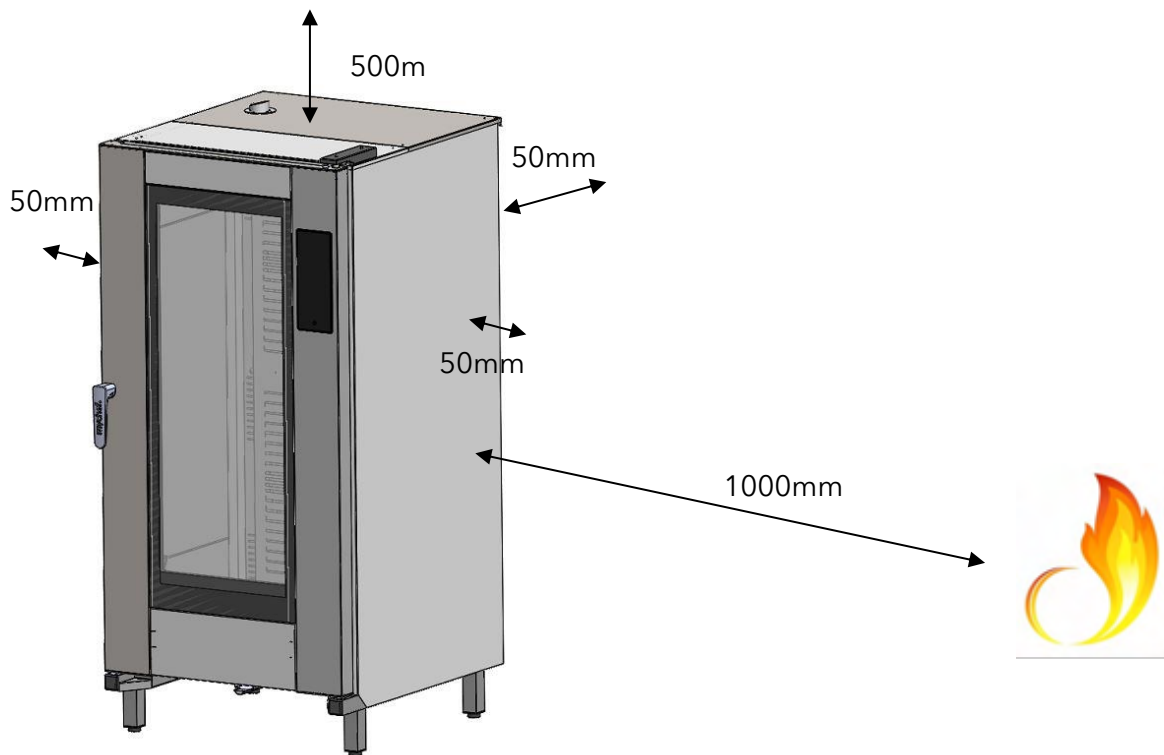
5. INSTALLATION

5.1. Electrical connection

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

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

	Voltage	Power (kW)	Current (A)	Cable cross-section (mm²)
20 GN 1/1	400/3L+N/50-60	34.7	51.7	10.00
	230/3L/50-60	34.7	89.9	25.00
20 GN 2/1	400/3L+N/50-60	65.7	97.3	25.00
	230/3L/50-60	65.7	169.3	70.00

Table 2. Electrical connection characteristics

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

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

Always ensure effective grounding.

Connect the device to an equipotential bonding system ⏚ using the contact specially provided for this purpose (see equipotential bonding sign on the bottom right-hand side of the device).

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

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

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

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

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

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

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

Some Mychef ovens can be connected to different voltages and configurations at the time of installation. To connect correctly, follow the instructions in the following sub-chapters.

Once the connection has been made, check that no cable is loose and that all cables are securely fastened. Also secure the cable gland.

5.1.1. Three-phase connection 400V 3L+N
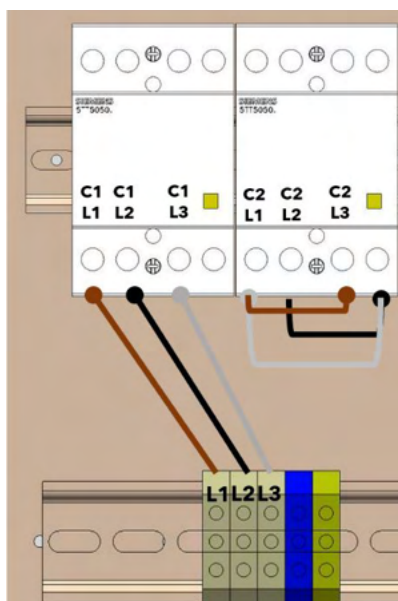
Figure 6.   Mychef iCOOK MAX 1/1 connection
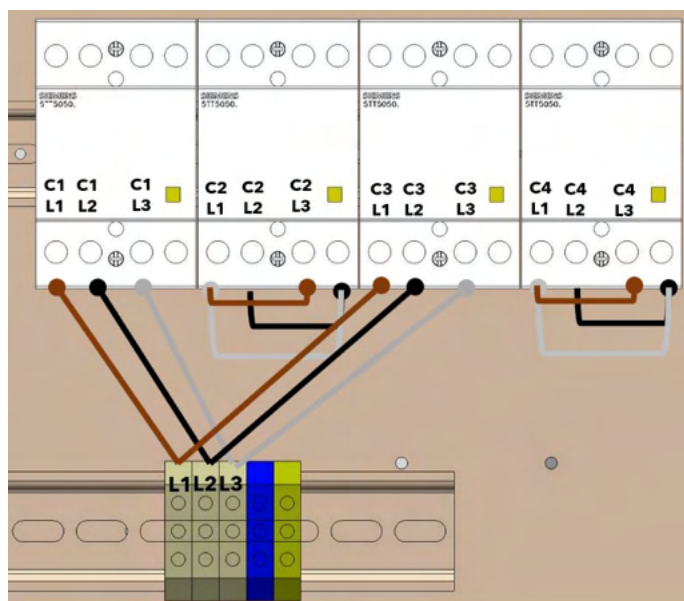
Figure 7.   Mychef iCOOK MAX 2/1 connection

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

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

5.1.2. Three-phase connection 230V 3L
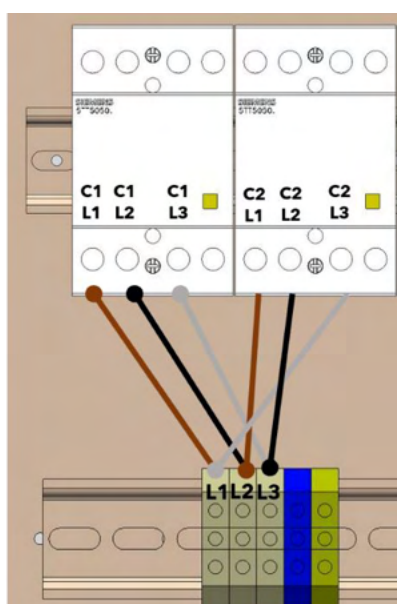
Figure 8. Mychef iCOOK MAX 1/1 connection
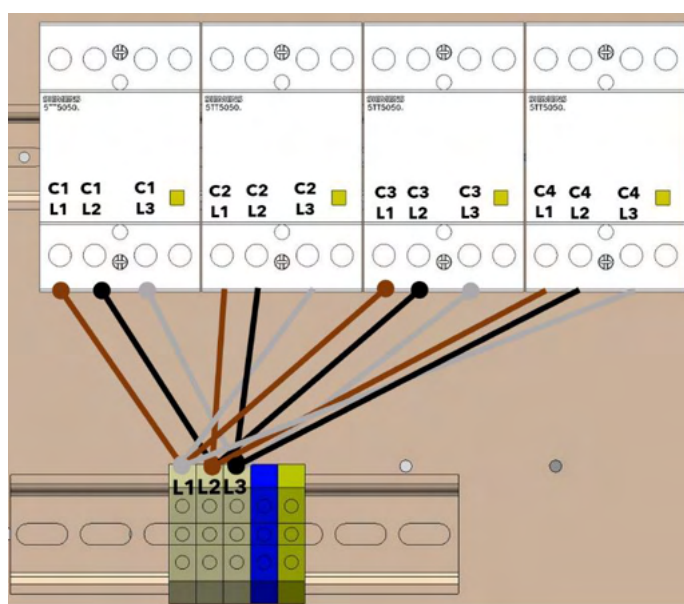
Figure 9. Mychef iCOOK MAX 2/1 connection

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

Table 4. Three-phase cable 230V 3L

5.2. Water connection

5.2.1. Water inlet

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

Water of drinking quality with the following characteristics:

- Hardness between 3° and 6° FH
- PH between 6.5 and 8.5
- Chlorides (Cl-) less than 30 mg/L
- Chlorine (Cl2) less than 0.2 mg/L
- Iron (Fe) less than 0.1 mg/L
- Manganese (Mn) less than 0.05 mg/L
- Copper (Cu) less than 0.05 mg/L
- Conductivity less than 20uS/cm

Use of decalcifier and Mychef filter mandatory.

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

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

The oven has a ¾'' water inlet at the rear of the oven for steam generation and for self-cleaning processes.
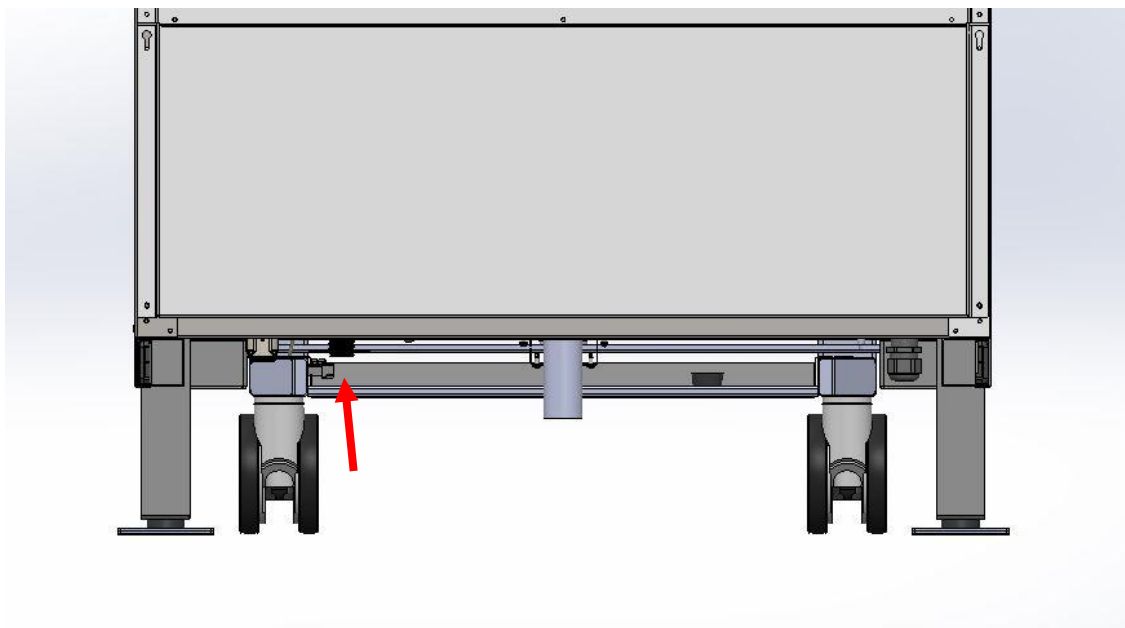
Figure 10. Water intake

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

5.2.2. Drainage

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

Mychef iCOOK MAX ovens incorporate an internal system to block odours that may come from the drain.
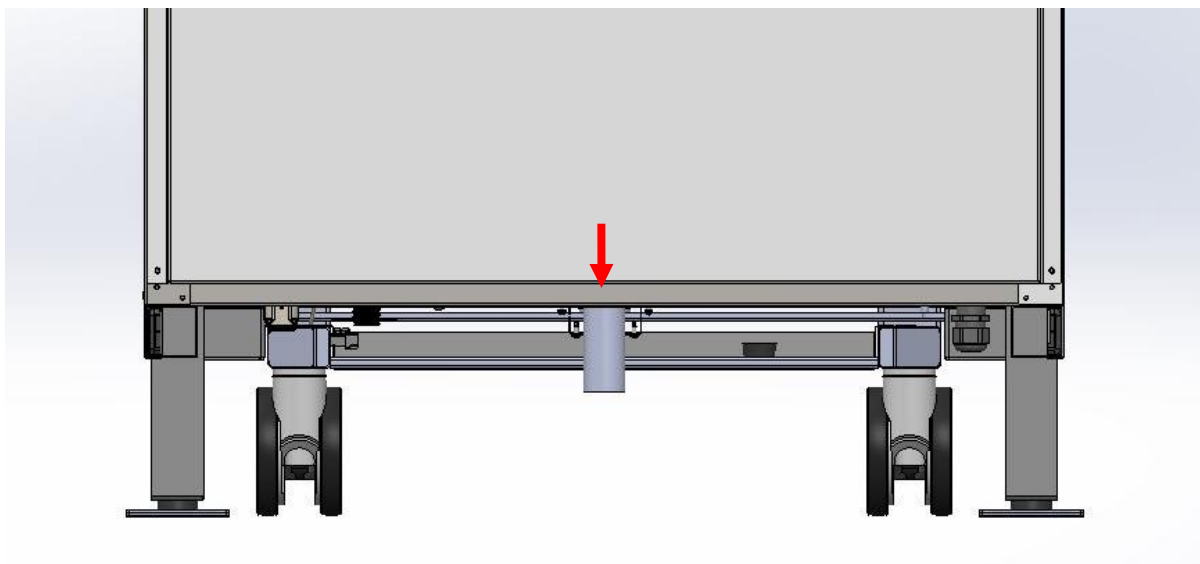
Figure 11. Drainage

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

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

6. INITIAL REGISTRATION

6.1. Mychef iCOOK MAX start up

This short instruction is intended to explain the steps to follow to start the Mychef iCOOK MAX oven for the first time.

1. Turn on the oven. Then select a language and press "Done".
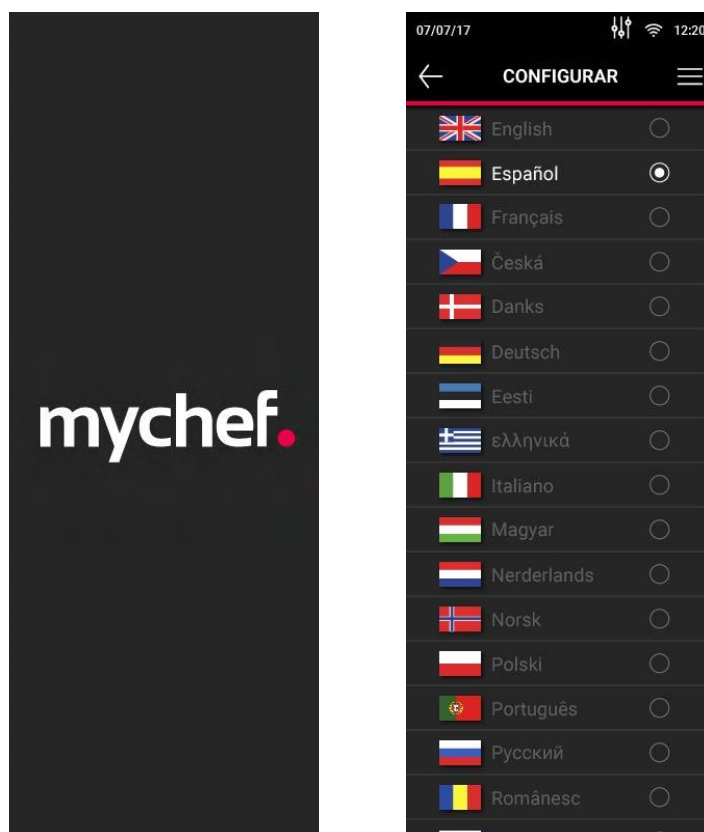
2. Choose the Wi-Fi network and then enter the password to connect:
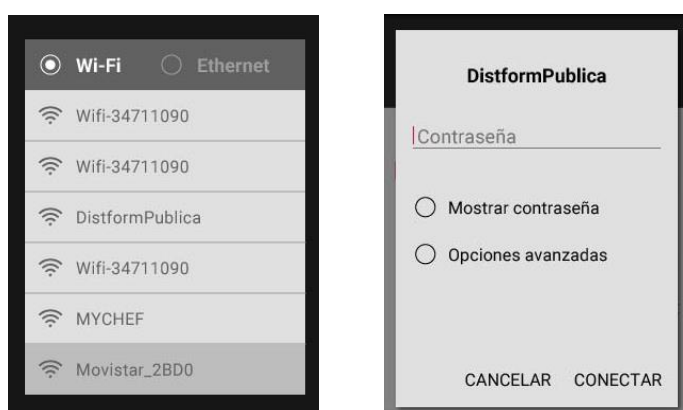
a) The oven does not connect to the Wi-Fi network:
   Make sure that the router is working, and that the password is correct.

b) If the Wi-Fi network is currently unavailable:
   You can use your mobile phone as an access point to connect (Internet Hotspot mode).

3. Choose "User Mode" to create an account and register the oven.
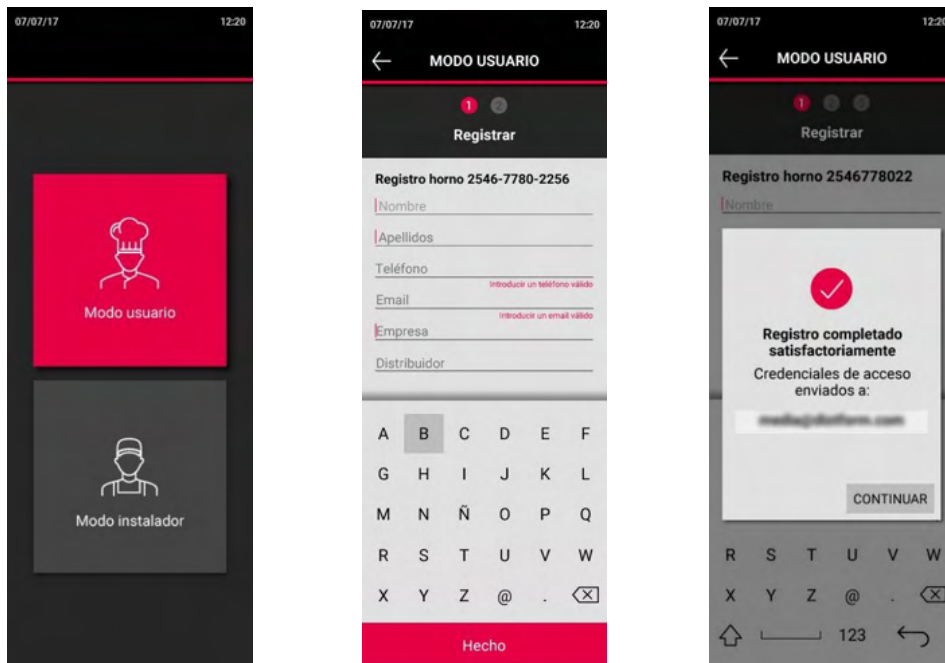
- Make sure to enter a valid email address to receive the access credentials.
- All fields must be completed.

4. If you already have a user account: enter your email address and password. The oven will be synchronised.
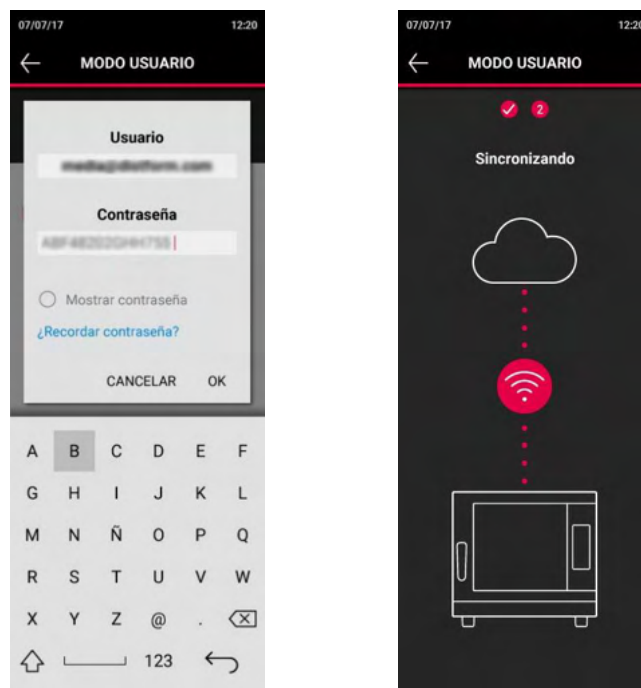
5. Access the "Installer Mode" and complete the fields with the required data.

6. System analysis

The oven will begin a general check to make sure the installation was done correctly. Follow the onscreen prompts.
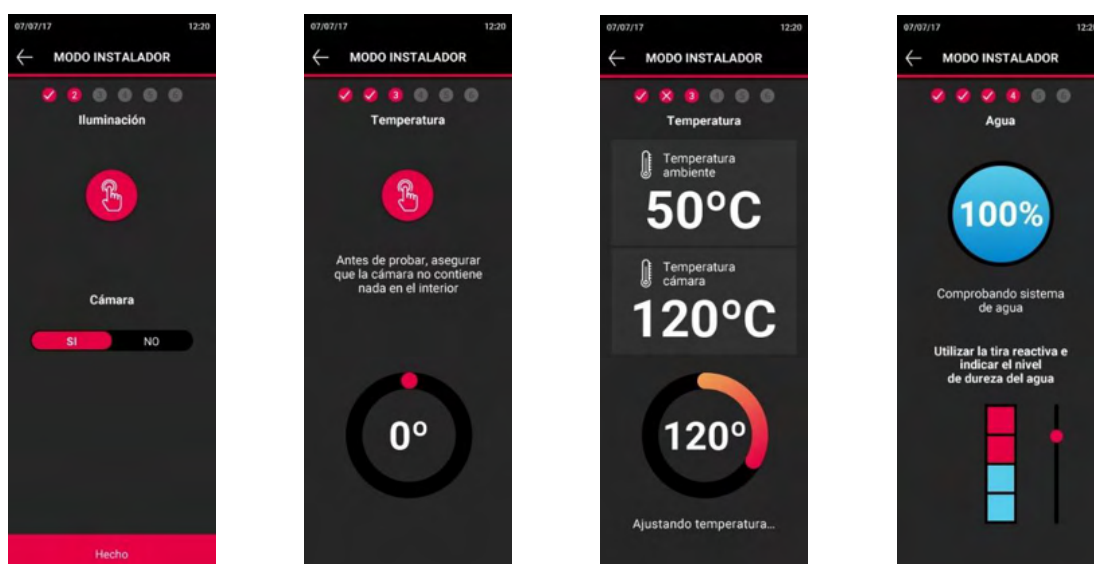
7. Once the system scan has completed successfully, the system will initialize, and the main menu will be displayed.
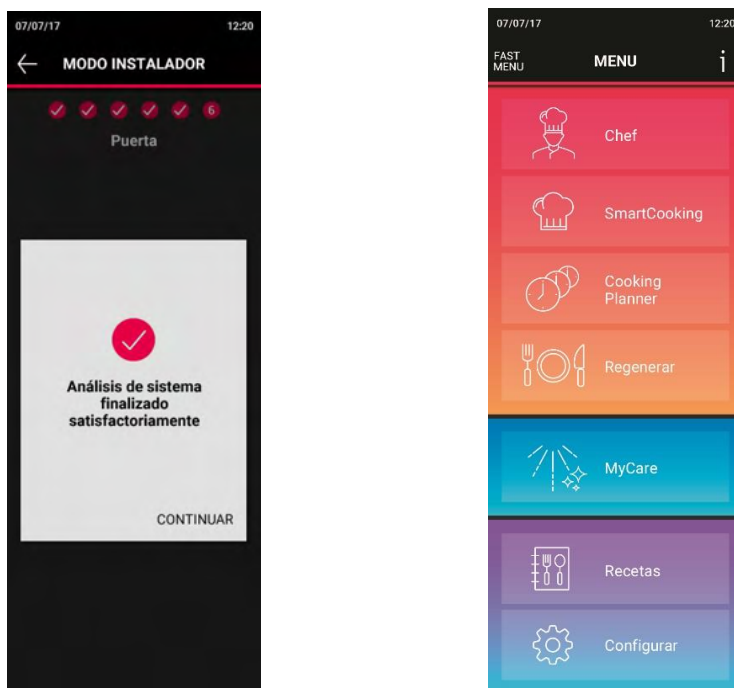
8. Access to the Mychef Cloud App

With the credentials received via email it is possible to access the Mychef Cloud application from where it will be possible to synchronise with the cloud and carry out more advanced management of the oven. From the application it is possible:

- Edit your own recipes with ingredients, preparation steps, cooking, and plating

  steps, as well as add photos.

- Access to Mychef recipe databases, created by and for Chefs.

- Recalculation of costs based to the number of diners.

- Synchronisation of recipes from the app with Mychef ovens.

- Simultaneous Multilevel cooking programming.

- Simultaneous JustInTime cooking programming.

- Information on each associated oven.

- Remote supervision of the status of each oven (cooking, washing, programming,

  etc.).

- Control of water and energy consumption by periods.

- Visualisation of HACCP graphics.

- Management of quick access programs FastMenu.

- Remote activation / deactivation / replication of FastMenu mode in one or more ovens.

- Language settings

The app is available for both Android and iOS devices.

7. USE

This section provides an overview of the basic functions and all the information necessary for the correct use of the user interface of the Mychef iCOOK combi oven.

For a description of more specific functions, please refer to the help available on each screen.

7.1. Switching on the equipment

The equipment is switched on or off using a switch located at the bottom rear.

Once switched on, the system can be switched on or off using the circular button START/STOP on the control panel. By switching off from the circular button START/STOP the system will remain in standby mode. To turn off completely it is necessary to use the switch.

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

7.1.1. First use

Once you have connected your Mychef oven for the first time, you will need to access the Wi-Fi network to synchronise with the cloud. A check on available software updates and if necessary, the download and update of the system will then be executed.

After the software has been checked, the user interface will guide you through the "User Mode" option for registering the oven, so that you can receive personalized assistance from the Mychef service department.

In order to start using the oven, it will also be necessary for the installer to register and verify the functionalities of the oven and ensure that the installation has been carried out correctly. To do this, the installer must select the "Installer Mode" option and follow the steps marked by the user interface.

7.1.2. Main menu

Each time you start the oven after the initial setup, you will be taken directly to the main menu shown in the image below.
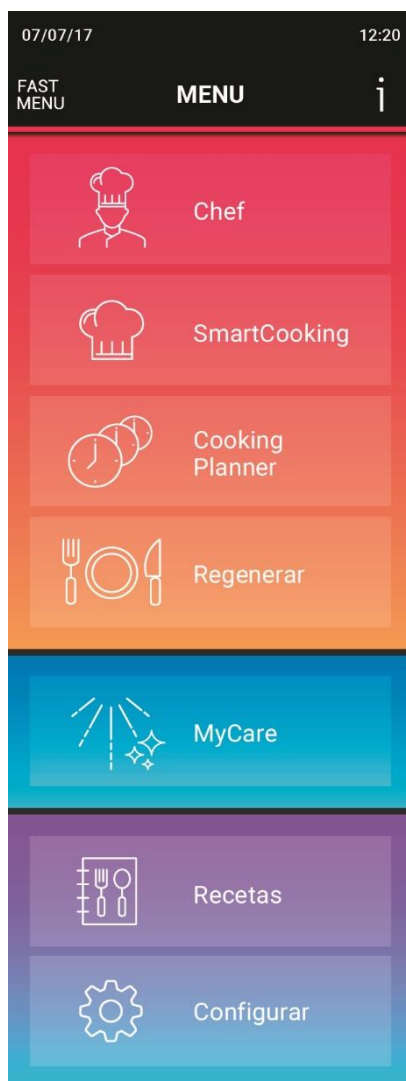
Figure 12. Main menu display

This menu is structured in three main sections:

Cooking (Chef, SmartCooking, CookingPlanner, Regenerate)

Self-cleaning (Mycare)

Recipes and Settings

The main functions shown in the menu are as follows:

Chef - Cooking with manual mode parameter settings

Mychef – Food selection assisted cooking

CookingPlanner - Assistant for planned cooking

Regenerate - Assistant for regeneration of cooked foods

MyCare - Self-cleaning programs

Recipes - Access to user and Mychef recipe books

Settings - Access to oven settings

7.1.3. Mychef iCOOK MAX main functions

- **Chef**

   The Chef cooking mode allows cooking by manually adjusting the parameters:

   - Convection

   - Mixed

   - Steam

   Additional functions can be set in addition to the cooking modes:

   - Cooking with/without probe

   - Cooking ΔT

   - Night Cooking

   - Programming of cooking cycles and adding standby cooking.

   - Programming cooking cycles and adding queued cooking cycles.

   - Save cooking settings in the recipe book hosted in the Cloud.

- **SmartCooking**

  The SmartCooking cooking mode assists the cooking procedure in an easy and intuitive way. By quickly selecting foods classified by category, it enables intelligent cooking through predefined parameters, that are adapted to the type of preparation of each food.

  This cooking mode allows you to obtain consistent cooking results.

  Each food category has a Cook&Go option, a quick and direct access to the cooking parameter settings.

- **Regenerate**

  This mode provides access to two food regeneration functions:

  - Chef: Allows you to set regeneration parameters in manual mode.

  - SmartCooking: Regeneration by fast selection of foods and adjustment of predefined parameters to ensure correct regeneration.

- **MyCare**

  MyCare allows cleaning the chamber by selecting one of the different self-

  Cleaning programs available.

  - Rinse

  - Eco

  - Short

  - Medium

  - Long

- **Recipes**

  Three different options are available for managing recipes in Mychef ovens:

  - Recipes: This recipe book provides recipes prepared by Mychef, guided step by step, with serving suggestions for optimum results.

  - My Recipes: With this recipe book you can create your own recipes in a simple and intuitive way, from your Mychef oven or from the "Mychef Cloud" application for mobiles and tablets. You can cook and manage up to 400 different recipes.

- By Ingredients: The search for recipes by ingredients will allow you to make the most of the resources available in your kitchen. This mode suggests possible recipes that can be cooked after selecting one or more ingredients.

- **Settings**

  All the settings of the Mychef oven can be made in this menu.

- **Help**

  The "i" icon in the header or drop-down menu, which gives access to on-screen help, is present on all screens. It provides a full description of the current screen and the use of the user interface.

- **Fast Menu**

  This option gives access to a customized menu according to the needs of each user, allowing you to improve the user experience by facilitating access to those functions that you use frequently. It will be possible to add the most frequently used functions or configure a custom menu. Using this menu restricts the use of the main menu and its functions.

7.1.4. Navigation

Any oven function can be accessed by navigating from the main menu, by clicking on any of its options.

7.2. Chef

The "manual" setting of the CHEF cooking mode parameters allows cooking with the following profiles:

- Convection

- Mixed

- Steam

- Smoking mode (available with the use of the MySmoker accessory)
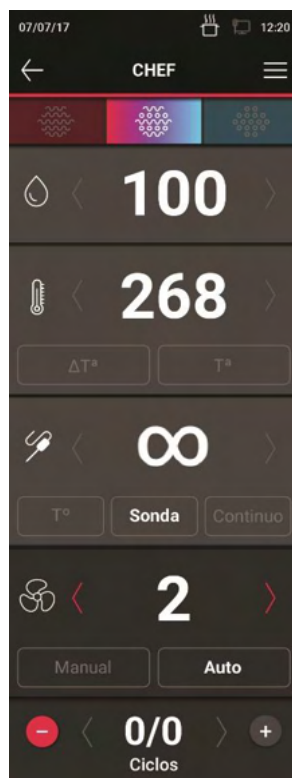
Figure 13. CHEF mode screen

After selecting and setting one of the cycles, it is possible to combine several cooking cycles by adding one or more cycles up to a maximum of 9. It will be possible to save the settings made in the "My Recipes" recipe book for future use. It is also possible to add a description of the steps required for the cooking process, if desired. By using the "Mychef Cloud" application, it will be possible to add images of the procedure and suggestions for plating.

Header functions:
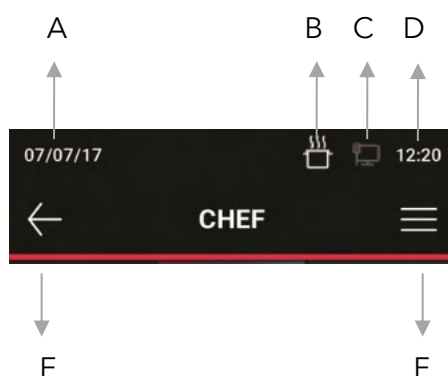
A   Current date

B   Cooking Indicator

C   Wi-Fi/Ethernet connection indicator

D   Current hour

E   Get back. Return to the previous screen

F   Dropdown menu
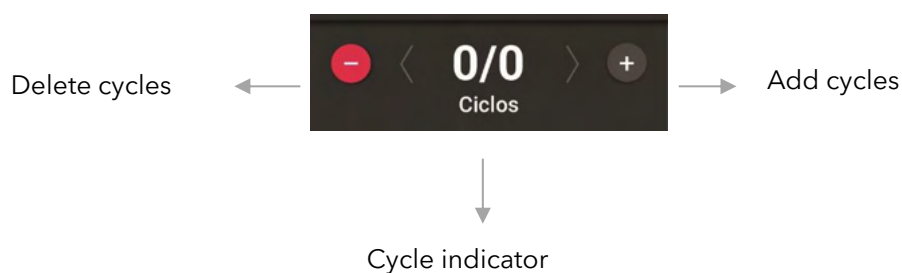
7.2.1. Cooking options

During the course of a cooking operation, the following actions are possible:
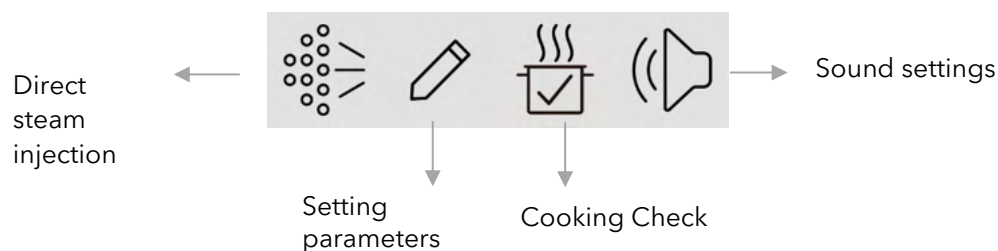
Direct steam injection allows the user to increase the humidity in the chamber at specific times during cooking. The duration of the injection is determined by how long this button is pressed.

During cooking it will also be possible to make a change to the parameter settings. By selecting this option, the display will show the cooking parameters again and the user will

be able to fine-tune the recipe according to his needs. To continue, press the circular button START/STOP.

For precise cooking control, the oven has a "Cooking Check" option. This option displays the values for time, temperature, energy, and water consumption.

To adjust the volume of the acoustic signals, press the Sound settings icon, and select loud, medium or disable acoustic signal.

The cooking profiles allow the following cookings procedures to be carried out:

Convection (30°C-300°C)

- Roasting
- Baking
- Grill
- Frying
- Griddle
- Smoked

Mixed (30°C-300°C)

- Roasting
- Gratin
- Braising
- Sauté
- Fogging
- Proofing

Steam (30°C-130°C)

- Steam cooking
- Sous-Vide
- Boiling

Additional functions:

Convection

- 6 Fan speeds
- DryOut

Mixed

- 6 Fan speeds
- SmartClima

Steam

- 6 Fan speeds

In each cooking cycle it is possible to add a warning at a specific moment. In this way it is possible to have a more exhaustive control of the cooking process by taking the necessary actions to improve the result. During cooking, a notification on the screen and on the mobile device will prompt the operator to perform an action. For example, adding a broth 15 minutes after the start of cooking.
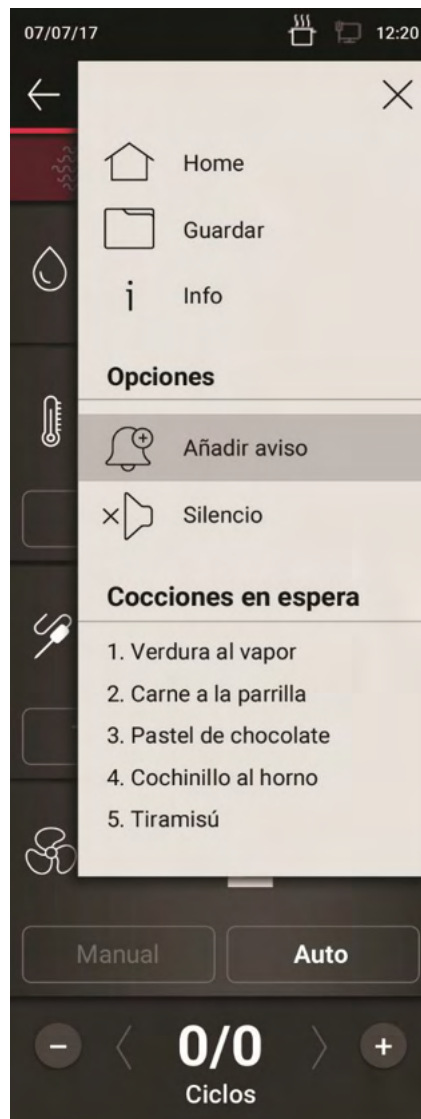
Figure 14. Message settings to add warning

Pressing add notification prompts you to enter a text message and select the time at which the notification will be displayed. Once cooking has started and the specified time has elapsed, the notification will be displayed showing the message entered.

7.2.2. Chef Menu operation

There are 400 programmes that can be edited and recalled at the user's will. All of them can have up to 9 cooking cycles. To start a cooking, at least one cycle must be defined.
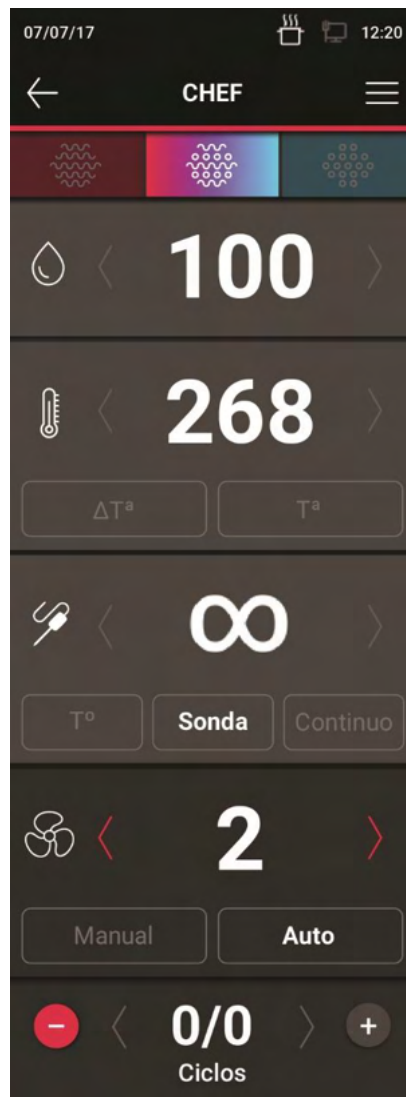
Figure 15. CHEF mode screen

In the user programmes it is possible to modify any cooking parameter (temperature, humidity, time, cooking mode, etc.). To do this, select the button corresponding to the parameter to be modified and set the parameter value.

There are several safety measures to prevent malfunctioning of the appliance, which the user must be aware of during use.

In the event of an error, the appliance will stop and display the error code (see chapter 7.8.17).

The oven will not operate if the door is open.

Cooking modes:

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

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

The mixed mode allows intelligent and controlled regulation of the removal or supply of humidity in the cooking chamber. To do this, press the humidity button and set the desired value.

The steam mode saturates the cooking chamber with humidity.

Humidity	0%	-100 % <-> 100 %	100%
Temperature	ΔT Tª		
Weather	T° Probe Continuous		
Fan	Auto Manual		

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

In all cooking modes it is possible to humidify the chamber at will, by means of direct steam injection of steam via the drop-down menu under options:

7.2.2.1. Temperature cooking and time control

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

By pressing the circular button START/STOP, the oven will start heating the chamber and stop when the set time has elapsed.

Example of cooking at 90°C for 10 min:

Figure 16. Example. Cooking 90°C in steam mode for 10 minutes
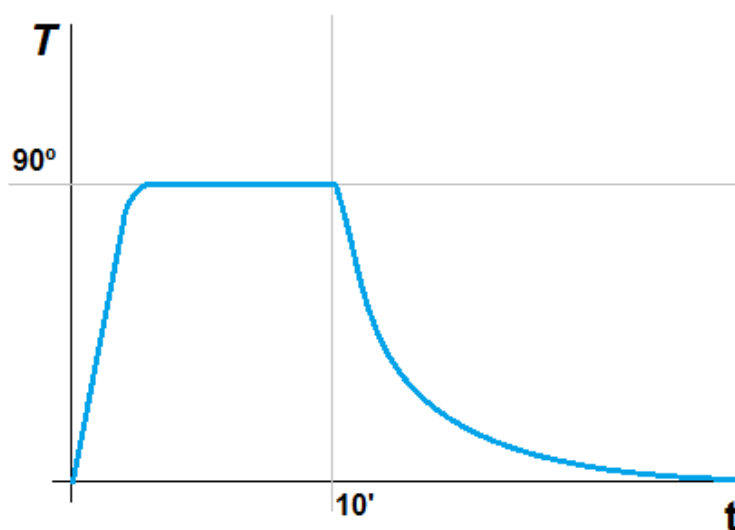
Figure 17. Oven temperature

Automatic temperature adjustment

Whenever a cooking is started by pressing the circular START/STOP button, the oven automatically calculates the ambient temperature in the chamber and decides whether to carry out a heating or cooling process depending on the value to be reached. The temperature adjustment process must always be carried out with the trolley inside the chamber.
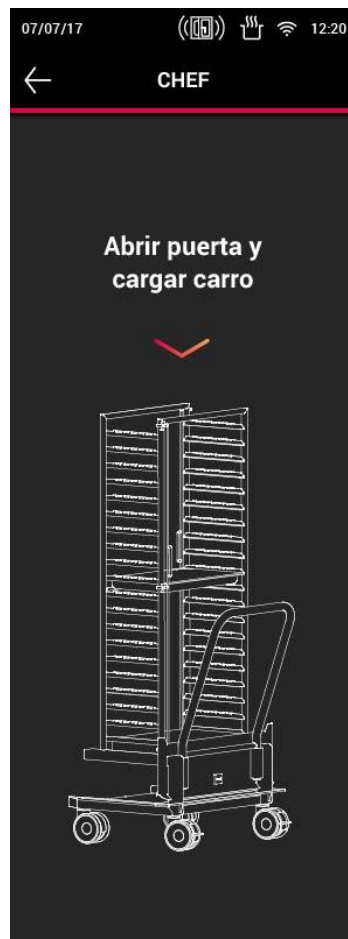
Figure 18. Notice to load trolley

If necessary, before the start of cooking, and with the trolley inside, the screen for the temperature setting process will be displayed, showing the room temperature and the chamber temperature.

Figure 19. Temperature setting display

If desired, the user can interrupt this process and start cooking directly. Pressing the circular button START/STOP skips preheating and starts cooking.

Once the oven has reached the preheating temperature, the user will be prompted to load the oven by an acoustic and visual warning: an animation will be displayed on the screen as shown in the picture.

When the door is opened and the oven is loaded, cooking starts automatically.

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

Temperature cooking and core probe control

The Temperature cooking and core probe control mode ends cooking when the temperature at the core of the food is equal to the selected temperature. The chamber temperature remains constant, and equal to the selected temperature value.

To use this mode, choose a chamber temperature and a desired core temperature by pressing the TEMPERATURE and PROBE buttons respectively and adjusting them. By pressing the START/STOP circle button, the oven will start to heat up and will stop when the core probe temperature is equal to the probe setpoint temperature.
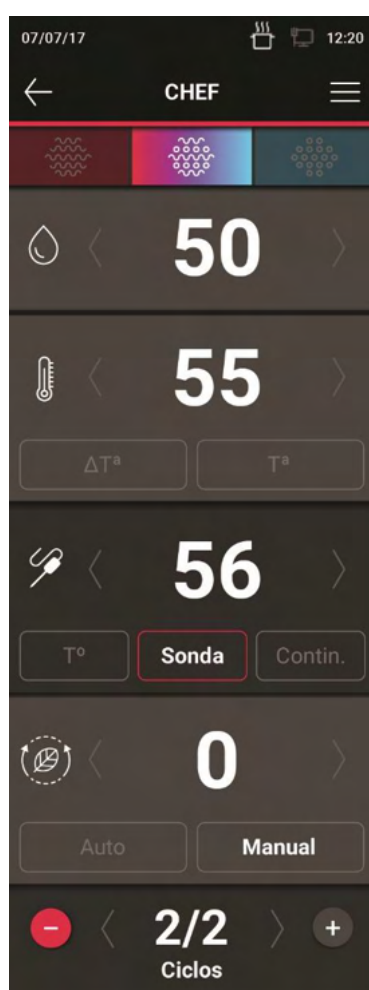
Figure 20. Temperature setting and core probe control

If we are running a core probe-controlled cooking cycle, the time/probe display will show the actual probe temperature. By pressing the cooking menu button, the probe temperature can be checked using the "Cooking Check" option:
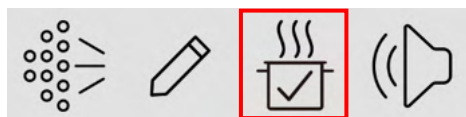
If you wish to adjust any of the cooking parameters, press:
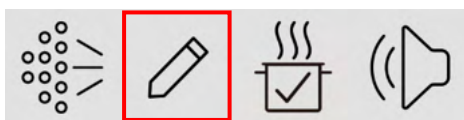
Figure 21. Cooking parameters settings

⚠️ *When the oven is in the process of cooking controlled by means of 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.*

Fan speed selection

In any cooking mode, the user can select the fan speed that best suits their needs. To do so, press the fan speed parameter where it will be possible to choose between several options:

Auto mode: The fan speed is automatically adjusted according to the type of cooking being carried out, optimising the cooking result.

Manual Mode: This mode allows you to select the fan speed from a range of 6 speeds.

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

7.2.2.2. Editing cycles

Editing cycles can be done directly by navigating through the cycle indicator or phases can be added to the user programmes. Modification of a cooking cycle can also be done via "My Recipes" in an already saved cooking cycle.
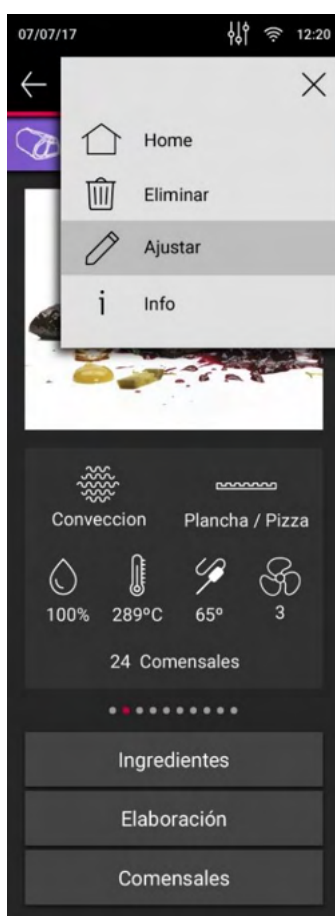
Figure 22. Editing cycles

By accessing the edit option in the drop-down menu, you can edit the parameters.

Through the App it will be possible to edit the rest of the fields of the recipe, being able to include the preparation, photos, etc.

⚠️ **To add or delete phases in programmes 1 to 400, you must first enter programme editing mode.**

Navigation between cycles

To navigate between the different cycles, click on the arrows of the cycle indicator <1/2>.

⚠️ **The first number in the cycle indicator indicates the current cycle and the second number indicates the total number of cycles.**

Adding a cycle

To add a cycle to a cooking operation, press the (+) button. It is then necessary to select the mode and set the cooking parameters.

Once a cycle has been added, its cooking parameters can be modified by selecting the cycle to be modified and adjusting the parameters.

Delete a cycle

Press the (-) button to delete a cooking cycle.

7.2.2.3. Initiate cooking

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

To do this, press the circular button START/STOP, and the following screen will appear:
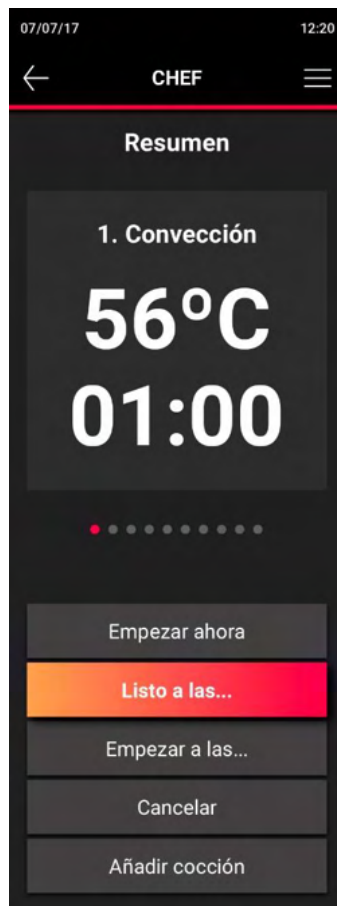
Figure 23. Cooking cycle overview screen

This screen shows a summary of the programmed cooking cycles and allows you to view and navigate between them to see the parameters in detail. An acoustic signal is emitted each time a cycle is completed, or the next cycle is automatically passed on to the next one.

If you wish to start cooking, selecting "Start now" will start cooking and the cooking indicator in the header will be activated.

If you wish to program the start time, i.e. set a later start time than the current time, it is possible to program it in two ways. Firstly, with the "Ready at..." option, you can set an end time for cooking, so that the oven automatically calculates the end of cooking based on the cooking time. With the "Start at..." option, you can program the start of cooking at a specific time.

This screen also allows you to cancel cooking and to add a standby cooking. In the latter case, the cooking will be put on hold and a new cooking setting can be made. Once the programming of the next program has been completed, the cooking can be started.

7.2.2.4. End of cooking

A cooking ends when time is up or the temperature at the heart of the food is reached. At the end of a cooking cycle, the appliance indicates this status visually and acoustically. In particular:

- An acoustic signal is emitted.

- The cooking finished message appears on the display.
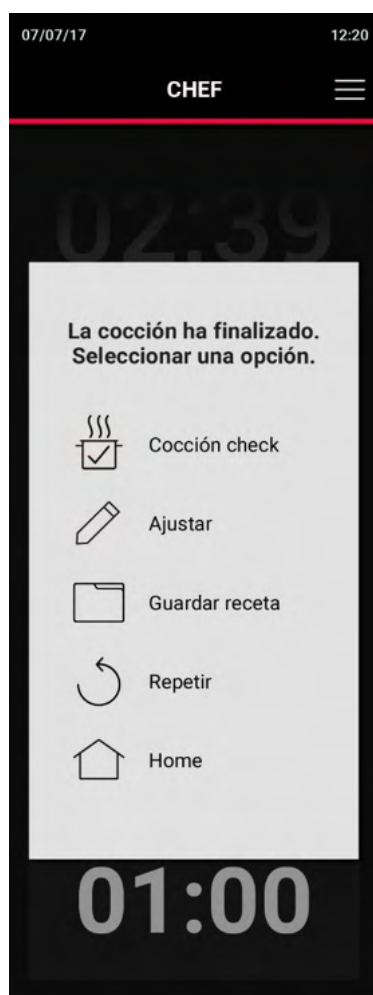
Figure 24. Cooking finished message

Once the cooking finished message appears, you must choose one of the options displayed.

Cooking check: Visualisation of the resources used during cooking, temperature, time, water and energy.

Adjust: Sometimes it is necessary to add time to a cooking procedure. This option allows you to fine-tune the result by adjusting the time.

Save recipe: With this option, it will be possible to save the parameters in the recipe book by creating a recipe and reuse it in the future. It will not be necessary to make the parameter settings again. It is possible to save a recipe prior to cooking, or at the end of cooking.

Repeat: Repeat the same cooking programme.

Home: Return to the Home screen.

You can also exit the displayed screen by pressing the START/STOP circular button.

The cooking process can also be interrupted at any time by pressing the circular button START/STOP to end the cooking process.

7.3. SmartCooking

After selecting the SmartCooking cooking mode in the main menu, the following screen is accessed where a series of foods are displayed. This mode allows you to select the food by category and choose between the preparation procedures allowed for each food.

For example: Meat → Beef → Sirloin → Grill → Set cooking parameters → circular button START/STOP.

7.3.1. SmartCooking mode

The SmartCooking mode provides certain cooking profiles, where it is possible to select and modify the cooking parameters and start cooking immediately for optimum results.
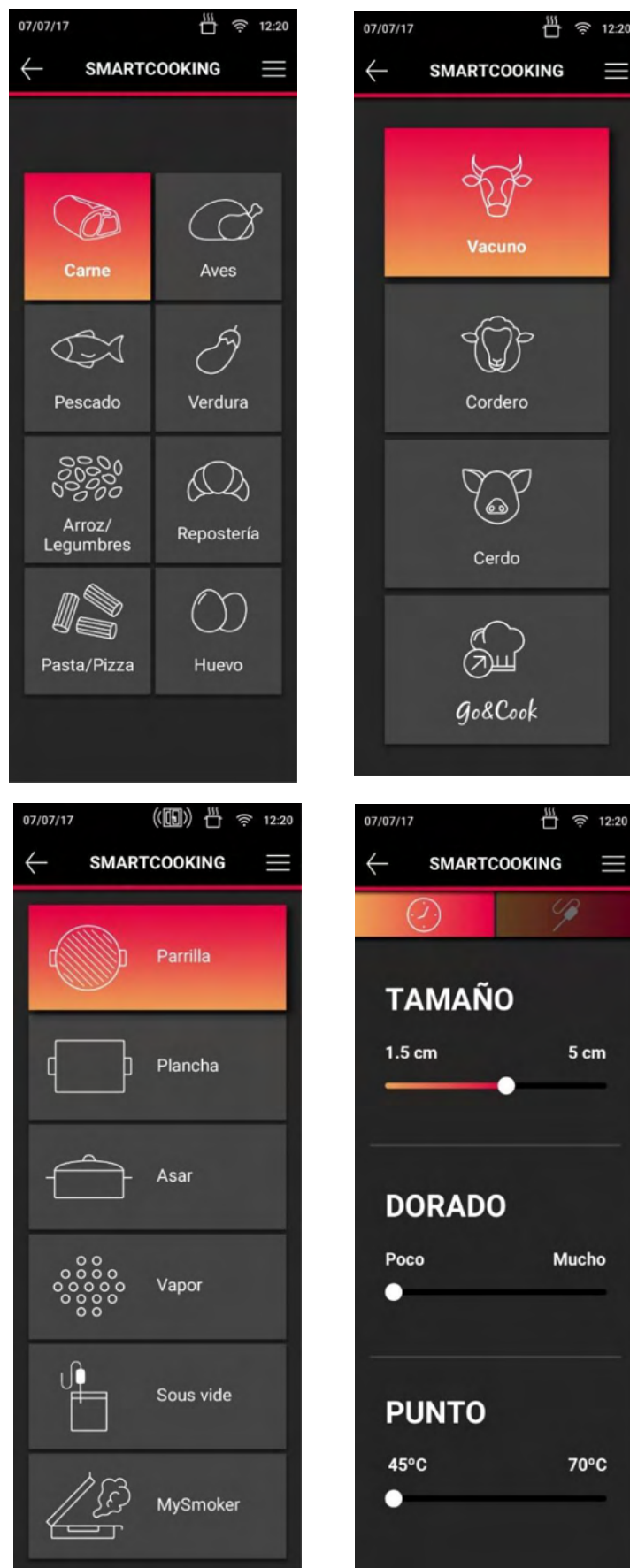
Figure 25. Example of SmartCooking mode parameter selection

Some foods allow probe cooking, this option can be selected when compatible. Probe and sous vide cooking will be possible.

Sous vide or low temperature cooking is particularly suitable for meat, poultry, fish and some vegetable preparations. This cooking allows the food to be cooked more gently, to lose less juice and to preserve its qualities.

Cooking can be stopped at any time by pressing the circular button START/STOP.

The drop-down menu in SMARTCOOKING shows the following options:

1. Home

2. Cooking aid: This option will display on-screen hints and tips to optimise cooking results.

3. Display information and help

To start cooking, once all the parameters have been set, press the circular button START/STOP. A summary of the selected cooking will then be displayed.

If you wish to start cooking, selecting "Start now" will start cooking and the cooking indicator in the header will be activated.

If you wish to program the start time, it is possible to program it in two ways. First, with the "Ready at..." option, you can set a cooking end time. With the "Start at..." option, you can program the start of cooking.

This screen also allows you to cancel cooking and also to add a standby cooking. In the latter case, the cooking will be put on hold and a new cooking setting can be made. Once the next programme has been programmed, cooking can be started.

It is also possible to save the recipe with the selected settings in the "My Recipes" cookbook, thus allowing the user to create his or her own assisted cooking profile and to have quicker access to it in future occasions from the recipe book.

7.3.1.1. Go & Cook

The Go&Cook cooking mode is a direct cooking method, suitable for each food category. Once the category has been selected, for example: "Meat", the Go&Cook option will directly show the available preparations for meats: Fry, Grill, Griddle, Roast, Braise, Steam, Sous vide and MySmoker. Selecting the preparation mode, for example: Frying, takes you to the cooking parameters screen. In this case it is possible to select Fry by Time or by Probe, as shown below:
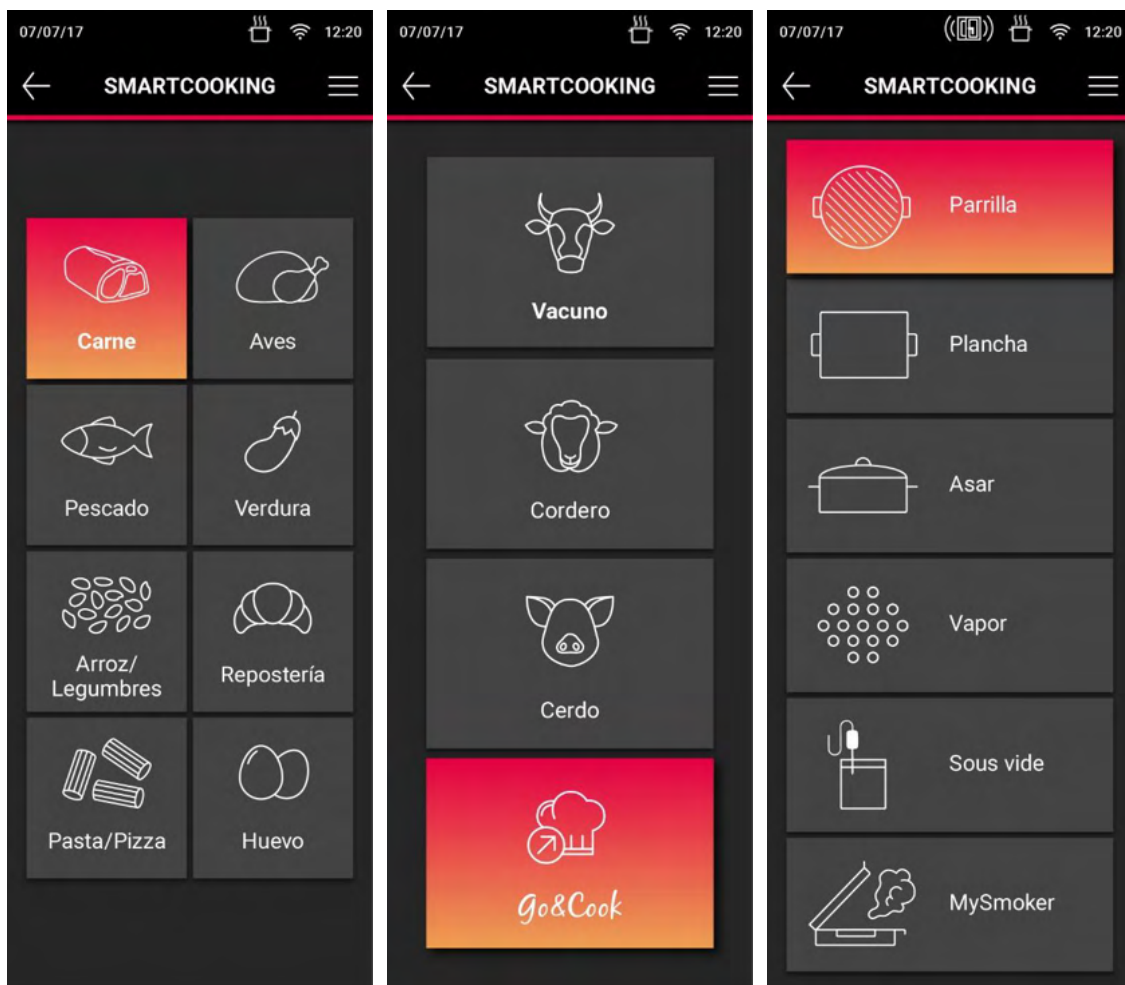
Figure 26. Example of Go&Cook mode parameter selection

7.3.1.2. Save a cooking configuration or create a recipe

It is assumed that you are already in the Chef screen and have either set the cooking parameters or have chosen to create a recipe from the "MyChef Cloud" application.

After selecting the Save button, it will be necessary to fill in the following information to categorise the recipe:

Category: Establishing a category will allow a better management of the recipes. The categories are as follows:

Meat Poultry Fish Vegetables Rige/Legumes Pastries Pasta/Pizza Egg
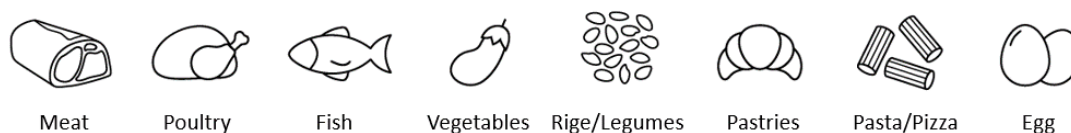
After selecting the category, enter a name under which to save the recipe.

To complete the editing of the recipe it will be necessary to access the "Mychef Cloud" application. It is possible to edit the recipe and choose the type of tray recommended for cooking:
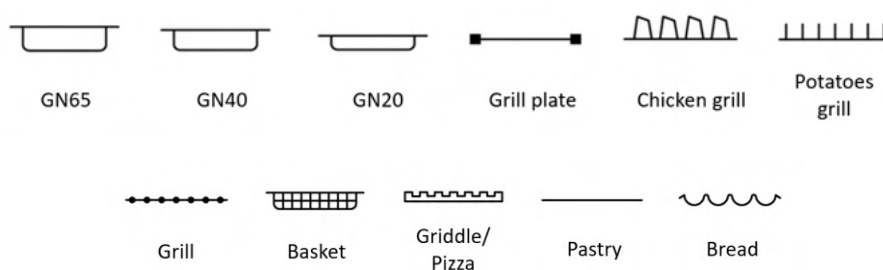
Then select the ingredients field, where a new window will open in which you can enter the ingredients that make up the recipe.

You are then asked to add the different steps that make up the preparation of the recipe. In each step it will be possible to upload an image to illustrate the preparation procedure. In the same way, it will be possible to add serving suggestions in the final step and accompany it with an image.
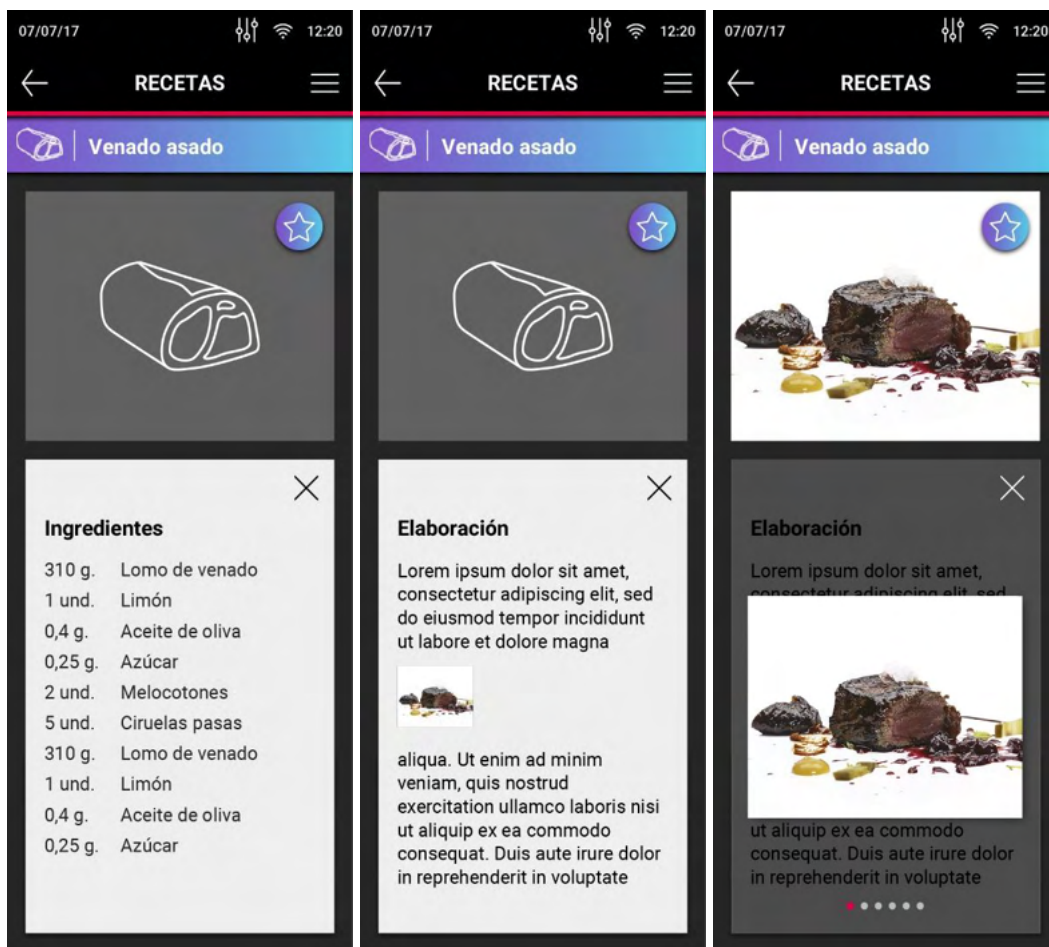
Figure 27. Recipe screen

It is possible to adjust the number of diners or trays in order to know the exact quantities of ingredients to be used in each case. By means of the parametric calculation, the new quantities required for the preparation of the recipe will be displayed in the ingredients section.
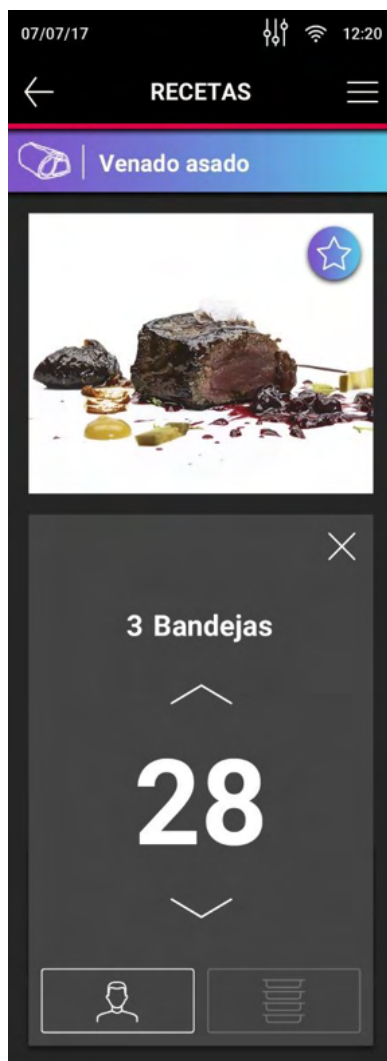
Figure 28. Setting the number of diners or trays

7.4. CookingPlanner

The CookingPlanner cooking mode allows you to cook several trays of the same food or different foods or recipes that require different cooking times on different levels.

For simultaneous cooking, only preparations with similar cooking profiles can be selected from Chef, SmartCooking or Recipe mode, which are the same in terms of temperature and humidity. It is therefore possible to combine cooking in this cooking mode if the parameters are similar and only the cooking time varies. In order to be able to load SmartCooking recipes in CookingPlanner mode, they must first be saved in the recipe book with the desired parameters. A clock icon in the top left-hand corner indicates that the recipe is compatible with CookingPlanner mode. These recipes do not allow cooking cycles.

To load a recipe into CookingPlanner mode, select Multilevel or JustInTime and press the (+) button at the desired level, then access the recipe book where the recipes compatible with this cooking mode are displayed. Then select a first recipe and press "Add to Multilevel" or "Add to JustInTime".
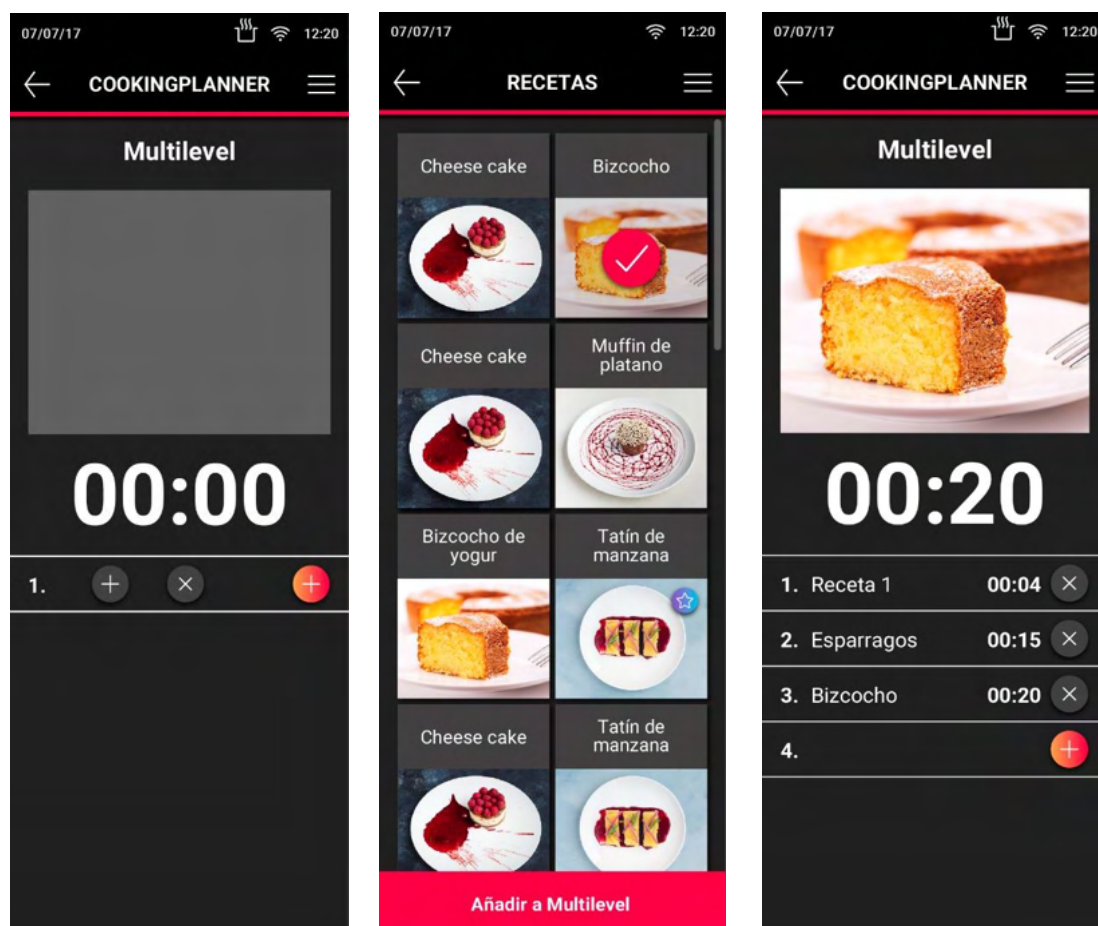
Figure 29. CookingPlanner screens

⚠️   *The names of the recipes are given as examples.*

The CookingPlanner mode has two different profiles to choose from:

- Multilevel: for cooking that starts at the same time, under a single cooking cycle and different end times depending on the recipe of each tray. The system will notify the user via the display and on the mobile device via a notification when to remove each of the trays at the end of cooking. It will be possible to load additional products, cooking will stop when the door is opened. When the door is closed, the process will resume.
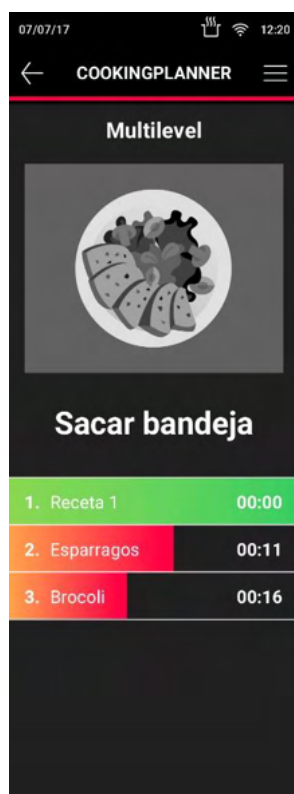
Figure 30. Multilevel option

- JustInTime: for baking that you want to finish at the same time, allowing cooking at different times. In this case, the system will notify when it is necessary to insert the trays according to the cooking time to allow all the food to be cooked at a specific time. This baking mode maintains the set temperature and humidity.

Figure 31. JustInTime option

It shall be possible to interrupt any cooking process without interfering with the other loads.

At the end of cooking, both in Multilevel and JustInTime, the display will show in green which of the trays must be removed in order to continue cooking. By opening the door, removing the tray and closing the door.

Probe cooking is only permitted on one of the trays. In this case, cooking of this tray will end when the temperature set for the probe is reached.

To view the total number of trays, it is possible to do so by swiping on the screen.

7.4.1. Save CookingPlanner

It is possible to save a list of recipes in Multilevel or JustInTime in "My Recipes", either when you have finished loading all the recipes you want to cook, through the save option in the header, or once the process has finished, as shown below:
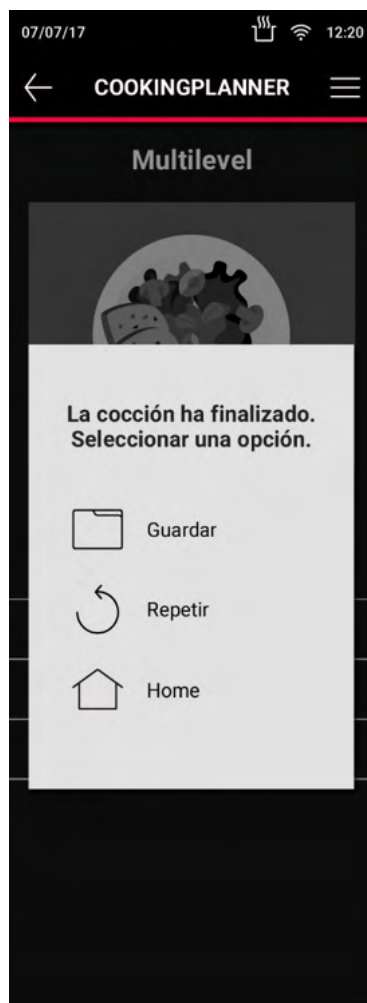
Figure 32. Save recipe list after cooking is finished

7.5. Regenerate

The regenerate mode allows the regeneration of almost all types of previously cooked food, where it is finished and prepared for serving. For this purpose, the food can be already arranged on plates or in containers. It is possible to select manual regenerating in "Chef mode" or assisted regenerating in "SmartCooking mode".

- Chef mode: To start this mode it is necessary to set the Humidity, Temperature and Time parameters and press the circular button START/STOP. The fan speed will be adjusted automatically. Once the regeneration is finished, a maintenance cycle is started at 65°C, which will end only when the circular buttom START/STOP is pressed.

   Note: For temperature settings above 160°C the use of a probe is recommended.
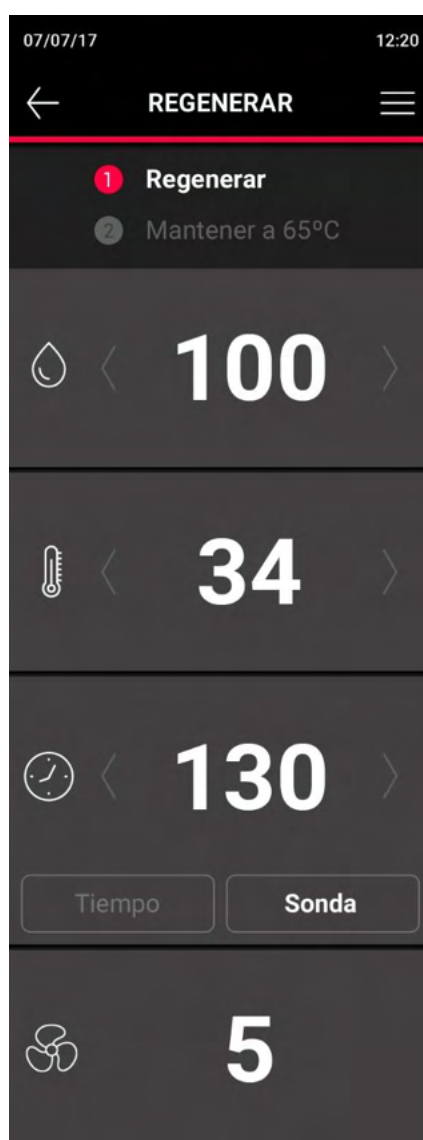
Figure 33. Chef mode Regenerate function

- SmartCooking mode: This regeneration mode allows to regenerate food by categories, in an assisted way. It is only necessary to select the type of food and set the parameters shown on the following screen and press the START/STOP circular button.
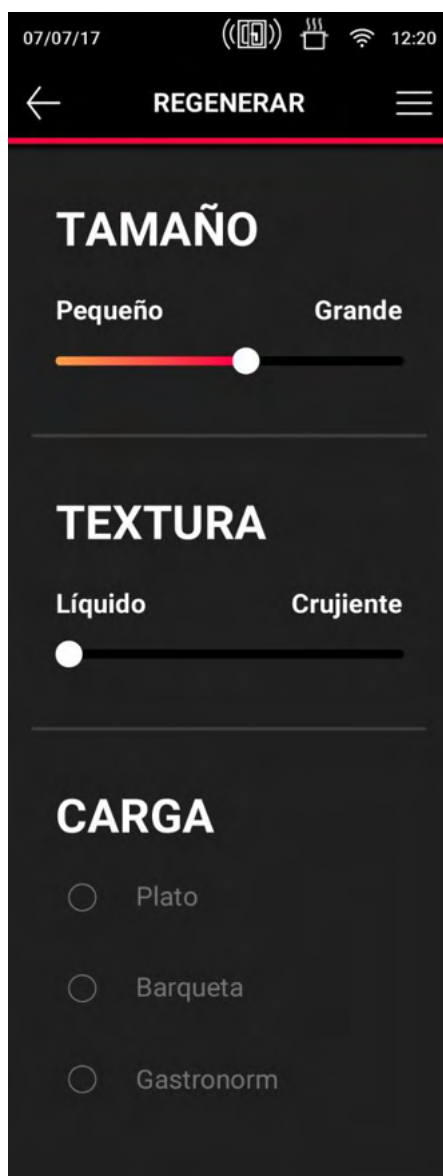
Figure 34. SmartCooking mode regenerate function

7.6. MyCare

The use of the Mychef cleaning system allows automatic cleaning of the cooking chamber. This option includes several self-cleaning programmes available, as indicated below:
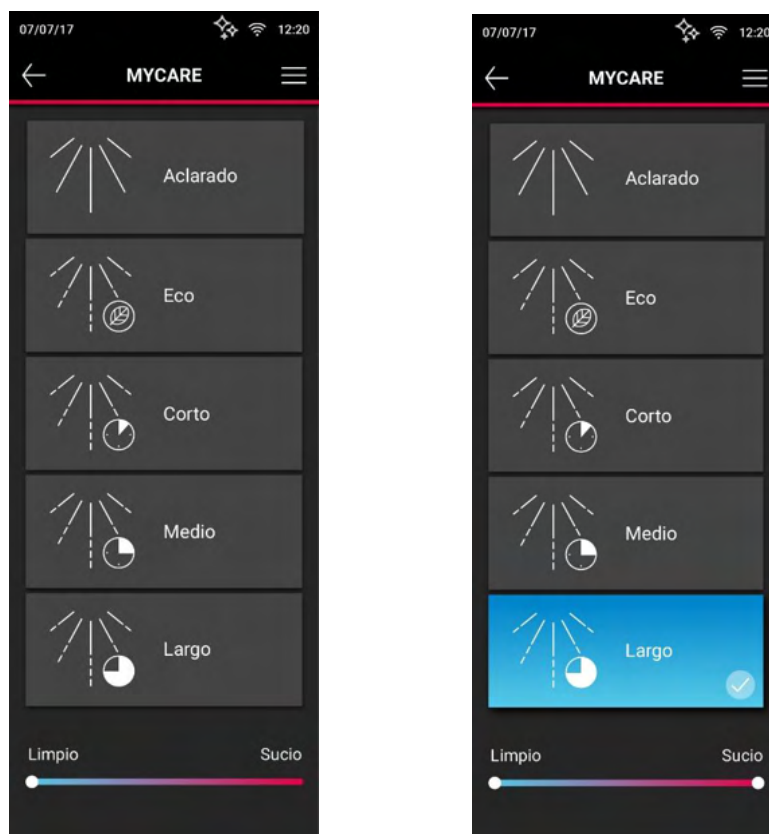
Figure 35. MyCare self-cleaning programmes

- Rinse: Programme for rinsing the chamber with water.

- Eco Wash: This programme allows efficient washing with optimisation of resources.

- Short Wash: Short duration washing programme.

- Medium wash: Medium duration washing programme.

- Long Wash: Long-term washing programme.

The lower bar, "Clean-Dirty", shows the level of soiling of the chamber and the suggested self-cleaning programme is indicated accordingly.

The time required to perform each programme and the use and usefulness of each programme are listed in the table below.

Programme	Description	Duration
Eco	ECO self-cleaning programme	63 min
Short	Self-cleaning programme for low level of soiling	103 min
Medium	Self-cleaning programme for medium level of soiling	143 min
Long	Self-cleaning programme for high soiling level	183 min
Rinse	Rinse programme.	10 min

Table 5. Self-cleaning and rinsing programmes (MK2 system)

Programme	Description	Duration
CLEAN 1	ECO self-cleaning programme	45 min
CLEAN 2	Self-cleaning programme for low level of soiling	70 min
CLEAN 3	Self-cleaning programme for medium level of soiling	90 min
CLEAN 4	Self-cleaning programme for high soiling level	110 min
RINSE	Rinse programme.	5 min

Table 6. Self-cleaning and rinsing programmes (MK3 system)

When starting a washing programme, it is necessary to be familiar with the rules of use and hazard warnings on the MyCare "CleanDuo" washing tablets.
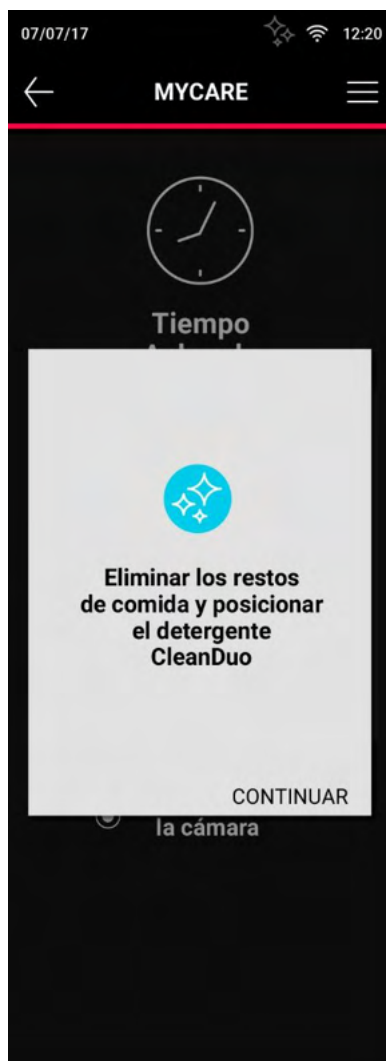
Figure 36. Start of washing programme

Prior to the self-cleaning cycle, remove any solid food pieces/debris inside the chamber by hand. To remove food residues from the cooking chamber, remove them beforehand and prevent them from running down the drain. Do not place trays or grills during the washing process. This should always be done without a load to ensure proper cleaning of the appliance.

> ⚠️ *For the use of the washing processes as well as for the handling of the products used in the process, appropriate protection must be used.*

The cleaning programmes are specifically designed to use the MyCare CleanDuo detergent. The special formulation of the detergent stands out because it has twice the active ingredient concentration of most similar products available on the market. In addition, it includes a rinse aid additive for a perfect all-in-one finish. This means that only one MyCare Cleanduo tablet can be used per wash, making it easy and economical to use.

Once the selected wash programme has been started, the display will show the oven user the progress and prompt the user to perform the necessary actions to complete the task correctly.
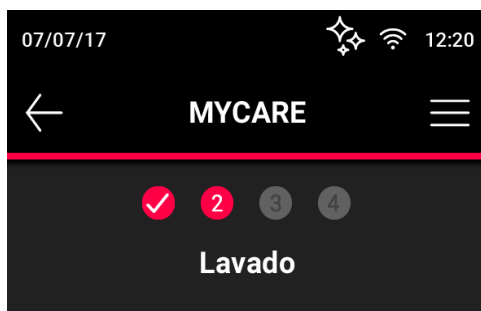
Figure 37. Washing progress information

At the end of a washing programme, the chamber can be dried. To do this, it is necessary to select the option "Dry the chamber at the end", at the beginning of the programme, before selecting the START/STOP circular button.
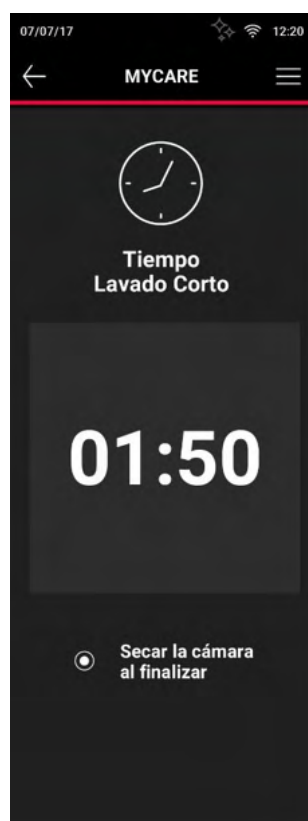
Figure 38. End of washing programme

Before inserting the MyCare CleanDuo tablet, check that the temperature of the cooking chamber is not too high. In certain cases, before the start of the wash programme, it will be necessary to cool down the chamber using the CoolDown action in order for the wash to be

carried out correctly. The oven will start a cooling process which can be carried out with the door open to make it faster. It will be directly notified by the following display:
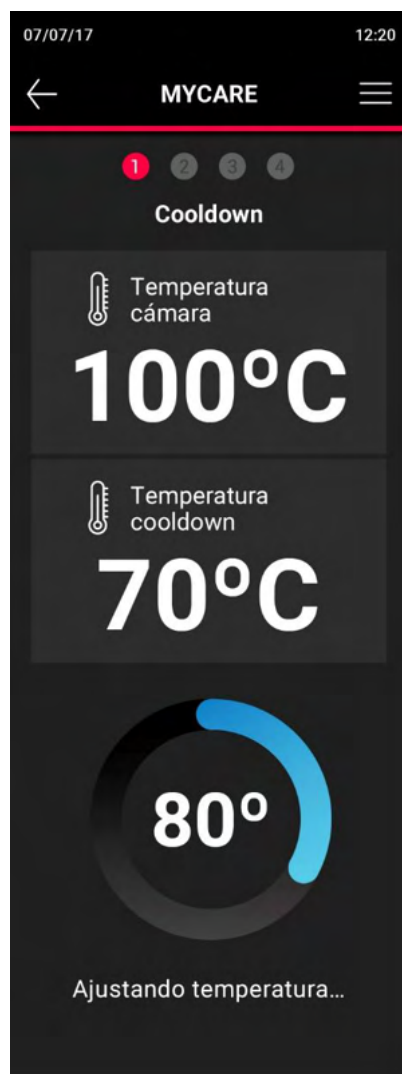
Figure 39. CoolDown process

Once it has reached the correct temperature, insert the detergent into the dedicated compartment. Once it has been inserted, close the door again to start the cleaning programme.

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

If cooling is not necessary, you can place the MyCare detergent directly into its assigned space, and start the cleaning or rinsing cycle.

Figure 40. Housing for MyCare detergent

The 20GN 1/1 and 20GN 2/1 models must use 4 tablets to ensure proper cleaning, due to the much larger chamber size.

⚠ *Before starting any cleaning process except rinsing, make sure that the detergent tablet has been inserted into the oven.*

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

⚠ *The duration of the specified self-cleaning programmes does not take into account a possible cooling of the chamber.*

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

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

During the execution of a washing programme, it may be necessary to interrupt the programme due to an emergency. In this case, pressing the START/STOP circular button will stop the programme and perform a rinse to remove all detergent from the chamber.
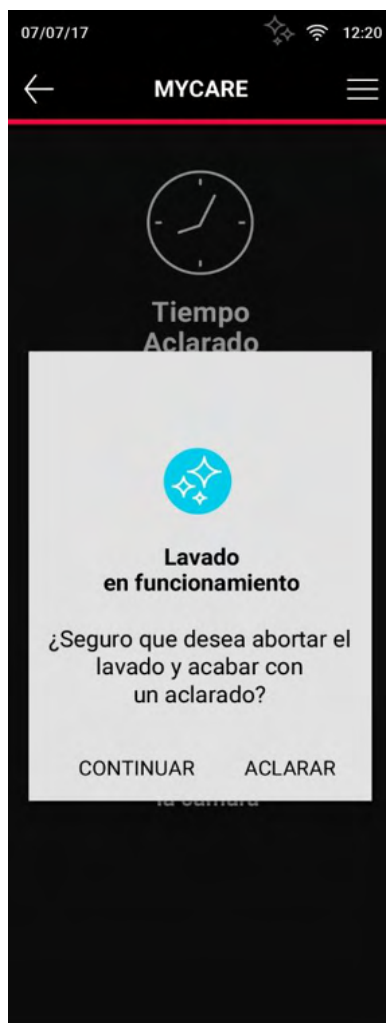
Figure 41. Message after pressing the START/STOP circular button

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

If at the end of any of the automatic cleaning processes you detect detergent residues in the chamber (including behind the fan protection plate), run a rinsing programme or perform a manual thorough rinsing of the cooking chamber.

If there is a power failure during the cleaning process, an error message will appear on the control panel when the oven is switched on again (error 26). In this case, and in order to avoid detergent and rinse aid residues in the chamber, run a rinse programme.

⚠️ ***Always run a self-cleaning or rinsing programme when error 26 occurs.***

7.7. Recipes

The Mychef combi oven allows recipe management as follows:

- Recipes: recipe book created and managed by Mychef in which recipes are periodically uploaded via the cloud.

- My Recipes: in this recipe book you can create and modify your own recipes.

- By ingredients: the recipe search by ingredients allows you to browse recipes containing the selected ingredients.

Figure 42. Recipes menu

7.7.1. Recipes

When accessing this recipe book, you will be able to view all the recipes available in the Mychef cloud. This recipe book will be updated every time new recipes are made available in the cloud, as long as the oven has an Internet connection.
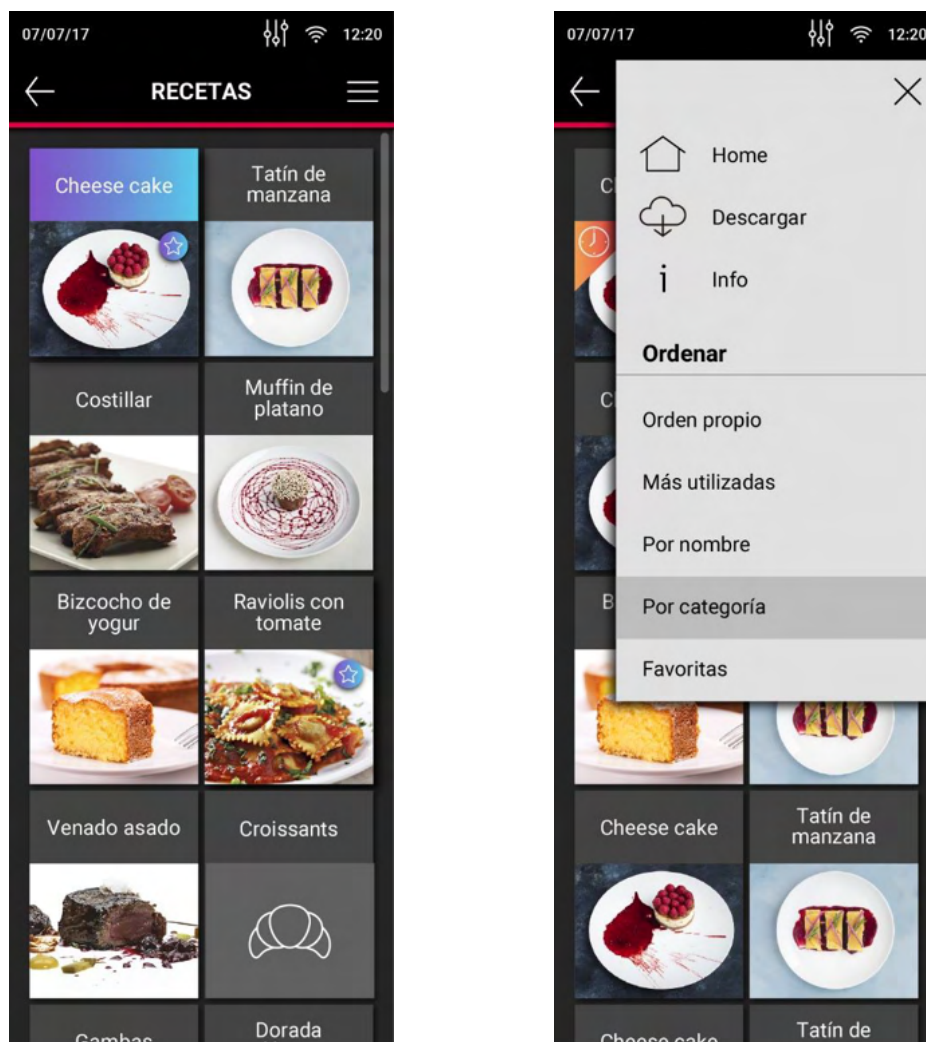
Figure 43. Recipe option

It will be possible to sort the recipes according to the drop-down menu shown in the image above.

⚠️ *The names of the recipes are given as examples.*

When selecting a recipe, the display of the recipe corresponds to the structure shown in section 7.3.1.2.

7.7.2. My recipes

This recipe book offers the possibility to visualise the user's own recipes and manage them according to their needs. The recipes displayed here can be created in Chef, SmartCooking or CookingPlanner mode. When the recipe is created in SmartCooking or CookingPlanner mode, the corresponding icon will appear in the preview in the top left-hand corner. It is possible to download recipes from USB devices as well as to save them (see section 7.8.12).
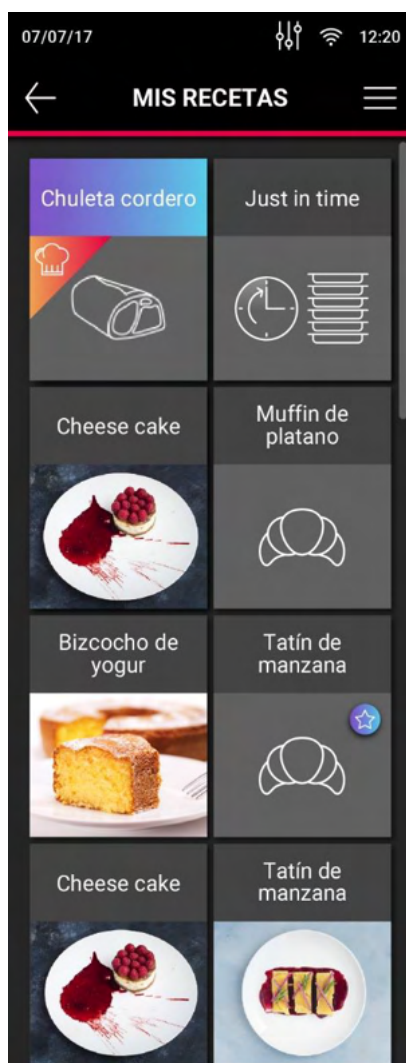
Figure 44. My Recipes main screen

7.7.3. By ingredients

By searching for one or more ingredients, the user interface will display the available recipes containing those ingredients, from all the available recipes in both Recipes and My Recipes.
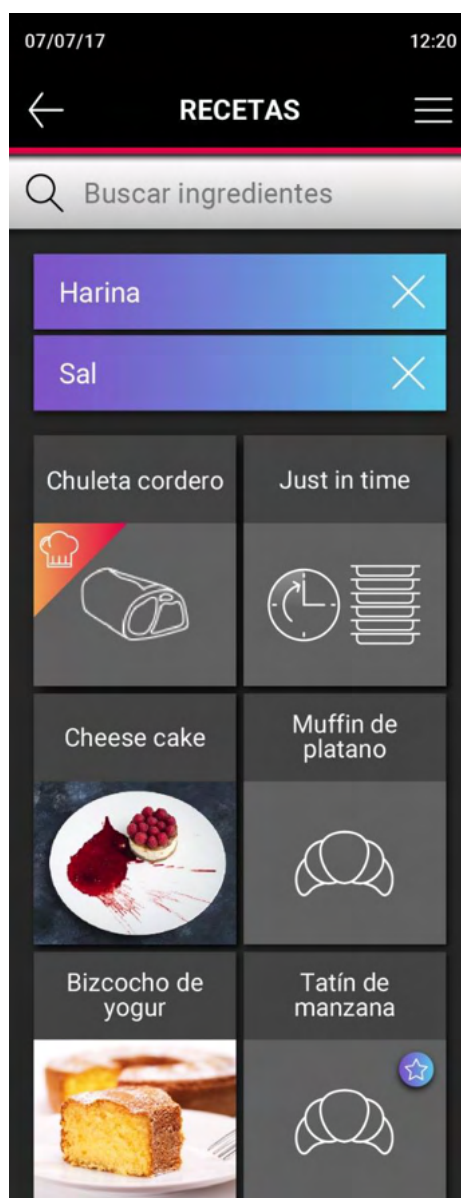
Figure 45. By Ingredients main screen

⚠️ *The names of the recipes are given as examples.*

7.7.4. Managing recipes from Mychef Cloud

The Mychef Cloud app allows recipe management from the "Recipes" mode. The operation is similar to that of the combi oven user interface, as described in the previous sections.

The application allows the user to create recipes without having to be in the presence of the oven. Once the cooking profiles have been created, they are uploaded to the cloud where they are shared with the oven. In this way it will always be possible to manage the recipes from both the application and the oven.

In addition, it allows the oven screen to be always monitored, so that it will be possible to know what actions are being carried out by the oven, as well as to start a cooking and know its status.
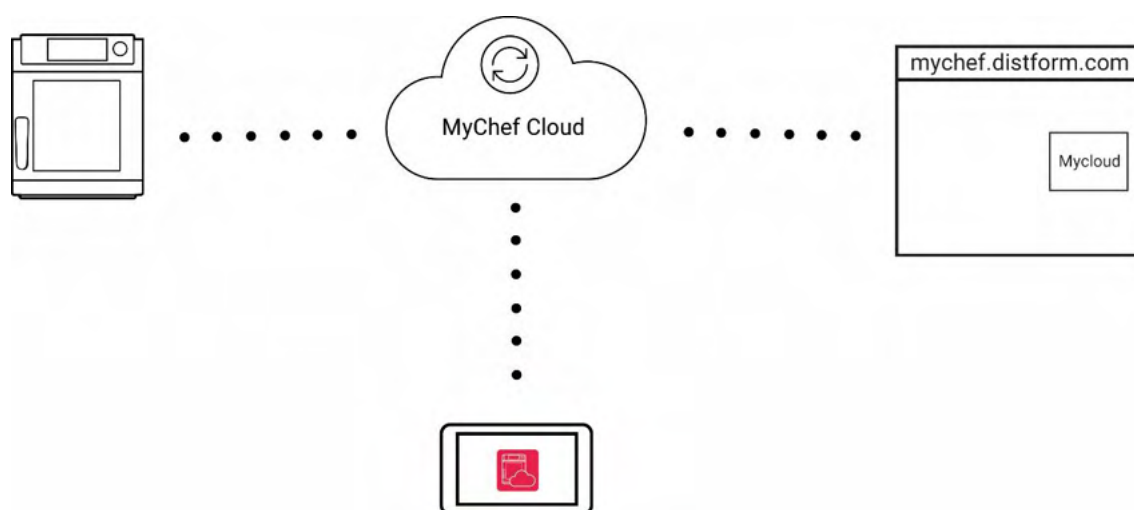
7.8. Settings

This section describes the operations necessary for the correct configuration of the Mychef combi oven. Some of the functions have access rights and can only be accessed by entering a password.

For more detailed information, please refer to the help available on the screen.

Figure 46. Setting menu

7.8.1. Date/Time

To set the date and time, press or select the buttons and adjust. To exit, press the back arrow and the settings will be saved.

Figure 47. Date/time settings

7.8.2. Language

To change the language, navigate between the available languages, and select the desired language. To exit, press the back arrow and the setting will be saved.
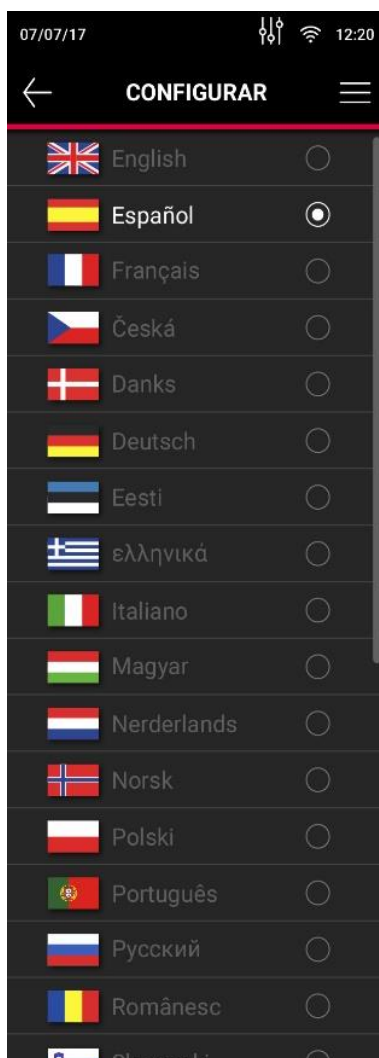
Figure 48. Language settings

7.8.3. Volume

The volume setting allows you to select between different sound options. Warning tone corresponds to the acoustic signals emitted by the oven when carrying out certain functions. For example, the end of cooking or an alarm. The volume setting also allows the sound to be muted.
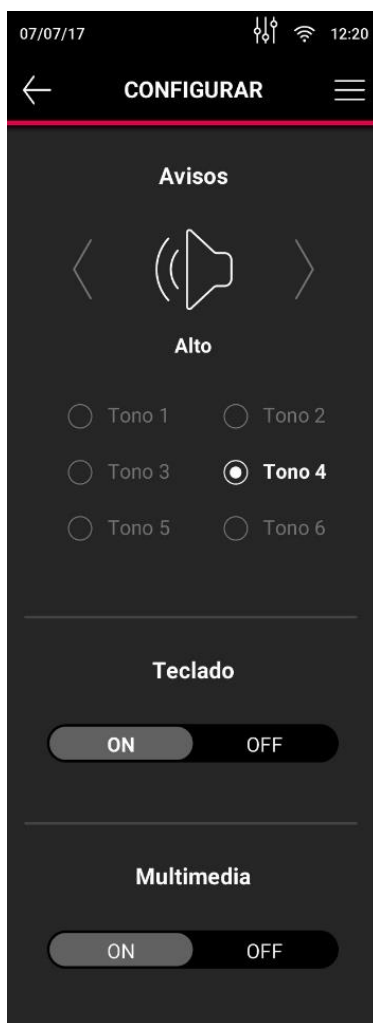
Figure 49. Sound configuration

7.8.4. Lighting

It is possible to adjust the duration of the chamber illumination from the options displayed on the screen. Select the desired option and press back and the setting will be saved.
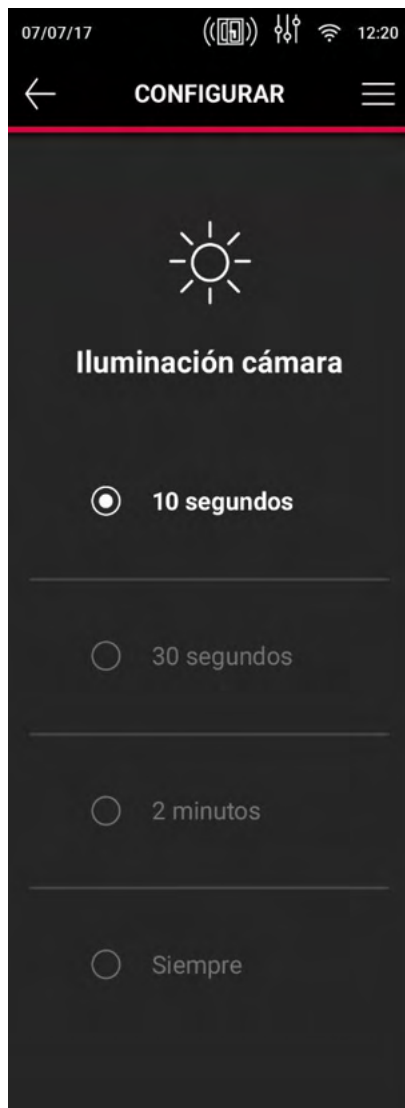
Figure 50. Lighting configuration

7.8.5. Smart Assistant

The options found in this submenu allow you to optimise the operation of your combi oven.
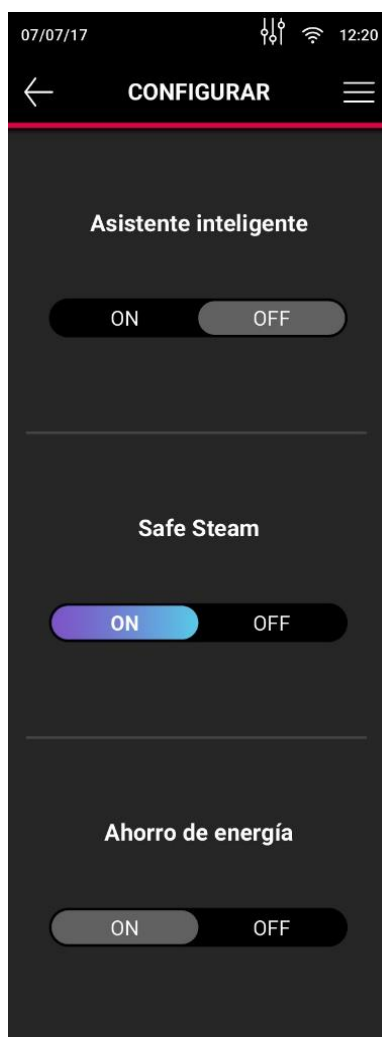
Figure 51. Smart Assistant activation

- The Smart Assistant will display options for optimising usage, e.g. in the cooking settings to improve performance. It will be able to suggest, where necessary, modifications to the settings made by the user.
- Safe Steam, if active, extracts the steam from the chamber in the last moments of cooking. In order to avoid burns or discomfort from steam when opening the door, Mychef ovens can extract steam from the chamber in the final moments of the cooking process. Even in convection mode, this extraction can be useful to remove any steam that may be released by the food in the cooking chamber.
When the oven enters the steam extraction process, a large amount of steam may escape through the chimney, depending on the saturation level. The use of a condensation hood for Mychef ovens is recommended.

> *Please note that steam extraction operates only in the final stages 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.*

- The energy saving option optimises certain functions to improve the energy efficiency of the oven.

7.8.6. Maintenance

The Mychef combi oven has a preventive maintenance plan that will extend the life of the oven and allow it to operate in optimum conditions. Depending on the hours of use, the user interface will display the maintenance plan to be followed and the technical service contact details.
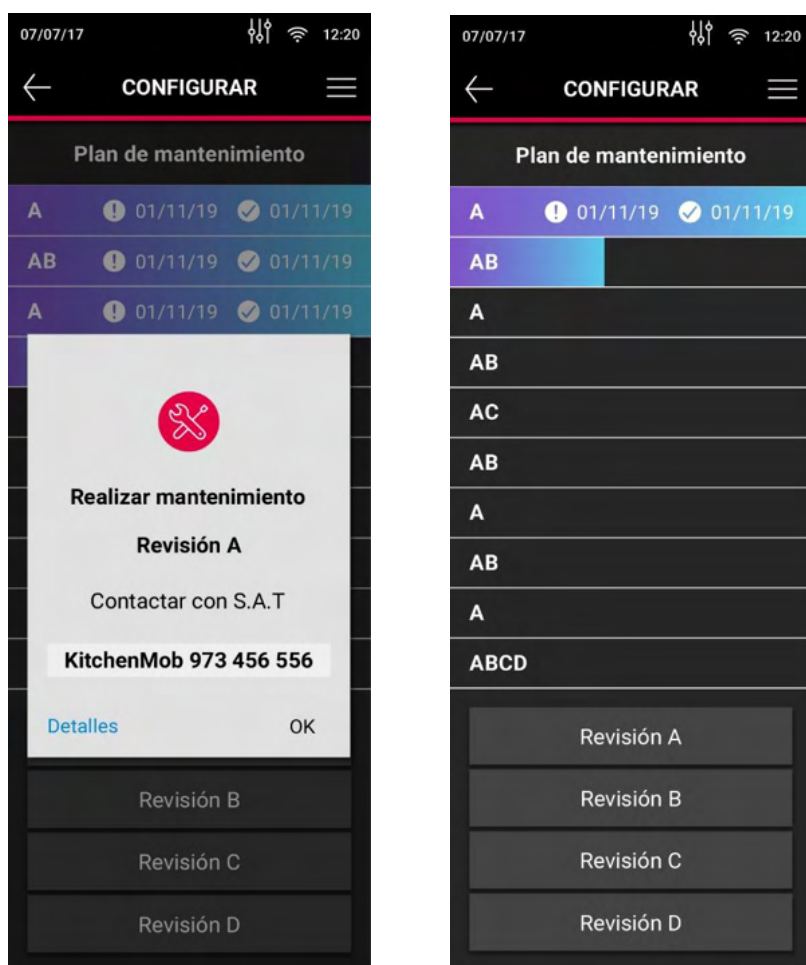
Figure 52. Maintenance Plan program

The screen on the right shows the maintenance plans, clicking on the review buttons will display the necessary activities to be performed.

The top bar shows the progress in operating hours associated with the revisions. Once the revision has been carried out, the date on which it was carried out will be indicated as shown in the image above.

Check A:

- Water hardness testing

- Cleaning cooling fans

- Electronic cleaning

- Cleaning of the drain tray

- Door gasket replacement and door adjustment

Check B:

- Temperature calibration

- Adjustment of the inner bolts and nuts

Check C:

- Replacement of chimney pipes and drain pipes

- Replacement of water injection solenoid valve

- Change resistor contactor

Check D:

- Engine change

- Change of resistance and seal

- Water injection pipe gasket replacement

7.8.7. Probe

This section allows you to display the oven temperature readings at different points.
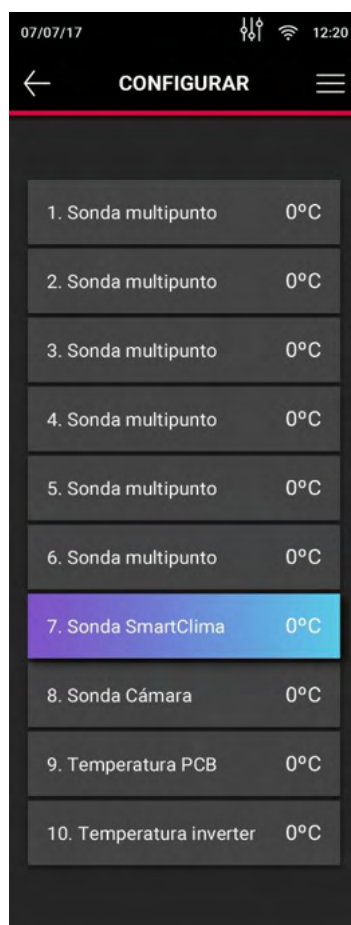
Figure 53. Check probe temperatures

By clicking on each probe, it is possible to edit the values.

Register	Name	Parameter	Editable
00	Probe 1	Multipoint probe 1	Yes
01	Probe 2	Multipoint probe 2	Yes
02	Probe 3	Multipoint probe 3	Yes
03	Probe 4	Multipoint probe 4	Yes
04	Probe 5	Multipoint probe 5	Yes
05	Probe 6	Multipoint probe 6	Yes
06	Probe 7	SmartClima Probe	Yes
07	Probe 8	Probe chamber	Yes
08	Probe 9	PCB temperature	Yes
09	Probe 10	Inverter temperature	Yes

Table 7. Block P4, Probes

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

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

7.8.8. System analysis

This submenu allows the oven to be set up by checking the basic points for its correct operation.

The user or the Technical Assistance Service (in the case of the first use and start-up of the oven) is guided through six steps to carry out the following checks:

- Lighting: checking the correct illumination of the chamber.

- Temperature: the system shall perform a pre-heating to detect possible anomalies.

- Water connection: check that the connections of the hydraulic system have been made correctly to avoid any type of leakage.

- Door: by the action of opening and closing the door, the existence of a problem in the sensor controlling the door shall be detected.

The existence of any anomaly in any of the above points will prevent the operation of the oven. Therefore, it will be necessary to carry out the necessary actions and repeat the check until the analysis of the system is satisfactory to continue.

7.8.9. System

System displays the software version of the appliance and the option to upgrade or restore the system to factory defaults.
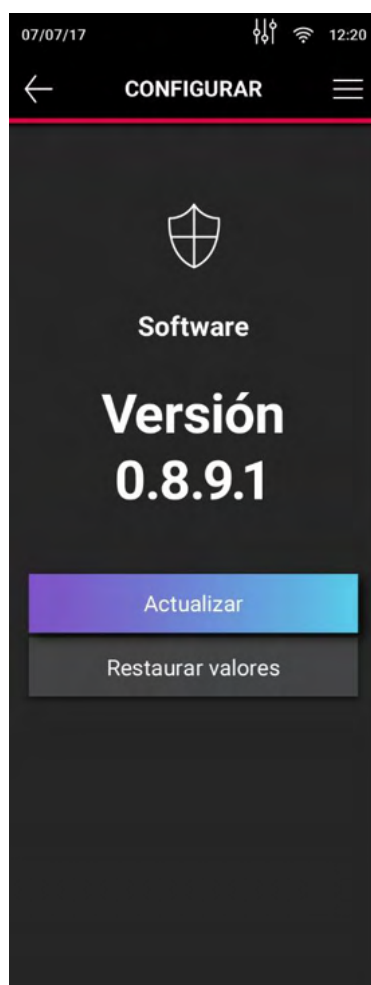
Figure 54. System information

The software can also be updated at this point. To do so, click on the Update button, and as long as there is an Internet connection, the system will be updated to the latest software version.

7.8.10. Restore factory defaults values

To do this, click on the Restore Values button. The restore will start automatically.

All values will 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.

7.8.11. Accounts

This option allows you to consult the data corresponding to the user of the oven and the Technical Support Service.
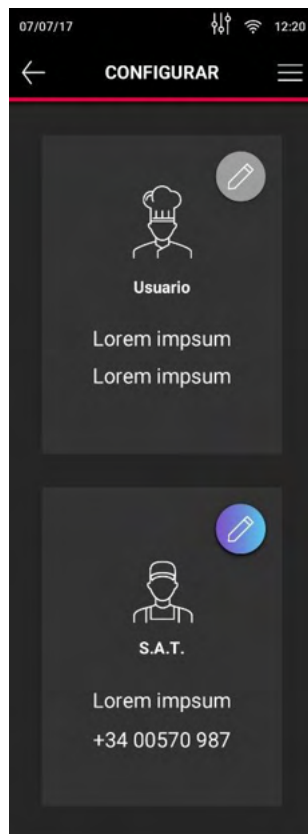
Figure 55. Consultation and configuration of accounts

7.8.12. USB

The appliance allows uploading and downloading of recipes and images as well as HACCP data.

Figure 56. USB file upload/download

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. To access it, it is necessary to open the door and then open the glass.

Figure 57. USB connector housing

They can be viewed from any computer.

⚠️   *The USB device system must always be FAT32.*

7.8.13. Consumption

In this section it is possible to consult the data corresponding to the energy consumption of the oven and the HACCP.

In order to know the water and energy consumption, it is possible to define the desired range, whether annual, monthly, daily or hourly.

Figure 58. Consumption data

Similarly, by accessing the HACCP Data option and setting the desired range, it will be possible to display the graph corresponding to the HACCP data record.
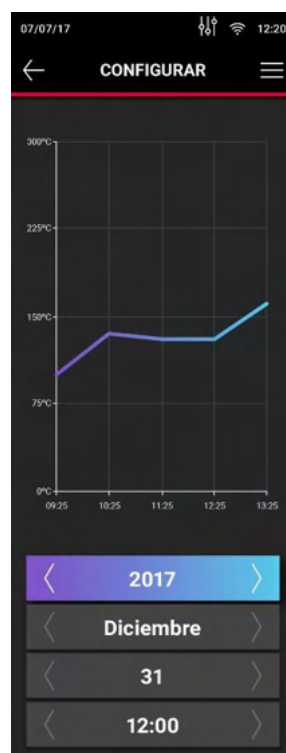
Figure 59. Consumption progress

7.8.14. Measurement system

The oven configuration allows working both in the international measurement system and in the Anglo-Saxon system. By selecting one of the two options and pressing the back button, the configuration will be saved, and the system restored.
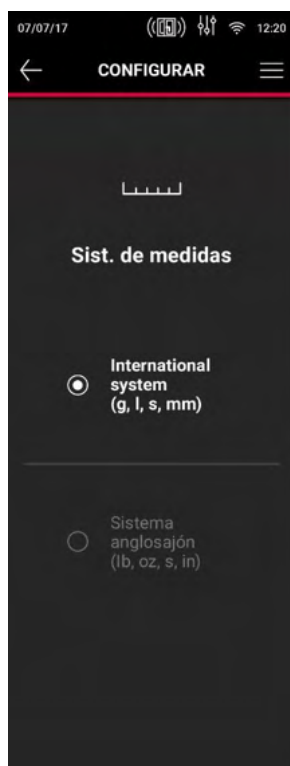
Figure 60. Measurement system configuration

7.8.15. Advanced settings

This section 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.

Name	Parameter	Editable
Type	Oven type	No (TS)
Tsc	Number of TSC channels (0 - 4)	No (TS)
Autoclean	MyCare	No (TS)
FanConfig	Fan and inverter type	No (TS)
RelayTest	Test relays 1 to 15	No (TS)
GPIOTest	GPIOs test	No (TS)
TSCTest	TSC test	No (TS)
InverterTest	Inverter test	No (TS)
AutoReverseTemp	Auto-reverse activation temperature	No (TS)
HysteresisHeating	Temperature hysteresis	No (TS)
LogPeriod	Period between HACCP, in seconds	No (TS)
AutomaticRecovery	NightWatch	No (TS)
SmartClimaSetting	Humidity control settings	No (TS)
RelayRemap	Free relay re-mapping	No (TS)
ProbeRemap	Probe for chamber temperature control	No (TS)
ErrorInhibit	Disable error control	No (TS)
T_000_050	Operating hours between 0°C and 50°C	No (TS)
T_050_100	Operating hours between 50°C and 100°C	No (TS)
T_100_150	Operating hours between 100°C and 150°C	No (TS)
T_150_200	Operating hours between 150°C and 200°C	No (TS)
T_200_250	Operating hours between 200°C and 250°C	No (TS)
T_250_300	Operating hours between 250°C and 300°C	No (TS)
Rinse	Number of rinses	No (TS)
Clean1	Number of cleanings level 1	No (TS)
Clean2	Number of cleanings level 2	No (TS)
Clean3	Number of cleanings level 3	No (TS)
Clean4	Number of cleanings level 4	No (TS)
Door	Statistics of door openings divided by 10	No (TS)
Error 0	Last error occurred	No (TS)
Error 1	Penultimate error occurred	No (TS)
Error 2	Antepenultimate error occurred	No (TS)
Error 3	Prior to error 2	No (TS)
Error 4	Prior to error 3	No (TS)
Error 5	Prior to error 4	No (TS)
Error 6	Prior to error 5	No (TS)
Error 7	Prior to error 6	No (TS)

Table 8. Advanced settings

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

Statistical logs primarily store runtime, cycle repetition, and wear and tear values of certain elements to monitor the life cycle and maximize the efficiency of all oven components.

7.8.16. NightWatch

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

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

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

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

The following figure shows the oven display when the power is restored and just before starting NightWatch functionality. Pressing the circular button START/STOP in this state will cancel automatic recovery.

If it is not canceled, 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 circular button 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 minimise risk, analyse the food after such a low temperature risk warning when cooking is automatically resumed, or discard it (Error 28).***

⚠️ ***Use the HACCP data log to always check the cooking processes.***

7.8.17. Errors and alarms

During the preparation and execution of any of the programmes available in the oven, errors and alarms may occur. If an error occurs in the system during use, it will be displayed in the error list.

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

Error	Internal definition	Clarification
0	NO ERROR	No error.
1	GENERAL PURPOSE INPUT ERROR	General error input. Not used.
2	OVERTEMPERATURE ERROR	General temperature input. Not used.
3	OVERTEMPERATURE PCB ERROR	Overtemperature PCB. Check that the cooling fans of the electronics are working properly, that there is enough space between the back and the wall, and that the ambient temperature is not excessive.
4.1	PCB RELAYS ERROR	Communication between boards is not responding. Check the cable connecting the power board and the control board.
4.3	INVERTER ERROR	Communication between relay board and motor inverter. Check the cable connecting the two components. Check if the inverter communication LED is flashing.
4.7	HOOD ERROR	Communication between boards is not responding. Check wiring.
4.8	PROOFER ERROR	Communication between boards or sensors not responding. Check wiring.
4.9	STATIC OVEN ERROR	Communication between boards or sensors not responding. Check wiring.
5	EEPROM ERROR	Processor and EEPROM communication do not work. Check control board.
6	ENGINE ERROR	Motor error. Check motor wiring. Motor overtemperature. Motor stuck.
7	ALARM WATER	No water detected. Make sure that the water mains are correctly connected.
8	ERROR WASHING	No detergent/brightener detected. Not used.
9	ERROR PROBE1 TEMP SENSOR NOT CONNECTED	External probe not connected. Check external probe and connector.
10	ERROR PROBE1 TEMP SENSOR SHORTED	External probe short-circuited. Check external probe and connector.
11	ERROR PROBE2 TEMP SENSOR NOT CONNECTED	External probe not connected. Check external probe and connector.

12	ERROR PROBE2 TEMP SENSOR SHORTED	External probe short-circuited. Check external probe and connector.
13	ERROR PROBE3 TEMP SENSOR NOT CONNECTED	External probe not connected. Check external probe and connector.
14	ERROR PROBE3 TEMP SENSOR SHORTED	External probe short-circuited. Check 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 is not connected. Check probe and wiring.
24	ERROR PROBE8 TEMP SENSOR SHORTED	Short-circuited 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 running a self-cleaning programme. Perform a rinsing program.
27	ERROR CLEANING TEMPERATURE TOO HOT	The oven temperature during a self-cleaning programme has risen above the maximum temperature.
28	ALARM RECOVERY TEMP TOO LOW	The oven has recovered from a power failure, and the temperature in the chamber was below 56°C. Risk of bacterial contamination. Discard or analyse the product in the cooking chamber.
29.XXXX	INVERTER ERROR	Inverter error. Consult code with the technical service.
30.XX	GAS SAFETY ERROR	Gas safety error. Consult code with the technical service.

Table 9. Errors, alarms, and possible solutions

⚠️ ***Always run a self-cleaning or rinsing programme when Error 26 occurs.***

Check whether the errors can be eliminated by your own means or, if not, contact your service representative.

8. MAINTENANCE

⚠️ *All routine maintenance operations must be carried out after disconnecting the appliance from the electricity, water, and gas supply (if the oven is gas-fired). With the exception of the MyCare self-cleaning process, which requires the oven to be in operation.*

⚠️ *For any maintenance operation, it shall be imperative to wear appropriate protective equipment.*

⚠️ *In case of replacement of any part by a technical service, it is imperative to disconnect the appliance from its electrical, water, and gas supply (in case the oven works with gas).*

8.1. Cleaning

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

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

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

Part of the equipment	Frequency
Inside the chamber	Daily
Compartment behind the suction plate	Daily
Door gasket	Daily
Outer plates of the appliance	Daily
Inner-outer door compartment	Weekly
Chamber rain cover	Weekly

Table 10. Frequency of cleaning Mychef ovens

It is strictly forbidden to use for cleaning the outside of the oven:

- Powdered abrasive detergents
- Aggressive or corrosive detergents (e.g. sulphuric acid, hydrochloric acid, etc.).
- Abrasive tools
- Pressurised water cleaning appliance.
- Steam cleaning appliance.

⚠️ *Any use of the items described above is harmful to the appliance and may result in appliance breakage and will void the appliance warranty, and Mychef disclaims any liability.*

8.1.1. Cooking chamber

Mychef iCOOK MAX ovens feature self-cleaning as standard (MyCare) for automatic and unattended cleaning of the cooking chamber. MyCare enables greater energy savings with lower detergent consumption and fewer toxic emissions. Therefore, Mychef only recommends the use of CleanDuo tablets for this process.

In figure 40 of this manual, it is possible to see the location of the CleanDuo tablet, the number of tablets to be used per wash, depending on the number of trays of this:

Mychef oven model	Number of tablets to be used
Mychef iCOOK 20 GN 1/1	4
Mychef iCOOK 20 GN 2/1	4

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

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

8.1.2. Stainless steel exterior surfaces

Only use a soft cloth with a little soapy water to clean the stainless-steel exterior surfaces. Rinse and dry carefully.

⚠️ *Do not clean the outside of the appliance after use, wait until the surfaces are at room temperature.*

8.1.3. Fan and heat exchanger area

The part that separates the cooking chamber with the fan and heat exchanger can be removed to clean this area. In order to remove the protector, it is necessary to unscrew the two lower screws that hold the protection to the bottom of the chamber (A), once these screws are free, lift the protection and extract it to the outside (B).

Only use a soft cloth with a little soapy water to clean the interior surfaces. Rinse and dry carefully.

⚠️ ***Before removing the fan guard, the trolley must be removed.***
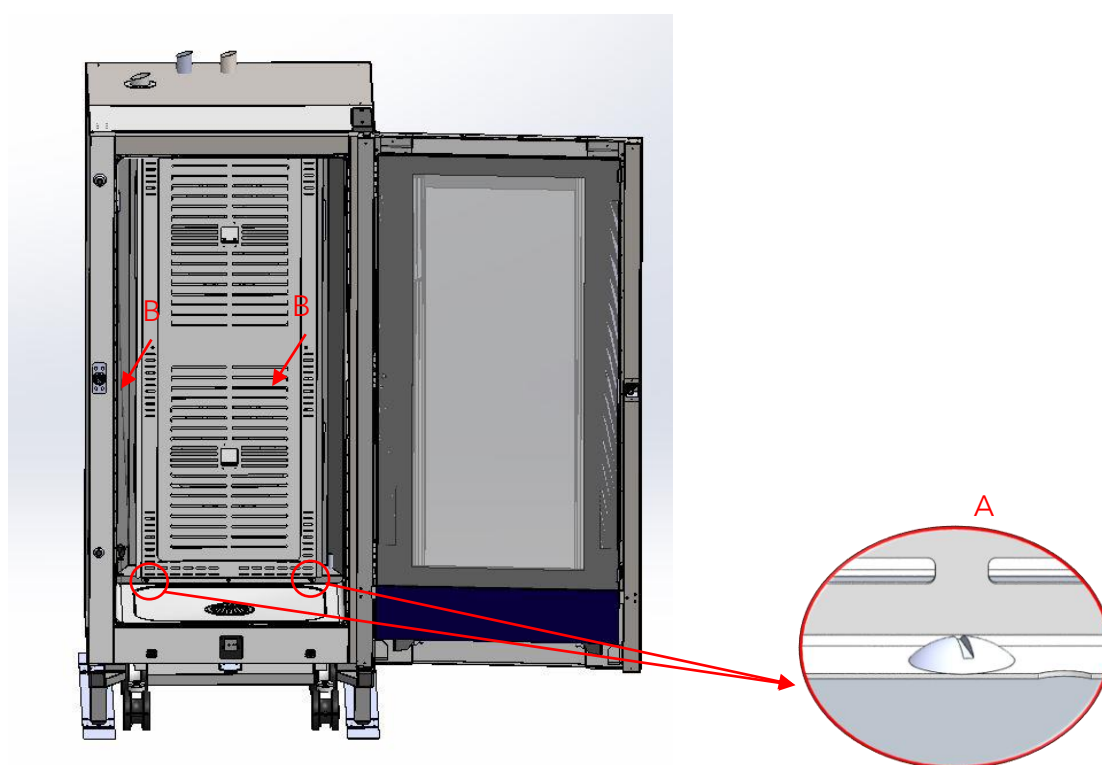
Figure 61. Fan and heat exchanger protection fastening system

8.1.4. Plastic exterior surfaces and control panel

To clean these more delicate surfaces (support of the control and the control itself) only a very soft cloth and a cleaning product for delicate surfaces should be used.

⚠️ ***Take special care with the control panel, Mychef will not be held responsible for any damage caused to this element if it is not cleaned properly.***

As far as the drip tray is concerned, it allows water droplets that may fall due to condensation from the steam from the inner door to run into the drain, so it is important to keep the drip tray clean and free of obstructions.

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

8.1.5. Door gasket

Once the cleaning of the chamber has been completed, the washing process will continue with the gasket that ensures the tightness of the chamber. It is important that this part of the oven is clean and does not have any pieces of food embedded in it so that it can seal the chamber well and heat, water or steam cannot escape when it is in operation.

To clean this rubber gasket, a cloth dampened with soapy water is sufficient. The whole area is then rinsed and thoroughly dried.

The weatherstrip should not be removed from its contour for cleaning, it should only be removed when it has to be replaced, if it has to be replaced, this can be done manually without the aid of any tools.

8.1.6. Door glasses

Mychef iCOOK MAX ovens are equipped with a high thermal efficiency door with three glasses to reduce heat loss to a minimum. In order to clean these three glasses and the door itself, the outer door must be opened and the clips holding the two glasses open.
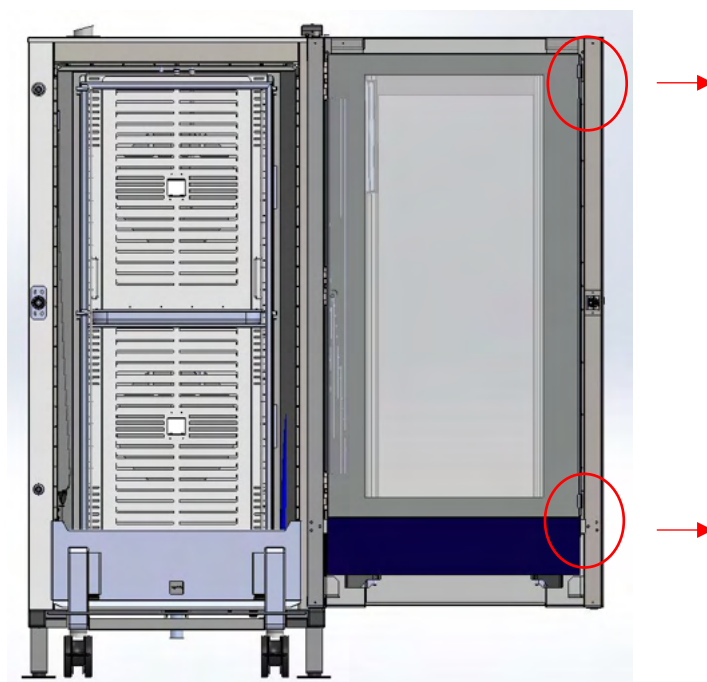
Figure 62. Detail of glass fastening clips
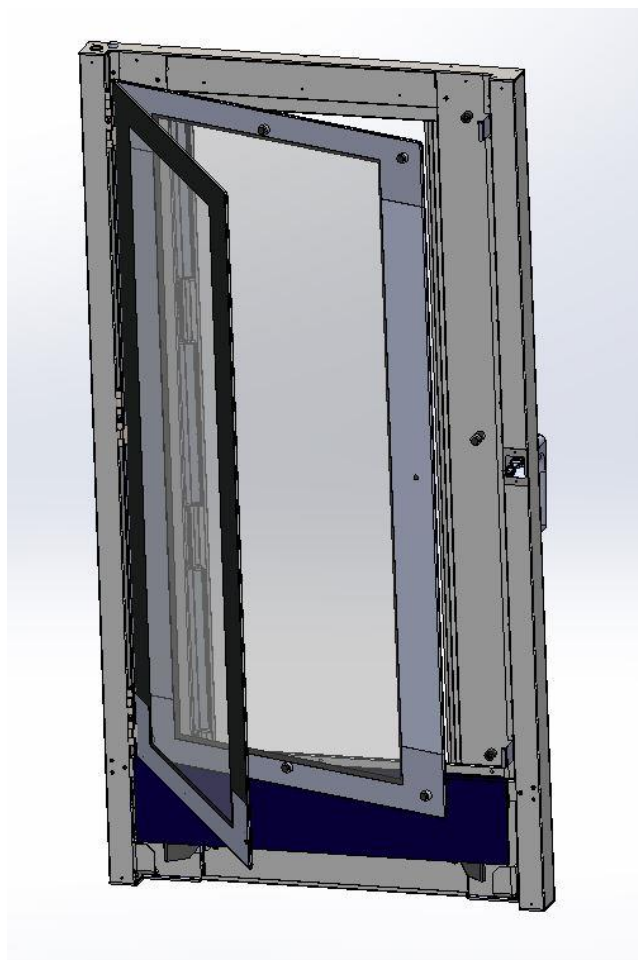
Figure 63. Open glasses detail

The inner part of the glass in contact with the cooking chamber will be cleaned during the self-cleaning process. The remaining glass, which is not in contact with food, should only be cleaned with a soft cloth and glass cleaning liquid.

Once these glasses have been cleaned, close the inner door with the two glasses to the door and secure it with the clamps.

No tools are required for this process, the staples can be released with your own hands.

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

8.2. Period of inactivity

If long periods of inactivity of the Mychef oven are foreseen, the following precautions should be taken:

- Disconnect the equipment from the electricity, water, and gas supply (only if it is a gas model).
- To avoid damage to the exterior and interior parts of the oven, apply Vaseline oil with the help of a soft cloth to all stainless-steel surfaces.
- After the period of inactivity, before the first use, thoroughly clean all the parts that are specified in section 8.1.
- Once thoroughly cleaned, reconnect the electricity, water, and gas supply (in the case of a gas model).
- Mychef recommends subjecting the equipment to a review by an authorized technical service before being used again, in this way it ensures that the equipment is in perfect condition.

8.3. Disposal at the end of the useful life

In accordance with Royal Decree 110/2015 of BOE No. 45, February 21, 2015, on waste electrical and electronic equipment (WEEE), and according to the directive of the European Parliament 2012/19 / EU.

The following symbol, specifies that the product that has been sold after August 13, 2005, and that, at the end of its useful life, should not be disposed together with other waste, but separately. All equipment is made of recyclable metal materials in a percentage greater than 90% by weight.

The equipment should be rendered useless by removing the power cord and any compartment and cavity closing devices. At the end of the useful life of Mychef ovens, it is necessary to adopt all the necessary management measures to reduce the negative impact on the environment and make a more efficient use of resources, adhering to the principles of prevention and preparation for reuse, recycling, and recovery. It is recalled that the improper or incorrect disposal of the product entails the application of the sanctions provided by current legislation.

8.3.1.1. Information on disposal in Spain

In Spain WEEE devices must be delivered:

- In municipal cleaning points.

8.3.1.2. Information on disposal in the European Union

The Community Directive on WEEE equipment has been incorporated differently in each country of the European Union, so in the case of disposal of the equipment, we recommend that you inform the local authorities or your distributor about the method of correct disposal of our ovens.

8.4. Preventive maintenance

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

This maintenance schedule is segmented into four types of overhauls, A, B, C, and D, which should be performed approximately every year or 2,000 working hours, whichever comes first. For Mychef iCOOK MAX models, the integrated software will automatically notify you of the periodic checks to be carried out, indicating in detail the components to be inspected or replaced.

⚠️ *These periodic inspections must be carried out every 2,000 working hours or every year, whichever comes first.*

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

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

	Mychef maintenance programme	2000	4000	6000	8000	10000	12000	14000	16000	18000	20000
Revision A	Firmware update	X	X	X	X	X	X	X	X	X	X
	Water hardness check	X	X	X	X	X	X	X	X	X	X
	Cleaning cooling fans	X	X	X	X	X	X	X	X	X	X
	Electronic cleaning	X	X	X	X	X	X	X	X	X	X
	Drain pan and siphon cleaning	X	X	X	X	X	X	X	X	X	X
	Door gasket replacement and door adjustment	X	X	X	X	X	X	X	X	X	X
	Ionisation current check *	X	X	X	X	X	X	X	X	X	X
	Check that the gas inlet pressure is correct *.	X	X	X	X	X	X	X	X	X	X
	Control of CO-CO emissions$_2$ according to model *	X	X	X	X	X	X	X	X	X	X
	Gas system leak check* Gas system leak check* Gas system leak test	X	X	X	X	X	X	X	X	X	X
Revision B	Pathogen inactivator replacement (depending on model)		X		X		X		X		X
	Temperature calibration		X		X		X		X		X
	Adjustment of the inner bolts and nuts		X		X		X		X		X
Revision C	Replacement of chimney and drain pipes					X					X
	Replacement of steam generation solenoid valve					X					X
	Change resistor contactor (only models without TSC)					X					X
Revision D	Engine change										X
	Replacement of resistor and gasket										X
	Replacement of internal seals										X

Table 11. Periodic maintenance table

*Gas models only

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

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

⚠ *Before any manipulation for maintenance or repair, the appliance must be disconnected from the power supply.*

⚠ *If the power cable is damaged, it must be replaced by your after-sales service or similarly qualified personnel in order to avoid hazards.*