



Plug&Play System

Fast and hassle-free service. No installation is required, just plug it in and start cooking anywhere in your business, offering a practical and efficient solution.



New Impingement technology

The cyclonic air system guarantees fast preparation of dishes in a few minutes or less. Resulting in less waiting time, reducing queues and increasing end-user satisfaction and turnover in your business.



Compact, stackable design

The QUICK oven allows maximum use of space, doubling or quadrupling production in the same area, whether on the bar or countertop. With compact dimensions, it is ideal for small spaces such as bars, cafes, petrol stations, food trucks, and more.



Easy to clean, convenient and accessible

Offers the advantage of a completely removable interior, guaranteeing thorough and effective cleaning of each element (AISI 304), even in the dishwasher. Prevents both contamination and technical problems, helping to keep equipment in perfect condition.



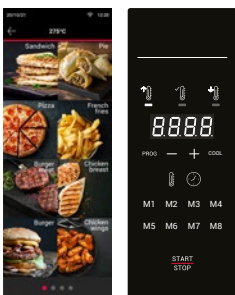
No extraction system needed

The catalytic filter ensures a smoke and odour-free environment. In addition, there is no need for a fume extraction hood. (Optional)



Simultaneous cooking for fast results

The advantage of cooking combined dishes, such as burgers and fries at the same time, is to optimise the process and reduce waiting times.



Control panels with touch screen or quick access buttons

Configurable control panels allow you to save your favourite recipes and access them quickly for excellent cooking with maximum precision while remaining easy to use.



Standardised results and quality in every cooking

With the QUICK oven, the cooking process is carried out with the highest quality, always achieving the same end result. This optimises workflows and helps to avoid waste and scraps.

CONTROL PANEL



TFT touch screen
6.8-inch colour display with customisable menu.

TECHNOLOGY FOR EXCELLENT COOKING

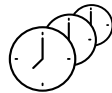


Accelerated cooking technology that combines 2 heating technologies:
- 3D impingement cyclonic air distribution system
- Convection

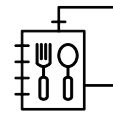
PROGRAMS AND CONNECTIVITY



Quick access to recipes
Possibility to store up to 1,024 recipes



MultiCook
Simultaneous cooking system



Cook groups
Possibility of grouping recipes by breakfast, lunch or dinner for better management.



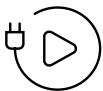
Routine Scheduler
Daily and weekly programming of oven on/off with time and temperature control



CoolDown
Cooling program of the inner cooking chamber to make cleaning easier



Temperature indicators -
- Preheating
- Ready to use
- Cooling



Plug&Play System
No installation required



Mychef Cloud
Stay connected to your oven with your mobile or tablet. View cooking status, create and save recipes from anywhere and send them to your oven, or view statistics.

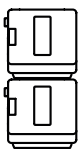


Wi-Fi connection
Connect your oven with Mychef Cloud



Integrated technical diagnostic test

TECHNICAL CHARACTERISTICS



Compact, stackable design



USB connection
For loading all your recipes into the oven



Silent operation



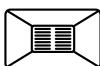
Visual and audible end-of-cooking signalling



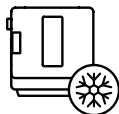
Easily removable catalytic converter filter



Easy to clean
Thanks to its fully removable interior



Cooking chamber in AISI 304 18/10 stainless steel
high-strength, fully welded with rounded edges



Cool-to-the-touch exterior



Stainless steel exterior finished in a variety of colours: beige, black or red