

BAKE MAX MASTER 🔥

Product Manual

Installation, use, and maintenance



INDEX

1. SAFETY REGULATIONS.....	5
1.1. Installation and maintenance.....	5
1.1.1. Electric ovens.....	5
1.1.2. Gas ovens.....	5
1.2. Use.....	7
1.2.1. Thermal hazards.....	7
1.2.2. Danger of corrosion.....	8
1.2.3. Fire hazards.....	8
1.2.4. Electric shock hazard.....	9
1.2.5. Danger during the use of gas ovens.....	9
1.2.6. Explosion Hazard.....	9
1.2.7. Poisoning Hazards.....	10
2. INTRODUCTION	11
3. TECHNICAL CHARACTERISTICS.....	12
3.1. Main features Mychef BAKE MAX MASTER	12
4. INSTALLATION	13
4.1. Receipt, transportation and location	13
4.1.1. Reception	13
4.1.2. Transport	13
4.1.3. Location	15
4.1.3.1. Minimum distances	16
4.1.3.2. Placement.....	17
4.2. Electrical connection	18
4.2.1. Single-phase connection 230 V 1N ~ 50/60 Hz.....	19
4.3. Gas connection	20
4.4. Water connection.....	23
4.4.1. Water inlet.....	23
4.4.2. Drainage.....	25
4.5. Flues and vapour extraction	26
4.5.1. Exhaust gas connection type A3	27
4.6. Oven reset procedure	28
5. USE.....	29
5.1. Mychef BAKE MAX MASTER.....	29
5.1.1. Switching on the equipment.....	29

5.1.2. First use	29
5.1.2.1. Electric ovens	29
5.1.2.2. Gas ovens	29
5.2. Control Panel	30
5.2.1. Cooking modes	36
5.2.2. Cooking control	37
5.2.2.1. Cooking by temperature and time control with temperature adjustment	37
5.2.2.2. Cooking by temperature and control by core probe in BAKE MASTER	39
5.2.2.3. Cooking phases	40
5.2.3. Start of the cooking cycle	41
5.2.4. End of cycle	42
5.2.5. Speed selection	43
5.2.6. Save a program	43
5.2.7. Retrieve a program	44
5.2.8. Quick memories	44
5.2.9. Automatic cleaning	44
5.2.9.1. Self-cleaning and rinsing program	44
5.2.9.2. Fast cooling	45
5.3. NightWatch	48
5.4. Errors and alarms	48
6. REMOTE CONTROL USE	52
6.1. Mychef Smart Control setup	52
6.1.1. Creating a new user	52
6.1.2. Wi-Fi connectivity	53
6.1.3. Linking the oven to the device (mobile phone, tablet, or computer)	55
6.1.4. Control panel	56
6.2. Google home setup and voice assistant	60
6.2.1. Synchronizing oven to Google Home	60
6.2.2. Voice commands for oven control	63
6.2.3. Adding automated routines	64
6.3. Support functions	68
6.3.1. Reset Wi-Fi settings	68
6.3.2. Show MAC address	68
6.3.3. Unlink the "Mychef Control" service	68
6.3.4. Desktop application for intelligent control	69

6.4. Table of states	70
6.5. Recipes.....	70
7. MAINTENANCE	72
7.1. Cleaning.....	72
7.1.1. Cooking chamber.....	73
7.1.2. Stainless steel exterior surfaces	73
7.1.3. Fan and heat exchanger area	74
7.1.4. Plastic exterior surfaces and control panel.....	74
7.1.5. Door gasket.....	75
7.1.6. Door glasses	75
7.2. Period of inactivity.....	77
7.3. Disposal at the end of the useful life.....	77
7.3.1. Information on disposal in Spain	77
7.3.2. Information on disposal in the European Union.....	77
7.4. Preventive maintenance	78
8. CERTIFICATIONS	80
9. ANNEX	81
9.1. Country codes list designation.....	81

1. SAFETY REGULATIONS

The purpose of this section is to provide you with all the information you need to safely install and maintain your new Mychef oven without putting yourself or others at risk.

For this reason, we urge you to read this section thoroughly. Failure to perform any of the following safety precautions correctly may result in death, serious injury or property damage and will void the product warranty and hold Mychef harmless from any liability. Please keep this manual and retain it for future reference.

This manual is verified by the manufacturer, so they are original instructions. In case of some languages in this same manual can appear "Translation of the original instructions", in those cases if something can sound strange or confusing, please check the original instructions in the following weblink <https://mychefpro.com/centro-de-descargas> or contact Mychef before proceeding.

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

1.1. Installation and maintenance

1.1.1. Electric ovens

- All installation, assembly and maintenance operations must be carried out by qualified personnel authorized by Mychef, based on the standards in force in the country where the equipment is used. These personnel must also comply with the installation and occupational safety regulations of the country in question.
- During installation or maintenance of the equipment, disconnect the equipment from the mains.
- Before proceeding with the installation of the new oven, make sure that the customer's electrical installations comply with the regulations in your country and that they are rated for the power specified on the label of the oven.
- If Mychef appliances are to be installed on the floor or on worktops not supplied by Mychef, follow the instructions in this manual. If using Mychef's own support structures, follow the assembly instructions on the packaging.
- During the assembly of the equipment, it is forbidden for persons not connected to the installation to pass through or remain in the vicinity of the working area.
- The installer may under no circumstances tamper with parts protected by Mychef.
- The label on the oven, located on the right side (near the front), provides important technical information about the equipment, which will be requested in the event of a request for intervention for maintenance or repair. These labels cannot be removed, damaged, or modified.

1.1.2. Gas ovens

In the case of equipment whose energy is obtained from gases of the second and third family, in addition to the standards of the previous chapter, the following standards must be met:

- Mychef equipment must be installed in premises that meet the safety requirements of the standards in force in the country of installation and that have adequate ventilation. It must be ensured that there is a flow of air from the outside to guarantee correct

combustion in order to prevent the formation of volatile substances that are highly harmful to health and can cause asphyxiation.

- It is mandatory to ensure that the type of gas and the supply pressure are the same as those shown on the label of the oven when installing the oven, taking into account the regulations of the gas distribution company.
- The ventilation openings of the oven (back of the oven) must be checked, and the oven drain must be checked to ensure that it is not blocked.
- The gas supply pipe is not included with the oven.
- The gas connection pipes have the specified threads and that the pipe pressure is suitable for the gas network pressure.
- The maximum mains inlet pressure is a maximum of 60 mbar, higher pressures are not permitted under any circumstances.
- After making the gas connection, the joints of the components must be checked for leak tightness, preferably with the use of non-corrosive foams. The use of flames to detect leakage points is strictly forbidden.
- Once the oven has been installed, the first time it is switched on, a qualified Mychef technician must carry out an analysis of the combustion gases (CO and CO₂) and record them on the appliance when requested to do so.

In case of lose or destruction of this manual, it can be downloaded directly from the website <https://mychefpro.com/centro-de-descargas/>

1.2. Use

The purpose of this section is to provide the person in charge of the daily use of the oven with all the information necessary to use the Mychef equipment without putting you or others at risk.

For this reason, we urge you to read this section thoroughly. Failure to perform any of the following safety precautions correctly may result in death, serious injury or property damage and will void the product warranty and hold Mychef harmless from any liability. Please keep this manual and retain it for future reference.

- The Mychef oven is constructed and designed to BAKE a wide variety of food using convection, steam, or combi modes. The Mychef combi steamer is intended for professional and commercial use by qualified personnel only and must only be used for its intended purpose, i.e., cooking, heating, regenerating or dehydrating food. Any other use may be dangerous and may cause personal injury and damage to property.
- The appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory, or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the hazards involved. Children must not play with the appliance. Cleaning and maintenance work is the responsibility of the user and must not be carried out by unsupervised children.
- The oven is not a toy, so children should not play with it, nor should they carry out cleaning and maintenance work.
- The owner of the equipment 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 equipment and for future reference. If the equipment is sold to other persons, this manual must be handed over to them.
- In the event of damage to the appliance, whether operational or structural, disconnect the appliance from the mains immediately and close the water stopcock and the gas stopcock in the case of a gas model. Once this has been done, contact the Mychef after-sales service. Never attempt to repair the appliance yourself.
- To ensure that the oven is in perfect condition, it is recommended that it is serviced and maintained by an authorised service centre at least once a year.

1.2.1. Thermal hazards

When the oven is on and cooking is in progress, the following considerations should be taken into account to avoid burns and injuries:

- Only the control elements or the handle of the equipment should be touched, as some external parts of the oven when operating at maximum temperature can be above 60°C.
- When opening the door, open it slowly and stand clear of the door as high temperature vapours may escape which could cause burns.
- Do not handle containers inside the oven without thermal protections suitable for this process.

- Never use plastic containers inside the cooking chamber, they can be melted damaging the trays or the cooking chamber and they can release toxic vapours.
- When unloading the trays from the oven, be very careful.
- DANGER OF ACCIDENT! Take care when using food containers in the oven when the upper shelf is 160 cm or higher. There is a risk of injury from the hot contents of the trays.



- If using the core probe, remove the probe from the food before removing the trays from the oven, making sure that the cable is not in the way. Take special care as it is very sharp and may be at the same temperature as the oven.
- Do not remove the fan protection plate under any circumstances when the oven is in operation, let alone touch the fans and heating element. This protection may only be removed when the oven is at room temperature.

1.2.2. 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.

- Mychef only recommends the use of CleanDuo or DA21 detergent tablets as methods to be used during the self-cleaning process. The use of any other detergent tablets or detergent other than those specified above will exempt Mychef from any damage caused and will void the product warranty.
- During the self-cleaning process, do not open the oven door as there is a risk of injury to eyes, mucous membranes, and skin due to contact with the chemical detergents used, it is imperative to wear a P2/P3 type particle filter mask, splash goggles and/or chemical protection goggles and chemical protection gloves.

1.2.3. Fire hazards

Before and during the use of the oven, the following rules should be followed to avoid fire hazards:

- Make sure that there are no objects inside the camera (user manuals, plastic bags, tools, etc.). There should also be no detergent tablet residues, if there are any, always remove them with protective gloves.

- Check that the flue (gas ovens) and vapour outlet are free of obstructions and that there are no flammable materials in the vicinity.
- Do not place heat sources, highly flammable or combustible substances near the equipment.
- Do not use highly flammable foods or liquids during cooking.
- Keep the cooking chamber clean. Failure to remove any grease or food residue from the interior may cause the cooker to ignite.

1.2.4. Electric shock hazard

Never open the back of the oven. The back of the oven is reserved for qualified personnel authorized by Mychef. Failure to comply with this rule invalidates the warranty and exposes the user to the risk of damage and injury which may be fatal.

In any case, such access must be made with the equipment disconnected from the power supply.

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

1.2.5. Danger during the use of gas ovens

- Always keep the flue pipe at the top of the oven free of obstructions.
- Always switch on the extractor hood when using the oven.
- If the equipment is connected to an exhaust stack it must be kept free of any obstruction and be cleaned and inspected regularly according to the specifications of the country of installation.
- Ensure that the ventilation openings and the underside of the equipment are clean and free of obstructions.
- If you smell gas, immediately turn off the gas supply, ventilate the room and do not touch any switches or devices that could cause sparks or flames. Finally, contact the gas distribution company.

1.2.6. Explosion Hazard

Mychef BAKE MAX MASTER ovens can be installed only in establishments that comply with the applicable standards in the country of installation, as well as with the safety regulations of the gas distribution company.

The works on the gas supply and service side is only allowed to be carried out by qualified personnel and under his/her responsibility. In any case, such service must be carried out with the gas shut-off valve closed and the oven disconnected from the power supply.

Always use the oven with the extractor fan switched on.

The establishment used for ovens must properly ventilated to ensure correct combustion of it and to avoid the accumulation of gaseous substances that are dangerous to health. The ovens must not be exposed so far to air flows.

Make sure that the supply gas is compatible with the parameters indicated on the data plate on the side of the oven. The gas shop installation must not be over 55mbar.

Do not place flames or not use flammable sprays in the around the ovens, even if the oven is not in service.

1.2.7. Poisoning Hazards

To avoid poisoning hazards, follow the described rules to minimize the possible poisoning hazards by food contamination.

- Never use aluminum trays or pans in bad shape, the use of bad conditions aluminum equipment may lead to food contamination.
- Avoid using abrasive tools on Teflon coating kitchen equipment, abrasive tools may damage the surface and may lead to food contamination.
- Follow the drainage rules of installation to avoid biological poisoning inside the cooking chamber.

2. 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 two parts, the first part dedicated to the installation of the equipment at the point of use, and the second part focused on the cleaning and maintenance of the oven.

But first of all, we would like to thank you for choosing a Mychef oven from the BAKE MAX MASTER line. The BAKE MAX MASTER line is the reflection of years of research and development to offer users the best possible experience, for the bakery/pastry sector. Mychef not only provides the best working tools, but with the full range of accessories available it allows the end user to create complete baking columns for both sectors, whether with racks, stackable ovens (electric ovens), hoods, proofers (BAKE), etc.

3. TECHNICAL CHARACTERISTICS

3.1. Main features Mychef BAKE MAX MASTER



BAKE MAX MASTER GAS 16	
Capacity	16 x 600x400
Distance between GN tracks (mm)	85
Recommended for (n) servings per day	160-320
Maximum temperature (°C)	260
Dimensions (width x depth x height) (mm)	893 x 1018 x 1923
Weight (kg)	386
Packaging dimensions (width x depth x height) (mm)	943 x 1068 x 2023
Gross weight (kg)	397
Electric power (kW)	1,61
Gas power (G20, G30 or G31) (kW)	40
Max gas consumption G20 (m3/h) / G30 (kg/h) / G31(kg/h)	G20: 4,23 G30: 3,152 G31: 3,106
Max exhaust gas temperature (°C)	270
Gas inlet	Female G¾"
Gas type	G20, G30 or G31
Voltage (V PhN ~ Hz)	230 V 1N~ 50/60 Hz
Water	R ¾"
Drainage	DN 40
Water pressure (kPa)	150 - 1000 kPa

Table 1. Main characteristics of Mychef BAKE MAX MASTER ovens

The maximum recommended food load per 600x400 tray is 5 kg.

The A-weighted emitted sound pressure level of Mychef ovens is less than 70dB (A).

4. INSTALLATION

4.1. Receipt, transportation and location

Before installation, the dimensions of the site where the equipment is to be located and the electrical and water connections must be checked and verified to be within the parameters detailed in the installation sheet, please see chapter 3.

4.1.1. 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.

4.1.2. 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 3.
- 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

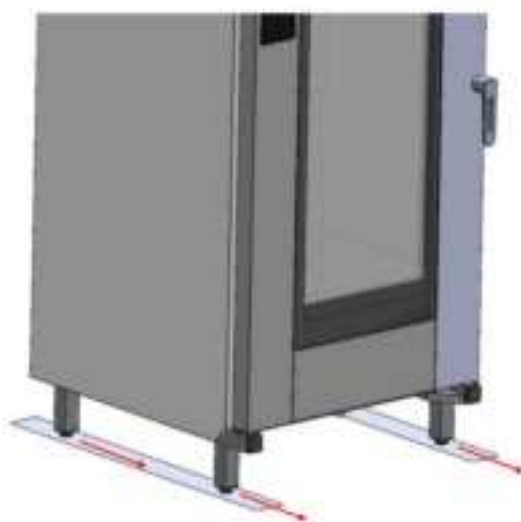


Figure 3. Sliding the oven on skids



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.

4.1.3. Location

Before proceeding with the installation of the Mychef oven, it must be ensured that the location meets all the following characteristics:

- The equipment must be installed in premises suitable for industrial food cooking.
- Have proper ventilation system.
- Comply with the regulations in force regarding safety at work and installations.
- To be protected against atmospheric agents.
- The temperature of the installation site should be between 5°C and 30°C and the relative humidity should not exceed 70%.
- The floor on which the oven is installed must be able to withstand the weight of the appliance at full load, for more information see characteristic table in section 3.

In addition to the characteristics mentioned above, if the Mychef oven is a gas oven, it must meet the following characteristics:

- Be prepared for the evacuation of combustion gases to the outside.
- Have adequate ventilation for the power of the oven.



Never install the oven near other equipment that reaches high temperatures. Such temperatures may cause damage to electrical components.



Mychef ovens are not suitable for built-in installation.



If the oven is placed on the floor, the floor must be non-flammable and heat-sensitive, it must be perfectly level, the surface must be even and flat.

4.1.3.1. Minimum distances

Such partition or wall shall be made of non-flammable or heat-sensitive materials to comply with fire prevention regulations.

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. These minimum distances are:

- Mychef ovens must always be positioned with the back of the oven at a minimum distance of 50 mm from the wall or partition.
- 50 mm on the left and right sides
- 500 mm from the top

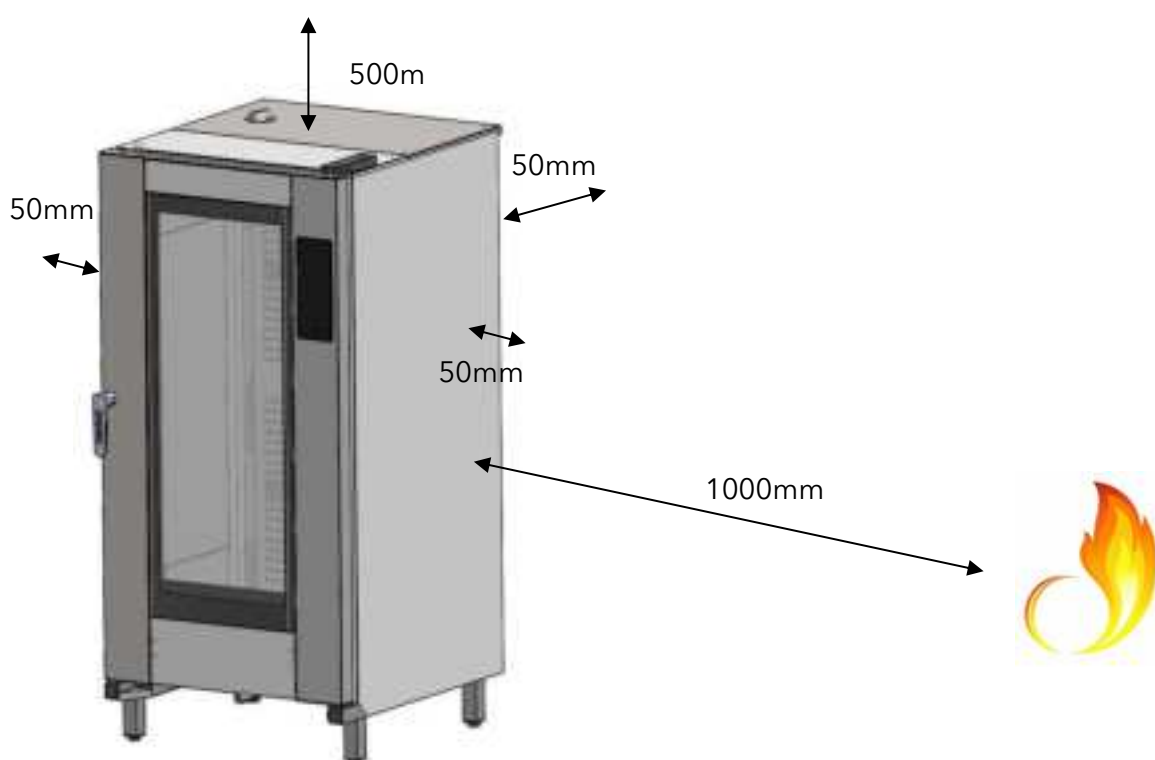


Figure 4. Example of a suitable installation site



If there are sources of heat or steam near the equipment (cooker, grill, griddle, fryer, pasta cooker, kettle, tilting frying pan, etc.), these must be at a distance of more than 1 metre.

4.1.3.2. Placement

Mychef BAKE MAX MASTER models need to be placed on its own feet on a leveled floor. When the placement is done 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).

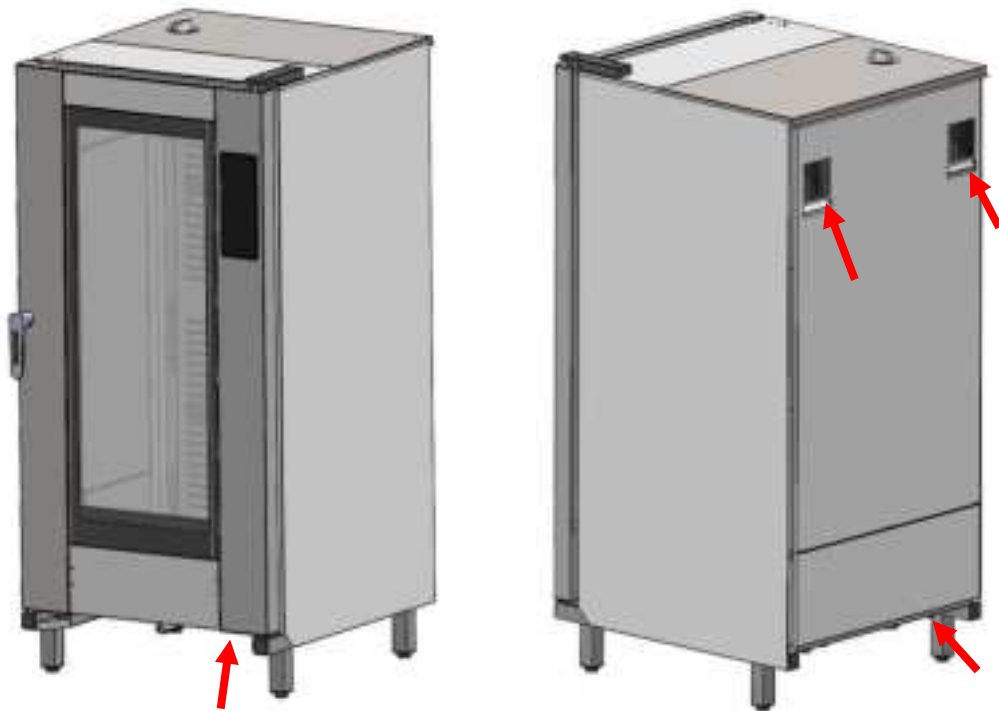


Figure 5. Suction areas for cooling

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



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.

4.2. Electrical connection



Connection to the mains power supply must comply with the standards in force in the country where the appliance is installed and must be carried out by qualified personnel authorised by Mychef. Failure to comply with these regulations may result in damage and injury and invalidates the warranty and exempts Mychef from any liability.



If the supply cord is damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified persons in order to avoid a hazard.

Check that the voltage at the point where the oven is to be connected coincides with the operating voltage of the equipment, observing the oven characteristics label.

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

This connection point should preferably be made by means of an electrical plug-in accordance with the power supply and power of the oven. If this is not possible, the wiring supplied by the factory is sufficient to make a direct connection to an electrical panel.

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

Always ensure effective earthing according with the standard of the country where the oven is installed. Bad grounding in gas ovens may lead with sensing problems during the gas ignition.



Mychef ovens leave the factory with the power supply cable, internal or dimensional (section) manipulation of the power supply cable is not permitted, except to extend it, as long as it is replaced by a cable with the same characteristics as the original one. This replacement of the cable must be carried out by a qualified person approved by Mychef.

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



Connection to an equipotential bonding system ensures additional safety in the event of simultaneous earth leakage and earth leakage fault.

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



Always comply with the applicable regulations for connecting the equipment to the low-voltage mains.



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

The following chapter shows the electrical connection for Mychef gas ovens. The voltage of this kind ovens can be found on the oven identification sticker.

4.2.1. Single-phase connection 230 V 1N ~ 50/60 Hz

Colour		Cable
	Brown	L1
	Blue	Neutral
	Green-yellow	Earth

Table 2. Single-phase 230 V 1N ~ 50/60 Hz Mychef cable

4.3. Gas connection



When installing the appliance, please verify that the current state adjustment of the appliance is compatible with the local distribution conditions, nature of gas and pressure; and if applicable, the local electrical supply conditions are compatible with the electrical data given on the data plate.



This manual must be followed by a qualified technician authorised by Mychef during all installation and commissioning.



Failure to comply with the national and local regulations in force may result in damage to the equipment and injury to the user and/or installer, consequently invalidating the warranty and exempting Mychef from all liability.



A gas connection flow pressure above 65 mbar will lead to the unit malfunctioning and the gas components being damaged.



Do not connect the appliances to networks containing carbon monoxide or other toxic components.

Those elements not supplied by Mychef used for the installation must comply with the regulations in force in the country of installation.

Gas connecting pipes shall be properly connected by means of their mechanical connections, either by means of threaded joints or quick connectors, resulting in tight and firm joints.



These instructions are only valid if the country code appears on the appliance. If the code does not appear on the appliance, refer to the technical instructions for adapting the appliance to the conditions for use in that country.

Always check the gas type and gas pressure attached at one of the two laterals of the ovens then verify that matches the pressure and the type where the oven is intended to be installed.

Category	Country	G20	G25	G30	G31
I12H3B/P	AT,CH	20	-	50	50
I12H3B/P	CY,CZ,DK,EE,HR,IT,LT NO,RO,SE,SI,SK	20	-	30	30
I12H3B/P	GR	20	-	-	-
I12H3+	CH,CY,CZ,ES,GB,GR,I E,IT,LT,PT	20	-	28-30/37	28-30/37
I12H3P	CH	20	-	-	37/50
I12H3P	AT	20	-	-	50
I12H3P	CZ	20	-	-	30/37
I12H3P	ES,FR,GB,GR,HR,I,E,IT, LT,PT	20	-	-	37
I12H3B/P	DE	20	-	50	50
I12E+3+	BE,FR	20	25	28-30	28-30

*All gas types values in mbar

Please refer to chapter 8 for clarification of the country codes above.

The oven is configured, assembled, and tested ex works for operation with:

- Fuel: natural gas (G20).
- Working pressure: 20 mbar.

Default gas supply	
Qn (Hl)(kW):	
Cat :	112H3P
Set with:	G20 (20mbar) ES-2H
Type:	A3, B23 and B13



In case the oven is installed somewhere where the type of gas used is different from the G20, qualified personnel authorised by Mychef will need to follow a technical note (Gas change) to make some internal changes inside the oven and check the proper combustion of the oven. As shown in the technical characteristics Mychef BAKE MAX MASTER ovens can operate with G30 and G31 gases.



Gas connecting tube, needs to be flexible (not included) with a length that may not exceed 2m.



Gas supply tubing or hose shall comply with the national requirements in force and shall be periodically examined and replaced, as necessary.

To connect the oven to the mains, use a flexible tube (not included) connected to the female thread G 3/4" located under the equipment.



Figure 6. Gas connection



Depending on the gas power of the oven, the external diameter of the gas fix pipes must be at least according to the following table.

	13 kW	20 kW	35 kW	40kW	70kW
G20 (natural gas)	Ø18 mm	Ø 18 mm	Ø 22 mm	Ø 22 mm	Ø 28 mm
G30 (butane gas)	Ø12 mm	Ø 12 mm	Ø 18 mm	Ø 18 mm	Ø 22 mm
G31 (propane gas)	Ø12 mm	Ø 12 mm	Ø 18 mm	Ø 18 mm	Ø 22 mm

The hose must not be exposed to heat sources and must be mounted without kinks or bends that could damage the hose and hinder the normal gas flow. Keep the hose away from sharp edges.

A stopcock (not included) must be installed between the mains connection and the flexible conduit.



Figure 7. Stopcock

The connection hose and the shut-off valve must comply with the regulations in force in the country where the oven is installed, both in terms of approval and installation. The flexible hose must be checked periodically and replaced if damaged.



Check if there is a smell of gas, if so, immediately turn off the gas tap, open windows and doors to ventilate the area. Do not, under any circumstances, turn on any switch or anything that could cause a spark or flame. Finally, contact the gas supply company.

During the first use, a qualified technician authorised by the Mychef manufacturer must analyse the combustion exhaust gases (CO and CO₂), noting the readings obtained on the oven itself.

Keep ventilation and drainage ducts free of obstructions and clean.

4.4. Water connection

4.4.1. Water inlet

The oven has a 3/4" water inlet at the rear of the oven for steam generation and for self-cleaning processes.

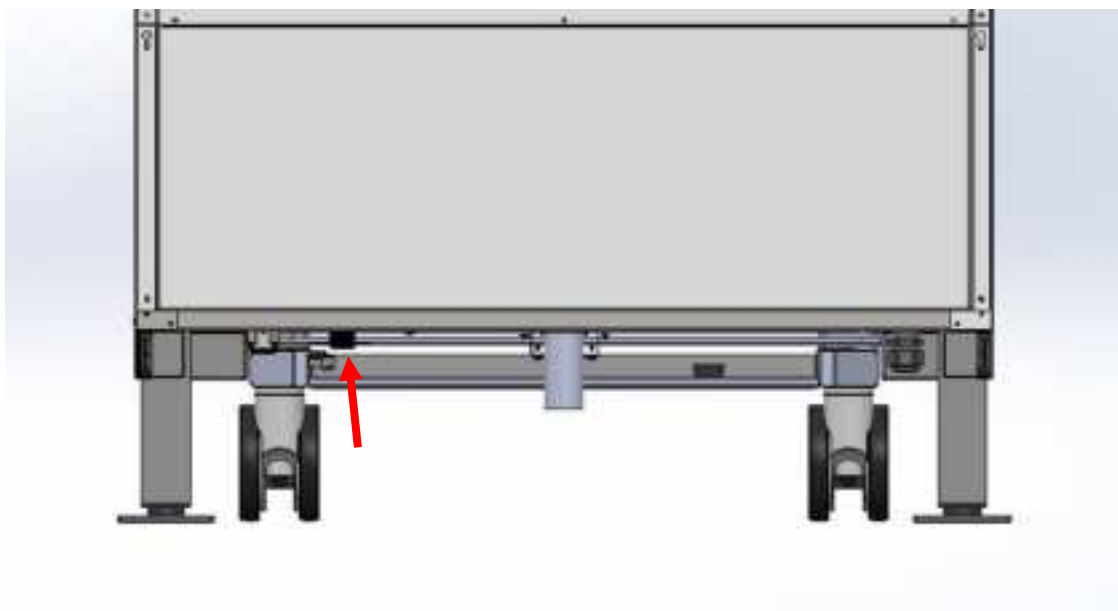


Figure 8. Water intake

The inlet water must have a maximum temperature of 25°C, 3/4 inch, potable, with a dynamic flow pressure between 150 to 1000 kPa and 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 at a higher pressure than 1000 kPa may cause damage to the oven. This will invalidate the warranty and Mychef will not be held liable.



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.



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.

Included with the oven a water pipe connection and a check valve is provided. Is mandatory to install them correctly into the water grid connection. The following way is the correct way to install both elements.



During the water connection the pipe used needs to be the one included with the oven. It is completely prohibited to re-use an old one or use another different pipe. In both cases the oven will lose the warranty.



Appliances connected to a potable water shall be installed in accordance with national regulations.



It is mandatory to install the check valve, if this element is not installed or it is installed in a different way specified in this document the oven will lose the warranty

4.4.2. Drainage

For the correct operation of the steam system of the BAKE MAX MASTER 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 BAKE MAX MASTER ovens incorporate an internal system to block odours that may come from the drain.

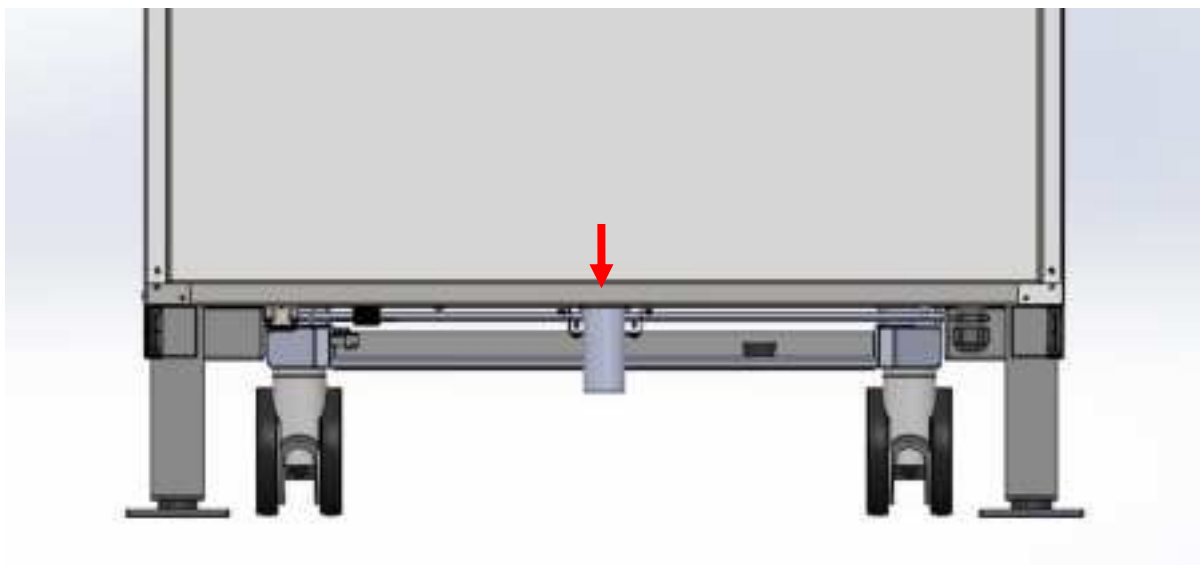


Figure 9. Drainage

The drain must have the following characteristics:

- It should be at most 1 metre long.
- Have a minimum slope of 5 degrees.
- Have the correct diameter, never less than 40mm.
- Be free of bottlenecks.
- The outlet from the drainpipe to the wall drain must have at least 25mm air space.



Only applicable to Mychef BAKE MAX MASTER ovens, at the end of the installation, it is recommended to pour 5 l of water into the drain to fill the internal siphon.

4.5. Flues and vapour extraction

In the upper part of the oven there are two exhaust pipes, one for flue combustion gases (A) and the other for steam and odours from inside the oven (B).

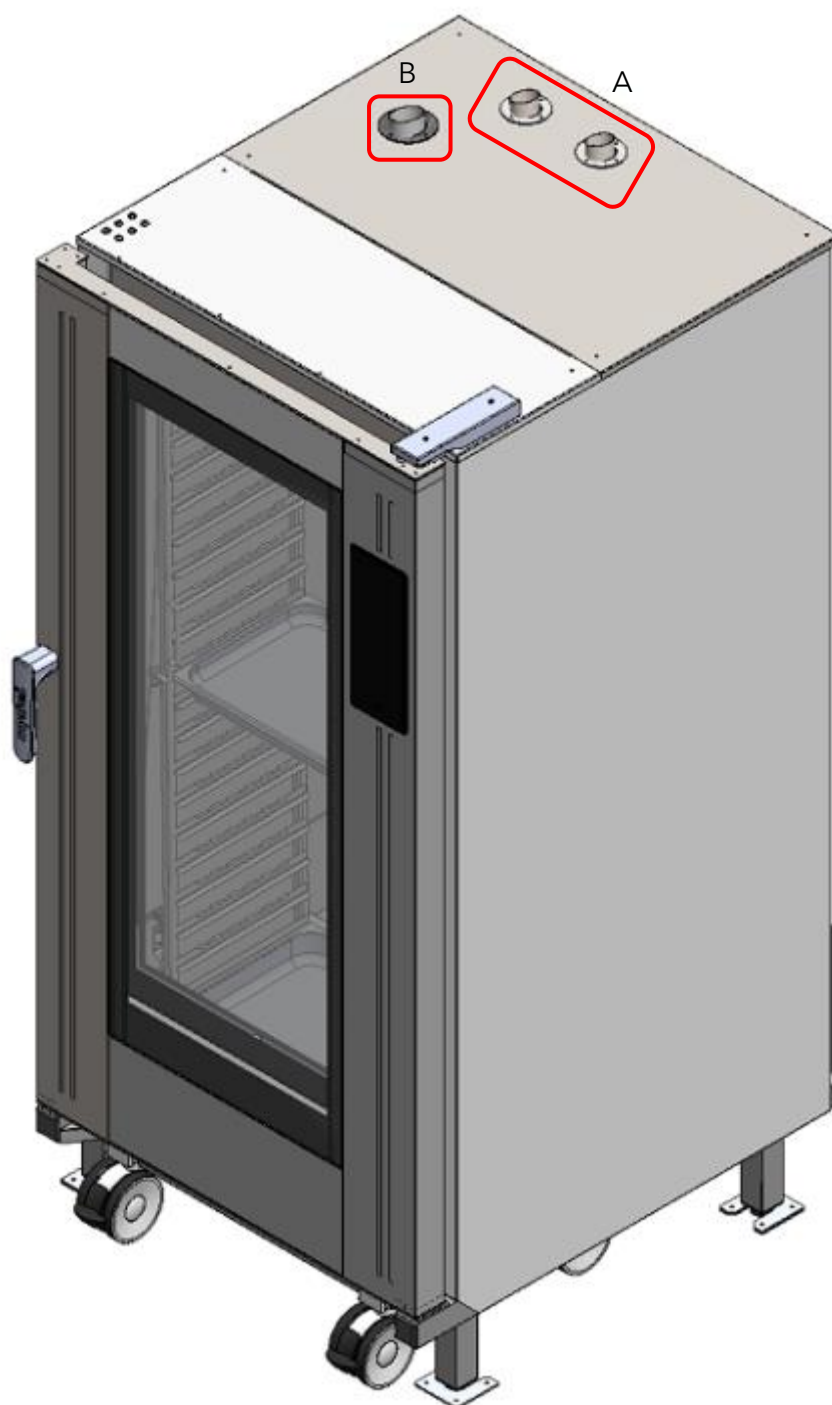


Figure 10. Evacuation tubes

For correct evacuation, and in accordance with current national and local oven installation regulations, the manufacturer Mychef specifies two methods for this purpose:

Mychef units are classified as exhaust gas type A3.

4.5.1. Exhaust gas connection type A3

- Type A3, appliance of type A with a fan at the entrance of the combustion chamber/heat exchanger.
- To install Type A3 gas units with total rated loads less than or equal to 14 kW, it is sufficient if the installation site meets one of the following criteria:
 - The installation site has a capacity of more than 2m³/kW.
 - The installation site has a door or window to the outside that can be opened.
 - The kitchen ventilation system in use has a minimum extraction volume of 15 m³/h per kW total rated load and corresponding ventilation openings.
- To install type A3 gas units with total rated load greater than 14 kW, the installation site needs to meet the following criteria:
 - Exhaust gases must be directed outside through kitchen ventilation systems.
 - Kitchen ventilation systems must be monitored to ensure that the gas is only fed to the burner when the extraction enabled.
 - A clearance of 500 mm must be kept between the flue pipe of the unit and the grease filters of the exhaust hood/ventilation ceiling in order to prevent a risk of fire.

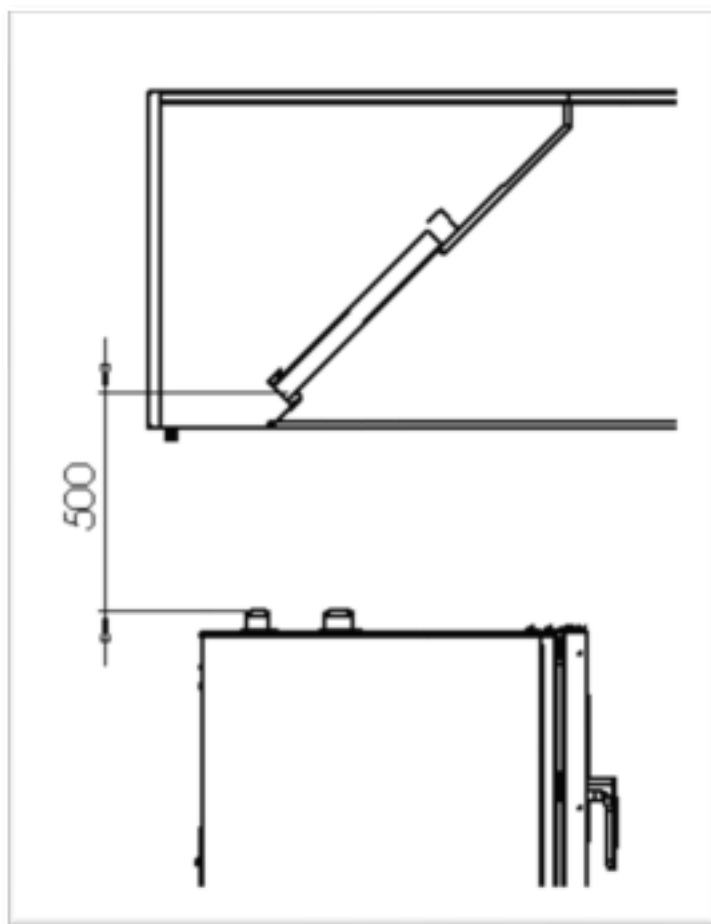


Figure 11. Minimum clearance between gas exhaust and extraction hood

4.6. Oven reset procedure



Reserved for authorised service technicians only.

Depending on the model, the reset button is located on the rear or bottom of the oven. If it has tripped, press it.

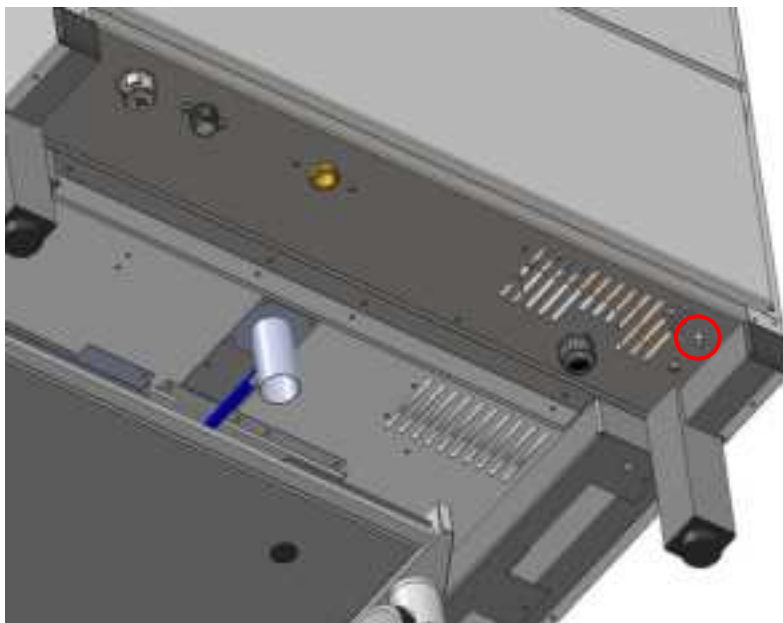


Figure 12. Reset safety thermostat (lower)

5. USE

This section will give an overview of the basic functions and all the information necessary for the correct use of the user interface of the Mychef BAKE MAX MASTER combi steamer.

5.1. Mychef BAKE MAX MASTER

5.1.1. Switching on the equipment

Once connected to the power supply the oven is going to light up the display, it is possible to switch the system off or on using the START/STOP button on the control panel by a long press. By switching off from the START/STOP button the system will remain in standby mode. Waiting the user to turn the oven on by pressing the START/STOP button again.

To switch off completely it is necessary to trip the omni polar circuit breaker.



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

5.1.2. First use



Risk of sudden ejection of hot air or steam when the cooking chamber is hot, and the door is opened.

5.1.2.1. Electric ovens

When the display of the oven is light up, the oven is ready to work.

5.1.2.2. Gas ovens

When the display of the ovens is light up, the oven will show an error Er 30.70. This error means that a technician needs to perform a combustion check or adapt the gas to the third family (if need it).

As all Mychef gas oven are suitably configured at the factory on G20 (natural gas), so if the gas used is G20 the installer will have to perform a combustion check with a gas analyser to ensure that the combustion is correct. Otherwise, if the gas used is different of the G20, (G30 or G31), the technician will have to modify internal part if the oven and adjust the valve to have the correct combustion, also a combustion check with a gas analyser will be required.



If the combustion check is not made the oven will not work.



The installer will have another manual with the detailed information of how to adjust the gas valve in case of a gas family change or wrong combustion values during the first installation.



The final combustion values need to be printed and send it to the aftersales department to activate the oven guarantee.

5.2. Control Panel

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



Figure 13. BAKE MASTER control panel

The functionality of each of them is explained below:



Figure 14. BAKE MASTER control panel detail

Block	Function	Description
A	Convection button	Convection mode selection button.
B	Convection mode indicator	Mark the chosen mode.
C	Mixed mode button	Mixed mode selection button.
D	Mixed mode indicator	Mark the chosen mode.
E	Steam button	Steam mode selection button.
F	Steam mode indicator	Mark the chosen mode.
G	Display	Displays the selected parameter: humidity, temperature, time, or fan speed.
H	Program button	Allow to record or retrieve a program.
I	Adjustment button -	Decreases the selected parameter: humidity, temperature, time, or fan speed.
J	Adjustment button +	Increases the selected parameter: humidity, temperature, time, or fan speed.
K	Phase button	Phase selection button (Convection, mixed, steam).
L	Humidity button	Humidity selection button.
M	Temperature button	Temperature selection button.
N	Time and probe button	Button for time selection or probe single point / sous vide activation in the case of BAKE MASTER.
O	Fan speed button	Fan speed selection button.
P	Quick memory button block P1....P7	With a long press, it saves the current parameters in a certain memory. With a short press, it executes the cooking in the memory.
O	START/STOP button	Oven on/off and start/stop button. If the oven is on, but not cooking/washing, slight pressure will start the cooking/washing cycle. If the oven is on and cooking/washing, slight pressure will cancel the cooking/washing cycle.
R	Self-cleaning CLEAN button	Button for selecting the self-cleaning program.

Table 3. Control panel description

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



Figure 15. Central screen

The parameter display format is explained below:

Icon	Function
	The humidity level is shown with an H in the first digit. The humidity value is shown next.
	The chamber temperature is shown with a T in the first digit. The temperature value in degrees Celsius is shown next.
	The cooking time is shown with the two central points. The two digits on the left are the hours, and the two digits on the right are the minutes.
	Cooking can also be continuous. In this case, CONT appears on the display. For continuous cooking, press the adjustment key - until CONT appears in the display.
	In the BAKE MASTER ovens, when the probe is activated, to the right of C, the temperature in °C that we intend to reach inside the cooking is displayed. When the probe is deactivated, a C followed by OFF is shown on the display.

	In the BAKE MASTER ovens, the fan speed is shown with an F in the first digit. If the convection fan is on high speed, HI appears. Otherwise, if the convection fan is at lower speeds, it is displayed as 1, 2 or 3 (in progressive order).
	If the self-cleaning button is pressed, the central display will show the message CLN. However, if the temperature in the cooking chamber is too high to perform the self-cleaning process, the message COOL is displayed, indicating that cooling of the chamber must be performed prior to self-cleaning. To start both self-cleaning and cooling, press START/STOP.
	This icon indicates that a cooking or cleaning process has been completed.
	The DOOR message appears when the door is opened during a cooking or cleaning process.
	The PREHEAT message is displayed during the oven preheating processes, alternatively with the current oven chamber temperature.
	The LOAD message indicates that the oven has reached preheat temperature and the oven is ready to charge. By closing the door, the cooking cycle will start.

	The message OFF indicates that the phase is disabled.
	The phase number is displayed to the right of Ph after pressing the PHASE button. To change the phase, press the selectors +/-
	During the cooking process by phases, the progress is shown on the display, the current phase in relation to the final phase.
	In the case of an error, the first two digits of the display show ER, followed by the error number. Refer to the chapter on errors for more information.
	It is possible to change the operating parameters of the oven. In the parameter edit menu, the central display shows a P, followed by the parameter number. The two digits on the right show the value of the parameter. Refer to the chapter on the configuration menu for more information.
	The program is shown with a P in the first digit, followed by the program number.

Table 4. Description of messages on the central screen

5.2.1. Cooking modes

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



Figure 16. Cooking mode selector



Figure 17. Humidity setting in mixed mode

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

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

The steam mode saturates the cooking chamber with moisture.

The table below summarizes the characteristics of each of them.

Mode	Icon	Temperature	Moisture
Convection		30°C to 260°C	0%

Mixed		30°C to 260°C	-99 to 100%, in jumps of 20%
Steam		30°C to 130°C	100%

Table 5. Cooking modes in Mychef ovens



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

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

5.2.2. Cooking control

5.2.2.1. Cooking by temperature and time control with temperature adjustment

In this mode the oven automatically brings the temperature in the chamber up to the value selected by the user so that when the door is opened and the food loaded, the temperature in the chamber will be the same as the one selected at the start of cooking. The oven automatically calculates the air temperature in the chamber and decides whether to heat it up to the value to be reached.

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

By pressing the START/STOP button, the oven will start to preheat the chamber and will stop when it has reached a level determined by the oven according to the temperature requested by the user. At this point the display will show "Pht" alternately with the temperature of the chamber.



Figure 18. Preheating indicator

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

When it has reached the set temperature, the oven will warn the user with a buzzer and indicate "Load".



Figure 19. Load indicator

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

Example of cooking at 90° for 10 minutes:



Figure 20. Example. Cooking at 90°C for 10 minutes

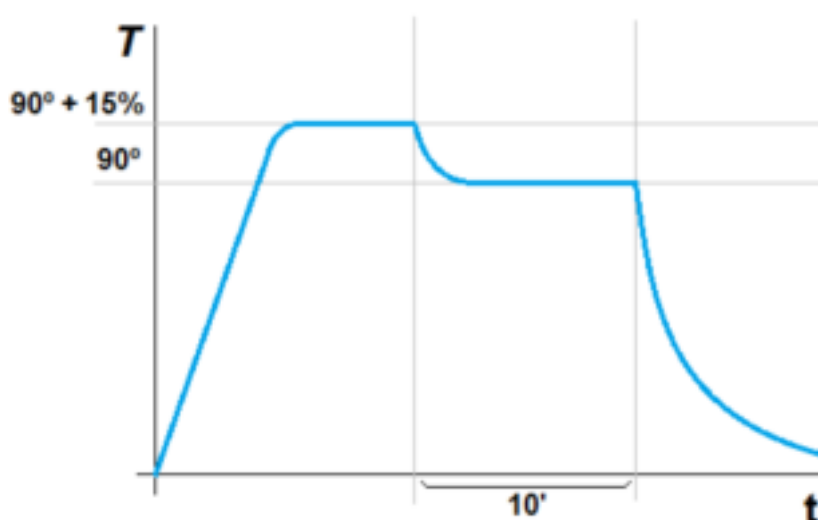


Figure 21. Oven temperature

5.2.2.2. Cooking by temperature and control by core probe in BAKE MASTER

The cooking by temperature and control by core probe mode ends cooking when the core temperature 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, we choose a chamber temperature and a desired temperature in the heart of the food by pressing the TEMPERATURE and PROBE buttons respectively and adjusting them. By pressing the START/STOP button, the oven will start to heat up and will stop when the temperature of the core probe is equal to the set point temperature of the probe.



For this cooking mode it is necessary to connect the single point probe or the sous-vide probe.



If we try to start a program controlled by a single point probe, and it is not connected, the oven will warn acoustically and visually, and the program will not start.

5.2.2.3. Cooking phases

At the top of the control panel there are three buttons (Convection, Mixed, and Steam) which each correspond to the cooking modes. Associated with each button is an indicator, which shows the cooking mode if the phase is active.



Figure 22. Cooking phase buttons and indicators

If the indicator for a particular phase is lit, it means that that phase is being displayed and that the phase is active. If the indicator for a particular phase is off, it indicates that this phase is deactivated.

To configure a phase, press PHASE. The display will show the message Ph followed by the phase number.

To move between the different phases, press the + / - button.



Figure 23. Phase indicator

Within each phase, the cooking parameters are configured.

By default, the deactivated phases have the time/probe parameter set to 0 (OFF), to activate the phase, it is necessary to increase this parameter to the desired value.

To deactivate the phase, return the time/probe parameter to 0 (OFF).

During firing, its progress is shown on the display, followed by Ph followed by the phase activated in relation to the final phase.



Figure 24. Cooking progress indicator

Figure 17 shows that the oven is in phase 1 for a 2-stage firing.

5.2.3. Start of the cooking cycle

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

To do so, slightly press the START/STOP key to start preheating. If preheating is not necessary, the two central points will flash every second, indicating that the cooking process is underway. If a parameter other than time is selected on the display, the last point of this will flash to indicate that cooking is in progress.

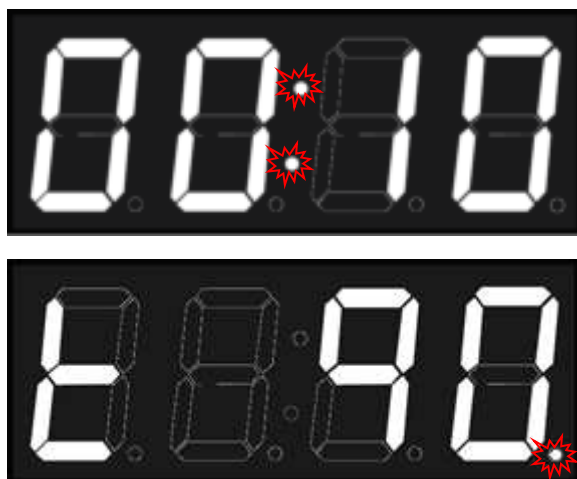


Figure 25. Cooking indicator

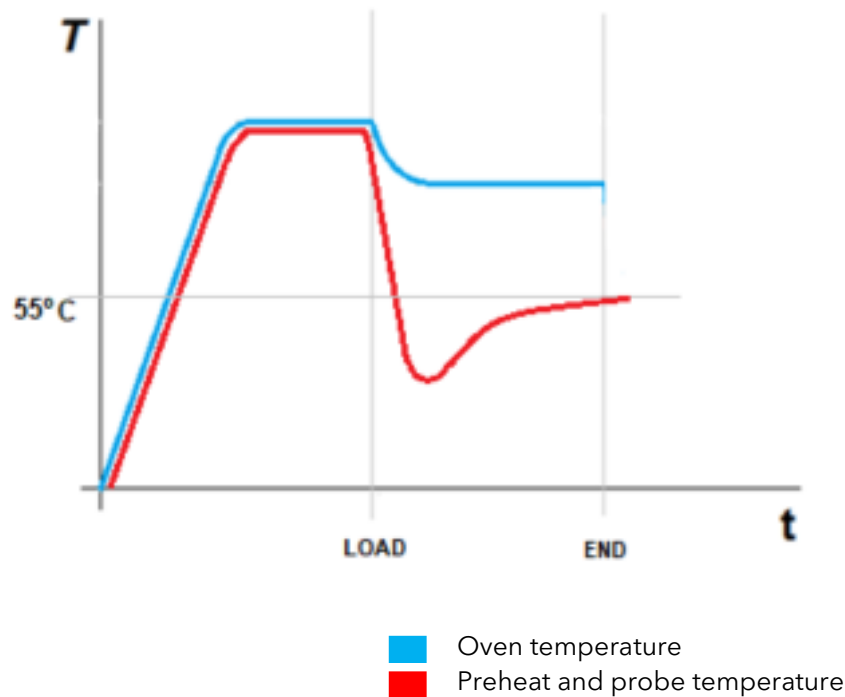


Figure 26. Temperature evolution with Preheat and probe

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



Figure 27. Door open indicator

5.2.4. End of cycle

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

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

Press START/STOP to end the cooking process.

5.2.5. Speed selection

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



Figure 28. 4 speeds available: 1, 2, 3 and maximum (HI) for BAKE MASTER

5.2.6. Save a program

To save a program, press the PROG bouton and select the program with the +/- boutons. Next, select the temperature, humidity, time, and speed parameters for each of the phases. Press the PROG bouton for several seconds until you hear the acoustic signal, and the program will be saved. The figure below shows program 1.



Figure 29. Example, program 1

To start cooking, press the PROG bouton, select the program you want to use and press the START/STOP bouton to start cooking.

Note: Up to 40 programs can be saved (firmware 1.7 and above).

5.2.7. Retrieve a program

To retrieve a program, short press the PROG bouton and set the program number where you want to save the settings with the +/- boutons.

Next, short press the PROG bouton to display the program settings. You can also lightly press the START/STOP bouton to start the program directly.

5.2.8. Quick memories

The oven has 7 quick access memories, numbered from P1 to P7 in the BAKE MASTER.

To save a quick memory, adjust the humidity, temperature, time, and speed of each of the phases you want. Then press for five seconds the memory key where you want to save the settings.

To start a cooking process stored in a quick memory, lightly press the key of the memory you want to execute.

5.2.9. Automatic cleaning



Only available in models with MyCare self-cleaning system.

5.2.9.1. Self-cleaning and rinsing program

Using the MyCare cleaning system allows for automatic cleaning of the cooking chamber and has a washing program specifically designed to use CleanDuo detergent. The special formulation of this product stands out for having twice the concentration of active product than most similar products available on the market. It also includes a polishing additive for a perfect all-in-one finish. This allows you to use only one CleanDuo tablet per wash, with the consequent savings and ease of use.



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



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

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

Program	Description	Duration
CLN	ECO self-cleaning program	65 min

Table 6. Self-cleaning and rinsing program



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

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

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

Press the START/STOP button to start the cleaning program.



Figure 30. Self-cleaning program

5.2.9.2. Fast cooling

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



Figure 31. Required temperature setting

In this mode the convection fan is turned on and the resistors are turned off. In this particular case, even if the oven door is opened the process will not stop and the fan will continue to

rotate. In this way, and with the door open, the temperature of the chamber can be lowered in a few seconds.

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



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

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



Figure 32. Cooling completed

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



Never place the detergent with the convection fan running.

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



Figure 33. CleanDuo holder



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



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

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



Never open the oven door during an automatic cleaning process.

The process can be stopped in an emergency with the START/STOP button.



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

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

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

The oven will turn off automatically at the end of the cleaning process (only firmware 1.7 and higher).

5.3. NightWatch

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



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



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

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

In the event of a power failure during a wash, the oven starts the self-cleaning process from scratch.



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.

5.4. Errors and alarms

Errors and alarms can occur during the preparation and execution of cooking or washing processes. If this is the case, the central display will show the error or alarm code.



Figure 34. Error indicator

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

Error	Internal definition	Clarification
0	NO ERROR	No error.
1	GENERAL PURPOSE INPUT ERROR	General error input. Not used.
2	ERROR OVERTEMPERATURE	General temperature input. Not used.
3	ERROR OVERTEMPERATURE PCB	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 ERROR RELAYS	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	BELL ERROR	Communication between boards is not responding. Check wiring
4.8	FERMENTER 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 does 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	Camera probe not connected. Check probe and wiring.
24	ERROR PROBE8 TEMP SENSOR SHORTED	Short-circuited camera 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 rinse
27	ERROR CLEANING TEMPERATURE TOO HOT	The oven temperature during a self-cleaning programme has risen above a 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.
29.1794	INVERTER ERROR	Inverter is not receiving the correct voltage. Check oven power supply and inverter power supply.
29.1538	INVERTER ERROR	Engine consumption too high. Check that the motor rotates without rubbing anywhere. Check that the bearings are in good condition.
29.5890	INVERTER ERROR	Ambient temperature in inverter too high. Check that the oven cooling is working properly.
30.04	GAS SAFETY ERROR - LOCKOUT DUE ABSENCE OF FLAME SIGNAL AT THE END OF THE TS	Possible causes: - Fuel valves malfunction, check if the valve is opening the gas properly by looking the gas counter. - Flame detector malfunction, check if some cable of the flame detector is not connected well. - Bad grounding, check the voltage between neutral and earth. - Defect in the ignition transformer, check if the ignition electrode has the correct gap between the rods, and is generating a spark.
30.05	GAS SAFETY ERROR - LOCKOUT DUE ABSENCE OF THE FLAME SIGNAL DURING OPERATION	- Fuel valve malfunction, check if the valve is opening the gas properly by looking the gas counter. - Flame detector malfunction, check if some cable of the flame detector is not connected well. - Bad grounding, check the voltage between neutral and earth.
30.06	GAS SAFETY ERROR - BOARD OVERTEMPERATURE	Gas safety electronic board temperature is too high, check if the cooling fan of the oven is working properly, if it's working as it should check if the air intake is clean of dirt, it shouldn't be any object that chokes the air intake. Also verify that the air intake is suctioning cold air and there is not any hot spot close.
30.10	GAS SAFETY ERROR - GENERIC ERROR	
30.11	GAS SAFETY ERROR - LOCKOUT DUE FLAME/PARISITIC LIGHT	Check the flame probe, maybe it's dirty or its damaged.
30.20	GAS SAFETY ERROR - LOCKOUT DUE FLAME/PARISITIC LIGHT AFTER SWITCHING OFF	Check the flame probe, maybe it's dirty or its damaged.
30.24	GAS SAFETY ERROR - TIMEOUT WRONG FAN SPEED	Check if the gas blower is spinning, if it's spinning but the error appears something is wrong inside the blower.
30.26	GAS SAFETY ERROR - TIMEOUT FAN SWITCH OFF FALIURE	Check the gas blower connections, if everything is ok, the blower can be damaged.
30.40	GAS SAFETY ERROR - TIMEOUT BOARD/COMMUNICATION	Check the Modbus cable communication.
30.41	GAS SAFETY ERROR - TIMEOUT SRM COMMUNICATION	Internal communication timeout occurs, safety module may be damaged.

30.42	GAS SAFETY ERROR - CORRUPTED INTERNAL MEMORY	Get in touch with the dealer where the oven is purchased and ask for service.
30.43	GAS SAFETY ERROR - ABSENT OR INSUFFICIENT SUPPLY	Check the voltage at the safety module.
30.55	GAS SAFETY ERROR - LOCK FOR GENERIC INTERNAL FAULT	Disconnect the oven of the electrical power supply and wait 20 second, connect again the error should disappear.
30.62	GAS SAFETY ERROR	Check the flame probe, maybe it's dirty or its damaged.
30.63	GAS ERROR - CHAMBER OVERHEAT	Cooking chamber overheat during combustion check, open the door oven while making the combustion check.
30.64	GAS ERROR - MAX TEST HIGH CO ₂	Introduced CO ₂ during max combustion test are too high adjust the gas valve accordingly and repeat the test.
30.65	GAS ERROR - MAX TEST LOW CO ₂	Introduced CO ₂ during max combustion test are too low adjust the gas valve accordingly and repeat the test.
30.66	GAS ERROR - MAX TEST HIGH CO	Introduced CO during max combustion test are too high adjust the gas valve accordingly and repeat the test.
30.67	GAS ERROR - MIN TEST HIGH CO ₂	Introduced CO ₂ during min combustion test are too high adjust the gas valve accordingly and repeat the test.
30.68	GAS ERROR - MIN TEST LOW CO ₂	Introduced CO ₂ during min combustion test are too low adjust the gas valve accordingly and repeat the test.
30.69	GAS ERROR - MIN TEST HIGH CO	Introduced CO during min combustion test are too high adjust the gas valve accordingly and repeat the test.
30.70	GAS ERROR -CHECK COMBUSTION ERROR	The combustion check needs to be done by a technician an introduce the combustion values that the gas analyser has given to the oven

Table 7. 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 centre.

6. REMOTE CONTROL USE

6.1. Mychef Smart Control setup

6.1.1. Creating a new user

The first step to configure the remote control is to create a user, with which the different ovens to be controlled will be linked later.

Create a user through the following link or QR code:

<https://mychef-432df.firebaseio.com/>¹



Figure 35. Authentication panel

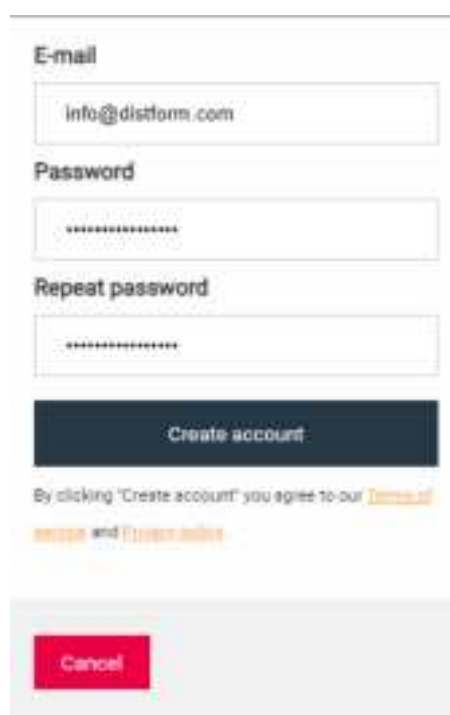


Figure 36. New user creation form

Once in the authentication panel, select "Create account" to create a new user account.

Note: the password must contain at least 6 characters.

To link a device (mobile phone, tablet, or computer) it is first necessary to set up a Wi-Fi connection in the oven. The following section (**6.1.2 Wi-Fi connectivity**) explains in detail how to set up this configuration.

¹ It is recommended to use the Google Chrome browser for better performance.



This web address has the functionality to send notifications when the cooking of the different linked ovens is finished, so that, if you want to enjoy this service, you have to give permission for the sending of pop-ups from this address.

6.1.2. Wi-Fi connectivity²

Once the oven is connected to the power outlet, it can be viewed as a Wi-Fi network from any device (mobile phone, tablet, or computer).

The Wi-Fi network will appear with the name "Mychef" followed by a number in parentheses (the MAC address of the device).

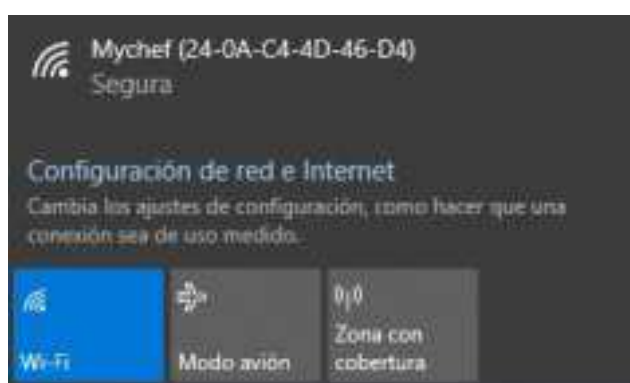


Figure 37. Access point of the oven from Windows

Then, this Wi-Fi network will be selected on the device with which we want to link the oven.

After selecting the Wi-Fi network, enter the code or password given by Mychef and wait for a configuration web portal³ to open automatically.

MAC:	24-0A-C4-4D-46-D4
Code:	91436324

In this configuration web portal, you will enter the data of your usual Wi-Fi network and the one you want to connect the oven to the internet (SSID).

² You can reset your Wi-Fi network settings at any time. See **section 6.3.1.**

³ If the configuration portal does not open automatically, open a web browser (Google Chrome is recommended) from a device connected to the Wi-Fi network and enter the following IP address in the browser: 192.168.4.1.

In the field "Mychef login email" you must enter the username that was created previously⁴ (**6.1.1 Creating a new user**).

It is important to write down the MAC address⁵ that appears in the different points of the configuration, since this is unique for each device and will be necessary to link the equipment to the remote control. We recommend copying the number after the title "MAC Address:" so you can paste it later.

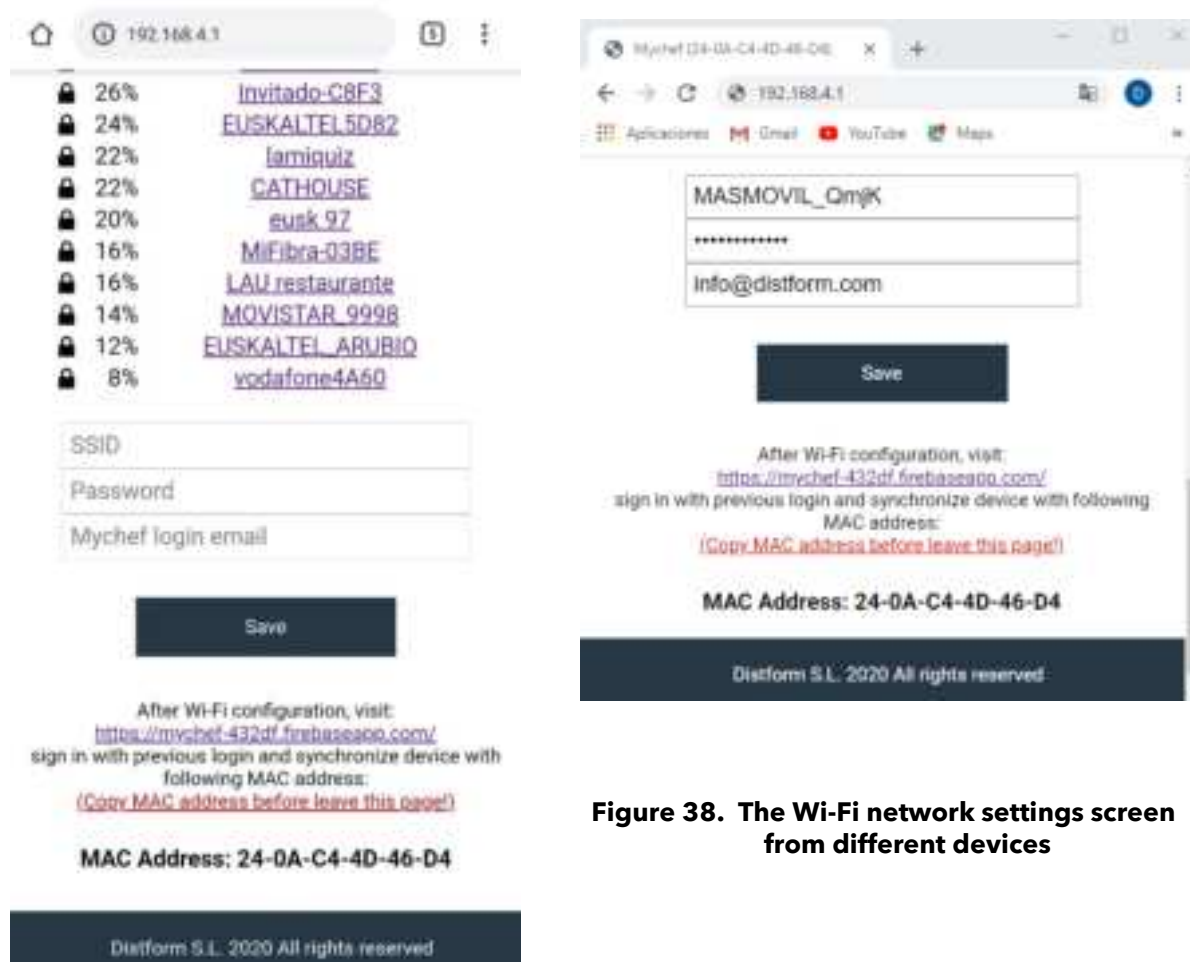


Figure 38. The Wi-Fi network settings screen from different devices

Once all the fields have been completed, you should select the "Save" button to save the changes and start the connection.

⁴ If for any reason an invalid user is entered, it is possible to reset this configuration. See **section 6.3**.

⁵ If the MAC address of the equipment has not been noted, it can be displayed in the control panel of the oven once the Wi-Fi network has been set up. See **section 6.3.2**.



It is important that you connect to a Wi-Fi network with a 2.4GHz frequency band, as 5GHz networks are not compatible with Smart Control functionality.



Once the Wi-Fi network is configured, it is important to wait a few minutes until the Wi-Fi network disappears (Mychef + MAC address), if this does not happen it means that the configuration data entered to authenticate the Wi-Fi network is not correct, then the process must be started again.

6.1.3. Linking the oven to the device (mobile phone, tablet, or computer)

Once an Internet connection⁶ has been established, the Wi-Fi network will no longer be visible. The next step will be to link our oven to the remote control. To do so, visit the following web address: <https://mychef-432df.firebaseio.com/> or code QR, log in with the user created in section 6.1.1 and linked to the oven in section 6.1.2.



If this is the first time you are linking a device, you will see the button combination shown in **Figure 39**.

To add a new device, select the "Add new device" button and fill in the form in **Figure 40** with a name for the device (which will serve to identify it) and the MAC address⁷ of the oven that we have previously copied.

Finally, we select the "Add device" button at the end of the form to add the remote control of the oven to our device (mobile phone, tablet, or computer).

⁶ See **section 6.3.1** to configure the Internet connection.

⁷ The MAC address consists of six two-character blocks that can be either a number from 0 to 9 or a letter from A to F. If the MAC address of the equipment has not been noted, it can be displayed on the control panel of the oven. See **section 6.3.2**.



Figure 39. Session started without any linked device

Figure 40. Form for adding a new device

If all the previous steps have been carried out correctly, the control panel of the oven will appear with the different buttons and text boxes to display and change the different parameters that are configured in the linked equipment, as well as the actual values of temperature, humidity, and cooking time.



It should be noted that when the user makes a change in this control system there is a delay between the database being updated and the change being sent to the equipment.

6.1.4. Control panel

Figure 41 and **Figure 42** show the control panel for the ovens linked to the user account.

The functionality of each panel element is explained below.

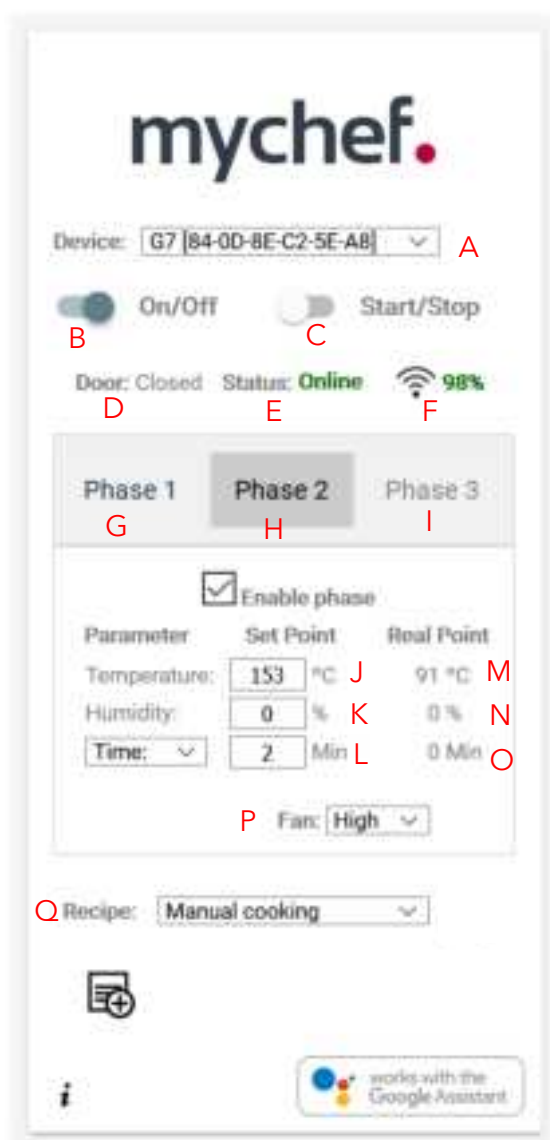


Figure 41. Detail of the control panel - Manual cooking

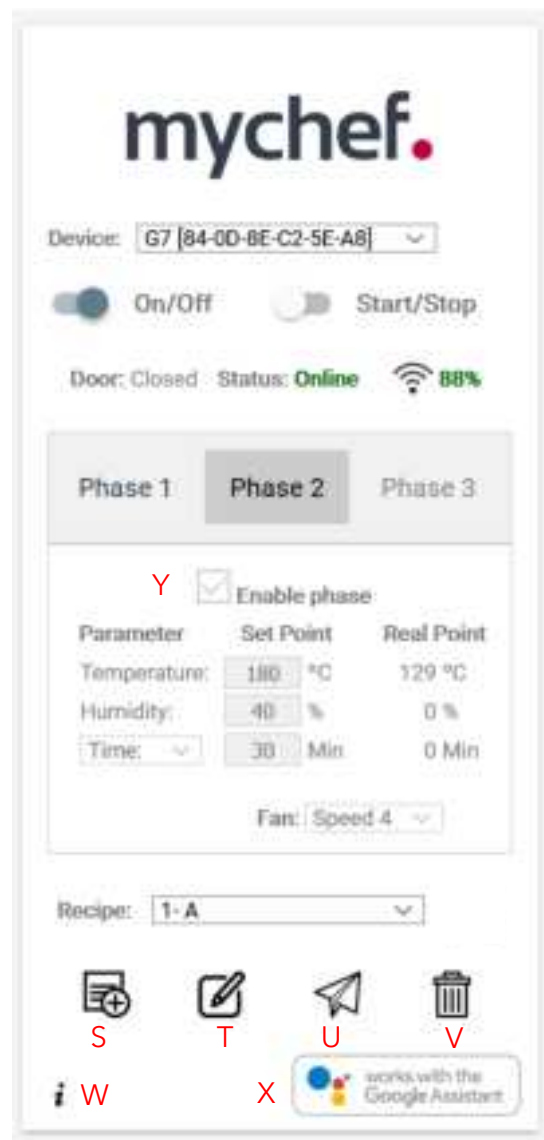


Figure 42. Detail of the control panel - Cooking by recipe

For the BAKE MASTER ovens, cooking by probe can be limited by selecting "Probe" in the L block drop-down menu and setting the value of the temperature to be reached by the probe.

The fan speed can be selected using the P block dropdown. In the case of the BAKE MASTER, it allows 4 speeds (1,2,3 and High).

Block	Function	Description
A	Device selection box	In this selection box, a list of all devices linked to the user account will appear.
B	On/Off button	Equipment on/off button.
C	Start/Stop button	On/off and start/stop button for the oven.
D	Door status indicator	Indicates whether the door is open or closed.
E	Equipment status indicator	Indicates the different states of the equipment, see section 6.4 .
F	Wi-Fi indicator	Indicates by a percentage the strength of the Wi-Fi signal.
G	Phase 1 button (convection)	Selecting this button redirects the oven's front panel to Phase 1 and displays its cooking parameters.
H	Phase 2 button (mixed)	Selecting this button redirects the oven front panel to Phase 2, activates it if it is disabled, and displays its cooking parameters. If it does not allow to edit the parameters is disabled, it means that the phase is not active. If the button text appears as if it is disabled, the phase is not active.
I	Phase 3 button (steam)	Selecting this button redirects the oven front panel to phase 3, activates it if it is disabled, and displays its cooking parameters. If the button text appears as if it is disabled, the phase is not active.
J	Phase activation checkbox	Deselect if you want to deactivate a phase. Phase 1 is always active.
K	Input/indicator target temperature of the oven (Set Point)	Allows you to enter the desired temperature value in the range [30,300] °C for manual cooking or indicates the target temperature value for a given recipe.
L	Input/target moisture indicator of the oven (Set Point)	Allows you to enter the desired moisture value in the range [-100,100] % for manual cooking or indicates the target moisture value for a given recipe.
M	Input/indicator target cooking time of the oven (Set Point)	Allows you to enter the desired cooking time value in the range [0-5940] minutes for manual Cooking or indicates the target cooking time value for a given recipe.
N	Real oven temperature indicator (Real Point)	Indicates the real time temperature value of the oven's cooking chamber.
O	Real oven humidity indicator (Real Point)	Indicates the real time humidity value of the oven cooking chamber.
P	Real oven cooking time indicator (Real Point)	Indicates the value of the cooking time that has passed since the start of the cooking process.
Q	Fan speed button	Fan speed selection button, can be low speed (Slow) or high speed (Fast)
R	"Capture Image" button	Allow to capture the image to recognize a recipe.

S	"Add Recipe" button	Button to add a new recipe to the user's recipe list. See section 6.5 .
T	"Edit Recipe" button	Button for editing the cooking parameters of the recipe selected in the "recipe selection box" (N). See section 6.5 .
U	"Send recipe" button	Sends the cooking parameters of the recipe selected in the "recipe selection box" (N).
V	"Delete recipe" button	Removes the recipe selected in the "recipe selection box" (N).
W	"More information" button	It opens a window with information about the equipment: the user linked to the equipment, the minutes of operation of the oven and the temperatures of the electronics of the equipment.
X	Google Assistant button	Oven control via Google Home and voice assistance.
Y	Activate / Deactivate phase	When the box is checked, it indicates that the phase is activated. To disable it, uncheck the box.
AA	"Add New Device" button	Allows you to link a new unit. See section 6.1.3.
AB	"Delete device" button	Allows you to remove a device from the list of linked devices.
AC	"Logout" button	Log out and redirect the page to the authentication panel.
AD	"Delete account" button	Once all the ovens are deleted, delete the user account.

Table 8. Control panel description

6.2. Google home setup and voice assistant⁸

6.2.1. Synchronizing oven to Google Home

The first step to be able to use the Google Home functionality and control our ovens using the Voice Assistant is to sign in with a Google account on our mobile device and download the Google Home and Google Assistant application.



Figure 43. Google applications required

Once the two applications are installed, we start Google Home and follow the next steps:

1. On the app's Home screen, select Add "+" and then "Set up device".

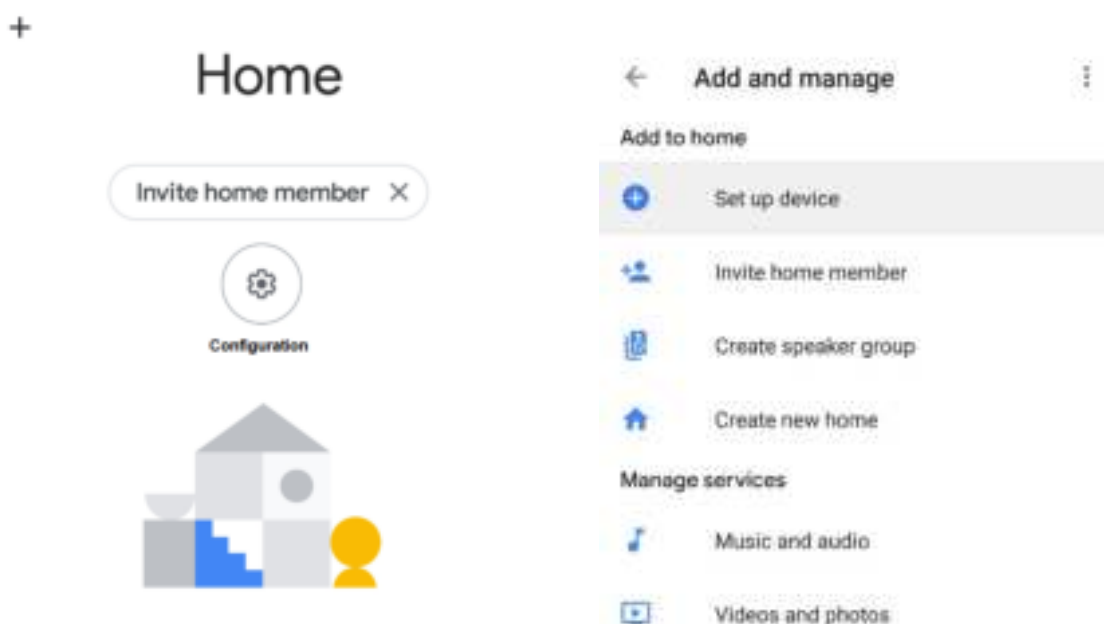


Figure 44. Google Home application captures steps to be followed

⁸ Mychef's Intelligent Voice Control is currently only available in English, so you need to change the language of the mobile device you are using to English to enjoy the full functionality.

2. Select the option "Work with Google" and then search the list of suppliers for the "Mychef Control" service.

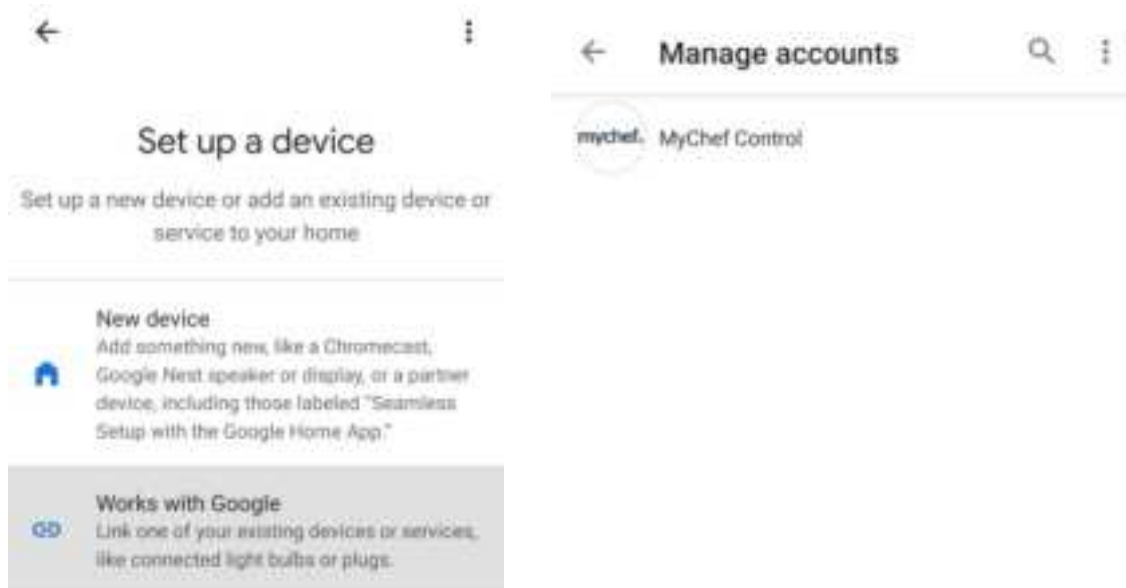


Figure 45. Google Home application captures steps to be followed

3. Finally, the user will be redirected to the authentication server page to log in with the user and password created in **section 6.1.1**. It will wait for the authentication to be validated and then all the devices created in the control web application will be synchronized.



It is possible that in some cases the server is busy or that a message appears informing that the synchronization could not be carried out, the message should be omitted if the linked ovens appear on the start screen. If they do not appear, repeat all the steps in this section.



Whenever you add or remove an oven in the control web application, the Google Home start up screen will automatically update with the new devices, otherwise you need to unlink your account from the Mychef Control⁹ service and repeat the steps in this section to make the devices appear or disappear on the Google Home start up screen.

⁹ See **section 6.3.3**.



Figure 46. Authentication server screen and messages that appear while validating and synchronizing information



Figure 47. Google Home screen where all the ovens linked to the user's account will appear, along with all the smart devices that the user has associated with his Google account

6.2.2. Voice commands for oven control¹⁰

ON/OFF:	
- Turn on <i>Mychef</i> .	- Is <i>Mychef</i> on?
- Turn off <i>Mychef</i> .	- Is <i>Mychef</i> off?
- Turn on [all] ovens.	- Turn off [all] ovens.
START/STOP:	
- Start <i>Mychef</i> .	- Run <i>Mychef</i> .
- Stop <i>Mychef</i> .	- Start [all] ovens.
- Stop [all] ovens.	
TEMPERATURE CONTROL: (X = [30-300])	
- Set <i>Mychef</i> temperature to X .	- Set <i>Mychef</i> to X .
- What is <i>Mychef</i> temperature?	- What temperature is <i>Mychef</i> set to?
- Set [all] ovens temperature to X .	- What is ovens temperature?
HUMIDITY CONTROL: (X = [High, Medium, Low])	
- Set <i>Mychef</i> mode to Humidity X .	- Set <i>Mychef</i> to Humidity X mode.
- What mode is <i>Mychef</i> set?	- Is <i>Mychef</i> humidity X mode set?
- Set [all] ovens mode to Humidity X .	
TIME CONTROL: (X = [0-99 hours, 0-5940 minutes, 0-356400 seconds])	
- Run <i>Mychef</i> for X .	- Set <i>Mychef</i> timer to X .
- Start <i>Mychef</i> for X .	- How many minutes are left on <i>Mychef</i> ?
- Cancel <i>Mychef</i> timer.	- How many minutes are left on ovens?
- Increase <i>Mychef</i> timer X .	- Decrease <i>Mychef</i> timer X .
FAN CONTROL: (X = [1,2,3, High])	
- Set <i>Mychef</i> fan speed to X .	- Set <i>Mychef</i> speed to X .
- What fan speed is <i>Mychef</i> set to?	- What is <i>Mychef</i> speed?
- Set ovens speed to X .	- What is ovens speed?

Table 9. Different voice commands compatible with the intelligent control

¹⁰ The word "Mychef" appears in these commands to refer to the oven in question, but this word can be replaced by the name you want to give the oven once it is added to the web control.

From the Google Home application's start screen, pressing the microphone icon, saying "OK Google" or "Hey Google", will open the Google Assistant which will listen to the voice command the user says and if it is correctly understood as an oven control command, will perform the action requested or inform about the parameters asked.

You can also do this directly from the Google Assistant application or through any device that supports the Google Assistant such as a Google Home speaker.



Figure 48. Different voice commands understood and executed by the Assistant

6.2.3. Adding automated routines

It is also possible to add routines to Google Home, so that different actions are executed with a single voice command.

Below is an example where just by saying "BAKE Pizza", Google Home will execute all the necessary commands to turn on the oven, set the desired temperature, humidity and cooking time and finally start a bake with these parameters.

1. Go to settings in Google Assistant and select the "Routines" icon.



Figure 49. Google Assistant application capture

2. Then, manage routines and press the add icon (+).

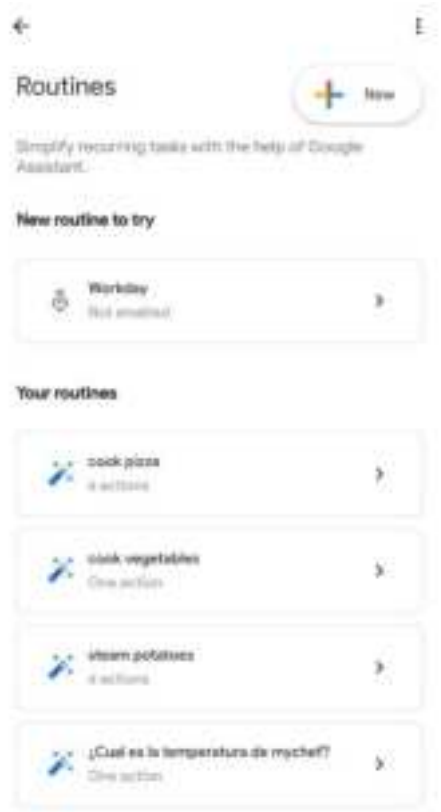


Figure 50. Google Assistant Routines capture

3. In adding commands, the desired voice command will be written to execute the routine, in this example it will be "BAKE Pizza".
4. Finally, under "Add action", all commands mention in **section 6.2.2** that you want the oven to perform in this routine are added. For this example, they will be as follows¹¹:
 - Turn Mychef on.
 - Set Mychef temperature to 260.
 - Set Mychef mode to Humidity Low.
 - Start Mychef for 17 minutes.
 - Start Mychef.

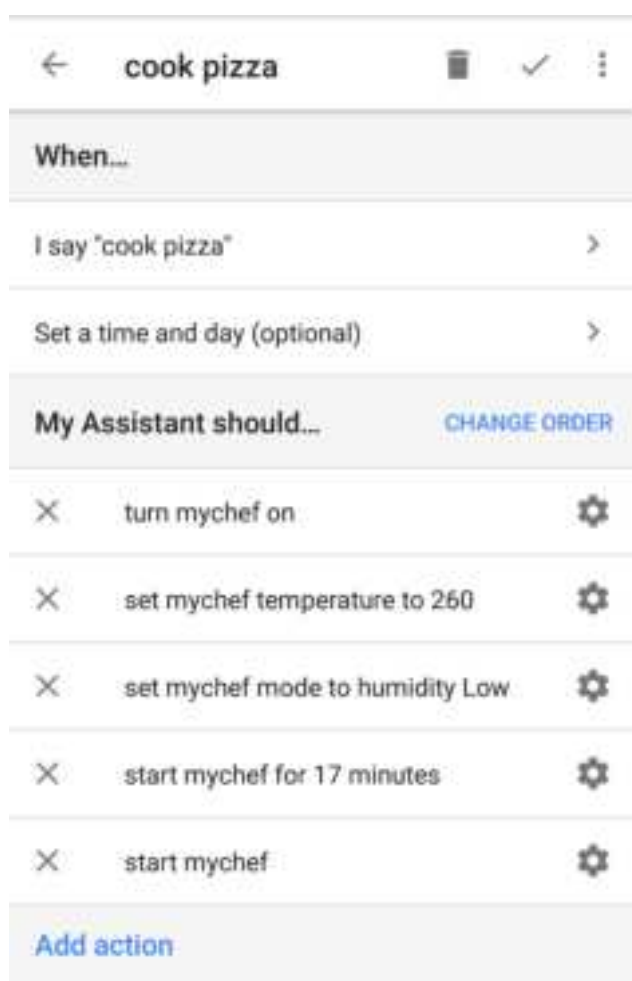


Figure 51. Routine configuration in the Google Assistant application

¹¹ The word "Mychef" appears in these commands to refer to the oven in question, but this word can be replaced by the name you want to give the oven once it is added to the web control.



Figure 52. Executing the configured routine by voice command in the Google Assistant application

6.3. Support functions

6.3.1. Reset Wi-Fi settings

It is possible to remove the Wi-Fi network settings as well as the user to which the oven is linked as follows:

- Turn off the oven by pressing and holding the START/STOP button.
- Once off, press and hold the fan icon on the front panel until you hear a "Click".
- See if the device's Wi-Fi Access Point appears, if not, repeat these actions again.

6.3.2. Show MAC address

You can view the MAC address of your device once you have set up a Wi-Fi connection to your computer as follows:

- Turn off the oven by pressing and holding the START/STOP button.
- Once off, press and hold the temperature icon on the front panel until you hear a "Click".
- The central display will show the digits of the MAC address in pairs in an orderly fashion.

If the Wi-Fi connection to your computer has not yet been set up, the MAC address can be seen in the name of the Wi-Fi access point.¹²

6.3.3. Unlink the "Mychef Control" service

To unlink the Google account to the "Mychef Control" service, follow the steps in **section 6.2.1** until the list of service providers appears, this screen will show that we are linked to the "Mychef Control" service with the number of devices synchronized. If you want to unlink the account, just select the linked account and choose "unlink".

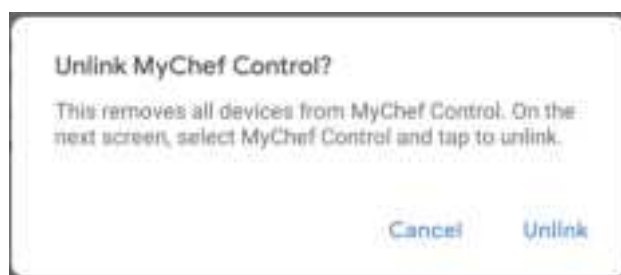


Figure 53. Last window concerning the steps to be followed to unlink the account from the service

¹² See **section 6.1.2.**

6.3.4. Desktop application for intelligent control

If the web control application is accessed through the "Google Chrome" browser, it is possible to download the page as an application, either on a mobile device or on a computer.

- **Computer:** Go to the menu at the top right of Chrome ⋮, select "More tools" and "Create shortcut...". In the pop-up window that will open, put the desired name for the application and select the box "Open as window" and "Create". This creates a shortcut to our intelligent control that can be found in the home menu.

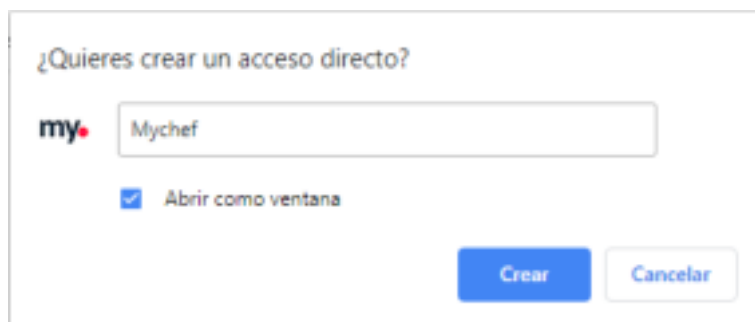


Figure 54. Pop-up window for creating the shortcut

- **Mobile device:** Similarly, on the mobile device, go to the menu at the top right of Chrome ⋮, select the option "Add to Home Screen" and add. This creates a shortcut to our intelligent control that can be found on the home screen of the mobile device¹³.

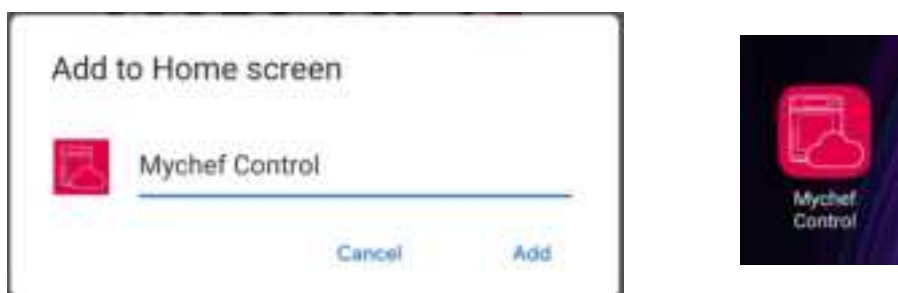


Figure 55. Pop-up window for adding the application to the home screen and application icon on a mobile device

¹³ In order to add the shortcut to the home screen, the Chrome application must have permissions to do this.

6.4. Table of states

Status	Description
Online	The equipment is connected while waiting to start cooking or washing.
Offline	The computer is not connected or ready to receive and send data.
Probe	Probe cooking is activated.
Preheating	The equipment is connected and performing a preheating.
Load	The equipment is connected, has finished to preheat, and is ready to charge.
cooking	The equipment is connected and performing a cooking.
END!	The equipment has finished the cooking procedure.
Washing	The equipment is connected and performing a wash.
Error	The device shows an error on the central display.
Connecting...	It is trying to connect with the oven.

Table 10. Different states that can be displayed on the control panel

6.5. Recipes

The remote control gives the possibility to enter an infinite number of recipes, and these will be compatible and visible to all the ovens that can BAKE them. To add a recipe, just fill in the different fields of the form that opens. The data to be entered are the name of the recipe, desired temperature and humidity, cooking time and fan speed.

In the same way, if you want to edit a recipe, the same form will be opened with the data entered previously at the time it was created and it will be enough to change the data by the new parameters desired.



The image shows a digital interface for creating a recipe. At the top, there is a label 'Recipe name' above a text input field containing 'Recipe 1'. Below this are three buttons labeled 'P1', 'P2', and 'P3'. A section titled 'Enable phase' contains three rows of controls: 'Temperature' with a value of '360' and a unit of '°C', 'Humidity' with a value of '100' and a unit of '%', and 'Time' with a value of '15' and a unit of 'Min'. Below these is a 'Fan speed' control with 'Slow' and 'Fast' options, where 'Fast' is currently selected. At the bottom of the form are two buttons: a dark blue 'Add recipe' button and a red 'Cancel' button.

Figure 56. Recipe creation form

If a recipe is selected, the cooking parameter input fields are locked with the values of the recipe in question. To change the cooking values again, select Manual cooking.

7. 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).

7.1. 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 weatherstripping	Daily
Outer plates of the equipment	Daily
Camera rain cover	Weekly
Inner-outer door compartment	Weekly
Camera rain cover	Weekly
Ignition and detection electrodes (gas ovens)	Yearly

Table 11. Frequency of cleaning Mychef ovens

Before starting any cleaning program, any trays, grids, grates, probes, or other accessories inside the chamber must be removed.

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.

7.1.1. Cooking chamber

Mychef BAKE MAX MASTER 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 22 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 BAKE MAX MASTER 16	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.

7.1.2. 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.

7.1.3. 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.

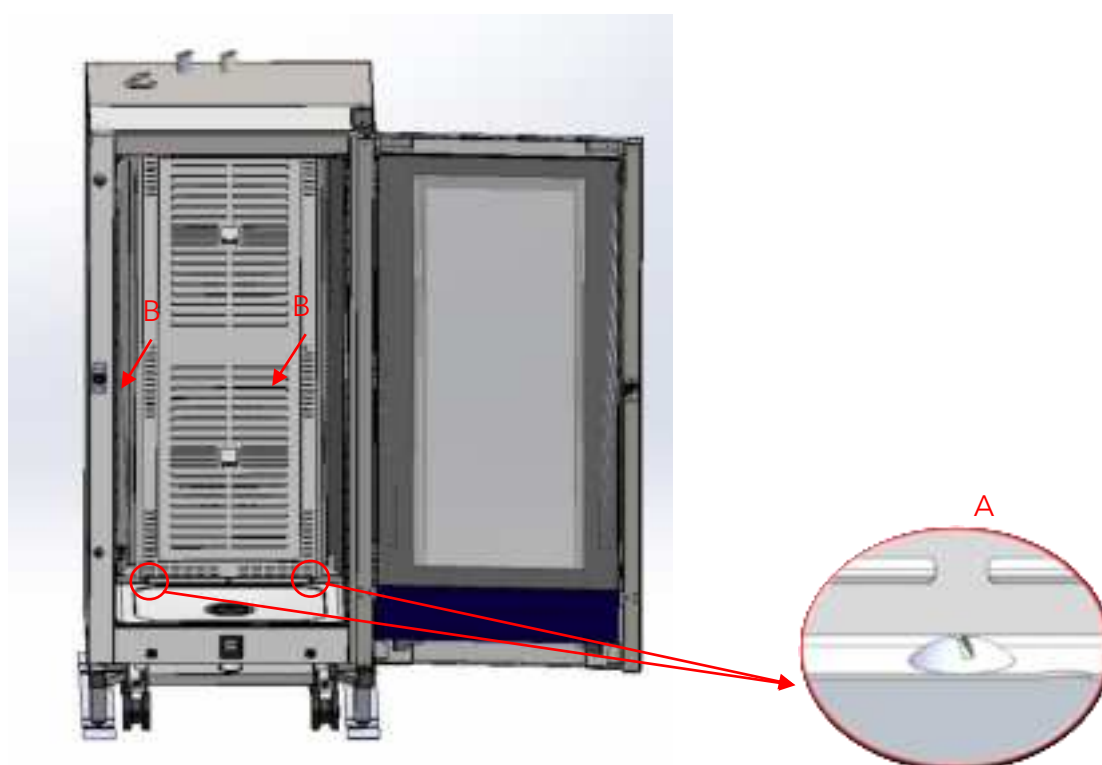


Figure 57. Fan and heat exchanger protection fastening system

7.1.4. 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.

7.1.5. 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.

7.1.6. Door glasses

Mychef BAKE MAX MASTER 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.

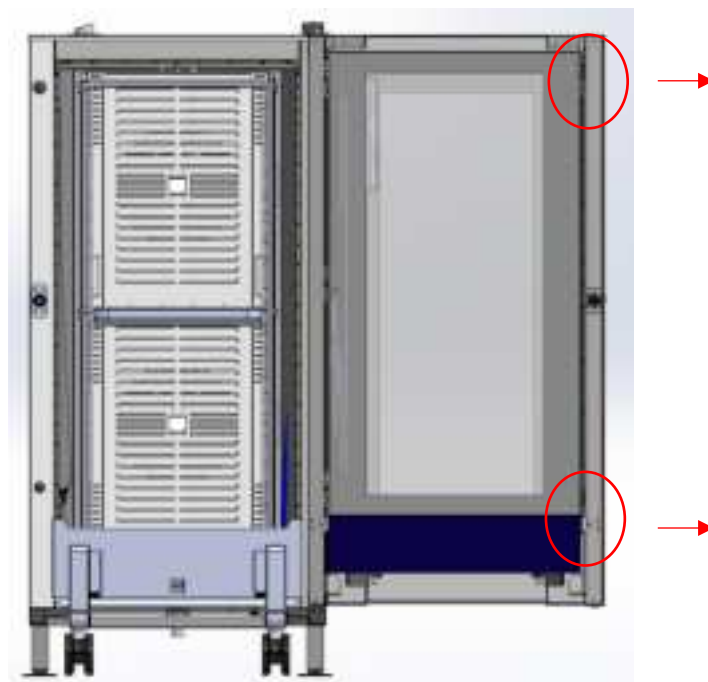


Figure 58. Detail of glass fastening clips

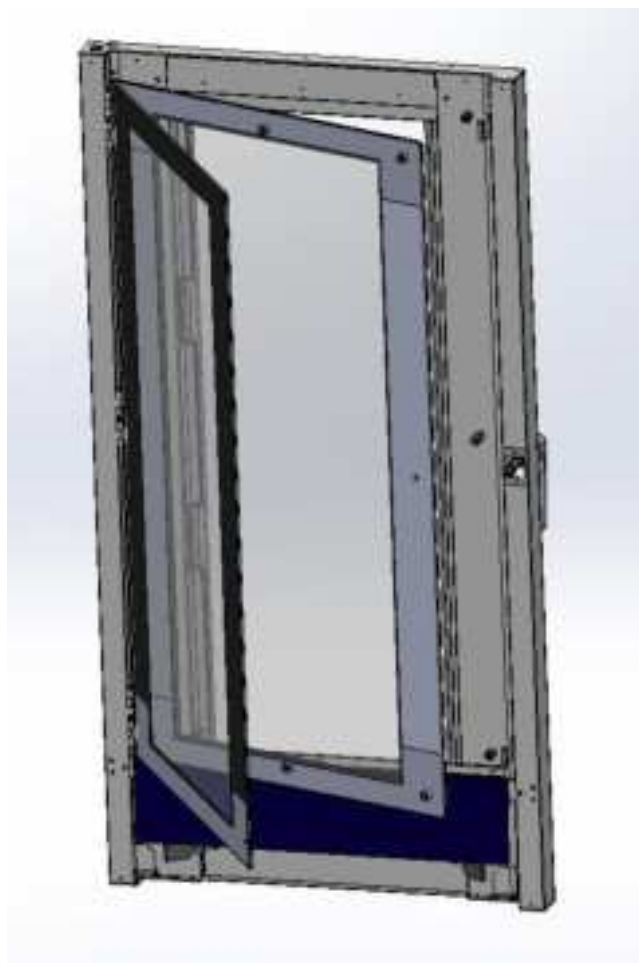


Figure 59. Open glasses detail

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.

7.2. 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 7.1.
- 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.

7.3. 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.

7.3.1. Information on disposal in Spain

In Spain WEEE devices must be delivered:

- In municipal cleaning points.

7.3.2. 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.

7.4. 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 BAKE MAX MASTER 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
Revision B	Gas system leak check* Gas system leak check* Gas system leak test	X	X	X	X	X	X	X	X	X	X
	Pathogen inactivator replacement (depending on model)		X		X		X		X		X
	Temperature calibration		X		X		X		X		X
Revision C	Adjustment of the inner bolts and nuts		X		X		X		X		X
	Replacement of chimney and drain pipes					X					X
	Replacement of steam generation solenoid valve					X					X
Revision D	Change resistor contactor (only models without TSC)					X					X
	Engine change										X
	Replacement of resistor and gasket										X
	Replacement of internal seals										X

Table 12. 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.

In case of Mychef gas ovens the following warnings are mandatory.



In accordance with the specified standards, gas components must undergo annual maintenance.



If maintenance and repair works have been performed on gas appliances, the gas supply line needs to be checked for leaks and as flue gas analysis to ensure the correct operation of the gas appliance.

8. CERTIFICATIONS

EU declaration of conformity for electrical and gas appliances

Manufacturer: MYCHEF TECHNOLOGIES SL

Address: Carrer Tramuntana, 45- Pol. Ind. Torrefarrera 25123 Torrefarrera, Lleida, Spain

Declares under its own responsibility, that the product: BAKE MAX MASTER gas ovens comply with the Machinery Directive 2006/42/EC which is in accordance with the following standards:

- EN 60335-1
- EN 60335-2-102:2016

The gas oven complies with the Gas equipment Directive 2016/426 and is manufactured in accordance with the following standards:

- EN 203-1:2014+AC:2016
- EN 203-2-2:2006

They also comply with the EMC Compatibility Directive 2014/30/EC and are built in accordance with the following standards:

- EN 55014-1:2021
- EN 55014-2:2021
- EN 61000-3-2:2019+AMD1
- EN 61000-3-3:2013+AMD1+AMD2
- EN 62233:2008
- EN 61000-3-11:2000
- EN 61000-3-12:2007

9. ANNEX

9.1. Country codes list designation

All the country codes that appear on the labeling of the Mychef gas ovens or this manual are according to the ISO-3166-1:2014, please see below:

AT	Austria	IE	Irlanda
BE	Bélgica	IS	Islandia
BG	Bulgaria	IT	Italia
CH	Suiza	LT	Lituania
CY	Chipre	LU	Luxemburgo
CZ	República Checa	LV	Letonia
		MK	República de Macedonia
DE	Alemania	MT	Malta
DK	Dinamarca	NL	Países Bajos
EE	Estonia	NO	Noruega
ES	España	PL	Polonia
FI	Finlandia	PT	Portugal
FR	Francia	RO	Rumanía
GB	Reino Unido	SE	Suecia
GR	Grecia	SI	Eslovenia
HR	Croacia	SK	Eslovaquia
HU	Hungría	TR	Turquía