# RECOMMENDED ACCESSORIES

#### Hydraulic installation kit

Accessories for quick and easy water inlet and outlet connection. Includes 5 CleanDuo tablets for immediate oven use.

MYCHA245

Pressure reducer kit

Reduces and stabilises water pressure. Installation is recommended if the pressure exceeds 6 bar. MYCHA219

# Stacking kit + 2 Hydraulic installation kits

Indispensable for stacking 2 ovens. Includes connection for the steam outlet of the lower oven chimney and 2 Hydraulic installation kits (10 CleanDuo tablets).

MYCHA242

MYCHAOGI

Softening Kit (Cartridge included)

A filtration system is essential if the water in the system does not meet these characteristics:

- · Hardness between 3° and 6° FH
- · PH between 6.5 and 8.5
- · Chlorides < 30 ppm

Decalcifying cartridge (Spare)

Filtering capacity: 3.945 litres.

MYCHA062

#### Drainage cooling kit

It cools the outlet water avoiding possible damage to the pipes.

МҮСНА358

# **BAKE PRO ACCESSORIES**

#### Wi-Fi connectivity kit

ectivity kit MYCHA357

- Cloud. Create, save or modify recipes and send them to your oven
- Remote control of the oven from a smartphone or tablet
- Google Home compatible voice control of the oven

#### UltraVioletSteam kit

Totally pure, sterilised and pathogen-free steam thanks to this patented ultraviolet ray technology

4	MYCHA384
6	MYCHA385
10	MYCHA385



#### Support with 600 x 400 guides

To position an oven. Distance between guides: 68 mm.

4	760 x 730 x 900 mm	8 guides	MYCHA229
6	760 x 730 x 900 mm	8 guides	MYCHA229
10	760 x 730 x 600 mm	5 guides	MYCHA230



### Stacked-type base

To position two stacked ovens.

4+4	760 x 730 x 300 mm	MYCHA350
6 + 4	760 x 730 x 300 mm	MYCHA350
6+6	760 x 730 x 105 mm	MYCHA238
10 + 4	760 x 730 x 105 mm	MYCHA238



# Adjustable leg kit

To level the oven on uneven surfaces. 4 units.

Adjustable leg kit	MYCHA261

# **BAKE PRO ACCESSORIES**



#### Front air suction kit

Protects the oven from nearby heat sources

Frontal suction	MYCHA260
FIORILAI SUCCION	MICHAZOU



#### Steam condensation hood

Absorbs and condenses steam from the oven chimney. Easy installation.

Hood	MYCHA352



# Frontal steam condensation hood

Absorbs and condenses steam from the chimney and oven door. Easy installation.

ood	MYCHA267



# Frontal steam condensation and odour hood with carbon filter

Reduces odours and fumes from the chimney and oven door. Easy installation.

Hood	MYCHA270
Carbon filter	MYCHA216



#### Chimney steam diverter kit

Redirects the steam from the chimney to a flue.

Steam diverter kit	MYCHA218



# **BAKE PRO ACCESSORIES**



#### Proofer with direct control

- To be placed under a 4, 6 or 10 tray oven.

  Capacity: 10 Trays 600x400 or 600x600
- Capacity: 10 Trays 600x400 or 600x6
   Distance between trays: 70 mm
- · Measurements: 760 x 780 x 900 mm
- · Power: 3 kW
- · Voltage: 230/L+N/50-60Hz

Proofer with 10 trays M	YCHA248



#### Proofer with direct control

To be placed under two stacked ovens: 4 + 4 trays or 6 + 4 trays.

- · Capacity: 8 Trays 600x400 mm or 600x600
- Distance between travs: 70 mm
- Distance between trays: 70 mm
   Measurements: 760 x 780 x 760 mm
- · Power: 3 kW
- · Voltage: 230/L+N/50-60Hz

Proofer with 8 trays MYCHA249



#### Proofer stacking kit - Bake

Indispensable for stacking the oven on top of the proofer.  $% \left( 1\right) =\left( 1\right) \left( 1\right) \left$ 

oofer	stacking	kit	MYCHA254

# Push-button water tray filling kit

Semi-automatic filling kit with push button for Mychef proofer.





# Cleaning shower kit

Constant availability of water in cleaning processes or during cooking.

Washing shower kit	MYCHA172
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#### CleanDuo

Container with 50 tablets: concentrated double action detergent and rinser.

1 unit	MYCHA063
Pack of 4 units	MYCHA354
Pack of 24 units	MYCHA355

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