

Press release

Barcelona, 6 July 2022

Mychef's QUICK high speed oven has been awarded the Bronze Delta in the Design for food category, and Red Dot in the Product Design category



With a fresh and attractive design and innovative technology, Mychef QUICK offers a successful solution for companies in the catering sector. The product allows you to perform various fast cooking processes and provides easy access to 32 standard recipes, thanks to its colour touch screen, with option to save up to 1,024 new recipes. It also has a highly attractive colour scheme that adapts to various surroundings.

Barcelona, 6 July - On 15 June, the Mychef team received a Bronze Delta award for the Mychef QUICK oven in the new Design for Food category at the Adi Awards ceremony in Barcelona.

Just five days later, on Monday 20 June, the triumph was repeated in Essen, Germany, where Mychef QUICK won a Red Dot Award in the Product Design category.

The Adi awards, which this year celebrated their 41st edition, are granted by the FAD Industrial Design Association and recognise excellence in industrial design at international level.

The Red Dot Awards, awarded since 1955 in Germany, are one of the most prestigious awards in the world of design.

These two awards are in addition to the iF Design Award they won in May; the industry certifies that the QUICK offers an unrivalled combination of speed and cooking quality that is hard to match.

"The recognition that the QUICK is receiving fills us with pride," said Jordi Muñoz, commercial director of Mychef. "In addition to the fact that the oven increases cooking speed by up to 80%, both industry experts and users also value its uniform, quality cooking, energy efficiency and ease of use," adds Muñoz, who cites as an example that the QUICK can prepare a hamburger with fries in just two and a half minutes with an energy efficiency up to 15% higher than that of other ovens.

"The combination of efficiency and profitability offered by the QUICK, along with its attractive aesthetics and intuitive touch screen operation, mean that it is becoming the choice of more and more bars, cafés, food trucks and supermarkets," sums up Gemma Masó, marketing manager at Mychef.

The oven's good reception also extends to a recent contract with Pilsa, Mychef's distribution partner and leading company in the sector, to supply Mychef QUICK to the cafeterias in the ships of the Baleària shipping line.

About Distform | Mychef

Founded in 1991, Distform manufactures stainless steel furniture, ovens and vacuum packers for professional kitchens under the Mychef brand. Its innovative, environmentally-friendly products have won numerous international awards for excellence and offer the best solutions for professional kitchens.

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<https://mychef.distform.com/wp-content/uploads/2022/07/Nota-de-prensa.pdf>

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