

mychef.

R e c i p e s

QUICK AND EASY

with Mychef QUICK





The best recipes for the best high speed oven.

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QUICK

Our fastest oven.

Mychef QUICK is the new professional high speed oven, specially designed. To carry out quick easy cooking in minutes; even seconds. It works with impingement technology: cyclonic air that enables the oven to have the food ready to be served in no time at all. Achieve high-quality and standardised results, every time.

It has a robust, compact and easy-to-use design. Ideal for bars, COFFEE SHOPS, organised catering, food trucks, beach bars, etc. No installation or training required.

Simply plug it in and start cooking!



Restaurants



Gastrobars



Coffee shop



Fast food



Food trucks



Supermarkets



A revolutionary design.

In addition to being highly efficient and very profitable for your business, the design of Mychef QUICK is revolutionary, daring; perfect to be placed in a visible location within your premises. It will be the first oven that draws your customers' eyes. Put it on show fearlessly and enjoy its speed!

The most prizewinning high speed oven



reddot winner 2022



Bronze Delta
ADI Awards 2022

Models available

QUICK IT

- 6.8-inch touchscreen with customisable menu
- Able to store up to 1,024 recipes, and create cooking groups

Available in three colours



QUICK 1

- Electronic control panel
- Quick access to 8 recipes
- Able to store up to 100 recipes

Available in three colours



Moving at speed.

The high speed technology that enables food to be ready for service in seconds combines two chamber heating technologies:

- 3D impingement air distribution system, or, in other words, a hot air outlet via the sides of the oven chamber, enveloping the food and raising its temperature ultra-fast, generating cooking in record time.
- Convection (allows up to 6 temperature settings from 100°C to 275°C).

Technical specifications

Interior capacity	30 x 30 cm
Exterior dimensions	
Width	397 mm
Height	410 mm
Depth	629 mm
Weight	45 kg
Power	3600 W
Voltage (V/Ph/Hz)	230 V/L+N/50-60



Say hello to a world of benefits with Mychef QUICK



Hello, immediacy

Mychef QUICK does not require any installation, so it is possible to start up the service quickly thanks to its plug & play technology. By simply plugging it in, you can start cooking anywhere in your business.

Hello, high speed cooking

Cyclonic air enables the oven to have the dish ready to be served in just a few minutes. Fewer queues and low waiting time, which benefits the business by increasing customer satisfaction and turnover.



Hello, easy cleaning

Fully removable interior to enable cleaning each part deeply, avoiding contamination and technical issues and achieving good maintenance of the equipment. It is even possible to clean the parts (AISI 304) in the dishwasher.



Hello, smoke-free space

Thanks to the catalytic filter, we prevent smoke and odours from the food cooked in the oven. This technology eliminates the need for external extraction. (Optional technology)





Hello, compact design

That is also stackable, which enables doubling the production capacity in almost the same amount of space. Thanks to its dimensions, Mychef QUICK is ideal for placing in small spaces, such as a bar or counter in a bar, coffee shop, beach bar or food truck.

Hello, simultaneous cooking

Cooking food simultaneously is possible with Mychef QUICK's MultiCook function. How does it work? Each ingredient is placed on a separate tray and the oven notifies visually and acoustically when each tray needs to be removed.

Easy, isn't it? (Technology only available in QUICK 1T model)



Hello, consistent quality

With Mychef QUICK, you will always achieve the same results, thanks to consistent quality and homogeneous cooking across all recipes.

Hello, quick recipe access

The configurable control panels enable saving your favourite recipes and accessing them quickly and as easily as possible. Quick access to recipes with the touchscreen panel and quick access to 8 recipes with the electronic panel.



**This technology
changes everything.
Everything.**





Recipes

Breakfast and coffee.



Option of making
1 to 4 servings
per cooking

Ham sandwich

1:00
MIN



275°C
TEMP



1
Pers.



Ingredients

- 2 pcs sliced bread
- 1 slice of cheese
- 1 slice of ham
- 15g butter
- 14g rocket/lamb's lettuce
- 2 slices of tomato

Preparation

- 1.** Place the butter on the bread
- 2.** Place the ham and cheese on the bread and place it in the basket
- 3.** Remove the basket when the oven notifies you
- 4.** Add the lettuce and tomato
- 5.** Plate and serve





Option of making
1 to 2 servings
per cooking



Toast with eggs and bacon

2:00
MIN



275°C
TEMP



1

Pers.



Multi
Cook



Ingredients

- 2 fresh eggs
- 120g fresh bacon
- 100g frozen pre-fried potato (oven variety)
- 2 slices of bread
- 5ml olive oil
- 1 pinch of salt

Preparation

- 1.** Place the bread, fresh eggs and fresh bacon in each of the baskets
- 2.** Add salt and oil to the fresh eggs
- 3.** Place the basket into the oven and select the recipe.
- 4.** Remove each basket when the oven notifies you
- 5.** Place the bacon and eggs on the bread
- 6.** Add pepper to taste and serve



Option of making
1 to 4 servings
per cooking

Filled croissant

00:30
SEC  **275°C**
TEMP  **1**
Pers. 

Ingredients

- 1 croissant
- 2 slices of cheese
- 1 slice of ham

Preparation

- 1.** Cut the croissant in half
- 2.** Add the ham and cheese and place it in the basket
- 3.** Insert the basket with the food and select the temperature and time
- 4.** Remove the basket when the oven notifies you
- 5.** Serve your croissant hot

WATCH THE RECIPE VIDEO



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Option of making
1 to 2 servings
per cooking

Chicken sandwich

2:30
MIN



275°C
TEMP



1
Pers.



Multi
Cook



Ingredients

- 1 bread baton
- 160g raw chicken breast
- 1 slice of cheese
- 20ml barbecue sauce
- 3 slices of tomato
- 5g rocket
- 8ml yoghurt
- 1ml olive oil
- 1 pinch of salt
- 1 pinch of pepper

Preparation

- 1.** Place the chicken and bread in the baskets
- 2.** Add salt and oil to the raw chicken
- 3.** Insert the food in the basket and place the food in the oven
- 4.** Remove the basket when the oven notifies you
- 5.** Arrange the chicken, cheese, tomato, and rocket
- 7.** Add the yoghurt sauce and the barbecue sauce

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Option of making
1 to 2 servings
per cooking

French omelette

1:30
MIN



275°C
TEMP



1
Pers.

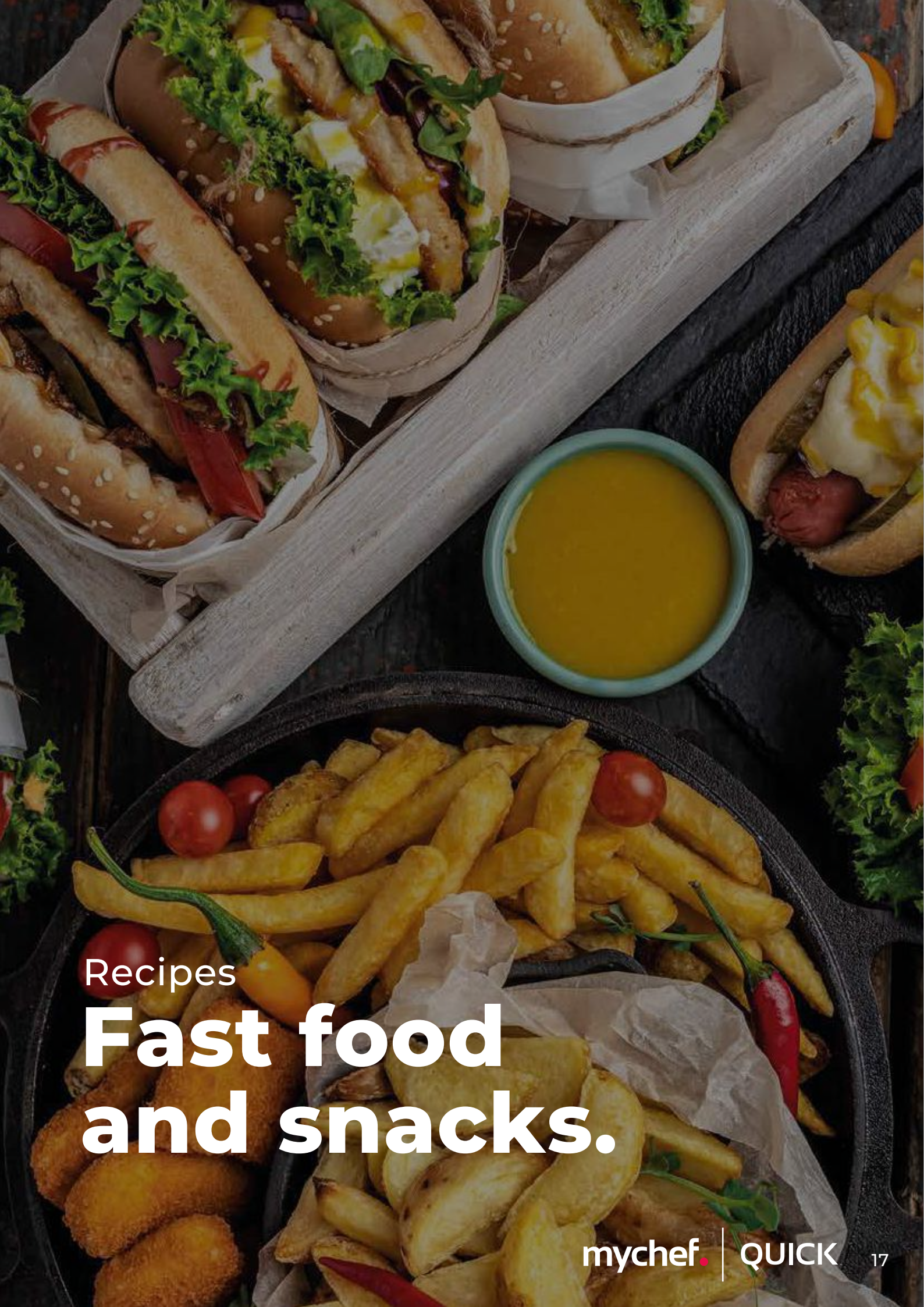


Ingredients

- 2 fresh eggs
- 1 slice of cheese
- 4 cherry tomatoes
- 0.5 lettuce heart
- 5ml olive oil
- 1 pinch of salt

Preparation

- 1.** Beat the fresh eggs and add the salt
- 2.** Place the egg mix in a special oven container
- 3.** Place the omelette in the oven and select the recipe
- 4.** Remove the omelette when the oven notifies you
- 5.** Plate and serve



Recipes

Fast food and snacks.



Option of making
1 to 2 servings
per cooking



Nachos with cheese

0:45
SEC



275°C
TEMP



2
Pers.



Ingredients

- 300g nachos
- 120ml cheddar cheese
- 100g minced meat
- 140ml tomato sauce

Preparation

- 1.** Add the nachos to an oven container
- 2.** Add the cheese, tomato, and meat to the nachos
- 3.** Place the container in the oven and select the recipe
- 4.** Remove the dish when the oven notifies you
- 5.** Plate and serve



Option of making
1 serving
per cooking



Hamburger with fries

3:30
MIN 

275°C
TEMP 

1  Pers.

Multi
Cook 

Ingredients

- 1 hamburger bun
- 150/180g fresh hamburger patty
- 2 slices of tomato
- 2 leaves of lettuce, rocket or lamb's lettuce
- 1 slice of cheese
- 100g frozen pre-fried potato (oven variety)
- Caramelised onion
- Oil and salt

Preparation

- 1.** Add the bread, meat, and potatoes each to their own basket
- 2.** Place the baskets in the oven and select the recipe
- 3.** Take out the baskets when the oven notifies you
- 4.** Add the tomato, lettuce, and meat
- 5.** Arrange the cheese and the caramelised onion
- 6.** Serve the hamburger with the fries

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Option of making
1 to 4 servings
per cooking

French fries

2:30
MIN



275°C
TEMP



1
Pers.



Ingredients

- 200g frozen pre-fried fries
- 20ml mayonnaise
- 20ml brava sauce
- 1 pinch of salt

Preparation

- 1.** Add the pre-fried potatoes to the basket
- 2.** Add salt and oil to the potatoes
- 3.** Place the basket in the oven and select the recipe
- 4.** Remove the basket when the oven notifies you
- 5.** Add the mayonnaise, brava sauce and salt
- 6.** Plate and serve





Option of making
1 to 2 servings
per cooking

Hot dog

2:00
MIN 

275°C
TEMP 

1
Pers. 

Ingredients

- 1 Frankfurter-type sausage
- 1 hot dog roll
- 3ml mustard
- 3ml ketchup
- 3 ml mayonnaise

Preparation

- 1.** Place the Frankfurter and the bread in a basket each
- 2.** Place the baskets in the oven and select the recipe
- 3.** Take out the baskets when the oven notifies you
- 4.** Place the Frankfurter on the bread
- 5.** Add the ketchup and mustard

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Option of making
1 to 4 servings
per cooking

Chicken wings

2:30
MIN 

275°C
TEMP 

1
Pers. 

Ingredients

- 6 precooked frozen chicken wings
- 20ml oil
- 20ml barbecue sauce
- 20ml mustard

Preparation

- 1.** Marinate your wings with your favourite marinade
- 2.** Insert the basket in the oven and select the recipe
- 3.** Remove the basket when the oven notifies you
- 4.** Plate and serve

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Option of making
1 serving
per cooking

Frozen pizza

3:00
MIN 

275°C
TEMP 

1
Pers. 

Ingredients

- 30-cm precooked frozen pizza

Preparation

- 1.** Add the pizza to the basket
- 2.** Insert the basket in the oven and select the recipe
- 3.** Remove the basket when the oven notifies you
- 4.** Plate and serve





Recipes

Casual and fine dining.



Option of making
1 to 2 servings
per cooking

Pulled pork tacos

1:00
MIN



275°C
TEMP



1
Pers.



Ingredients

- 1 small wheat or corn tortilla
- 40g grated cheese
- 50g precooked pulled pork
- 5g raw onion
- 1g dehydrated fried onion
- 0.5g fresh coriander
- 10 drops of lime

Preparation

- 1.** Add the tortilla to the basket
- 2.** Add the cheese and meat to the tortilla
- 3.** Insert the basket in the oven and select the recipe
- 4.** Remove the basket when the oven notifies you
- 5.** Arrange the raw onion, fried onion, and a little coriander
- 6.** Add a few drops of lime
- 7.** Plate and serve

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Option of making
1 serving
per cooking

Salmon wrap

1:00
MIN



275°C
TEMP



1
Pers.



Ingredients

- 150g fresh salmon fillet
- 1 wheat tortilla 25 cm in diameter
- 60g grated cheese
- 14g rocket/lamb's lettuce
- 20ml yoghurt sauce
- 2g dehydrated fried onion
- 1 pinch of salt

Preparation

- 1.** Add the tortilla to the basket
- 2.** Add the salmon, cheese, and salt
- 3.** Insert the basket in the oven and select the recipe
- 4.** Remove the basket when the oven notifies you
- 5.** Add the fried onion and the yoghurt sauce
- 6.** Plate and serve



Option of making
1 to 2 servings
per cooking

Spanish potato omelette

2:30
MIN 

275°C
TEMP 

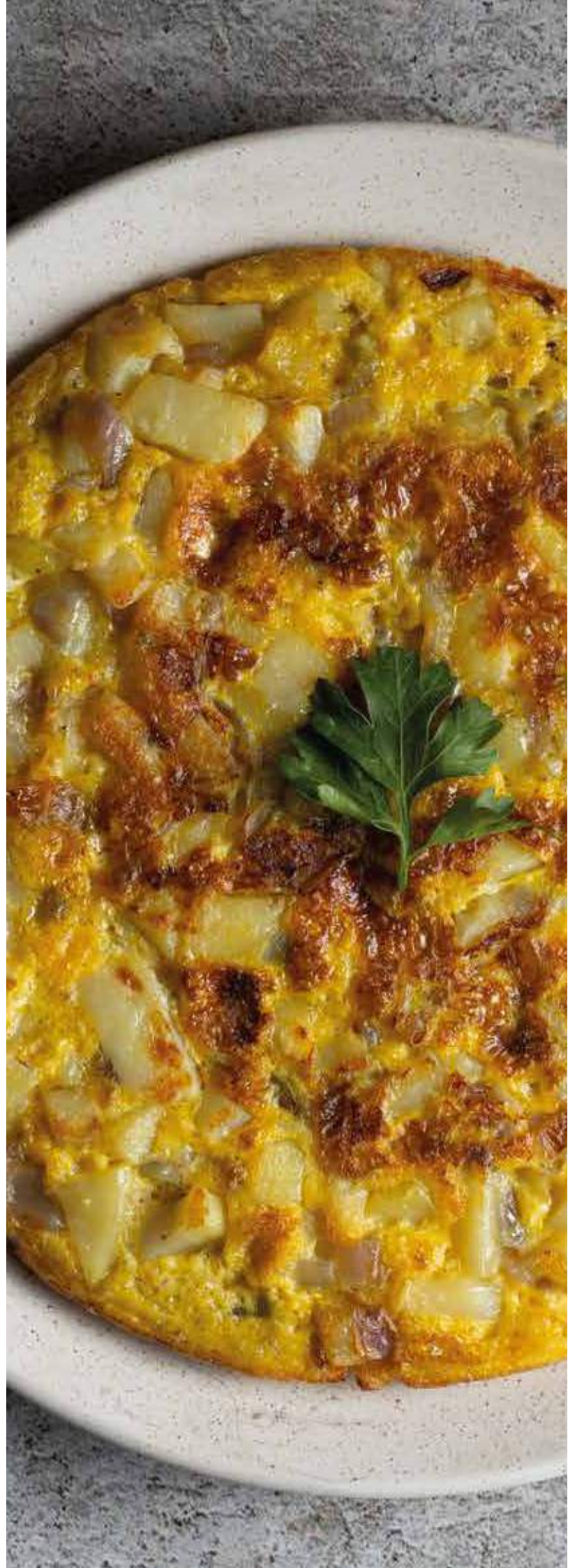
1
Pers. 

Ingredients

- 4 fresh eggs
- 220g potato and onion (precooked)
- 2 ml olive oil
- 1 pinch of salt

Preparation

- 1.** Mix the eggs with the potato and onion
- 2.** Add salt and place the mixture in an oven tray
- 3.** Insert the tray in the oven and select the recipe
- 4.** Remove the tray when the oven notifies you
- 5.** Plate and serve





Option of making
1 to 4 servings
per cooking

Grilled prawns

2:30
MIN



275°C
TEMP



1
Pers.



Ingredients

- 6 fresh prawns
- 5ml olive oil
- 1 pinch of salt
- 1 pinch of pepper
- 0.5ml lemon juice

Preparation

- 1.** Add the fresh prawns to the basket
- 2.** Add salt, pepper, and a little oil
- 3.** Insert the basket in the oven and select the recipe
- 4.** Remove the basket when the oven notifies you
- 5.** Plate and serve

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Option of making
1 to 2 servings
per cooking

Natural cockles

2:30
MIN 

275°C
TEMP 

2
Pers. 

Ingredients

- 250g fresh cockles
- 1 pinch of salt
- 1 pinch of pepper
- Lemon to taste

Elaboración

1. Place the fresh cockles in an oven dish
2. Add salt and pepper to the cockles
3. Place the dish in the oven and select the recipe
4. Remove the dish when the oven notifies you
5. Add lemon to taste
6. Plate and serve

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Option of making
1 to 3 servings
per cooking

Quails in sauce

1:30
MIN



275°C
TEMP



1
Pers.



Ingredients

- 8 fresh quail legs
- 10ml soy sauce
- 5ml honey
- 5ml tahini sauce
- 1g black sesame
- 3 ml olive oil
- 1 pinch of salt
- 1 pinch of pepper

Preparation

- 1.** Add the fresh quail to the basket
- 2.** Add salt, pepper, and a little oil
- 3.** Insert the basket in the oven and select the recipe
- 4.** Remove the basket when the oven notifies you
- 5.** Mix the soy, honey and tahini
- 6.** Add the sauce on top of the quails
- 7.** Add the black sesame on top
- 8.** Plate and serve

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Option of making
1 to 2 servings
per cooking

Provolone with breadsticks

3:00
MIN 

275°C
TEMP 

2
Pers. 

Ingredients

- 20g Provolone cheese
- 100g breadsticks

Preparation

- 1.** Add the Provolone to an oven container
- 2.** Place the container in the oven and select the recipe
- 3.** Remove the container when the oven notifies you
- 4.** Plate with the breadsticks and serve





Recipes

Pastries and desserts.



Option of making
1 to 3 servings
per cooking

Frozen croissants

16:00  **175°C**  **3** 
MIN **TEMP** **Pers.**

Ingredients

- 3 frozen croissants (fermented)

Preparation

- 1.** Add the frozen croissants to a basket
- 2.** Insert the basket in the oven and set the temperature and time
- 3.** Remove the basket when the oven notifies you
- 4.** Plate and serve





Option of making
1 to 4 servings
per cooking

Chocolate chip cookies

2:30
MIN



275°C
TEMP



3
Pers.



Ingredients

- 250g flour
- 150g sugar
- 2 fresh eggs
- 85g butter
- 1 teaspoon of baking powder (oven variety)
- 100g frozen chocolate chips
- 1 teaspoon of vanilla essence

Preparation

- 1.** Mix the flour with the eggs and sugar
- 2.** Whisk and add the baking powder, butter, vanilla essence, and chocolate chips
- 3.** Let the dough rest in the refrigerator for 15 minutes
- 4.** Take out the dough, start making small balls of it and place them on the basket, leaving space between them
- 5.** Insert the basket in the oven and select the recipe
- 6.** Remove the basket when the oven notifies you
- 7.** Let the cookies cool and serve





Option of making
1 to 2 servings
per cooking

Chocolate pancakes

2:00
MIN 

275°C
TEMP 

1
Pers. 

Ingredients

- 150g wheat flour
- 6g baking powder
- 15g sugar
- 1.5 fresh eggs
- 205ml cow's milk
- 38g butter
- 50ml chocolate syrup
- 10g crunchy candied nuts
- 10g nuts

Preparation

- 1.** Mix the flour with the eggs and milk
- 2.** Beat and add the sugar, baking powder and butter
- 3.** Add the batter to the oven containers
- 4.** Place the containers in the oven and select the recipe
- 5.** Remove the containers when the oven notifies you
- 6.** Pile the pancakes on top of each other
- 7.** Add the chocolate syrup
- 8.** Plate with the nuts and serve





Option of making
1 to 2 servings
per cooking

Classic pancakes

2:00
MIN



275°C
TEMP



1
Pers.



Ingredients

- 150g wheat flour
- 6g baking powder
- 15g sugar
- 1.5 fresh eggs
- 205ml cow's milk
- 38g butter
- 50ml red berries
- 50g maple syrup
- 10g red berries
- 10g nuts
- 40ml red fruit coulis

Preparation

- 1.** Mix the flour with the eggs and milk
- 2.** Beat and add the sugar, baking powder and butter
- 3.** Add the batter to the oven containers
- 4.** Place the containers in the oven and select the recipe
- 5.** Remove the containers when the oven notifies you
- 6.** Add the syrup and coulis
- 7.** Serve with the berries and nuts



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