

The  
professional  
induction-heated  
kitchen robot

60% MORE  
POWER  
1800W



**Mycook 1.8**  
It really cooks

# Mycook 1.8

It really cooks

The **must-have** tool that all chefs desire



## TIME AND COST SAVING SOLUTION

It will help you to save time in countless processes every day. Sauces, doughs, chocolate melting, cremes, soups, mouses, oils...



## VERSATILE, FOR COUNTLESS PREPARATIONS

Special slow-cooking function, gradually chops the food at low speed. Special knead function for doughs, for bakery and specially for pizza. Turbo button for extra power needs.



## ROBUST & POWERFULL, FOR PROFESSIONALS ONLY

For professionals from any field like high gastronomic cuisine, big kitchens, catering production sites, hotels, little restaurants, bakeries, ready-to-eat concepts, pubs...



## FAST HEATING BY INDUCTION

Efficient induction heats faster and better, and you will have precise control of temperature.

**All-in-one** mix, grind, cook, emulsify, knead, powder, shake, light frying, melting...





## INDUCTION TECHNOLOGY

**Mycook 1.8** includes in its base an induction plate that allows heating on the jar thanks to the electromagnetism principle. The heat is uniformly spreaded on the low part of the jar, and combined with induction, cooking is much faster and efficient.



## SPECIAL JAR

**Mycook 1.8** uses a triple-wall jar combining stainless steel and aluminium specially designed for induction heating. The cover has an orifice to insert ingredients progressively, measuring cup, special stainless steel 4-knife blade, all parts easy to clean and with security features for a safe operation.



**DIGITAL DISPLAY**  
PROCESS TIMER  
FUNCTION INDICATOR  
ALARMS AND ERROR CODES

PROCESS TIME

**TURBO**  
 KNEADING FUNCTION

TEMPERATURE FROM 40° UP TO 120°

10 SPEEDS

**S** SOFT COOKING FUNCTION

## CLEAR & INTUITIVE CONTROL PANEL

**Mycook 1.8** includes a very intuitive display for an easy, fluid and secure use. Stainless steel cover for a long-lasting life. Ergonomically designed backwards tilted for easy viewing.

## PROFESSIONAL ENGINE



**Mycook 1.8** is equipped with a 800W power professional engine, a really strong heart conceived for professional intensive usage.

## The Accessories

*\* not included, extra optionals*



Spatula



Mixing paddle



Process book



4 Stainless steel blades  
\_ hi-resistance \_



2 levels  
Stainless steel steamer \*



Stainless steel  
Basket-strainer \*



"A robust assistant, a gentle melter."

### Technical Specifications

**Size**  
290(h) x 350(w) x 270(d) mm

**Jar Capacity**  
2L

**Power Type**  
220-240V, 1800W, 50/60Hz  
120V, 1800W, 60Hz

**Total Power**  
1800W  
heating: 1.000W / engine: 800W

**Heating System**  
Induction

**Process Manual**  
Yes

**Add-Ons**  
Spatula, Knead butterfly,  
Jar with blade, Basket (optional),  
Steamer cooker (optional)

**Net Weight**  
7'8 kg

**Max temp.**  
120°C

**Blade Speed**  
from 100 up to  
8.700 rpm

**Speeds**  
10 + Turbo Speed

**Timer**  
90 minutes

**Specials Functions**  
Knead & Sauté  
function

Plug: EU standard / CE certified, engineered & produced in Spain (EU).

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PROFESSIONAL

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