

Chef In[®]



Chef In[®]
A New Technology
Worthy of Professionals.



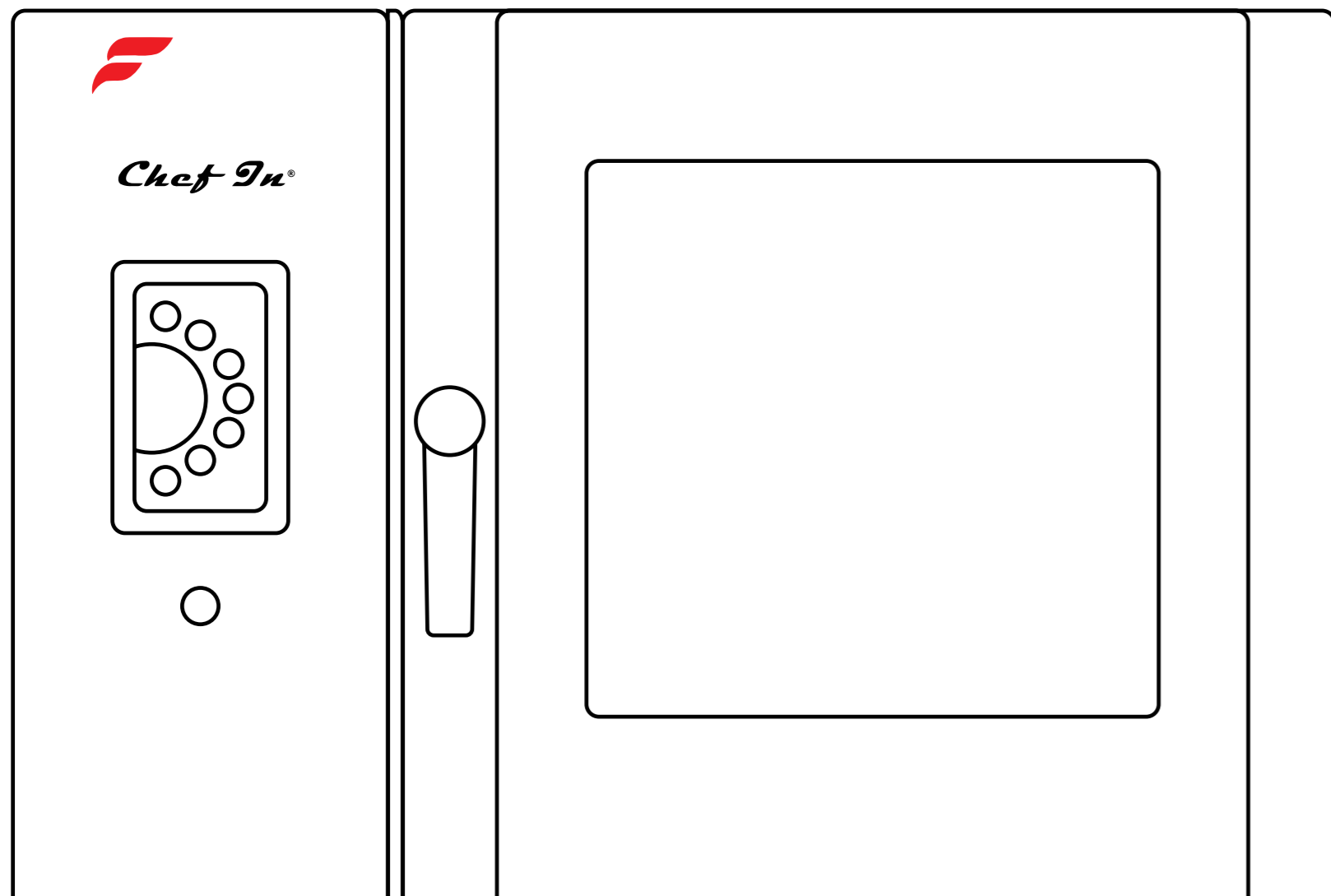
**Get ready for the adventure!
A completely different product is waiting for you.**

Chef In[®]

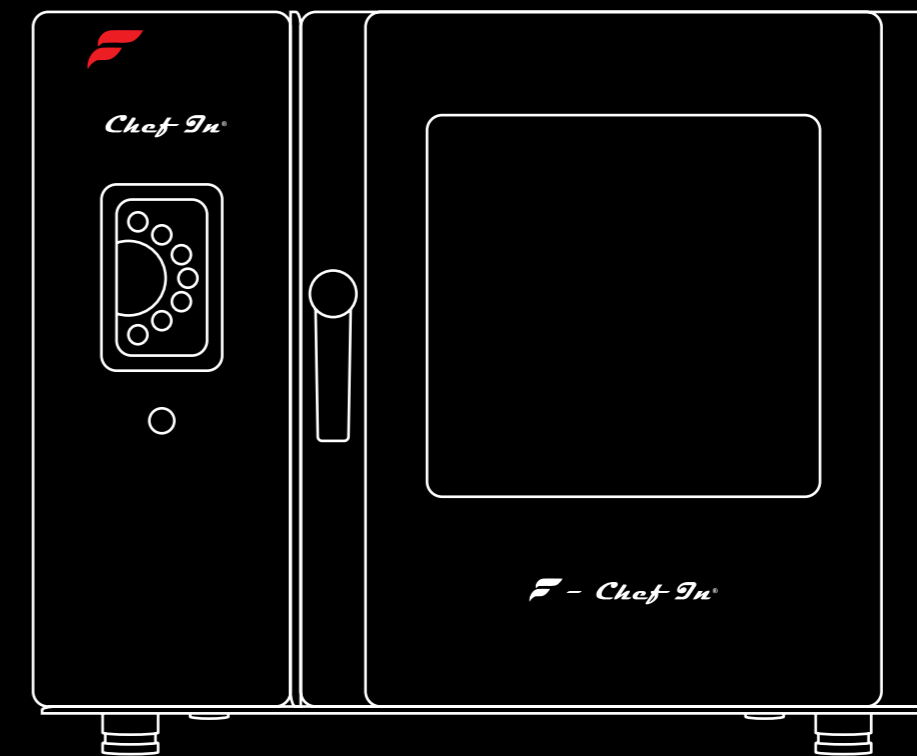
inCook **in**Clean **in**Touch **in**Smoker **in**Mayfer



The easiest way to cook!



Chef In.





**Saying 'oven'
would be an
understatement.**



7" IPS Touchscreen
Technology

Fantastic technology
developed for fumigate

With the developed cooking
technology, it provides precise
heat and humidity control even at
high temperatures

More hygienic and environmentally
friendly washing with specially
formulated detergent and care
tablets

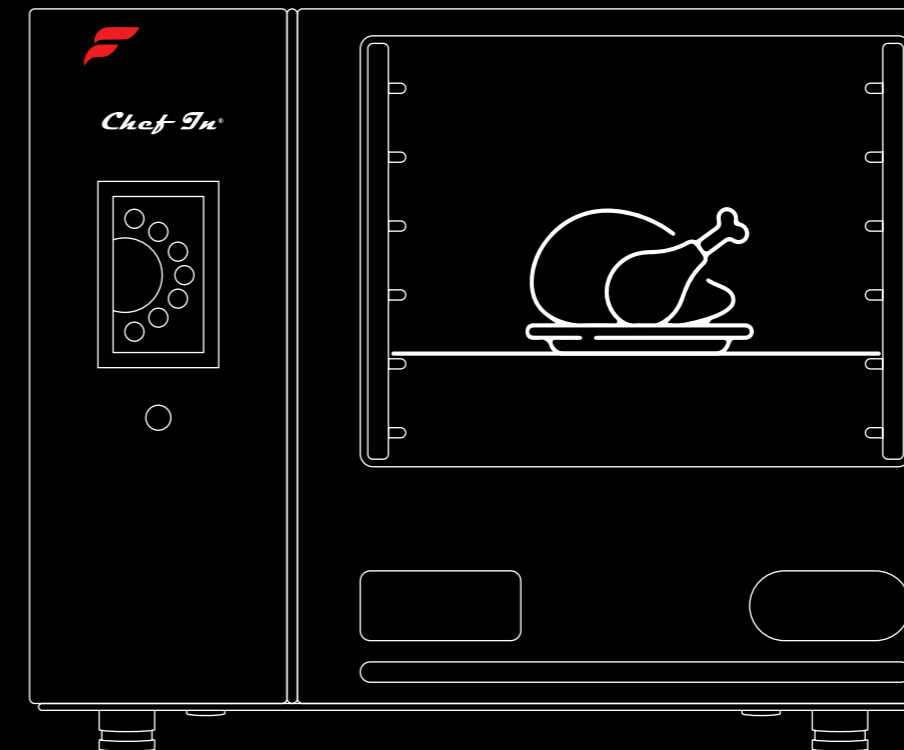


inCook

The new name for cooking is 'inCook'
technology, increase your efficiency!

Chef In®

**Every new one,
a new beginning.**



**Precise heat and
humidity control.**

It offers excellent cooking results with precise heat and humidity control even at high temperatures.



inCook

Precise heat and humidity control

It offers excellent cooking results with precise heat and humidity control even at high temperatures



in Cook

Precise heat and humidity control

Precise Control At High Temperatures

Chef In provides excellent control even at high temperatures. The specially designed heat control system maintains your desired temperature at every stage. This particularly prevents temperature fluctuations inside the oven and allows you to cook every meal the way you want.

Flavor Maximization with Humidity Control

Controlling humidity during cooking maximizes the flavor of the dishes. Chef In precisely adjusts the humidity level inside, preserving the juiciness of meats, the freshness of vegetables, and ensuring perfect baking of pastries.

Homogeneous Heat Distribution

The Chef In's combi oven has a homogeneous heat distribution that ensures perfect cooking of dishes. This special technology means that each portion of food cooks equally. As a result, all sides of the food are cooked with the same flavor and texture, resulting in delicious results.

Designed For Professional Chefs

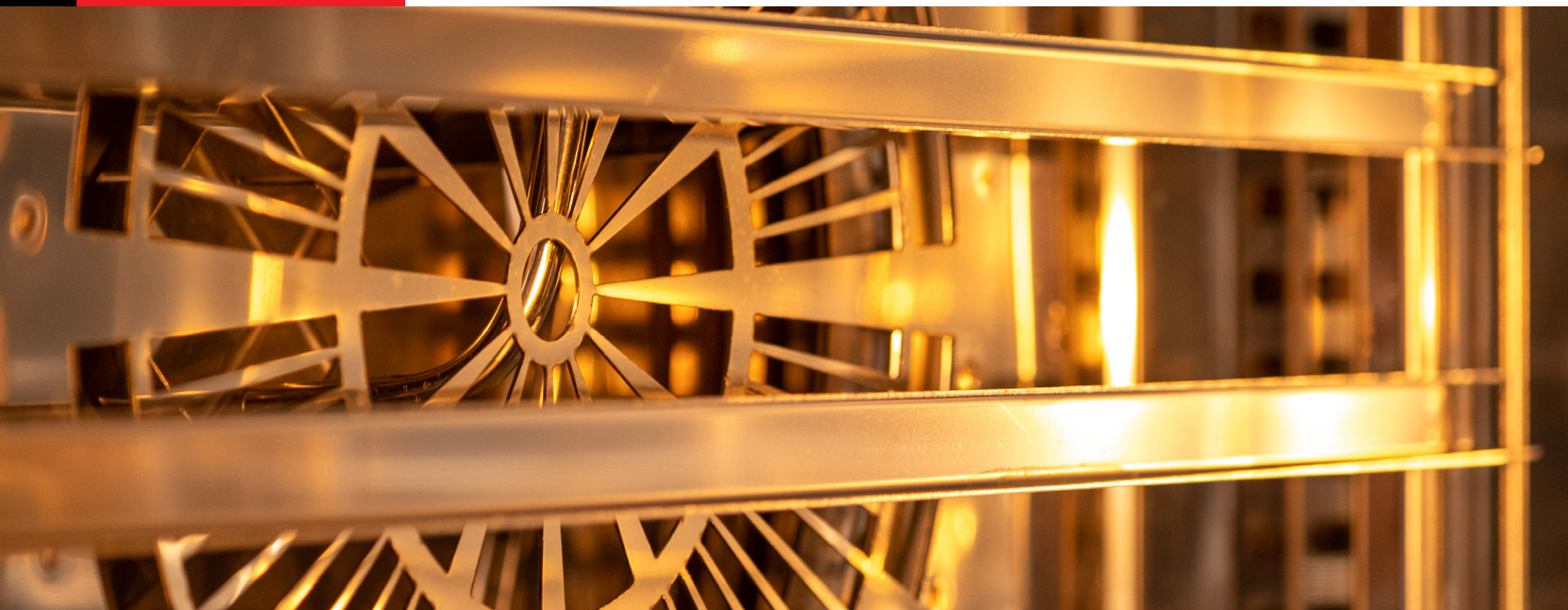
Chef In enables professional chefs to prepare dishes to the highest standards. Precise temperature and humidity control assist you in cooking every meal with the precision of a chef. Elevating your kitchen experience with precise heat and humidity control at all temperatures, it consistently cooks your dishes to perfection while preserving their flavors.



inCook

Advanced fan control technology

It makes homogeneous heat distribution with bi-directional rotating and adjustable fan speed, provides an equal amount of cooking.



Advanced fan control technology

Bi-directional Rotating Fan

The advanced fan control technology utilizes a bi-directional rotating fan with adjustable speed. This fan ensures the even circulation of hot air inside, resulting in dishes on both the lower and upper racks cooking perfectly to the same degree.

Homogeneous Heat Distribution

Temperature disparities and uneven heat distribution are common issues in traditional ovens. However, Chef In eliminates this issue thanks to its advanced fan control technology. The fan evenly distributes the temperature inside the oven, ensuring that every meal is cooked perfectly. This results in uniform cooking of dishes.

Faster and More Efficient Cooking

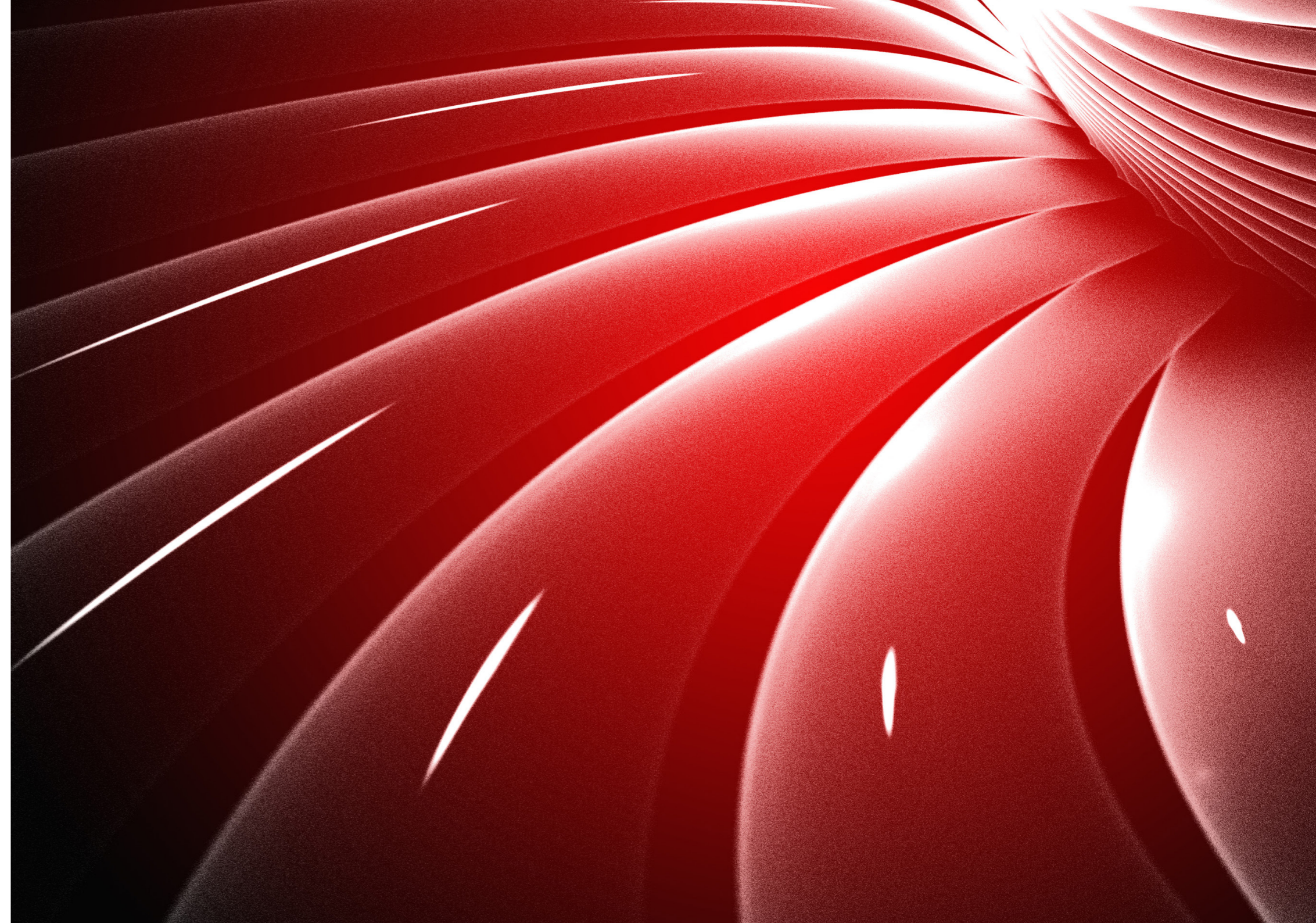
The advanced fan control technology facilitates the rapid delivery of hot air to the surface of the dishes. This means that meals cook faster, leading to energy savings. Additionally, it allows for more efficient cooking results.

More Delicious Meals

Perfect heat distribution maximizes the flavor of meals. It preserves the juiciness of meats and retains the freshness and flavor of vegetables. This applies to every product. For instance, a cake achieves the perfect texture thanks to uniform baking.

Excellent Heat Dissipation

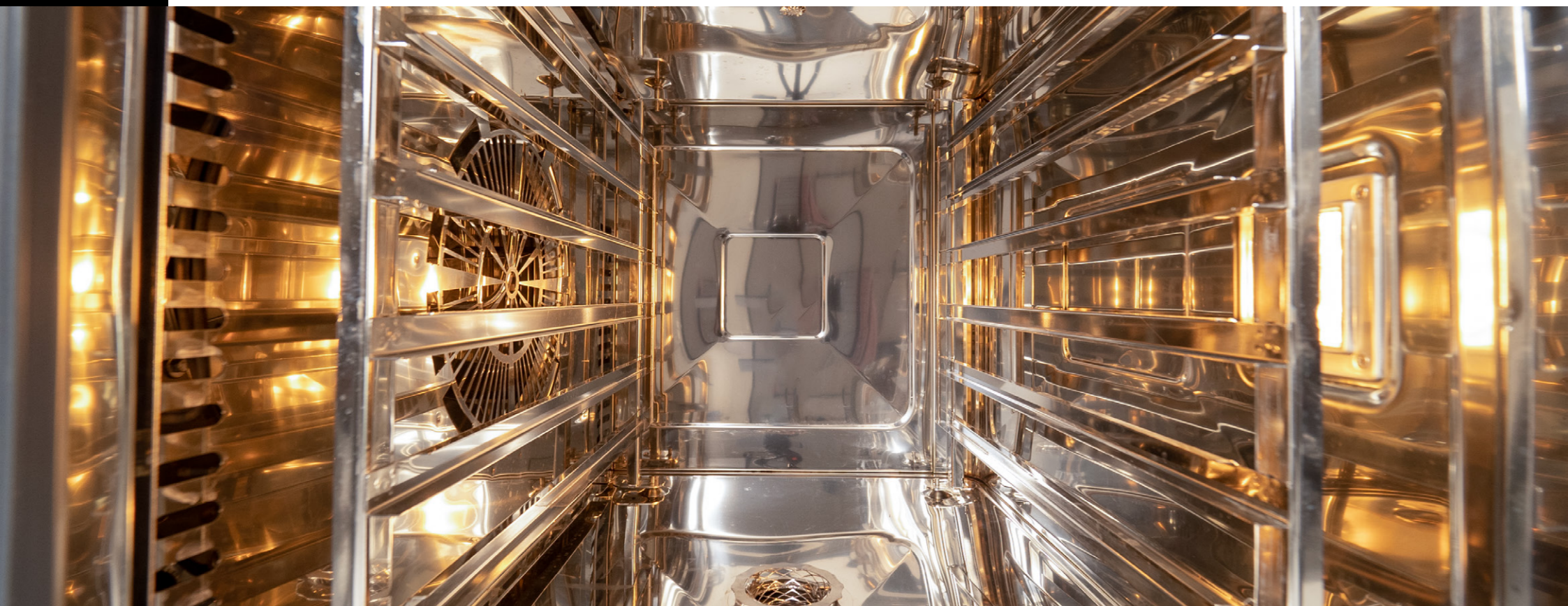
Chef In allows you to cook every meal with the precision of a chef, thanks to its advanced fan control technology. It eliminates temperature fluctuations and heat distribution issues, helping you achieve perfect results in the kitchen.



inCook

More product cooking capacity

With its patented GN 1/1 - 40x60 adjustable shelf feature, it is now possible to cook 40% more products.





More product cooking capacity

Expand Your Production Capacity and Increase Your Performance with Chef In.

Chef In is designed to make your kitchen operations more efficient and enable you to cook more products without limiting your performance. In particular, the patented movable inner shelf system takes this experience to the next level

More Product Cooking Capacity

Thanks to Chef In's patented shelf feature, you can choose between GN 1/1 or 40x60, allowing you to cook more dishes simultaneously. It enables you to provide faster service during peak hours.

Expansion For Baked Goods

The movable shelf feature offers the capability to take 40x60 pans by expanding horizontally. This is a significant advantage, especially in cooking processes that involve large trays or pans, such as baked goods. Now you can cook more products simultaneously.

40% More Product Cooking Capacity

With Chef In, you can cook all kinds of dishes, including baked goods, and increase your capacity by 40%. This helps your business grow and provide you to serve customers more quickly. It optimizes your kitchens with a powerful shelving system and expandable shelving features. More cooking capacity and flexibility enhance your business's success and highlight your performance.



inCook

Manuel pişirmede bulunan 3 farklı mod

Haşlama Modu
Kombi Modu
Izgara Modu



3 Different modes available in manual cooking

Scalding Mode

Thanks to precise humidity control, it preserves the colors of vegetables and allows you to cook pulses, pasta, meat products, seafood without losing their texture, flavor and consistency while cooking.

Combi Modu

The combi mode combines hot air and steam to cook dishes quickly and evenly. This mode helps retain the humidity in meats, resulting in delicious and juicy meats. It is ideal for low-temperature sous-vide style cooking, cooking meats to perfection while preserving their flavors.

Grid Mode

The grill mode intensively heats the top portion of dishes, allowing you to achieve perfect grilling and browning. You can quickly sear the tops of meats, chicken, or vegetables.

The grill mode helps create delicious crusts by crisping up the top layer of dishes, making it ideal for meals like pizza, lasagna, or gratin. It excels in sealing processes as well.

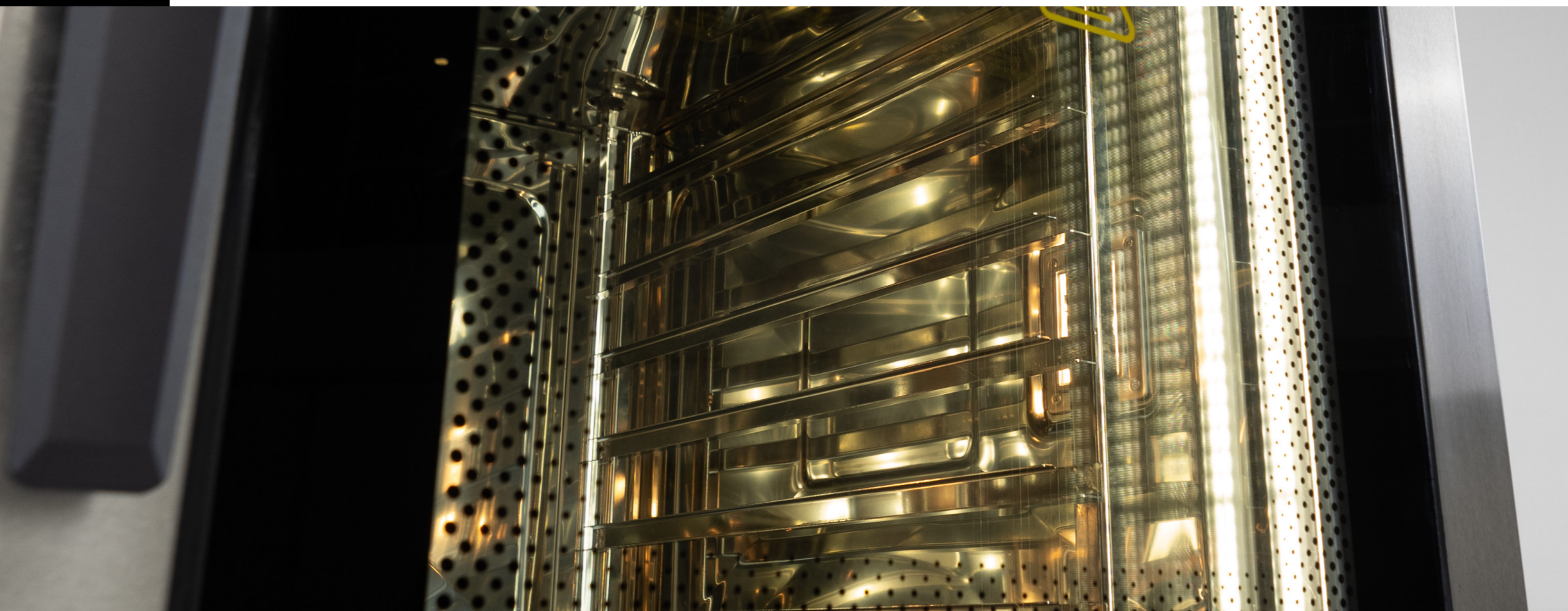
Each cooking mode caters to different cooking requirements and taste preferences. The Chef In combi oven offers users the flexibility to prepare their meals perfectly through these modes. Using these modes enables chefs to showcase their creativity and professionalism in the kitchen.



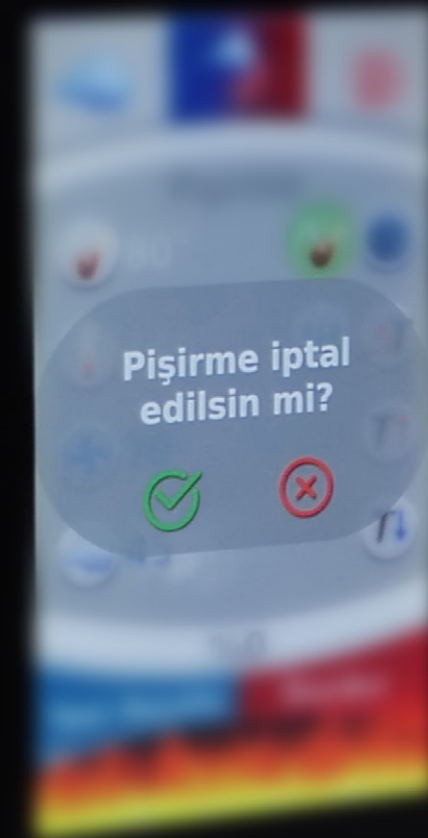
in Cook

Audible and visual warning

It provides audio and visual alerts for cooking completion and various functions.



Chef In



Audible and visual warning

Enrich Your Kitchen Experience with Chef In

Chef In is designed to enhance your kitchen experience, making it more enjoyable and efficient. With its unique features, it assists you in the kitchen and ensures that even during your busiest moments, it helps you present your dishes at their best.

Visual Warning System

Even while you're listening to music, Chef In visually presents you with cooking completion notifications. It provides information on the oven's display to let you know when your dishes are ready or when the set time has elapsed. This allows you to move more freely in the kitchen.

Audible Warning System

The audible warning system can convey cooking notifications to you audibly even when your back is turned. This allows you to keep control even in moments when your hands are busy

Special Design

Chef In is specially designed by our R&D experts with the aim of assisting you in the best possible way through both audio and visual alerts. This makes your kitchen operations easier and more efficient.



inCook

Start together, finish together

Creative Cooking Experience with Chef In.



Start together, finish together

What is 'Start Together, Finish Together'?

This unique feature allows you to cook different dishes simultaneously. Both dishes cook with the same precision and achieve perfect flavor.

Why Should 'Start Together, Finish Together' Be Preferred?

Time and Energy Savings: You can cook multiple dishes at the same time, which means more efficiency while saving you time and energy.

Passion for Flavor: Each meal represents a unique flavor story. This feature allows you to customize each dish individually while cooking them simultaneously.

Convenience and Ease: All you need is to put your different dishes in the oven and select the cooking mode you want. Chef In takes care of the rest for you.

With Chef In, More Creativity

The 'Start Together, Finish Together' feature eliminates boundaries in the kitchen. You save time and energy while expressing your creativity. Now you can prepare every meal with the same care because Chef In accompanies you at every step. Break through the limits in the kitchen now and elevate your cooking experience. A kitchen full of more creativity and flavor awaits you.





in Touch
7" IPS Touch Screen
Technology

in Touch

Advanced Display Technology

7" IPS Panel
Touchscreen
User-Friendly Interface Design



Advanced Display Technology

Perfect Kitchen Experience with Chef In Technology

Chef In is designed to let you experience the kitchen of the future today. Especially with its 7" IPS touchscreen control panel, it takes this experience to the next level.

Remote Access and Recipe Control

Chef In's remote access feature allows you to control your recipes no matter where you are. You can remotely update your hotel's or restaurant's new menus, enabling your business to adapt to innovations quickly.

Staff Training and Convenience

When you add your existing recipes to the panel, you can use the control panel to provide cooking convenience to your staff. Storing each recipe and cooking instructions on the panel makes it easier for your staff to achieve perfect results. This helps you consistently deliver the same quality meals.

Durable and Robust Design

The control panel is specially designed to withstand kitchen conditions. Its resistance to water splashes, temperature, and dust proves its durability. It maintains its performance even in challenging kitchen environments.

Chef In allows you to harness advanced technology to optimize your business's kitchen operations. Remote access and custom software help make your business more competitive and ensure you consistently deliver excellent flavors to your customers.



inTouch

Fault Resolution Guidance

With the fault resolution guidance feature quickly diagnoses any issues that may arise during the use of Chef In and notifies you of the fault both audibly and visually. This ensures the quickest initiation of the service process.



Fault Resolution Guidance

Detect Issues in Advance and Respond Quickly with Chef In

Chef In is designed to ensure the uninterrupted and efficient flow of your kitchen operations. Its feature to detect potential issues and report them on the screen provides businesses with a fast response and a seamless experience.

On-Screen Fault Reporting

Chef In identifies potential minor faults and notifies you on the screen. For example, when the oven's water supply is interrupted, the screen informs you to check the water supply. This allows you to quickly identify potential problems and take necessary precautions.

Quick Communication Channels

Chef In's communication channels also help you. You can report the correct fault by calling **+90 332 239 00 81** or using the form on our website, and receive a prompt solution. This helps in your conversations with our service team and ensures a fast resolution of the fault.

Time Saving

The quick detection and resolution of minor faults enhance the efficiency of your business and save time. Before contacting our staff, you can understand the nature of the issue from the screen. This ensures the uninterrupted flow of your kitchen operations.



in Touch

More to it? Yes, there's more!

User-friendly interface design

Easy to access menus.

You can create custom recipes with smart recipe creation, and make real-time adjustments while preparing your recipes.

You can easily update recipes, databases, and software via wired, wireless, or USB connections, ensuring that you stay up-to-date at all times.

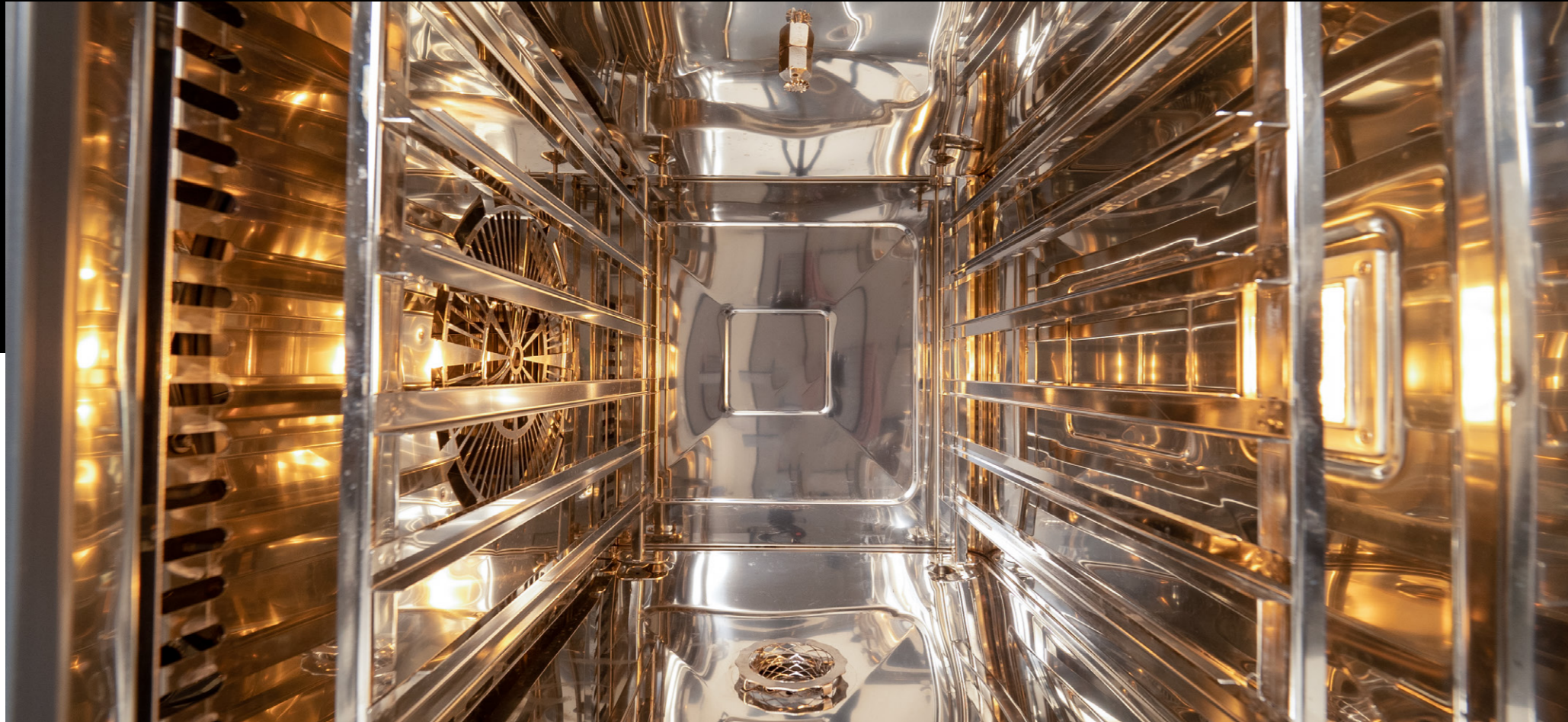
Customizable features; you can create a favorites list and easily adjust sound and screen settings to your liking.

With the smart information feature, you can share details about the ingredients used in your recipe.



#daretobedifferent





in Clean

A more hygienic and environmentally friendly washing.

inClean

6 Different Washing Options

- Quick Wash
- Gentle Wash
- Normal Wash
- Intensive Wash
- Wash Without Detergent
- Rinse



inClean

A Sparkling Machine

A more hygienic and environmentally friendly wash thanks to specially formulated detergent and care tablets.



A Sparkling Machine

Maximum Hygiene and Maintenance with Chef In

Chef In is specially designed to facilitate kitchen hygiene and oven maintenance to the maximum level. CleanChef washing tablets and CareChef maintenance tablets help you remove tough stains in a single wash, keeping your oven hygienic and clean at all times.

Maximum Hygiene

The CleanChef washing tablet, combined with Chef In, removes tough stains in a single wash, keeping your oven as hygienic and clean as the first day. This enhances the quality and safety of the meals you serve to customers.

Maximum Performance

Regularly performing maintenance with the CareChef maintenance tablet ensures that Chef In offers its initial performance even after years.

Various Washing Modes

Chef In offers you 6 different washing mode options: quick wash, gentle wash, normal wash, intensive wash, wash without detergent, and rinse. This allows you to customize the washing process according to your needs.

Environmentally Friendly Design

Chef In is designed to be environmentally friendly. Its special technologies result in lower water and energy consumption, contributing to reducing environmental impact.

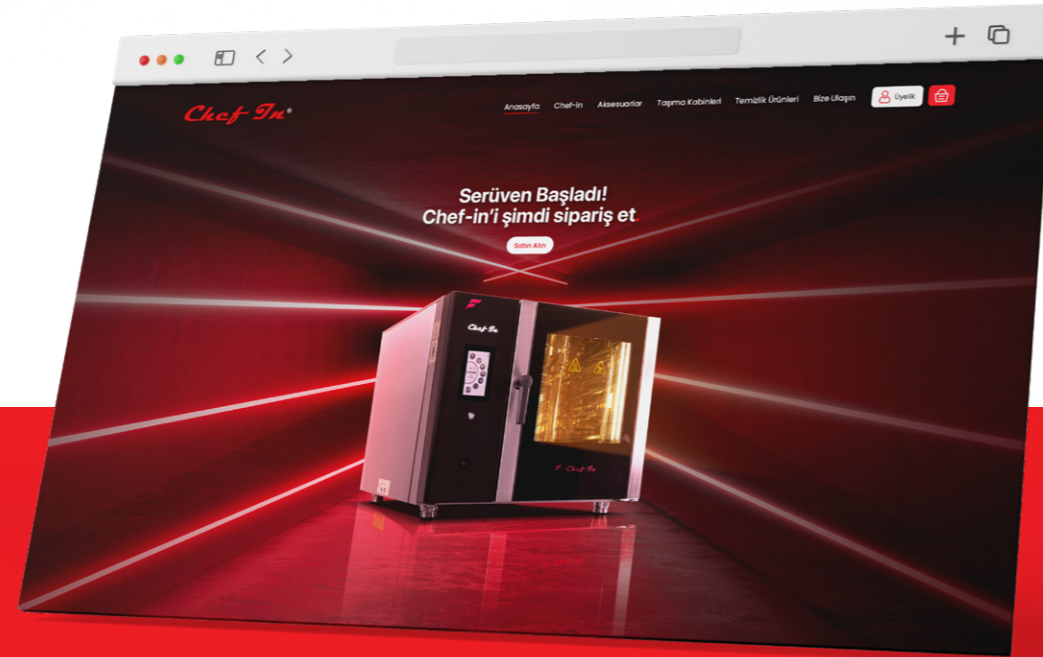


inClean

A Sparkling Machine

Online Purchase Option

CleanChef washing tablets and CareChef maintenance tablets online through www.chefin.com.tr Accessing the tablets online helps you maintain high hygiene standards for your oven regularly and allows for easy maintenance. CleanChef washing and CareChef maintenance tablets ensure that your oven always operates at its best and assist you in your kitchen operations.



Buy now.
www.chefin.com.tr





in Smoker

Don't worry! Fumigation is a piece of cake for him.

in Smoker

Fumigation

Add flavor to flavor with the fumigation device!



Fumigation

Add a New Dimension to the Flavor with Chef In: InSmoker Fumigation Feature

The InSmoker fumigation feature is with you in its most perfect form after long R&D efforts to expand the boundaries of flavor.

Fumigation Process

The InSmoker feature adds a unique flavor layer to your products. You can confidently and enjoyably use it on your fish, meats, or any other products you desire. The result will be dishes with flavors that satisfy your palate.

Online Purchase Option

You can purchase the InSmoker fumigation device online through chefin.com.tr. This allows you to personalize your fumigation experience and diversify your kitchen operations even further.

Chef In offers you limitless possibilities in terms of flavor and creativity. The InSmoker feature is designed for you to add a unique taste layer to your dishes. Now is the time to discover new flavors in the kitchen!)





Redline of Chefs

Chef In®



Accessory

Cooking
utensils.

01 Chicken Apparatus

02 Turkey and Duck Apparatus

03 Ribbed and Flat Grill

07 Quail and Rib Apparatus

08 Wire Grill Attachment

09 inMayfer Hot Holding Cabinet

04 Square Perforated Grill

05 Oil Drip Pan

06 Scalding and Frying Basket

10 Covered Table

11 inSmoker Fumigation Apparatus

12 Condensing Hood

12 Different Apparatuses to Help Your Kitchen Operations

Chef In apparatuses are designed to help you achieve better results in the kitchen, and you can purchase these various apparatuses online through chefin.com.tr. Here are some of the main apparatuses that Chef In offers:

01 Chicken Apparatus

Designed to achieve perfect results when cooking your chickens.

02 Turkey and Duck Apparatus

Helps in cooking larger poultry products like turkey and duck deliciously.

03 Ribbed and Flat Grill

A bi-directional invention that allows you to grill on the ribbed surface and make pizza on the flat surface. You also have the option of perfect cooking with the probe control feature.

04 Square Perforated Grill

While grilling, you can enjoy the visual delight of your searing thanks to the square pattern while preserving the flavor of your meats.

05 Oil Drip Pan

Helps collect the fats produced during cooking, allowing you to prepare healthier meals. Regular use reduces oven dirt and ensures maximum longevity.

06 Scalding and Frying Basket

Allows you to do your vegetable stewing and frying jobs in a single apparatus.

07

Quail and Rib Apparatus

With its special twisted structure, it allows you to cook small poultry products like quail and rib meat in a single apparatus.

08

Wire Grill Attachment

Facilitates fumigation and grilling tasks, allowing you to get maximum product yield.

09

inMayfer Hot Holding Cabinet

A brand new hot holding cabinet that allows you to store your cooked products before serving without losing their freshness and temperature, while providing the necessary humidity.

10

Covering Table

It's an oven transport table where you can store your oven accessories and detergents without making a crowd in your kitchen. In the shelved section, you can store your accessories, while in the shelfless section, you can keep your cleaning supplies.

11

inSmoker Fumigation Apparatus

It offers a whole new dimension of fumigation. With its special design, it absorbs harmful particles in the smoke, providing a healthier smoking experience.

12

Condensing Hood

Designed to prevent the smoke and steam inside the oven from affecting the air in your kitchen during cooking. With this device, you can discharge your chimney smoke and steam as water.

And many more apparatus can be used with the Chef In oven. These apparatus make your kitchen operations more efficient and delicious. For more detailed information, you can visit www.chefin.com.tr

Chef In is designed to meet all your kitchen needs. Explore Chef In attachments for better results!

Perfect Transportation Options

Chef In offers users perfect transportation options, which can be easily purchased at chefin.com.tr. Here are two fantastic transportation options:

inMayfer

Hot Holding Cabinet

inMayfer features a special cabinet design. With this design, you can use the interior of the cabinet as a hot holding cabinet while using the top as a transport counter for your Chef In oven. It is an ideal option for reheating your meals or keeping them warm after cooking.

Covered and Wheeled Cart

With its special design, it can carry the robust and high-quality 304 stainless steel structure of the Chef In combination oven, along with shelves and shelfless compartments to store your Chef In accessories and cleaning supplies. This makes your kitchen operations more efficient. These carts are a perfect solution for organizing and transporting your kitchen equipment.

CONDENSING HOOD

Special Condensing Hood for Seamless Operation

Chef In offers seamless kitchen operation with its special condensing hood apparatus. This condensing hood eliminates potential issues arising from smoke and evaporation, providing you with a flawless kitchen experience.

Putting an End to Smoke and Steam Issues

The smoke and steam produced during cooking in the kitchen can sometimes lead to problems. However, Chef In's special condensing hood apparatus addresses these issues. It condenses the smoke and steam, keeping the kitchen air clean, allowing you to conduct your kitchen operations more comfortably.

Flawless Operation

Chef In provides its users with a flawless operational experience. The condensing hood apparatus helps achieve the best results in professional kitchens. Cooking with Chef In becomes more enjoyable.

With the special condensing hood, you can prepare your meals in a cleaner and more refreshing kitchen. Enhance your kitchen operations with the convenience and performance offered by Chef In.

SERVICE UNIT

Chef In - Backed by FiMAK's Years of Experience

Chef In is a result of FiMAK's strong service network and customer-oriented service approach. FiMAK has been using its industry experience since 1976 to redefine both its products and service quality under the Chef In brand.

The Brand of Experience: Chef In

Chef In carries the industry experience of the FiMAK brand dating back to 1976. This experience forms the foundation of the reliability and quality that Chef In brings to kitchens. Chef In has been designed as a perfect collaborator for kitchen professionals.

Strong Service Network

FiMAK's strong service network is always there to support Chef In customers. Whenever you have any questions or needs related to Chef In, FiMAK's extensive and expert service network will assist you.



Chef In[®]

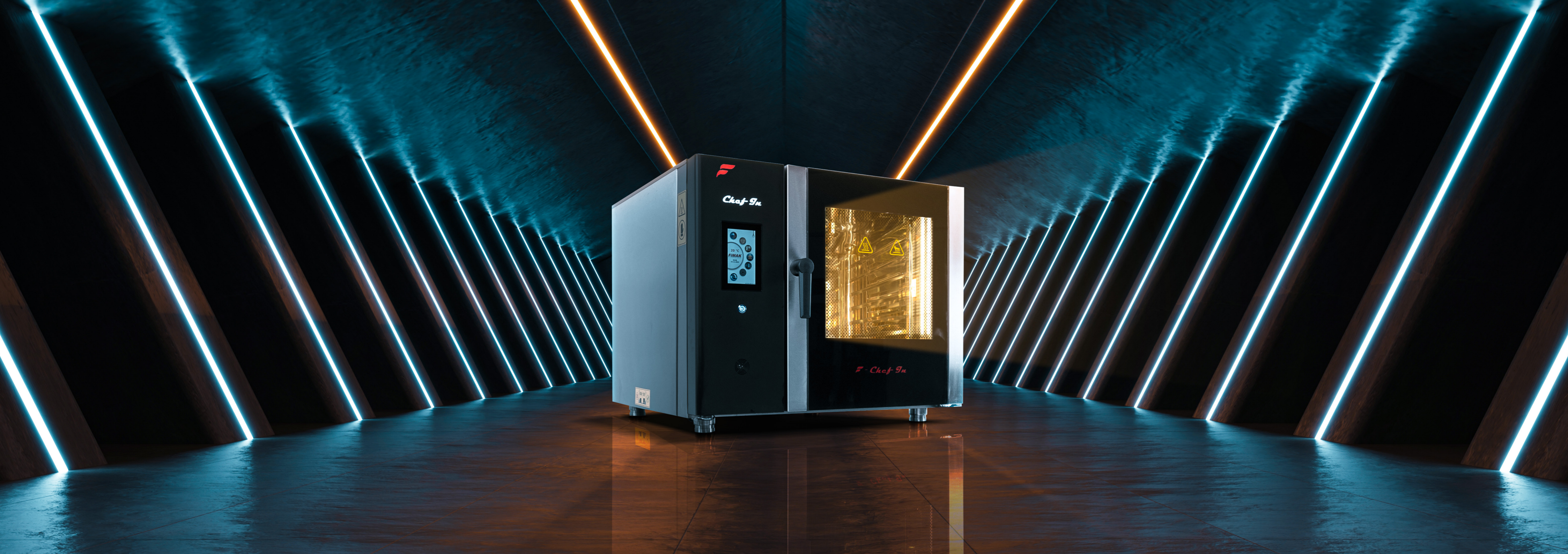
The Adventure Begins at www.chefin.com.tr!



Chef In®

A gift from our famous chefs and R&D team to the world of gastronomy.

A splendid harmony of engineering and craftsmanship!



Chef In[®]



Chef In is at your doorstep!

Buy now! | www.chefin.com.tr

inCook inClean inTouch inSmoker inCook inClean inTouch inSmoker inCook inClean inTouch inSmoker

CHEFIN

Chef In[®]

www.chefin.com.tr