

*my*GRILL®

Chef SMART



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Chef SMART



The future of outdoor grills is here and it's SMART.

The Chef SMART grill has a built-in computer, the SMART System, responsible for calculating and performing all the necessary processes to automatically cook the food. It simplifies the whole cooking process. You can choose from a number of preinstalled recipes or create your own recipes!

Made entirely of stainless steel, with an insulated base and innovative cooking mechanisms give the advantage to the amateur griller to achieve professional results.

It's SMART

The SMART Cooking System™ helps you achieve professional results even on the most demanding foods. It can even take control and cook on it's own.

We challenged ourselves to find the best, most forward-looking way possible to engineer a new kind of charcoal grill. One that has the ease of a gas grill and the aroma of the charcoal. When we put it all together, the result was something entirely new. Something radically different from anything before it.



SMART Cooking System™

In the front side of the grill, there is a built-in display from which you can select the type of the food you want to cook. The SMART Cooking System includes pre-installed dynamic recipes with icons for different types of food like steaks, burgers, chicken, fish, kebab etc. Moreover, if you want to experiment in different cooking styles, the Chef SMART™ grill can be operated in manual mode giving you the ability to manually adjust the rotation speed, timing and cooking temperature using the control knob.

1

Software Innovation

Rotate the knob and select a cooking style. You can choose between three main cooking styles and seven pre-programmed recipes. It's smart enough to let you make your own recipes and save them for later use.

2


Hardware Innovation

Everything works together seamlessly. To achieve this our engineers designed the SMART™ PCB Board considering every detail in order to bring out the best out of the SMART Cooking System™.

3

Mechanical Innovation

Traditionally, rotisserie grills used spur gear motors. With the new SMART Motor, we looked ahead and equipped the grill with an advanced DC brushless motor with a planetary gearhead. The motor's internals are entirely enclosed and protected from dirt. Additionally with no brushes to wear out, the SMART BLDC motor has a longer lifespan.



Healthy Grilling

Cook by placing food on the specially designed rotisserie mechanism. SMART's adaptive rotation cooks food more evenly and consistently reducing the amount of charred or burned portions of food.

Using the Automatic Mode, the Chef SMART™ can find the best possible way to cook the food by dynamically adjusting the elevation height and rotation speed resulting in perfectly cooked food every time.



Smart Healthy Grilling

Each type of food being cooked on the grill, requires a different style of cooking with specific cooking temperature, which is difficult to know and apply correctly. Many people feel that it is important to cook food well in order to avoid bacterial infection. Over-cooked food has as many as 20 compounds known as heterocyclic amines, known as cancer causing. The SMART system constantly monitors and analyses, via embedded temperature sensors, the heat emitted from the burning coals to the food being cooked and automatically controlling and adjusting the electrical mechanisms of the grill in real time. It changes the distance of the food from the coals and simultaneously determines the speed and type of rotation. These changes are dynamic and continuously modified.

Electric Elevation Mechanism

The grill has an electric elevation mechanism for controlling the cooking temperature.

The innovative electric elevation mechanism gives you the control over the cooking temperature just by pressing the knob. It will adjust the height between the meat and the charcoals automatically. The height can be adjusted from 11-24cm.



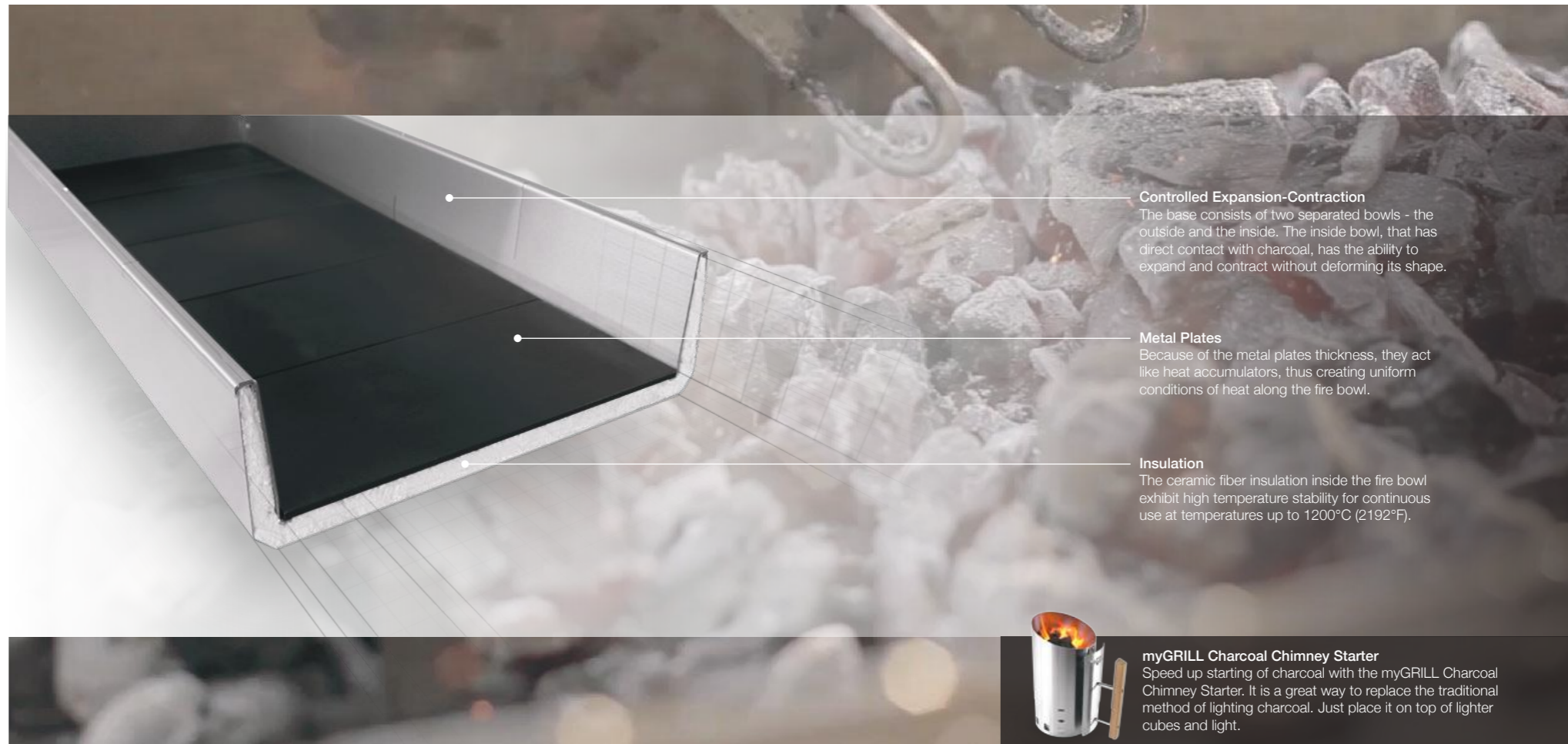
Automatic Cooking Temperature Control

The grill has an electric elevation mechanism for controlling the cooking temperature, operated by commands from the SMART Cooking System. This mechanism changes the distance of the food from the heat source. To reduce the temperature at which the food is exposed, the mechanism moves away from the heat source and to increase temperature it moves closer the heat source. Movements are precise, measured in millimetres, giving the SMART System the ability to precisely control the cooking temperature.

Insulated Fire bowl

The grills fire bowl is insulated, reducing heat loss to the minimum.

The fire bowl is made of double stainless steel sheet integrated with a special insulating material. The insulation is not only limited to the fire bowl but also the outer walls of the grill. In this way, heat loss is limited to only 10% compared to 90% in other grills of the same type. In combination with the thick metal plates, arranged at the base, almost all of the thermal energy generated by the coals is passed directly to the food. The design reduces the temperature at the base of the grill, and thus significantly reducing flareups during the cooking process.



Controlled Expansion-Contraction

The base consists of two separated bowls - the outside and the inside. The inside bowl, that has direct contact with charcoal, has the ability to expand and contract without deforming its shape.

Metal Plates

Because of the metal plates thickness, they act like heat accumulators, thus creating uniform conditions of heat along the fire bowl.

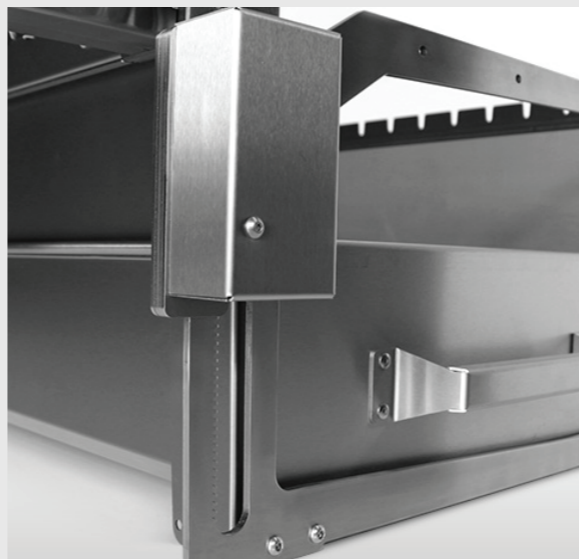
Insulation

The ceramic fiber insulation inside the fire bowl exhibit high temperature stability for continuous use at temperatures up to 1200°C (2192°F).



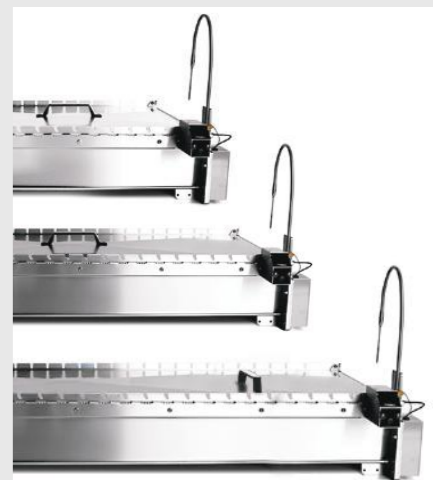
myGRILL Charcoal Chimney Starter

Speed up starting of charcoal with the myGRILL Charcoal Chimney Starter. It is a great way to replace the traditional method of lighting charcoal. Just place it on top of lighter cubes and light.



Chef SMART™

We oversee all production processes within our facilities, without outsourcing any activity. Applying this philosophy, gives the company full control regarding the quality of materials, which we aim to maintain to the highest levels.



Chef SMART models

FEATURES

Owner's guide
Manual and Automated Cooking

COOKING SYSTEM

SMART Cooking System™
Rotisserie Mechanism with Chain
Electric Elevation Mechanism

CONSTRUCTION

Stainless Steel 304
Steel Fire Bowl Plates
Ceramic Fiber Insulation
Aluminium Cover Handle



small

COOKING AREA

Total Cooking Area: 372 sq in

DIMENSIONS (LxWxH)

30.3 x 24 x 9.25 inches

COOKING SYSTEM

Max 4mm Skewer: 12 pcs
Max 6mm Skewer: 6 pcs
Max Stainless Steel Grates: 3 pcs
Max Rotating Grates: 4 pcs



medium

COOKING AREA

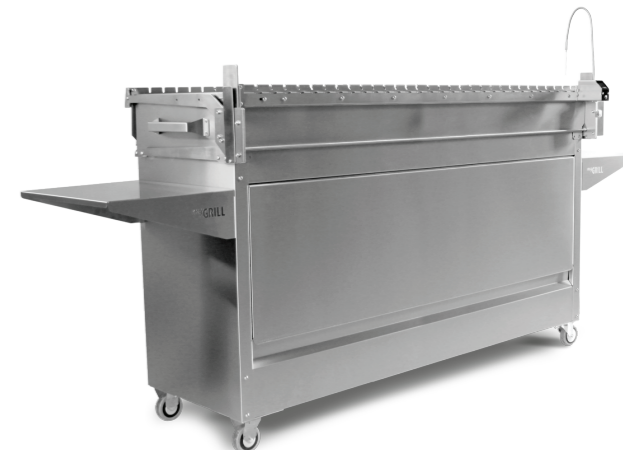
Total Cooking Area: 651 sq in

DIMENSIONS (LxWxH)

46 x 24 x 9.25 inches

COOKING SYSTEM

Max 4mm Skewer: 21 pcs
Max 6mm Skewer: 11 pcs
Max Stainless Steel Grates: 5 pcs
Max Rotating Grates: 7 pcs



large

COOKING AREA

Total Cooking Area: 883 sq in

DIMENSIONS (LxWxH)

62.2 x 24 x 9.25 inches

COOKING SYSTEM

Max 4mm Skewer: 30 pcs
Max 6mm Skewer: 15 pcs
Max Stainless Steel Grates: 7 pcs
Max Rotating Grates: 10 pcs

Accessories



Stainless Steel 4mm Skewer - Set 5 pcs

Load up your favorite fruits, vegetables, and meats on the myGRILL CoolTouch™ skewers.



Stainless Steel 6mm Skewer - Set 5 pcs

Best for cooking large meat. Load up your favorite fruits, vegetables, and meats on the myGRILL CoolTouch™ skewers.



Stainless Steel Roasting Rack

The myGRILL Stainless Steel Roasting Rack is ideal for various grilled items. Made from 5mm stainless steel rods.



Stainless Steel Rotating Rack (Basket)

Effortlessly enjoy steaks, burgers and several other grilled items.



Stainless Steel Charcoal Chimney Starter

It is a great way to replace the traditional method of lighting charcoal. Just place it on top of lighter cube and light.



Stainless Steel Charcoal Tongs

Made of stainless steel. Ideal for handling both cold and hot charcoal. Can be used as tongs or as a poker. It's 54cm long to keep your hands sufficiently far from heat source.



Instant-Read Thermometer

Use the myGRILL Instant- Read Thermometer to know if your grilled food is cooked to a safe internal temperature.



Long-lasting Cylindrical Firelighters

Made from cotton thread and wax it can burn up to 10-12 minutes without deposits and flavor residues on the food being cooked.

myGRILL®

“ We develop smart and reliable solutions for the needs of the modern griller, based on innovative ideas, ergonomics and high quality.

- myGRILL Product Development Team

Anything else we can help you with?

Log on to www.my-grill.eu
The myGRILL website is the place to go for more information about myGRILL technology, research, testing and much more, as well as details of our full product range with feature videos and animations.

