

Commercial Microwave Ovens and Speed Ovens

Commercial Microwave Ovens and Speed Ovens from the USA
Best commercial microwave technology in the world with over 50 years of professional experience, a golden standard in the world. Durable and powerful, easy to use. Manufactured to the higher level B on emissions, which means it will not interfere with Wifi, EPOS, or medical equipment. Our ovens have been ranked best in class for over 25 years.

DEC18M - Heavy Volume Commercial Microwave Oven



Cavity Space 17 Liter
Dim. W 419 x D 470 X H 343 mm
Volt. 230/1/50
E.Pow. 1.80 kW

Applications:

- Quick service restaurants
- Fast casual dining
- Bars & grills

Through put potential:

- Pre cooked frozen bacon, 700+ slices per hour
- 6 oz. portion of refrigerated Macaroni & Cheese 40+ portion per hour
- 1 lb. batch of fresh shrimp, 30+ batches per hour
- 1 baked potato, 20+ per hour

Defrost:

- Defrost most frozen food products

Power Output

1800 watts of power.

11 power levels for consistent, delicious results for frozen, refrigerated and fresh foods - from the freezer to table in minutes.

Unique centralized method of energy distribution provides superior heating within the cavity. Interlock switch assembly is engineered for maximum durability and long life.

Easy to Use

Up to 100 programmable menu items simplifies cooking and ensures consistent results.

Four stage cooking option with one-touch programming.

Reduces prep time, labor and food waste while providing consistent results.

Controls are user friendly and require minimal training.

Multiple quantity pad calculates the proper cook times for multiple portions.

See-through tempered glass outer window and lighted interior for monitoring without opening the door.

Ample 17 liters (6 cubic ft.) capacity accomodates a standard half-sized pan.

Stackable without a kit to save valuable counter space.

Gasket sealed ceramic tray to reduce plate-to-shelf edge impact and keep spills contained.

Easy to Maintain

Stainless steel exterior and interior for easy cleaning and a professional look.

Constructed to withstand the foodservice environment.

Removable, cleanable air filter and clean filter reminder protects oven components.

ETL listed.

RCS511TS - Medium Volume Commercial Microwave Oven



Cavity Space 34 Liter
Dim. W 559 x D 483 x H 352 mm
Volt. 230/1/50
E.Pow. 1.10 kW

Applications:

- Pizza restaurants
- Casual dining
- Clubs
- Deli

Defrost:

- Defrosts most frozen food products

Power Output

1100 watts of power

Five power levels for consistent, delicious results for frozen, refrigerated and fresh foods - from the freezer to table in minutes.

Easy to Use

Up to 100 programmable menu items simplifies cooking and ensures consistent results.

Four stage cooking option for easy one-touch cooking.

Multiple quantity pad calculates the proper cooking times for multiple portions.

User friendly touch controls are easy to use.

Time entry option for added flexibility.

Digital display with countdown timer for simple operation and "at-a-glance" monitoring.

Braille touch pads.

See-through door and lighted interior for monitoring without opening the door.

34 Liter (1.2 cubic ft.) capacity accommodates a 356 mm (14") platter, prepackaged foods and single servings.

Stackable to save valuable counter space.

Easy to maintain

Stainless steel exterior and interior for easy cleaning and a professional look.

Non-removable air filter protects oven components.

Constructed to withstand the foodservice environment.

XpressChef

Perfect baking in a fraction of the time - wide variety of menu items. Bake fresh more often to increase customer satisfaction and sales. Saves time and labor - easy to program, operate, clean and maintain. Menu management app and Smart USB standard equipment. Exceptional ROI: comparatively low cost, high rate of return. Available ventless - place anywhere and lower expenses at the same time

JET Series - High Speed Combination Oven

 **4 times faster than conventional ovens**



JET514

Dim. 502 x 660 x 460 mm
Volt. 230/1/50
E. Pow. 2.90 kW

Cavity Space 34 Liter
Cavity Dim. 330 x 381 x 267 mm

Microwave:

- 1400 W
- Heats quickly, reduces cooking time

Through put potential

- 6" inch toasted sub sandwiches, 50 per hour
- 1 portion of 4 frozen crispy chicken wings, 25 portions (84 wings) per hour
- 1 frozen pre-baked fruit filled pastry, 20 per hour
- 12" inch frozen pizza, 10 per hour

Cuts Costs

- Uses less energy than a conventional oven
- Eliminates need for pre-cooking and holding
- Uses quarter size metal trays, pans and screens

Simplifies Cooking

- Touch pad operation for consistent results
- Controls are intuitive and simple to use
- Stores up to 100 menu items
- Four stages cooking option
- USB Port compatible with standard flash drives, updates programming in seconds
- 34 Liter (1.2 cubicft.) oven capacity
- Door opens 90° for full access to the oven cavity
- Single rack position for optimal and consistent cooking results.

Easy to Use and Maintain

- Stainless steel door and interior
- Removable, cleanable air filter and clean filter reminder protect oven components

Available in 2 versions:

- **JET514** standard model
- **JET514V** with catalytic convertor - filters grease and odors from the air due to integrated recirculating catalytic converter

Power Output

Convection:

- 2800 W
- 65° - 250°C (150° - 475°F) temperature range
- Convected air for enhanced toasting and browning

Ideal Applications:

- Cafés, Deli and bake shops
- Supermarket and retail
- Perfect for overnight hotel room service
- Pubs, bars and restaurants - diners too

Location of oven(s)

Kitchen shelf, kitchen countertop, single or stacked, equipment stand

XpressChef

- Radically reduce service time. No sacrifice in food quality. Produce more with less equipment
- Toast, grill, bake, and steam – fresh, and on-demand. Consistent results even during peak periods. Highest definition recipe photos in its class. Eliminate cooking errors. Greater consistency, less waste/ User-friendly - anyone can operate. Locate anywhere - no ventilation required. Saves operating expenses too.

MRX Series - Speed Oven

 **15 times faster than conventional ovens**



MRX51

Dim. 358 x 743 x 578 mm
 Volt. 230/1/50
 E. Pow. 3.68 kW
 Cavity Space 17.2 L
 Cavity Dim. 312 x 312 x 178 mm
 1 Magnetron
 Product Weight 53 kg
 Microwave Pow. 1000 Watt
 Impingement Pow. 3000 Watt

MRX523

Dim. 358 x 743 x 578 mm
 Volt. 400/3/50
 E. Pow. 5.95 kW
 Cavity Space 17.2 L
 Cavity Dim. 312 x 312 x 178 mm
 2 Magnetron
 Product Weight 61 kg
 Microwave Pow. 2000 Watt
 Impingement Pow. 3000 Watt

Included Accessories: Cook plate (CP10), Compact Oven Paddle (PA10R), Non-stick liners (TL10R)

Application

Convenience Stores, atellite locations, healthcare, hotel room service, snack bars, delis, QSR, coffee shops, bars/pubs

Through-put Potential (Per Hour)

Food Item	MRX51	MRX52
30cm frozen pizza	18	21
15cm toasted sandwiches	60	80
Grilled fresh salmon	22	28
0.45 kg fresh shrimp	55	55
Toasted bagel	120	120
Chicken wings	15	24
Quesadillas	65	70

Location of Oven(s):

Kitchen countertop, front-of-house countertop, equipment stand, oven stacking cart (available accessory)

Superior cooking results FAST!: Enhanced cavity airflow for perfect browning & crisping, 3000W impingement enhances toasting and browning, easily adjustable 0-100% fan speed, 95° -270°C (200° -520°F) temperature range cooks a variety of items, 1000 or 2000W top antenna feed microwave system heats quickly, reduces cooking time.

Minimized footprint, maximized cavity design: Compact footprint fits on 71cm (28") deep counter, flexibility to install with or without 10cm (4") leg kit, easily accomodates a 30cm (12") pizza

Multi-language universal operation, with programming flexibility: Touchscreen and programming software supports 25 languages, image-based menu selection eliminates language and literary barriers, connectivity standard: Wifi, ethernet, and smart USB standard

Appropriate for front-of-house display: Sleek, contemporary styling, true-touch HD touchscreen, fully customizable 178mm (7") smartphone-like display, catalytic converter built-in for ventless operation, quiet operation: fan speeds auto-adjust based on operation mode

Safe operation and simple cleaning: Inner door drops down below cooking surface for safe removal of food from cavity, smooth door surface allows for direct application of approved cleaners, non-stick oven liners preinstalled for easy cleaning, clean magnetic air filters in one-step, automatic voltage sensor adjusts to the power supply (North America only), rapid cool down allows for expedited end-of-day cleaning