

NEW

Merrychef® 402S

Introducing the latest innovation in Ventless Accelerated Cooking from Merrychef: the 402S

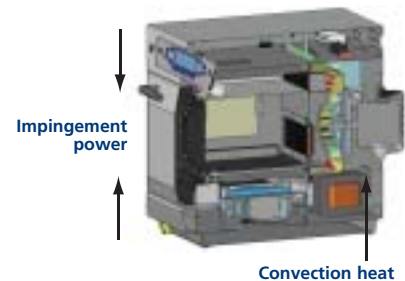
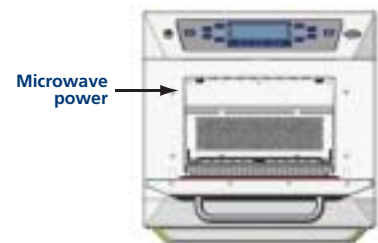
Accelerate your service; Expand your menu; Generate sales; Manage labour; Optimise space; and improve profitability ... Just what you'd expect from the world's leading supplier and manufacturer of Accelerated Cooking Technology®.

HOW IT WORKS:

The 402S combines three heat technologies:

- Convection
- Microwave
- Impingement

The convection fan pulls in air through the grease filter which removes the majority of smoke from the air flow. The air is then heated and returned to the cavity through the catalyst and impinger plates to produce an even heat pattern in the oven. This heat layout minimises the areas where grease can build-up, allowing food to cook evenly to produce a crisp, golden finish.



- COOL TO TOUCH
- UP TO 15 X FASTER THAN CONVENTIONAL OVENS
- VENTLESS



Merrychef®

402S



SOME SAMPLE COOK TIMES

Focaccia with Roasted Tomatoes and Peppers	45 seconds
Grilled Scallops	65 seconds
Filo Topped Mushroom Pie	70 seconds
Panini	80 seconds
Full English Breakfast	85 seconds
Paella with Char Grilled Chicken and Prawns	90 seconds
14 Sausages	115 seconds
Four Salmon Fillets	120 seconds
Sirloin Steak	145 seconds

SOME KEY BENEFITS

- Save money:
 - Ventless cooking eliminates investment in an extraction system
- Reduce queuing time:
 - Three heating technologies reduce cooking times by up to 15 times
- Improve safety:
 - The cool-to-touch door means the food heats quickly but the outside stays cool
- Guarantee perfect results every time:
 - Your programmes may be loaded onto the Menu Key®
 - Digital controls are easy to use
 - Precise power levels to cook even the most delicate products
- Minimise life time operational costs:
 - Digital touch pad and interior cavity are easy to clean
 - In-built diagnostics avoid unnecessary service calls
 - Remote monitoring available



Enodis®