Project #:

MENUMASTER Commercial



15 times faster than conventional ovens.

Heavy Volume | Combination Cooking This category of combination oven is ideal for...

Application:

- Theatres
- Pizzerias
- Convenience stores Hotel room service
- Satellite locations
- Campus dining

- Snack bars

- Healthcare
- Stadiums

Through put potential:

- 12" frozen pizza, 20 per hour
- 6" toasted sub sandwiches, 80+ per hour
- Grilled fresh salmon, 20 per hour
- Crème brulé, 10 per hour
- 1 lb. portions fresh shrimp, 30 portions per hour

Location of oven(s):

- Kitchen shelf
- Kitchen countertop, single or stacked
- Equipment stand, single or stacked

- Defrosts most frozen food products in microwave mode

Heavy Volume | Combination Cooking

Menumaster Commercial Oven Model MXP5221 & MXP5223

Power Output

- Forced convection:
 - 2000 W
 - 95° 270° C (200° 520° F) temperature range
 - Forced convected air for enhanced toasting and browning
- Microwave:
 - 2200 W
 - Heats quickly, reduces cooking time
- Infra-red radiant:
 - 3000 W
 - Enhances toasting and browning





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Cuts Costs

- No need for costly ventilation hood catalytic convertor filters grease and odors from the air. Integrated recirculating catalytic converter for ventless operation.
- Uses less energy than a conventional oven.
- Eliminates need for pre-cooking and holding.
- Uses standard metal trays, pans and screens.

Simplifies Cooking

- Touch pad operation for consistent results.
- Controls are intuitive and simple to use.
- Stores up to 360 menu items.
- Four stage cooking option.
- USB port compatible with standard flash drives, updates programming in seconds.
- 39 liter (1.38 cubic ft.) oven capacity.
- Door drops down below oven rack providing full access to oven interior.

Easy to Use and Maintain

- Stainless steel exterior and interior.
- Infra-red elements tilt-up for cleaning.
- Two removable air filters protect oven components.
- Limited 3 year warranty.
- ETL Listed.

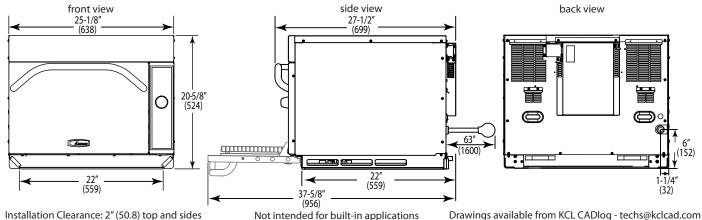


Patents Pending



Form # MCO0957

Menumaster Commercial Microwave Model MXP5221 & MXP5223 Heavy Volume | Combination Cooking



Installation Clearance: 2" (50.8) top and sides		(956) Not intended for built-in applica	
Specifications			
Model	MXP5221	UPC Code 705105606101	
	MXP5223	UPC Code 705	
	2000W	2200W	3000W
Cooking Power*	Forced	Microwave	Infra-red radian
3	Convection		
Configuration	Countertop		
Programmable Control Pads	10		
Total Programmable Settings	360		
Power Levels	11		
Max. Cooking Time	60:00		
Program Menu	Multi-level men	u capability	
Defrost	Yes, microwave only, power level 2		
Time Entry Option	Yes		
Microwave Distribution	Double side oscillating antenna		
Magnetrons	2		
Display	VFD		
Stackable	Yes		
Stage Cooking	Yes, 4		
Door Opening	Pull down, ergonomic handle		
EZ Card Menu Management	Yes		
Temperature Range	95° - 270° C (200° - 520° F)		
Air Filter	2 removable, with clean filter reminder		
Fan Speed	0-100%		
Rack	1 rack position,	removable	
Exterior Dimensions	H 518 (20 %")	W 638 (251/8")	D** 699 (27 ½")
Cavity Dimensions	H 254 (10")	W 406 (16")	D 381 (15")
Door Depth	956 (37 %"), dro	p down door	
Usable Cavity Space	39 liter (1.38 cubic ft.)		
Exterior Finish	Stainless steel		
Interior Finish	Stainless steel		
Power Consumption	5700 W, 27.4 A		
Power Output*	2200 W* Microwave		
Power Source MXP5221	208 - 240 V, 50 H	Hz, 32 A single p	hase
MXP5223	400 V, 50 Hz, Wye, 16 A, 3 phase, 5 wire		
Plug Configuration / Cord	IEC 309	1.5 m (5 ft.)	\odot
Frequency	2450 MHz		-
Product Weight	52 kg (150 lbs.)		
Ship weight (approx.)	56 kg (175 lbs.)		
Shipping Carton Size	H 883 (34 ¾")	W 717 (28 1/4")	D 826 (32 ½")
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Specifications

Oven shall combine three cooking modes: forced convection, microwave and infra-red radiant for high speed cooking. Icon operated control panel shall be pront grammable with the ability to program up to 360 menu items and shall have multi-level menu capability. Programs shall be automatically updated using a USB Port that is compatible with standard USB flash drives. Display shall be VFD. There shall be 11 power levels, 4 cooking stages and defrost mode. Microwave output shall be 2200 watts and distributed from two magnetrons located on each side of the cavity. Oven shall provide a temperature range from 95° - $270^{\circ} C$ (200° - $520^{\circ} F$) in 5° increments. The convection fan shall distribute the heat throughout the cavity to further reduce cook times. Fan speed can be programmed from 0 to 100% for menu flexibility. The infra-red radiant shall have 3000 watt output and deliver heat from the bottom of the oven. This element shall be hinged for easy cleaning of the oven floor. The oven cavity shall have a 39 liter (1.38 cubic ft.) capacity and use standard metal cookware. Maximum microwave cooking time shall be 60 minutes. Oven shall have a stainless steel exterior and be stackable. Oven cavity shall be stainless steel construction with stainless oven door. Drop down door shall open below oven rack for full access to the cavity. The two side air filters shall be removable for easy cleaning and have a "clean filter" reminder feature. A removable, one position rack shall be included. Microwave oven shall comply with standards set by the U.S Department of Health and Human Services, ETL for safety and sanitation.

Optional Accessories

- Pizza stone 14 ¾" (365 mm) dia.
- Leg kit set of four 4" (102mm) legs
- Non-stick baskets set of two
 - 10" x 12" x 1" (254 x 305 x 25mm) size
 - 6" x 12" x ¾" (152 x 305 x 19mm) size
- Stainless carts/equipment stands 24" (610) and 30" (762)
- Oven paddle

Limited 3 year Warranty

Year 1 - parts, labor, and travel are covered. Years 2 - 3 - magnetron tube (part only) is covered.

Measurements are in millimeters

- * IEC 60705 Tested
- ** Includes handle

