

Product brochure



EMC 02/06



Merrychef innovation

While others sell equipment, we work with you to create solutions powered by Merrychef innovation.

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®.

A pioneer in the application of microwave technology in 1950, we continue to be a radical innovator – bringing advanced technology solutions to a host of demanding food service applications.

Our focus on total cook solutions is supported by state of the art research and development facilities at Ash Vale, Hampshire and the Enodis Technology Centre in Tampa, Florida.

Over 80,000 Merrychef ovens in use around the world.



A Passion for customer service throughout the life of the product

In partnership with major food manufacturers and hot food retailers, Merrychef is constantly investing in research and development to reduce order-to-table times, eliminate waste and expand menus – increasing productivity to reduce your costs and improve your profits.

The assistance we offer with food and menu development, bespoke oven designs and branded products – together with onsite training – means Merrychef gives you the sort of service other suppliers cannot match.

WORKING IN PARTNERSHIP TO ENSURE OUR CLIENTS' SUCCESS

As a founding member of the Food Development Association (FDA) and active participant in Arena – The UK hospitality Association, we continue work closely with leading food suppliers and hot food retailers. Our development chefs work with clients to create menus, plan timings and ensure perfect results for the unique needs of each operation.

LIVE COOKING DEMONSTRATIONS - AROUND THE WORLD

We organise regular live cooking demonstrations at our head office in Ash Vale, Hampshire and at dedicated catering colleges and distributors throughout Europe, North America and Asia.



See further details on our website: www.merrychef.com or request a demonstration at: projects@merrychef.com

SERVICE PARTNERSHIPS

We believe in long term partnerships that ensure the highest levels of reliability and performance and the lowest total cost of ownership. We have developed many innovative service programs tailored to suit each individual customer's operational requirements.

At Merrychef we are passionate about our service. We work hard to ensure that all our customers' needs are met in a timely, courteous and cost effective manner. We are proud of our reputation for providing outstanding service response and first time, on site, fix rates.

NETWORK OF SUPPORT

All models are supported globally, by a network of Merrychef trained and certified engineers.



merrychef® 400 SERIES

"Accelerated cooking allows us to cook on demand and dramatically reduces waste."
 Andrew Taft, Offer & Product Manager, Sodexho

MICROWAVE COMBINATION OVENS

The Mealstream 400 series combination ovens offer excellent results for any call order menu. Ideally suited for kitchens where space is at a premium.

- EC401 – Electronic control unit
- RD401 – Rotary dial controls
- EC403 – In built catalyst for ventless cooking

BENEFITS

- Reduce queuing time:
 - Microwave combination mode reduces cooking times by up to 5 times
 - Quick pre-heat time (15 min) starts service faster
- Guarantee perfect results every time:
 - Programmes may be loaded onto the Menu Key®
 - Digital or rotary controls are easy to use
 - 4 microwave power levels to cook even the most delicate products, such as frozen baguettes
- Minimise life time operational costs:
 - Digital touch pad and interior cavity are easy to clean
 - In-built diagnostics to avoid unnecessary service calls



Merrychef - EC401



Merrychef - RD401

merrychef® 500 SERIES

"Merrychef's ovens are very robust and reliable, standing up to constant use. They are also easy to clean - a huge benefit in a busy kitchen."
 Paul Tate, Head Chef, Browns, Butlers Wharf

MICROWAVE COMBINATION OVENS

The undisputed market leader for electric microwave combination cooking. Ideal for caterers who need the extra capacity to prime cook several items at the same time or to regenerate large multi-portion dishes.

- EC501 – Electronic control unit
- RD501 – Rotary dial unit
- EC502 – In built full profile catalyst for ventless cooking
- EC503 – In built low profile catalyst for ventless cooking

SOME KEY BENEFITS

- Increased product range
- Consistent high quality
- Speed of service
- Reduced number of lost sales
- Reduced waste
- Reduced training times

THE PARTNERSHIP APPROACH

Work with our chefs to find the perfect mix of power for each menu item. With the 400 and 500 series, you can choose from up to 10 programmes including multi-stage programming (up to three stages per programme).



Merrychef - EC501



Merrychef - RD501

Debenhams go ventless with Merrychef...



Debenhams Brand Equipment Buyer, Melanie Oliver, comments on the Merrychef EC403:

The handy location means Café Venue has no ventilation facilities. And with a popular range of hot paninis and pastries on the menu, Café Venue's catering team needed a cooking solution to eliminate the risk of food odours. The Merrychef EC403 with built in catalytic converter did just that. *'I was amazed at the quality of the product when Merrychef first demonstrated the EC403,'* said Debenhams Brand Equipment Buyer, Melanie Oliver.

'It's now part of our blue print for Café Venue across the UK. A busy store sells more than 300 paninis each weekend so we need to operate a fast, efficient service. Accelerated cooking allows us to cook on demand and dramatically reduces waste.'

For the ultimate in accelerated cooking choose Merrychef... from the smallest restaurant to large banqueting operations.

A 15 year Partnership with Browns Restaurants...



Merrychef ovens have been "browning" food to perfection at popular classic restaurant brand Browns for the past 15 years. Merrychef ovens feature in all Browns kitchens.

Accelerated cooking allows the 15-strong restaurant chain to consistently deliver its commitment to serve freshly prepared premium products while catering for very busy restaurants.

At the 500 cover Butlers Wharf restaurant at Canary Wharf, Head Chef Paul Tate has a bank of seven Merrychef RD501 ovens in his kitchen. Paul has nothing but praise for the products:

'One of our signature dishes, the traditional Steak, Guinness and Mushroom pie, takes just a few minutes in the RD501 to cook a perfect puff pastry dome. We also use the oven to create excellent Yorkshire puddings in just eight minutes.'

Merrychef – cooking good food faster.



merrychef® 402S SERIES

"The 402S cooks our range of wraps in less than 90 seconds and the finished product is cooked to perfection, warm and firm on the outside with a soft, melt filling."

Simon Lushey, Senior Food Technologist, Marks & Spencer

VENTLESS COMBINATION OVEN WITH MICROWAVE AND IMPINGEMENT

The 402S combines convected heat, impingement pressure and microwave power to achieve cook times up to 15 times faster than conventional ovens.

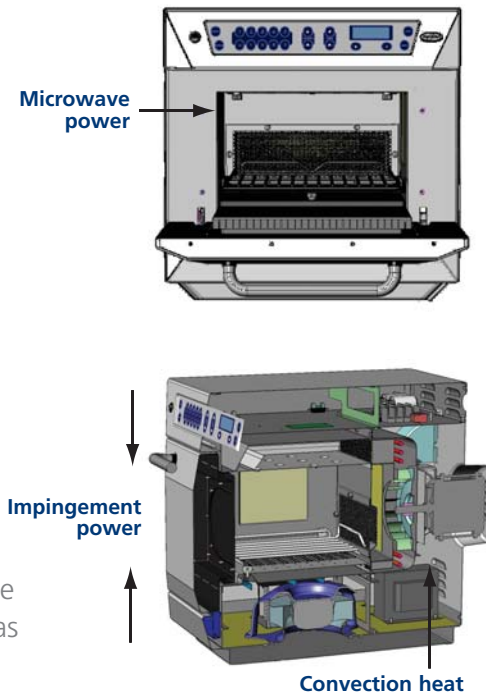
MERRYCHEF 402S

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 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.



SOME SAMPLE COOK TIMES

Focaccia with roasted tomatoes and peppers	45 seconds
Filo Topped Mushroom Pie	70 seconds
Panini	80 seconds
Full English Breakfast	85 seconds
Paella with char grilled chicken and prawns	90 seconds
Four salmon fillets	120 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



Merrychef - 402S



The heat is on at Marks and Spencer...



The Marks & Spencer food hall got a whole lot hotter when Hot Food To Go was launched to complement the retailer's existing popular Food To Go range.

Powering this hot food revolution at Marks & Spencer Milton Keynes is the very latest oven technology from Merrychef, the 402S. A high speed microwave assisted impinger oven, the 402S offers the flexibility of combination cooking with additional control over fan speed and microwave power thanks to the combined ability of convection heat, impingement pressure and microwave power. This means the 402S cooks 10-15 times faster than conventional convection ovens. For Marks & Spencer this means the oven can deliver within the maximum cook time of 90 seconds that is at the heart of a successful Hot Food To Go operation.

'To be a serious contender in the hot food takeaway market we knew delivery time was crucial while still retaining the M&S brand quality,' said Simon Lushey, Senior Food Technologist for Marks & Spencer.

There is a bank of six Merrychef 402S ovens fuelling the kitchen at the Milton Keynes store. Behind the scenes Marks & Spencer also use four Merrychef HD1925 Microcook microwaves to heat soups, noodles and porridge dishes. And with opening hours from 8am – 8pm the ovens need to live up to Merrychef's reputation for producing top quality, hard-wearing products.

'The 402S achieves core temperature efficiently and cool down at the end of a busy shift is particularly fast which helps the staff when it comes to cleaning at the end of the day,' said Simon. 'The kitchen is on full view to customers so aesthetics was also an important criterion in our buying process; all concerned agree the 402S really looks the part.'

Merrychef – cooking good food faster.





merrychef[®] MD OVEN

"We work closely with Merrychef's development chefs to create new menu items."
Justin Cowley, Concept Development Manager, ASDA

MICROCOOK MD MICROWAVE

A full commercial, medium duty, stainless steel, stackable microwave oven with side opening door. Ideally suited for individual portions or small batch cooking.

MD1800

KEY BENEFITS

- Easy to use ergonomic digital control panel
- Easy to clean cavity
- Fully programmable including multi stage programming (10 programmes 3 stages per programme)
- Side opening door allows up to 3 ovens to be stacked vertically
- Energy saving stand-by mode
- In-built diagnostics - easy to use fault finding card



Merrychef - MD1800

merrychef[®] HD SERIES

"The most important thing for Yum! is the partnership we have with Merrychef."
Regional Equipment Manager, Yum!

HEAVY DUTY MICROWAVE OVENS

Our most popular heavy duty Microcook microwave ovens, featuring the unique automatic 'pop-up' door, provide maximum durability, flexibility and efficiency.

- HD1025
- HD1425
- HD1725
- HD1925
- HD2025

KEY BENEFITS

- Removable spaced saving automatic 'Pop up door'
- Easy to clean cavity
- Fully programmable including multi stage programming (10 programmes 3 stages per programme)
- User friendly operation
- Ergonomic digital touch pad control
- Available with Menu Key[®]



Merrychef - HD1025



Merrychef - HD2025

Merrychef serves up great food for Asda clients and colleagues...



Merrychef's microwaves and accelerated cooking systems have powered the kitchens in Asda's 135 customer cafés and 272 colleagues' restaurants for several years.

Each customer café has one or two EC501 or EC401 microwave accelerated convection ovens and up to two MD1800 microcooks.

Asda are delighted with the efficiency of the Merrychef ovens they use. In addition to this, Justin Cowley credits the company's support services as another reason the partnership works well.

'We work closely with Merrychef's Development Chef to create new menu items,' he said. *'And the Merrychef team are always there to provide support with training, road shows and developing spec sheets,'* he added.

For the ultimate in accelerated cooking choose Merrychef... from the smallest restaurant to large banqueting operations.

KFC bowled over by Merrychef ovens...



KFC were bowled over by Merrychef when researching heating options for a new product in 2004 when their parent company, Yum! Brands, wanted an oven to speedily deliver a consistent product throughout its 300+ outlets in the UK.

Merrychef worked in close partnership with the KFC food development team to create the Rice Bowl, a combination of KFC's original recipe chicken breast fillet with basmati rice and a sweet and sour sauce for a "fully fused flavour sensation".

The finger lickin' good Rice Bowl project saw Merrychef supply more than 600 heavy duty 1925 microcook ovens within a three month period for a high profile national launch. The HD 1925 is now specified for all KFC-A&W and KFC-Long John Silver multi-brand sites across Europe, making it a firm favourite with Yum! Brands.

Merrychef – cooking good food faster.

Technical Specifications

Product	Controls	Overall Dimensions (mm)			Power Output			Microwave power levels	Electrical Supply	Power input Kw	Weight Kg	Magnetrans	Amps
		Width	Depth	Height	100% m/w (w)	Convected heat (w)	Combi mode (w)						
400 Series Microwave Combination Ovens													
EC401 EE5	Digital	550	555	527	700	3000	700/1500	100%, 75%, 50% and Convection	240v 50Hz 1 phase or 220v 50Hz 1 phase 60Hz available please ask	3.12	45kg	One	13
EC401 XE5	Digital	550	555	527	700	3000	3000	100%, 75%, 50% and Convection		4.6	45kg	One	30
EC401 XX5	Digital	550	555	527	1000	700/3000	1000/3000	100%, 75%, 50% and Convection		5.3	55kg	One	30
RD401 CD2	Rotary	550	555	527	700	3000	700/1500	Fully variable between 0% and 100%		3.12	45kg	One	13
RD401 XD2	Rotary	550	555	527	700	3000	700/3000	Fully variable between 0% and 100%		4.60	45kg	One	30
EC403	Digital	550	555	527	700	3000	700/3000	100%, 75%, 50% and Convection		4.60	45	One	30
500 Series Microwave Combination Ovens													
EC501	Digital	700	650	637	1425	3000	1425	100%, 75%, 50% and Convection	240v 50Hz 1 phase or 220v 50Hz 1 phase 60Hz available please ask	6.2	90kg	Two	30
EC503	Digital	700	650	637	1425	3000	1425	100%, 75%, 50% and Convection		6.2	95kg	Two	30
402S Convection, Microwave and Impingement													
402S	Digital	586	755	586	1500	3250	2.5kw	Variable high speed convection fan controllable between 10-100% in 5% steps	240v 50Hz 1 phase or 220v 50Hz 1 phase 60Hz available please ask	6.2	90kg	Two	30
Microcook MD Microwave													
MD1800	Digital	515	440	335	1800	n/a	n/a	100%, 75%, 50% and defrost	240v 50Hz 1 phase or 220v 50Hz 1 phase 60Hz available please ask	3.12	30kg	Two	13
HD Heavy Duty Microwave Ovens													
HD1025	Digital	496	410	485	1025	n/a	n/a	100%, 50% and defrost	240v 50Hz 1 phase or 220v 50Hz 1 phase 60Hz available please ask	1.75	40kg	One	13
HD1425	Digital	496	472	485	1425	n/a	n/a	100%, 50% and defrost		2.60	42.5	Two	13
HD1725	Digital	496	472	485	1725	n/a	n/a	100%, 50% and defrost		2.88	42.5	Two	13
HD1925	Digital	496	472	485	1925	n/a	n/a	100%, 50% and defrost		3.12	42.5	Two	13
HD2025	Digital	647	472	485	2025	n/a	n/a	100%, 50% and defrost		3.12	50.5	Two	13

Quality assured: BS EN ISO 9001 accreditation and CE marked.

Note: Depth with door open: 948 mm for 400 series; 972 mm for 500 series.
Height with pop up door open: 610 mm for HD series.