

# Perfect Replacement for Unsuitable Domestic Ovens used in Food Service Application



## Commercial Microwave Ovens are the perfect platform for a broad range of menu items

### Vegetables

Better than boiling, better than traditional steamers - faster than anything else

### Seafood

Perfectly poached or steamed fish doesn't get any easier or more delicious

### Soups & Sauces

The quickest, most effective, and efficient way to heat and serve delicious soups and sauces

### Shellfish

Top seafood restaurants use steam-capable microwave ovens for perfect shrimp and lobster

### Steam Cooking

Higher power ovens generate steam from the food itself for perfect, nutritious, and delicious results

### Reheat/ Retherm

Higher power ovens re-therm to perfection for that 'just cooked' taste and texture

### Boost

Customer satisfaction improved by boosting temps instead of serving directly from a holding cabinet

## MOC 5241I

**MENUMASTER**  
Commercial



**Heavy Volume  
Commercial Microwave Oven**

### Power Output

- 2400 watts of power for high power density
- Top and bottom magnetrons with rotating antennas to provide uniform heat distribution

### Increased Productivity

- Short cook times for single serving applications, up to 42% faster.
- Automatic door opening when cooking cycle is complete
- Door design does not interfere with kitchen flow.
- Small footprint & allows back-to-back placement

### Easy to Use and Maintain

- Plug and play operation.
- Door extends out for easy cleaning.
- ETL Listed for safety.
- Stainless Steel Inside & Outside

### MOC 5241i is ideal for...

#### Applications:

- Quick service restaurants
- single portions, bun warming

#### Through put potential:

- melts cheese on burgers in 8 seconds
- heats spinach dip from frozen in 1 minute 30 seconds
- heats macaroni and cheese from frozen in 1 minute 10 seconds

#### Defrost:

- defrosts most frozen food products

## JET 514I

**MENUMASTER**  
Commercial



**High Speed Combination  
Jetwave Oven  
(Convection & Microwave)**

### Power Output

#### Convection:

- 2700 W
- temperature range : 65°C ~ 250°C
- Convected air for enhanced toasting and browning (The convection fan distribute the heat throughout the cavity)

#### Microwave:

- 1400 W
- Heats quickly, reduces cooking time

### Cuts Costs

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

### Simplifies Cooking

- Touch pad operation for consistent results
- Controls are intuitive and simple to use
- Stores up to 100 menu items
- Four stage cooking option
- USB Port compatible with standard flash drives, updates programming in seconds
- 34 liter oven capacity

- Door opens 90°+ for full access to the oven cavity.
- 2 rack positions and 1 removable rack for optimal and consistent cooking results

### Easy to Use and Maintain

- Braille touch pads are ADA compliant
- Stainless exterior and interior
- Removable, cleanable air filter and clean filter reminder protect oven components

### JET 514 i combination oven is ideal for...

#### Application:

- Wine bars
- Pubs
- Kiosks
- Supermarkets
- Country club,
- Bakery/cafés
- Convenience stores

#### Through put potential:

- 152 mm (6") 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
- 304 mm (12") frozen pizza, 10 per hour

## RFS 511 TSWI

**MENUMASTER**  
Commercial



**Medium Volume  
Commercial Microwave Oven**

### Power Output

- 1100 watts of power
- Five power levels for consistent, delicious results

### Easy to Use

- Up to 100 programmable menu items simplifies cooking and ensures consistent results
- Controls are user friendly
- Multiple quantity pad calculates the proper cook times for multiple portions
- Time entry option adds flexibility
- See-through door and lighted interior for monitoring without opening the door
- Stackable to save valuable counter space

- Interior ceramic shelf is sealed and recessed to reduce plate-to-shelf edge impact and keep spills contained
- Braille touch pads for ADA compliance

### Easy to Maintain

- Stainless steel exterior and interior for easy cleaning and a professional look
- Constructed to withstand the food service environment
- Removable air filter and a clean filter reminder protects the oven components





## RCS 511 TSI

**MENUMASTER**  
Commercial



**Medium Volume  
Commercial Microwave Oven**

### 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

### Rotating top antenna to provide superior even heating throughout the cavity

- 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 durable door with a tempered glass, a grab and go handle with a 90° + opening for easy access and lighted interior for monitoring without opening the door
- 34 Liter capacity accommodates a 356 mm (14") platter, pre-packaged 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 food service environment
- BIS registered

### RCS 511 TS 1 is ideal for...

**Applications:** Pizza restaurants, Casual dining, Clubs, Deli

**Defrost:** Defrosts most frozen food products

## RMS 510 TSIA

**MENUMASTER**  
Commercial



**Low Volume  
Commercial Microwave Oven**

### Power Output

- 1000 watts of power

### Touch Control

- 20 programmable menu items simplifies cooking
- 5 power levels and 4 cooking stages for cooking flexibility
- Multiple quantity pad calculates the proper cooking times for multiple portions

### Easy to Use

- See-through door and lighted interior for monitoring without opening the door
- 23 liter capacity accommodates a 305mm (12") platter, pre-packaged foods and single servings

**Certified Oven for Commercial Applications**

### Easy to Maintain

- Stainless steel exterior wrap, door, and oven interior for increased durability
- Sealed-in Borosilicate Glass shelf for easy cleaning

### RMS 510 TSIA is ideal for...

#### Applications

- Convenience Stores
- Nurses stations
- Teachers/Staff lounge
- Dessert stations
- Coffee shops
- Vending

### Boost heats and re-therms foods in seconds

- Slice of apple pie re-therms in 20 seconds
- 255g cup of chili re-therms in 1:45

## CMO 25

**Celfrost**  
COMMERCIAL



**Low Volume  
Commercial Microwave Oven**

### Power Output

- 1000 watts of power

### Touch Control

- 100 programmable menu items simplifies cooking with 60 minutes cooking time
- 5 power levels and 3 cooking stages for cooking flexibility
- Multiple quantity pad calculates the proper cooking times for multiple portions

### Easy to Use

- See-through door and lighted interior for monitoring without opening the door
- 25 liter capacity accommodates a 305mm (12") platter, pre-packaged foods and single servings

- Stainless steel cabinet and oven cavity.
- Bottom Energy Feed.
- Time entry option and X2 multiple quantity pad provide flexible operation.
- EZ Grab'n Go door handle for reliable use, no moving parts.
- User-friendly touch control pads and Electronic dial timer with braille navigation

### CMO 25 is ideal for...

#### Applications

- Convenience Stores
- Nurses stations
- Teachers/Staff lounge
- Dessert stations
- Coffee shops
- Vending

**Boost heats & re-thermfoods in seconds**





