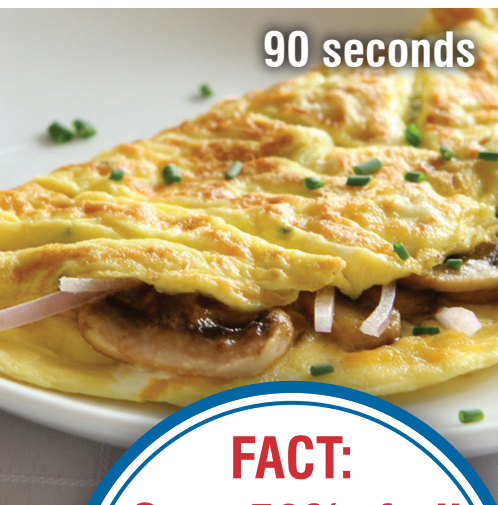


MENUMASTER®

High-speed Combination Ovens

Serve hot meals in less time
than making a coffee



FACT:
*Over 50% of all
coffee is sold
without food or a
snack item**

Increase your profits by up-selling to include
a meal option with your coffee sales.



*Cafe Pulse - State of the industry report 2013

MXP High-Speed Combination Oven



Combines three cooking energies

- Microwave • Forced Convection • Infra-red Radiant



Heat rapidly throughout, whilst browning and crisping all at once.

Accelerated Cooking

With speedy and even heat distribution plus 100 memory programs, these ovens are perfect for any busy foodservice outlet and can be depended on day in, day out for years to come.

Microwave

- 2200 W
- Rapidly heats, reducing cook time

Forced convection

- 2000 W
- 95°- 270° C temperature range cooks a variety of items

Infra-red radiant

- 3000 W
- Enhances toasting, browning and crisping

ESTIMATE COOK TIMES

Toasted Sandwich	0:45
Meat Pie (frozen)	1:30
3 Egg Omellete	1:30
Nachos	0:45



National Head Office
156 Swann Drive
Derrimut VIC 3030
Tel: +61 3 8369 4600
Fax: +61 3 8369 4699
www.comcater.com.au

Melbourne
96-100 Tope Street
South Melbourne VIC 3205
Tel: +61 3 8369 4600
Fax: +61 3 8699 1299

Sydney
20/4 Avenue of the Americas
Newington, NSW 2127
Tel: +61 2 9748 3000
Fax: +61 2 9648 4762

Brisbane
1/62 Borthwick Avenue
Murarrie QLD 4172
Tel: +61 7 3399 3122
Fax: +61 7 3399 5311

Perth
Unit 16, 7 Abrams Street
Balcatta, WA 6021
Tel: +61 8 6217 0700
Fax: +61 8 6217 0799

from the world of Comcater!