



GET MORE WITH MENUMASTER®

COMMERCIAL MICROWAVE OVENS



A simple guide to understanding the key benefits of Menumaster compared to domestic and other commercial microwave ovens.

MenuMaster offers:

Lower total cost of ownership

MenuMaster only manufacture commercial microwave ovens that are designed to be used up to 200+ times per day. Unlike domestic microwaves which are designed for use 3-5 times a day, MenuMaster commercial microwaves are built to withstand the long and arduous hours of the commercial kitchen and backed by a generous warranty protecting your investment.

No turntables - More even and faster cooking

Rather than move the food around with a turntable, in a MenuMaster commercial microwave the energy is evenly distributed throughout the whole cavity resulting in a more even and faster cooking process. Dual magnetron models have an upper and lower magnetron for quicker results.

Ease of use

MenuMaster offers simple one touch cooking with large buttons and a simple control panel. With up to 100 auto programs there's no need to input cooking times and levels making MenuMaster easy for anyone to use.

Food safety

With stainless steel interiors and exteriors MenuMaster commercial microwave ovens are easy to clean so you can maintain the highest food and safety standards required in commercial kitchens. MenuMaster microwaves can even tell you when to clean.

Generous warranty & servicing

MenuMaster commercial microwaves offer a 12 months parts and labour warranty plus additional 2 years parts warranty on the PCB and Magnetrons on all models - light, medium or heavy duty. Many domestic microwave ovens only come with a limited warranty and are not covered for use in commercial kitchens.

Peace of mind

Comcater comes to you. If your MenuMaster microwave requires service or repair throughout the warranty period, a Comcater technician will personally visit your site, providing assessment and service where possible. No longer do you need to worry about the costly return of units for repair. Service applies to businesses within 50km of an authorised service partner.



	MenuMaster vs Domestic	
Usage	up to 200+ times per day	3-5 times per day
Cooking method	Stirrer (no turntable)	Turntable required
Ease of use	One touch button cooking	Multiple settings; time, power & product
Food safety	Simple to clean	More involved cavity & turntable
Warranty	2 years on parts (1 year labour)	12 months average

For more information on the MenuMaster range please visit www.comcater.com.au/menumaster
from the world of Comcater





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MenuMaster Microwaves - 'Performance you can count on'

MenuMaster is a long-standing and well respected brand of commercial microwave ovens. Manufactured to the highest specifications, MenuMaster delivers speed, efficiency, strength and durability - which is why it is the speed oven of choice for fast food chains, service stations, cafes and restaurants all around the world.

MenuMaster offers a complete range of commercial microwaves and combination ovens (microwave / convection / infra-red). MenuMaster is designed to meet the needs of the most demanding food service environments.

MICROWAVES	Microwaves				Combination Ovens	
	Model	RMS510T	RCS511DSE	RCS511TS	RFS518TS	DEC14E
Power Output	1000 Watts	1100 Watts		1800 Watts	1400 Watts	1800 Watts
Internal Cavity Volume	23 Litres	34 Litres			17 Litres	
External Cabinet Finish	Stainless Steel					
Internal Cavity Finish	Enamel / Stainless	Stainless Steel with sealed-in ceramic base				
Memory Programs	20	0	100		100	
Power Levels	5	4	5		11	
External Dimensions (mm)	508W x 419D x 311H	559W x 483D x 349H		522W x 514D x 362H	425W x 578D x 343H	
Internal Cavity (mm)	330W x 330D x 197H	368W x 381D x 216H		362W x 416D x 226H	330W x 305D x 171H	
Power Supply	240V, 50Hz, 10A			240V, 50Hz, 15A	240V, 50Hz, 10A	240V, 50Hz, 15A
Product / Shipping Weight (kg)	14.5 / 17.7	19 / 22		29 / 32	30 / 33	
Magnetrons	1			2	2	
Recommended usage	Up to 50 uses per day			Up to 100 uses per day	200 + uses per day	
Ideal for	Faster cooking, steaming and re-heating. Excellent food quality with consistent results.					

COMBINATION OVENS	JET514		JET5192		MXP522	
	Model	JET514	JET5192	JET5192	MXP522	MXP522
Power Output	1400W microwave, 2700W convection		1900W microwave, 2700W convection		2200W microwave, 2000W convection, 3000W infra-red radiant	
Internal Cavity Volume	34 Litres				30 Litres	
External Cabinet Finish	Stainless Steel				Stainless Steel	
Internal Cavity Finish	Stainless Steel				Stainless Steel	
Memory Programs	100				360	
Power Levels	11				11	
External Dimensions (mm)	502W x 660D x 460H				635W x 698D x 514H	
Internal Cavity (mm)	330W x 381D x 267H				406W x 381D x 254H	
Power Supply	240V, 50Hz, 15A				240V, 50Hz, 25A / 415V, 50H, 10A	
Product / Shipping Weight (kg)	43 / 46				52 / 56	
Magnetrons	1				2	
Perfect solution for	Re-heating, browning and crisping up to 15 times faster than conventional ovens without the need for a canopy. Using microwave, convected air and radiant heat.					