

MENUMASTER[®] Commercial

HIGH SPEED COMBINATION OVENS



CHANGING THE WAY THE WORLD COOKS™

X PRESS LINE
SPEED OVENS

COMCATER
- foodservice equipment

MENUMASTER[®]

Commercial

HIGH SPEED COMBINATION OVENS

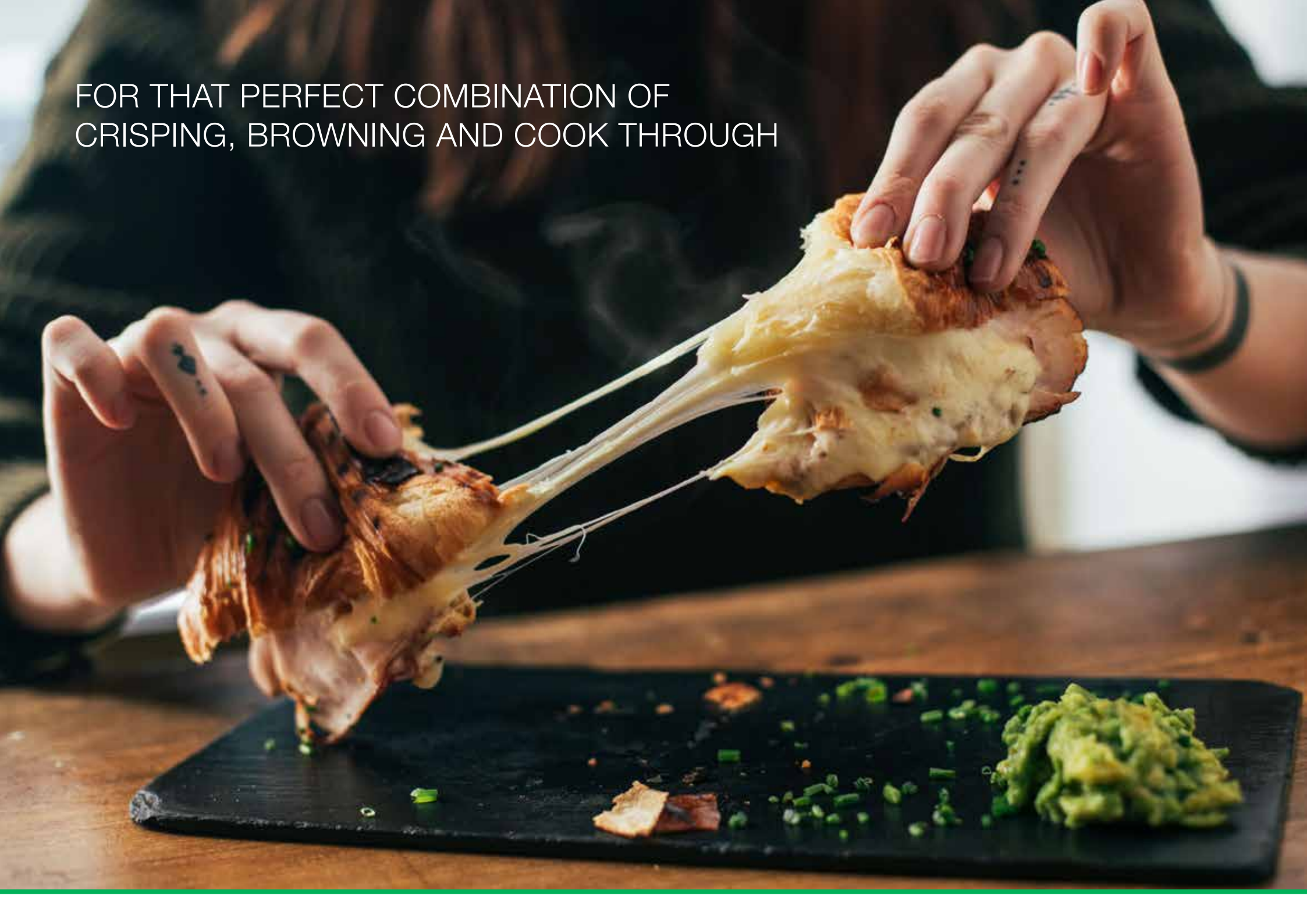
WHEN TIME IS OF THE ESSENCE AND QUALITY IS KEY

Menumaster[®] has a strong legacy as a pioneer in the food service industry since it was first introduced almost 50 years ago. With great pride in craftsmanship, Menumaster[®] was an early leader and innovator in the microwave business.

Menumaster[®] are proud to be recognised in the industry as Best in Class year after year, for over 25 years. With a commitment to quality and service, Menumaster[®] has built a reputation as the industry leader in commercial microwave ovens.



FOR THAT PERFECT COMBINATION OF
CRISPING, BROWNING AND COOK THROUGH



HIGH SPEED OVENS



Power and speed for all your baking, toasting and crisping needs.

MenuMaster delivers a diverse product line of high speed ovens, offering a variety of footprints, capacities and cooking technologies. Discover the perfect high speed oven for your operation.



FOOTPRINT

MRX SERIES

Cooking Technologies

- Impingement
- Convection
- Microwave Assist

Ventless cooking standard

- Certified for ventless

True-Touch™ HD Touchscreen

Connectivity Standard



15x faster than conventional ovens

- Frozen 30cm (12") pizza bakes in:
 - 2:50 (2000W unit) MRX52
 - 3:10 (1000W unit) MRX51

PERFORMANCE

MXP SERIES

Cooking Technologies

- Impingement
- Convection
- Microwave Assist
- Infra-red radiant

Ventless cooking standard

- Certified for ventless

True-Touch™ HD Touchscreen

Connectivity Standard



15x faster than conventional ovens

- Frozen 30cm (12") pizza bakes in 2:50

VALUE

JET SERIES

Cooking Technologies

- Convection
- Microwave Assist

Ventless Options

- Available in select models

Touchpad controls

USB Connectivity Standard



4-10x faster than conventional ovens

- Frozen 30cm (12") pizza bakes in:
 - 3:45 (1900W unit) Jet19
 - 5:00 (1400W unit) Jet14

TIME IS MONEY

ACCELERATED COOKING OVENS DON'T WASTE EITHER

Xpress® Line Cooktime Comparisons

Food Item	Conventional Cooking	MRX52	MRX51	MXP Series	JET519	JET514
Pizza 30cm (12")	20:00	2:50	3:10	2:50	3:45	5:00
Chicken Wings	20:00	2:30	4:00	2:30	2:35	3:15
Large Baked Potato	1 hour	4:55	7:45	4:55	5:25	6:45
Toasted Sandwich	4:00	0:30	0:45	0:30	1:10	1:30



Combination cooking lets you turn a small area into a high production kitchen

- Temperature and microwave power are adjustable
- Increases menu options

Cuts energy costs

- Eliminates need for pre-cooking and holding
- No need for costly ventilation

Cooks 4-15 times faster than conventional ovens



NEW!

MRX SERIES



Features and Benefits

- **Minimized footprint, maximized cavity design**
 - Compact footprint fits on 71cm (28") deep counter
 - Easily accommodates a 30cm (12") pizza
- **True-Touch™ HD Touchscreen**
 - Fully customizable, large 178mm (7") smartphone-like display
- **Exclusive multi-lingual, universal operation**
 - Supports 25 languages. Customizable, image-based menu selection eliminates language and literacy barriers
- **Connectivity Standard**
 - WiFi, Ethernet, and Smart USB standard
- **Certified for ventless cooking**
 - Economical and flexible installation. No added HVAC expenses
- **On-demand cooking**
 - Prepare fresh foods with great taste and texture. Minimize waste
 - Cook food when it's ordered
- **Exclusive crew-safety features**
 - Inner door drops well below cooking surface for safe removal of food from cavity
- **Easy to clean**
 - Exclusive non-stick oven liners preinstalled
 - Quick cool-down allows for expedited end-of-day clean-up
 - Three cleanable air filters with a "clean filter" reminder



The Menumaster MRX Xpress IQ high speed oven delivers impressive performance in a compact, space-saving design. Featuring an intuitive touch screen control, the MRX Xpress IQ series allows you to get the cooking results you're looking for even when a chef may not be available. The innovative ventless design means there's no need for overhead extraction.

Ideal for applications including:

- Coffee Shops
- Bars/Pubs
- Convenience stores
- Satellite locations
- Healthcare
- Hotel room service
- Snack Bars
- Delis
- Quick service restaurants

Faster. Safer. Smarter.

Combines cooking energies:



Impingement

- 3000W
- Easily adjustable
0-100% fan speed
- Enhances toasting
and browning



Convection

- 95°-270°C
temperature range



Microwave Assist

- 1000W or 2000W options
- Top antenna feed
- Heats quickly, reduces
cooking time

Connectivity Standard



Cooks 15 times faster than conventional ovens

- Croissants crisps in 30 secs
- Frozen 30cm (12") pizza bakes in 2:50 mins

Models:

MRX523 -
2000W Microwave
(2X Mag), Three Phase

MRX51A -
1000W Microwave
(1X Mag), Single Phase, 15Amp

Stainless Steel (standard). Black and Red color options for door and sides.



MXP SERIES

Features and Benefits

- Compact exterior, large interior
 - Accommodates a 356mm (14") pizza
- True-Touch™ HD Touchscreen
 - Fully customizable 127mm (5") smartphone-like display
- Multi-lingual, universal operation
 - Supports 25 languages. Customizable, image-based menu selection eliminates language and literacy barriers
- Connectivity Standard
 - WiFi, Ethernet, and USB standard
- Certified for ventless cooking
 - Economical and flexible installation. No added HVAC expenses
- On-demand cooking
 - Prepare fresh foods with great taste and texture. Minimize waste
 - Cook food when it's ordered
- Crew-safety features
 - Porcelain IR element cover enhances operator safety and simplifies maintenance
 - Inner door drops well below cooking surface for safe removal of food from cavity
- Easy to clean and maintain
 - Uniquely angled oven floor for quick and easy cleaning
 - Two cleanable air filters with a "clean filter" reminder
 - Exclusive non-stick oven liners preinstalled ("T" models include 2 liners; "TL" models include 5 liners)



The Menumaster MXP Series Touchscreen Accelerated Cooking Oven combines 2200 watts of microwave, 2000 watts of convection and 3000 watts of infra-red radiant heat to deliver the most powerful and advanced one touch speed oven available on the market. The Menumaster MXP cooks, bakes and toasts food up to 15 times faster than conventional methods so you can cook to order, minimise waste and reduce customer waiting times.

Ideal for applications including:

- Convenience stores
- Quick service restaurants
- Healthcare
- Hotel room service
- Stadiums
- Theaters



Defrost, Reheat, Bake & Brown to Culinary Perfection.

Combines cooking energies:



Impingement

- 2000W
- Easily adjustable 0-100% fan speed.
- Enhances browning



Convection

- 95°-270°C temperature range



Infra-red radiant

- 3000W
- Enhances toasting, browning and crisping



Microwave Assist

- 2200W
- Dual side antennas
- Heats quickly, reduces cooking time.

Connectivity Standard



Cooks 15 times faster than conventional ovens

- 1.1kg (2.5lbs.) fresh veggies roast in 2:35 mins
- Frozen 356mm (14") pizza bakes in 2:50 mins

Models:

MXP5223TLT -
Three Phase, includes
full set non-stick liners

MXP5221TLT -
Single Phase, includes
full set non-stick liners



JET SERIES

Features and Benefits

- Compact footprint
 - Exterior dimensions: 489 mm W x 673 mm D x 460 mm H Accommodates 30 cm (12") pizza
 - Stackable to increase throughput and save valuable counter space
- USB standard connectivity
 - Update programming in seconds with USB flash drive
- Flexible cooking platform
 - Use any combination of convection and microwave energy
 - Cooks a variety of menu items effortlessly
- Programming flexibility
 - Microwave only mode available
- On demand cooking
 - Prepare fresh foods with great taste and texture
 - Cook food when it's ordered
- Removable, cleanable air filter with reminder
 - Magnetic – easy to remove
- Ergonomic, user friendly lift & pull handle



Menumaster JET Series combines 1400 or 1900 watts of microwave heat (dependent on model) with 2700 watts of convection heat to give you quicker cook times and better food quality. The JETWAVE Series offers 100 programmable menu items with USB programming capabilities for the ultimate ease of use and menu offerings.

Ideal for applications including:

- Cafes
- Bars & Grills
- Supermarkets
- Kiosks
- Pubs and wine bars



Expand your cafe menus.

Combines cooking energies:



Convection

- 2700W
- 65° - 250° C temperature range
- Enhances toasting and browning



Microwave Assist

- 14000W or 1900W option
- Top antenna feed

USB Standard Connectivity



Bakes 4-10 times faster than conventional ovens

- *Tray of biscuits baked from scratch in 3:30 minutes*
- *Ham and cheese sandwich heats in 1:10 minutes*

Models:

JET5192 -
1900W Microwave,
Single Phase

JET514 -
1400W Microwave,
Single Phase



SERIES COMPARISON



MRX SERIES



MXP SERIES



JET SERIES

	MRX SERIES	MXP SERIES	JET SERIES	
COOKING AND PROGRAMMING	TEMPERATURE RANGE	95° -270° C	95° -270° C	65° - 250° C
	MICROWAVE DISTRIBUTION	Rotating antennas, top	Double side oscillating antenna	Rotating antennas, top
	PROGRAMMING	USB port, Wi-Fi, Ethernet	USB port, Wi-Fi, Ethernet	USB port
	CONTROL TOUCH PADS	N/A	N/A	10
	PROGRAMMABLE SETTINGS	1200+	1200+	100
	POWER LEVELS	11	11	11
	STAGE COOKING	Yes, 4	Yes, 4	Yes, 4
STANDARD CHASSIS FEATURES	DISPLAY	178mm Capacitive Touchscreen, Color LCD	127mm Capacitive Touchscreen, Color LCD	LED-backlit LCD
	AIR FILTER	Yes [†] (3)	Yes [†] (2)	Yes [†] (1)
	RACK	Removable cooking surface	1 rack position, 1 removable rack	2 rack positions, 1 removable rack
	INTERIOR / EXTERIOR FINISH	Stainless Steel/ Stainless Steel	Stainless Steel/ Stainless Steel	Stainless Steel/ Stainless Steel
	STACKABLE	Yes, with cart	Yes	Yes
	DOOR OPENING	Pull down, ergonomic handle	Pull down, ergonomic handle	Lift & Pull
DIMENSIONS	USABLE CAVITY SPACE	17.2 L (0.61 cubic ft.)	39 L (1.38 cubic ft.)	34 L (1.2 cubic ft.)
	CAVITY DIMENSIONS	H: 178mm W: 312mm D: 312mm	H: 254mm W: 406mm D: 381mm	H: 267mm W: 330mm D: 381mm
	EXTERIOR DIMENSIONS	H: 578mm W: 358mm D**: 743mm	H: 518mm W: 638mm D**: 699mm	H: 460mm W: 489mm D**: 673mm
	SHIPPING CARTON DIMENSIONS	H: 635mm W: 457mm D: 902mm	H: 826mm W: 717mm D: 883mm	H: 546mm W: 540mm D: 756mm

** Includes handle

† Filter removable, with clean filter reminder



ACCESSORIES

COMPATIBLE OVEN SERIES

DESCRIPTION	ITEM #	MRX	MPX	JET	DIMENSIONS (H X W X D)
 PIZZA STONE Aids in crisping and browning breads and pizzas	ST10C			X	13 x 289 x 337mm
	ST10X		X		13 x 368 x 368mm
 COOK PLATE SHELF Aids in browning and crisping of breads, pizzas, and more	CP10	X			38 x 305 x 299mm
 PANINI GRILL PLATE Provides distinctive grill marks (same as a panini grill)	JR10			X	5 x 318 x 310mm
	GR10		X		5 x 327 x 356mm
	RGR10	X			5 x 306 x 299 mm
 PANINI PRESS Creates pressed panini marks on sandwiches	PRS10		X		229 x 300 x 306mm
 SQUARE METAL PAN Aluminum pan. Makes clean-up easier.	SQ10		X		25 x 371 x 371mm
 DRIP TRAY/ GRIDDLE Makes clean-up easier. Aids in crisping and browning.	DR10			X	30 x 314 x 347mm
 OVEN PADDLE Helps remove sandwiches, pizza and cookware from oven <i>PA10R stores under MRX oven with installed LG10 leg kit (purchased separately)</i>	PA10	X	X	X	64 x 508 x 302mm
	PA10R	X	X	X	38 x 191 x 451mm

COMPATIBLE OVEN SERIES

DESCRIPTION	ITEM #	MRX	MPX	JET	DIMENSIONS (H X W X D)
 NON-STICK LINER KIT Make cleanup easier and protect oven components.	TL10T2		X		sides
	TL10		X		sides, door, base, back
	TL10R	X			sides, door, base
	TL12			X	sides, door, top
 OVEN FLOOR LINER Make cleanup easier	OV10			X	13 x 318 x 368mm
 LEG KITS Lifts oven 102 mm (4 inches).	LG10	X	X		102 mm
 STACKING CART Stainless steel cart for stacking 2 ovens, with accessory shelf below.	SC10R	X			1051 x 521 x 762mm
 OVEN RACK Stainless steel interior oven rack	RA14			X	26 x 327 x 365mm
 BACK COVER PANEL Hides power cord, vents and labels. Allows for open platform, front-of-house installation.	BC10R	X			521 x 359 x 35mm
 NON-STICK BASKETS Ideal cooking surface, makes cleanup easier · OB10: solid bottom, 1EA; · SB10S, TB10S: solid bottom, 2EA · TB10, SB10, NB10: mesh bottom, 2EA	OB10		X		29 x 356 x 356mm
	TB10	X	X	X	25 x 257 x 305mm
	SB10	X	X	X	22 x 152 x 308mm
	SB10S	X	X	X	22 x 152 x 308mm
 EQUIPMENT CARTS Stainless steel top, aluminum frame, and casters	NB10		X		25 x 343 x 292mm
	CA24	X	X	X	610 x 660 x 660 mm
	CA30	X	X	X	762 x 660 x 660 mm

QUALITY AND SUPPORT

BEST IN CLASS FOR OVER 25 YEARS

Menumaster are proud to be recognized in the industry as Best in Class year after year, for over 25 years. With our commitment to quality and service, we have built a reputation as the industry leader in commercial microwave ovens.

ISO-9001:2015 CERTIFICATION

From design to service, Menumaster manufacturer ACP has been certified with the ISO Quality mark - the most prestigious quality rating available. Achieving total compliance with the most rigorous quality and reliability standards ensuring our products provide superior performance and value.

COMCATER SERVICE + CULINARY SUPPORT

Taking customer support even further...

Every oven is supported by our on-staff culinary team of chefs. Our professional team provides support, including the information and assistance needed to take your menu to the next level.

- Menu development
- Cooking times



BAR SNACKS MENU

NACHOS	\$10
PIZZA	\$15
CALAMARI	\$15
GARLIC PRAWNS	\$15
SMOKED BRISKET ROLLS	\$15