

MERRYCHEF®

conneX[®] 12e

The talent needed to develop your menu
Ideal for a small business looking to add hot food to their menu.



Serve up your new hot menu 70% faster than a conventional oven



All cooking times may vary depending on quality and quantity of food.

Born connected, fully trained and ready for action!

Our **compact** stylish counter-top oven is designed to allow any business to access professional **high speed** equipment and deliver consistent, hot food, fast.

Whether offering hot food for the first time, or expanding your menu, the Merrychef conneX[®] 12e offers an **affordable**, entry priced, versatile appliance that can cook, grill, toast and reheat food from fresh or frozen. It really does do it all!

Popular items such as paninis and pizzas are **pre-programmed in the cookbook** so with just one press of a food image, anyone in your team can deliver high quality food on demand, avoiding food waste and additional labour costs.

Designed for **plug & play**, the Merrychef conneX[®] 12e is ventless and runs off a low amp plug, eliminating installation costs. In addition the energy saving standby mode will help you to maximise your profits and save on excess energy costs.

Furthermore, it connects to our **online menu management** system meaning if you have more than one operation, you can efficiently 'send' your new menus directly to the ovens as well as remotely monitor your equipment.

“ The most important part of my business is having consistent food and that was what surprised me most about the Merrychef, I can cook the same dish over and over again and it always comes out the same. ”

Zoran Jokic, Founder of Zoran's delicatessen (UK)

www.merrychef.com

Expanding Your Opportunities

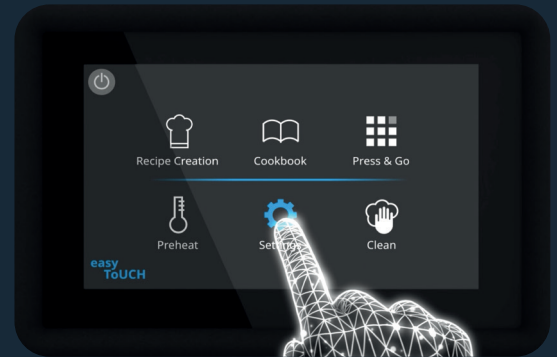
The brains behind the good looks.

Featuring the next generation controller

Housed within a large 7" HD touchscreen is the most easy to use operating controller. It works just like a 'mobile' phone, so staff can be up and running, serving delicious hot meals with very little training.

Settings are customisable so you can set it up to work in a way that suits your business. With different menu modes you have the option to either restrict access for staff to press and cook only, or have the flexibility to create your own menus.

Connect to Wi-Fi and ethernet in settings, register and connect all your ovens on our online KitchenConnect portal, then efficiently update and remotely send out your menus.



Multi lingual – operates in over 37 languages

Abilities

- 70% faster than other conventional cooking methods
- Easy to use, freeing up staff to continue to serve
- Easily manages low to medium throughput
- Operates quietly so as not to disturb service
- Energy efficient < 0.7kWh on standby
- Heats up in less than 10 mins
- Easy to clean, with a front facing air filter for easy access
- Fits anywhere, compact with cool-to-touch sides.

Amazing results

Perfectly balanced combination of microwave, convection and tuned impingement providing maximum performance without wasting energy. A consistent heat level creates superior results, repeatable with every order, 70% faster than usual.

Balanced tri-plex technology



The new 7" high definition display touch screen

Included accessories

To get you started, every order includes the following dishwasher-compatible items:



The true versatility of the Merrychef conneX[®]12e is realised through our unique Signature range of accessories that are available; from egg moulds to soup bowls.

View the full range at merrychef.com/products/accessories



MERRYCHEF®

For further details on where to buy, how to service and for our flagship culinary support please visit www.merrychef.com

Customer satisfaction

Your satisfaction with our products is of paramount importance to us. With almost 70 years of experience you can be assured of a high quality, precision built appliance. The Merrychef conneX[®]12e has a built-in self-diagnostic system with full warranty and service support for peace of mind.