

Working Behind the Scenes for You

The full line of Menumaster® high-speed cooking products have helped thousands of foodservice establishments cook smarter and faster. Designed to help operators reduce prep-time, increase efficiency and overall food quality, Menumaster high-performing ovens are quickly becoming critical pieces of equipment in today's busy foodservice environments.



Medium Duty

Ideal for wait stations, coffee shops, convenience stores and vending areas



1000 W

MLD510D
UMLD510D

Key Features

- 10-minute dial timer
- 5 power levels
- 1.2 cu. ft interior
- Stainless steel inside and out for easy cleaning

MLD510D
UMLD510D

Key Features

- 10-minute digital dial timer
- 1.2 cu. ft interior
- Stainless steel inside and out for easy cleaning

MLD510
UMLD510

Key Features

- Touch controls
- 4 power levels
- 3 cooking stages for cooking flexibility
- 1.2 cu. ft interior
- Stainless steel inside and out for easy cleaning
- Stores up to 20 cooking programs for consistent results

Heavy Duty

Perfect for wait stations, snack bars and volume vending sites



DFS/UFS

1100 W
DFS11EA
UFS11EA
1800 W
DFS18EA
UFS18EA

Key Features

- Stainless steel interior and exterior for easy cleaning
- 100 program memory, 4 cooking stages provides cooking flexibility
- X2 multiple quantity pad simplifies cooking for multiple portions.
- 1.2 cu. ft interior
- Removable air filter with clean filter reminder

Ideal for single portion throughput in high volume foodservice locations



Compacts

1100 W
DEC11E2
UC11E2
1400 W
DEC14E2
UC14E2
1800 W
DEC18E2
UC18E2
2100 W
DEC21E2

Key Features

- 0.6 cu. ft interior
- X2 multiple quantity pad
- 100 program memory, 4 cooking stages, 11 power levels
- Removable air filter with clean filter reminder
- Stainless steel interior/exterior
- Unique energy distribution system provides even-heating for consistent results, every time.

A great choice for steaming, boost-heating and rethermalizing bulk and single portions



MRC Series

1800 W
MRC518SU2
2400 W
MRC524TS

Key Features

- 1.0 cu. ft interior
- X2 multiple quantity pad
- 100 program memory, 4 cooking stages, 11 power levels
- Removable air filter with clean filter reminder
- Stainless steel interior and exterior for easy cleaning
- Unique energy distribution system provides superior even-heating for consistent results, every time.



Combination Ovens

Bakes foods up to 4 times faster than conventional ovens



Jetwave™
DS1400E

2700 W convection
14 00 W microwave

Key Features

- Convection temperature adjusts from 150° F - 475° F for cooking flexibility.
- Microwave energy adjusts from 0% to full microwave power. for faster cook times.
- Stores up to 100 programs to cook your best selling foods instantly and consistently.
- Stainless steel interior and stainless steel exterior are easy to clean.
- Can utilize standard metal pans for cooking.
- 11 power levels and 4 cooking stages provides the flexibility to cook a variety of menu items.
- EZCard port simplifies menu updates

Bakes foods up to 15 times faster than conventional ovens



MXP520
Available 2009

Key Features

- Certified for ventless installation
- Intuitive menu driven controls for simple operation
- Works with metal pans and no special accessories required!
- Catalytic converter filters smoke and odors from the air
- Combines three cooking technologies to quickly toast and bake items.
- Ergonomically designed for easy placement and removal of food
- Exterior remains cool-to-the-touch for worry-free operation.
- EZCard port simplifies menu updates