

conneX12e

Технические характеристики

По вопросам продаж и поддержки обращайтесь:

Алматы (7273)495-231
Ангарск (3955)60-70-56
Архангельск (8182)63-90-72
Астрахань (8512)99-46-04
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Казань (843)206-01-48
Россия +7(495)268-04-70

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Киров (8332)68-02-04
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Оренбург (3532)37-68-04
Пенза (8412)22-31-16
Петрозаводск (8142)55-98-37
Псков (8112)59-10-37
Пермь (342)205-81-47
Ростов-на-Дону (863)308-18-15
Рязань (4912)46-61-64
Самара (846)206-03-16
Саранск (8342)22-96-24
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Саратов (845)249-38-78
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Казахстан +7(7172)727-132

Сыктывкар (8212)25-95-17
Тамбов (4752)50-40-97
Тверь (4822)63-31-35
Тольятти (8482)63-91-07
Томск (3822)98-41-53
Тула (4872)33-79-87
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Череповец (8202)49-02-64
Чита (3022)38-34-83
Якутск (4112)23-90-97
Ярославль (4852)69-52-93

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)

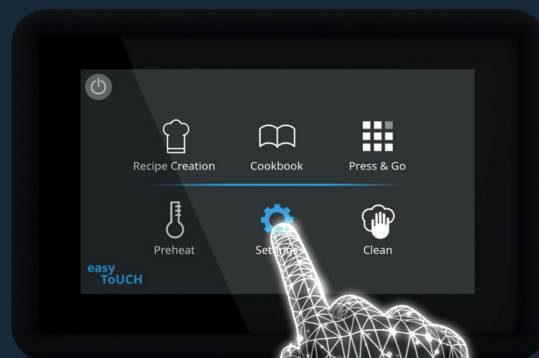
The brains behind the good looks.

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



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.



Merrychef connex[®] 12e

An affordable solution to offer hot food to your menu.

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, versatile appliance that can cook, grill, toast and reheat food from a single appliance.

Designed for Plug & Play, its ventless with no installation costs, operating off a low amp plug. Its energy efficient operating on less than 0.7kWh on standby.

“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)

Suitable for front-of-house, operating quietly and easy to install due to ventless cooking capabilities through a built-in catalytic converter, eliminates the need for an extraction fan

Patented easy access front mounted monitored air filter.

Versatile entry model, for high speed cooking with pre-programmed menus.

All-in-one unit ideally suited to cook, toast, grill and reheat food, eliminating the need for other appliances.

Cooking up to 70% faster than other cooking methods, it can provide hot food on demand.

Large cavity, 30.5cm x 30.5cm (12” x 12”), to oven width, 40.7cm (16”), ratio, and fits on a 600mm worktop.

Cool to touch exterior makes it safe to locate anywhere with no need to allow space around the unit.

Easy to operate with a 7” HD widescreen display and new generation easyTouch®2.0, icon driven controller, ensuring consistent, high quality dishes.

Easy to clean, with on oven pictorial instructions.

Wi-fi/ethernet connected with access to KitchenConnect cloud for easy menu updates (or, via a USB memory stick).

Available in Matt black only.

CONNEX[®]12E STANDARD POWER

W x D x H

16" x 21¹/₈" x 23¹/₂"

40.6 cm x 53.7 cm x 58.8 cm

Weight

103.6 lb

47 kg

Power Input Type

Electric

Primary Power Input

208-240 V x 60 Hz x 3 PH

Certifications



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