

Perfect Replacement for Unsuitable Domestic Ovens used in Food Service Application



Commercial Microwave Ovens are the perfect platform for a broad range of menu items

Vegetables

Better than boiling, better than traditional steamers - faster than anything else

Seafood

Perfectly poached or steamed fish doesn't get any easier or more delicious

Soups & Sauces

The quickest, most effective, and efficient way to heat and serve delicious soups and sauces

Shellfish

Top seafood restaurants use steam-capable microwave ovens for perfect shrimp and lobster

Steam Cooking

Higher power ovens generate steam from the food itself for perfect, nutritious, and delicious results

Reheat/ Retherm

Higher power ovens re-therm to perfection for that 'just cooked' taste and texture

Boost

Customer satisfaction improved by boosting temps instead of serving directly from a holding cabinet





**Heavy Volume
Commercial Microwave Oven**

Power Output

- 2400 watts of power for high power density
- Top and bottom magnetrons with rotating antennas to provide uniform heat distribution

Increased Productivity

- Short cook times for single serving applications, up to 42% faster.
- Automatic door opening when cooking cycle is complete
- Door design does not interfere with kitchen flow.
- Small footprint & allows back-to-back placement

Easy to Use and Maintain

- Plug and play operation.
- Door extends out for easy cleaning.
- ETL Listed for safety.
- Stainless Steel Inside & Outside

MOC 5241i is ideal for...

Applications:

- Quick service restaurants
- single portions, bun warming

Through put potential:

- melts cheese on burgers in 8 seconds
- heats spinach dip from frozen in 1minute 30 seconds
- heats macaroni and cheese from frozen in 1 minute 10 seconds

Defrost:

- defrosts most frozen food products



**High Speed Combination
Jetwave Oven
(Convection & Microwave)**

Power Output

- Convection:
 - 2700 W
 - temperature range : 65°C ~ 250°C
 - Convected air for enhanced toasting and browning (The convection fan distribute the heat throughout the cavity)

Microwave:

- 1400 W
- Heats quickly, reduces cooking time

Cuts Costs

- Uses less energy than a conventional oven
- Eliminates need for pre-cooking and holding
- Uses quarter size metal trays, pans and screen

Simplifies Cooking

- Touch pad operation for consistent results
- Controls are intuitive and simple to use
- Stores up to 100 menu items
- Four stage cooking option
- USB Port compatible with standard flash drives, updates programming in seconds
- 34 liter oven capacity

- Door opens 90°+ for full access to the oven cavity.
- 2 rack positions and 1 removable rack for optimal and consistent cooking results

Easy to Use and Maintain

- Braille touch pads are ADA compliant
- Stainless exterior and interior
- Removable, cleanable air filter and clean filter reminder protect oven components

JET 514 i combination oven is ideal for...

Application:

- Wine bars
- Pubs
- Kiosks
- Supermarkets
- Country club,
- Bakery/cafés
- Convenience stores

Through put potential:

- 152 mm (6") toasted sub sandwiches, 50 per hour
- 1 portion of 4 frozen crispy chicken wings, 25 portions (84 wings) per hour
- 1 frozen pre-baked fruit filled pastry, 20 per hour
- 304 mm (12") frozen pizza, 10 per hour



**Medium Volume
Commercial Microwave Oven**

Power Output

- 1100 watts of power
- Five power levels for consistent, delicious results

Easy to Use

- Up to 100 programmable menu items simplifies cooking and ensures consistent results
- Controls are user friendly
- Multiple quantity pad calculates the proper cook times for multiple portions
- Time entry option adds flexibility
- See-through door and lighted interior for monitoring without opening the door
- Stackable to save valuable counter space

- Interior ceramic shelf is sealed and recessed to reduce plate-to-shelf edge impact and keep spills contained
- Braille touch pads for ADA compliance

Easy to Maintain

- Stainless steel exterior and interior for easy cleaning and a professional look
- Constructed to withstand the food service environment
- Removable air filter and a clean filter reminder protects the oven components



RCS 511 TSI

MENUMASTER
Commercial



Medium Volume
Commercial Microwave Oven

Power Output

- 1100 watts of power
- Five power levels for consistent, delicious results for frozen, refrigerated and fresh foods - from the freezer to table in minutes

Easy to Use

- Up to 100 programmable menu items simplifies cooking and ensures consistent results
- Four stage cooking option for easy one-touch cooking
- Multiple quantity pad calculates the proper cooking times for multiple portions

Rotating top antenna to provide superior even heating throughout the cavity

- User friendly touch controls are easy to use
- Time entry option for added flexibility
- Digital display with countdown timer for simple operation and "at-a-glance" monitoring
- Braille touch pads

- See-through durable door with a tempered glass, a grab and go handle with a 90° + opening for easy access and lighted interior for monitoring without opening the door
- 34 Liter capacity accommodates a 356 mm (14") platter, pre-packaged foods and single servings
- Stackable to save valuable counter space

Easy to Maintain

- Stainless steel exterior and interior for easy cleaning and a professional look
- Non-removable air filter protects oven components
- Constructed to withstand the food service environment
- BIS registered

RCS 511 TS i is ideal for...

Applications: Pizza restaurants, Casual dining, Clubs, Deli

Defrost: Defrosts most frozen food products

RMS 510 TSIA

MENUMASTER
Commercial



Low Volume
Commercial Microwave Oven

Power Output

- 1000 watts of power

Touch Control

- 20 programmable menu items simplifies cooking
- 5 power levels and 4 cooking stages for cooking flexibility
- Multiple quantity pad calculates the proper cooking times for multiple portions

Easy to Use

- See-through door and lighted interior for monitoring without opening the door
- 23 liter capacity accommodates a 305mm (12") platter, pre-packaged foods and single servings

Certified Oven for Commercial Applications

Easy to Maintain

- Stainless steel exterior wrap, door, and oven interior for increased durability
- Sealed-in Borosilicate Glass shelf for easy cleaning

RMS 510 TSIA is ideal for...

Applications

- Convenience Stores
- Nurses stations
- Teachers/Staff lounge
- Dessert stations
- Coffee shops
- Vending

Boost heats and re-therms foods in seconds

- Slice of apple pie re-therms in 20 seconds
- 255g cup of chili re-therms in 1:45

CMO 25

Celfrost
COMMERCIAL



Low Volume
Commercial Microwave Oven

Power Output

- 1000 watts of power

Touch Control

- 100 programmable menu items simplifies cooking with 60 minutes cooking time
- 5 power levels and 3 cooking stages for cooking flexibility
- Multiple quantity pad calculates the proper cooking times for multiple portions

Easy to Use

- See-through door and lighted interior for monitoring without opening the door
- 25 liter capacity accommodates a 305mm (12") platter, pre-packaged foods and single servings

- Stainless steel cabinet and oven cavity.
- Bottom Energy Feed.
- Time entry option and X2 multiple quantity pad provide flexible operation.
- EZ Grab'n Go door handle for reliable use, no moving parts.
- User-friendly touch control pads and Electronic dial timer with braille navigation

CMO 25 is ideal for...

Applications

- Convenience Stores
- Nurses stations
- Teachers/Staff lounge
- Dessert stations
- Coffee shops
- Vending

Boost heats & re-thermfoods in seconds



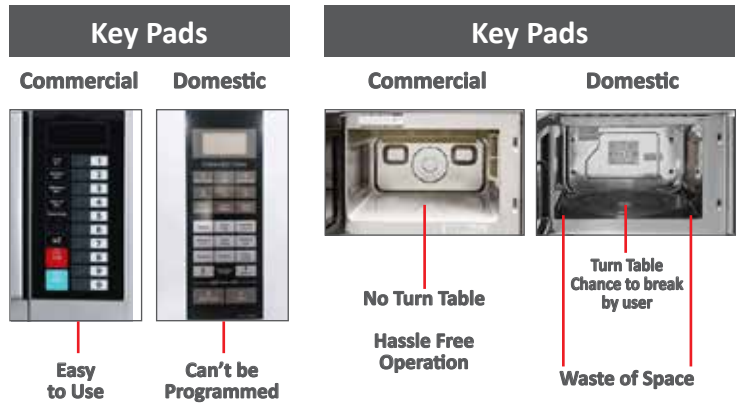
Why Commercial Microwave Ovens

You put your business at risk when you use a residential microwave in a food service environment.

Advantages of Commercial Microwave oven:

- Higher standards for added safety
- Peace of Mind
- Built with heavy duty power cords, commercial quality relays
- Heavy Duty Doors tested for many openings
- More powerful for faster heating and better quality results
- Consumes less energy than a Residential Microwave Oven
- No turntable, No hassle
- Control panels are designed for quick and easy operation
- Braille and icons accessible to non-english readers and the visually impaired
- Programmable touch panel, easy to use
- Residential microwaves have smaller keypads, cannot be programmed into multiple stages

	Commercial	Residential
Typical usage	50-250/Day	3-5/Day
Used by	Many Employees	1-2 people
Food type	Variety of menu items	Limited items
Typical kitchen	Variable temp	Controlled temp



Model	Capacity (in Ltr.)	Dimensions (WxDxH inch)	Cavity Dimensions (WxDxH mm)	Microwave Cooking Power (W)	Convection Cooking Power	Power Label	No. of Cooking Stage	Programmable Menu Setting	No. of Magnetrons	Maximum Cooking Time (min)	Power Consumption (W)	Volts/Hz
MOC 5241I	9	352 x 486 x 451	298 x 254 x 136	2400	NA	11	4	100	2	10	3100	220V/50Hz
JET 514 I	34	489 x 673 x 460	330 x 381 x 267	1400	2700	11	4	100	2	20	2900	220V/50Hz
RCC 511 TSWI	34	551 x 533 x 365	359 x 413 x 226	1100	NA	5	4	100	1	60	1600	220V/50Hz
RCS 511 TSI	34	559 x 483 x 352	368 x 381 x 216	1100	NA	5	4	100	1	60	1600	220V/50Hz
RMS 510 TSIA	25	512 x 403 x 310	330 x 330 x 197	1000	NA	5	3	20	1	30	1500	220V/50Hz
CMO 25	34	511 x 432 x 311	327 x 346 x 200	1100	NA	5	1	100	1	60	1550	220V/50Hz

Commercial Food Service Equipment with World Leading Technologies



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