MERRYCHEF®

A Welbilt Brand

conneX®

Next generation high speed ovens



www.merrychef.com

Expanding Your Opportunities

Introducing the new talent for your kitchen

The NEW Merrychef conneX® range – speeds up service, reduces takeaway queues, and maximises profits.

Leveraging over 70 years of 'know-how' with high speed ovens, the new Merrychef conneX® range has been designed with operator needs, and customer demands in mind.

The most compact high speed oven on the market, this one piece of equipment can cook, toast, reheat and grill. It really can do it all, and with the colour-coded Merrychef accessories it is easy to add plant-based menu options without changing equipment.

The Merrychef conneX® range introduces the next generation, digitally connected controller with an easy to use touchscreen allowing everyone in the team to deliver the consistent, high quality, hot food that customers demand. Kitchen staff love it as they can carry on serving, avoiding long queues, while the food is cooking.

Merrychef ovens are put through their paces with extensive product and culinary testing to guarantee high quality and reliability. The ongoing culinary support available from our team of global chefs, and the aftersales care from our trained service team, ensures you deliver optimum service to your customers, offer a versatile menu, and a speed of service that will maximise your profits.



The Merrychef **conneX®** *is born connected...*

Provided as standard, Wi-Fi or Ethernet connectivity enables access to the industry leading, open cloud platform, KitchenConnect®.

You no longer need to be on site to manage your equipment. KitchenConnect® allows you to monitor all your ovens remotely. You can create, change, and update your menus and see how your equipment is working and being used, wherever you are!





...fully trained...

...and ready for action.

With over 100 delicious recipes preprogrammed by our global team of chefs, simply select your menu, Press and Go! The new operating controller works intuitively, just like your mobile phone, so staff are quickly familiar with how to operate the Merrychef conneX® oven and deliver consistent, delicious results with every order.

www.merrychef.com

The very latest in high speed ovens



conneX 12



conneX 16

...Good looking

Compact, sleek, and stylish to fit anywhere. This range features a new high definition 7" operating screen in a robust glass surround with a modern, highly aesthetic design, suitable to sit front-of-house in any operation.

The Merrychef conneX® range is available in stainless steel or carbon black with either a 12" (30.5cm) cavity or the new ground-breaking 16" (40.5cm) cavity. This larger cavity allows you to deliver, consistent high quality food on demand as well as the flexibility to speedily 'batch' cook to hold popular food items, and manage fluctuations in demand, avoiding queues.

Powerful technology

The perfectly balanced tri-pleX technology delivers maximum performance, ensuring food is cooked consistently, without wasting energy.

tri-pleX technology combines:

Microwave + *Convection* **with air accelerated through an impingement plate** *Impingement*

Reliable DNA

High speed

Delivering speeds of up to **80% faster** than a conventional oven from the smallest high speed oven footprint to cavity ratio on the market.

Compact and versatile

Largest cavity with the smallest footprint, saving space, with just one piece of equipment to cook a wide variety of food.

Easy to install

UL certified ventless, no extraction hood needed. Standard power units operate off a low amp plug.

Easy to use

Pre-programmable menus and an easyTouch® icon-driven touchscreen guarantees high quality repeatable results. Eliminating language barriers and minimising training time, operating errors, and food waste.

Energy efficient

Quick pre-heat and cool down times and low energy usage in standby reduces energy costs when the oven is not in use.

Operates quietly

Operates at (< 48 dbA), ensuring the customer environment is not interrupted.

Expanding Your Opportunities

The next generation Merrychef **conneX® 12**



Store accessories on top of unit

14" (35.5cm) wide

State-of-the-art, easy to use 7" high definition touchscreen

Highly robust glass surround

24.4" (61.9cm) high

12" x 12" (30.5cm x 30.5cm) cavity, within a 14" (35.5cm) wide oven

Constantly cool-to-touch exterior walls, eliminates clearance needed around the equipment

Easy to clean, stainless steel cavity with rounded corners and smooth surfaces

Fits on a 600mm counter-top

Easy access front-mounted air filter

USB memory stick for manual menu and software management

The most compact high speed oven, with the fastest speeds.

conneX® 12 – up to 80x faster than other cooking methods				
	Convection	Microwave	Impingement	Ventless/ Catalytic converter
Standard power up to 15x faster	2200W	1000W	Yes	Yes
High power up to 20x faster	2200W	2000W	Yes	Yes

Serve up great tasting hot dishes with a Merrychef conneX® 12

12" chilled, pre-baked, thin crust veggie pizza



Cheese toastie



Chinese prawn stir fry



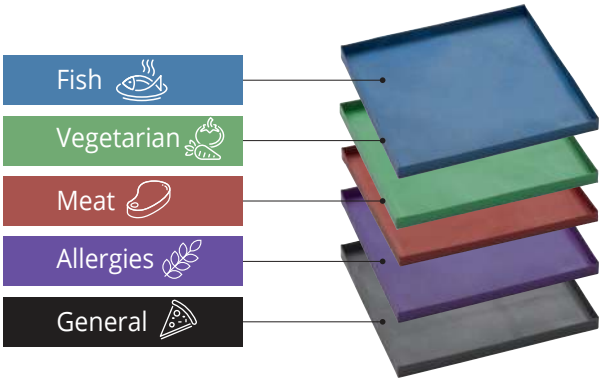
Ribs, chicken wings and potato wedges



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

Colour co-ordinated accessories expand the versatility of your oven.

By using the colour co-ordinated accessories you can switch between meat and plant-based food, without having to clean down equipment.



www.merrychef.com

The next generation Merrychef **conneX® 16**



The largest cavity, with the smallest footprint. For the most food in the quickest time.

conneX® 16 – up to 80x faster than other cooking methods				
	Convection	Microwave	Impingement	Ventless/ Catalytic converter
High power up to 20x faster	2200W	2000W	Yes	Yes

Serve up larger quantities of great tasting hot dishes with a Merrychef conneX® 16

16" chilled, pre-baked, thin crust veggie pizza — 1 min 30 secs



4 mozzarella and tomato paninis — 1 min



12 sausage rolls — 1 min



Fish fingers and fries — 1 min 50 secs



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

Bespoke range of Merrychef accessories for every oven, discover them all at:

https://www.merrychef.com/products/accessories



Placing food on liners and trays will help keep the ovens clear from food and grease, significantly reducing cleaning time.

Expanding Your Opportunities

The next generation controller



Behind the high definition 7” touchscreen is the brain!

The capacitive touchscreen allows you to press, scroll and drag icons, just like a mobile phone. It is very intuitive to use and staff quickly become familiar with how to operate the oven.

The new easyTouch® software is a significant improvement in the operation of a high speed oven. It allows easy customisation of both the display screen and the operation of the oven, providing the versatility to manage the level of interaction staff have with the controller and the flexibility to create a hot food menu to suit either very busy or quieter operations.

Settings – customise your oven to suit your operation

Settings

Scroll through the settings, select from 37 languages, explore the extensive media and audio library for food and instruction images, change screen savers and operation sounds and even change your oven cleaning preferences.

There is also an oven scheduler for you to programme when your oven is turned on and off and provide instructions to staff, increasing operational efficiencies.

Cookbook – preprogrammed menus

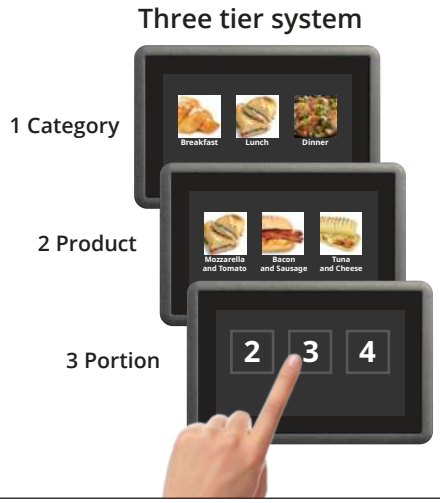
Cookbook

Choose from over 100 delicious recipes already preprogrammed on the oven, from paninis to jacket potatoes. Developed and tested by chefs, these instantly available recipes deliver a consistent, high quality hot food menu.

Press & Go

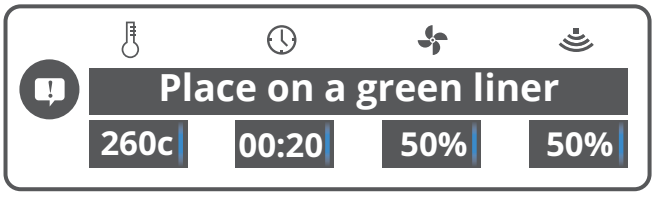
Press & Go mode is designed for limited or favourite menus where just one click is needed on a food icon. Other modes will provide the flexibility of up to three selection tiers.

Quick serve, full serve and manual modes mean you can adjust the oven operation to suit your needs, from locking cookbooks to prevent editing, to manually adjusting settings with every cook.



Recipe Creation – develop or adapt recipes

Fully flexible programming allows the temperature, time, fan and microwave power to be set individually when a recipe is created, giving the flexibility to cook rapidly or bake slowly with limitless recipe storage.



In-built statistics and diagnostics

The Merrychef conneX® controller features in-built oven statistics to visually demonstrate the performance of the oven and highlight usage aspects such as the oven door being opened before a cooking cycle is complete.

Culinary statistics allow you to instantly know the most popular menu items, whether you’re cooking fresh versus frozen food, and when demand peaks throughout the day.

In-built service diagnostics also support service engineers to quickly diagnose any faults that might occur, minimising service costs and equipment downtime.



www.merrychef.com

Born connected...Wi-Fi and Ethernet ready as standard



Once connected to Wi-Fi or Ethernet simply register to access Welbilt's industry leading open cloud platform, KitchenConnect®. Insights there will enable improved efficiency, reduced costs and enhanced food quality.





Asset

Monitor kitchen equipment remotely across all your locations from any PC/Mac, tablet, or mobile device.

Menu

Simplify recipe updates. Push single recipes, new menus, or seasonal products, anytime to your ovens.



Report

Get usage and production statistics, by oven, store, or region.

Quality

Enhance the quality of your products by monitoring and improving crew usage e.g. know if the door is opened mid-cook as well as monitor cleaning.

Service

Reduce service calls and increase equipment uptime with an immediate acknowledgement of technical issues and basic resolution suggestions.



Online Menu-Management

Through KitchenConnect® you will have access to the NEW online Menu-Management.

- Access and select recipes from an extensive library of global dishes or create new/modify existing recipes using the online recipe creation tool.
- Download recipes onto a USB stick to easily upload onto your oven.
- With KitchenConnect® subscription, remotely 'Push' recipes or menus directly to your connected oven.



KitchenConnect® Access/Subscription

For the first 12 months, after you have purchased your oven, you can access a FREE subscription for KitchenConnect®. This will allow you to see equipment data for both monitoring and diagnostic purposes across all your ovens, remotely 'Push' menus onto your ovens and manage your oven settings.

At the end of the 12 months, you will then be given the option to subscribe to KitchenConnect®, which can be renewed either monthly or annually.

Arrives offering complete peace of mind



Your satisfaction with our products is of paramount importance to us. With over 70 years of experience in designing and manufacturing high speed ovens you can be assured of a high quality, precision built appliance.

The Merrychef conneX® range has a built-in self-diagnostic system with full warranty and service support for peace of mind.

Supported by KitchenCare®

The Welbilt industry leading support service KitchenCare® provides

- ***A global network of authorised service partners for a comprehensive aftersales service.***
- ***A Merrychef training and technical support programme for field engineers.***
- ***Spare parts and aftersales accessories.***
- ***Extended warranty options.***

GENUINE OEM PARTS

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

©2022 Welbilt Inc. All rights reserved. Merrychef conneX® range USA sales aid (C) 07/2022

WELBILT®

Welbilt offers fully-integrated kitchen systems and our products are backed by KitchenCare® aftermarket parts and service. Welbilt's portfolio of award-winning brands includes **Cleveland™, Convotherm®, Crem®, Delfield®, fitkitchen®, Frymaster®, Garland®, Kolpak®, Lincoln®, Manitowoc®, Merco®, Merrychef® and Multiplex®.**

Bringing innovation to the table • **welbilt.com**