

# Multi-Chef™

Cut Your  
Cooking Time  
By Up To  
**80%**



MULTI-CHEF™ 3600PC Counter Top Model

- **Bakes**
- **Grills**
- **Broils**
- **Toasts**
- **Steams**
- **Roasts**
- **Browns**
- **Sautés**
- **Reheats**
- **Fries** (without oil)
- **Cook & Hold**

## ***The Ultimate High-Speed All-In-One Cooking System***

Multi-Chef's patented *Rotary Air Impingement™* technology prepares a wide variety of foods in a fraction of the time of traditional convection ovens *without the use of Microwave*. From toasting a sub to preparing a juicy steak, baking a pizza or steaming vegetables, Multi-Chef does it all without sacrificing food quality. The Multi-Chef's sealed cooking chamber eliminates the need for hoods and vents allowing it to be installed virtually anywhere.

**800-348-2976**  
**[www.multichef.com](http://www.multichef.com)**



Your source for *innovative* kitchen solutions

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**The Ultimate High-Speed All-In-One Cooking System**



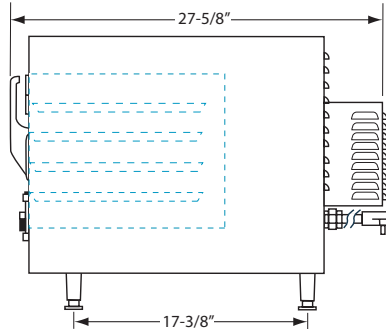
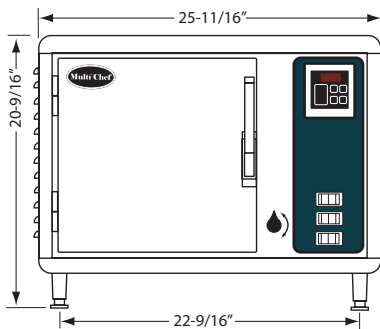
**Compare  
These Cook  
Times!**



**Reduce Cook Time  
by up to 80%!**

Convection Oven

Multi-Chef Oven





- **Multi-Functional Cooking**
- **Cooks Fresh or Frozen**
- **Cooks Fresh Dough**
- **Microwave Free**
- **Four Tray Capacity**
- **One Button Operation**
- **Programmable Presets**
- **Space-Saver Design**
- **Easy to Clean**
- **Proudly Made in the USA**

## S P E C I F I C A T I O N S

### CAPACITY SPECIFICATIONS

Cabinet Ext. Dim.:	W = 25 11/16" H = 20 9/16" D = 27 5/8"
Useable Int. Dim.:	Width = 10 1/4" Height = 8" Depth = 10 1/4"
Cooking Tray Capacity:	10" x 10" Tray — Total 100 Square inches
Useable Oven Capacity	Up to 4 Trays — Total 400 Square Inches
Approx. Unit Weight (lbs):	120 lbs
Approx. Shipping Weight(lbs):	140
Shipping Dimensions:	31" Wide x 31" Deep x 26" High
Shipping Volume Cube:	14.2 Cu. Ft.

### ELECTRICAL SPECIFICATIONS

Power	208/240 Volt 4 kW Total		
Amperage:	20 Amp Dedicated Service Required		
Plug Configuration:	6' Cord w/NEMA 6-20 P (US) or NEMA 6-30 P (Canada)		
Cooking Temperature Range:	100 - 500°F		

### VENTING REQUIREMENTS

Because of its sealed cooking chamber, the Multi-Chef™ has been engineered and approved to operate safely without a hood and venting system. Check county and local ordinances. Local codes will prevail.

### WARRANTY

The Multi-Chef™ is backed by a limited one (1) year parts and labor warranty

## A C C E S S O R I E S

### INCLUDED WITH THE MULTI-CHEF™

- Solid Cooking Tray with Insert
- Basket Cooking Tray
- Cooking Tray Handle

### OPTIONAL ACCESSORIES

- Stack Rack - 11 shelves  
(store your pre-made pizzas or food trays)
- Multi product tracking timer

### OPTIONAL CLEANING KIT

- 10 Gallon Immersion Canister
- Hand Brush/Spray Bottle
- One Gallon of Oven Cleaning Concentrate

version 08.07

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**Motion Technology, Inc.** Your source for *innovative* kitchen solutions

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We reserve the right to change specifications appearing on this bulletin without notice and without incurring any obligation for the equipment previously or subsequently sold.