

Multi Chef™

Cut Your
Cooking Time
By Up To
80%



Your source for *innovative* kitchen solutions

Multi-Chef™

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



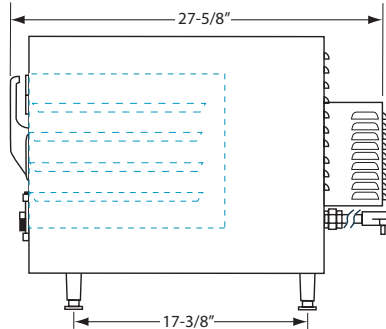
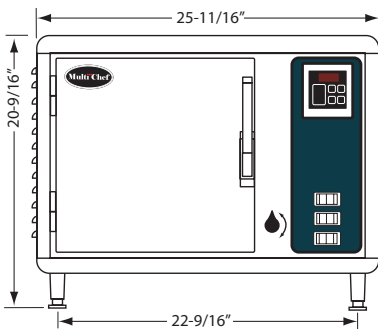
*Compare
These Cook
Times!*



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

Convection Oven

Multi-Chef Oven





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

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