



MENUMASTER®

Commercial Microwave Ovens



accelerated cooking made easy



PERFORMANCE YOU CAN COUNT ON

MenuMaster is a long-standing and well respected brand of commercial microwave ovens. Manufactured to the highest specifications, MenuMaster microwave ovens are used by most major fast food chains across the world.

Comprising a complete range of microwave ovens designed to meet the needs of even the most demanding food service environments. From lasagnes to casseroles, you can count on MenuMaster's range to do the job on time, every time.

No matter what your business requirements are, MenuMaster is sure to have a microwave oven that's right for you!



WHY MENUMASTER?

The Need for Speed

MenuMaster's high speed microwave ovens are designed to cook faster and smarter. Speed up your service and rest assured that your food is cooked evenly and heated to the core.

Strength and Durability

Unlike domestic microwave ovens, MenuMaster's commercial microwaves are built to withstand the rigors of high volume busy foodservice environments. Superior quality and durable construction means years of dependable commercial food service use. Each comes with a 12 month warranty on part and labour plus 3 years on magnetrons.

A Model for Every Occasion

Whether you are steaming vegetables, reheating lasagne or mash potatoes, MenuMaster has a model for you with a price to suit. No matter what your application, you will find a MenuMaster oven that will help improve overall food quality, reduce food wastage and most importantly, save precious time!

Commercial VS Domestic

Domestic microwaves are built to handle only up to 2 uses per day with all warranties void if used in a commercial environment. Commercial microwave ovens are built with high grade materials and components to ensure durability and extend the life span of the unit. Commercial microwave ovens also provide instantaneous heat for faster, more even cooking and use a stirrer instead of a carousel which provides for even heating and easy cleaning.

LIGHT DUTY	MEDIUM DUTY	HEAVY DUTY
<p>Ideal for light volume sites, these dependable ovens are easy to use for fast, convenient operation. With a choice of a dial or touch control, these are the perfect replacement for domestic ovens in foodservice locations.</p>	<p>Built to handle medium-volume foodservice environments. You can depend on these powerful ovens day in and day out!</p>	<p>Heavy-duty high performing commercial microwaves are designed for high volume busy environments. These high grade microwaves are built to withstand the test of time!</p>

Find one that suits your needs

MENUMASTER®

MLD510



DFS11EA



DFS18E



UC11E



UC14E



UC18E



DS1400E



Pumpkin Soup

2 min
15 sec

1 min
50 sec

1 min
20 sec

2 min

1 min
30 sec

1 min



Meat Pie

3 min

2 min
30 sec

1 min
30 sec

2 min

1 min
30 sec

1 min

2 min



Casserole

4 min
30 sec

3 min

1 min
30 sec

2 min
20 sec

1 min
30 sec

1 min



Lasagne

5 min

4 min
30 sec

4 min

4 min
10 sec

4 min

3 min
30 sec



Muffin

30 sec

12 sec

10 sec

10 sec

8 sec

5 sec

5 sec



Melting Chocolate

1 min

1 min

30 sec

1 min

45 sec

30 sec

LIGHT DUTY (approx. 100 or less uses per day)

MLD510 / MLD510SEA

These little wonders are ideal for light volume sites and self serve locations. They are the perfect replacement for domestic ovens in foodservice locations such as service stations and convenience stores. These units are made of stainless steel and feature easy to use touch controls.



	MLD510	MLD510SEA
Power Output	1000watts	1000watts
Usable Volume	34L	34L
External Cabinet Material	Stainless Steel	Stainless Steel
Cavity Material	Stainless Steel	Stainless Steel
Memory Programs	10	DIAL
Power Levels	5	1
External Dimensions (mm)	H 344, W 560, D 483	H 344, W 560, D 483
Internal Cavity (mm)	H 221, W 369, D 400	H 221, W 369, D 400
Power Requirements – G.P.O	7amps	7amps
Power Consumption	1500watts	1500watts
Power Supply	240V, single phase	240V, single phase
Weight	22kg	22kg
Magnetrons	Single	Single

MEDIUM DUTY

(approx. 200 or less uses per day)

DFS11EA

A great choice for coffee shops, convenience stores and aged care facilities. This medium duty microwave oven promises fast and efficient performance. Featuring user-friendly controls that are simple to operate and require minimal employee training.

DFS18E

This powerful workhorse is ideal for high volume locations such as coffee shops, convenience stores and snack bars. Featuring user-friendly controls that are simple to operate and require minimal employee training.

This clever unit conveniently stores programs for up to 10 menu items for consistent results, on time, every time.



	DFS11EA	DFS18E
Power Output	1100watts	1800watts
Usable Volume	34L	34L
External Cabinet Material	Stainless Steel	Stainless Steel
Cavity Material	Stainless Steel with Sealed-in Ceramic Shelf	Stainless Steel with Sealed-in Ceramic Shelf
Memory Programs	100	10
Power Levels	5	5
External Dimensions (mm)	H 375, W 552, D 508	H 375, W 552, D 508
Internal Cavity (mm)	H 241, W 343, D 400	H 241, W 343, D 400
Power Requirements – G.P.O	10amps	15amps
Power Consumption	1900watts	2300watts
Power Supply	240V, 50Hz, single phase	240V, 50Hz, single phase
Weight	25kg	25kg
Magnetrons	Single	Single

HEAVY DUTY (approx. 200+ uses per day)

UC11E/ UC14E /UC18E

These sturdy ovens are durable and stackable. They are designed to withstand the rigors of high volume foodservice environments. Featuring a unique method of microwave distribution ensuring food is heated evenly throughout. Available in 1100 watts, 1400 watts and 1800 watts.



	UC11E	UC14E	UC18E
Power Output	1100watts	1400watts	1800watts
Usable Volume	17L	17L	17L
External Cabinet Material	Stainless Steel	Stainless Steel	Stainless Steel
Cavity Material	Stainless Steel with Sealed-in Ceramic Shelf		
Memory Programs	100	100	100
Power Levels	11	11	11
External Dimensions (mm)	H 335, W 423, D 548	H 335, W 423, D 548	H 335, W 423, D 548
Internal Cavity (mm)	H 175, W 331, D 305	H 175, W 331, D 305	H 175, W 331, D 305
Power Requirements – G.P.O	8.7amps	10amps	12.6amps
Power Consumption	2000watts	2300watts	2900watts
Power Supply	240V, single phase	240V, single phase	240V, single phase
Weight	25kg	30kg	30kg
Magnetrons	Single	Twin	Twin

HEAVY DUTY (approx. 200+ uses per day)

DS1400E - Jetwave III™

This ingenious oven combines the baking, browning and crisping qualities of convection cooking with the speed of microwave heating to provide speedy and consistent results. It installs easily with no vent hoods required and stores up to 100 pre-programmed menu items. Ideal for pastries, pies, pizzas and sandwiches.



DS1400E ACCESSORIES

Rack & Guides

Maximise space inside oven. Sold with one set of rack guides.

Non-Stick Basket

Aids in the browning and crisping of foods. Thick, sturdy basket. 2 per box. 6"x12" x 3/4"

Griddle/Drip Tray

Doubles as a griddle for quick browning and crisping. Also makes clean up easier.

Pizza Stone & Rack

Aids in browning and crisping. Perfect for baking pizza, subs and garlic bread. Supplied with rack.

Fry Basket

Flat wire basket that's ideal for fries and appetisers

DS1400E - Jetwave III™

Power Output	2700watts (Convection) 1400watts (microwave)
Usable Volume	34L
External Cabinet Material	Stainless Steel
Cavity Material	Stainless Steel (Teflon coated)
Memory Programs	100
Power Levels	11
External Dimensions (mm)	H 464, W 489, D 667
Internal Cavity (mm)	H 266, W 330, D 381
Power Requirements – G.P.O	15amps
Power Consumption	3400watts
Power Supply	240V, single phase
Weight	43kg
Magnetrons	Single

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DISTRIBUTOR INFO

MenuMaster is imported and distributed in Australia by Comcater Group.

Comcater has over 25 years experience and is one of the largest suppliers of commercial catering equipment in the southern hemisphere.

For your nearest distributor **CALL 1800 035 327** or visit www.comcater.com.au