MERRYCHEF

conneX® 12e

High speed oven



Features

- The conneX®12e is our versatile entry model, for high speed cooking with pre-programmed menus.
- An all-in-one unit ideally suited to cook, toast, grill and reheat food, eliminating the need for other appliances.
- Cooking up to 70% faster than other cooking methods it can provide hot food on demand.
- It has the a large cavity 30.5cm x 30.5cm (12" x 12") to oven width 40.7 cm (16") ratio, and fits on a 600mm worktop, perfect when space is at a premium.
- Suitable for front-of-house, operating quietly and easy to install due to ventless cooking capabilities through a built-in catalytic converter, eliminates the need for an extraction fan.
- Cool to touch exterior makes it safe to locate anywhere with no need to allow space around the unit.
- Easy to operate with a 7" HD widescreen display and new generation easyTouch®2.0, icon driven controller, ensuring consistent, high quality dishes.
- Easy to clean, with on oven pictorial instructions.
- Patented easy access front mounted monitored air filter.
- Wi-fi/ethernet connected with access to KitchenConnect cloud for easy menu updates (or, via a USB memory stick).
- Available in Matt black only.

Included accessories

- Flat cook plate.
- Guarded hand paddle with supporting side walls.
- Cooking tray, full size.
- Cook plate liner.

For a wide range of accessories recommended to get greater flexibility out of the conneX®12e and significantly reduce cleaning time visit **www.merrychef.com/products/accessories**

Specifications

High speed Technology® combines three heat technologies:
-Microwave
-Convection
-Tuned impingement.

MICROWAVE POWER

- Microwave setting options: Off and 5-100% in 1% increments.
- Microwave distribution system uses a rotating active antenna to ensure even heating throughout the food.

CONVECTED HEAT

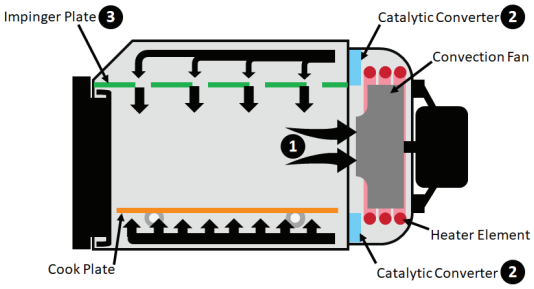
- Temperature setting options: Off and 212°F (100°C) to 500°F (260°C) in 1°C increments.
- The Heat distribution system is via Tuned Impingement, ensuring the most even browning.

VENTILATION

- Ventless certification. EPA 202 tested (8 hr).
- Internal catalytic filtration to limit grease and odour emissions.

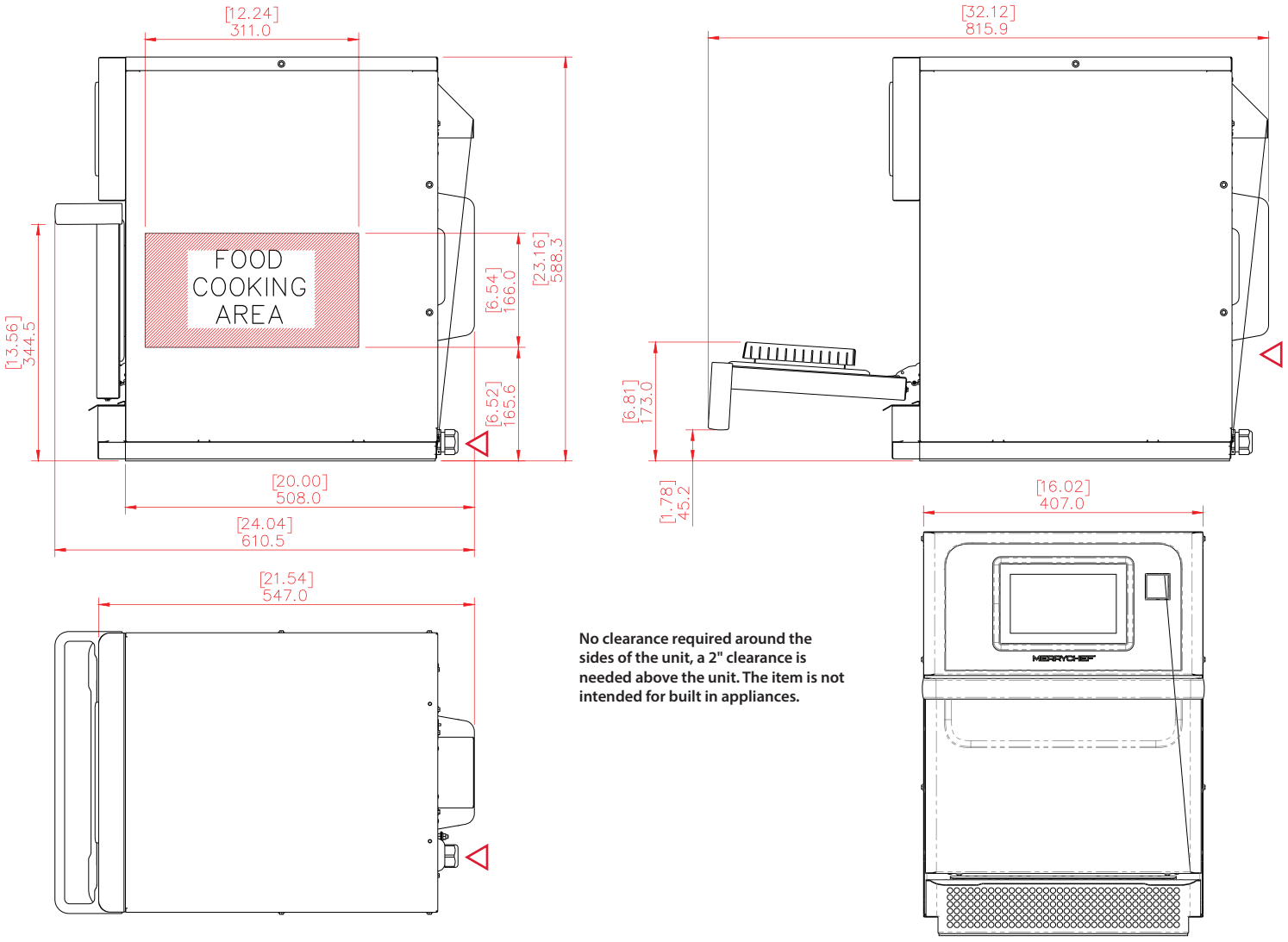
easyTouch® 2.0 CONTROL SYSTEM

- Icon driven, HD colour touch screen control panel with unlimited storage for multi-stage cooking profiles.
- Each cooking profile offers up to six (6) stages with programmable cooking times, microwave power settings and written and/or pictorial user instructions for each stage.
- Self diagnostics capability to monitor components.
- Easy menu updates or data transfer via USB memory stick and KitchenConnect cloud.



HOW IT WORKS
The convection fan pulls air in through the back of the cavity (1). This is then heated and returned to the cavity through the catalytic converters (2) and impinger plate (3) to produce an even heat pattern in the oven. This heat pattern allows food to cook evenly and produces a crisp golden finish, every time.

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No clearance required around the sides of the unit, a 2" clearance is needed above the unit. The item is not intended for built in appliances.

DIMENSIONS

MODEL	OVERALL SIZE			WEIGHT
	HEIGHT	WIDTH	DEPTH	
conneX® 12e	(588mm) 23.2"	(407 mm) 16.0"	(538 mm) 21.2"	NET 47.0kg (104lbs) GROSS 57.0kg (126lbs)

◁ = mains cable exit.
Mains cable length is 6ft/1.8m.

POWER REQUIREMENTS & OUTPUT

Model	Model number	Finish	ELECTRICAL SUPPLY							POWER OUTPUT (APPROX.)		
			Voltage	Frequency	Arrangement and connections	Plug Type	Plug image	Plug phase current rating*	Max. power input	Microwave** (IEC 705) 100%	Convected heat	Combination mode
conneX®12e standard power	12eGHMV5ÅXPL1BKZA	Black	200-230V	50Hz	Single Phase L1+N+E	Type D/M 15A		15A	2990 W	800 W	2200 W	1000 W** + 900 W
	12eGHMV5XBL1BKEU		200-230V	50Hz	Single Phase L1+N+E	EU CEE7		16A	2990 W	800 W	2200 W	1000 W** + 900 W
	12eGHMV5XML1BKEU		220-230V	50Hz	Single Phase L1+N+E	IEC 309 5 Pin 16A		16A	2990 W	800 W	2200 W	1000 W** + 900 W

*This is not consumption. **This is approx. microwave power output.

Merrychef recommend installing a Type D circuit breaker whilst remaining in accordance with local regulations.

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2022/02 - Wijzigingen onder voorbehoud. Voor ons totaal portfolio raadpleeg onze documentatie en/of website.