

3 Phase accelerated cooking combination ovens deliver on a variety of levels. They are more compact and more efficient than using a separate microwave and convection oven. They not only give you quicker cook times, they are designed for ideal browning, toasting and crisping, resulting in better food quality.

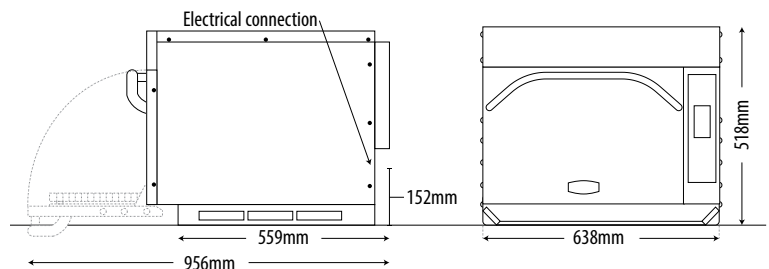
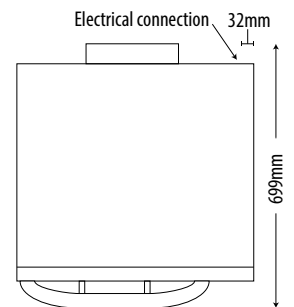
The MXP5223TLT cooks up to 15 times faster than conventional cooking so you can cook to order, minimise waste and reduce customer waiting times. The “One-touch” cooking provides consistent cooking, every time. In-built catalytic converter filters grease and odour from the air.

STANDARD FEATURES

- USB, WIFI, ethernet for menu management
- Two removable / cleanable air filters
- Non stick liners installed for easier cleaning
- Enamelled element cover / tray

OPTIONAL FEATURES

- Oven paddle
- Pizza Stone
- Non-stick basket
- Leg kit (102mm height)
- Panini Press



DIMENSIONS

External dimensions: 638W x 699D x 518H mm

Internal cavity: 406W x 381D x 254H mm

POWER SUPPLY

MXP5223TLT 415V 50Hz 20A three phase, plugged

TECHNICAL DATA

Power output: 7200W Total
2000W Convection,
2200W Microwave,
3000W Infra-red radiant

Internal cavity volume: 39 litres

External cabinet finish: Stainless steel

Internal cavity finish: Stainless steel & Teflon liner (replaceable)

Memory programs: 360

Power levels: 11

Product weight: 68kg

Shipping weight: 79kg

Magnetrons: 2

Clearance: 51mm top & sides

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.