

402s Series Oven

Project _____
 Item _____
 Quantity _____
 CSI Section 11400 _____
 Approval _____
 Date _____

Models

402s



Standard Features

Accelerated Cooking Technology® combines three heat technologies:

- Convection
- Microwave
- Impingement
- Ventless operation
- Up to 15x faster than a conventional oven
- Stainless Steel construction
- Easy to use Digital Control Panel
- MenuKey® technology allows users to upload & download cooking menu items in up to 256 Programs
- In-built diagnostics
- Easy to clean interior
- Cool to touch door

Options & Accessories

- Griddle Pan
 - Rack
 - Cool Down Pan
 - Vitreous Enamel Oven Tray
 - Handle
 - Grill Pan Set
(includes 4 Pans, 2 Handles & 2 Carriers)
 - Bread Basket
 - Pizza Paddle
 - Oven Cleaner
 - Oven Protector
- Remote monitoring available

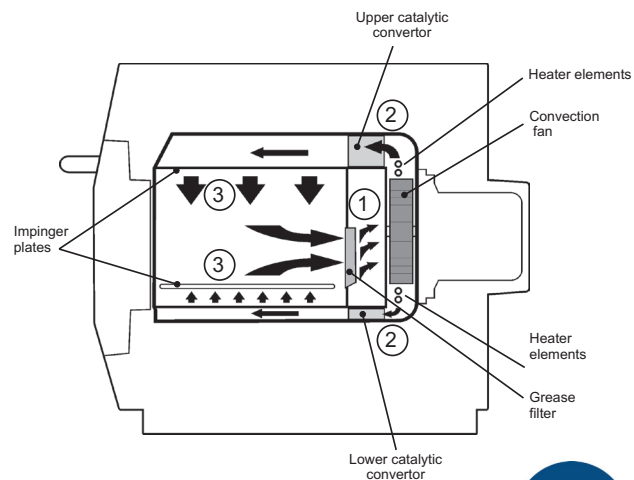
Specifications

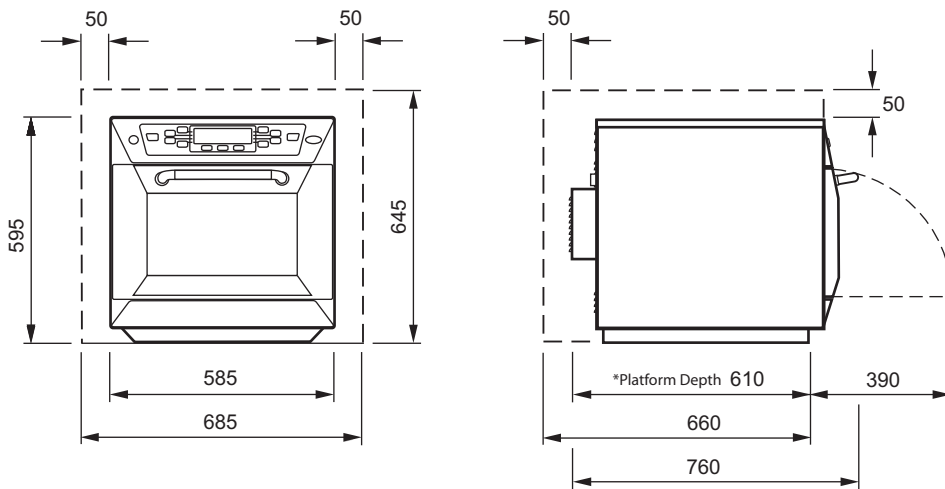
Introducing the latest innovation in ventless accelerated cooking from Merrychef.

How it works:

The convection fan pulls air in through the grease filter [1] which removes the majority of particulates from the air flow. The air is then heated and returned to the cavity through the catalysts [2] and impinger plates [3] to produce an even heat pattern in the oven. This heat layout minimises the areas where grease can build up, allowing food to cook evenly to produce a crisp golden finish.

- The unit includes in-built catalytic converters eliminating the need for a ventilation hood.
- A standard metal baking tray can be used.
- Oven controls allow multi-stage programming. Each programme offers up to six stages each with its own time, fan speed and microwave power settings.
- The Merrychef MenuKey allows the user to upload and download new programmes. A change of menu could be implemented simultaneously in remote sites using this feature.





All dimensions in mm

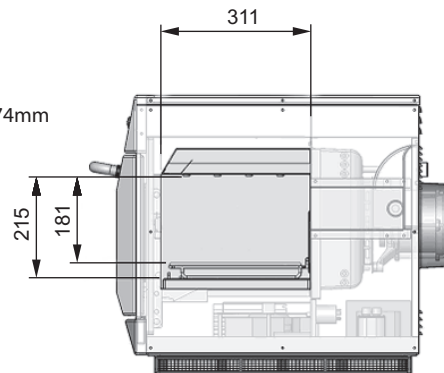
Allow a minimum of 50mm clearance to sides and rear to allow air to circulate freely

DIMENSIONS

MODEL NO.	OVERALL SIZE mm			NET WEIGHT
	HEIGHT	WIDTH	PLATFORM DEPTH*	
402s	595mm (23.4")	585mm (23.0")	660mm (26.0")	90kg (198 lbs.)

*Includes operational clearance

width 374mm



Oven Cavity Dimensions

POWER REQUIREMENTS

Power input 6.2kW maximum

ELECTRICAL SUPPLY				
Country	Voltage	Arrangement	Connections Used	Current /Phase
UK	230-240V 50Hz	Single Phase	1P N & E	32 Amp
UK	400-415V 50Hz	Dual Phase	2P N & E	16 Amp
EU	380-400V 50Hz	Dual Phase	2P N & E	16Amp

For Oven models suitable for a 60Hz supply, please contact the sales office.

MICROWAVE POWER

Output 1500 Watts (IEC705) @ 100%
Safety System Agency approved monitored interlock door system.

CONVECTED HEAT

3250 Watts Heating Element decreasing to 2500 Watts in Combination mode.
Temperature settings from 150°C to 275°C in 1° C steps.

STANDARD ACCESSORIES

Rack, Cool Down Pan and Vitreous Enamel Tray

CONSTRUCTION

Cavity: Stainless Steel
Casework: Stainless Steel

INSTALLATION INFORMATION

Away from major heat source
Place on a flat surface suitable for weight
Allow a minimum of 50mm clearance to sides and rear to allow air to circulate freely
Allow sufficient clearance to the front of the oven for the door to open fully.

For further information on Merrychef products and services or advice on which machine suits you best please contact the sales department.

For models for the USA please contact the Sales Office.

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