

A Little Fast Bake Oven Delivering Big Results

Celebrating
Over 25 Years of
Ventless Kitchen
Solutions

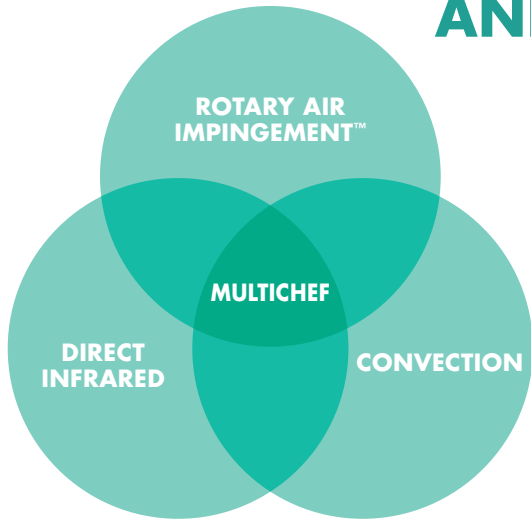
Transform your bottom line, not your business model. With MultiChef's ventless technology any business can increase profits by adding foodservice to their offerings. No hoods. No vents. No problem!



mti Your Source For Ventless Kitchen Solutions

Unparalleled Versatility, Speed and Value

SAY GOODBYE TO SOGGY CRUST AND HELLO TO HAPPIER CUSTOMERS



Think about the last time you cooked something in your microwave. Be it pizza, a sandwich, or even last night's chicken pot pie, the result is always the same: the food tastes fine but the quality of the product has dramatically decreased.

Unlike traditional high speed ovens, **MultiChef does high-speed cooking without microwaves.** With a unique combination of convection, direct infrared and Rotary Air Impingement, MultiChef allows you to cook, toast, melt, bake and reheat items **without sacrificing food quality.**

MODELS

FACTS ▶



MultiChef 5500

Our entry level unit is compact and built for countertops, perfect for lower volume locations.

Fits Four 12" Trays, Perfect for 12" Pizza
650 Square Inches Cooking Capacity

MultiChef 6500

Our larger oven offers additional cooking space, perfect for high volume locations.

Fits Four 16" Trays, Perfect for 16" Pizza
992 Square Inches Cooking Capacity





ROAST REHEAT TOAST MELT BAKE

THE MULTICHEF ADVANTAGE



RAPID BAKE TECHNOLOGY

MultiChef's unique cooking combination of convection, direct infrared and Rotary Air Impingement allows operators to bake, toast, melt, roast, and reheat all while **cutting cook times by up to 75%**.



EASY TO USE

Simply add food to the cooking chamber, enter a cook time or **choose one of 100 available presets** and hit start. MultiChef will alert you 10 seconds before your order is complete and again at completion.

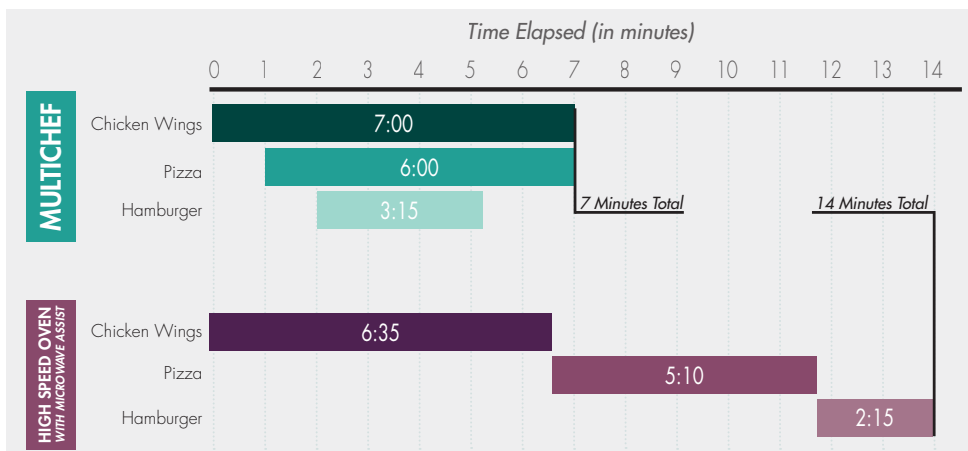


COOK MORE WITH LESS

Because MultiChef does not use microwaves you can open the door and add more food while current food continues to cook. Built with four independent timers, MultiChef serves more customers food in less time.

WHEN SPEED OF SERVICE MATTERS

Let's suppose you get three customer orders one minute apart from each other. In a traditional microwave assist oven, you put the first item in and have to wait for it to be done before you can put in the next order. In the MultiChef, **you can open the oven while it's cooking and add up to four trays of items to cook at the same time.** Which means even though the product cook times are slightly longer without microwaves, **the overall cook time is significantly lower using the MultiChef.**



In this example, the MultiChef has prepared all three orders in just seven minutes, while the oven with microwave assist took twice as long.

Time of Completion (in minutes)

	MultiChef	Other Oven
Chicken Wings	7:00	6:35
Pizza	7:00	11:45
Hamburger	5:15	14:00
TOTAL TIME:	7:00	14:00

MultiChef® 5500PC

CAPACITY	
Cabinet External Dimensions	25.69" Wide x 29.25" Deep x 20.56" High (65.25cm Wide x 74.3cm Deep x 52.2cm High)
Useable Internal Dimensions	12.5" Wide x 13" Deep x 7.5" High (31.75cm Wide x 33cm Deep x 19cm High)
Cooking Tray Capacity	12.75" x 12.75" — Total 162.5 in2 (32.39cm x 32.39cm — 1,049.11 cm2)
Useable Cooking Capacity	Up to 4 Trays — Total 650 Square Inches (Total 4,196.4 cm2)
Approximate Unit Weight	127 lbs. (57.61 kg)
ELECTRICAL	
Voltage, Frequency — Phase	208-240 VAC, 50/60 Hz — Single Phase
Amperage	18.75 AMPS
Maximum Input	4500 Watts
Cord Length and Plug	6' (1.83m) Cord with NEMA 6-20 P (U.S.) or NEMA 6-30 P (Canada)
Cooking Temperature Range	100°-500° F (37.8°- 260° C)
Minimum Wall Clearance	0" (0 cm) on all sides
SHIPPING	
Approximate Crated Weight	165 lbs. (74.84 kg)
Approximate Shipping Crate Size	32" Wide x 32" Deep x 28" High (81.28cm Wide x 81.28cm Deep x 71.1cm High)
Approximate Shipping Crate Volume	16.59 Cubic Feet (0.4697 Cubic Meters)
WARRANTY	
Limited one (1) year parts and labor	
OPTIONAL ACCESSORIES	
12" Pizza Screen, Solid Sheet Pan, Baffle Insert, Oven Mitt, Pizza Peel	

MultiChef® 6500PC

CAPACITY	
Cabinet External Dimensions	30.94" Wide x 33" Deep x 20.5" High (78.65 cm Wide x 83.82cm Deep x 52.07cm High)
Useable Internal Dimensions	17" Wide x 16.658" Deep x 7.8" High (43.18cm Wide x 42.31cm Deep x 19.81cm High)
Cooking Tray Capacity	16" x 16" Tray — Total 256 in2 (40.64cm x 40.64cm — 1651.6 cm2)
Useable Cooking Capacity	Up to 4 Trays — Total 1024 in2 (Total 6,606.4 cm2)
Approximate Unit Weight	163 lbs. (73.94 kg)
ELECTRICAL	
Voltage, Frequency — Phase	208-240 VAC, 50/60 Hz — Single Phase
Amperage	25.3 AMPS
Maximum Input	6075 Watts
Cord Length and Plug	6' (1.83m) Cord with NEMA 6-30 P (US) or NEMA 6-50 P (Canada)
Cooking Temperature Range	100° - 500° F (37.8° - 260° C)
Minimum Wall Clearance	0" (0 cm) on all sides
SHIPPING	
Approximate Crated Weight	200 lbs. (90.71 kg)
Approximate Shipping Crate Size	39" Wide x 38" Deep x 31" High (99cm Wide x 96.5cm Deep x 78.7cm High)
WARRANTY	
Limited one (1) year parts and labor	
OPTIONAL ACCESSORIES	
16" Pizza Screen, Solid Sheet Pan, Baffle Insert, Oven Mitt, Pizza Peel	



NO VENTING REQUIRED — MultiChef has been engineered and approved to operate safely without a hood or vent system. Check county & local ordinances. Local codes will prevail. This product conforms to the ventilation recommendations set forth by NFPA and has been evaluated by UL to meet EPA 202 test method.

We reserve the right to change specifications appearing upon this brochure without notice and without incurring any obligation for the equipment previously or subsequently sold. Patent Pending. Rev 03/2016



Your Source for Ventless
Kitchen Solutions



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