

Connex High Speed Ovens Metos by Merrychef



connex

Next generation high speed ovens

Metos by Merrychef connex12 and 16



**Speed up service, reduce
takeaway queues, and
maximise profits**

Metos by Merrychef connex® range has been designed with operator needs, and customer demands in mind. The most compact high speed oven on the market, this one piece of equipment can cook, toast, reheat and grill. It really can do it all, and with the colour-coded Merrychef accessories it is easy to add plant-based menu options without changing equipment.

Metos by Merrychef connex® range introduces the next generation, digitally connected controller with an easy to use touchscreen allowing everyone in the team to deliver the consistent, high quality, hot food that customers demand. Kitchen staff love it as they can carry on serving, avoiding long queues, while the food is cooking.

Metos by Merrychef ovens are put through their paces with extensive product and culinary testing to guarantee high quality and reliability. The ongoing support available from our team and the aftersales care from our trained service team, ensures you deliver optimum service to your customers, offer a versatile menu, and a speed of service that will maximise your profits.

cafes

gas
stations

kiosks

restau-
rants

market
kitchens

Serve up great tasting hot dishes with a Metos by Merrychef

1min
30sec



**Chilled, pre-baked,
thin crust pizza**

60sec



Toasts

2min
20sec



**Chicken wings
and potato
wedges**

50sec



Chinese stir fry

The most compact high speed oven, with the fastest speeds



CONNECTIVITY

Provided as standard, Wi-Fi or Ethernet connectivity enables access to the industry leading, open cloud platform, KitchenConnect®. You can change and update your menus remotely and see how your equipment is being used. Also USB port.

POWERFUL TECHNOLOGY

The perfectly balanced tri-pleX technology delivers maximum performance, ensuring food is cooked consistently, without wasting energy.

HIGH SPEED

Delivering speeds of up to 80% faster than a conventional oven from the smallest high speed oven footprint to cavity ratio on the market.

COMPACT AND VERSATILE

Largest cavity with the smallest footprint, saving space, with just one piece of equipment to cook a wide variety of food.

EASY TO USE

Pre-programmable menus and an easyTouch® icon-driven touchscreen guarantees high quality repeatable results. Eliminating language barriers and minimising training time, operating errors, and food waste.

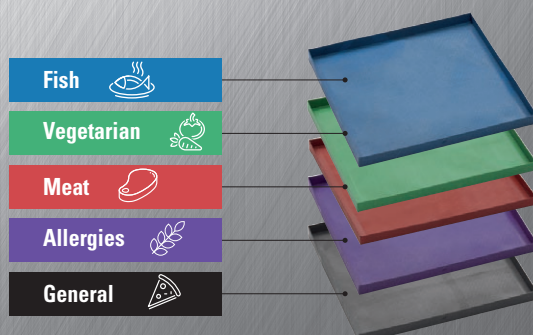
QUIET OPERATION

Operates at (< 48 dbA), ensuring the customer environment is not interrupted.

EASY TO INSTALL

UL certified ventless, no extraction hood needed. Standard power units operate with 230V plug

Metos by Merrychef	Code	Chamber mm	Dimensions mm	Electric connection
conneX 12 Stainless steel	4571600	355x305x305	356x648x629	230V1NPE 3,68kW 16A
conneX 12 High Power Stainless steel	4571602	355x305x305	356x648x629	400V3NPE 6,9kW 32A
conneX 16 High Power Stainless steel	4571604	458x413x413	459x683x619	400V3NPE 5,8kW 32A
conneX 12 Black	4571601	355x305x305	356x648x629	230V1NPE 3,68kW 16A
conneX 12 High Power Black	4571603	355x305x305	356x648x629	400V3NPE 6,9kW 32A
conneX 16 High Power Black	4571605	458x413x413	459x683x619	400V3NPE 5,8kW 32A



ACCESSORIES

- Non-stick cooking liners
- Colour coded cooking trays
- Colour coded mesh cooking trays
- Griddle cooking plate
- Paddle with hand guard and sides
- Panini press

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metos
kitchen intelligence®