

PRODUCT SPECIFICATIONS



MultiChef® 5500PC

CAPACITY	
Cabinet External Dimensions	25 <sup>1</sup> / <sub>16</sub> " Wide x 29 <sup>1</sup> / <sub>4</sub> " Deep x 20 <sup>5</sup> / <sub>16</sub> " High (65.25cm Wide x 74.3cm Deep x 52.2cm High)
Useable Internal Dimensions	12 <sup>1</sup> / <sub>2</sub> " Wide x 13" Deep x 7 <sup>1</sup> / <sub>2</sub> " High (31.75cm Wide x 33cm Deep x 19cm High)
Cooking Tray Capacity	12 <sup>3</sup> / <sub>4</sub> " x 12 <sup>3</sup> / <sub>4</sub> " — Total 162 <sup>1</sup> / <sub>2</sub> Square Inches (32.39cm x 32.39cm — 4.128 Square Meters)
Useable Cooking Capacity	Up to 4 Trays — Total 650 Square Inches (Total 16.5 Square Meters)
Approximate Unit Weight	120 lbs. (54.4kg)
ELECTRICAL	
Voltage, Frequency — Phase	208-240 VAC, 50/60 Hz — Single Phase
Amperage	17.7 AMPS
Maximum Input	4130 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	1" (2.54cm) on all sides
SHIPPING	
Approximate Crated Weight	160 lbs. (72.58 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 (5.056 Cubic Meters)
WARRANTY	Limited one (1) year parts and labor



MultiChef® 7500PC

CAPACITY	
Cabinet External Dimensions	31 <sup>1</sup> / <sub>16</sub> " Wide x 30 <sup>5</sup> / <sub>16</sub> " Deep x 22 <sup>7</sup> / <sub>8</sub> " High (79.85cm Wide x 77.63cm Deep x 58.1cm High)
Useable Internal Dimensions	18" Wide x 18" Deep x 10" High (45.72cm Wide x 45.72cm Deep x 25.4cm High)
Cooking Tray Capacity	18" x 18" Tray — Total 324 Square Inches (45.72cm x 45.72cm — 8.23 Square Meters)
Useable Cooking Capacity	Up to 4 Trays — Total 1,296 Square Inches (Total 32.9 Square Meters)
Approximate Unit Weight	205 lbs. (93kg)
ELECTRICAL	
Voltage, Frequency — Phase	208 - 240 VAC, 60 Hz — Single Phase
Amperage	39.7 AMPS
Maximum Input	9600 Watts
Cord Length and Plug	6' (1.83m) Cord with NEMA 6-50 Plug
Cooking Temperature Range	100° - 500° F (37.8° - 260° C)
Minimum Wall Clearance	1" (2.54cm) on all sides, 3" (7.62cm) in back
SHIPPING	
Approximate Crated Weight	250 lbs. (113.4kg)
Approximate Shipping Crate Size	39" Wide x 38" Deep x 31" High (99cm Wide x 96.5cm Deep x 78.7cm High)
Approximate Shipping Crate Volume	26.59 Cubic Feet (5.056 Cubic Meters)
WARRANTY	Limited one (1) year parts and labor



**NO VENTING REQUIRED** — MultiChef has been engineered and approved to operate safely without a hood or venting system. Check county and 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.

MultiChef is a product of Motion Technology, Inc. (MTI), maker of the industry leading AutoFry® Motion Technology, Inc., 10 Forbes Road, Northborough, MA 01532 • (508) 460-9800 • FAX (508) 393-5718

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.

MultiChef®

Your Source for Innovative Kitchen Solutions

Transform your business,  
not your kitchen.



**No Hoods. No Vents. No Problem!**

MultiChef lets you beef up your ROI without investing in a large-scale kitchen transformation

- Cook multiple items at once with our multi-tiered cooking cavity, that also slides out for easy cleaning.
- Patented Rotary Air Impingement™ technology speeds cooking without sacrificing food quality.
- Industrial-strength, compact oven operates without a hood and ventilation system.

CALL +1 (508) 460-9800

VISIT [MTIproducts.com](http://MTIproducts.com)





# A little FAST BAKE OVEN that delivers big results!

Both quick-serve and full-service dining establishments appreciate the small footprint of this powerful and highly versatile ventless oven. With MultiChef, you can transform your small kitchen into a food preparation powerhouse capable of cooking and baking a wide variety of menu items all at the same time.

A sealed cooking chamber allows MultiChef to operate without a hood and venting system. A unique combination of convection, direct infrared and Rotary Air Impingement™ means you can bake, toast, melt and reheat items without sacrificing food quality.

Delight your customers by serving them hot, delicious pizzas, sandwiches, breakfast wraps and traditional baked goods in record time. Beef up your bottom line by serving more customers, quickly and efficiently.

“With MultiChef, we have been able to serve more customers without sacrificing quality and without hiring additional staff. Best of all, we didn’t need to build out our small food prep area. The results, reflected in a very healthy return on investment, are impressive. We couldn’t have done it without the MultiChef oven!”

~ Jim, Owner  
The Savage Depot, Savage, Minnesota



## Lunch in a hurry?



**12:30 p.m.**  
Waitress takes order for a large hungry lunch bunch in a hurry.



**12:35 p.m.**

Kitchen staff pops quiche order into the MultiChef oven for three minutes. Begins preparing pizza and sandwich orders.



**12:36 p.m.**

Kitchen staff puts pizza in the MultiChef, setting additional timer for two minutes and 30 seconds.



**12:37 p.m.**

Sandwich order joins pizza and quiche in the MultiChef; third timer is set for 90 seconds.



**12:38 p.m.**

Quiche comes out of MultiChef and is set under heat lamp. Thirty seconds later the pizza is removed (joining the quiche) and the final menu item — a tortilla wrap — is put into MultiChef for one minute.



## Only MultiChef can make it happen!

**12:39 p.m.**

Tortilla wrap and sandwich are removed from MultiChef.



**12:42 p.m.**

All orders are gathered and served to an amazed and delighted lunch bunch within just 12 minutes!



## Prepare a wide range of foods

BAKE • TOAST • MELT • ROAST • REHEAT

## Start foods at different times

4 RACKS • 4 SEPARATE TIMERS

## Enjoy easy installation

NO VENTING NEEDED • SMALL FOOTPRINT

## MultiChef Rapid Bake Technology Is Perfect for Your Food-Related Business

MultiChef uses a unique combination of convection, direct infrared and Rotary Air Impingement™ technologies to allow super high-speed cooking. It's perfect for:

Bakeries

Cinemas

Concession Stands

Convenience Stores

Educational Food Services

Retail Stores

Fine Dining

Hospitals

Nightclubs & Bars

Pizzerias

Hotels

Specialty Stores

## MultiChef Also Works as a Traditional Oven

In addition to cooking a wide variety of savory menu items, MultiChef also bakes. In just a few minutes, MultiChef bakes traditional bakery goods like scones, muffins, cookies, brownies and pastries, plus bread items such as dinner rolls, baguettes, bread sticks and more.



Proudly made in the U.S.A.

CALL +1 (508) 460-9800

VISIT [MTIproducts.com](http://MTIproducts.com)