

Earn more with Manitowoc Foodservice

No space, no ventilation, no cooking experience? No Problem!

It matters that the food you serve is convenient and delicious. Our equipment is designed to be right-sized, easy to use and able to cook a wide range of high-quality foods. It doesn't matter what type of food you're considering, as long as its food your customers crave! We've got the right equipment solution to get you there easy and fast.

Merrychef 402s



Merrychef 503



Merrychef

The Merrychef 402s oven allows you to program as many as 500 cook-to-order menu items. With the touch of a button, you're serving hot, delicious food up to 15 times faster than with conventional ovens. The Merrychef can be integrated into a compact workstation for maximum productivity, efficiency and throughput. www.merrychefusa.com

The Convothem Mini-Combi Oven Steamer is our way of saying bread rolls cooked to perfection, slow roasted meats that are to die for, tender yet crispy vegetables and "fried foods" without the fryer. You'll be amazed at what this oven will do. Features include the stored recipe library, multiple cooking stage programs, and a 'Smart-Key' for selecting menu options.

www.clevelandrange.com



*Convothem
Mini-Combi Oven*



Lincoln CTI Impinger

Lincoln

Fifty-nine percent of Convenience Store customers would have ordered a hot sandwich the last time they visited your operation. If you aren't serving them, you're missing the opportunity to attract customers, increase sales, and stand out from the crowd. Lincoln's CTI Impinger provides large oven capacity in a small footprint. The Synergy™ line of conveyor toasters adds flexibility, quality and simplicity to any foodservice area. www.lincolnfp.com



the art and science of
Convenience.