

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

High Speed Oven

Merrychef connex® 12

Merrychef connex® 12

Stainless steel



Carbon black



Features

- The connex®12 is the most versatile, high speed oven on the market.
- An all-in-one unit ideally suited to rapidly cook, toast, grill and reheat fresh or frozen food, eliminating the need for other appliances.
- Cooking up to 20x faster than other cooking methods it can provide hot food on demand.
- It has the largest cavity 30.5cm x 30.5cm (12" x 12") to oven width 35.5mm (14") ratio, and fits on a 600mm worktop, perfect when space is at a premium.
- Suitable for front-of-house, operating quietly and easy to install due to ventless cooking capabilities through a built-in catalytic converter, eliminates the need for an extraction fan.
- Cool to touch exterior makes it safe to locate anywhere with no need to allow space around the unit.
- Easy to operate with a 7" HD widescreen display and new generation easyTouch®2.0, icon driven controller, ensuring consistent, high quality dishes.
- Stainless steel cavity and casework, with a sealed rounded edged cavity makes it easy to clean.
- Patented easy access front mounted monitored air filter.
- Wi-fi/ethernet connected with access to KitchenConnect cloud for easy menu updates (or, via a USB memory stick).

Options

- Stainless steel or carbon black finishes. Highly robust glass surrounds the easyTouch® 2.0 controller.

Included accessories

- Flat cook plate.
- Guarded hand paddle with supporting side walls.
- Cooking tray, full size.
- Cool down pan.
- Cook plate liner.

For a wide range of accessories recommended to get greater flexibility out of the connex®12 and significantly reduce cleaning time visit

www.merrychef.com/products/accessories

Specifications

High speed Technology® combines three heat technologies:
 -Microwave
 -Convection
 -Tuned impingement.

MICROWAVE POWER

- Microwave setting options: Off and 5-100% in 1% increments.
- Microwave distribution system uses a rotating active antenna to ensure even heating throughout the food.

CONVECTED HEAT

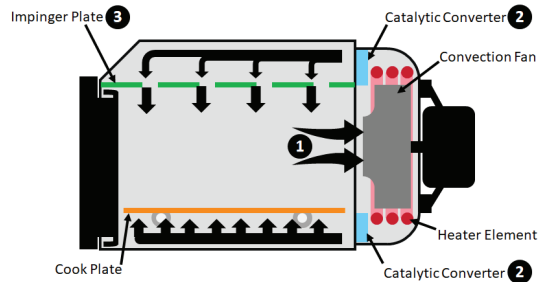
- Temperature setting options: Off and 212°F (100°C) to 527°F (275°C) in 1°C increments.
- The Heat distribution system is via Tuned Impingement, ensuring the most even browning.

VENTILATION

- Ventless certification. EPA 202 tested (8 hr).
- Internal catalytic filtration to limit grease and odour emissions.

easyTouch® 2.0 CONTROL SYSTEM

- Icon driven, HD colour touch screen control panel with unlimited storage for multi-stage cooking profiles.
- Each cooking profile offers up to six (6) stages with programmable cooking times, microwave power settings and written and/or pictorial user instructions for each stage.
- Self diagnostics capability to monitor components.
- Easy menu updates or data transfer via USB memory stick and KitchenConnect cloud.

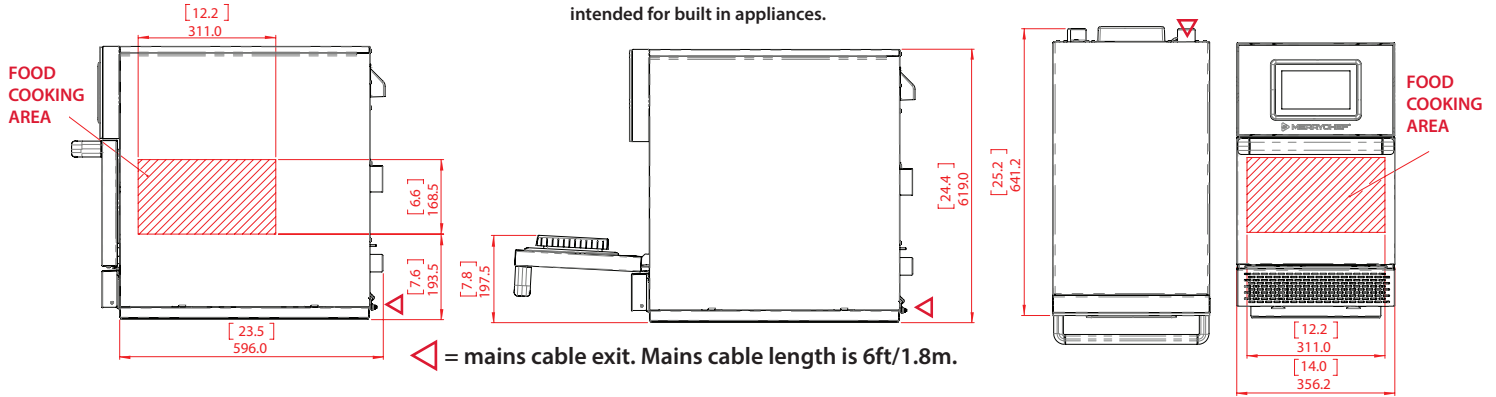


HOW IT WORKS

The convection fan pulls air in through the back of the cavity (1). This is then heated and returned to the cavity through the catalytic converters (2) and impinger plate (3) to produce an even heat pattern in the oven. This heat pattern allows food to cook evenly and produces a crisp golden finish, every time.



No clearance required around the sides of the unit, a 2" clearance is needed above the unit. The item is not intended for built in appliances.



DIMENSIONS/WEIGHTS: BOXED OVEN

MODEL	OVERALL SIZE			WEIGHT	
	HEIGHT	WIDTH	DEPTH	STANDARD POWER	HIGH POWER
conneX®12	33.7" (855 mm)	20.5" (520 mm)	32.3" (820 mm)	NET 133 lbs. (60 kg)	NET 151 lbs. (68.7 kg)

DIMENSIONS/WEIGHTS: OVEN

MODEL	OVERALL SIZE			WEIGHT	
	HEIGHT	WIDTH	DEPTH	STANDARD POWER	HIGH POWER
conneX®12	24.4" (619 mm)	14.0" (356.2 mm)	25.2" (641.2 mm)	NET 111 lbs. (50 kg)	NET 130 lbs. (58.7 kg)

POWER REQUIREMENTS & OUTPUT

*This is not consumption. **This is approx. microwave power output.

Model	Model number	Finish	ELECTRICAL SUPPLY						POWER OUTPUT (APPROX.)			
			Voltage	Frequency	Arrangement and connections	Plug Type	Plug image	Plug phase current rating*	Max. power input	Microwave** (IEC 705) 100%	Convected heat	Combination mode
conneX®12 standard power	X12FXMV6SXL1CLUS	Stainless steel	208-240V	60Hz	Twin Pole 2P + GND	NEMA 6-15P		15A	3680 W	1000 W	2200 W	1000 W** + 1300 W
	X12DXMV6SNL1CLUS		208-240V	60Hz	Twin Pole 2P + GND	NEMA 6-20P		20A	4500 W	1000 W	2200 W	1000 W** + 1300 W
	X12DX206SNL1CLLA		220V	60Hz	Twin Pole 2P + GND	NEMA 6-20P		20A	4500 W	1000 W	2200 W	1000 W** + 1300 W
	X12FXMV6SXL1BKUS	Carbon black	208-240V	60Hz	Twin Pole 2P + GND	NEMA 6-15P		15A	3680 W	1000 W	2200 W	1000 W** + 1300 W
	X12DXMV6SNL1BKUS		208-240V	60Hz	Twin Pole 2P + GND	NEMA 6-20P		20A	4500 W	1000 W	2200 W	1000 W** + 1300 W
	X12DX206SNL1BKLA		220V	60Hz	Twin Pole 2P + GND	NEMA 6-20P		20A	4500 W	1000 W	2200 W	1000 W** + 1300 W
conneX®12 high power	X12DBMV6DHL1CLUS	Stainless steel	208-240V	60Hz	Twin Pole 2P + GND	NEMA L6-30P		30A	6000 W	2000 W	2200 W	2000 W** + 2200 W
	X12DBMV6DFL1CLUS		208-240V	60Hz	Twin Pole 2P + GND	NEMA 6-30P		30A	6000 W	2000 W	2200 W	2000 W** + 2200 W
	X12DB206DJL1CLBR		440V	60Hz	Single Phase L+N+E	BR 3 PIN		30A	6000 W	2000 W	2200 W	2000 W** + 2200 W
	X12DBMV5HEL1CLEU		220-230V	50Hz	Single Phase L1+N+E	IEC 309 3 Pin		32A	6000 W	2000 W	2200 W	2000 W** + 2200 W
	X12DBMV5GCL1CLEU		380-400V	50Hz	Twin Phase L1+L2+N+E	IEC 309 5 Pin		32A	3100 W + 3800 W	2000 W	2200 W	2000 W** + 2200 W
	X12DBMV6DHL1BKUS	Carbon black	208-240V	60Hz	Twin Pole 2P + GND	NEMA L6-30P		30A	6000 W	2000 W	2200 W	2000 W** + 2200 W
	X12DBMV6DFL1BKUS		208-240V	60Hz	Twin Pole 2P + GND	NEMA 6-30P		30A	6000 W	2000 W	2200 W	2000 W** + 2200 W
	X12DB206DJL1BKBR		440V	60Hz	Single Phase L+N+E	BR 3 PIN		30A	6000 W	2000 W	2200 W	2000 W** + 2200 W
	X12DBMV5HEL1BKEU		220-230V	50Hz	Single Phase L1+N+E	IEC 309 3 Pin		32A	6000 W	2000 W	2200 W	2000 W** + 2200 W
	X12DBMV5GCL1BKEU		380-400V	50Hz	Twin Phase L1+L2+N+E	IEC 309 5 Pin		32A	3100 W + 3800 W	2000 W	2200 W	2000 W** + 2200 W

Welbilt reserves the right to make changes to the design or specifications without prior notice. Merrychef recommend installing a Type D circuit breaker whilst remaining in accordance with local regulations.