

MERRYCHEF “402S” MICROWAVE ASSISTED IMPINGER OVEN

208 Volts, 60Hz and 240 Volts, 60Hz

FCC ID: PCV402S2086DK* and PCV402S2406DK*

Operational Description

The **Merrychef “402S”** (FCC ID: PCV402S2086DK* and PCV402S2406DK*) is a Microwave Assisted Impinger Oven intended for commercial use in Quick Service Restaurants (QSR's). It is used to either reheat or prime cook food. The oven has two heat sources available: a multi-element resistive heater located behind the main cavity and two magnetrons which launch/produce microwave energy from the sides of the cavity.

A variable high-speed convection fan circulates the hot air energy into the main cavity through impinger plates located at the top and bottom of the cavity. Microwave energy is stirred by a rotating antenna located behind a sealed cover on each side of the cavity.

The oven includes a recirculation filter which reduces the emission of smoke and grease particles during cooking.

A micro-controller facilitates control of the oven and allows for specific convection fan speeds, microwave powers, cavity temperatures or pre-programmed combinations to be enabled via the user interface keypad and alphanumeric display.

Microwave Power

0% to 100% in 10% steps

Convection Fan Speed

10% to 100% in 5% steps

Cavity Temperature

212 - 525°F /100 – 275 °C in 1° steps.

The combination of high velocity hot air impingement and microwave energy provides very rapid cooking of the food product together with a traditional cooking result.

Microwave leakage is prevented by utilising a welded cavity and a door with an intrusive 1/4 wave trap system. The door is monitored by a primary and secondary interlock system.

Note: * above denotes optional characters used to identify customer specific (cosmetic) model variants.