

## COMPETITOR COMPARISON

COMPETITOR PRODUCTS Merrychef 402s

Merrychef 503

Merrychef EC403 Turbochef Tornado

Turbochef C3

Turbochef i5

Turbochef High h Batch

Amana AXP

Vulcan Flashbake

ACCELERATED COOKING										
OVENS										



















Amana Veloci







				-								
FEATURES												
LIST PRICE	\$9,858	\$10,950	\$6,958	\$9,759	\$11,150	\$11,950	\$6,250	\$16,000	\$12,250	\$6,950	\$800-\$1,000 on Ebay	No longer in production or sold
EIOT I RIOL	40,000	\$10,550	40,000	40,730	\$11,130	_ \$11,850	\$0,230	\$10,000	\$12,230	\$0,830	\$000-\$1,000 OII EDAY	I vo longer in production or sold
External Dimensions		I										
Height	595mm / 23.42"	640mm / 25.19"	530mm / 20.86"	584mm / 23"	648mm / 25.5	618mm / 24.3"	521mm / 20.5"	514mm / 20.25"	18" (464mm)	464mm / 18.25"	318mm / 15"	510mm / 20"
Width	585mm / 23.03"	710mm / 27.95"	545mm / 21.45"	660mm / 26"	737mm / 29"	691mm / 27.2"	648mm / 25.5*	635mm / 25*	21" (540mm)	489mm / 19.25"	685mm / 27*	635mm / 25"
Depth	660mm / 25.96"	670mm / 26.37"	555mm / 21.85"	653mm / 25.7*	749mm / 29.5"	718mm / 28.25*	737mm / 29*	647mm / 25.5"	31" (800mm)	667mm / 26.25"	736mm / 29*	685mm /27*
Weight	90kg / 198lbs	90kg / 198lbs	57kg / 125lbs	86kg / 190lbs	116kg / 255lbs	125kg / 275lbs	71kg / 157lbs	52kg / 150lbs	165lbs	43kg / 95lbs	100lbs	245lbs
Internal Dimensions												
Height	215mm / 8.46"	260mm / 10.2"	315mm / 12.4"	203mm / 8"	180mm / 7.1"	254mm / 10"	203mm / 8"	254mm / 10*	8" (203mm)	266mm / 10.5"	196mm / 7.74"	203mm / 8"
Width	374mm / 14.72"	490mm / 19.29"	330mm / 12.99"	394mm / 15.5"	452mm / 17.8"	610mm / 24"	476mm / 18.75"	406mm / 16"	13" (330mm)	330mm / 13"	457mm / 18"	406mm / 16"
Depth	311mm / 12.24"	360mm / 14.2"	315mm / 12.4"	373mm / 14.7*	368mm / 14.5"	406mm 16"	425mm / 16.75"	318mm / 15"	15" (381mm)	381mm / 15"	457mm / 18*	381mm / 15"
	2" (51mm)	2" (51mm)	2" (51mm)	Ton 4" Sides 2" (51mm)	Ton 4" Sides 2" (51mm)	Top 406mm / 16" Sides 51mm 2"	Top 4" Sides 2" (51mm)	2" (51mm)	2* (51mm)	2" (51mm)	6" (152mm)	unknown
Clearance	2 (5111111)	2 (5111111)	2 (5111111)	Tup 4 Sides 2 (STITITI)	Top 4 Sides 2 (STITITI)	Tup 406IIIII / 16 Sides 51IIIII 2	Top 4 Sides 2 (STITITI)	2 (5111111)	2 (5111111)	2 (5111111)	6 (15211111)	unknown
Stackable	YES	YES	YES	YES	YES	NO	YES	NO	No	Yes	No	No
Statikable	Kits & Stacking Cart Available				Kits & Stacking Cart Available	N/A	Kits & Stacking Cart Available		140	1.00	1.0	
Heat Sources				<b>3</b>			3					
	Convection, Impingement &							Convection Radiant &	Convection Radiant &		High Intensity Quartz Halogen	
Technology	Microwave	Convection & Microwave	Convection & Microwave	Impingement & Microwave	Impingement & Microwave	Impingement & Microwave	Impingement	Microwave	Microwave	Convection & Microwave	Lamps	Impingement & Microwave
-	4500	1 425alla	1000	3500 watts Max INPUT	2000 watts Max INPUT		NO MICDOWAVE DOWED	2200	2000	1400	NO	2000
Microwave power	1500 watts	1425 watts	1000 watts	Approx output = 2000 watts	Approx output = 1250 watts		NO MICROWAVE POWER	2200 watts	2000 watts	1400 watts	NO	2000 watts
	3250 watts heating element decreasing to 2500 watts in	3000 watts	3000 watts	6175 watts Max INPUT when	5200 watts Max INPUT when	Max input 9500 / 11500 watts	Max Input 5000 watts	5700 Watts	2100 watts	2700 watts	NO	5000 watts
Convection Power	combination mode			convection only heat source	convection only heat source	,						
Radient Heat	N/A	N/A	N/A	N/A	N/A	N/A	N/A		180 watts			
	N/A	N/A	N/A	N/A	N/A	N/A	N/A				12000 watts MAX 7 lamps @ 2000 watts	
Halogen											7 lamps @ 2000 watts	
	30amp / 1ph	30amp/1ph	30amp/1ph	30amp/1ph	30-35amp/1ph	48amps / 1ph	24amp / 1ph	30 amp / 1ph	30amp/1ph	20amp /1ph	30amp/1ph	30amp/1ph
Power Required	Nema L6 - 30p	Nema L6 - 30p	Nema L6 - 30p	Nema L6 - 30p	Nema L6 50p	Nema L6 50p	Nema L6 - 30p	Nema L6 - 30p	Nema L6 - 30p	Nema 6-20	Suampriph	Soamp/ ipii
Plug Required										1 year Parts & Labor 3		
Warranty	I year Parts & Labor	I year Parts & Labor	I year Parts & Labor	1 year Parts & Labor	1 year Parts & Labor	1 year Parts & Labor	1 year Parts & Labor	Year Limited	Year Limited	Year Limited	1 Year Parts & Labor	1 Year Parts & Labor
KEY UNIQUE SELLING POINTS												
Energy Use Kwh	6.25 Kwh	6.25 Kwh	5.3 Kwh	6.7 to 10.5 Kwh	7.4 Kwh	10 Kwh	5 Kwh	5.7 Kwh	5Kwh	3.4 Kwh	11.9 Kwh	
Temperature Range	300°F-525°F	300°F-480°F	300°F-480°F	300F - 500F Up to 12 x Faster than	300F - 500F Up t0 10x Faster than	350°F-500°F	300F - 500F	200-520°F	475°F Max	475°F Max Up to 4 x Faster than		Up to 15 x Faster than
Speed of cooking	Up to 15 x Faster than conventional cooking	Up to / x Faster than conventional cooking	Up to 6 x Faster than convertional cooking	Up to 12 x Faster than conventional cooking	Up t0 10x Faster than conventional cooking		Up to 4 x Faster than conventional cooking	Up to 15 x Faster than conventional cooking	Up to / x Faster than conventional cooking	Up to 4 x Faster than conventional cooking		Up to 15 x Faster than Conventional cooking
Programs	256	99	99	128	128	200	72	360	100	100	10	64
Catalytic Converter	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	No	No	Yes
Built in Diagnostics	Yes	Yes	Yes	Yes	Yes	Yes	Yes	No				
-	Menukey & USB key and	Menukey	Menukey	Smart card	Smart Card	Smart Card	Smart Card	EZ Card Smart Card	EZ Card Smart Card	EZ Card Smart Card	Manual	Manual
Software	Software			Onlant Card	omart Card	omart Card	omart Card				wanuai	IVIanual
stage cooking	6 stages	3 stages	3 stages					4 stages	4 Stages	4 Stages		
	Can use 1/4 size metal sheet pans	Can use 1/2 size metal sheet pans	12" Metal Turntable	No Metal	No Metal	Can use 1/2 size metal sheet pans	Can use 1/2 size metal sheet pans	Can use 1/2 size metal sheet pans	Can use 1/4 size metal sheet pans	Can use 1/4 size metal sheet pans		Can use 1/2 size metal sheet pans
Cooking on metal pans	chemco Dirt Buster	chemco Dirt Buster	chemco Dirt Buster	Own Brand Chemical	Own Brand Chemical	Own Brand Chemical	Own Brand Chemical	Chemco Dirt Buster	Chemco Dirt Buster	Chemco Dirt Buster	Don't know	Don't know
Cleaning									Menu Development available on			
Menu Development	Menu development included	request	request	request	request	request	request	request	request	request	Don't know	Don't know
Staff Training	Staff training included	Staff traininng included on request	Staff traininng included on request	Staff traininng included on request	Staff traininng included on request	Staff traininng included on request	Staff traininng included on request	Staff traininng included on request	Staff traininng included on request	Staff traininng included on request	Don't know	Don't know
Website	www.merrvchefusa.com	www.merrychefusa.com	www.merrychefusa.com				-	-			_	
					_		<del>-</del>			_		·
Typical Market Segments Full Service Restaurants	J	_ √	1		J	J	4	J				J
Chain QSR	V	l .	Ý	√	l .	*	v.	v.				· .
Hotels - Full Service Restaurants Hotel - Room Service / Pool Side	1	I	1			√	4	<b>V</b>	1		<b>V</b>	
Hotel - Banqueting		√.	,		]	√.	,	,	,	]		]
Casual Dining Restaurants Stadiums and concession stands	1		1		1 1	√ √	1	√ √	1		<b>V</b>	1
Movie Theatre & Bowling alleys	v.	·	Ý	√	, ,	,	•	Ý	į.	√	V	, ·
Contract Dining Convenience Stores	1	_ √	1		<b>1</b>	√		<b>V</b>	1	√	<b>V</b>	\ \frac{1}{2}
Grocery Stores / Super Markets	v.	,	į		· .	į		,	v.	. √	į.	į.
Colleges and Univercities Pizza Restaurants	N J	√	1	J	√	√	4	√ √	√		J	\ \ J
Coffee shops & Bakeries	v.		Ý	v.			Ý	,	<b>√</b>	√.	,	į į
Non traditional food outlets	1		<b>V</b>	√			√	√	<b>V</b>			√ √