



martin
food equipment

serving foodservice success

MARTIN FOOD EQUIPMENT

SelfCookingCentre®

POWERED BY **RATIONAL®**

Do you ever wish you could produce an entire food menu from a footprint of just 1m²?



Martin Food Equipment **SelfCookingCentre®**

POWERED BY **RATIONAL®**

Grill. Roast. Bake. Steam. All in one single appliance.

The unbelievable multi-functionality of the **SelfCookingCentre®** is based on the combination of a convection oven and steamer in just one single cooking appliance.

The new **SelfCookingCentre®** can free up or replace a wide variety of cooking appliances, such as convection ovens, tilting fryers, rotisseries, boilers, deep-fat fryers and steamers. You can grill, roast, bake, steam, stew, blanch or poach food, all within a space of less than 1m².

Meat, fish, poultry, vegetables, egg dishes, baked goods, desserts - you can do it all.

The **SelfCookingCentre®** features integrated “*cooking intelligence*” to support intuitive control. This means even untrained employees can operate the appliance without any special training.

All your deli, bakery and fine dining menu from one oven!



Steam



Convection



Combination





Benefits at a glance.

Excellent and uniform quality
of all dishes

Maximum flexibility for less
stress

No checking or monitoring

No over-production

Easy to operate, even for
temporary staff

Minimum running costs

Easy to use and clean.

There are up to 100 program slots, each with up to 6 steps, for automating individual cooking sequences. This will allow you to carry out cooking sequences at the push of a button.

The **SelfCookingCentre®** can be cleaned with minimal fuss. You simply spray the cooking cabinet with MFE **RATIONAL** cleaner and start the cleaning program. Then rinse the cooking cabinet using the hand shower. Even stubborn dirt has no chance.



Any size you like.

Whether you prepare thirty or several thousand meals per day, we have exactly the right size of **SelfCookingCentre®** oven for you.

All are available as either electric or gas models. There are also a whole range of special versions available that can be adapted perfectly to the conditions specific to your foodservice business.



6, 10, 20 GRID OR MORE
GAS OR ELECTRIC
WE HAVE **YOU** COVERED!



Full range of accessories available.

With the MFE **SelfCookingCentre**[®] we also supply a full range of accessories, containers and stands to complement any environment and food type.



PIZZA TRAY



POTATO BAKER



GRILL TRAY



MULTIBAKER TRAY



CHICKEN SPIKE



MUFFIN MOULD



COMBIFRY TRAY



BAKING SHELVES



VARIOSMOKER

SelfCookingCentre®

POWERED BY **RATIONAL**

The ideal cooking system for the foodservice industry.

Join us at our **Foodservice Academy** when you purchase your new **MFE SelfCookingCentre®**. Our foodservice trainers will fine tune the cooking programmes to match your menu and achieve perfect cooking results.



*“ 50 fresh chickens roasted to perfection in just 30 minutes in the **MFE SelfCookingCentre®**. ”*

COLIN FEE- MACE, CASTLETOWN ROAD, DUNDALK

*“ We recently refitted our complete restaurant with equipment from Martin Food Equipment. The **MFE SelfCookingCentre®** is an integral part of my kitchen. It is so flexible, easy to use and easy to clean. ”*

TONY M^cDERMOTT, MILL PARK HOTEL, DONEGAL



For more details on our range of “Combi” cooking solutions or to book a FREE demo call us today on Rol **CallSave 1850 30 36 36** or NI **FreeFone 0800 783 98 59** or e-mail us at **info@mfe.ie**.

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www.martinfoodequip.com