

Commercial Microwave Ovens

The Butler commercial microwave ovens are a perfect replacement for inappropriate domestic ovens used in food-service applications. They bake fast and evenly and are suitable for a wide variety ranging from pastries to entries. The durable construction is perfectly adapted for commercial usage such as cafés, food stores, pizza outlets, casual dining restaurants, clubs, deli applications and more.

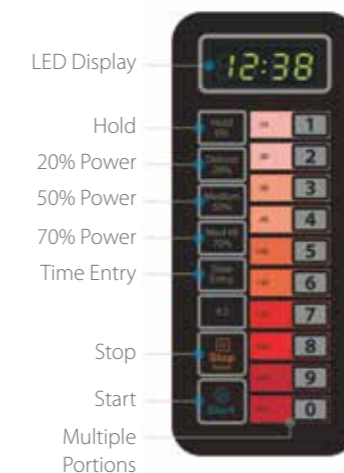
Difference between commercial and household microwave ovens

	Commercial Microwave Ovens	Conventional Microwave Ovens
Functions	<ul style="list-style-type: none"> Even heat delivery to the food, large capacity, pre-set memory, one button for common menus Three power levels and automatic fault diagnosis 	<ul style="list-style-type: none"> Slow heating, unsuitable for commercial applications, rely on turntable for even heating No automatic fault diagnosis
Durability	<ul style="list-style-type: none"> Stainless steel cavity Withstands frequent usage (100s of times per day) 	<ul style="list-style-type: none"> Sprayed or painted doors Only for home use (3-5 times per day)
Cleaning	<ul style="list-style-type: none"> Smooth internal and external design, easy to clean 	<ul style="list-style-type: none"> Turntable structure leads to accumulation of residues, difficult to clean
Capability	<ul style="list-style-type: none"> Heating not compromised by large capacity 	<ul style="list-style-type: none"> Can accommodate limited amount of food



MWO-34HD

- 34 litre capacity accommodate 16" platters
- Up to 100 programmable menu options for consistent results
- User friendly touch control pad
- 3 stage cooking and 5 microwave power levels
- See-through door with lighted interior
- Grab'n Go handle
- Stainless steel cabinet and oven cavity
- Removable splatter shield
- Stackable installation



MWO-25

- 25 litre capacity accommodates 12" platter
- Up to 20 programmable menu options for consistent results
- User friendly touch control pad
- 3 stage cooking and 5 microwave power levels
- See-through door with lighted interior
- Grab'n Go handle
- Stainless steel cabinet and oven cavity
- Removable splatter shield

Biryani



Biryani can be reheated within a minute

Combo Meals



Combo Meals can be reheated within a minute

Lasagna



8 oz. lasagna can be cooked within 20 minutes and preheated in 3 minutes

Nachos



10 oz. nachos can be reheated within 2 minutes

Technical Specifications

Model	Dimensions W x D x H (mm)	Cavity Dimensions W x D x H (mm)	Cavity Volume (Litres)	Input Power (W)	Output Power (W)	Cooking Time (min:sec)
MWO-25	511x311x432	327x200x346	25	1550	1000	3:10
MWO-34HD	553x488x343	370x385x230	34	1900	1400	2:30

*Throughput reflects one piece of Pizza

Specifications are subject to change without prior notice