



MSO Menumaster® Steamer Oven

On-Demand Batch Cooking Solutions for...

- ▶ Schools
- ▶ Healthcare Facilities
- ▶ Buffets
- ▶ Cafeterias
- ▶ Stadiums
- ▶ Supermarkets
- ▶ Fast Casual Restaurants



Accepts standard USB flash drives for programming

How does MSO simplify steaming?

- **4x faster** than traditional steamers
- **Fast steaming retains food quality and nutrition.**
 - Seafood and proteins are tender and thoroughly cooked, never chewy or rubbery
 - Vegetables are crisp and colorful, never limp or soggy
- **Accepts two full size amber pans**
 - Stackable to increase throughput
 - Save valuable counter space
- **Easy and safe operation** – ergonomic door design allows for easy removal of pans.
- **Low cost** – runs on less than \$1 of energy per day*! No plumbing or vent hood needed!
- **Low maintenance** - save thousands of dollars a year on energy, plumbing and ventilation!
- **Simple Programming** - accepts standard USB flash drives.



Removable, magnetic filter with clean filter reminder for simple, hassle-free cleaning



Avoid delimiting hassles of traditional steamers!

COOK TIMES

Food Item	TRADITIONAL STEAMER	COMPETITIVE 3200 WATT STEAMER	MSO35 3500 WATT	MSO22 2200 WATT
Baby Red Potatoes - 10 lbs. (4.5 kg)	25:00	13:00	11:50	16:00
Frozen Vegetables - 8 lbs. (3.5 kg)	18:00	12:00	10:00	13:45
Lobster Tails - 4 tails	6:00	1:15	1:00	1:25
Poached Cod - 8 filets	12:00	7:00	6:00	8:15
Frozen Soup - 80 oz.	45:00	7:30	6:30	9:00
Shrimp - 2 lbs. (1 kg)	6:00	2:40	2:25	3:20

