

The heat is on at Marks and Spencer

Marks and Spencer Senior Food Technologist, Simon Lushey, comments on the new Merrychef 402S:

Marks & Spencer food halls got a whole lot hotter when Hot Food To Go was launched.

Powering this hot food revolution at Marks & Spencer, Milton Keynes, is the very latest oven technology from Merrychef, the 402S. A high speed microwave assisted hot air impinger oven, the 402S offers the combined cooking ability of convection air, impingement and microwave power. This enables the 402S to cook up to 12 times faster than a conventional oven.

'To be a serious contender in the hot food takeaway market, delivery time was crucial while retaining excellent food quality,' said Simon.

'The 402S achieves core temperature efficiently and a fast cool down time aids the cleaning process. The kitchen is on full view to customers so aesthetics are important and the ovens really look the part.'

Merrychef – cooking good food faster.



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