The Better Way To Steam

With microwave steaming operators save purchase, installation, cleaning, maintenance and service costs

No plumbing | No de-scaling | No ventilation



MSO22/35 (2200 or 3500W)



 MOC24
 MRC22S2/30S2

 (2400 Watts)
 (2200 or 3000W)

MFS18TS (1800W)

Menumaster Commercial offers a full line of steam-capable microwave ovens in a variety of footprint, cavity and power options

How microwave steaming helps preserve the nutritional value of food:

Nutrients in food degrade the longer they are exposed to heat. Excessive water can also cause nutrients to 'leach out', further reducing the nutritional value. When steaming in a microwave, cook times are greatly reduced and often require little to no water added for steam to occur. That's because microwaves cause the water molecules held within food to heat up and generate their own steam.

Vegetables | Seafood | Shellfish | Wraps | Burritos | Potatoes



Easily Cook Rice, Pasta and Couscous too - In a Fraction of the Time

It's easy to cook rice, pasta even couscous in a microwave. All you need is an amber insert pan, water and the rice, pasta or couscous of your choice.



866-811-8559 The best 24/7/365 in the business



The Made In America Waterless Steamer That's Best In Its Class By Far



Up to 4x faster than traditional steamers | Accepts two full sized amber pans | Easy to stack - no kit required

Our MSO can replace traditional steamers because it cooks so quickly that the moisture in the food converts to steam. Food retains nutrients, texture, color and is ready serve in just minutes! Cooks frozen vegetables in almost half the time, potatoes more than twice as fast, lobster tails in 1/6 the time, shrimp in 1/3 the time.

No Ventilation, Plumbing or De-scaling Required

When it comes to serving high quality, nutritious and delicious food fast - nothing beats microwave steaming. And when it comes to microwave steamers - nothing beats the MSO.



With the MSO you get more of everything. More power, speed, control, flexibility and versatility. That adds up to better food, easier and in less time than anything in its class.

Exclusive Feature - SMART USB makes menu updates for one or multiple locations easy





Full Three-Year Parts and Labor Warranty on MSO35



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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. *Dependent on frequency of use and energy costs.



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



Avoid deliming hassles of traditonal 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



