VELOSI

High Speed Oven

Distributed and supported
across Australia and New Zealand
by Meris Food Equipment.

MERIS
FOOD EQUIPMENT EXPERTS

FRESH FOOD. FASTER SERVICE. HIGHER PROFIT.

The cheapest kitchen is the one you never build.

Extraction, gas, plumbing and floorspace are the real cost of a hot food offer, and they are the reason most sites never launch one. Velosi lets you launch a hot food offer from the counter space you already have.

Velosi is ventless and countertop. It arrives, it plugs in, it cooks. Ventless means it needs no extraction hood or ducting, so it can go where a conventional kitchen can't. The investment goes into the food you sell, not the room you cook it in.

LESS TIME COOKING. MORE TIME SELLING.

Velosi cooks in a fraction of the time of a conventional oven, using a combination of convection, microwave and impingement technology for fast, consistent results with precise temperature control. Serve hot food in seconds without adding staff, increasing kitchen space or slowing service during peak periods."

Maximise your counter space and your profits. Ask the Meris team how a Velosi can transform your food offering.

VELOSI | MERIS

ONE OVEN. HOT FOOD. READY IN SECONDS.

More menu options from less space. Cook from chilled or frozen with consistent results every time.

Speak with our in-house development chef to explore menu ideas, product applications and revenue opportunities.

Pizza Slice - 80 sec

Brekkie Muffin - 80 sec

Croissant - 75 sec

Toasted Sandwich - 45 sec

SMALL COUNTER. BIG RETURN.

Speed is not a feature. It is the output.

Shorter waits mean more transactions in the hour that matters. Consistent cook times mean service does not slow down as the queue builds.

Cook to order, not to a forecast.

Product stays chilled or frozen until it is ordered. Nothing is cooked on speculation, so nothing is thrown away on speculation.

Ventless

A built-in catalytic converter cleans the air as it cooks, so there's no extraction hood or ducting to install. The Velosi goes almost anywhere, including front-of-house and sites a conventional kitchen can't reach.

Your menu, locked in.

Programmes are built around what you sell, then locked so nobody can change them. Your newest casual can run it on their first shift. Need a menu? Our in-house development chef will build it with you.

Small counter. Big return.

Sell 25 items a day at $4 margin and Velosi returns over $35,000 a year. Bring your current hot food numbers to the Meris team and we will forecast the revenue opportunity for your business.

Easy to install

It runs from a single 15 amp power outlet with no other service connections, so you're cooking the day it arrives.

When you work with Meris, you not only get premium equipment, but you also get a team to help you address how it will fit within your business, considering all the variables in the food offer to ensure you achieve your objectives.

FIND THE RIGHT ACCESSORIES.

We will tell you which ones you actually need.

Standard Accessories - Included with every Velosi High Speed Oven.

Velosi High Speed Oven Tray, Non-Reinforced, Black VEP-TNR-BLK

Heavy Duty Loading Shovel
VEE-SHV-HDT

Purchase with your Velosi - Optional accessories to match your menu.

Velosi High Speed Oven Tray, Non-Reinforced, Blue
VEP-TNR-BLU

Velosi High Speed Oven Tray, Non-Reinforced, Green
VEP-TNR-GRN

Velosi High Speed Oven Tray, Non-Reinforced, Red
VEP-TNR-RED

Velosi High Speed Oven Tray, Reinforced, Black
VEP-T-BLK

Heavy duty cooking tray | Square Grill Tray
VEE-TSG-STD

Pan Gripper for Round & Square Pans
VEE-GRP-SQ

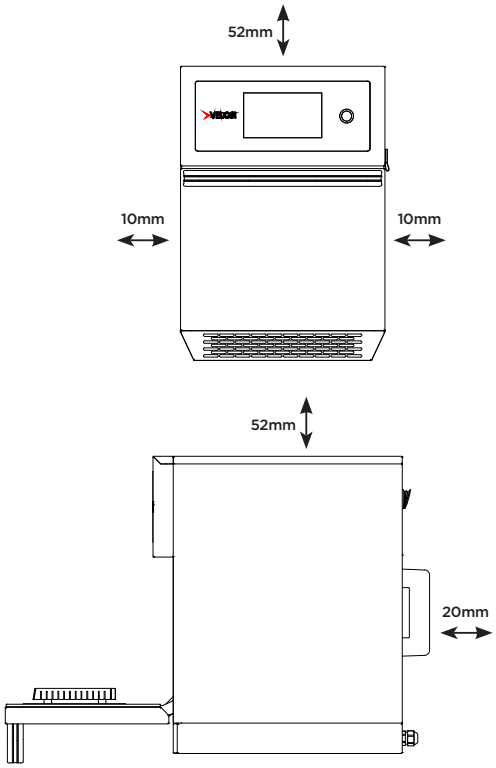
20mm Deep Square Smooth Pan
VEE-PSS-020

20mm Deep Square Grill Pan
VEE-PSG-020

5 Mould Egg Cooking Tray (280 x 290mm)
VEE-MLD5-2829

VELOSI | MERIS FOOD EQUIPMENT EXPERTS

COMPACT. HIGH CAPACITY DESIGN.



Technical Data

Dimensions

Outer dimensions (W x D x H):	410 x 630 x 590 mm
Depth with door open:	843 mm
Cavity dimensions:	300 x 300 mm
Weight:	52 kg

Power Requirements

Electrical supply:	15 amp, single phase, 3-pin plug
Circuit protection:	D-curve circuit breaker (must be installed)
Total power input:	3,200 W

Power Output

Microwave: 1,000 W / Convection: 2,200 W

Installation Clearances

Top: 52 mm
Left: 10 mm / Right: 10 mm
Rear: 50 mm

Finish

Colour: Black

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