

COMMERCIAL MICROWAVE OVENS

Amana[®]
Commercial



ACP
INC.

CHANGING THE WAY THE WORLD COOKS™

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Value Line

= 50 uses per day

Restaurant Line

= 50-125 uses per day

Chef Line

= 125-200+ uses per day

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Support Services

Ready To Help You

Culinary Support

Taking customer support even further...



Every oven is supported by our on-staff culinary team of chefs and food scientists in our fully equipped commercial kitchen.

The ACP Culinary Team provides support, including the information and assistance needed to take your menu to the next level.

We can assist with:

- Menu development
- Cooking times

We are continually examining and testing the latest food trends and developing new recipes for our ovens. These are posted on our website www.acpsolutions.com. Contact us: testkitchen@acpsolutions.com



ComServ Support

World-class service is just a phone call away...



Whether it's service scheduling, programming instructions or technical advice, the **ACP ComServ Support Center** is ready to assist.

Calls are answered 24 hours a day...
7 days a week...365 days a year.

- Customer Support
- Service Dispatches
- Live Technical Support
- Emergency Parts Fulfillment

Call 866-426-2621



Visit us on the web:
www.acpsolutions.com/service

Contact us:
commercialservice@acpsolutions.com

AMSO Oven

Simplify Steaming



- 4x faster than traditional steamers
- Compact footprint that accepts full size amber pans
Stackable to increase throughput and save valuable counter space
- Fast cooking 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
- Easy and safe operation
Pull down door design allows for easy removal of pans
- Low cost and green
*Runs on less than \$1 of energy per day**
- Low Maintenance
Save thousands of dollars a year on energy, plumbing and ventilation costs
- Accepts standard USB flash drives
Simple programming, easily program multiple ovens



* Dependent on frequency of use and energy costs.



Accepts standard USB flash drives for programming

AMS035
AMS022

Batch Cooking Applications for...

On-Demand Steaming Solutions for...

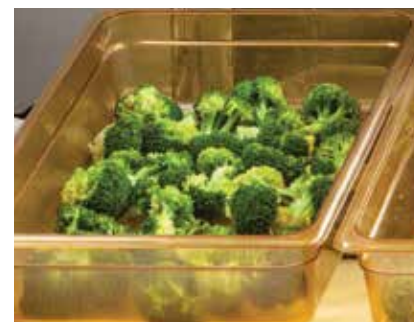
- Schools
- Healthcare facilities
- Buffets
- Cafeterias
- Stadiums
- Casual and fine dining
- Seafood restaurants
- Country clubs
- QSR
- Supermarkets

Specs	AMS035	AMS022
Control System	Touch	Touch
Power Output	3500W microwave	2200W microwave
Door System	Pull-down design	Pull-down design
Power Source	208-240 V, 60 HZ, 30 A single	208-240 V, 60 HZ, 20 A single
Plug Configuration	NEMA 6-30	NEMA 6-20
Outer Dimensions	H: 18 $\frac{5}{8}$ " W: 25 $\frac{5}{8}$ " D: 23 $\frac{1}{2}$ "	H: 18 $\frac{5}{8}$ " W: 25 $\frac{5}{8}$ " D: 23 $\frac{1}{2}$ "
Cavity Dimensions	H: 9 $\frac{7}{8}$ " W: 21" D: 13"	H: 9 $\frac{7}{8}$ " W: 21" D: 13"
Capacity Cu Ft.	1.6	1.6
Shipping Dimensions	H: 26 $\frac{1}{4}$ " W: 30 $\frac{1}{4}$ " D: 22 $\frac{1}{4}$ "	H: 26 $\frac{1}{4}$ " W: 30 $\frac{1}{4}$ " D: 22 $\frac{1}{4}$ "
Weight Prod. / Ship	70 lbs. / 73 lbs.	146 lbs. / 161 lbs.

Amazingly fast steaming with the AMS035!



Four 8 oz. (227 g) lobster tails cook in 1 minute



8 lbs. (3.5 kg) of frozen vegetables steams in 10 minutes

Features and Benefits



Take a closer look at these exciting features!

User friendly keypad icons overcome language and literacy barriers.

- A/B menu allows programming of day part menus
- X2 pad – oven automatically adjusts programming to perfectly cook two of the same food item
- Option: dual magnetron control

Cook food to perfection using only top or bottom magnetrons

- Reduce prep time and simplify training
- 10 programmable number pads vs competition's
- Save up to 100 menu items vs competition's 16
- 11 power levels vs competition's 5

4 stage cooking offers superior cooking versatility:

- set cook time with dial or touchpads
- option: push to start dial control – push dial to start cook cycles
- option: lock dial control – to ensure keypad programming is used

COOK TIMES			
FOOD ITEM	TRADITIONAL STEAMER	COMPETITIVE MICROWAVE STEAMER	MSO35
Baby Red Potatoes - 10 lbs. (4.5 kg)	25:00	13:00	11:50
Frozen Vegetables - 8 lbs. (3.5 kg)	18:00	11:30	10:00
Lobster Tails - 4 tails	6:00	1:15	1:00
Poached Cod - 8 filets	12:00	6:45	6:00
Frozen Soup - 80 oz.	45:00	7:10	6:30
Shrimp - 2 lbs. (1 kg)	6:00	2:40	2:25

Added Benefits

More Compact

- Easy to stack, no kit required
- Exterior footprint saves valuable space in busy kitchens

More Efficient

- Ideal for institutions that require large batch cooking or restaurants steaming several different entrées at once
- Increased speed and flexibility. With two units, cook times can be staggered; no waiting for one large pan to finish before starting another batch
- 100 programmable menu settings reduces prep time and simplifies training

More Profitable

- In addition to keeping food waste to a minimum, microwave ovens are energy efficient.
- Energy consumption for 3000 - 3500 W microwave ovens, like the AMSO and the RC, is only \$.75 per day.*

Energy costs: \$.10 kWh, 100 Cook Cycles per Day, Typical Cook Time: 1 Minute

How can commercial microwaves replace steamers?

Higher wattage commercial microwaves like the RC (see page 9), HDC (see page 10), RFS (see page 11) and AMSO (see page 4) cook so quickly that moisture in food is converted to steam. Food retains nutrients, texture and color and is ready to serve in minutes.



Watts the Difference?

Advantages of Higher Wattage

Higher Wattage ► Greater Throughput!

Greater Throughput ► Increased Sales!

Increased Sales ► More Profit!

Here's how it works...

If a **1,000 watt oven** cooks a baked potato in **4 minutes 3 seconds** the throughput is **13 baked potatoes in 1 hour**.

Then, a **2,200 watt oven** cooks a baked potato in **1 minute 50 seconds** the throughput is **28 baked potatoes in 1 hour**.

Throughput per hour...

1000 watt = **13** baked potatoes
1200 watts = **17** baked potatoes
1800 watts = **20** baked potatoes
2200 watts = **28** baked potatoes
3000 watts = **33** baked potatoes



*Decrease
Cooking
Time...*

*Turn More
Tables with
More Watts!*

Watts the Energy Savings?

OVEN WATTAGE	OVEN MODELS	POWER CONSUMPTION (WATTS)	COST PER DAY (USD)
1000	RCS Series	1,550 W	\$.25 per Day
1200	RFS12TS	1,800 W	\$.30 per Day
1200	HDC12A2	1,900 W	\$.32 per Day
1700	RC17S2	2,700 W	\$.45 per Day
1800	HDC182	3,000 W	\$.50 per Day
2200	RC22S2	3,200 W	\$.53 per Day
3000	RC30S2	4,400 W	\$.73 per Day

There's NO Greener Way to Cook!

Energy Costs by Wattage and Power Consumption...

Parameters are:

- Energy costs: \$.10 kWh*
- Cook cycles per day: 100 cook cycles
- Typical cook times: 60 seconds

* Energy cost estimate is based on the U.S. Energy Information Administration Independent Statistics and Analysis Report for commercial energy usage.



Located in Cedar Rapids, Iowa, ACP, Inc. is proud to be the only U.S. manufacturer of commercial microwave ovens.

Amana® Commercial Models include:

- ACE14N
- AMSO35
- HDC12A2
- ACE14V
- AMSO22
- RC30S2
- ACE19N
- AXP22
- RC22S2
- ACE19V
- HDC212
- RC17S2
- AOC24
- HDC182



OnCue™ Series

Microwave Oven — ready when you are!

- 2400 watts of power
Fast heating = more customer turns
- Unique pop up door
Uninterrupted kitchen traffic
Operators are visually cued when food is ready
- Ergonomic design
Close door and select keypad in one motion
- Angled Control Panel
Easy to operate and view
- Program up to 100 menu items
Delivers consistent, quality results
- .312 cubic ft. (9 liter) oven capacity
Accepts one 6" (152 mm) deep ¼ size pan
- Automatic voltage sensor
Plug and cook installation
- Jigsaw shaped footprint
Doubles productivity on a 28 ½" (724 mm) shelf



Model AOC24



Close door and activate control pad in one motion



Door extends out for easy, quick-wipe cleaning of the cavity

Short Cook Times

- Ideal for quick service applications
- 4 sec – boost heat 1 prepared 5 oz. (142 g) cheeseburger
- 20 sec – re-therm 1 refrigerated 5 oz. (142 g) breakfast croissant
- 1 min 10 sec – defrost and re-therm 7 oz. (198 g) mac 'n cheese
- 1 min 30 sec – heats 6 oz. (170 g) spinach dip from frozen

Boost heats and re-therms foods in seconds!

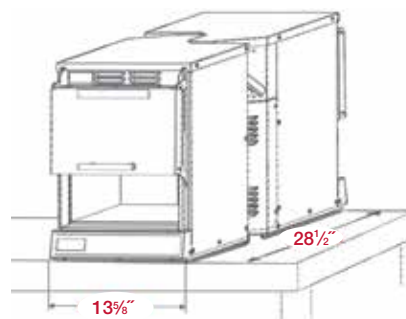


Cheeseburger boost heats in 4 seconds



Spinach dip heats from frozen in 1:30

Specs	On Cue™ AOC24
Control System	Angled touch
Power Output	2400W
Door System	Ergonomic pop-up design
Power Source	208-240 V, 60 HZ, 20 A single
Plug Configuration	NEMA 6-20
Outer Dimensions	H: 18 5/8" W: 13 5/8" D: 17 1/4"
Cavity Dimensions	H: 15 1/8" W: 11 1/4" D: 5 5/8"
Capacity Cu Ft.	.312
Shipping Dimensions	H: 20 5/8" W: 17" D: 22"
Weight Prod. / Ship	70 lbs. / 73 lbs.



Uses only 13 5/8" (346 mm) of space (width) on a 28 1/2" (724 mm) deep shelf



Cleanable air filter
removes easily

Accepts two
½ size food pans

- 1700 - 3000 watts of cooking power
Fastest cooking and steaming
- Exclusive automatic voltage sensor
Plug and cook installation
- 1.0 cubic ft. (28 liter) oven capacity
Accepts two 4" (102 mm) deep 1/2 size pans, stacked
- Unique top and bottom energy distribution
Consistent results and excellent food quality
- Sealed in place ceramic cooking shelf
No spills leak under the oven floor
- 100 programmable menu items, 4 cooking stages and 11 microwave power levels
Minimizes staff training and reduces prep time
- Quantity cook pad
Automatically calculates cook time for up to 8 portions
- Inner and outer tempered glass window
See food clearly, easily monitor cooking
- Stackable (except RC30S)
No stacking kit needed

RC30S2 - 3000 Watts

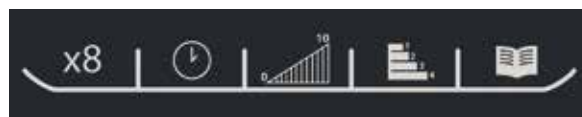
RC22S2 - 2200 Watts

RC17S2 - 1700 Watts

Applications:

- Casual dining
- Schools
- Healthcare
- Stadiums

**Easy-to-understand control panel icons
eliminate language and literacy barriers**



Multiple
Portions

Time
Entry

Power
Levels

Cooking
Stages

Program
Settings



8 oz. (227 g) salmon filet steams in 1:40



2 lbs. of fresh broccoli
steams in 2:10

HDC Series Microwave Ovens

Chef Line

- 1200 - 2100 watts of cooking power
Faster cooking, steaming and re-therming of single portions
- No vent hood required
Economical installation, saves money
- .6 cu ft. (16 liter) oven capacity
Accepts one 6" (152 mm) deep ½ size food pan
- Unique dual, top and bottom, antenna system
Excellent food quality, with more throughput
- 100 program menu settings and 4 stages of cooking compared to competition's 60 settings and 3 stages
Accommodates changing menu
- Maximum cooking time 60:00 compared to competition's 35:00
Expands menu possibilities
- Interlocks tested beyond industry standards
Withstands hundreds of thousands of door closings
- Exceptional fit and finish
Rounded easy to clean corners, no snagging fingers or cloths

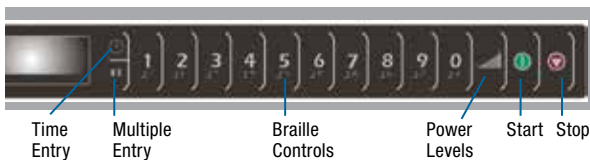


Sealed-in ceramic cooking shelf

Cleanable air filter removes easily

High quality tempered inner and outer glass window

Featuring ten programmable pad icons eliminate language and literacy barriers



HDC212 - 2100 Watts
HDC182 - 1800 Watts
HDC12A2 - 1200 Watts

Applications:

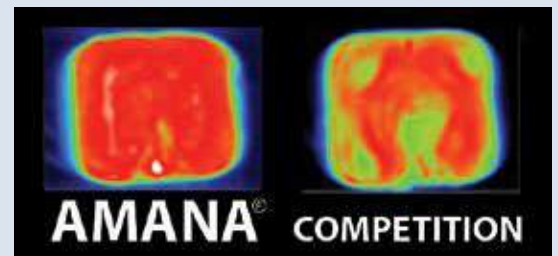
- Casual and fast casual dining
- Bars and grills
- Quick service restaurants



4 pints of scrambled eggs in under 5 minutes



Steam 8 pieces of shrimp in only 37 seconds



This side-by-side thermographic comparison with a competitive brand demonstrates the superior, even cooking performance of Amana® Commercial microwave ovens.

RFS Series Microwave Ovens

Restaurant Line

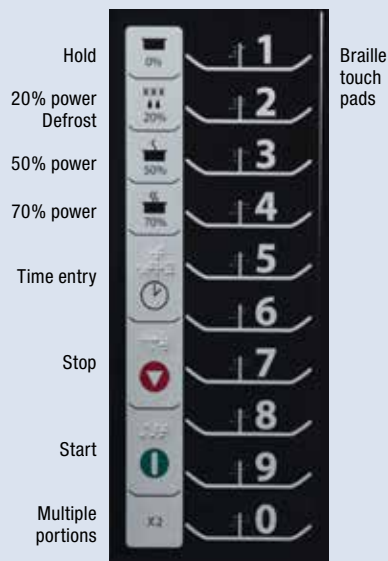


Cleanable air filter
removes easily

Unique ergonomic door handle
opens with one finger

- 1200 -1800 watts of cooking power
Fast cooking and steaming for better food quality
- Exclusive Automatic voltage sensor
(except RFS12TS, not needed for 120 V)
Plug and cook installation
- 1.2 cubic ft. (34 liter) oven capacity
Accommodates a 16" (356 mm) oblong platter
- Twin antennas, one on top and one on bottom
Dispersed energy pattern for even cooking
- Gasket sealed ceramic cooking shelf
Spills clean-up fast and easy
- 100 programmable menu items, 4 stages of cooking and 5 microwave power levels
Reduces prep time, labor and simplifies training
- X2 quantity pad
Automatically calculates double-quantity cook time
- "On the fly" cooking
While cooking, operator can reset timer

Ten programmable pads



RFS18TS - 1800 Watts
RFS12TS - 1200 Watts

Applications:

- Fast casual restaurants
- Prep stations
- Pubs
- Family restaurants

Large cavity
accommodates
a 14" (356) platter



6 oz. mac & cheese heats in 2:00



8oz. fresh asparagus steams in 1:10

RCS Series Microwave Ovens

Restaurant Line

1000 watts of cooking power

Quick heating for consistent results

- Stainless steel construction inside and out
Withstands the foodservice environment
- 1.2 cubic ft. (34 liter) oven capacity, larger than comparable competitive ovens, accommodates a 14" (356 mm) platter
Easily heats large portions
- Motor driven top antenna
Reliable distribution of energy for consistent heating results
- Non-removable front air filter
The only 1000 watt commercial microwave on the market with a filter. Cools componentry, extends life of oven
- Grab 'n Go handle
Reliable, long lasting handle with no moving parts
- Tempered glass outer oven door window, competition uses plastic
Reliable, long lasting
- Touch controls - RCS10TS
100 programmable menu items, 4 stages of cooking, 5 microwave power levels and Braille touch pads. Versatile program options
- Dial controls - RCS10DSE
10:00 light up dial timer, 4 power levels, one cooking stage. Automatic reset to zero when cooking cycle is interrupted.



RCS10TS



RCS10DSE

Tempered glass outer window

RCS10TS - 1000 Watts • RCS10DSE - 1000 Watts

Applications:

- Server stations
- Coffee shops
- Convenience stores
- Concessions

**The
RCS10DSE
control panel**



Light up power level indicator bar, allows you to quickly view chosen power level from any distance

Keypad power level selectors include 20% power (Defrost), 50% power, 70% power and 100% power



Mexican platter, 30 second boost heat



Perfect instant oatmeal in 2 minutes

RMS Series Microwave Ovens

Value Line



Stainless steel interior and exterior cabinet

Grab 'n Go handle

RMS10TS - 1000 watts
RMS10DS - 1000 watts



Shown:
RMS10TS

Applications:

- Convenience stores
- Dessert stations
- Nurses stations
- Coffee shops
- Teacher's lounge
- Concessions

- 1000 watts of cooking power
Efficient reheating/thawing reduces food waste
- Durable construction
Stainless steel interior and exterior cabinet
- Ample .8 cubic ft. (23 liter) oven capacity
Accommodates a 12" (305 mm) platter
- Motor driven bottom antenna system
Efficient energy distribution for reliable heating results
- Grab 'n Go handle
No moving parts for reliable use
- Interior oven light
20 watt bulb fully lights cavity, allows you to see food as it cooks
- Keybeep volume – user option
Allows user to turn off keybeep or select from 3 volume levels to customize for any environment or use (RMS10TS ONLY)
- Touch controls – RMS10TS
20 programmable menu settings (compared to competition's 10) 3 stages of cooking and 5 microwave power levels
- Dial controls – RMS10DS features a 6:00 light up dial timer, 100% microwave power only
Auto reset to zero when cooking is interrupted

Domestic, residential ovens can't withstand demands of the foodservice environment.
















































9 oz. (255 g) cup of chili re-therms in 1:45

	Residential Oven	Commercial Oven
Typical usage per day:	3-5 times	50-200 times
Used by:	1-2 individuals	Many employees or self-service
Type of heating:	Single portion	Variety of menu items
Typical kitchen:	Controlled temperature	Variable temperature

Also important to note: residential ovens may not be covered by your insurance policy, nor adhere to local health and safety standards.

Specification Comparison

mana® Commercial microwave models

Model	Microwave Wattage	Power Source	Plug Type	Cabinet Dimensions	Cavity Dimensions	Capacity Cu. Ft.	Shipping Dimensions	Safety Listing	Sanitation Listing	Weight Prod./Ship
AMSO35	3500-M*	208-40V 60 Hz 30 A single	NEMA 6-30 	H: 18 5/8" W: 25 5/8" D: 23 1/2"	H: 9 7/8" W: 21" D: 13"	1.6	H: 22 1/4" W: 30 1/4" D: 26 1/4"			146 lbs. 161 lbs.
AMSO22	2200-M*	208-40V 60 Hz 20 A single	NEMA 6-20 	H: 18 5/8" W: 25 5/8" D: 23 1/2"	H: 9 7/8" W: 21" D: 13"	1.6	H: 22 1/4" W: 30 1/4" D: 26 1/4"			146 lbs. 161 lbs.
AOC24	2400-M*	230 V 60 HZ 20 A single	NEMA 6-20 	H: 18 5/8" W: 13 5/8" D: 17 3/4"	H: 5 3/8" W: 11 3/4" D: 8 3/4"	.312	H: 22" W: 17" D: 20 5/8"			70 lbs. 73 lbs.
RC30S2	3000-M*	208-240 V 60 HZ 30 A single	NEMA 6-30 	H: 18 1/4" W: 19 1/4" D: 26 1/4"	H: 8 1/2" W: 13" D: 15"	1.0	H: 21 1/2" W: 21 3/4" D: 28 1/4"			115 lbs. 123 lbs.
RC22S2	2200-M*	208-240 V 60 HZ 20 A single	NEMA 6-20 	H: 18 1/4" W: 19 1/4" D: 26 1/4"	H: 8 1/2" W: 13" D: 15"	1.0	H: 21 1/2" W: 21 3/4" D: 28 1/4"			94 lbs. 101 lbs.
RC17S2	1700-M*	208-240 V 60 HZ 20 A single	NEMA 6-20 	H: 18 1/4" W: 19 1/4" D: 26 1/4"	H: 8 1/2" W: 13" D: 15"	1.0	H: 21 1/2" W: 21 3/4" D: 28 1/4"			94 lbs. 101 lbs.
HDC212	2100-M*	208-240 V 60 HZ 20 A single	NEMA 6-20 	H: 13 1/2" W: 16 3/4" D: 22 3/4"	H: 6 3/4" W: 13" D: 12"	.6	H: 18 5/8" W: 21 7/8" D: 24 5/8"			67 lbs. 73 lbs.
HDC182	1800-M*	208-240 V 60 HZ 20 A single	NEMA 6-20 	H: 13 1/2" W: 16 3/4" D: 22 3/4"	H: 6 3/4" W: 13" D: 12"	.6	H: 18 5/8" W: 21 7/8" D: 24 5/8"			68 lbs. 74 lbs.
HDC12A2	1200-M*	120 V 60 HZ 20 A single	NEMA 5-20 	H: 13 1/2" W: 16 3/4" D: 22"	H: 6 3/4" W: 13" D: 12"	.6	H: 18 5/8" W: 21 7/8" D: 24 5/8"			67 lbs. 73 lbs.
RFS18TS	1800-M*	208-240 V 60 HZ 20 A single	NEMA 6-20 	H: 14 1/4" W: 21 3/4" D: 20 1/4"	H: 9" W: 14 1/4" D: 16 3/8"	1.2	H: 17 15/16" W: 22 15/16" D: 25 3/4"			67 lbs. 73 lbs.
RFS12TS	1200-M*	120 V 60 HZ 20 A single	NEMA 5-20 	H: 14 1/4" W: 21 3/4" D: 20 1/4"	H: 9" W: 14 1/4" D: 16 3/8"	1.2	H: 17 15/16" W: 22 15/16" D: 25 3/4"			64 lbs. 71 lbs.
RCS10TS	1000-M*	120 V 60 HZ 15 A single	NEMA 5-15 	H: 13 3/4" W: 22" D: 19"	H: 8 1/2" W: 14 1/2" D: 15"	1.2	H: 17 1/4" W: 25 1/2" D: 20 1/2"			41 lbs. 48 lbs.
RCS10DSE	1000-M*	120 V 60 HZ 15 A single	NEMA 5-15 	H: 13 3/4" W: 22" D: 19"	H: 8 1/2" W: 14 1/2" D: 15"	1.2	H: 17 1/4" W: 25 1/2" D: 20 1/2"			41 lbs. 48 lbs.
RMS10TS	1000-M*	120 V 60 HZ 15 A single	NEMA 5-15 	H: 12 1/4" W: 20" D: 15"	H: 7 3/4" W: 13" D: 13"	.8	H: 15" W: 23" D: 18"			32 lbs. 39 lbs.
RMS10DS	1000-M*	120 V 60 HZ 15 A single	NEMA 5-15 	H: 12 1/4" W: 20" D: 15"	H: 7 3/4" W: 13" D: 13"	.8	H: 15" W: 23" D: 18"			32 lbs. 39 lbs.

Accessories, Certifications, Warranties

and more important information

Watts the Energy Savings?

Oven Wattage	Oven Models	Power Consumption	Cost per Day (USD)
1000	RCS Series	1,550 Watts	\$.25 per Day
1200	RFS12TS	1,800 Watts	\$.30 per Day
1200	HDC12A2	1,900 Watts	\$.32 per Day
1700	RC17S2	2,700 Watts	\$.45 per Day
1800	HDC182	3,000 Watts	\$.50 per Day
2200	RC22S2	3,200 Watts	\$.53 per Day
3000	RC30S2	4,400 Watts	\$.73 per Day

Energy Costs by Wattage and PowerConsumption... Parameters are:

- Energy costs: \$.10 kWh*
- Cook cycles per day: 100 cook cycles
- Typical cook times: 60 seconds

* Energy cost estimate is based on the U.S. Energy Information Administration Independent Statistics and Analysis Report for commercial energy usage.

Accessories

Non-stick baskets

- Aid in crisping and browning
- Make clean up easier
- TB10 Size: 10" x 12" x 1" (254 x 305 x 25 mm)
- SB10 Size: 6" x 12" x 1" (152 x 305 x 25 mm)
- OB10 Size: 13.5" x 13.5" x 1"
- OB10 has solid bottom, TB10 & SB10 have mesh bottoms



Equipment carts

- Stainless steel top, aluminum frame and casters
- Two sizes available, 24" and 30"
- CA24 Size: 24" H x 26" W x 26" D (610 H x 660 W x 660 mm D)
- CA30 Size: 30" H x 26" W x 26" D (762 H x 660 W x 660 mm D)



Warranties

Warranty Certificates can be found on the ACP, Inc. website at:

www.acpsolutions.com/warranty



ACP ISO-9001:2008 Certification

From design to service, ACP has been certified with the ISO Quality mark – the most prestigious quality rating available. Our total compliance with the most rigorous quality and reliability standards ensure our products provide superior performance and value.

Worth noting...

In addition to ACP, Inc. being ISO-9001 certified, our products meet and exceed standards set by: ETL, UL, NSF, CSA, IEC and FDA/CDRH.

Shipping Information:

ISTA 1A:	ISTA 3A:
RC Series	RCS Series
HDC Series	RMS Series
	RFS Series

XP22

High Speed Combination Oven

Uses metal cookware

No special cookware needed — No added expense. Maximum metal pan height: 1½" tall.

- On demand cooking
Prepare fresh foods with great taste and texture
Cook food when it's ordered
- Two cleanable air filters with a "clean filter" reminder
- Easy to read, updated control screen is simple to program and operate
- Stainless steel interior and uniquely angled oven floor make cleaning quick and easy
- Exterior dimensions:
*H 20 ¾"(518) W 25 ⅛"(638) D** 27 ½"(699)*
- Be green! Only uses \$2.40 (USD) of energy a day**



Model AXP22

Applications:

- Convenience stores
- Quick service restaurants
- Healthcare
- Hotel room service
- Stadiums
- Theatres

Combines three cooking energies:

Microwave

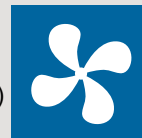
- 2200W
- Dual side antennas

Forced convection

- 2000W
- 200°F- 520°F (95°C- 270°C) temperature range cooks a variety of items

Infra-red radiant

- 3000W
- Enhances toasting, browning and crisping



Control System
Programmable Control Pads
Programmable Settings
Power Levels
Max. Cooking Time
Stackable
Time Entry Option
Microwave Distribution
Magnetrons
Display
Stage Cooking
Door Opening
Temperature Range
Air Filter
Rack
Door Depth
Usable Cavity Space
Exterior Finish
Interior Finish
Frequency
Programming
Power Consumption

* Catalytic convertor filters grease and odors from the air. This product conforms to the Ventless Operation Recommendations set forth by NFPA96 using EPA202 test method

** Assuming \$.10 kWh and approximately 1½ hours of cooking time per day



Skewered shrimp cooks in 1:10



Frozen 14" (356 mm) pizza bakes in 2:30

Scan code for more amazingly fast cooking times



Power Output



- On demand cooking
Prepare fresh foods with great taste and texture 'Cook food when it's ordered'
- USB compatible programming
- Flexible cooking platform
Use any combination of microwave, or convection heat Cooks a variety of menu items effortlessly
- New programming flexibility:
microwave only model available
- Use any combination of microwave energy and convection to cook a variety of items
- Removable, cleanable air filter with reminder
Filters are now magnetic – easier to remove!
- Ergonomic, user friendly grab and go handle
- Exterior dimensions on all three models:
H 18¹/₈"(460 mm) W 19¹/₄"(489mm) D 26⁵/₈"(676mm)

AXP22	ACE14N, ACE19N
Touch	Touch
10	10
360	100
11	11
99:59 countdown timer	20:00 (Model 19 16:00)
Yes	Yes
Yes	Yes
Rotating antennas	Rotating antennas, top
2	2
VFD	LED-backlit LCD
Yes, 4	Yes, 4
Pull down, ergonomic handle	Grab & Go
200°F - 520°F (95°C - 270°C)	150°F - 475°F (70°C - 250°C)
Yes, removable	Removable w/clean filter reminder
1 rack position, removable	1 rack position, removable
37 ⁷ / ₈ " (956 mm), 90°+ door open	39 ¹ / ₈ " (994 mm), 90°+ door open
1.38 cubic ft. (39 liter)	1.2 cubic ft. (34 liter)
Stainless Steel	Powder Coat Painted
Stainless steel	Stainless steel
2450 MHz	2450 MHz
USB Port	USB Port
5700W, 27.4 A	ACE14N: 3200W, 16 A ACE19N: 5300W, 26 A
2200W Microwave	ACE14N: 1400W ACE19N: 1900W

ACE14N*
2700W Convection, 1400W Microwave

ACE19N*
2700W Convection, 1900W Microwave

* **ACE14V and ACE19V - available with catalytic converter that filters grease and odors from the air**

Applications:

- Cafes
- Bars & Grills
- Supermarkets
- Kiosks
- Pubs and wine bars

Combines two cooking energies:

Microwave

- 1400W, 1900W
- Top antenna feed

Convection

- 2700 W
- 150° - 475°F (65° - 250°C) temperature range



Nachos platter heats in 1:00



Ham & cheese sandwich heats in 1:10

n Specifications



Model	ACE Models 14*, 19*	AXP22
Control System	Touch	Touch
Control Pads	10	10
Table Settings	100	360
Power Levels	11	11
Cooking Time	20:00 (JET19 16:00)	60:00
Stackable	Yes	Yes
Time Entry Option	Yes	Yes
Microwave Distribution	Rotating antennas, top	Rotating antennas, side launched
Magnetrons	2	2
Display	LED - backlit LCD	VFD
Stage Cooking	Yes, 4	Yes, 4
Door Opening	Grab & Go	Pull down, ergonomic handle
Temperature Range	150°F - 475°F (70°C - 250°C)	95°C - 270°C (200°F - 520°F)
Air Filter	Yes, removable, with clean filter reminder	Yes, removable, with clean filter reminder
Rack	1 rack position, removable	1 rack position, removable
Door Depth	39 1/8" (994), 90"+ door open	37 1/8" (956), 90"+ door open
Usable Cavity Space	1.2 cubic ft. (34 liter)	1.38 cubic ft. (39 liter)
Exterior Finish	Powder Coat Painted	Stainless Steel
Interior Finish	Stainless steel	Stainless steel
Frequency	2450 MHz	2450 MHz
Product Weight	107 lbs. (49 kg)	150 lbs. (68 kg)
Ship weight (approx.)	112 lbs. (51 kg)	175 lbs. (79 kg)
Shipping Carton Size	H 21 1/2" (546) W 21 1/2" (546) D 29 3/4" (756)	H 34 3/4" (883) W 28 1/4" (717) D 32 1/2" (826)
Programming	USB Port	USB Port

Best Practices for the Care and Cleaning of your Xpress Oven

DO NOT use caustic cleaning products or those containing ammonia, phosphates, chlorine, sodium or potassium hydroxide (lye) that can damage critical oven parts. Use of unapproved cleaning agents will void the terms of the warranty.

DO NOT use water pressure type cleaning systems.

DO NOT repeatedly cook raw proteins in ovens.

DO wear protective gloves and protective glasses when cleaning the oven.

DO use the following recommended cleaning supplies: damp towel, plastic scouring pad, ACP Oven Cleaner (Item CL10) and ACP Oven Shield (Item SH10).

DO allow oven, utensils, and accessories to cool before cleaning. A tray of ice placed inside a cooling oven can speed up the cool-down process.

Measurements in () are in millimeters.

ACP's commitment to quality may mean a change in specification without notice.

Visit our website for more information:



Watts Different...

MODEL	ACE14N* UPC Code 728028244656	ACE19N* UPC Code 728028244694	AXP22 UPC Code 728028043273
Cooking Power	*2700W Convection 1400W Microwave	2700W Convection 1900W Microwave	2000W Convection 2200W* Microwave 3000W Infra-red Radiant
Power Consumption	3200W, 16A	5300W, 26A	5700W, 27.4A
Power Output	1400W	1900W	2200W*** Microwave
Microwave Power Source	208 - 240V, 60 Hz, 20A single phase	208 - 240V, 60 Hz, 30A single phase	208 V - 240V, 60 Hz, 30A single phase
Plug Configuration / Cord	NEMA 6 - 20 5 ft. (1.5 m) cord	NEMA 6 - 30 5 ft. (1.5 m) cord	NEMA 6 - 30 5 ft. (1.5 m) cord
Exterior Dimensions	H 18 1/8" (460) W 19 1/4" (489) D 26 5/8" (676)	H 18 1/8" (460) W 19 1/4" (489) D 26 5/8" (676)	H 20 3/8" (518) W 25 1/8" (638) D** 27 1/2" (699)
Cavity Dimensions	H 10 1/2" (267) W 13" (330) D 15" (381)	H 10 1/2" (267) W 13" (330) D 15" (381)	H 10" (254) W 16" (406) D 15" (381)

* Available with catalytic converter that filters grease and odors from the air — ACE14V, ACE19V

** Includes handle

*** IEU 60705 Tested

Accessories and Added Benefits

Compare these dramatically reduced cook times

COOKING TIMES IN MINUTES

Food Item	Conventional Cooking	AXP22	ACE19N	ACE14N
12" Pizza	20:00	2:50	3:40	4:15
Chicken Wings	20:00	2:10	2:10	3:00
Crab Cakes	20:00	1:15	2:30	3:40
Large Baked Potato	1 hour	5:00	5:25	6:45
Shrimp	4:00	0:55	0:55	1:15
Roasted Veg	25:00	2:35	3:00	3:40



Turn a small area into a high production kitchen

- AXP and Jetwave™ are stackable without kits.
- Cuts energy costs
Only uses energy when cooking, eliminating the need for pre-cooking and holding.
No need for costly ventilation.



Pizza stone

- Aids in crisping and browning breads and pizzas
- ST10X for AXP, ST10C for AJET
- Non-stick baskets
- Aid in crisping, browning



Available in two sizes

Equipment carts

- Stainless steel top, aluminum frame and casters
- Two sizes available, 24" and 36"
- CA24 Size: 24" H x 26" W x 26" D (610 H x 660 W x 660 D)
- CA30 Size: 30" H x 26" W x 26" D (762 H x 660 W x 660 D)



Panini grill

- Provides distinctive grill marks (same as a panini grill)
- GR10 for AXP or AJET



OB10, TB10 and SB10 for AXP or Jetwave™
OB10 has solid bottom, TB10 & SB10 have mesh bottom

Non-stick baskets

- Make clean up easier
- Use oven paddle to remove baskets from the oven
- OB10 Size: 13½" x 13½" x 1" (343 x 343 x 25 mm)
- TB10 Size: 10" x 12" x 1" (254 x 305 x 25)
- SB10 Size: 6" x 12" x 1" (152 x 305 x 25)



Oven paddle

- Helps remove sandwiches, pizza and cookware from oven
- PA10



Non-stick coated liners

- Make clean up easier and protect oven components
- TL10 is for the AXP22 oven
- TL12 is for the Jetwave oven

COMMERCIAL MICROWAVE OVENS



Best in Class for Over Two Decades

Amana® Commercial microwave ovens have been repeatedly recognized as “Best in Class” for commercial microwaves year after year. With our commitment to quality and service, we have built a reputation as the industry leader in commercial microwave ovens and we’re proud of this distinguished recognition by our industry.



The spirit of excellence

The Ali Group

ACP, Inc. is proud to be a member of the Ali Group. Established in 1963, the Ali Group has evolved into a leading food service equipment group with an extensive portfolio of 76 companies offering the most complete range of innovative brands with outstanding food service products to meet your every need.



ACP, Inc. is the only microwave manufacturer dedicated to the commercial microwave oven business. Located in the heartland of America, we are ISO9001 certified and remain the only manufacturer building microwave ovens in the United States.

ACP holds over 96 patents in industrial and commercial products. No one in the industry holds more.

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www.acpsolutions.com

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