

OVEN SPECIFICATIONS

Model No.	MCE14	
Cooking Power*	2700 W Convection	1400 W* Microwave
Control System	Touch	
Programmable Control Pads	10	
Programmable Settings	100	
Cooking Timer	99:59 countdown, 20:00 with microwave	
Power Levels	11	
Defrost	Yes, with stage cooking	
Time Entry Option	Yes	
Microwave Distribution	Rotating antenna, top	
Magnetron(s)	1	
Display	LCD	
Stackable	Yes	
Stage Cooking	4 stages	
Configuration	Countertop	
Door Opening	Lift and pull handle	
Temperature Display	Yes	
Temperature Range	150° F - 475° F (70° C - 250° C)	
Preheat Time	7 minutes at 450° F (230° C)	
EZ Card Menu Management	Yes	
Air Filter	Yes, removable	
Fan Speed	100%	
Rack	3 rack positions, removable	
Exterior Dimensions (mm)	Height 18½" (460) Width 19¼" (502) Depth** 26" (660)	
Cavity Dimensions	Height 10½" (266) Width 13" (330) Depth 15" (380)	
Door Depth	40" (1016 mm), 90° door open	
Cavity Space	1.2 cubic ft., 34 liter	
Exterior Finish	Stainless steel	
Interior Finish	Stainless steel	
Power Consumption	3400 W, 15.4 A	
Power Output	1400 W* Microwave	
Power Source	208 - 240 V, 60 Hz, 20 A single phase	
Plug Configuration	NEMA 6-20 5' (1.5 m) cord	
Frequency	2450 MHz	
Weight	Net weight 95 lbs. (43 kg.) Ship weight (approx.) 102 lbs. (46 kg.)	
Shipping Box Size	28¼" L x 21¼" W x 21½" H (718 x 553 x 546)	

 Both the MXP22 and MCE14 Jetwave™ ovens are ETL certified for safety and sanitation in US & Canada.



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.

* IEC 60705 Tested.
** Includes handle
Measurements in () are in millimeters.

Warranty Certificate for this product can be found on the ACP, Inc. website: www.acpsolutions.com/warranty
ACP's commitment to quality may mean a change in specification without notice.

Support Services | Culinary and ComServ Support



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 web site 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

Contact us: commercialservice@acpsolutions.com

Request a Demo Today! Go to www.acpsolutions.com/MENUMASTER/demo.asp



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225 49th Avenue Dr. SW | Cedar Rapids, IA | 52404 U.S.A. | 800-233-2366 | 319-368-8120 | Fax: 319-368-8198
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high-speed ovens

MENUMASTER®
Commercial

Xpress™ High-speed combination ovens offer superior speed and efficient performance.



Jetwave™ Xpress • MXP Xpress



MXP22

High Speed
Combination Oven

Ideal Applications:

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



Combines three cooking energies:



Microwave

- 2200 W
- Dual side antennas



Forced convection

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



Infra-red radiant

- 3000 W
- Enhances toasting, browning and crisping

- Cooks 15 times faster than a conventional oven
- Ventless installation*
- Door uniquely opens below rack, removing food is easier and safer for kitchen staff
- Up to 360 programmable menu items
- USB port for simple transfer of program files
- 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
- Be green! Only uses \$2.40 (USD) of energy a day**

* 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



Nachos platter
heats in 1:00



Ham & cheese
sandwich heats in 1:10



Scan code for
more amazingly
fast cooking times

Jetwave™

High Speed
Combination Oven

Ideal Applications:

- Cafes
- Country clubs
- Supermarkets
- Convenience stores
- Kiosks
- Pubs and wine bars



Combines two cooking energies:



Microwave

- 1400 W
- Top Antenna feed



Convection

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

- The Jetwave was built on a 30-year foundation of technological leadership and expertise. Developed in the 1980s by industry innovators, it's been evolving and improving ever since!
- Bakes 4 times faster than a conventional oven
- 100 programmable menu items, 4 stage cooking and 11 microwave power levels
- EZCard Menu Management System
- 90° plus door opening
- Front removable, cleanable air filter with reminder

- 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
- Compact exterior and large interior improves kitchen flow
Increase throughput and profit
- Flexible cooking platform
Temperature and microwave power are independently controlled to provide consistent results
- Easy-to-understand control panel icons eliminate language and literacy barriers
- Unsurpassed quality and reliability backed by comprehensive service and support network

Special features and benefits:



Scan code for
more delicious
menu items

Accessories and Added Benefits

Compare these dramatically reduced cook times

COOKING TIMES IN MINUTES			
Menu Item, Starting Temp.	Conventional Cooking	MXP22	Jetwave™
Pizza, 0° F (-18° C)	15:00 - 20:00	2:55	5:00
Panini, 41° F (5° C)	3:00-4:00	:45	1:10
Biscuits, 41° F (5° C)	13:00-17:00	1:10	4:00
Baked Pasta, 40° F (4° C)	12:00	1:00	2:00
Chicken Fajitas, 40° F (4° C)	7:00	:47	1:10
Chicken Quesadilla, 40° F (4° C)	8:00-10:00	:50	1:20
Cinnamon Rolls, 40° F (4° C)	15:00	3:30	7:00



Turn a small area into a high production kitchen

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



Pizza stone

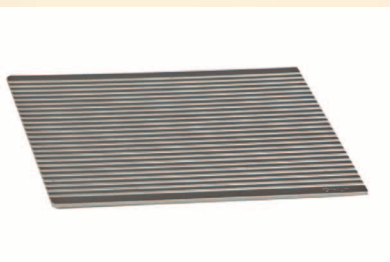
- Aids in crisping and browning breads and pizzas
- ST10X for MXP
- ST10C for Jetwave™



CA24 and CA30 for MXP or Jetwave™

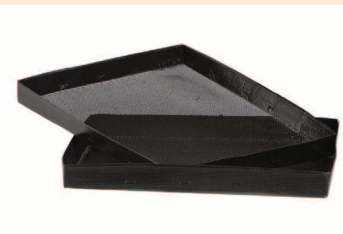
Equipment carts

- 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)



Panini grill

- Provides distinctive grill marks (same as a panini grill)
- GR10 for MXP or Jetwave™



OB10, TB10 and SB10 for MXP 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 mm)
- SB10 Size: 6" x 12" x 1" (152 x 305 x 25 mm)



Oven paddle

- Helps remove sandwiches, pizza and cookware from oven
- PA10 for MXP or Jetwave™



Non-stick coated liners

- Make clean up easier and protect oven components
- TL10 for MXP
- TL14 for Jetwave™



- ACP, Inc. is a member of the Ali Group. Established in 1963, the Ali Group has evolved into a leading food service equipment group comprised of 66 well-known brands.
- ACP holds over 96 patents in industrial and commercial products. No one in the industry holds more.

