



COMMERCIAL MICROWAVE & STEAMER OVENS

HIGH SPEED COMBINATION OVENS

# MENUMASTER<sup>®</sup> Commercial

FULL LINE  
PRODUCT  
CATALOG

CHANGING THE WAY THE WORLD COOKS™

**ACP**  
INC.

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<i>Product Line</i>	<i>Uses per day</i>
SPECIALTY CHEF	125-200+
CHEF	125-200+
RESTAURANT	50-125
VALUE	50

## WHY CHOOSE MENUMASTER®

MenuMaster® has a strong legacy as a pioneer in the food service industry since it was first introduced almost 50 years ago. With great pride in craftsmanship, MenuMaster® was an early leader and innovator in the microwave business.

ACP, Inc. carries on the MenuMaster® legacy, which is still visible in the latest Jetwave® high speed combination oven design.

The Jetwave® was built on a 36-year foundation of technological leadership and expertise. Developed in the 1980s by industry innovators, it's been evolving and improving ever since, providing innovative, efficient and low cost cooking solutions worldwide.

Just like the Amana® brand, MenuMaster® products are backed by superior customer service and culinary support you can count on.

### *Worth noting...*

Microwave cooking technology was first introduced to the market in the 1940s as Radarange®—a name that is still synonymous with ACP, Inc.

# ACCELERATED COOKING PRODUCTS

*ACP, Inc. is the manufacturer of MenuMaster® and Amana® Commercial high-speed, steamer, and microwave ovens.*

- The only microwave manufacturer dedicated solely to commercial microwave oven business
- Market share leader for commercial microwaves, the brand trusted by top restaurant chains
- Half-a-century of focused and dedicated R&D— ACP brought the first commercial microwave to market in 1969

## BUILT IN THE USA

Located in heartland of America, ACP, Inc. is proud to be the only U.S. manufacturer of commercial microwave ovens.

### Models manufactured in the USA include:

- JET514
- JET514V
- JET5192
- JET519V3
- JET5193
- JET519V3
- MOC5241
- MXP5223T
- MXP5223TLT
- MXP5221T
- MXP5221TLT
- DEC21E2
- DEC18E2
- DEC14E2
- MSO5353
- MSO5351
- MSO5211
- MRX51
- MRX51U
- MRX51A
- MRX52
- MRX523

an Ali Group Company



The Spirit of Excellence

Founded in 1963 by Luciano Berti, the Ali Group is an Italian corporation with headquarters located in Milan, Italy and North American operations based in Chicago, Illinois. The company, through its subsidiaries, designs, manufactures, markets and services a broad line of commercial and institutional foodservice equipment used by major restaurant and hotel chains, independent restaurants, hospitals, schools, airports, correctional institutions and canteens.

The Ali Group and its 76 global brands employs over 10,000 people in 30 countries and, in terms of sales, is one of the world's largest groups in this industry. It has 57 manufacturing facilities in 15 countries and sales and service subsidiaries throughout Europe, North America, South America, the Middle East and Asia Pacific.

For more information on Ali Group products and services, visit [www.aligroup.com](http://www.aligroup.com)

# QUALITY AND SUPPORT

## BEST IN CLASS FOR OVER 25 YEARS

We are proud to be recognized in the industry as Best in Class year after year, for over 25 years. With our commitment to quality and service, we have built a reputation as the industry leader in commercial microwave ovens.

## ACP ISO-9001:2015 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.

## WARRANTIES

Warranty Certificates can be found on the ACP, Inc. website at: [www.acpsolutions.com/warranty](http://www.acpsolutions.com/warranty)



## CULINARY CENTER

*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.

- 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.

### Visit us on the web:

[www.acpsolutions.com](http://www.acpsolutions.com)

### Email us:

[testkitchen@acpsolutions.com](mailto:testkitchen@acpsolutions.com)



## ACP MISSION STATEMENT

ACP, Inc. is committed to delivering accelerated cooking solutions through innovative products, quality workmanship and outstanding services.

## ACP VISION STATEMENT

*Changing the Way the World Cooks™*

### 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.

# HIGH SPEED OVENS



*Power and speed for all your baking, toasting, and crisping needs.*

A diverse product line of high speed ovens, offering a variety of footprints, capacities, and cooking technologies. Discover the perfect high-speed oven for your operation.



## MRX SERIES

### Cooking Technologies

- Impingement
- Convection
- Microwave Assist

### Ventless cooking standard

- Certified for ventless

### True-Touch™ HD Touchscreen

### Connectivity Standard



### 15x faster than conventional ovens

- Frozen 30cm (12") pizza bakes in:
  - 2:50 (2000W unit)
  - 3:10 (1000W unit)

## MXP SERIES

### Cooking Technologies

- Impingement
- Convection
- Microwave Assist
- Infra-red radiant

### Ventless cooking standard

- Certified for ventless

### True-Touch™ HD Touchscreen

### Connectivity Standard



### 15x faster than conventional ovens

- Frozen 30cm (12") pizza bakes in 2:50

## JET SERIES

### Cooking Technologies

- Convection
- Microwave Assist

### Ventless Options

- Available in select models

### Touchpad controls

### USB Connectivity Standard



### 4-10x faster than conventional ovens

- Frozen 30cm (12") pizza bakes in:
  - 3:45 (1900W unit)
  - 5:00 (1400W unit)

# MRX Series

XPRESS® LINE | XPRESS IQ™



## Models:

- MRX523** - 2000W Microwave (2X Mag), Three Phase
  - MRX52** - 2000W Microwave (2X Mag), Single Phase
  - MRX51** - 1000W Microwave (1X Mag), Single Phase
  - MRX51U** - 1000W Microwave (1X Mag), Single Phase, 13Amp
  - MRX51A** - 1000W Microwave (1X Mag), Single Phase, 15Amp
- Also available in colors!*



## Ideal for applications including:

- Coffee Shops
- Bars/Pubs
- Convenience stores
- Satellite locations
- Healthcare
- Hotel room service
- Snack Bars
- Delis
- Quick service restaurants



## Combines cooking energies:



### Impingement

- 3000W
- Easily adjustable 0-100% fan speed
- Enhances toasting and browning



### Convection

- 95°-270°C (200°-520°F) temperature range



### Microwave Assist

- 1000W or 2000W options
- Top antenna feed
- Heats quickly, reduces cooking time

## Connectivity Standard



## Features and Benefits

- **Minimized footprint, maximized cavity design**
  - Compact footprint fits on 71cm (28") deep counter
  - Easily accommodates a 30cm (12") pizza
- **True-Touch™ HD Touchscreen**
  - Fully customizable, large 178mm (7") smartphone-like display
- **Exclusive multi-lingual, universal operation**
  - Supports 25 languages. Customizable, image-based menu selection eliminates language and literacy barriers
- **Connectivity Standard**
  - WiFi, Ethernet, and Smart USB standard
- **Certified for ventless cooking**
  - Economical and flexible installation. No added HVAC expenses
- **On-demand cooking**
  - Prepare fresh foods with great taste and texture. Minimize waste
  - Cook food when it's ordered
- **Exclusive crew-safety features**
  - Inner door drops well below cooking surface for safe removal of food from cavity
- **Easy to clean**
  - Exclusive non-stick oven liners preinstalled
  - Quick cool-down allows for expedited end-of-day clean-up
  - Three cleanable air filters with a "clean filter" reminder
- **Uses metal cookware**
  - No special cookware needed — No added expense
  - Maximum metal pan height: 38mm (1½") tall

# XPRESS IQ®

Faster. Safer. Smarter.

## Cooks 15 times faster than conventional ovens

- Frozen 30cm (12") pizza bakes in 2:50
- Breakfast sandwich toasts in 0:50

## Dare to Compare Cook Times:

Food Item	Conventional Cooking	MRX52 MRX523	MRX51 MRX51U/A
Toasted Sub	3:00	0:30	0:40
Breakfast Sandwich	20:00	0:50	0:55
Toasted Bagel	4:00	0:15	0:20
Salmon	30:00	2:05	2:40
30cm (12") Pizza	20:00	2:50	3:10
Chicken Wings	20:00	2:30	4:00
Crab Cakes	20:00	1:15	1:45
Large Baked Potato	1 hour	4:55	7:45



Stainless Steel (standard). Black and Red color options for door and sides.

True-Touch™ HD Touchscreen

USB Port



Non-stick oven liners preinstalled

Easily accommodates a 30cm (12") pizza

# MXP Series

## XPRESS® LINE

### Models:

- MXP5223TLT** - Three Phase, includes full set non-stick liners
- MXP5223T** - Three Phase, includes side non-stick liners
- MXP5221TLT** - Single Phase, includes full set non-stick liners
- MXP5221T** - Single Phase, includes side non-stick liners



### Cooks 15 times faster than conventional ovens

- 1.1kg (2.5lbs.) fresh veggies roast in 2:35
- Frozen 356mm (14") pizza bakes in 2:50

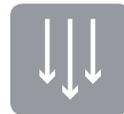
### Ideal for applications including:

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

USB flash drive port



### Combines cooking energies:



#### Impingement

- 2000W
- Easily adjustable 0-100% fan speed.
- Enhances browning



#### Convection

- 95°-270°C (200°-520°F) temperature range



#### Infra-red radiant

- 3000W
- Enhances toasting, browning, and crisping



#### Microwave Assist

- 2200W
- Dual side antennas
- Heats quickly, reduces cooking time.

### Connectivity Standard



### Features and Benefits

- Compact exterior, large interior
  - Accommodates a 356mm (14") pizza
- True-Touch™ HD Touchscreen
  - Fully customizable 127mm (5") smartphone-like display
- Multi-lingual, universal operation
  - Supports 25 languages. Customizable, image-based menu selection eliminates language and literacy barriers
- Connectivity Standard
  - WiFi, Ethernet, and USB standard
- Certified for ventless cooking
  - Economical and flexible installation. No added HVAC expenses
- On-demand cooking
  - Prepare fresh foods with great taste and texture. Minimize waste
  - Cook food when it's ordered
- Crew-safety features
  - Porcelain IR element cover enhances operator safety and simplifies maintenance
  - Inner door drops well below cooking surface for safe removal of food from cavity
- Easy to clean and maintain
  - Uniquely angled oven floor for quick and easy cleaning
  - Two cleanable air filters with a "clean filter" reminder
  - Exclusive non-stick oven liners preinstalled ("T" models include 2 liners; "TLT" models include 5 liners)
- Uses metal cookware
  - No special cookware needed — No added expense
  - Maximum metal pan height: 38mm (1½") tall

# JET Series

## XPRESS® LINE

### Models:

- JET519V3\* - 1900W Microwave, Three Phase Ventless
- JET5193 - 1900W Microwave, Three Phase
- JET519V2\* - 1900W Microwave, Single Phase, Ventless
- JET5192 - 1900W Microwave, Single Phase
- JET514V\* - 1400W Microwave, Single Phase, Ventless
- JET514 - 1400W Microwave, Single Phase

### Ideal for applications including:

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



\*\*Additional colors available by request

Available in exciting color choices!

### Bakes 4-10 times faster than conventional ovens

- Tray of biscuits bake from scratch in 3:30
- Ham and cheese sandwich heats in 1:10



### Combines cooking energies:



#### Convection

- 2700W
- 65° - 250° C (150° - 475° F) temperature range
- Enhances toasting and browning



#### Microwave Assist

- 1400W or 1900W option
- Top antenna feed

### Easy-to-understand control panel icons



Power Controls   Time Entry   Temp. Settings   Power Levels   Cooking Stages   Program Settings

### USB Standard Connectivity



### Features and Benefits

- Compact footprint
  - Exterior dimensions: H 460 mm (18 1/8") W 489 mm (19 1/4") D 673 mm (26 1/2")
  - Accommodates 30 cm (12") pizza
  - Stackable to increase throughput and save valuable counter space
- USB standard connectivity
  - Update programming in seconds with USB flash drive
- Flexible cooking platform
  - Use any combination of convection and microwave energy
  - Cooks a variety of menu items effortlessly
- Programming flexibility
  - Microwave only mode available
- On demand cooking
  - Prepare fresh foods with great taste and texture
  - Cook food when it's ordered
- Removable, cleanable air filter with reminder
  - Magnetic – easy to remove
- Ergonomic, user friendly lift & pull handle
- Uses metal cookware
  - No special cookware needed — No added expense
  - Maximum metal pan height: 38mm (1 1/2") tall
- \*Ventless Options
  - \*V models available with catalytic converters (JET514V, JET519V2, JET519V3)
- Available in multiple colors
  - Stainless Steel (standard). Additional colors available by request

# SERIES COMPARISON



MRX SERIES



MXP SERIES



JET SERIES

		MRX SERIES	MXP SERIES	JET SERIES
COOKING AND PROGRAMMING	TEMPERATURE RANGE	95° -270° C (200° -520° F)	95° -270° C (200° -520° F)	65° - 250° C (150° - 475° F)
	MICROWAVE DISTRIBUTION	Rotating antennas, top	Double side oscillating antenna	Rotating antennas, top
	PROGRAMMING	USB port, Wi-Fi, Ethernet	USB port, Wi-Fi, Ethernet	USB port
	CONTROL TOUCH PADS	N/A	N/A	10
	PROGRAMMABLE SETTINGS	1200+	1200+	100
	POWER LEVELS	11	11	11
	STAGE COOKING	Yes, 4	Yes, 4	Yes, 4
STANDARD CHASSIS FEATURES	DISPLAY	178mm (7") Capacitive Touchscreen, Color LCD	127mm (5") Capacitive Touchscreen, Color LCD	LED-backlit LCD
	AIR FILTER	Yes† (3)	Yes† (2)	Yes† (1)
	RACK	Removable cooking surface	1 rack position, 1 removable rack	2 rack positions, 1 removable rack
	INTERIOR / EXTERIOR FINISH	Stainless Steel/ Stainless Steel	Stainless Steel/ Stainless Steel	Stainless Steel/ Stainless Steel
	STACKABLE	Yes, with cart	Yes	Yes
	DOOR OPENING	Pull down, ergonomic handle	Pull down, ergonomic handle	Lift & Pull
DIMENSIONS	USABLE CAVITY SPACE	17.2 L (0.61 cubic ft.)	39 L (1.38 cubic ft.)	34 L (1.2 cubic ft.)
	CAVITY DIMENSIONS	H: 178mm (7") W: 312mm (12 1/4") D: 312mm (12 1/4")	H: 254mm (10") W: 406mm (16") D: 381mm (15")	H: 267mm (10-1/2") W: 330mm (13") D: 381mm (15")
	EXTERIOR DIMENSIONS	H: 578mm (22 3/4") W: 358mm (14 1/8") D**: 743mm (29 1/4")	H: 518mm (20 3/8") W: 638mm (25 1/8") D**: 699mm (27 1/2")	H: 460mm (18 1/8") W: 489mm (19 1/4") D**: 673mm (26 1/2")
	SHIPPING CARTON DIMENSIONS	H: 635mm (25") W: 457mm (18") D: 902mm (35 1/2")	H: 826mm (32 1/2") W: 717mm (28 1/4") D: 883mm (34 3/4")	H: 546mm (21 1/2") W: 540mm (21 1/4") D: 756mm (29 3/4")

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

Visit our website for more information:  
[www.acpsolutions.com](http://www.acpsolutions.com)



## Worth noting...

Combination cooking with convection and microwave technology was first introduced to the market in the 1980s as the MenuMaster® Jetwave®—a name that is still synonymous with ACP, Inc.

Measurements are in millimeters, Measurements in ( ) are US Standard, unless stated otherwise.

\* IEC 60705 Tested

\*\* Includes handle

† Filter removable, with clean filter reminder

‡ Catalytic converter filters grease and odors from the air.

This product conforms to the Ventless Operation Recommendations set forth by NFPA96 using EPA202 test method

# SPECIFICATION COMPARISON

MENU MASTER® XPRESS® HIGH SPEED OVENS

	Model / UPC Code	Cooking Power	Mags	Catalytic Converter	Non-stick Liners Installed	Max. Cooking Time	Power Consumption	Power Output	Power Source	Plug Type	Weight Prod./Ship	Safety Listing	Sanitation Listing
	MRX523 728028422900	3000 W -Impingement 2000 W*-Microwave	2	Yes <sup>†</sup>	Full (sides, door, base)	99:99	5950 W, 28.6 A	2000W* Microwave	400V, 50 Hz, WYE, 16 A, 3 phase, 5 wire	IEC 309	61 kg / 69 kg (134 lbs. /152 lbs.)	CE	
	MRX52 728028422887	3000 W -Impingement 2000 W*-Microwave	2	Yes <sup>†</sup>	Full (sides, door, base)	99:99	5950 W, 28.6 A	2000W* Microwave	208-240 V, 50 Hz, 32 A, single phase	IEC 309	61 kg / 69 kg (134 lbs. /152 lbs.)	CE	
	MRX51 728028422863	3000 W -Impingement 1000 W*-Microwave	1	Yes <sup>†</sup>	Full (sides, door, base)	99:99	3680 W, 16 A	1000W* Microwave	230/240 V, 50 Hz, 16 A, single phase	CEE 7/7 "Schuko"	53 kg / 61 kg (116 lbs. / 134 lbs.)	CE	
	MRX51U 728028423006	3000 W -Impingement 1000 W*-Microwave	1	Yes <sup>†</sup>	Full (sides, door, base)	99:99	2450 W, 13 A	1000W* Microwave	230/240 V, 50Hz, 13 A, single phase	BS1363/A	53 kg / 61 kg (116 lbs. / 134 lbs.)	CE	
	MRX51A 728028423044	3000 W -Impingement 1000 W*-Microwave	1	Yes <sup>†</sup>	Full (sides, door, base)	99:99	3250 W, 15 A	1000W* Microwave	240V, 50Hz, 15 A, single phase	AS3112	53 kg / 61 kg (116 lbs. / 134 lbs.)	CE	
	MXP5223TLT 728028422634	3000 W -Infra-red Radiant 2200 W*-Microwave 2000 W -Impingement	2	Yes <sup>†</sup>	Full (sides, door, back, base)	99:99	5800 W, 27.4 A	2200W* Microwave	400V, 50 Hz, WYE, 16 A, 3 phase, 5 wire	IEC 309	68 kg / 79 kg (150 lbs. / 175 lbs.)	CE	
	MXP5223T 728028422627	3000 W -Infra-red Radiant 2200 W*-Microwave 2000 W -Impingement	2	Yes <sup>†</sup>	Side liners	99:99	5800 W, 27.4 A	2200W* Microwave	400V, 50 Hz, WYE, 16 A, 3 phase, 5 wire	IEC 309	68 kg / 79 kg (150 lbs. / 175 lbs.)	CE	
	MXP5221TLT 728028422580	3000 W -Infra-red Radiant 2200 W*-Microwave 2000 W -Impingement	2	Yes <sup>†</sup>	Full (sides, door, back, base)	99:99	5800 W, 27.4 A	2200W* Microwave	208-240 V, 50 Hz, 32 A, single phase	IEC 309	68 kg / 79 kg (150 lbs. / 175 lbs.)	CE	
	MXP5221T 728028422573	3000 W -Infra-red Radiant 2200 W*-Microwave 2000 W -Impingement	2	Yes <sup>†</sup>	Side liners	99:99	5800 W, 27.4 A	2200W* Microwave	208-240 V, 50 Hz, 32 A, single phase	IEC 309	68 kg / 79 kg (150 lbs. / 175 lbs.)	CE	
	JET519V3 728028376869	2700 W -Convection 1900 W*-Microwave	2	Yes <sup>†</sup>	Accessory available for purchase separately	16:00	6200 W	1900W* Microwave	400V, 50 Hz, 16A, 3-phase, 5 wire	IEC 309	52 kg / 54 kg (114 lbs. / 118 lbs.)	CE	
	JET5193 728028376852	2700 W -Convection 1900 W*-Microwave	2	No	Accessory available for purchase separately	16:00	6200 W	1900W* Microwave	400V, 50 Hz, 16A, 3-phase, 5 wire	IEC 309	50 kg / 52 kg (111 lbs. / 115 lbs.)	CE	
	JET519V2 728028244779	2700 W -Convection 1900 W*-Microwave	2	Yes <sup>†</sup>	Accessory available for purchase separately	16:00	3100 W, 14 A	1900W* Microwave	230 V, 50 Hz, 16 A, single phase	CEE 7/7 "Schuko"	52 kg / 54 kg (114 lbs. / 118 lbs.)	CE	
	JET5192 728028244762	2700 W -Convection 1900 W*-Microwave	2	No	Accessory available for purchase separately	16:00	3100 W, 14 A	1900W* Microwave	230 V, 50 Hz, 16 A, single phase	CEE 7/7 "Schuko"	50 kg / 52 kg (111 lbs. / 115 lbs.)	CE	
	JET514V 728028244748	2700 W -Convection 1400 W*-Microwave	2	Yes <sup>†</sup>	Accessory available for purchase separately	20:00	2900 W, 13 A	1400W* Microwave	230 V, 50 Hz, 16 A, single phase	CEE 7/7 "Schuko"	52 kg / 54 kg (114 lbs. / 118 lbs.)	CE	
	JET514 728028244731	2700 W -Convection 1400 W*-Microwave	2	No	Accessory available for purchase separately	20:00	2900 W, 13 A	1400W* Microwave	230 V, 50 Hz, 16 A, single phase	CEE 7/7 "Schuko"	50 kg / 52 kg (111 lbs. / 115 lbs.)	CE	

# TIME IS MONEY

## XPRESS® OVENS DON'T WASTE EITHER



Combination cooking lets you turn a small area into a high production kitchen

- Flexible cooking platform adapts for endless possibilities
  - Temperature and microwave power are adjustable
  - Increases menu options
- Cuts energy costs
  - Eliminates need for pre-cooking and holding
  - No need for costly ventilation
- Cooks 4-15 times faster than conventional ovens

### Xpress® Cooktime Comparisons

Food Item	Conventional Cooking	MRX52	MRX51	MXP Series	JET519*	JET514*
Pizza 30cm (12")	20:00	2:50	3:10	2:50	3:45	5:00
Chicken Wings	20:00	2:30	4:00	2:30	2:35	3:15
Crab Cakes	20:00	1:15	1:45	1:15	2:30	3:40
Large Baked Potato	1 hour	4:55	7:45	4:55	5:25	6:45



## ENERGY EFFICIENT BY DESIGN

ACP High Speed Combination ovens combine microwave energy with other proven cooking technologies, offering energy savings over traditional equipment.

With cooking speeds of up to 15 times faster than conventional methods, operators can cook more in less time while using less energy.

Plus there's no need for costly ventilation!

### Energy Costs by Wattage & Power Consumption...

OVEN MODELS	POWER CONSUMPTION	COST PER DAY (USD)
JET514/V	3,200 Watts	\$1.25
JET519*/V*	5,300 Watts	\$1.49
MRX51	3,600 Watts	\$1.68
MRX52 / 523	5,950 Watts	\$1.82
MXP Series	5,700 Watts	\$2.67

Parameters are:

- Energy costs: \$0.11 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

## XPRESS® SPEED OVENS



DESCRIPTION	ITEM #	COMPATIBLE OVEN SERIES			DIMENSIONS (H X W X D)
		MRX	MXP	JET	
 <b>PIZZA STONE</b> Aids in crisping and browning breads and pizzas	<b>ST10C</b>			X	13 x 289 x 337mm (½" x 11-¾" x 13-¼")
	<b>ST10X</b>		X		13 x 368 x 368mm (½" x 14-½" x 14-½")
 <b>COOK PLATE SHELF</b> Aids in browning and crisping of breads, pizzas, and more	<b>CP10</b>	X			38 x 305 x 299mm (1-½" x 12" x 11-¾")
 <b>PANINI GRILL PLATE</b> Provides distinctive grill marks (same as a panini grill)	<b>JR10</b>			X	5 x 318 x 310mm (.215" x 12-½" x 12-½")
	<b>GR10</b>		X		5 x 327 x 356mm (.215" x 12-7/8" x 14")
	<b>RGR10</b>	X			5 x 306 x 299 mm (.2" x 12.05" x 11.78")
 <b>PANINI PRESS</b> Creates pressed panini marks on sandwiches	<b>PRS10</b>		X		229 x 300 x 306mm (9" x 11.81" x 12.05")
 <b>SQUARE METAL PAN</b> Aluminum pan. Makes clean-up easier.	<b>SQ10</b>		X		25 x 371 x 371mm (1" x 14-5/8" x 14-5/8")
 <b>DRIP TRAY/ GRIDDLE</b> Makes clean-up easier. Aids in crisping and browning.	<b>DR10</b>			X	30 x 314 x 347mm (1.19" x 12.38" x 13-5/8")
 <b>OVEN PADDLE</b> Helps remove sandwiches, pizza and cookware from oven  <i>PA10R stores under MRX oven with installed LG10 leg kit (purchased separately)</i>	<b>PA10</b>	X	X	X	64 x 508 x 302mm (2-½" x 20" x 11-7/8")
	<b>PA10R</b>	X	X	X	38 x 191 x 451mm (1-½" x 7-½" x 17-¾")
 <b>NON-STICK LINER KIT</b> Make cleanup easier and protect oven components.	<b>TL10T2</b>		X		sides
	<b>TL10</b>		X		sides, door, base, back
	<b>TL10R</b>	X			sides, door, base
	<b>TL12</b>			X	sides, door, top

DESCRIPTION	ITEM #	COMPATIBLE OVEN SERIES			DIMENSIONS (H X W X D)
		MRX	MXP	JET	
 <b>OVEN FLOOR LINER</b> Make cleanup easier	<b>OV10</b>			X	13 x 318 x 368mm (½" x 12-½" x 14-½")
 <b>LEG KITS</b> Lifts oven 102 mm (4 inches).	<b>LG10</b>	X	X		102 mm (4 inches)
 <b>STACKING CART</b> Stainless steel cart for stacking 2 ovens, with accessory shelf below.	<b>SC10R</b>	X			1051 x 521 x 762mm (41-3/8" x 20-½" x 30")
 <b>OVEN RACK</b> Stainless steel interior oven rack	<b>RA14</b>			X	26 x 327 x 365mm (1" x 12-7/8" x 14-3/8")
 <b>BACK COVER PANEL</b> Hides power cord, vents and labels. Allows for open platform, front-of-house installation.	<b>BC10R</b>	X			521 x 359 x 35mm (20-½" x 14-1/8" x 1-3/8")
 <b>NON-STICK BASKETS</b> Ideal cooking surface, makes cleanup easier · OB10: solid bottom, 1EA; · SB10S, TB10S: solid bottom, 2EA · TB10, SB10, NB10: mesh bottom, 2EA	<b>OB10</b>		X		29 x 356 x 356mm (1-1/8" x 14" x 14")
	<b>TB10</b>	X	X	X	25 x 257 x 305mm (1" x 10-1/8" x 12")
	<b>SB10</b>	X	X	X	22 x 152 x 308mm (7/8" x 6" x 12-3/8")
	<b>SB10S</b>	X	X	X	22 x 152 x 308mm (7/8" x 6" x 12-3/8")
	<b>NB10</b>		X		25 x 343 x 292mm (1" x 13-½" x 11-½")
 <b>CLEANING SOLUTIONS</b> Non-caustic cleaner and oven shield protectant *Only shipped within Europe	<b>CL10W*</b>	X	X	X	6 one-liter bottles of cleaner, 6 sprayers
	<b>PR10W*</b>	X	X	X	6 one-liter bottles oven shield, 6 sprayers
 <b>EQUIPMENT CARTS</b> Stainless steel top, aluminum frame, and casters	<b>CA24</b>	X	X	X	610 x 660 x 660 mm (24" x 26" x 26")
	<b>CA30</b>	X	X	X	762 x 660 x 660 mm (30" x 26" x 26")

# COMMERCIAL MICROWAVE OVENS

## QUICK GUIDE TO OUTSTANDING FEATURES

SERIES	PRODUCT LINE	NUMBER OF MAGNETRONS	STACKABLE	GLASS WINDOW	FILTER & REMINDER	MENU ITEMS	QUANTITY PAD	POWER LEVELS
<b>MSO</b>	Specialty Chef	4	Yes	Yes	Yes	100, A/B option	x2	11
<b>OnCue™</b>	Specialty Chef	2	Yes	No	Yes	100	No	11
<b>DEC</b>	Chef	2	Yes	Yes	Yes	100	x2	11
<b>RFS</b>	Restaurant	2	Yes	Yes	Yes	100	x2	5
<b>RCS</b>	Restaurant	1	Yes	Yes	Yes	100, except RCS511DSE	x2, except RCS511DSE	5 RCS511TS, 4 RCS511DSE
<b>RMS</b>	Value	1	No	Yes	No	20 except RMS510DS	x2 except RMS510DS	5 except RMS510DS



Product Line	Uses per day
SPECIALTY CHEF	125-200+
CHEF	125-200+
RESTAURANT	50-125
VALUE	50

## ADVANTAGES OF HIGHER WATTAGE

### Decrease Cooking Time... Turn More Tables with More Watts!

If an item takes **4:03** to heat in a **1,000 watt** oven, it will only take **1:50** to heat in a **2,200 watt** oven.

### Throughput per hour...

- 1000 watts = 13 items
- 1200 watts = 17 items
- 1800 watts = 20 items
- 2200 watts = 28 items
- 3000 watts = 33 items

### Microwave Wattage Chart Comparison

OVEN WATTAGE	800	1,000	1,200	1,800	2,100	2,200	2,400	3,000	3,500
 Cook Time	0:30	0:25	0:20	0:12	0:10	0:10	0:09	0:07	0:06
	1:00	0:52	0:45	0:27	0:21	0:20	0:19	0:16	0:13
	1:30	1:14	1:00	0:39	0:32	0:30	0:28	0:24	0:20
	2:00	1:39	1:20	0:52	0:42	0:40	0:38	0:34	0:26
	5:00	4:03	3:10	2:40	2:00	1:50	1:35	1:30	1:05
	10:00	8:15	6:40	4:00	3:12	3:00	2:50	2:23	2:00

# OnCue Series

## SPECIALTY CHEF LINE

### Models:

MOC5241 - 2400 Watts



### Boost heats and re-therms foods in seconds!

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

### Ideal for applications including:

- Quick service restaurants
- Fast casual restaurants
- Casual dining



### Features and Benefits

- 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 view and operate
- Program up to 100 menu items
  - Delivers consistent, quality results
- 8.4 liter (.3 cubic ft.) oven capacity
  - Accepts one 152 mm (6") deep ¼ size pan
- Jigsaw shaped footprint
  - Doubles productivity on a 724 mm (28 ½") shelf



Close door and activate control pad in one motion



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



Uses only 346 mm (13 5/8") of space (width) on a 724 mm (28 ½") deep shelf

**OnCue™**  
Ready When You Are

# MSO Steamer

## SPECIALTY CHEF LINE

### Models:

- MS05353** - 3500 Watts, Three Phase
- MS05351** - 3500 Watts, Single Phase
- MS05211** - 2100 Watts, Single Phase



### Amazingly fast steaming with the MS05353!

- Four 227 g (8 oz.) lobster tails cook in 1 minute
- 3.5 kg (8 lbs.) of frozen vegetables steam in 10 minutes

### Batch Cooking Solutions for:

- Schools
- Healthcare facilities
- Buffets
- Cafeterias
- Stadiums

### On-Demand Steaming Solutions for:

- Casual and fine dining
- Seafood restaurants
- Country clubs
- Quick service restaurants
- Supermarkets



### Features and Benefits

- 4x faster than traditional steamers
- Compact footprint that accepts two 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\*
  - \*Dependent on frequency of use and energy costs
- Low Maintenance
  - Save thousands of dollars a year on energy, plumbing and ventilation costs
- Waterless steaming—no plumbing required
- Accepts standard USB flash drives
  - Simple programming, easily program multiple ovens



Accepts standard USB flash drives for programming



Accepts two full size amber pans



# Simplifying Steaming

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

- Save up to 100 menu items vs competition's 16
- 11 power levels vs competition's 5
- 4 stage cooking for superior cooking versatility
- Set cook time with dial or touchpads
- *Exclusive feature:* Dual magnetron control. Cook food to perfection using only top or bottom magnetrons



## 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 MSO is only \$0.81 to \$0.94 per day.\*

\*Energy costs: \$.11 kWh, 100 Cook Cycles per Day, Typical Cook Time: 1 Minute

## Dare to Compare Cook Times:

FOOD ITEM	TRADITIONAL STEAMER	COMPETITIVE MICROWAVE STEAMER	MSO5353 MSO5351
Baby Red Potatoes 4.5kg (10 lbs.)	25:00	13:00	11:50
Frozen Vegetables 3.5kg (8 lbs.)	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 2.4L (80 oz.)	45:00	7:10	6:30
Shrimp 1kg (2 lbs.)	6:00	2:40	2:25

## How can commercial microwaves replace steamers?

Higher wattage commercial microwaves like the MSO, DEC, and RFS cook so quickly that moisture in food is converted to steam. Food retains nutrients, texture and color and is ready to serve in minutes.



# DEC Series

## CHEF LINE

### Models:

- DEC21E2** - 2100 Watts
- DEC18E2** - 1800 Watts
- DEC14E2** - 1400 Watts



**Steam or boost heats in seconds**

- 170g (6oz) fresh vegetables steam in 45 seconds
- Steam 8 pieces of shrimp in only 37 seconds

### Ideal for applications including:

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



High quality tempered inner and outer glass window

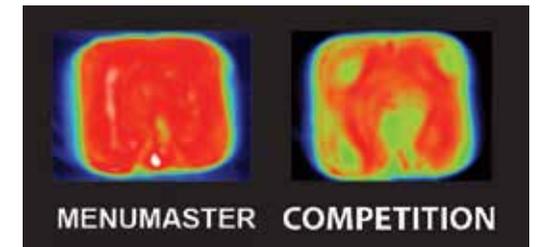
Cleanable air filter removes easily

### Features and Benefits

- 1400 - 2100 watts of cooking power
  - Faster cooking, steaming and re-therming of single portions
- No vent hood required
  - Economical installation, saves money
- 17 liter (6 cu ft.) oven capacity
  - Accepts one 152 mm (6") 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

### Features 10 programmable pads

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



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

# RFS Series

## RESTAURANT LINE

### Models:

RFS518TS - 1800 Watts



### Steam or boost heats in seconds

- Nachos heat in 40 seconds
- 170g (6 oz.) mac & cheese heats in 2:00
- 227g (8oz.) fresh asparagus steams in 1:10

### Ideal for applications including:

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



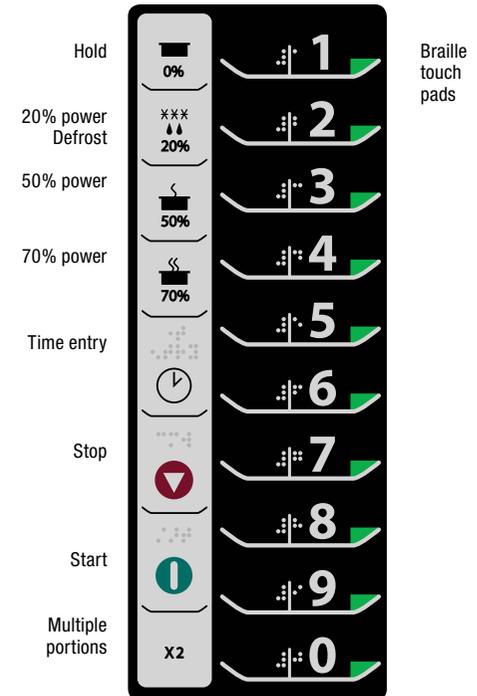
Cleanable air filter  
removes easily

Unique ergonomic  
door handle opens  
with one finger

### Features and Benefits

- 1800 watts of cooking power  
*· Fast cooking and steaming for better food quality*
- 34 L (1.2 cubic ft.) oven capacity  
*· Accommodates a 406 mm (16") 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



# RCS Series

## RESTAURANT LINE

### Models:

- RCS511TS** - 1100 Watts, Touch pad control
- RCS511DSE** - 1100 Watts, Dial control



### Boost heats and re-therms foods in seconds!

- Breakfast sandwich reheats in 1:00
- Stage cooking perfectly prepares instant oatmeal in 1:30

### Ideal for applications including:

- Server stations
- Convenience stores
- Coffee shops
- Concessions



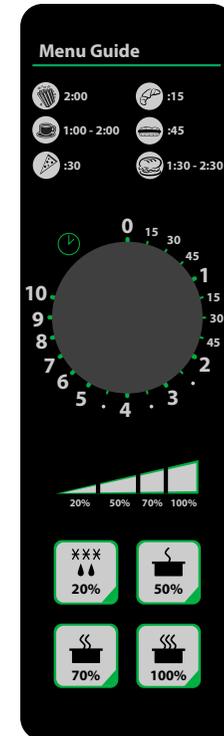
Tempered glass outer window

### Features and Benefits

- 1100 watts of cooking power
  - Quick heating for consistent results
- Stainless steel construction inside and out
  - Withstands the foodservice environment
- 34 L (1.2 cubic ft.) oven capacity, larger than comparable competitive ovens, accommodates a 356 mm (14") platter
  - Easily heats large portions
- Motor driven top antenna
  - Reliable distribution of energy for consistent heating results
- Non-removable front air filter
  - The only 1100 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 - RCS511TS
  - 100 programmable menu items, 4 stages of cooking
  - 5 microwave power levels and Braille touch pads
  - Versatile program options
- Dial controls - RCS511DSE
  - 10:00 light up dial timer, 4 power levels, one cooking stage
  - Automatic reset to zero when cooking cycle is interrupted (manual reset available as user option)

### Touchpad or Dial Options

RCS511DSE dial control panel shown below



10 minute dial timer with automatic reset to zero

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

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

# RMS Series

## VALUE LINE

### Models:

- RMS510TS-** 1000 Watts, Touch pad controls
- RMS510DS-** 1000 Watts, Dial controls



#### Boost heats and re-therms foods in seconds!

- Slice of apple pie re-therms in 20 seconds
- 255 g (9 oz.) cup of chili re-therms in 1:45

### Ideal for applications including:

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



Stainless steel interior and exterior cabinet

Grab 'n Go handle

### Features and Benefits

- 1000 watts of cooking power
  - Efficient reheating/defrosting reduces food waste
- Durable construction
  - Stainless steel interior and exterior cabinet
- Ample 23 liter (.8 cubic ft.) oven capacity
  - Accommodates a 305 mm (12") 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
- Touch controls – RMS510TS
  - 20 programmable menu settings (compared to competition's 10)
  - 3 stages of cooking
  - 5 microwave power levels
- Dial controls – RMS510DS
  - 6:00 light up dial timer
  - 100% microwave power only
  - Auto reset to zero when cooking is interrupted

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

	RESIDENTIAL OVEN	COMMERCIAL OVEN
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

## MENUMASTER® COMMERCIAL MICROWAVE OVENS

MODEL	WATTAGE	POWER SOURCE	PLUG TYPE	CABINET DIMENSIONS (H X W X D)**	CAVITY DIMENSIONS (H X W X D)	CAPACITY L (CU. FT.)	SHIPPING DIMENSIONS (H X W X D)	SAFETY LISTING	SANITATION LISTING	WEIGHT PROD./SHIP
MS05353	3500-M*	400 V, 50 Hz, Wye, 16A, 3 phase, 5 wire	IEC 309	 472 × 650 × 597mm (18 5/8" × 25 5/8" × 23 1/2")	251 × 535 × 330mm (9 7/8" × 21" × 13")	45 L (1.6 cu. ft)	565 × 768 × 667mm (22 1/4" × 30 1/4" × 26 1/4")			66 kg / 73 kg (146 lbs. / 161 lbs.)
MS05351	3500-M*	230V, 50 Hz, 30A single phase	IEC 309	 472 × 650 × 597mm (18 5/8" × 25 5/8" × 23 1/2")	251 × 535 × 330mm (9 7/8" × 21" × 13")	45 L (1.6 cu. ft)	565 × 768 × 667mm (22 1/4" × 30 1/4" × 26 1/4")			66 kg / 73 kg (146 lbs. / 161 lbs.)
MS05211	2100-M*	230V, 50 Hz, 16A single phase	CEE 7/7 "Schuko"	 472 × 650 × 597mm (18 5/8" × 25 5/8" × 23 1/2")	251 × 535 × 330mm (9 7/8" × 21" × 13")	45 L (1.6 cu. ft)	565 × 768 × 667mm (22 1/4" × 30 1/4" × 26 1/4")			66 kg / 73 kg (146 lbs. / 161 lbs.)
MOC5241	2400-M*	230V, 50 Hz, 16A single phase	CEE 7/7 "Schuko"	 448 × 346 × 487mm (17 5/8" × 13 5/8" × 19 3/16")	130 × 298 × 216mm (5 1/8" × 11 3/4" × 8 1/2")	8.4 L (.3 cu. ft)	524 × 432 × 559mm (20 5/8" × 17" × 22")			32 kg / 33 kg (70 lbs. / 73 lbs.)
DEC21E2	2100-M*	230-240V, 50 Hz, 16A single phase	CEE 7/7 "Schuko"	 343 × 419 × 549mm (13 1/2" × 16 1/2" × 21 5/8")	171 × 330 × 305mm (6 3/4" × 13" × 12")	17 L (.6 cu. ft)	473 × 556 × 625mm (18 5/8" × 21 7/8" × 24 5/8")			30 kg / 34 kg (67 lbs. / 74 lbs.)
DEC18E2	1800-M*	230-240V, 50 Hz, 16A single phase	CEE 7/7 "Schuko"	 343 × 419 × 549mm (13 1/2" × 16 1/2" × 21 5/8")	171 × 330 × 305mm (6 3/4" × 13" × 12")	17 L (.6 cu. ft)	473 × 556 × 625mm (18 5/8" × 21 7/8" × 24 5/8")			30 kg / 34 kg (67 lbs. / 74 lbs.)
DEC14E2	1400-M*	230-240V, 50 Hz, 16A single phase	CEE 7/7 "Schuko"	 343 × 419 × 549mm (13 1/2" × 16 1/2" × 21 5/8")	171 × 330 × 305mm (6 3/4" × 13" × 12")	17 L (.6 cu. ft)	473 × 556 × 625mm (18 5/8" × 21 7/8" × 24 5/8")			30 kg / 34 kg (67 lbs. / 74 lbs.)
RF5518TS	1800-M*	230V, 50 Hz, 16A single phase	CEE 7/7 "Schuko"	 365 × 551 × 533mm (14 3/8" × 21 3/4" × 20")	226 × 359 × 413mm (8 7/8" × 14 1/8" × 16 1/4")	34 L (1.2 cu. ft)	467 × 663 × 581mm (18 1/2" × 26 1/8" × 22 7/8")			32 kg / 35 kg (69 lbs. / 76 lbs.)
RCS511TS	1100-M*	230V, 50 Hz, 16A single phase	CEE 7/7 "Schuko"	 352 × 559 × 483mm (13 7/8" × 22" × 19")	216 × 368 × 381mm (8 1/2" × 14 1/2" × 15")	34 L (1.2 cu. ft)	422 × 640 × 502mm (16 5/8" × 25 3/8" × 19 3/4")			18.6 kg / 21.8 kg (41 lbs. / 48 lbs.)
RCS511DSE	1100-M*	230V, 50 Hz, 16A single phase	CEE 7/7 "Schuko"	 352 × 559 × 483mm (13 7/8" × 22" × 19")	216 × 368 × 381mm (8 1/2" × 14 1/2" × 15")	34 L (1.2 cu. ft)	422 × 640 × 502mm (16 5/8" × 25 3/8" × 19 3/4")			18.6 kg / 21.8 kg (41 lbs. / 48 lbs.)
RMS510TS	1000-M*	230V, 50 Hz, 16A single phase	CEE 7/7 "Schuko"	 311 × 508 × 419mm (12 1/4" × 20" × 16 1/2")	197 × 330 × 330mm (7 3/4" × 13" × 13")	23 L (.8 cu. ft)	381 × 584 × 457.2mm (15" × 23" × 18")			13.6 kg / 16.8 kg (30 lbs. / 37 lbs.)
RMS510DS	1000-M*	230V, 50 Hz, 16A single phase	CEE 7/7 "Schuko"	 311 × 508 × 419mm (12 1/4" × 20" × 16 1/2")	197 × 330 × 330mm (7 3/4" × 13" × 13")	23 L (.8 cu. ft)	381 × 584 × 457.2mm (15" × 23" × 18")			13.6 kg / 16.8 kg (30 lbs. / 37 lbs.)

M= Microwave  
 \*IEC 60705 Tested  
 \*\*Includes door handle

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

Visit our website for more information:  
[www.acpsolutions.com](http://www.acpsolutions.com)



# ACCESSORIES

## MENUMASTER® COMMERCIAL MICROWAVE OVENS

### COMPATIBLE OVEN SERIES

DESCRIPTION	ITEM #	MSO	OnCue	DEC	RFS	RCS	RMS	DIMENSIONS (H X W X D)
<b>SHELF ACCESSORIES</b>								
 Provides additional elevated surface. Expands capacity · SA10 has wire surface · SE10 has solid surface	<b>SA10**</b>			X	X	X	X	114 x 267 x 267mm (4-1/2" x 10-1/2" x 10-1/2")
	<b>SE10</b>			X	X	X	X	91 x 298 x 302mm (3.57" x 11-3/4" x 11-7/8")
<b>FULL-SIZE LID</b>								
 Amber, high heat lid, with recessed handle. Withstands temperatures up to 375°F (190°C)	<b>AL10**</b>	X						(1pc) 25 x 527 x 324mm (1" x 20-3/4" x 12-3/4")
	<b>AL06**</b>	X						(6pcs) 25 x 527 x 324mm (1" x 20-3/4" x 12-3/4")
<b>FULL-SIZE PAN</b>								
 4" (102mm) deep amber, high-heat pan. Withstands temperatures up to 375°F (190°C)	<b>AP10**</b>	X						(1pc) 102 x 527 x 324mm (4" x 20-3/4" x 12-3/4")
	<b>AP06**</b>	X						(6pcs) 102 x 527 x 324mm (4" x 20-3/4" x 12-3/4")
<b>NON-STICK BASKETS</b>								
 Ideal cooking surface, makes cleanup easier · OB10 has solid bottom, 1EA; · SB10S, TB10S have solid bottom, 2EA · TB10, SB10, NB10 have mesh bottom, 2EA	<b>OB10</b>				X	X		29 x 356 x 356mm (1-1/8" x 14" x 14")
	<b>TB10</b>	X		X	X	X	X	25 x 257 x 305mm (1" x 10-1/8" x 12")
	<b>TB10S</b>	X		X	X	X	X	22 x 152 x 308mm (7/8" x 6" x 12-1/8")
	<b>SB10</b>	X		X	X	X	X	22 x 152 x 308mm (7/8" x 6" x 12-1/8")
	<b>SB10S</b>	X		X	X	X	X	22 x 152 x 308mm (7/8" x 6" x 12-1/8")
<b>NB10</b>	X			X	X			25 x 343 x 292mm (1" x 13-1/2" x 11-1/2")
<b>CLEANING SOLUTIONS</b>								
 Non-caustic cleaner and oven shield protectant *Only shipped within Europe	<b>CL10W*</b>	X	X	X	X	X	X	6 one-liter bottles of cleaner, 6 sprayers
	<b>PR10W*</b>	X	X	X	X	X	X	6 one-liter bottles oven shield, 6 sprayers
<b>EQUIPMENT CARTS</b>								
 Stainless steel top, aluminum frame, and casters	<b>CA24</b>	X	X	X	X	X	X	610 x 660 x 660 mm (24" x 26" x 26")
	<b>CA30</b>	X	X	X	X	X	X	762 x 660 x 660 mm (30" x 26" x 26")

\*\*While supply lasts

Measurements are in millimeters, Measurements in ( ) are US Standard, unless stated otherwise.



## THERE'S NO GREENER WAY TO COOK!

Commercial microwave ovens by design are one of the most efficient and lowest cost appliances found in commercial foodservice kitchens—using up to 80% less energy than conventional ovens!

Microwave ovens only use energy when cooking. During the cooking process, water molecules within the food are activated to create steam and shorten cook times.

Plus there's no need for costly ventilation!

### Energy Costs by Wattage and Power Consumption...

OVEN WATTAGE	OVEN MODELS	POWER CONSUMPTION	COST PER DAY (USD)
1000	RMS Series	1,500 Watts	\$0.28
1100	RCS511 Series	1,600 Watts	\$0.29
1400	DEC14E2	2,300 Watts	\$0.42
1800	RFS518TS	2,800 Watts	\$0.51
1800	DEC18E2	3,000 Watts	\$0.55
2400	OnCue™	3,100 Watts	\$0.57
2100	DEC21E2	3,200 Watts	\$0.59
2100	MS05211	3,300 Watts	\$0.61
3500	MS05353 /5351	5,100 Watts	\$0.94

Parameters are:

- Energy costs: \$0.11 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.

XPRESS® HIGH SPEED COMBINATION OVENS  
COMMERCIAL MICROWAVE & STEAMER OVENS



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Fax: 319-368-8198  
[www.acpsolutions.com](http://www.acpsolutions.com)

ACP, Inc. is the manufacturer of Menumaster® and Amana® Commercial high-speed, steamer, and microwave ovens. 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 110 patents in industrial and commercial products. No one in the industry holds more.

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