COMMERCIAL MICROWAVE OVENS





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



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!

Microwave Wattage Chart Comparison

Oven Wattage	800	1000	1200	1800	2100	2200	2700	3000
Cooking time for	:30	:25	:20	:12	:10	:10	:08	:07
1 baked potato	1:00	:52	:45	:27	:21	:20	:17	:16
	1:30	1:14	1:00	:39	:32	:30	:25	:24
	2:00	1:39	1:20	:52	:42	:40	:35	:34
	5:00	4:03	3:10	2:40	2:00	1:50	1:45	1:30
	10:00	8:15	6:40	4:00	3:12	3:00	2:30	2:23

Amana[®] Commercial Microwaves

Built in the USA



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

AMSO22

• AXP22T

AXP22TLT

• HDC212

• HDC182

Amana[®] Commercial Models include:

- ACE14N
- ACE14V
- ACE19N
- ACE19V
- AOC24
- AMSO35 HDC1815
- HDC12A2
- RC30S2
 - HOUGE
- RC22S2
- RC17S2

Quick Guide to Outstanding Features

Series	Number of Magnetrons	Stackable	Glass Window	Filter & Reminder	Voltage Sensor	Menu Items	Quantity Pad	Power Levels
AMSO	4	Yes	Yes	Yes	Yes	100, A/B option	х2	11
0nCue™	2	Yes	No	Yes	Yes	100	No	11
RC	2, 3 in RC30S2	Yes, except RC30S2	Yes	Yes	Yes	100	x8	11
HDC	2	Yes	Yes	Yes	Yes, except HDC12A2	100	x2	11
RFS	2	Yes	Yes	Yes	Yes, except RFS12TS	100	x2	5
RCS	1	Yes	Yes	Yes	Not needed for 120V	100	x2, except RCS10DSE	5 RCS10TS, 4 RCS10DSE
RMS	1	No	Yes	No	Not needed for 120V	20	x2, except RMS10DS	5, except RMS10DS

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.



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Accepts standard USB flash drives for programming

AMS035

Schools

AMS022

- Healthcare facilities
- Buffets
- Cafeterias
- Stadiums

Batch Cooking Applications for... On-Demand Steaming Solutions for...

- · Casual and fine dining
- Seafood restaurants
- Country clubs
- QSR
- Supermarkets

Specs	AMSO35	AMSO22
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%″ W: 25% D: 23½″	H: 18% W: 25% D: 231/2"
Cavity Dimensions	H: 91/8" W: 21" D: 13"	H: 97⁄8″ W: 21″ D: 13″
Capacity Cu Ft.	1.6	1.6
Shipping Dimensions	H: 26¼″ W: 30¼″ D: 22¼″	H: 261/4" W: 301/4" D: 221/4"
Weight Prod. / Ship	146 lbs. / 161 lbs.	146 lbs. / 161 lbs.

Amazingly fast steaming with the AMSO35!



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

$\left|\begin{array}{c}1\\3\end{array}\right|4\left|5\right|6\left|7\right|8\left|9\right|0\right] \stackrel{\text{Start}}{\textcircled{0}} \left|\begin{array}{c}1\\0\\\end{array}\right| \\ \hline \end{array}\right|$

Take a closer look at these exciting features!

User friendly keypad icons overcome language and literacy barriers.

• Option: dual magnetron control

- A/B menu allows programming of day part r
 X2 pad oven automatically adjusts programming to perfectly cook two of the same food item
- Cook food to perfection using only top or bottom magnetrons
- A/B menu allows programming of day part menus
 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	AMSO35	
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	

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 6)* cook so quickly that moisture in food is converted to steam. Food retains nutrients, texture and color and is ready to serve in minutes.

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



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 1/4 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!



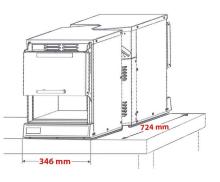
Cheeseburger boost heats in 4 seconds

8



Spinach dip heats from frozen in 1:30





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

RC Series Microwave Ovens Chef Line



Cleanable air filter removes easily

Applications:

Schools

Casual dining

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 RC30S2)
 No stacking kit needed

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





RC30S2 - 3000 Watts

RC22S2 - 2200 Watts

BC17S2 - 1700 Watts

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



Healthcare

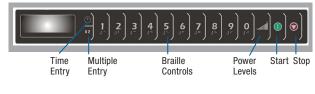
Stadiums

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. (17 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

Features 10 programmable pads. Easy-to-understand control panel icons eliminate language and literacy barriers





4 pints of scrambled eggs in under 5 minutes



Steam 8 pieces of shrimp in only 37 seconds



HDC212 - 2100 Watts, 20A plug HDC182 - 1800 Watts, 20A plug HDC1815 - 1800 Watts, 15A plug

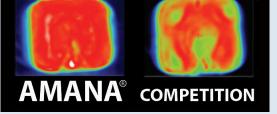
HDC12A2 - 1200 Watts, 20A plug

Applications:

easily

- Casual and
- fast casual diningBars and grills
- Quick service restaurants

glass window



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

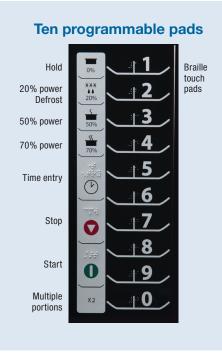
RFS Series Microwave Ovens Restaurant Line



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" (406 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



RFS18TS - 1800 Watts RFS12TS - 1200 Watts

Applications:

• Fast casual restaurants

6 oz. mac & cheese heats in 2:00

- Prep stations
- Pubs
- Family restaurants







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. (Manual reset available as user option)



Mexican platter, 30 second boost heat



Stage cooking perfectly prepares instant oatmeal in 2 minutes



Coffee shops

Concessions

10 minute dial timer

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

with automatic

reset to zero

RCS10TS - 1000 Watts RCS10DSE - 1000 Watts

Applications:

Amana

RCS10TS

RCS10DSE

- Server stations
- Convenience stores

The **RCS10DSE** control panel

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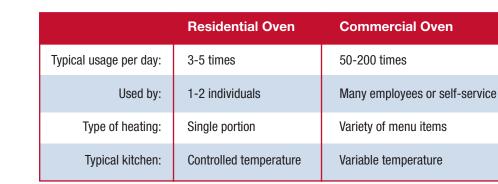


RMS Series Microwave Ovens Value Line



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

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

AXP Power and speed at your fingertips

- Fully customizable touchscreen Add personalized photos and icons
- Easily transfer data via USB port, Wi-Fi or Ethernet
- Porcelain IR element cover enhances operator safety and simplifies maintenance
- 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
- Stainless steel interior and uniquely angled oven floor make cleaning quick and easy
- Be green! Only uses \$2.40 (USD) of energy a day**



Simple visuals on a customizable touchscreen



Skewered shrimp cooks in 1:10



AXP22T

AXP22TLT

Applications:

Convenience stores

Hotel room service

Quick service

restaurants

Healthcare

Stadiums

Theatres

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

Combines three cooking energies:

AXP22TLT shipped with full liners

Microwave

- 2200 W Dual side antennas
- Dual side antenn
- Forced convection
 2000 W
- 200°F- 520°F (95°C- 270°C) temperature range cooks a variety of items

Infra-red radiant

- 3000 W
- Enhances toasting, browning and crisping

Scan code for more amazingly fast cooking times

- 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



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

Power Output

ACP, Inc. | www.acpsolutions.com | 800-233-2366

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High Speed Combination Oven



- 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 lift & pull handle
- Exterior dimensions on all four models: *H 18¹/⁶ (460 mm) W 19¹/⁴ (489 mm) D 26¹/² (673 mm)*

AXP22T AXP22TLT	ACE14N, ACE19N ACE14V, ACE19N
Touch	Touch
N/A	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
Touchscreen, Color LCD	LED-backlit LCD
Yes, 4	Yes, 4
Pull down, ergonomic handle	Lift & Pull
200°F - 520°F (95°C - 270°C)	150°F - 475°F (70°C - 250°C)
Removable w/clean filter reminder	Removable w/clean filter remind
1 rack position, removable	2 positions, 1 removable rack
37 ⅛″ (956 mm), drop down door	391/8" (994 mm), 90°+ door ope
1.38 cubic ft. (39 liter)	1.2 cubic ft. (34 liter)
Stainless Steel	Stainless steel
Stainless steel	Stainless steel
2450 MHz	2450 MHz
USB Port , WiFi, Ethernet	USB Port
5700W, 27.4 A	ACE14N & 14V: 3200W, 16 A ACE19N & 19V: 5300W, 26 A

2200W Microwave

ACE14N & 14V: 1400W ACE19N & 19V: 1900W ACE14N- 2700W Convection, 1400W MicrowaveACE14V*- 2700W Convection, 1400W MicrowaveACE19N- 2700W Convection, 1900W MicrowaveACE19V*- 2700W Convection, 1900W Microwave

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



Nachos platter heats in 1:00

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



Ham & cheese sandwich heats in 1:10

Accessories and Added Benefits

High Speed Combination Ovens

Compare these dramatically reduced cook times

	COO	KING TIMES	IN MINUT	ES
Food Item	Conventional Cooking	axp22t Axp22tlt	ACE19N ACE19V	ACE14N ACE14V
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 Vegetables	25:00	2:35	3:00	3:40



Available in two sizes

OB10, TB10, SB10 & NB10 for AXP or ACE

OB10 has solid bottom,

TB10, SB10, & NB10 have mesh bottom

Turn a small area into a high production kitchen

- AXP and ACE 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
- ST10C for ACE Size: ²/₃" x 13²/₅" x 11¹/₂" (17 x 340 x 293 mm)
- ST10X for AXP Size: ²/₃" x 14²/₅" x 14²/₅" (17 x 366 x 366 mm)

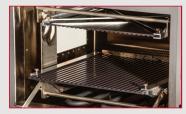


Panini grill

- Provides distinctive grill marks (same as a panini grill)
 GR10 for AXP
- GR10 101 AAF
 Size: ¹/₅" x 14" x 12¾" (5 x 355 x 324 mm)
 JR10 for ACE
- Size: ¼" x 12¼" x 12" (7 x 312 x 305 mm)

Oven paddle

- Helps remove sandwiches, pizza and cookware from oven
- PA10 Size: 2 ¾" x 13" x 20¼"(70 x 331 x 515 mm)



Panini Press

- Creates pressed panini marks
 on sandwiches
- PRS10 for AXP
- Size: 15¼" x 20½" x 16¾" (388 x 521 x 426 mm)



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)

Non-stick baskets

- Ideal cooking surface, makes clean up easier
- OB10 has solid bottom; TB10, SB10 & NB10 have mesh bottom
- **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)
- NB10 Size: 11½" x 13½" x 1" (292 x 343 x 25 mm)

Non-stick coated liners

- Make clean up easier and protect oven components
- TL10T for AXP (4 pcs)
- TL10T2 for AXP22T (2 pcs)
- TL10 for AXP22TLT (5 pcs)
- TL12 for ACE

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
- OB10 has solid bottom; TB10, SB10, & NB10 have mesh bottoms
- **0B10** Size: 13 ½" x 13 ½" x 1" (343 x 343 x 25 mm)
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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	RMS Series
HDC Series	RCS Series
	RFS Series

Shelf Accessories

- Provides additional elevated surface
- Expands capacity
 SE10
 Size:12.14" x 12.14" x
- Size:12¹/₂" x 12¹/₂" x 6" (318 x 318 x 152 mm) • SA10*
- SATU^{**}
 Size: 10³/₄" x 12¹/₂" x 1"
 (273 x 318 x 25 mm)

SA10 While supply lasts



SE10 has solid surface, SA10* has wire surface

Oven Specifications

High Speed Combination Ovens

	AXP Models 22T, 22TLT	ACE Models 14N, 14V, 19N, 19V
Control System	Touch	Touch
Display	Touch screen, Color LCD	LED-backlit LCD
Programming	USB port, Wi-Fi, Ethernet	USB port
Programmable Control Pads	N/A	10
Total Programmable Settings	360	100
Power Levels	11	11
Time Entry Option	Yes	Yes
Stage Cooking	Yes, 4	Yes, 4
Temperature Range	200° - 520° F (95° - 270° C)	150° - 475° F (65° - 250° C)
Microwave Distribution	Double side oscillating antenna	Rotating antennas, top
Magnetrons	2	2
Frequency	2450 MHz	2450 MHz
Air Filter	Yes, removable, with clean filter reminder	Yes, removable, with clean filter reminder
Rack	1 rack position, 1 removable rack	2 rack positions, 1 removable rack
Door Opening	Pull down, ergonomic handle	Lift & Pull
Door Depth	37-¾" (956), drop down door	39-1⁄8″ (994), 90°+ door open
Stackable	Yes	Yes
Interior Finish	Stainless Steel	Stainless Steel
Exterior Finish	Stainless Steel	Stainless Steel
Usable Cavity Space	1.38 cubic ft. (39 L)	1.2 cubic ft. (34 L)
Cavity Dimensions	H: 10" (254) W: 16" (406) D: 15" (381)	H: 10-½" (267) W: 13" (330) D: 15" (381)
Exterior Dimensions	H: 20 ¾ ″ (518) W: 25 ¼ ″ (638) D**: 27 1/2″ (699)	H: 18 1/8 (460) W: 19 1/4 (489) D**: 26 1/2 (673)
Shipping Carton Dimensions	H: 32 ½″ (826) W: 28 ¼″ (717) D: 34 ¾″ (883)	H: 21 ½″ (546) W: 21 ¼″ (540) D: 29 ¾″ (756)

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 co before cleaning. A tray of ice placed inside a cooling oven can speed up the cool-down process.						
Меа	surements in () are in millimeters.						

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



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Model UPC Code	AXP22T 728028377118	AXP22TLT 728028377125	ACE19V 728028376760	ACE19N 728028376753	ACE14V 728028376746	ACE14N 728028376739
Cooking Power	2200 W*-Microwave 2000 W-Convection 3000 W-Infra-red Radiant	2200 W*-Microwave 2000 W-Convection 3000 W-Infra-red Radiant	1900 W*-Microwave 1900 W*-Microwave 2700 W-Convection 2700 W-Convection		1400 W*-Microwave 2700 W-Convection	1400 W*-Microwave 2700 W-Convection
Power Consumption	5700 W, 27.4 A	5700 W, 27.4 A	5300 W, 26 A	5300 W, 26 A	3200W, 16A	3200W, 16A
Power Output	2200W	2200W	1900W	1900W	1400W	1400W
Microwave Power Source	208-240V, 60 Hz, 30 A single	208-240V, 60 Hz, 30 A single	208-240V, 60 Hz, 30 A single	208-240V, 60 Hz, 30 A single	208-240V, 60 Hz, 20 A single	208-240V, 60 Hz, 20 A single
Plug Configuration / Cord	NEMA 6-30 💿 5 ft. (1.5m) cord	NEMA 6-30 💿 5 ft. (1.5m) cord	NEMA 6-30 💿 5 ft. (1.5m) cord	NEMA 6-30 💿 5 ft. (1.5m) cord	NEMA 6-20 1 5 ft. (1.5m) cord	NEMA 6-20 J 5 ft. (1.5m) cord
Max. Cooking Time	100:00	100:00	16:00	16:00	20:00	20:00
Display	Touch screen, Color LCD	Touch screen, Color LCD	LED-backlit LCD	LED-backlit LCD	LED-backlit LCD	LED-backlit LCD
Pre-installed Liners	Side liners	Full (sides, door, back, bottom)	N/A	N/A	N/A	N/A
Catalytic Converter	Yes***	Yes***	Yes***	No	Yes***	No
Product Weight / Shipping Weight	150 lbs. (68 kg) 175 lbs. (79 kg)	150 lbs. (68 kg) 175 lbs. (79 kg)	114 lbs. (52 kg) 118 lbs. (54 kg)	111 lbs. (50 kg) 115 lbs. (52 kg)	114 lbs. (52 kg) 118 lbs. (54 kg)	111 lbs. (50 kg) 115 lbs. (52 kg)

* IEC 60705 Tested

** Includes handle

*** 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

Specification Comparison

Amana[®] Commercial Microwaves

Model	Wattage	Power Source	Plug Type	Cabinet Dimensions	Cavity Dimensions	Capacity Cu. Ft.	Shipping Dimensions	Safety Listing	Sanitation Listing	Weight Prod./Ship
AMSO35	3500-M*	208-240V 60 Hz 30 A single	NEMA 6-30	H: 18 5⁄8″ W: 25 5⁄8″ D: 23 1⁄2″	H: 97⁄8″ W: 21″ D: 13″	1.6	H: 22 ¼" W: 30 ¼" D: 26 ¼"	e us Intertek	Intertek	146 lbs. 161 lbs.
AMSO22	2200-M*	208-240V 60 Hz 20 A single	NEMA 6-20	H: 18 %″ W: 25 %″ D: 23 ½″	H: 9%" W: 21" D: 13"	1.6	H: 22 ¼" W: 30 ¼" D: 26 ¼"	e us Intertek	Intertek	146 lbs. 161 lbs.
AOC24	2400-M*	230 V 60 HZ 20 A single	NEMA 6-20	H: 17 %″ W: 13 %″ D: 19 ⅔″	H: 5 ¾″ W: 11 ¾″ D: 10″	.312	H: 20 5⁄8″ W: 17″ D: 22″	e constanting of the second se	Intertek	70 lbs. 73 lbs.
RC30S2	3000-M*	208-240 V 60 HZ 30 A single	NEMA 6-30	H: 18 1⁄8″ W: 19 1⁄4″ D: 25 1⁄2″	H: 8½″ W: 13″ D: 15″	1.0	H: 21 ½" W: 21 ¾" D: 28 ¼"	o Constanting States St	Intertek	115 lbs. 123 lbs.
RC22S2	2200-M*	208-240 V 60 HZ 20 A single	NEMA 6-20	H: 18 1⁄8″ W: 19 1⁄4″ D: 25 1⁄2″	H: 8½″ W: 13″ D: 15″	1.0	H: 21 ½" W: 21 ¾" D: 28 ¼"	د Intertek	Intertek	94 lbs. 101 lbs.
RC17S2	1700-M*	208-240 V 60 HZ 20 A single	NEMA 6-20	H: 18 1⁄8'' W: 19 1⁄4'' D: 25 1⁄2''	H: 8½" W: 13" D: 15"	1.0	H: 21 ½" W: 21 ¾" D: 28 ¼"	رون Intertek	Intertek	94 lbs. 101 lbs.
HDC212	2100-M*	208-240 V 60 HZ 20 A single	NEMA 6-20	H: 13 ½″ W: 16½″ D: 21 %″	H: 6 ¾″ W: 13″ D: 12″	.6	H: 18 %″ W: 21 %″ D: 24 %″	روب Intertek	Intertek	67 lbs. 74 lbs.
HDC182	1800-M*	208-240 V 60 HZ 20 A single	NEMA 6-20	H: 13 ½″ W: 16½″ D: 21 %″	H: 6¾″ W: 13″ D: 12″	.6	H: 18 %″ W: 21 %″ D: 24 %″	ریانی Intertek	Intertek	67 lbs. 74 lbs.
HDC1815	1800-M*	208-240 V 60 HZ 15 A single	NEMA L6-15P	H: 13 ½″ W: 16½″ D: 21 %″	H: 6¾″ W: 13″ D: 12″	.6	H: 18 %″ W: 21 %″ D: 24 %″	روب Intertek	Intertek	67 lbs. 74 lbs.
HDC12A2	1200-M*	120 V 60 HZ 20 A single	NEMA 5-20	H: 13 ½″ W: 16½″ D: 21 %″	H: 6¾″ W: 13″ D: 12″	.6	H: 18 5%″ W: 21 7%″ D: 24 5%″	روب Intertek	Intertek	67 lbs. 74 lbs.
RFS18TS	1800-M*	208-240 V 60 HZ 20 A single	NEMA 6-20	H: 14 ¾" W: 21 ¾" D: 20″	H: 8 %" W: 14 %" D: 16 ¼"	1.2	H: 18½" W: 26⅛" D: 22⅛"	روب Intertek	Intertek	64 lbs. 71 lbs.
RFS12TS	1200-M*	120 V 60 HZ 20 A single	NEMA 5-20	H: 14¾″ W: 21¾″ D: 20″	H: 8 %" W: 14 %" D: 16 ¼"	1.2	H: 18½" W: 26⅛" D: 22⅛"	رون Intertek	Intertek	67 lbs. 71 lbs.
RCS10TS	1000-M*	120 V 60 HZ 15 A single	NEMA 5-15	H: 13 %" W: 22″ D: 19″	H: 8½" W: 14½" D: 15″	1.2	H: 16 %″ W: 25 ¾″ D: 19 ¾″	c UL us	Intertek	41 lbs. 48 lbs.
RCS10DSE	1000-M*	120 V 60 HZ 15 A single	NEMA 5-15	H: 13 %" W: 22″ D: 19″	H: 8½″ W: 14½″ D: 15″	1.2	H: 16 ⅛″ W: 25 ⅔″6″ D: 19 ¾″	c UL US	Intertek	41 lbs. 48 lbs.
RMS10TS	1000-M*	120 V 60 HZ 15 A single	NEMA 5-15	H: 12 ¼″ W: 20″ D: 16 ½″	H: 7 ¾" W: 13" D: 13"	.8	H: 15″ W: 23″ D: 18″	c U us	Intertek	30 lbs. 37 lbs.
RMS10DS	1000-M*	120 V 60 HZ 15 A single	NEMA 5-15	H: 12 ¼" W: 20" D: 16 ½"	H: 7 ¾″ W: 13″ D: 13″	.8	H: 15″ W: 23″ D: 18″	cUUus	Intertek	30 lbs. 37 lbs.

M= Microwave, C= Convection, R= Infra-red Radiant

*IEC 60705 Tested

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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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