

MENUMASTER®

Commercial



Full Line Product Catalog

 UPGRADED! MXP5221/5223	 Jetwave™	 OnCue™
 DEC Series	 RF5518TS	 RCS511DS
 RCS511TS	 RMS Series	 RMS Series

Commercial Microwave Ovens | High Speed Combination Ovens

ACP
INC.
HIGH PERFORMANCE HAS A NAME™

Amana
MENUMASTER®
Commercial

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Did You Know...
Microwave cooking technology was first developed and patented in the 1940's by Raytheon and introduced to the market as Rada-range® - a name that is still synonymous with ACP, Inc.



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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, Inc. has been repeatedly recognized as "Best in Class" for commercial microwaves year after year.

With our broad product line, we have commercial ovens to fit every foodservice need. ACP, Inc. is preferred* more than any other brand in these areas:

- Ease of use
- Safety
- Reliability
- Performance
- Service
- Construction

*Survey of foodservice operators conducted by *Restaurant Business* and *Foodservice Director* magazines.



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Amana/MenuMaster Belgium (Eliona NV)
Schaarbeeklei 636 1800 Vilvoorde Belgium
Tel: 0032/(0)22551810
Fax: 0032/(0)22551815
info@eliona.be
www.menumastercommercial.be



Original Jetwave™ microwave designed in the 1980's.

Why Choose Menumaster®

Menumaster® has a strong legacy as a pioneer in the food service industry since it was first introduced 40 years ago by Litton Industries. With great pride in craftsmanship, Midwestern U.S. based Litton was an early leader and innovator in the microwave business. Nearly 20 years ago, Amana® Appliances acquired the Menumaster brand and production was moved to Iowa. Amana is now synonymous with Menumaster, a brand that offers the high-speed cooking solutions you have come to expect. ACP, Inc. has carried on the Menumaster legacy, which is still visible in the Jetwave™ line. The Jetwave was created in the 1980's as one of the first high-speed combination ovens of its kind. Powerful yet flexible, it continues to provide innovative cooking solutions worldwide.

Just like the Amana brand, Menumaster products are backed by superior customer service and culinary support you can count on. Our long history and commitment to the quality and durability of our products can offer your growing business peace of mind and increased profitability.



Did You Know...
Because microwave cooking is so fast and requires minimal water there is superior retention of food nutrients, texture and color.



Culinary Support

We take 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.

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





MXP5221/5223

Ideal Applications:

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

Combines three cooking energies



Microwave

- 2200 W
- Fast heating, reduces cooking time
- Dual feed heats foods evenly



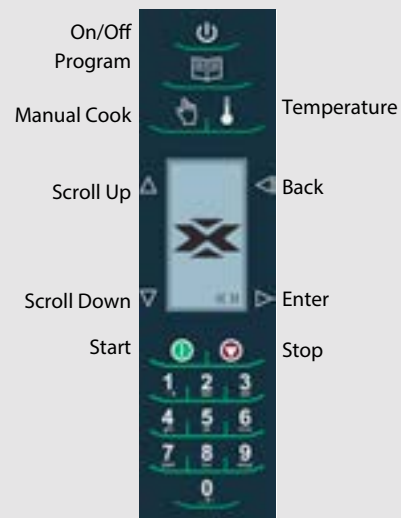
Forced convection

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



Infra-red radiant

- 3000 W
- Enhances toasting, browning and crisping



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

MXP | Combination Cooking Features, Advantages and Benefits

- **Cooks 15 times faster than a conventional oven**
Turn tables faster, increase throughput
Maximizes sales and profits
- **Ventless installation***
No costly hood
Economical installation, no increased HVAC
- **Up to 360 programmable menu items**
3 menu levels
Expansive menu options
Expand and vary menu offerings for increased sales
- **NEW! USB Port**
Compatible with standard USB flash drives
Perfect programming solution for multiple locations
- **Uses metal cookware**
No special cookware needed
No added expense
- **On demand cooking**
Prepare fresh foods with great taste and texture
Cook food when it's ordered
- **Compact exterior, large interior**
Uses less counter space than competitive ovens, accepts a 356 mm (14") pizza
Improve kitchen flow and increase output
- **Door uniquely opens below rack**
Provides full access to the cavity
Easier and safer to load
- **Flexible cooking platform**
Use any combination of microwave, convection or infra-red radiant heat
Cooks a variety of menu items effortlessly
- **Two cleanable air filters with a "clean filter" reminder**
Removes easily and cleans in sink or dishwasher
Promotes proper oven operation

*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.

Amazingly fast cooking times!



Skewered shrimp cook in 1:10



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



DS1400E

Ideal Applications:

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



UCA1400

Key Design Differences:

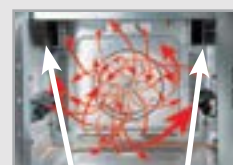
- Painted Exterior
- No heat tubes
- 13 Amp single phase
- BS1363A plug

Combines two cooking energies



Microwave

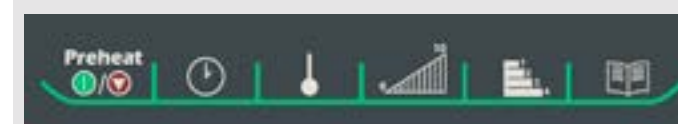
- 1400 W
- Heats quickly, shortens cooking time



Convection

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

*Heat tubes, on DS1400E only, enhance convection air flow and aid in browning and crisping



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

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

Jetwave™ | Combination Cooking Features, Advantages and Benefits

- **Bakes 4 times faster than a conventional oven**
Increased speed of service
Increased sales and profit
- **100 programmable menu items, 4 stage cooking and 11 microwave power levels**
Provides easy "one-touch" cooking
Flexible high speed baking reduces training time, saves energy and provides consistent results
- **EZCard Menu Management System**
Updates menu programs in seconds
Eliminates programming mistakes for multiple locations
- **Uses metal cookware**
No special cookware needed
No added expense
- **On demand cooking**
Prepare food only when needed
Eliminate food waste
- **Compact footprint**
Accepts a 309 mm (12") pizza
Ideal for kitchens with minimal space and cafe setting
- **90° plus door opening with coated steel hinge**
Safe and efficient in busy kitchens
Easy oven access and avoid spills
- **Flexible cooking platform**
Use any combination of microwave or convection
Easily offers a variety of menu items
- **Front removable, cleanable air filter with reminder**
Easy to maintain and clean
Extends oven life

Delicious menu items ready in just minutes!



Nachos platter heats in 1:00



Ham & cheese sandwich heats in 1:10

Combination Cooking Advantages Over Conventional Cooking

Watts the Difference?

Advantages of Higher Wattage

Dramatically reduce cook times

MENU ITEM, STARTING TEMP.	COOKING TIMES IN MINUTES		
	Conventional Cooking	MXP5221	Jetwave™
356 mm Pizza, -18° C (0° F)	17:00 - 19:00	3:00	5:15
Chicken Wings, -18° C (0° F)	20:00	1:20	2:45
Chicken Kabobs, 4° C (40° F)	20:00	1:10	6:00
Baked Pasta, 4° C (40° F)	20:00	1:10	2:00
Shrimp Skewers, 4° C (40° F)	20:00	1:10	1:30
BBQ Ribs, 4° C (40° F)	20:00	2:00	6:00
Cinnamon Rolls, 4° C (40° F)	20:00	3:30	7:00

Turn a small area into a high production kitchen



Flexible cooking platform

Temperature and microwave power are adjustable
Increases menu options

Cuts energy costs

Only uses energy when cooking
Eliminates need for pre-cooking and holding
No need for costly ventilation

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

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 **2,400 watt oven** cooks a baked potato in **1 minute 50 seconds** the throughput is **28 baked potatoes** in 1 hour.

Throughput per hour...

1000 watts = 13 baked potatoes

1100 watts = 16 baked potatoes

1800 watts = 20 baked potatoes

2400 watts = 28 baked potatoes



Higher Wattage = Greater Throughput!
Greater Throughput = Increased Sales!
Increased Sales = More Profit!

Throughput Example of One Baked Potato

Model Numbers	Oven Watt-age	Cook Time for 1 Potato	Estimated Hourly Throughput
RMS510TS	1000	4:03	13 baked potatoes
DEC11E2	1100	3:30	16 baked potatoes
RF5518TS	1800	2:40	20 baked potatoes
MOC5241	2400	1:50	28 baked potatoes

MXP and Jetwave™ Accessories



Pizza stone

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



Non-stick baskets

- Aid in crisping and browning
- Make clean up easier
- Use oven paddle to remove baskets from the oven
- TB10** Size: 254 x 305 x 25 mm (10" x 12" x 1")
- SB10** Size: 152 x 305 x 25 mm (6" x 12" x 1")
- TB10 and SB10** for MXP or Jetwave™



Equipment carts

- Stainless steel top, aluminum frame and casters
- Two sizes available, 610 mm (24") and 914 mm (36")
- CA24** Size: 610 H x 660 W x 660 mm D (24" H x 26" W x 26" D)
- CA30** Size: 762 H x 660 W x 660 mm D (30" H x 26" W x 26" D)
- CA24 and CA30** for MXP or Jetwave™



Panini grill

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



Oven paddle

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

Accessory	Models	Description
Leg Kit	LG10	102 mm (4") H legs, set of 4, for MXP ONLY
Drip Tray	DR10	Teflon coated metal tray collects grease for easy cleaning, can also be used as a grill for Jetwave™ ONLY
Oven Liner	OV10	Flexible Teflon liner to place on oven floor, aids in cleaning for Jetwave™ ONLY

Did You Know...
The slotted choke door seal originally patented by Amana® Refrigeration, prevents microwave energy from escaping the oven cavity. Its inventor works for ACP, Inc.



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

Microwave Wattage Chart Comparison

Oven Wattage	800	1000	1100	1800	2100	2400	2700	3000
Cooking time for 1 baked potato	:30	:25	:20	:12	:10	:10	:08	:07
	1:00	:52	:45	:27	:21	:20	:17	:16
	1:30	1:14	1:00	:39	:32	:30	:25	:24
	2:00	1:39	1:30	:52	:42	:40	:35	:34
	5:00	4:03	3:30	2:40	2:00	1:50	1:45	1:30
	10:00	8:15	7:00	4:00	3:12	2:50	2:30	2:23


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.

Oven Wattage	Oven Models	Power Consumption (Watts)	Cost per Day USD
1000	RMS Series	1,500 W	\$.25 per Day
1100	RCS Series	1,900 W	\$.32 per Day
1400	DEC14E2	2,300 W	\$.40 per Day
1800	RFS518TS	3,000 W	\$.50 per Day
2400	MOC5241	3,700 W	\$.61 per Day



Did You Know...
Assuming 450 hours of use per year and regular maintenance, the average life expectancy of a commercial microwave is 5 years.

Energy Efficient High Speed Cooking with the MXP!

- Parameters are:
- Energy costs: \$.10 kWh*
 - Cook cycles per day: 100 cook cycles
 - Typical cook times: 60 seconds
 - Operating Time: 12 Hours

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

Data	Time	Power Consumption (Watts)	Cost per Day USD
Warm Up	8 minutes	3,475 W	\$.05
Cooking	100 minutes	5,318 W	\$.89
Idle Time	612 minutes	1,431 W	\$1.46
Total Cost per Day			\$2.40



MXP5221/5223



ACP, Inc. is a proud member of the Ali Group. The Ali Group, established in 1963, has evolved into a large-scale food service equipment group comprised of 66 well-known brands with facilities across the United States, Europe, China and Australia.

Excellence is the ALI Group's philosophy.


Excellence in every phase of the business: from the design to the manufacturing of the product, the supply and the after-sales service.

Excellence in meeting our customers foodservice equipment needs.


More than just a supplier, the Ali Group strives to be a partner to its clients and commits to always achieve customized and valuable solutions. The Group emphasizes the engineering and development of state-of-the-art equipment, to meet and anticipate the changing competitive market demands.

Quick Guide to Outstanding Features

Series	Number of Magnetrons	Stackable	Stainless Steel	Tempered Glass Window	Sealed-in Ceramic Shelf	Cavity Light	AirFilter	"Clean Filter" Reminder	Menu Items	Quantity Pad	Power Levers	Cooking Stages
OnCue™	2	Yes	Cabinet/Cavity	No Window	Yes	No	No	No	100	No	11	4
DEC	2	Yes	Cabinet/Cavity	Outer/Inner	Yes	Yes	Yes	Yes	100	x2	11	4
RFS	2	Yes	Cabinet/Cavity	Outer/Inner	Yes	Yes	Yes	Yes	100	x2	5	4
RCS	1	Yes	Cabinet/Cavity	Outer	Yes	Yes	Yes	Yes	100	x2 except RCS511DS	5 except RCS511DS	4 except RCS511DS
RMS	1	No	Cabinet/Cavity RMS510TS only	Outer	Yes	Yes	No	No	20	x2 except RMS510D	5 except RMS510D	3 except RMS510D



Did You Know...
Microwave cooking power was discovered in 1946 when magnetron generated waves melted a candy bar in Raytheon's Dr. Percy Spencer's pocket.



Heavy Volume | OnCue™ Commercial Microwaves



MOC5241



Close door and activate control pad in one motion



Cleans easily with a quick wipe



Door extends out for easy 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

OnCue Series | Microwave Cooking Features, Advantages and Benefits

- **2400 watts of power**
Cooks 42% faster
More customer turns
- **Oven door opens by sliding up**
Eliminates side opening door swing
Uninterrupted kitchen traffic
- **9 liter (.312 cubic ft.) oven capacity**
Accepts one 152 mm (6") deep 1/4 size pan
Space saving, efficient heating
- **Oven door automatically opens at end of cycle**
Cues operator when cycle is complete
Saves time and motion
- **Exclusive automatic voltage sensor**
No oven adjustments necessary
Plug and cook installation
- **Increased productivity**
Increased throughput, more servings per hour
More sales and more profit
- **Jigsaw shaped footprint**
Doubles cooking capacity on a 724 mm (28 1/2") shelf
More productivity in less space



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

Boost heats and re-therms foods in seconds!



Cheeseburger boost heats in 4 seconds



Spinach dip heats from frozen in 1:30

Heavy Volume | DEC Series Commercial Microwaves



High quality tempered inner and outer glass window



DEC21E2 - 2100 Watt Model
Ideal Applications:
■ Food courts
■ Prep stations
■ Casual dining



DEC18E2 - 1800 Watt Model*
Ideal Applications:
■ Quick service restaurants
■ Bars and grills
■ Fast casual dining



DEC14E2 - 1400 Watt Model
Ideal Applications:
■ Fine dining
■ Convenience Stores
■ Stadiums



DEC11E2 - 1100 Watt Model
Ideal Applications:
■ Vending
■ Coffee Shops
■ Family Restaurants

*CHDC5182 with China plug also available



Time Entry 10 Programmable Pads Start
Multiple Portions Braille Controls Power Levels Stop
Icons eliminate language and literacy barriers



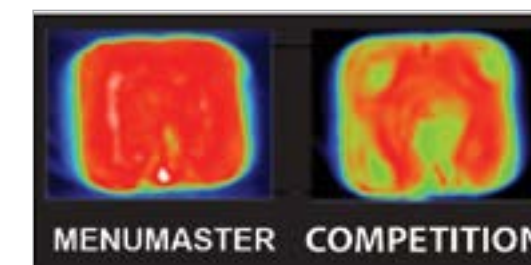
Air filter removes easily for cleaning



Sealed in ceramic cooking shelf

DEC Series | Microwave Cooking Features, Advantages and Benefits

- **1100 - 2100 watts of cooking power**
Faster cooking, steaming and re-therming
Excellent food quality, with more throughput
- **No vent hood required**
No costly hood
Economical installation, saves money
- **17 liter (.6 cu ft.) oven capacity**
Accepts one 152 mm (6") deep 1/2 size food pan
Efficiently cooks, steams and boost heats single portions
- **Unique dual, top and bottom, antenna system**
Consistent, fast cooking
Superior cooking results
- **Maximum cooking time 60:00 compared to competition's 35:00**
Simplifies programming
Expands menu possibilities
- **100 program menu settings and 4 stages of cooking compared to competition's 60 settings and 3 stages**
Programming versatility and flexibility
Accommodates changing menu
- **Interlocks tested beyond industry standards**
Withstands thousands of door closings
Peace of mind operation
- **Exceptional fit and finish**
Durable construction
Rounded easy to clean corners, no snagging fingers or cloths



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



Air filter removes for easy cleaning

Unique ergonomic door handle opens with one finger



RFS518TS - 1800 Watt Model

Ideal Applications:

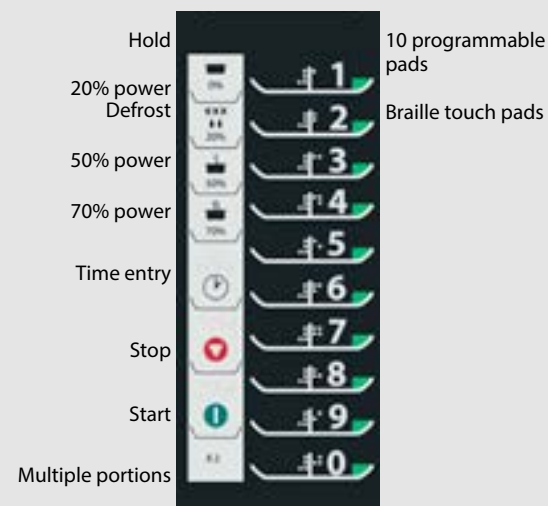
- Fast casual restaurants
- Bars and grills
- Schools



Large cavity accommodates a 356 mm (14") platter



Removable splatter shield cleans easily



New touch pad icons are easy to use

RFS Series | Microwave Cooking Features, Advantages and Benefits

- **1800 watts of cooking power**
Fast cooking and steaming
Better food quality
- **34 liter (1.2 cubic ft.) oven capacity**
Accommodates a 356 mm (14") platter
Easily cooks or steams large portions
- **Twin antennas, one on top and one on bottom**
Dispersed energy pattern
Even cooking, consistent food quality
- **Gasket sealed ceramic cooking shelf**
Level cooking surface
Spills clean-up fast and easy
- **100 programmable menu items 4 stages of cooking and 5 microwave power levels**
User friendly controls are easy to use
Reduces prep time, labor and simplifies training
- **X2 quantity pad**
Automatically calculates cook time for, double quantities
No guesswork, convenient cooking
- **"On the fly" cooking**
While cooking, operator can reset timer
Immediate cook time adjustment



Did You Know...

Commercial microwave ovens:

- Meet requirements of commercial insurance policies and health inspectors
- Manufactured with heavy duty power cords and commercial quality components
- More powerful for faster heating and better quality results

The RFS518TS cooks and steams with delicious results.



Mac & Cheese heats in 2:00



Fresh asparagus steams in 1:10



Tempered glass outer window



RCS511TS - 1100 Watt Model

Ideal Applications:

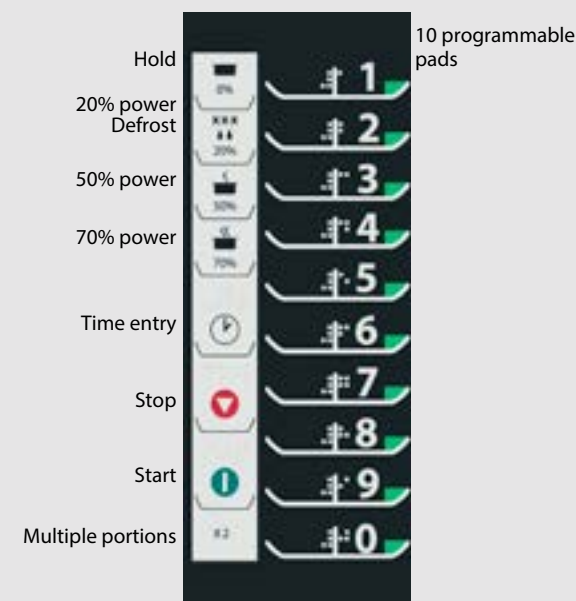
- Server stations
- Supermarkets
- Recreation centers
- Convenience stores



RCS511DS - 1100 Watt Model

Ideal Applications:

- Coffee shops
- Ethnic restaurants
- Concessions
- Dessert stations



New touch pad icons and Braille for ADA compliance

RCS Series | Microwave Cooking Features, Advantages and Benefits

- **1100 watts of cooking power**
Quick heating
Consistent results
- **Stainless steel construction inside and out**
Durable, professional finish
Withstands the foodservice environment
- **34 liters (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
Consistent heating results
- **Front air filter**
Non-removable, cannot lose
Promotes proper oven operation
- **Grab 'n Go handle**
No moving parts
Reliable, long lasting
- **Tempered glass outer oven door window, competition uses plastic**
Reliable, long lasting
Monitor cooking without oven light
- **Touch controls - RCS511TS**
100 programmable menu items, 4 stages of cooking, 5 microwave power levels and Braille touch pads
Versatile program options
- **Dial controls - RCS511DS**
6:00 light up dial timer, 100% microwave power, 1 cooking stage
Manual reset to zero when cooking cycle is interrupted

RCS ovens deliver delicious results.



Mexican platter, 30 second boost heat

RMS Series | Microwave Cooking Features, Advantages and Benefits

- **1000 watts of cooking power**
Efficient reheating and defrosting
Reduces food waste
- **Durable construction**
RMS510TS - stainless steel cabinet and oven interior
RMS510T and RMS510D - stainless steel cabinet and white powder coated painted oven interior
Commercial finish
Easy to clean
- **Ample 23 liter (0.8 cubic ft.) oven capacity**
Accommodates a 305 mm (12") platter
Heat large or small portions
- **Motor driven bottom antenna system**
Efficient energy distribution
Reliable heating results
- **Grab 'n Go handle**
No moving parts
Reliable use
- **Interior oven light**
20 watt bulb fully lights cavity
Easily see food as it cooks
- **Keybeep volume - user option**
Allows user to turn off keybeep or select from 3 volume levels
Customize for any environment or use
- **Touch controls - RMS510TS and RMS510T**
20 programmable menu settings (compared to competition's 10)
3 stages of cooking and 5 microwave power levels
Adaptable controls
User friendly
- **Dial controls - RMS510D**
6:00 light up dial timer, 100% microwave power only
Auto reset to zero when cooking is interrupted
Great replacement for a residential microwave

The RMS510T heats quickly.



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



Grab 'n Go handle

Stainless steel cabinet



RMS510TS - 1000 Watt Model & RMS510T - 1000 Watt Model

Ideal Applications:

- Convenience stores
- Dessert stations
- Nurses stations



RMS510D - 1000 Watt Model

Ideal Applications:

- Coffee shops
- Teacher's lounge
- Concessions



Did You Know...

Residential ovens cannot withstand the demands of the foodservice environment. Here's a comparison:

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

ACP QUALITY STATEMENT

APC, Inc. is committed to continuous improvement in delivering accelerated cooking products which produce outstanding customer experiences.

ACP ISO-9001:2008 Certification

From design to service, APC 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.

ACP, INC. 3 YEAR LIMITED WARRANTY

Year 1 - parts, labor, and travel are covered.

Years 2 - 3 - magnetron tube (part only) is covered.

This APC, Inc. warranty applies to all equipment that has been unaltered, properly installed and maintained in accordance with national and local codes and the APC, Inc. installation manuals.

ACP, Inc. products are warranted to the original purchaser to be free from defects in material and workmanship under normal use and maintenance for a period of (1) one year from the date of original purchase. The magnetron tube, part only, is warranted for an additional (2) two years.

This warranty does not apply to equipment damaged, altered or abused either accidentally or intentionally modified by unqualified service personnel. Also, this warranty does not apply to equipment with missing or altered serial name plates.

Proper installation, initial check out and normal maintenance, such as adjustment or calibration of controls are the responsibility of the dealer, owner-user or installing contractor and are not covered by this warranty.

Note: Check warranty statements for details.



Did You Know...

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



High Performance Has A ^{New} NAME































































Amana/MenuMaster Belgium (Eliona NV)
Schaarbeeklei 636 1800 Vilvoorde Belgium
Tel: 0032/(0)22551810
Fax: 0032/(0)22551815
www.menumastercommercial.be

APC, Inc., without prior notification, reserves the right to make changes and revisions in product specification, design and materials.

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Specification Comparison

Model	Electrical Properties			Cabinet	Dimensions		Shipping	Safety Listing	Safety Listing	Australia Safety Listing	Weight Prod. / Ship
	Wattage	Power Source	Plug Configuration	H x W x D** Millimeters	Cavity H x W x D Millimeters	Capacity Liters					
MXP5221	2200-M* 2000-C 3000-R	208-240 V 50 HZ 32 A single	IEC 309 	H: 518 W: 638 D: 524	H: 254 W: 406 D: 381	39	H: 826 W: 718 D: 883				52 kg 56 kg
MXP5223	2200-M* 2000-C 3000-R	400 V 50 HZ, Wye 16 A single	IEC 309 	H: 518 W: 638 D: 524	H: 254 W: 406 D: 381	39	H: 826 W: 718 D: 883				52 kg 56 kg
DS1400E	1400-M* 2700 -C	230 V 50 HZ 16 A single	CEE 7/7 "Schuko" 	H: 464 W: 489 D: 667	H: 266 W: 230 D: 381	34	H: 546 W: 552 D: 718				43 kg 46 kg
UCA1400	1400-M* 2200 -C	230 V 50 HZ 13 A single	BS1363A 	H: 464 W: 489 D: 667	H: 266 W: 230 D: 381	34	H: 546 W: 552 D: 718				43 kg 46 kg
MOC5241	2400-M*	230 V 50 HZ 16 A single	CEE 7/7 "Schuko" 	H: 451 W: 346 D: 473	H: 136 W: 298 D: 222	9	H: 559 W: 432 D: 524				32 kg 33 kg
DEC21E2	2100-M*	230 V 50 HZ 16 A single	CEE 7/7 "Schuko" 	H: 343 W: 425 D: 559	H: 171 W: 330 D: 305	17	H: 473 W: 556 D: 625				25 kg 28 kg
DEC18E2	1800-M*	230 V 50 HZ 16 A single	CEE 7/7 "Schuko" 	H: 343 W: 425 D: 559	H: 171 W: 330 D: 305	17	H: 473 W: 556 D: 625				25 kg 28 kg
CHDC5182	1800-M*	230 V 50 HZ 16 A single	CHINA 	H: 343 W: 425 D: 559	H: 171 W: 330 D: 305	17	H: 473 W: 556 D: 625				25 kg 28 kg
DEC14E2	1400-M*	230 V 50 HZ 16 A single	CEE 7/7 "Schuko" 	H: 343 W: 425 D: 559	H: 171 W: 330 D: 305	17	H: 473 W: 556 D: 625				25 kg 28 kg
DEC11E2	1100-M*	230 V 50 HZ 16 A single	CEE 7/7 "Schuko" 	H: 343 W: 425 D: 559	H: 171 W: 330 D: 305	17	H: 473 W: 556 D: 625				25 kg 28 kg
RF5518TS	1800-M*	230 V 50 HZ 16 A single	CEE 7/7 "Schuko" 	H: 362 W: 550 D: 514	H: 226 W: 362 D: 416	34	H: 457 W: 625 D: 575				23 kg 25 kg
RCS511TS	1100-M*	230 V 50 HZ 15 A single	CEE 7/7 "Schuko" 	H: 349 W: 559 D: 483	H: 216 W: 368 D: 381	34	H: 508 W: 660 D: 432				19 kg 22 kg
RCS511DS	1100-M*	230 V 50 HZ 15 A single	CEE 7/7 "Schuko" 	H: 349 W: 559 D: 483	H: 216 W: 368 D: 381	34	H: 508 W: 660 D: 432				19 kg 22 kg
RMS510TS	1000-M*	230 V 50 HZ 15 A single	CEE 7/7 "Schuko" 	H: 311 W: 508 D: 419	H: 197 W: 330 D: 330	23	H: 381 W: 584 D: 457				15 kg 18 kg
RMS510T	1000-M*	230 V 50 HZ 15 A single	CEE 7/7 "Schuko" 	H: 311 W: 508 D: 419	H: 197 W: 330 D: 330	23	H: 381 W: 584 D: 457				15 kg 18 kg
RMS510D	1000-M*	230 V 50 HZ 15 A single	CEE 7/7 "Schuko" 	H: 311 W: 508 D: 419	H: 197 W: 330 D: 330	23	H: 381 W: 584 D: 457				15 kg 18 kg

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

* IEC 60705 Tested ** Includes Handle



Amana/MenuMaster Belgium (Eliona NV)
Schaarbeeklei 636 1800 Vilvoorde Belgium
Tel: 0032/(0)22551810
www.menuMastercommercial.be
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