Project #:

Item #:



15 times faster than conventional ovens.

Heavy Volume | Combination Cooking This category of combination oven is ideal for...

Application:

- Theatres
- Pizzerias
- Convenience stores Hotel room service
- Satellite locations
- Campus dining
- Healthcare
- Snack bars
- Stadiums

Through put potential:

- 12" frozen pizza, 20 per hour
- 6" toasted sub sandwiches, 80+ per hour
- Grilled fresh salmon, 20 per hour
- Crème brulé, 10 per hour
- 1 lb. portions fresh shrimp, 30 portions per hour

Location of oven(s):

- Kitchen shelf
- Kitchen countertop, single or stacked
- Equipment stand, single or stacked

- Defrosts most frozen food products in microwave mode

All ACP, Inc. commercial ovens are backed by our Culinary Center. Call us with any question regarding food preparation, menu development and cooking times 866-426-2621.



Patents Pending

Heavy Volume | Combination Cooking

Menumaster Commercial Oven Model MXP22

Power Output

- Forced convection:
 - 2000 W
 - 200° 520° F (95° 270° C) temperature range
 - Forced convected air for enhanced toasting and browning
- Microwave:
 - 2200 W
 - Heats quickly, reduces cooking time
- Infra-red radiant:
 - 3000 W
 - Enhances toasting and browning

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- No need for costly ventilation hood catalytic convertor filters grease and odors from the air. Integrated recirculating catalytic converter.
- Uses less energy than a conventional oven.
- Eliminates need for pre-cooking and holding.
- Uses standard metal trays, pans and screens.

Simplifies Cooking

- Touch pad operation for consistent results.
- Controls are intuitive and simple to use.
- Stores up to 360 menu items.
- Four stage cooking option.
- USB Port compatible with standard flash

drives, updates programming in seconds.

- 1.38 cubic ft. (39 liter) oven capacity.
- Door drops down below oven rack providing full access to oven interior.

Easy to Use and Maintain

- Stainless steel exterior and interior.
- Infra-red elements tilt-up for cleaning.
- Two removable air filters protect oven components.
- 1 year parts, labor, & travel or exchange. 3 years magnetron part.
- Backed by the ACP, Inc. 24/7 ComServ Support Center, 866-426-2621.





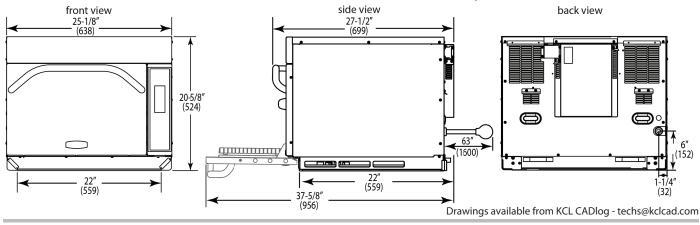
ETL Listed.







Commercial Microwave Model MXP22 Heavy Volume | Combination Cooking



Specifications				
Model	MXP22	UPC Code	728028043273	
Cooking Power*	2000W	2200W	3000W	
	Forced	Microwave	Infra-red radian	
	Convection			
Configuration	Countertop			
Programmable Control Pads	10	· ·		
Total Programmable Settings	360			
Power Levels	11			
Max. Cooking Time	60:00			
Program Menu	Multi-level menu capability			
Defrost	Yes, microwave only, power level 2			
Time Entry Option	Yes			
Microwave Distribution	Double side oscillating antenna			
Magnetrons	2			
Display	VFD			
Stackable	Yes			
Stage Cooking	Yes, 4			
Door Opening	Pull down, ergonomic handle			
Automatic Voltage Sensor	Yes			
USB Port	Yes			
Temperature Range	200° - 520° F (95° - 270° C)			
Air Filter	2 removable, with clean filter reminder			
Fan Speed	0-100%			
Rack	1 rack position, removable			
Exterior Dimensions	H 20 5/8" (518)	W 25 1/8" (638)	D** 27 ½"(699)	
Cavity Dimensions	H 10" (254)	W 16" (406)	D 15" (381)	
Door Depth	37 %" (956), drop down door			
Usable Cavity Space	1.38 cubic ft. (39 liter)			
Exterior Finish	Stainless steel			
Interior Finish	Stainless steel			
Power Consumption	5700 W, 27.4A			
Power Output*	2200 W* Microwave			
Power Source	208 - 240 V, 60 Hz, 30 A single phase			
Plug Configuration / Cord	NEMA 6-30	5 ft. (1.5 m)	•	
Frequency	2450 MHz			
Product Weight	150 lbs. (68 kg.)			
Ship weight (approx.)	175 lbs. (79 kg.)			
Shipping Carton Size	H 34 ¾" (883)	W 28 ¼" (717)	D 32 ½" (826)	

Specifications

Oven shall combine three cooking modes: forced convection, microwave and infra-red radiant for high nt speed cooking. Icon operated control panel shall be programmable with the ability to program up to 360 menu items and shall have multi-level menu capability. Programs shall be automatically updated using a USB port that is compatible with standard USB flash drives. Display shall be VFD. There shall be 11 power levels, 4 cooking stages and defrost mode. Microwave output shall be 2200 watts and distributed from two magnetrons located on each side of the cavity. An automatic voltage sensor shall accommodate both 208 and 240 volts. Oven shall provide a temperature range from 200° - 520° F (95° - 270° C) in 5° increments. The convection fan shall distribute the heat throughout the cavity to further reduce cook times. Fan speed can be programmed from 0 to 100% for menu flexibility. The infra-red radiant shall have 3000 watt output and deliver heat from the bottom of the oven. This element shall be hinged for easy cleaning of the oven floor. The oven cavity shall have a 1.38 cubic ft. (39 liter) capacity and use standard metal cookware. Maximum microwave cooking time shall be 60 minutes. Oven shall have a stainless steel exterior and be stackable. Oven cavity shall be stainless steel construction with stainless oven door. Drop down door shall open below oven rack for full access to the cavity. The two side air filters shall be removable for easy cleaning and have a "clean filter" reminder feature. A removable, one position rack shall be included. Microwave oven shall comply with standards set by the U.S Department of Health and Human Services, ETL listed for safety and sanitation.

Optional Accessories

- Pizza stone 14 3/8" (365mm) dia.
- Leg kit set of four 4" (102mm) legs
- Non-stick baskets set of two
 - 10" x 12" x 1" (254 x 305 x 25mm) size
 - 6" x 12" x 3/4" (152 x 305 x 19mm) size
- Stainless carts/equipment stands 24" (610) and 30" (762)
- Oven paddle

Warranty

Year 1 - parts, labor, and travel or exchange Years 2 - 3 - magnetron tube (part only) is covered.

All products are backed by the ACP, Inc. 24/7 ComServ Support Center.





225 49th Ave. Dr. SW Cedar Rapids, IA 52404 U.S.A.

Measurements in () are millimeters

* IEC 60705 Tested

** Includes handle

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