

High-Speed Cooking Made Easy.

COMMERCIAL COMBINATION OVEN

The Amana® Convection Express™

The newly enhanced Convection Express evenly and consistently bakes, browns and toasts foods up to four times faster than traditional cooking methods.

Key Features

- ◆ Combines up to 475° F of convection cooking with 1400 Watts of microwave heating. Bakes and browns **FOUR TIMES FASTER** as traditional methods.
- ◆ 1.2 cubic foot capacity easily accommodates a standard quarter-pan.
- ◆ 100 programmable menu items simplifies cooking.
- ◆ Four Stage Cooking Option for one-touch cooking. Reduces prep time, labor and food waste while providing consistent results.
- ◆ EZCard Menu Management System updates programming in seconds. (EZCard Key available upon request)
- ◆ 11 power levels for consistent, delicious results for frozen and fresh foods. Food can go from freezer to table in minutes.
- ◆ User-friendly controls are easy to use and require minimal user training.
- ◆ Automatic voltage sensor automatically adjusts for 208 V or 230 V installation.
- ◆ Space-saving stackable design.
- ◆ Teflon-coated stainless steel cavity is easy to clean.
- ◆ Stainless steel exterior is durable for years of commercial foodservice use.
- ◆ Nationwide service keeps any downtime to an absolute minimum.
- ◆ Limited 3-year warranty.



CONVECTION EXPRESS

A Totally New Way To Cook.

A Powerful & Cost-Effective Way to . . .

- ◆ Increase food sales and profits
- ◆ Expand your menu and keep up with changing trends
- ◆ Cook fresher, hotter foods on demand

Maximize Your Profits

Now any venue can build profits by enhancing their menu with appetizers, sandwiches, desserts and pizza. The Amana Convection Express is ideal for:

Coffee Shops Bars/Grills Snack Bars
Food Courts Concessions Convenience Stores
Club House Kiosks and More!

Convection Express™ ACE14



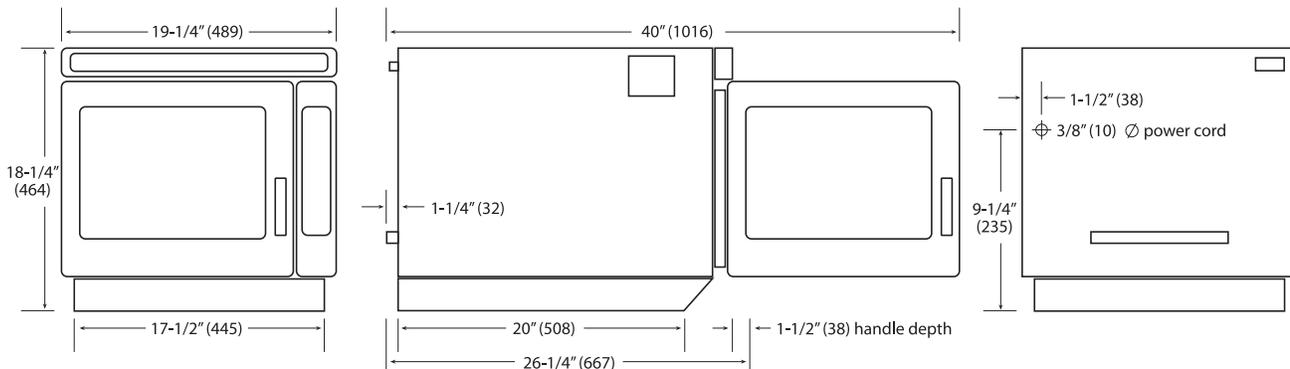
A Totally New Way To Cook.

COMMERCIAL COMBINATION OVEN

SPECIFICATIONS

Configuration	Countertop	Cabinet	Exterior Dimensions	Usable Interior Dimensions
Control System	Touch	Height	18-1/4" (464 mm)	10-1/2" (266 mm)
Programmable Control Pads	10	Width	19-1/4" (489 mm)	13" (330 mm)
Total Programmable Settings	100	Depth (overall with handle)	26-1/4" (667 mm)	15" (381 mm)
Power Levels	11	Depth (door open 90°)	40" (1016 mm)	
Maximum Cooking Time	20 minutes	Usable Cavity Space	1.2 cubic ft. (34 L)	
Defrost	Yes, 20% Power	Outercase Material	Stainless Steel	
Time Entry Option	Yes	Cavity Interior Finish	Stainless Steel (teflon-coated cavity, inside door stainless)	
Microwave Distribution System	Rotating Mode Stirrer	Electrical Characteristics		
Magnetron	1	Power Consumption	3200 W, 16 A	
Display	VFD	Power Output	2700 W (Convection) 1400 W* (Microwave)	
Stackable	Yes	Power Source	208-230 V, 60 Hz, 20 A single phase	
Stage Cooking	4 stages	Plug Configuration	NEMA 6-20	
Automatic Voltage Sensor	Yes	Frequency	2450 MHz	
EZCard Menu Management	Yes*	Power Cord Length	5' (1.5 m)	
Door Opening System	Lift & Pull Handle	Weight/Shipping Information		
Temperature Display	Yes	Net Weight	95 lbs. (43 kg)	
Maximum Oven Temperature	475°F (250°C)	Approximate Shipping	102 lbs. (46 kg)	
Preheat Time	7 minutes @ 450°F (230°C)	Shipping Box Size	28-1/4" L x 21-3/4" W x 21-1/2" H (718 mm x 553 mm x 546 mm)	
Microwave Power Increments	10%			
Warranty	Limited 3-Year**			

Amana's continuing commitment to quality products may mean a change in specification without notice. *Microwave output ratings based on IEC 705 test. ** Limited 3-year warranty: Full one year parts, labor and travel. Second and third year, Amana will provide a replacement magnetron tube only. See warranty certificate for details. *EZCard available upon request.



For more information about any of our fine commercial microwave ovens, contact your Amana distributor, call us direct at 800.233.2366 or visit our web site: www.amanacommercial.com.

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