HIGH SPEED OVENS

XpressChef™









PRODUCT CATALOG

NORTH AMERICA
WINTER–SPRING 2020

ACP INC.

CHANGING THE WAY THE WORLD COOKS™

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Worth noting…

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.

WHY CHOOSE XPRESSCHEF™

ACP has a long history of creating solutions that help operators serve high quality food, faster.

Our high speed oven range has come a long way since the introduction of the Jetwave® in the 1980s. Today, ACP, Inc. is proud to offer a diverse range of high speed ovens, in a variety of footprints, capacities, and cooking technologies.

The new XpressChef™ brand encapsulates the latest generation of high-speed ovens. XpressChef™ ovens feature design and performance enhancements operators are sure to love.

Just like the Amana® and Menumaster® brands, XpressChef™ products offer exceptional performance and reliability, and are backed by the best 24/7/365 service and support in the business.

Worth noting…

All XpressChef™ ovens are compatible with the ACP Programming App.

For more information on the ACP Programming App, visit:
www.acpsolutions.com/oven-programming

AN ALI GROUP COMPANY

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.

an Ali Group Company



The Spirit of Excellence

For more information on Ali Group products and services, visit:
www.aligroup.com



The One. The Only.

Located in the heartland of America, ACP, Inc is proud to be the only manufacturer that fabricates and assembles both high-speed ovens and microwave ovens in North America. Our ever-expanding line up of ovens fabricated & assembled in the USA includes:

- XpressChef™ 2c Series
- XpressChef™ 3i Series
- XpressChef™ 4i Series

100% COMMERCIAL. 100% ACCELERATED.

ACP is the only manufacturer dedicated exclusively to commercial microwave and high-speed ovens. With over a half-century of focused and dedicated R&D, we are the commercial experts in accelerated cooking solutions for the professional operator and chef. In 1969, ACP brought the first commercial microwave to the market. In the 1980s, the first high-speed oven. Today, with countless installations, and the best 24/7/365 service and support in the business, ACP remains the market share leader with brands trusted by top restaurant chains around the world.

ACCELERATED COOKING PRODUCTS

Three Brands. One Company.

ACP is the manufacturer of XpressChef™ high-speed ovens, as well as Amana® and Menumaster® Commercial microwave ovens.

Quality You Can Trust.

PERFORMANCE, RELIABILITY, SERVICE & SUPPORT

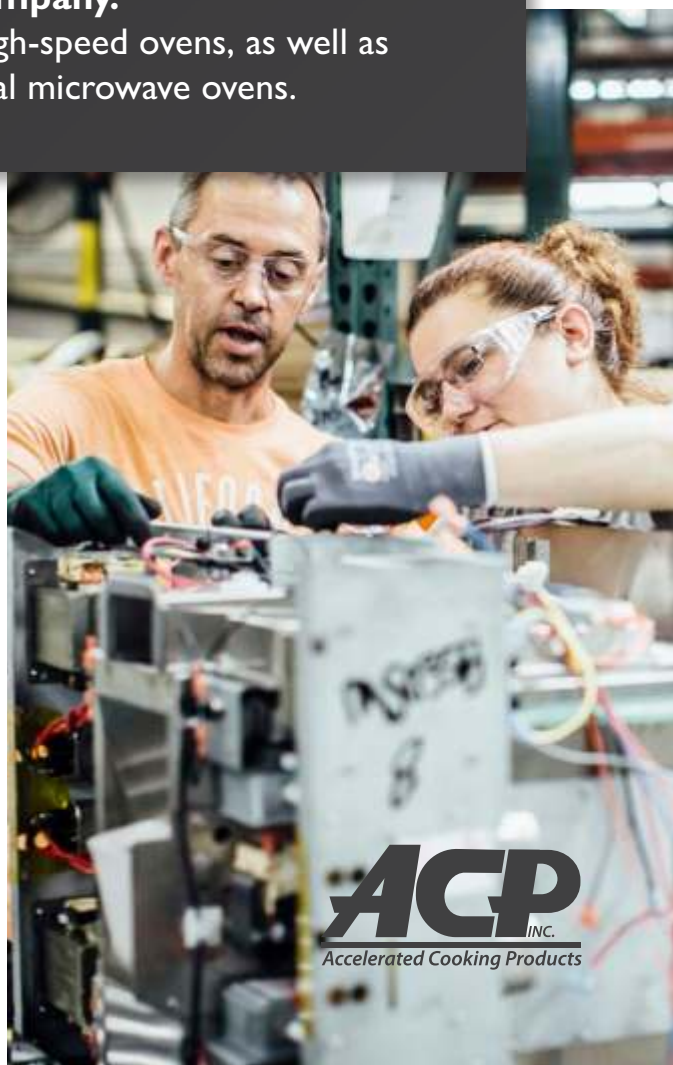
ACP remains a world leader in accelerated cooking equipment and solutions. For more than 50 years we've set the high standards that operators and chefs look to for the performance, reliability, service, and support they need.

ISO-9001:2015 CERTIFIED

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

WARRANTIES

Warranty Certificates can be found online at:
www.acpsolutions.com/warranty





24/7/365 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. ComServ is your connection to our extensive network of service providers, with decades of experience.

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 us:
1-866-426-2621 or 1-319-368-8195

Visit us on the web:
www.acpsolutions.com/service-support-center

Email us:
commercialservice@acpsolutions.com

ComServ Commercial Service
866-426-2621

SUPERIOR SERVICE & SUPPORT

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

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

Email us:
testkitchen@acpsolutions.com



HIGH SPEED OVENS

XpressChef™

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.





NEW DESIGN!

2c Series

Cooking Technologies
- Convection
- Microwave Assist

Ventless Options
- Available in select models

Touchpad controls

USB Connectivity Standard

Fast Cook Times—High-Quality Results
- Frozen 12" (30cm) pizza bakes in:
- 3:45 (1900W unit)
- 5:00 (1400W unit)

3i Series

Cooking Technologies
- Impingement
- Convection
- Microwave Assist

Ventless cooking standard
- Certified for ventless

True-Touch™ HD Touchscreen

Connectivity Standard

Fast Cook Times—High-Quality Results
- Frozen 12" (30cm) pizza bakes in:
- 2:47 (2000W unit)
- 3:07 (1000W unit)



4i Series

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

Ventless cooking standard
- Certified for ventless

True-Touch™ HD Touchscreen

Connectivity Standard

Fast Cook Times—High-Quality Results
- Frozen 14" (356mm) pizza bakes in 2:47

XpressChef™ 4i Series
HIGH SPEED OVEN

MXP22TLT - 2000W impingement + 3000W infra-red radiant + 2200W microwave + convection; Ventless

COMBINES 4 COOKING ENERGIES

Impingement
- 2000W, adjustable 0-100% fan speed
- Enhances toasting and browning

Convection
- 200˚-520˚F (95˚-270˚C) temperature range
- Enhances browning

Infra-red radiant
- 3000W
- Enhances toasting and crisping

Microwave Assist
- 2200W, dual side antennas
- Heats quickly, reduces cooking time



Heavy-duty chef's handle

True-Touch™ HD Touchscreen

CONNECTIVITY STANDARD
WiFi, Ethernet, and USB standard.
Compatible with the ACP Programming App.

FEATURES AND BENEFITS

- Compact exterior, large interior
  - Accommodates a 14" (356mm) pizza
  - Stackable without a kit, to increase throughput and save valuable counter space
- True-Touch™ HD Touchscreen
  - Fully customizable 7" (178mm) smartphone-like display
- Multi-lingual, universal operation
  - ***Exclusive!*** Supports 25 languages
  - Customizable, image-based menu eliminates language & literacy barriers
- 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
  - ***Exclusive!*** Inner door drops well below cooking surface for safe removal of food from cavity
  - Cool-to-the-touch exterior
- Easy to clean and maintain
  - Porcelain IR element cover simplifies maintenance and enhances operator safety
  - Uniquely angled oven floor for quick and easy cleaning
  - ***Exclusive!*** Non-stick oven liners preinstalled
  - Two cleanable air filters with a "clean filter" reminder
  - Gasket-free, easy-clean door seal
- Uses metal cookware
  - No special cookware needed — No added expense
  - Maximum metal pan height: 1½" (38mm)

GOLD STANDARD IN A FRACTION OF THE TIME
- 2.5lbs (1.1kg) fresh veggies roast in 2:35
- Reuben panini grills in 0:37
- Frozen 14" (356mm) pizza bakes in 2:47

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

POWER & SPEED AT YOUR FINGERTIPS

XpressChef™ 4i pictured with Panini Grill Plate accessory (GR10)

FAST COOK TIMES—HIGH-QUALITY RESULTS

FOOD ITEM	XpressChef™ 4i (MXP22TLT)	CONVENTIONAL COOKING
Grilled Veggies - 2.5lbs (1.1kg)	2:35	25:00
Shrimp Skewers	1:05	4:00
Vegetarian Flatbread	2:15	10:00
Reuben Panini	0:37	5:00
Salmon	2:05	30:00
12" (30cm) Pizza	2:47	20:00
Chicken Wings	2:15	20:00
Large Baked Potato	4:55	1 hour

SAFER DROP-DOWN DOOR

Inner door drops well below cooking surface for safe removal of food from the cavity



XpressChef™

XpressChef™ 3i Series

HIGH SPEED OVEN

MRX2 - 3000W impingement + 2000W microwave (2X Mag) + convection; Ventless
MRX1 - 3000W impingement + 1000W microwave (1X Mag) + convection; Ventless

*Also available in colors!**

COMBINES 3 COOKING ENERGIES

Impingement
- 3000W, with adjustable 0-100% fan speed
- Enhances toasting and browning

Convection
- 200˚-520˚F (95˚-270˚C) temperature range
- Enhances browning

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

FEATURES AND BENEFITS

- Minimized footprint, maximized cavity design
  - Easily accommodates a 12" (30cm) pizza
- True-Touch™ HD Touchscreen
  - Fully customizable, large 7" (178mm) smartphone-like display
- Exclusive multi-lingual, universal operation
  - ***Exclusive!*** Supports 25 languages
  - Customizable, image-based menu eliminates language & literacy barriers
- 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
  - ***Exclusive!*** Inner door drops well below cooking surface for safe removal of food from cavity
  - Cool-to-the-touch exterior
- 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
  - Gasket-free, easy-clean door seal
- Uses metal cookware
  - No special cookware needed — No added expense
  - Maximum metal pan height: 1½" (38mm)

Stainless Steel (standard). Black(BL) and Red(RE) color options for door and sides. For Black(BL) and Red(RE) color models/UPC, please visit our website:* **www.acpsolutions.com/xpress-iq/color/



True-Touch™ HD Touchscreen

Available in multiple colors!*

CONNECTIVITY STANDARD

WiFi, Ethernet, and USB standard.
Compatible with the ACP Programming App.

ACCELERATED COOKING—GOLD STANDARD RESULTS

- Frozen 12" (30cm) pizza bakes in 2:47
- Breakfast sandwich toasts in 0:47

IDEAL APPLICATIONS

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

XpressChef™



FAST COOK TIMES—HIGH-QUALITY RESULTS

FOOD ITEM	XpressChef™ 3i (MRX2* models)	XpressChef™ 3i (MRX1* models)	CONVENTIONAL COOKING
Toasted Sub	0:30	0:40	3:00
Breakfast Sandwich	0:47	0:52	20:00
Toasted Bagel	0:15	0:20	4:00
Salmon	2:05	2:40	30:00
12" (30cm) Pizza	2:47	3:07	20:00
Chicken Wings	2:30	4:00	20:00
Crab Cakes	1:12	1:42	20:00
Large Baked Potato	4:55	7:45	1 hour

SAFER DROP-DOWN DOOR

Inner door drops well below cooking surface for safe removal of food from the cavity



XpressChef™

XpressChef™ 2c Series
HIGH SPEED BAKING OVEN

JET19V* -	2700W convection + 1900W microwave; Ventless
JET19 -	2700W convection + 1900W microwave
JET14V* -	2700W convection + 1400W microwave; Ventless
JET14 -	2700W convection + 1400W microwave

COMBINES 2 COOKING ENERGIES

Convection
- 2700W
- 200°-475°F (95°-250°C) temperature range
- Enhances toasting and browning

Microwave Assist
- 1400W or 1900W option
- Top antenna feed

FEATURES AND BENEFITS

- Compact and stackable
  - Accommodates 12" (30 cm) pizza
  - Stackable without a kit, to increase throughput and save valuable counter space
- *New!* HD advanced controller
  - 2.8" (7cm) full color LCD HD display
  - New user interface. Multi-lingual— supports 20 languages
- Flexible cooking platform
  - Use any combination of convection and microwave energy
  - Microwave only mode available
- On-demand cooking
  - Prepare fresh foods with great taste and texture
  - Minimize waste. Cook food when it's ordered
- Uses metal cookware
  - No special cookware needed — No added expense
  - Maximum metal pan height: 1½" (38mm)
- **Ventless Options*
  - 'V' models available with catalytic converters (JET14V, JET19V)



Ergonomic, user friendly lift & pull handle

New! Full-color LCD HD display

USB CONNECTIVITY STANDARD
Update programming in seconds with USB flash drive. Compatible with the ACP Programming App.

THE BEST VALUE IN A HIGH SPEED BAKING OVEN
- Tray of cinnamon rolls bake from scratch in 4:00
- Ham and cheese sandwich heats in 1:10

IDEAL APPLICATIONS
- Cafés
- Bars & Grills
- Supermarkets
- Kiosks
- Pubs and wine bars

XpressChef™

THE BEST VALUE IN A HIGH SPEED BAKING OVEN

FAST BAKING TIMES—HIGH-QUALITY RESULTS

FOOD ITEM	XpressChef™ 2c (JET19* models)	XpressChef™ 2c (JET14* models)	CONVENTIONAL COOKING
Cinnamon Rolls (5)	4:00	4:00	29:00
Lava Cake	1:30	1:30	17:00
Chicken Pot Pie	2:55	3:55	48:00
Scones	3:05	3:40	15:00
Baked Brie	3:30	4:00	8:00
Artichoke Dip	2:05	2:15	15:00
12" (30cm) Pizza	3:45	5:00	20:00
Large Baked Potato	5:25	6:45	1 hour

OPTIONAL MAGNETIC AIR FILTER ACCESSORY

Removable/cleanable magnetic air filter. Enhances filtering of fine particulates that may be in the air with select installations/applications. (Accessory Item# AF10)



XpressChef™



TIME IS MONEY

XPRESSCHEF™ OVENS DON'T WASTE EITHER

Turn a small area into a high production kitchen

- Flexible cooking platform adapts for endless possibilities
  - All cooking energies are adjustable
  - Increases menu options
- Cuts energy costs
  - Eliminates need for pre-cooking and holding
  - No need for costly ventilation
- Fast Cook Times—High-Quality Results
  - Gold standard results in a fraction of the time
  - Turn More Tables. Increase Revenue and Profits

XPRESSCHEF™ COOK TIME COMPARISONS

	CONVENTIONAL	4i Series	3i Series		2c Series	
FOOD ITEM	COOKING	MXP22TLT	MRX2	MRX1	JET19/V	JET14/V
Pizza 12" (30cm)	20:00	2:47	2:47	3:07	3:45	5:00
Chicken Wings	20:00	2:15	2:30	4:00	2:35	3:15
Crab Cakes	20:00	1:12	1:12	1:42	2:30	3:40
Large Baked Potato	1 hour	4:55	4:55	7:45	5:25	6:45

XpressChef™

ACCESSORIES
FOR XPRESSCHEF™ HIGH SPEED OVENS

	DESCRIPTION	ITEM #	COMPATIBLE OVEN Series 2c	3i	4i	DIMENSIONS (H X W X D)
	**PIZZA STONE** Aids in crisping and browning breads and pizzas	ST10C	X			½ x 11-⅜ x 13-¼in (13 x 289 x 337mm)
		ST10R		X		½ x 11 x 11in (13 x 279 x 279mm)
		ST10X			X	½ x 14-½ x 14-½in (13 x 368 x 368mm)
	**PANINI GRILL PLATE** Provides distinctive grill marks (same as a panini grill)	JR10	X			.215 x 12-½ x 12-1/5in (5 x 318 x 310mm)
		RGR10		X		.2 x 12.05 x 11.78in (5 x 306 x 299 mm)
		GR10			X	.215 x 12-⅞ x 14in (5 x 327 x 356mm)
	**PANINI PRESS** Creates pressed panini marks on sandwiches	PRS10R		X		7 x 12 x 12-⅛in (178 x 305 x 308mm)
		PRS10			X	9 x 11.81 x 12.05in (229 x 300 x 306mm)
	**OVEN PADDLE** Helps remove food & cookware from oven · *Compact PA10R stores under 3i Series ovens with installed LG10 leg kit (purchased separately)*	PA10	X	X	X	2-½ x 20 x 11-⅞in (64 x 508 x 302mm)
		PA10R	X	X	X	1-½ x 7-½ x 17-¾in (38 x 191 x 451mm)
	**LEG KITS** Lifts oven 4 inches (102 mm)	LG10		X	X	4 inches (102 mm)
	**NON-STICK LINER KIT** Make cleanup easier and protect oven components	TLI2	X			sides, door
		TL10R		X		sides, door, base
		TL10			X	sides, door, base, back
	**MAGNETIC AIR FILTER** Removable/cleanable magnetic air filter. Enhances filtering of fine particulates that may be in the air with select installations/applications	AF10	X			1-⅞ x 16-¾ x ¼in (47 x 430 x 6mm)
	**OVEN FLOOR LINER** Make cleanup easier	OV10	X			½ x 12-½ x 14-½in (13 x 318 x 368mm)
	**OVEN RACK** Stainless steel interior oven rack	RA14	X			1 x 12-⅞ x 14-⅜in (26 x 327 x 365mm)
	**DRIP TRAY/ GRIDDLE** Makes clean-up easier. Aids in crisping and browning	DR10	X			1.19 x 12.38 x 13-⅔in (30 x 314 x 347mm)
	**SQUARE METAL PAN** Aluminum pan. Makes clean-up easier	SQ10			X	1 x 14-⅝ x 14-⅝in (25 x 371 x 371mm)
	**COOK PLATE SHELF** Aids in browning and crisping of breads, pizzas, and more	CP10		X		1-½ x 12 x 11-¾in (38 x 305 x 299mm)
	**BACK COVER PANEL** Hides cord, vents & labels for open platform, front-of-house installation	BC10R		X		20-½ x 14-⅛ x 1-⅜in (521 x 359 x 35mm)
	**TOP STORAGE SHELF** Allows accessory storage on oven top	TS10R		X		2 x 12.9 x 25in (51 x 328 x 635mm)
	STACKING CART Stainless steel cart for stacking 2 ovens, with accessory shelf below	SC10R		X		41-⅜ x 20-½ x 30in (1051 x 521 x 762mm)
	**EQUIPMENT CARTS** Stainless steel top, aluminum frame, and casters	CA24	X	X	X	24 x 26 x 26in (610 x 660 x 660 mm)
		CA30	X	X	X	30 x 26 x 26in (762 x 660 x 660 mm)
	**MESH NON-STICK BASKETS** Ideal cooking surface, makes cleanup easier · *NB10, TB10, SB10: mesh bottom, 2EA*	NB10			X	1 x 13-½ x 11-½in (25 x 343 x 292mm)
		TB10	X		X	1 x 10-⅛ x 12in (25 x 257 x 305mm)
		SB10	X		X	⅞ x 6 x 12-⅛in (22 x 152 x 308mm)
	**SOLID NON-STICK BASKETS** Ideal cooking surface, makes cleanup easier · *OB10: solid bottom, 1EA* · *TB10S, SB10S, MB10S: solid bottom, 2EA*	OB10			X	1-⅛ x 14 x 14in (29 x 356 x 356mm)
		TB10S	X	X	X	1 x 11 x 11in (25 x 279 x 279mm)
		SB10S	X	X	X	⅞ x 5-½ x 11in (22 x 140 x 279mm)
		MB10S	X	X	X	⅞ x 5-½ x 5-½in (22 x 140 x 140mm)
	**CLEANING SOLUTIONS** Non-caustic cleaner and oven shield protectant	CK10**	X	X	X	2oz bottles oven cleaner & shield (1ea)
		CL10**	X	X	X	6 one-liter bottles of cleaner, 2 sprayers
		SH10**	X	X	X	6 one-liter bottles oven shield, 2 sprayers

** *Only shipped within USA*

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

SERIES COMPARISONS

XPRESSCHEF™ HIGH SPEED OVENS

XpressChef™



2c Series



3i Series



4i Series

		2c Series	3i Series	4i Series
COOKING AND PROGRAMMING	TEMPERATURE RANGE	200°– 475°F (95°– 250°C)	200˚-520˚F (95˚-270˚C)	200˚-520˚F (95˚-270˚C)
	MICROWAVE DISTRIBUTION	Rotating antennas, top	Rotating antennas, top	Double side oscillating antenna
	PROGRAMMING	USB port	USB port, Wi-Fi, Ethernet	USB port, Wi-Fi, Ethernet
	CONTROL TOUCH PADS	10	N/A	N/A
	PROGRAMMABLE SETTINGS	100	1200+	1200+
	POWER LEVELS	11	11	11
	STAGE COOKING	Yes, 4	Yes, 4	Yes, 4
STANDARD CHASIS FEATURES	DISPLAY	2.8" (71mm) Color LCD	7" (178mm) True-Touch™ HD Capacitive Touchscreen, Color LCD	7" (178mm) True-Touch™ HD Capacitive Touchscreen, Color LCD
	AIR FILTER	(1) Non-removable with cleaning reminder**	(3) Removable with cleaning reminder	(2) Removable with cleaning reminder
	NON-STICK LINERS INSTALLED	No ‡	Yes	Yes
	RACK	2 rack positions, 1 removable rack	Removable cooking surface	1 rack position, 1 removable rack
	INTERIOR / EXTERIOR FINISH	Stainless Steel/ Stainless Steel	Stainless Steel/ Stainless Steel	Stainless Steel/ Stainless Steel
	STACKABLE	Yes	Yes, with cart	Yes
	DOOR OPENING	Lift & Pull	Pull down, ergonomic handle	Pull down, ergonomic handle
DIMENSIONS	USABLE CAVITY SPACE	1.2 cubic ft. (34 L)	0.61 cubic ft. (17.2 L)	1.38 cubic ft. (39 L)
	CAVITY DIMENSIONS	H: 10 ½" (267mm) W: 13" (330mm) D: 15" (381mm)	H: 7" (178mm) W: 12 ¼" (312mm) D: 12 ¼" (312mm)	H: 10" (254mm) W: 16" (406mm) D: 15" (381mm)
	EXTERIOR DIMENSIONS	H: 18 ⅛" (461mm) W: 19 ¼" (490mm) D***: 26 ½" (671mm)	H: 22 ¾" (578mm) W: 14 ⅛" (358mm) D***: 29 ¼" (743mm)	H: 20 ⅜" (518mm) W: 25 ⅛" (638mm) D***: 27 ¾" (705mm)
	SHIPPING CARTON DIMENSIONS	H: 21 ½" (546mm) W: 21 ¼" (540mm) D: 29 ¾ (756mm)	H: 26 ⅝" 677mm) W: 23" (584mm) D: 34 ¾" (883mm)	H: 24 ½" (662mm) W: 34 ⅝" (879mm) D: 32 ⅝" (828mm)

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

** *Removable magnetic air filter accessory available (#AF10)*

*** *Includes handle*

‡ *Accessory available for purchase separately*

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

Visit our website for more information:
www.acpsolutions.com

SPECIFICATION COMPARISON

XPRESSCHEF™ HIGH SPEED OVENS

	Series	MODEL / UPC CODE	COOKING POWER	CATALYTIC CONVERTER	MAX. COOK TIME	POWER CONSUMPTION	POWER SOURCE	PLUG TYPE	WEIGHT PROD./SHIP	SAFETY LISTING	SANITATION LISTING
	4i	**MXP22TLT** 728028377149	3000W -Infra-red Radiant 2200W**-Microwave 2000W -Impingement	Yes†	99:99	5700W, 27.4A	208/240V, 60Hz, 30A single	NEMA 6-30	150/175lbs (68/79kg)	ETL Intertek	ETL Intertek
	3i	**MRX2*** 728028422849*	3000W -Impingement 2000W**-Microwave	Yes†	99:99	5950W, 28.6A	208/240V, 60Hz, 30A single	NEMA 6-30	134/152lbs (61/69kg)	ETL Intertek	ETL Intertek
	3i	**MRX1*** 728028422825*	3000W -Impingement 1000W**-Microwave	Yes†	99:99	3600W, 18.2A	208/240V, 60Hz, 20A single	NEMA 6-20	116/134lbs (53/61kg)	ETL Intertek	ETL Intertek
	2c	**JET19V** 728028244700	2700W -Convection 1900W**-Microwave	Yes†	16:00	5300W, 26A	208/240V, 60Hz, 30A single	NEMA 6-30	112/116lbs (51/53kg)	ETL Intertek	ETL Intertek
	2c	**JET19** 728028244694	2700W -Convection 1900W**-Microwave	No	16:00	5300W, 26A	208/240V, 60Hz, 30A single	NEMA 6-30	111/115lbs (50/52kg)	ETL Intertek	ETL Intertek
	2c	**JET14V** 728028244687	2700W -Convection 1400W**-Microwave	Yes†	20:00	3200W, 16A	208/240V, 60Hz, 20A single	NEMA 6-20	112/116lbs (51/53kg)	ETL Intertek	ETL Intertek
	2c	**JET14** 728028244656	2700W -Convection 1400W**-Microwave	No	20:00	3200W, 16A	208/240V, 60Hz, 20A single	NEMA 6-20	111/115lbs (50/52kg)	ETL Intertek	ETL Intertek

ENERGY EFFICIENT BY DESIGN

XpressChef™ High Speed 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!

Parameters are:

- Energy costs: $0.11 kWh
- Cook cycles per day: 100 cook cycles
- Typical cook times: 60 seconds

Energy Costs by Wattage and Power Consumption...

SERIES	OVEN MODELS	POWER CONSUMPTION	COST PER DAY (USD)
2c	JET14/V	3,200 Watts	$1.25
	JET19/V	5,300 Watts	$1.49
3i	MRX1	3,600 Watts	$1.68
	MRX2	5,950 Watts	$1.82
4i	MXP22TLT	5,700 Watts	$2.67

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

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

* *Available in multiple colors. Stainless Steel (standard) model and UPC shown. For Black(BL) and Red(RE) color models/UPC, please visit our website:* **www.acpsolutions.com/xpress-iq/color/**

** *IEC 60705 Tested*

† *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*

XpressChef™

XPRESSCHEF™ HIGH SPEED OVENS

For information on our complete line of products, visit:
www.acpsolutions.com

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Accelerated Cooking Products

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