



COMMERCIAL MICROWAVE & STEAMER OVENS

HIGH SPEED COMBINATION OVENS

MENUMASTER® Commercial

FULL LINE PRODUCT CATALOG

Алматы (7273)495-231
Ангарск (3955)60-70-56
Архангельск (8182)63-90-72
Астрахань (8512)99-46-04
Барнаул (3852)73-04-60
Белгород (4722)40-23-64
Благовещенск (4162)22-76-07
Брянск (4832)59-03-52
Владивосток (423)249-28-31
Владикавказ (8672)28-90-48
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Волгоград (844)278-03-48
Вологда (8172)26-41-59
Воронеж (473)204-51-73
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Иваново (4932)77-34-06
Ижевск (3412)26-03-58
Иркутск (395)279-98-46
Казань (843)206-01-48
Калининград (4012)72-03-81
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Курск (4712)77-13-04
Курган (3522)50-90-47
Липецк (4742)52-20-81

Магнитогорск (3519)55-03-13
Москва (495)268-04-70
Мурманск (8152)59-64-93
Набережные Челны (8552)20-53-41
Нижний Новгород (831)429-08-12
Новокузнецк (3843)20-46-81
Ноябрьск (3496)41-32-12
Новосибирск (383)227-86-73
Омск (3812)21-46-40
Орел (4862)44-53-42
Оренбург (3532)37-68-04
Пенза (8412)22-31-16
Петрозаводск (8142)55-98-37
Псков (8112)59-10-37
Пермь (432)205-81-47

Ростов-на-Дону (863)308-18-15
Рязань (4912)46-61-64
Самара (846)206-03-16
Санкт-Петербург (812)309-46-40
Саратов (845)249-38-78
Севастополь (8692)22-31-93
Саранск (8342)22-96-24
Симферополь (3652)67-13-56
Смоленск (4812)29-41-54
Сочи (862)225-72-31
Ставрополь (8652)20-65-13
Сургут (3462)77-98-35
Сыктывкар (8212)25-95-17
Тамбов (4752)50-40-97
Тверь (4822)63-31-35

Тольятти (8482)63-91-07
Томск (3822)98-41-53
Тула (4872)33-79-87
Тюмень (3452)66-21-18
Ульяновск (8422)24-23-59
Улан-Удэ (3012)59-97-51
Уфа (347)229-48-12
Хабаровск (4212)92-98-04
Чебоксары (8352)28-53-07
Челябинск (351)202-03-61
Череповец (8202)49-02-64
Чита (3022)38-34-83
Якутск (4112)23-90-97
Ярославль (4852)69-52-93

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<i>Product Line</i>	<i>Uses per day</i>
SPECIALTY CHEF	125-200+
CHEF	125-200+
RESTAURANT	50-125
VALUE	50

WHY CHOOSE MENUMASTER®

MenuMaster® has a strong legacy as a pioneer in the food service industry since it was first introduced almost 50 years ago. With great pride in craftsmanship, MenuMaster® was an early leader and innovator in the microwave business.

ACP, Inc. carries on the MenuMaster® legacy, which is still visible in the latest Jetwave® high speed combination oven design.

The Jetwave® was built on a 36-year foundation of technological leadership and expertise. Developed in the 1980s by industry innovators, it's been evolving and improving ever since, providing innovative, efficient and low cost cooking solutions worldwide.

Just like the Amana® brand, MenuMaster® products are backed by superior customer service and culinary support you can count on.

Worth noting...

Microwave cooking technology was first introduced to the market in the 1940s as Radarange®—a name that is still synonymous with ACP, Inc.

QUALITY AND SUPPORT

BEST IN CLASS FOR OVER 25 YEARS

We are proud to be recognized in the industry as Best in Class year after year, for over 25 years. With our commitment to quality and service, we have built a reputation as the industry leader in commercial microwave ovens.

ACP ISO-9001:2015 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.

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

ACP MISSION STATEMENT

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

ACP VISION STATEMENT

Changing the Way the World Cooks™

Worth noting...

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



HIGH SPEED OVENS

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!

MRX SERIES

Cooking Technologies

- Impingement
- Convection
- Microwave Assist

Ventless cooking standard

- Certified for ventless

True-Touch™ HD Touchscreen

Connectivity Standard



15x faster than conventional ovens

- Frozen 30cm (12") pizza bakes in:
 - 2:50 (2000W unit)
 - 3:10 (1000W unit)



MXP SERIES

Cooking Technologies

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

Ventless cooking standard

- Certified for ventless

True-Touch™ HD Touchscreen

Connectivity Standard



15x faster than conventional ovens

- Frozen 30cm (12") pizza bakes in 2:50



JET SERIES

Cooking Technologies

- Convection
- Microwave Assist

Ventless Options

- Available in select models

Touchpad controls

USB Connectivity Standard



4-10x faster than conventional ovens

- Frozen 30cm (12") pizza bakes in:
 - 3:45 (1900W unit)
 - 5:00 (1400W unit)

MRX Series

XPRESS® LINE | XPRESS IQ™

NEW!

Models:

- MRX523** - 2000W Microwave (2X Mag), Three Phase
- MRX52** - 2000W Microwave (2X Mag), Single Phase
- MRX51** - 1000W Microwave (1X Mag), Single Phase
- MRX51U** - 1000W Microwave (1X Mag), Single Phase, 13Amp
- MRX51A** - 1000W Microwave (1X Mag), Single Phase, 15Amp

Also available in colors!



Ideal for applications including:

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



Combines cooking energies:



Impingement

- 3000W
- Easily adjustable 0-100% fan speed
- Enhances toasting and browning



Convection

- 95°-270°C (200°-520°F) temperature range



Microwave Assist

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

Connectivity Standard



Features and Benefits

- **Minimized footprint, maximized cavity design**
 - Compact footprint fits on 71cm (28") deep counter
 - Easily accommodates a 30cm (12") pizza
- **True-Touch™ HD Touchscreen**
 - Fully customizable, large 178mm (7") smartphone-like display
- **Exclusive multi-lingual, universal operation**
 - Supports 25 languages. Customizable, image-based menu selection eliminates language and literacy barriers
- **Connectivity Standard**
 - WiFi, Ethernet, and Smart USB standard
- **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**
 - Inner door drops well below cooking surface for safe removal of food from cavity
- **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
- **Uses metal cookware**
 - No special cookware needed — No added expense
 - Maximum metal pan height: 38mm (1½") tall

Faster. Safer. Smarter.

Cooks 15 times faster than conventional ovens

- Frozen 30cm (12") pizza bakes in 2:50
- Breakfast sandwich toasts in 0:50

Dare to Compare Cook Times:

Food Item	Conventional Cooking	MRX52 MRX523	MRX51 MRX51U/A
Toasted Sub	3:00	0:30	0:40
Breakfast Sandwich	20:00	0:50	0:55
Toasted Bagel	4:00	0:15	0:20
Salmon	30:00	2:05	2:40
30cm (12") Pizza	20:00	2:50	3:10
Chicken Wings	20:00	2:30	4:00
Crab Cakes	20:00	1:15	1:45
Large Baked Potato	1 hour	4:55	7:45



Stainless Steel (standard). Black and Red color options for door and sides.



MXP Series

XPRESS® LINE

Models:

- MXP5223TLT** - Three Phase, includes full set non-stick liners
- MXP5223T** - Three Phase, includes side non-stick liners
- MXP5221TLT** - Single Phase, includes full set non-stick liners
- MXP5221T** - Single Phase, includes side non-stick liners

Cooks 15 times faster than conventional ovens

- 1.1kg (2.5lbs.) fresh veggies roast in 2:35
- Frozen 356mm (14") pizza bakes in 2:50



Ideal for applications including:

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

USB flash drive port



Combines cooking energies:



Impingement

- 2000W
- Easily adjustable 0-100% fan speed.
- Enhances browning



Convection

- 95°-270°C (200°-520°F) temperature range



Infra-red radiant

- 3000W
- Enhances toasting, browning, and crisping



Microwave Assist

- 2200W
- Dual side antennas
- Heats quickly, reduces cooking time.

Connectivity Standard



Features and Benefits

- Compact exterior, large interior
 - Accommodates a 356mm (14") pizza
- True-Touch™ HD Touchscreen
 - Fully customizable 127mm (5") smartphone-like display
- Multi-lingual, universal operation
 - Supports 25 languages. Customizable, image-based menu selection eliminates language and literacy barriers
- Connectivity Standard
 - WiFi, Ethernet, and USB standard
- 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
 - Porcelain IR element cover enhances operator safety and simplifies maintenance
 - Inner door drops well below cooking surface for safe removal of food from cavity
- Easy to clean and maintain
 - Uniquely angled oven floor for quick and easy cleaning
 - Two cleanable air filters with a "clean filter" reminder
 - Exclusive non-stick oven liners preinstalled ("T" models include 2 liners; "TLT" models include 5 liners)
- Uses metal cookware
 - No special cookware needed — No added expense
 - Maximum metal pan height: 38mm (1½") tall

JET Series

XPRESS® LINE

Models:

JET519V3* -	1900W Microwave, Three Phase Ventless
JET5193 -	1900W Microwave, Three Phase
JET519V2* -	1900W Microwave, Single Phase, Ventless
JET5192 -	1900W Microwave, Single Phase
JET514V* -	1400W Microwave, Single Phase, Ventless
JET514 -	1400W Microwave, Single Phase

Ideal for applications including:

- Cafes
- Bars & Grills
- Supermarkets
- Kiosks
- Pubs and wine bars



**Additional colors available by request

Available in
exciting color
choices!

Bakes 4-10 times faster than conventional ovens

- Tray of biscuits bake from scratch in 3:30
- Ham and cheese sandwich heats in 1:10



Combines cooking energies:



Convection

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



Microwave Assist

- 1400W or 1900W option
- Top antenna feed

Easy-to-understand control panel icons



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

USB Standard Connectivity



Features and Benefits

- Compact footprint
 - Exterior dimensions: H 460 mm (18 1/8") W 489 mm (19 1/4") D 673 mm (26 1/2")
 - Accommodates 30 cm (12") pizza
 - Stackable to increase throughput and save valuable counter space
- USB standard connectivity
 - Update programming in seconds with USB flash drive
- Flexible cooking platform
 - Use any combination of convection and microwave energy
 - Cooks a variety of menu items effortlessly
- Programming flexibility
 - Microwave only mode available
- On demand cooking
 - Prepare fresh foods with great taste and texture
 - Cook food when it's ordered
- Removable, cleanable air filter with reminder
 - Magnetic – easy to remove
- Ergonomic, user friendly lift & pull handle
- Uses metal cookware
 - No special cookware needed — No added expense
 - Maximum metal pan height: 38mm (1 1/2") tall
- *Ventless Options
 - 'V' models available with catalytic converters (JET514V, JET519V2, JET519V3)
- Available in multiple colors
 - Stainless Steel (standard). Additional colors available by request

SERIES COMPARISON



MRX SERIES



MXP SERIES



JET SERIES

COOKING AND PROGRAMMING	TEMPERATURE RANGE	95° -270° C (200° -520° F)	95° -270° C (200° -520° F)	65° - 250° C (150° - 475° F)
	MICROWAVE DISTRIBUTION	Rotating antennas, top	Double side oscillating antenna	Rotating antennas, top
	PROGRAMMING	USB port, Wi-Fi, Ethernet	USB port, Wi-Fi, Ethernet	USB port
	CONTROL TOUCH PADS	N/A	N/A	10
	PROGRAMMABLE SETTINGS	1200+	1200+	100
	POWER LEVELS	11	11	11
	STAGE COOKING	Yes, 4	Yes, 4	Yes, 4
STANDARD CHASSIS FEATURES	DISPLAY	178mm (7") Capacitive Touchscreen, Color LCD	127mm (5") Capacitive Touchscreen, Color LCD	LED-backlit LCD
	AIR FILTER	Yes† (3)	Yes† (2)	Yes† (1)
	RACK	Removable cooking surface	1 rack position, 1 removable rack	2 rack positions, 1 removable rack
	INTERIOR / EXTERIOR FINISH	Stainless Steel/ Stainless Steel	Stainless Steel/ Stainless Steel	Stainless Steel/ Stainless Steel
	STACKABLE	Yes, with cart	Yes	Yes
	DOOR OPENING	Pull down, ergonomic handle	Pull down, ergonomic handle	Lift & Pull
DIMENSIONS	USABLE CAVITY SPACE	17.2 L (0.61 cubic ft.)	39 L (1.38 cubic ft.)	34 L (1.2 cubic ft.)
	CAVITY DIMENSIONS	H: 178mm (7") W: 312mm (12 1/4") D: 312mm (12 1/4")	H: 254mm (10") W: 406mm (16") D: 381mm (15")	H: 267mm (10-1/2") W: 330mm (13") D: 381mm (15")
	EXTERIOR DIMENSIONS	H: 578mm (22 3/4") W: 358mm (14 1/8") D*: 743mm (29 1/4")	H: 518mm (20 3/8") W: 638mm (25 1/8") D*: 699mm (27 1/2")	H: 460mm (18 1/8") W: 489mm (19 1/4") D*: 673mm (26 1/2")
	SHIPPING CARTON DIMENSIONS	H: 635mm (25") W: 457mm (18") D: 902mm (35 1/2")	H: 826mm (32 1/2") W: 717mm (28 1/4") D: 883mm (34 3/4")	H: 546mm (21 1/2") W: 540mm (21 1/4") D: 756mm (29 3/4")

Worth noting...

Combination 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.

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

* IEC 60705 Tested

** Includes handle































† Filter removable, with clean filter reminder

* 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

SPECIFICATION COMPARISON

MENUMASTER® XPRESS® HIGH SPEED OVENS

	Model / UPC Code	Cooking Power	Mags	Catalytic Converter	Non-stick Liners Installed	Max. Cooking Time	Power Consumption	Power Output	Power Source	Plug Type	Weight Prod./Ship	Safety Listing	Sanitation Listing
	MRX523 728028422900	3000 W -Impingement 2000 W*-Microwave	2	Yes†	Full (sides, door, base)	99:99	5950 W, 28.6 A	2000W* Microwave	400V, 50 Hz, WYE, 16 A, 3 phase, 5 wire	IEC 309	61 kg / 69 kg (134 lbs. / 152 lbs.)	CE	
	MRX52 728028422887	3000 W -Impingement 2000 W*-Microwave	2	Yes†	Full (sides, door, base)	99:99	5950 W, 28.6 A	2000W* Microwave	208-240 V, 50 Hz, 32 A, single phase	IEC 309	61 kg / 69 kg (134 lbs. / 152 lbs.)	CE	
	MRX51 728028422863	3000 W -Impingement 1000 W*-Microwave	1	Yes†	Full (sides, door, base)	99:99	3680 W, 16 A	1000W* Microwave	230/240 V, 50 Hz, 16 A, single phase	CEE 7/7 "Schuko"	53 kg / 61 kg (116 lbs. / 134 lbs.)	CE	
	MRX51U 728028423006	3000 W -Impingement 1000 W*-Microwave	1	Yes†	Full (sides, door, base)	99:99	2450 W, 13 A	1000W* Microwave	230/240 V, 50Hz, 13 A, single phase	BS1363/A	53 kg / 61 kg (116 lbs. / 134 lbs.)	CE	
	MRX51A 728028423044	3000 W -Impingement 1000 W*-Microwave	1	Yes†	Full (sides, door, base)	99:99	3250 W, 15 A	1000W* Microwave	240V, 50Hz, 15 A, single phase	AS3112	53 kg / 61 kg (116 lbs. / 134 lbs.)	CE	
	MXP5223TLT 728028422634	3000 W -Infra-red Radiant 2200 W*-Microwave 2000 W -Impingement	2	Yes†	Full (sides, door, back, base)	99:99	5800 W, 27.4 A	2200W* Microwave	400V, 50 Hz, WYE, 16 A, 3 phase, 5 wire	IEC 309	68 kg / 79 kg (150 lbs. / 175 lbs.)	CE	
	MXP5223T 728028422627	3000 W -Infra-red Radiant 2200 W*-Microwave 2000 W -Impingement	2	Yes†	Side liners	99:99	5800 W, 27.4 A	2200W* Microwave	400V, 50 Hz, WYE, 16 A, 3 phase, 5 wire	IEC 309	68 kg / 79 kg (150 lbs. / 175 lbs.)	CE	
	MXP5221TLT 728028422580	3000 W -Infra-red Radiant 2200 W*-Microwave 2000 W -Impingement	2	Yes†	Full (sides, door, back, base)	99:99	5800 W, 27.4 A	2200W* Microwave	208-240 V, 50 Hz, 32 A, single phase	IEC 309	68 kg / 79 kg (150 lbs. / 175 lbs.)	CE	
	MXP5221T 728028422573	3000 W -Infra-red Radiant 2200 W*-Microwave 2000 W -Impingement	2	Yes†	Side liners	99:99	5800 W, 27.4 A	2200W* Microwave	208-240 V, 50 Hz, 32 A, single phase	IEC 309	68 kg / 79 kg (150 lbs. / 175 lbs.)	CE	
	JET519V3 728028376869	2700 W -Convection 1900 W*-Microwave	2	Yes†	Accessory available for purchase separately	16:00	6200 W	1900W* Microwave	400V, 50 Hz, 16A, 3-phase, 5 wire	IEC 309	52 kg / 54 kg (114 lbs. / 118 lbs.)	CE	
	JET5193 728028376852	2700 W -Convection 1900 W*-Microwave	2	No	Accessory available for purchase separately	16:00	6200 W	1900W* Microwave	400V, 50 Hz, 16A, 3-phase, 5 wire	IEC 309	50 kg / 52 kg (111 lbs. / 115 lbs.)	CE	
	JET519V2 728028244779	2700 W -Convection 1900 W*-Microwave	2	Yes†	Accessory available for purchase separately	16:00	3100 W, 14 A	1900W* Microwave	230 V, 50 Hz, 16 A, single phase	CEE 7/7 "Schuko"	52 kg / 54 kg (114 lbs. / 118 lbs.)	CE	
	JET5192 728028244762	2700 W -Convection 1900 W*-Microwave	2	No	Accessory available for purchase separately	16:00	3100 W, 14 A	1900W* Microwave	230 V, 50 Hz, 16 A, single phase	CEE 7/7 "Schuko"	50 kg / 52 kg (111 lbs. / 115 lbs.)	CE	
	JET514V 728028244748	2700 W -Convection 1400 W*-Microwave	2	Yes†	Accessory available for purchase separately	20:00	2900 W, 13 A	1400W* Microwave	230 V, 50 Hz, 16 A, single phase	CEE 7/7 "Schuko"	52 kg / 54 kg (114 lbs. / 118 lbs.)	CE	
	JET514 728028244731	2700 W -Convection 1400 W*-Microwave	2	No	Accessory available for purchase separately	20:00	2900 W, 13 A	1400W* Microwave	230 V, 50 Hz, 16 A, single phase	CEE 7/7 "Schuko"	50 kg / 52 kg (111 lbs. / 115 lbs.)	CE	

TIME IS MONEY

XPRESS® OVENS DON'T WASTE EITHER

Combination cooking lets you turn a small area into a high production kitchen

- Flexible cooking platform adapts for endless possibilities
 - Temperature and microwave power are adjustable
 - Increases menu options
- Cuts energy costs
 - Eliminates need for pre-cooking and holding
 - No need for costly ventilation
- Cooks 4-15 times faster than conventional ovens

Xpress® Cooktime Comparisons

Food Item	Conventional Cooking	MRX52	MRX51	MXP Series	JET519*	JET514*
Pizza 30cm (12")	20:00	2:50	3:10	2:50	3:45	5:00
Chicken Wings	20:00	2:30	4:00	2:30	2:35	3:15
Crab Cakes	20:00	1:15	1:45	1:15	2:30	3:40
Large Baked Potato	1 hour	4:55	7:45	4:55	5:25	6:45



ENERGY EFFICIENT BY DESIGN

ACP High Speed Combination 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!

Energy Costs by Wattage & Power Consumption...

OVEN MODELS	POWER CONSUMPTION	COST PER DAY (USD)
JET514/V	3,200 Watts	\$1.25
JET519*/V*	5,300 Watts	\$1.49
MRX51	3,600 Watts	\$1.68
MRX52 / 523	5,950 Watts	\$1.82
MXP Series	5,700 Watts	\$2.67

Parameters are:

- Energy costs: \$0.11 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

XPRESS® SPEED OVENS

COMPATIBLE OVEN SERIES

	DESCRIPTION	ITEM #	MRX	MXP	JET	DIMENSIONS (H X W X D)
	PIZZA STONE Aids in crisping and browning breads and pizzas	ST10C			X	13 x 289 x 337mm (½" x 11-¾" x 13-¼")
		ST10X		X		13 x 368 x 368mm (½" x 14-½" x 14-½")
	COOK PLATE SHELF Aids in browning and crisping of breads, pizzas, and more	CP10	X			38 x 305 x 299mm (1-½" x 12" x 11-¾")
	PANINI GRILL PLATE Provides distinctive grill marks (same as a panini grill)	JR10			X	5 x 318 x 310mm (.215" x 12-½" x 12-½")
		GR10		X		5 x 327 x 356mm (.215" x 12-¾" x 14")
		RGR10	X			5 x 306 x 299 mm (.2" x 12.05" x 11.78")
	PANINI PRESS Creates pressed panini marks on sandwiches	PRS10		X		229 x 300 x 306mm (9" x 11.81" x 12.05")
	SQUARE METAL PAN Aluminum pan. Makes clean-up easier.	SQ10		X		25 x 371 x 371mm (1" x 14-⅝" x 14-⅝")
	DRIP TRAY/ GRIDDLE Makes clean-up easier. Aids in crisping and browning.	DR10			X	30 x 314 x 347mm (1.19" x 12.38" x 13-⅝")
	OVEN PADDLE Helps remove sandwiches, pizza and cookware from oven <i>PA10R stores under MRX oven with installed LG10 leg kit (purchased separately)</i>	PA10	X	X	X	64 x 508 x 302mm (2-½" x 20" x 11-⅞")
		PA10R	X	X	X	38 x 191 x 451mm (1-½" x 7-½" x 17-¾")
	NON-STICK LINER KIT Make cleanup easier and protect oven components.	TL10T2		X		sides
		TL10		X		sides, door, base, back
		TL10R	X			sides, door, base
		TL12			X	sides, door, top

COMPATIBLE OVEN SERIES

	DESCRIPTION	ITEM #	MRX	MXP	JET	DIMENSIONS (H X W X D)
	OVEN FLOOR LINER Make cleanup easier	OV10			X	13 x 318 x 368mm (½" x 12-½" x 14-½")
	LEG KITS Lifts oven 102 mm (4 inches).	LG10	X	X		102 mm (4 inches)
	STACKING CART Stainless steel cart for stacking 2 ovens, with accessory shelf below.	SC10R	X			1051 x 521 x 762mm (41-⅜" x 20-½" x 30")
	OVEN RACK Stainless steel interior oven rack	RA14			X	26 x 327 x 365mm (1" x 12-⅞" x 14-⅜")
	BACK COVER PANEL Hides power cord, vents and labels. Allows for open platform, front-of-house installation.	BC10R	X			521 x 359 x 35mm (20-½" x 14-⅞" x 1-⅜")
	NON-STICK BASKETS Ideal cooking surface, makes cleanup easier · OB10: solid bottom, 1EA; · SB10S, TB10S: solid bottom, 2EA · TB10, SB10, NB10: mesh bottom, 2EA	OB10		X		29 x 356 x 356mm (1-⅞" x 14" x 14")
		TB10 TB10S	X	X	X	25 x 257 x 305mm (1" x 10-⅞" x 12")
		SB10 SB10S	X	X	X	22 x 152 x 308mm (⅞" x 6" x 12-⅞")
		NB10		X		25 x 343 x 292mm (1" x 13-½" x 11-½")
	CLEANING SOLUTIONS Non-caustic cleaner and oven shield protectant <i>*Only shipped within Europe</i>	CL10W*	X	X	X	6 one-liter bottles of cleaner, 6 sprayers
		PR10W*	X	X	X	6 one-liter bottles oven shield, 6 sprayers
	EQUIPMENT CARTS Stainless steel top, aluminum frame, and casters	CA24	X	X	X	610 x 660 x 660 mm (24" x 26" x 26")
		CA30	X	X	X	762 x 660 x 660 mm (30" x 26" x 26")

COMMERCIAL MICROWAVE OVENS

QUICK GUIDE TO OUTSTANDING FEATURES

SERIES	PRODUCT LINE	NUMBER OF MAGNETRONS	STACKABLE	GLASS WINDOW	FILTER & REMINDER	MENU ITEMS	QUANTITY PAD	POWER LEVELS
MSO	Specialty Chef	4	Yes	Yes	Yes	100, A/B option	x2	11
OnCue™	Specialty Chef	2	Yes	No	Yes	100	No	11
DEC	Chef	2	Yes	Yes	Yes	100	x2	11
RFS	Restaurant	2	Yes	Yes	Yes	100	x2	5
RCS	Restaurant	1	Yes	Yes	Yes	100, except RCS511DSE	x2, except RCS511DSE	5 RCS511TS, 4 RCS511DSE
RMS	Value	1	No	Yes	No	20 except RMS510DS	x2 except RMS510DS	5 except RMS510DS



Product Line	Uses per day
SPECIALTY CHEF	125-200+
CHEF	125-200+
RESTAURANT	50-125
VALUE	50

ADVANTAGES OF HIGHER WATTAGE

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

If an item takes **4:03** to heat in a **1,000 watt** oven,
it will only take **1:50** to heat in a **2,200 watt** oven.

Throughput per hour...

1000 watts = 13 items
1200 watts = 17 items
1800 watts = 20 items
2200 watts = 28 items
3000 watts = 33 items

Microwave Wattage Chart Comparison

OVEN WATTAGE	800	1,000	1,200	1,800	2,100	2,200	2,400	3,000	3,500
Cook Time 	0:30	0:25	0:20	0:12	0:10	0:10	0:09	0:07	0:06
	1:00	0:52	0:45	0:27	0:21	0:20	0:19	0:16	0:13
	1:30	1:14	1:00	0:39	0:32	0:30	0:28	0:24	0:20
	2:00	1:39	1:20	0:52	0:42	0:40	0:38	0:34	0:26
	5:00	4:03	3:10	2:40	2:00	1:50	1:35	1:30	1:05
	10:00	8:15	6:40	4:00	3:12	3:00	2:50	2:23	2:00

OnCue Series

SPECIALTY CHEF LINE

Models:

MOC5241 - 2400 Watts



Boost heats and re-therms foods in seconds!

- 1 min 30 sec – heats 170g (6 oz.) spinach dip from frozen
- 4 sec – boost heat 1 prepared 142g (5 oz.) cheeseburger
- 20 sec – re-therm 1 refrigerated 142g (5 oz.) breakfast croissant
- 1 min 10 sec – defrost and re-therm 198g (7 oz.) mac 'n cheese

Ideal for applications including:

- Quick service restaurants
- Fast casual restaurants
- Casual dining



Features and Benefits

- 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 view and operate
- Program up to 100 menu items
 - Delivers consistent, quality results
- 8.4 liter (.3 cubic ft.) oven capacity
 - Accepts one 152 mm (6") deep ¼ size pan
- Jigsaw shaped footprint
 - Doubles productivity on a 724 mm (28 ½") shelf



Close door and activate control pad in one motion



Door extends out for easy, quick-wipe cleaning of the cavity



Uses only 346 mm (13 ⅝") of space (width) on a 724 mm (28 ½") deep shelf

OnCue™
Ready When You Are

MSO Steamer

SPECIALTY CHEF LINE

Models:

MS05353 -	3500 Watts, Three Phase
MS05351 -	3500 Watts, Single Phase
MS05211 -	2100 Watts, Single Phase



Amazingly fast steaming with the MS05353!

- Four 227 g (8 oz.) lobster tails cook in 1 minute
- 3.5 kg (8 lbs.) of frozen vegetables steam in 10 minutes

Batch Cooking Solutions for:

- Schools
- Healthcare facilities
- Buffets
- Cafeterias
- Stadiums

On-Demand Steaming Solutions for:

- Casual and fine dining
- Seafood restaurants
- Country clubs
- Quick service restaurants
- Supermarkets



Features and Benefits

- 4x faster than traditional steamers
- Compact footprint that accepts two 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*
 - *Dependent on frequency of use and energy costs
- Low Maintenance
 - Save thousands of dollars a year on energy, plumbing and ventilation costs
- Waterless steaming—no plumbing required
- Accepts standard USB flash drives
 - Simple programming, easily program multiple ovens



Accepts standard USB flash drives for programming



Accepts two full size amber pans



Simplifying Steaming

User friendly keypad icons overcome language and literacy barriers.

- A/B menu allows programming of day part menus
- X2 pad – oven automatically adjusts programming to perfectly cook two of the same food item

- Save up to 100 menu items vs competition's 16
- 11 power levels vs competition's 5
- 4 stage cooking for superior cooking versatility

- Set cook time with dial or touchpads
- *Exclusive feature:* Dual magnetron control. Cook food to perfection using only top or bottom magnetrons



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 MSO is only \$0.81 to \$0.94 per day.*

Dare to Compare Cook Times:

FOOD ITEM	TRADITIONAL STEAMER	COMPETITIVE MICROWAVE STEAMER	MS05353 MS05351
Baby Red Potatoes 4.5kg (10 lbs.)	25:00	13:00	11:50
Frozen Vegetables 3.5kg (8 lbs.)	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 2.4L (80 oz.)	45:00	7:10	6:30
Shrimp 1kg (2 lbs.)	6:00	2:40	2:25

How can commercial microwaves replace steamers?

Higher wattage commercial microwaves like the MSO, DEC, and RFS cook so quickly that moisture in food is converted to steam. Food retains nutrients, texture and color and is ready to serve in minutes.



*Energy costs: \$.11 kWh, 100 Cook Cycles per Day,
Typical Cook Time: 1 Minute

DEC Series

CHEF LINE

Models:

DEC21E2 -	2100 Watts
DEC18E2 -	1800 Watts
DEC14E2 -	1400 Watts

Steam or boost heats in seconds

- 170g (6oz) fresh vegetables steam in 45 seconds
- Steam 8 pieces of shrimp in only 37 seconds



Ideal for applications including:

- Casual dining
- Fast casual dining
- Bars and grills
- Quick service restaurants



High quality tempered inner and outer glass window

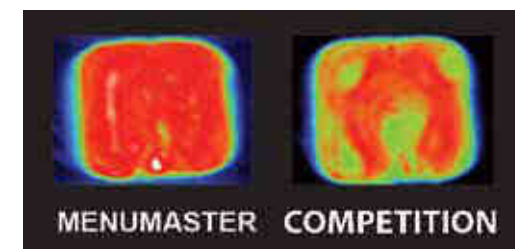
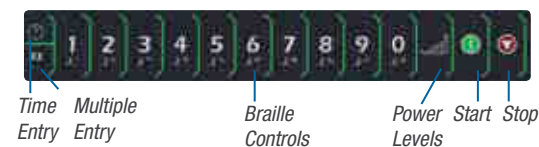
Cleanable air filter removes easily

Features and Benefits

- 1400 - 2100 watts of cooking power
 - Faster cooking, steaming and re-therming of single portions
- No vent hood required
 - Economical installation, saves money
- 17 liter (6 cu ft.) oven capacity
 - Accepts one 152 mm (6") 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



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

RFS Series

RESTAURANT LINE

Models:

RFS518TS - 1800 Watts



Steam or boost heats in seconds

- Nachos heat in 40 seconds
- 170g (6 oz.) mac & cheese heats in 2:00
- 227g (8oz.) fresh asparagus steams in 1:10

Ideal for applications including:

- Fast casual restaurants
- Prep stations
- Pubs
- Family restaurants



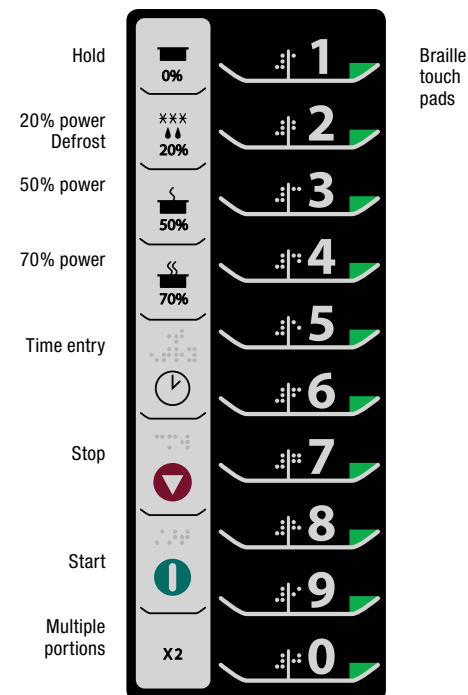
Cleanable air filter
removes easily

Unique ergonomic
door handle opens
with one finger

Features and Benefits

- 1800 watts of cooking power
 - Fast cooking and steaming for better food quality
- 34 L (1.2 cubic ft.) oven capacity
 - Accommodates a 406 mm (16") 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

Ten programmable pads

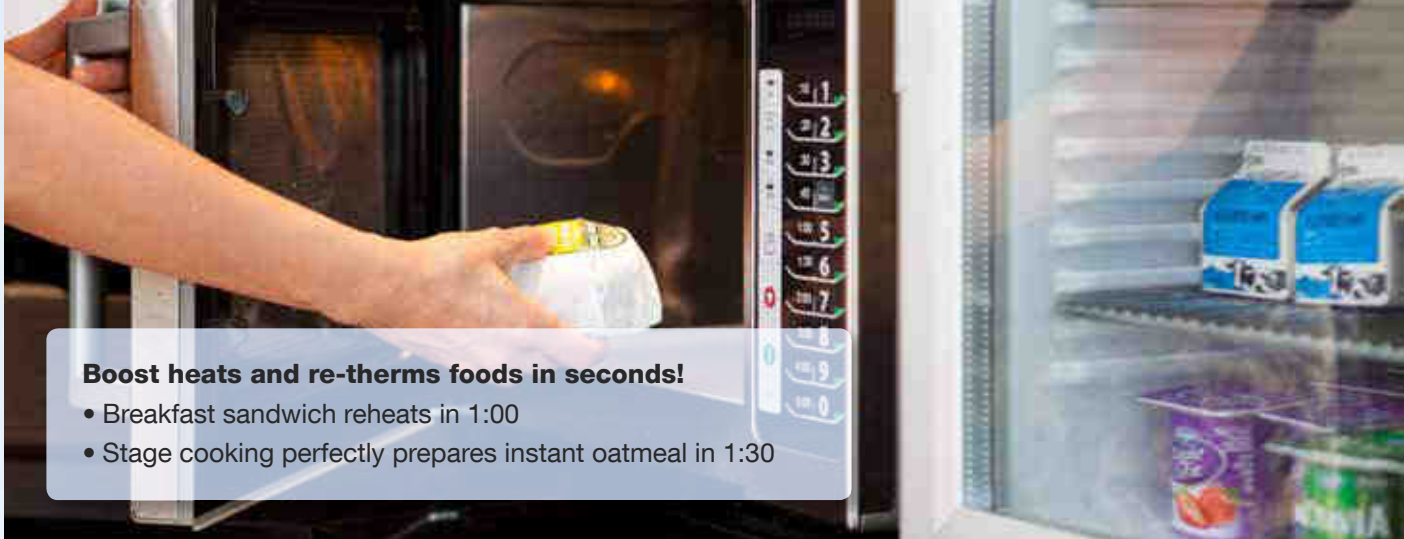


RCS Series

RESTAURANT LINE

Models:

- RCS511TS** - 1100 Watts, Touch pad control
- RCS511DSE** - 1100 Watts, Dial control



Boost heats and re-therms foods in seconds!

- Breakfast sandwich reheats in 1:00
- Stage cooking perfectly prepares instant oatmeal in 1:30

Ideal for applications including:

- Server stations
- Convenience stores
- Coffee shops
- Concessions



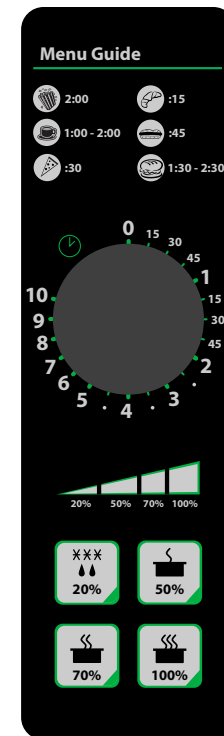
Tempered glass outer window

Features and Benefits

- 1100 watts of cooking power
 - Quick heating for consistent results
- Stainless steel construction inside and out
 - Withstands the foodservice environment
- 34 L (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 for consistent heating results
- Non-removable front air filter
 - The only 1100 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 - RCS511TS
 - 100 programmable menu items, 4 stages of cooking
 - 5 microwave power levels and Braille touch pads
 - Versatile program options
- Dial controls - RCS511DSE
 - 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)

Touchpad or Dial Options

RCS511DSE dial control panel shown below



10 minute dial timer with automatic reset to zero

Light up power level indicator bar, allows you to quickly view chosen power level from any distance

Keypad power level selectors:
20% power (Defrost),
50% power
70% power
100% power

RMS Series

VALUE LINE

Models:

RMS510TS- 1000 Watts, Touch pad controls

RMS510DS- 1000 Watts, Dial controls



Ideal for applications including:

- Convenience stores
- Dessert stations
- Nurses stations
- Coffee shops
- Teacher's lounge
- Concessions



Stainless steel interior
and exterior cabinet

Grab 'n Go handle

Features and Benefits

- 1000 watts of cooking power
 - Efficient reheating/defrosting reduces food waste
- Durable construction
 - Stainless steel interior and exterior cabinet
- Ample 23 liter (.8 cubic ft.) oven capacity
 - Accommodates a 305 mm (12") platter
- Motor driven bottom antenna system
 - Efficient energy distribution for reliable heating results
- Grab 'n Go handle
 - No moving parts for reliable use
- Interior oven light
 - 20 watt bulb fully lights cavity, allows you to see food as it cooks
- Keybeep volume – user option
 - Allows user to turn off keybeep or select from 3 volume levels to customize for any environment or use
- Touch controls – RMS510TS
 - 20 programmable menu settings (compared to competition's 10)
 - 3 stages of cooking
 - 5 microwave power levels
- Dial controls – RMS510DS
 - 6:00 light up dial timer
 - 100% microwave power only
 - Auto reset to zero when cooking is interrupted


































Domestic and residential ovens can't withstand demands of the foodservice environment.

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

SPECIFICATION COMPARISON

MENUMASTER® COMMERCIAL MICROWAVE OVENS

MODEL	WATTAGE	POWER SOURCE	PLUG TYPE	CABINET DIMENSIONS (H X W X D**)	CAVITY DIMENSIONS (H X W X D)	CAPACITY L (CU. FT.)	SHIPPING DIMENSIONS (H X W X D)	SAFETY LISTING	SANITATION LISTING	WEIGHT PROD./SHIP
MS05353	3500-M*	400 V, 50 Hz, Wye, 16A, 3 phase, 5 wire	IEC 309	 472 × 650 × 597mm (18 5/8" × 25 5/8" × 23 1/2")	251 × 535 × 330mm (9 7/8" × 21" × 13")	45 L (1.6 cu. ft)	565 × 768 × 667mm (22 1/4" × 30 1/4" × 26 1/4")			66kg / 73kg (146 lbs. / 161 lbs.)
MS05351	3500-M*	230V, 50 Hz, 30A single phase	IEC 309	 472 × 650 × 597mm (18 5/8" × 25 5/8" × 23 1/2")	251 × 535 × 330mm (9 7/8" × 21" × 13")	45 L (1.6 cu. ft)	565 × 768 × 667mm (22 1/4" × 30 1/4" × 26 1/4")			66kg / 73kg (146 lbs. / 161 lbs.)
MS05211	2100-M*	230V, 50 Hz, 16A single phase	CEE 7/7 "Schuko"	 472 × 650 × 597mm (18 5/8" × 25 5/8" × 23 1/2")	251 × 535 × 330mm (9 7/8" × 21" × 13")	45 L (1.6 cu. ft)	565 × 768 × 667mm (22 1/4" × 30 1/4" × 26 1/4")			66kg / 73kg (146 lbs. / 161 lbs.)
M0C5241	2400-M*	230V, 50 Hz, 16A single phase	CEE 7/7 "Schuko"	 448 × 346 × 487mm (17 5/8" × 13 5/8" × 19 3/16")	130 × 298 × 216mm (5 1/8" × 11 3/4" × 8 1/2")	8.4 L (.3 cu. ft)	524 × 432 × 559mm (20 5/8" × 17" × 22")			32kg / 33kg (70 lbs. / 73 lbs.)
DEC21E2	2100-M*	230-240V, 50 Hz, 16A single phase	CEE 7/7 "Schuko"	 343 × 419 × 549mm (13 1/2" × 16 1/2" × 21 5/8")	171 × 330 × 305mm (6 3/4" × 13" × 12")	17 L (.6 cu. ft)	473 × 556 × 625mm (18 5/8" × 21 7/8" × 24 5/8")			30kg / 34kg (67 lbs. / 74 lbs.)
DEC18E2	1800-M*	230-240V, 50 Hz, 16A single phase	CEE 7/7 "Schuko"	 343 × 419 × 549mm (13 1/2" × 16 1/2" × 21 5/8")	171 × 330 × 305mm (6 3/4" × 13" × 12")	17 L (.6 cu. ft)	473 × 556 × 625mm (18 5/8" × 21 7/8" × 24 5/8")			30kg / 34kg (67 lbs. / 74 lbs.)
DEC14E2	1400-M*	230-240V, 50 Hz, 16A single phase	CEE 7/7 "Schuko"	 343 × 419 × 549mm (13 1/2" × 16 1/2" × 21 5/8")	171 × 330 × 305mm (6 3/4" × 13" × 12")	17 L (.6 cu. ft)	473 × 556 × 625mm (18 5/8" × 21 7/8" × 24 5/8")			30kg / 34kg (67 lbs. / 74 lbs.)
RF5518TS	1800-M*	230V, 50 Hz, 16A single phase	CEE 7/7 "Schuko"	 365 × 551 × 533mm (14 3/8" × 21 3/4" × 20")	226 × 359 × 413mm (8 7/8" × 14 1/8" × 16 1/4")	34 L (1.2 cu. ft)	467 × 663 × 581mm (18 1/2" × 26 1/8" × 22 7/8")			32kg / 35kg (69 lbs. / 76 lbs.)
RC5511TS	1100-M*	230V, 50 Hz, 16A single phase	CEE 7/7 "Schuko"	 352 × 559 × 483mm (13 7/8" × 22" × 19")	216 × 368 × 381mm (8 1/2" × 14 1/2" × 15")	34 L (1.2 cu. ft)	422 × 640 × 502mm (16 5/8" × 25 3/16" × 19 3/4")			18.6kg / 21.8kg (41 lbs. / 48 lbs.)
RC5511DSE	1100-M*	230V, 50 Hz, 16A single phase	CEE 7/7 "Schuko"	 352 × 559 × 483mm (13 7/8" × 22" × 19")	216 × 368 × 381mm (8 1/2" × 14 1/2" × 15")	34 L (1.2 cu. ft)	422 × 640 × 502mm (16 5/8" × 25 3/16" × 19 3/4")			18.6kg / 21.8kg (41 lbs. / 48 lbs.)
RM5510TS	1000-M*	230V, 50 Hz, 16A single phase	CEE 7/7 "Schuko"	 311 × 508 × 419mm (12 1/4" × 20" × 16 1/2")	197 × 330 × 330mm (7 3/4" × 13" × 13")	23 L (.8 cu. ft)	381 × 584 × 457.2mm (15" × 23" × 18")			13.6kg / 16.8kg (30 lbs. / 37 lbs.)
RM5510DS	1000-M*	230V, 50 Hz, 16A single phase	CEE 7/7 "Schuko"	 311 × 508 × 419mm (12 1/4" × 20" × 16 1/2")	197 × 330 × 330mm (7 3/4" × 13" × 13")	23 L (.8 cu. ft)	381 × 584 × 457.2mm (15" × 23" × 18")			13.6kg / 16.8kg (30 lbs. / 37 lbs.)

M= Microwave

*IEC 60705 Tested

**Includes door handle

ACCESSORIES

MENUMASTER® COMMERCIAL MICROWAVE OVENS

COMPATIBLE OVEN SERIES

DESCRIPTION	ITEM #	MSO	OnCue	DEC	RFS	RCS	RMS	DIMENSIONS (H X W X D)
SHELF ACCESSORIES								
 Provides additional elevated surface. Expands capacity · SA10 has wire surface · SE10 has solid surface	SA10**			X	X	X	X	114 x 267 x 267mm (4-1/2" x 10-1/2" x 10-1/2")
	SE10			X	X	X	X	91 x 298 x 302mm (3.57" x 11-3/4" x 11-7/8")
 FULL-SIZE LID Amber, high heat lid, with recessed handle. Withstands temperatures up to 375°F (190°C)	AL10**	X						(1pc) 25 x 527 x 324mm (1" x 20-3/4" x 12-3/4")
	AL06**	X						(6pcs) 25 x 527 x 324mm (1" x 20-3/4" x 12-3/4")
 FULL-SIZE PAN 4" (102mm) deep amber, high-heat pan. Withstands temperatures up to 375°F (190°C)	AP10**	X						(1pc) 102 x 527 x 324mm (4" x 20-3/4" x 12-3/4")
	AP06**	X						(6pcs) 102 x 527 x 324mm (4" x 20-3/4" x 12-3/4")
 NON-STICK BASKETS Ideal cooking surface, makes cleanup easier · OB10 has solid bottom, 1EA; · SB10S, TB10S have solid bottom, 2EA · TB10, SB10, NB10 have mesh bottom, 2EA	OB10				X	X		29 x 356 x 356mm (1-1/8" x 14" x 14")
	TB10 TB10S	X		X	X	X	X	25 x 257 x 305mm (1" x 10-1/8" x 12")
	SB10 SB10S	X		X	X	X	X	22 x 152 x 308mm (7/8" x 6" x 12-1/8")
	NB10	X			X	X		25 x 343 x 292mm (1" x 13-1/2" x 11-1/2")
 CLEANING SOLUTIONS Non-caustic cleaner and oven shield protectant <i>*Only shipped within Europe</i>	CL10W*	X	X	X	X	X	X	6 one-liter bottles of cleaner, 6 sprayers
	PR10W*	X	X	X	X	X	X	6 one-liter bottles oven shield, 6 sprayers
 EQUIPMENT CARTS Stainless steel top, aluminum frame, and casters	CA24	X	X	X	X	X	X	610 x 660 x 660 mm (24" x 26" x 26")
	CA30	X	X	X	X	X	X	762 x 660 x 660 mm (30" x 26" x 26")

**While supply lasts

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



THERE'S NO GREENER WAY TO COOK!

Commercial microwave ovens by design are one of the most efficient and lowest cost appliances found in commercial foodservice kitchens—using up to 80% less energy than conventional ovens!

Microwave ovens only use energy when cooking. During the cooking process, water molecules within the food are activated to create steam and shorten cook times.

Plus there's no need for costly ventilation!

Energy Costs by Wattage and Power Consumption...

OVEN WATTAGE	OVEN MODELS	POWER CONSUMPTION	COST PER DAY (USD)
1000	RMS Series	1,500 Watts	\$0.28
1100	RCS511 Series	1,600 Watts	\$0.29
1400	DEC14E2	2,300 Watts	\$0.42
1800	RFS518TS	2,800 Watts	\$0.51
1800	DEC18E2	3,000 Watts	\$0.55
2400	OnCue™	3,100 Watts	\$0.57
2100	DEC21E2	3,200 Watts	\$0.59
2100	MS05211	3,300 Watts	\$0.61
3500	MS05353 /5351	5,100 Watts	\$0.94

Parameters are:

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

XPRESS® HIGH SPEED COMBINATION OVENS

COMMERCIAL MICROWAVE & STEAMER OVENS

Алматы (7273)495-231
Ангарск (3955)60-70-56
Архангельск (8182)63-90-72
Астрахань (8512)99-46-04
Барнаул (3852)73-04-60
Белгород (4722)40-23-64
Благовещенск (4162)22-76-07
Брянск (4832)59-03-52
Владивосток (423)249-28-31
Владикавказ (8672)28-90-48
Владимир (4922)49-43-18
Волгоград (844)278-03-48
Вологда (8172)26-41-59
Воронеж (473)204-51-73
Екатеринбург (343)384-55-89

Иваново (4932)77-34-06
Ижевск (3412)26-03-58
Иркутск (395)279-98-46
Казань (843)206-01-48
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