

MENUMASTER® Commercial

Full Line Product Catalog



Commercial Microwave Ovens | High Speed Combination Ovens

Table of Contents

General Information	3-4, 8, 15-16
Culinary Support.....	3
Wattage Chart.....	7
Energy Savings Chart.....	8
Oven Feature Guide.....	8
Warranty.....	15
Oven Specification Comparison.....	Back Cover
Combination High Speed Ovens	4-6
MXP Oven.....	4
JetCue™ (DS1400E) Oven.....	5
Advantages of High Speed Cooking.....	6
Accessories.....	6
Heavy Volume	9-11
OnCue™ Microwave.....	9
MRC Microwave.....	10
DEC Series Microwaves.....	11
Medium Volume	12-13
RFS Series Microwaves.....	12
RCS Series Microwaves.....	13
Low Volume	14
RMS Series Microwaves.....	14



Did You Know...

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



Alphabetical Model Index

DEC11E2.....	11
DEC14E2.....	11
DEC18E2.....	11
DEC21E2.....	11
RFS518TS.....	12
DS1400E.....	5
NEW! MOC5241.....	9
MRC524TS2.....	10
MXP5201/5203.....	4
Upgraded! RCS511DS.....	13
Upgraded! RCS511TS.....	13
NEW! RMS510D.....	14
NEW! RMS510T.....	14
NEW! RMS510TS.....	14

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.



Search www.facebook.com for ACP, Inc.



twitter.com/ACP_Inc



225 49th Ave. Dr. SW Cedar Rapids, IA 52404 U.S.A.
 800-233-2366
 319-368-8120
 Fax: 319-368-8198
www.acpsolutions.com



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 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 Jetweave™ 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.



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



Did You Know...

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

High Speed Combination | MXP Oven



MXP5201/5203

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

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: ETL listed***
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
- **EZCard Menu Management System**
Updates menu programs in seconds
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 heats in 2:30

High Speed Combination | Jetwave™ Oven



Jetwave™ Ideal Applications:

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

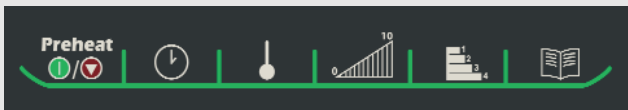
Combines two cooking energies



- Microwave**
- 1400 W
 - Heats quickly, shortens cooking time



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



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 Teflon® 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

Dramatically reduce cook times

MENU ITEM, STARTING TEMP.	COOKING TIMES IN MINUTES		
	Conventional Cooking	MXP5201	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

Easy to use



Touch pad controls are intuitive and easy to use



EZCard Menu Management System updates programming in seconds

Turn a small area into a high production kitchen



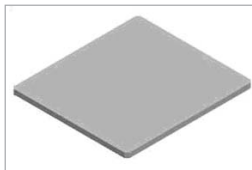
■ Flexible cooking platform

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

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 tray reduces grease buildup for easy cleaning for Jetwave™ ONLY
Oven Liner	OV10	Place on oven floor, aids in cleaning for Jetwave™ ONLY



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



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.



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


Throughput Example of One Baked Potato

Model Numbers	Oven Wattage	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
MRC524TS2	2400	1:50	28 baked potatoes



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

Watts the Energy Savings?

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
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.

Quick Guide to Outstanding Features

Series	Number of Magnetrons	Stackable	Stainless Steel	Tempered Glass Window	Sealed-in Ceramic Shelf	Cavity Light	Air Filter	"Clean Filter" Reminder	Voltage Sensor	Menu Items	Quantity Pad	Power Levers	Cooking Stages
OnCue™	2	Yes	Cabinet/Cavity	No Window	Yes	No	No	No	Yes	100	No	11	4
MRC	2	Yes	Cabinet/Cavity	Outer/Inner	Yes	Yes	Yes	Yes	Yes	100	x8	11	4
DEC	2	Yes	Cabinet/Cavity	Outer/Inner	Yes	Yes	Yes	Yes	Yes	100	x2	11	4
RFS	2	Yes	Cabinet/Cavity	Outer/Inner	Yes	Yes	Yes	Yes	Yes	100	x2	5	4
RCS	1	Yes	Cabinet/Cavity	Outer	Yes	Yes	Yes	Yes	Not needed 120V	100	x2 except RCS511DS	5 except RCS511DS	4 except RCS511DS
RMS	1	No	Cabinet/Cavity RMS510TS only	Outer	Yes	Yes	No	No	Not needed 120V	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

NEW!



MOC5241

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



Close door and activate control pad in one motion



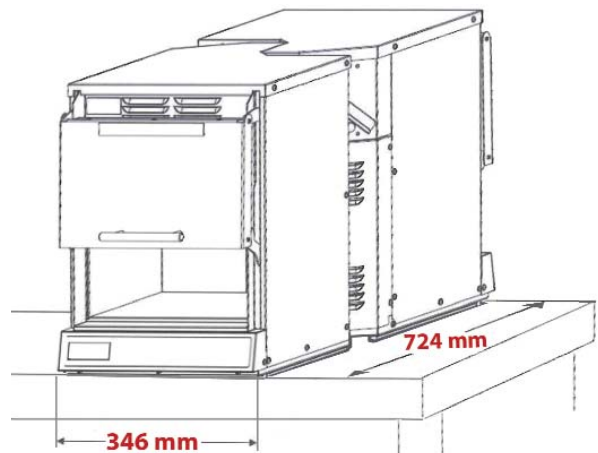
Angled controls for easy access and viewing



Cleans easily with a quick wipe



Door extends out for easy cleaning of the cavity



Unique "jigsaw shaped" footprint. Uses only 346 mm (13⁵/₈") of space (width) on a 724 mm (28¹/₂") deep shelf

Short Cook Times

- Ideal for quick service applications
- 4 sec – boost heat 1 prepared 5 oz. cheeseburger
- 20 sec – re-therm 1 refrigerated 5 oz. breakfast croissant
- 1 min 10 sec – defrost and re-therm 7 oz. mac 'n cheese
- 1 min 30 sec – heats 6 oz. spinach dip from frozen

Boost heats and re-therms foods in seconds!



Cheeseburger boost heats in 4 seconds



Spinach dip heats from frozen in 1:30

HEAVY VOLUME

ONCUE™ SERIES

Heavy Volume | MRC524TS2 Commercial Microwave



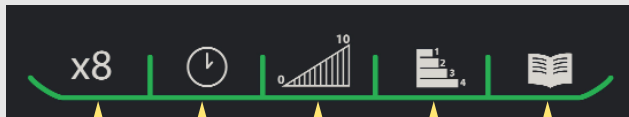
MRC524TS2 - 2400 Watt Model
Ideal Applications:

- Schools
- Grocery seafood departments
- Cafeteria/buffet operations



Did You Know...

ACP, Inc. is
Accelerated Cooking Products



- Multiple Portions
 - Time Entry
 - Power Levels
 - Cooking Stages
 - Program Settings
- Easy-to-understand control panel icons eliminate language and literacy barriers



Service Alert flashes when optimal heating does not occur

MRC524TS2 | Microwave Cooking Features, Advantages and Benefits

- **2400 watts of cooking power**
Fastest cooking and steaming
Saves energy, superior food quality
- **Exclusive automatic voltage sensor**
No oven adjustments necessary
Plug and cook installation
- **28 liter (1.0 cubic ft.) oven capacity**
Accepts two 102 mm (4") deep 1/2 size pans, stacked
Easily cooks or steams large batches
- **Unique top and bottom energy distribution**
Fast even cooking
Consistent results and excellent food quality
- **Sealed in place ceramic cooking shelf**
No spills leak under the oven floor
Easy to clean
- **100 programmable menu items, 4 stages of cooking and 11 microwave power levels**
Robust controls provide one touch, easy operation
Minimizes staff training and reduces prep time
- **Quantity cook pad**
Automatically calculates cook time for up to 8 portions
Simplifies cooking
- **Inner and outer tempered glass window**
Will not cloud while cooking like plastic windows
See food clearly, easily monitor cooking
- **Stackable**
No stacking kit needed
Increases available counter or work space

Serve excellent food quality quickly with the MRC524TS2.



Buffalo wings heat in 3:00



227 grams (8 oz.) salmon fillet steams in 1:40

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:

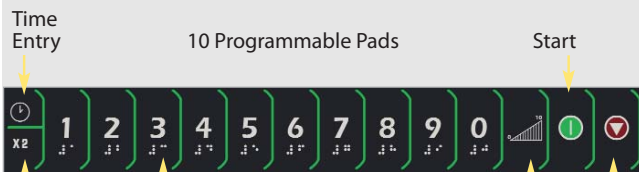
- Fine dining
- Convenience Stores
- Stadiums



DEC11E2 - 1100 Watt Model
Ideal Applications:

- Vending
- Coffee Shops
- Family Restaurants

*CDEC18E2 with China plug also available



Multiple Portions Braille Controls Power Levels Stop

Icons eliminate language and literacy barriers



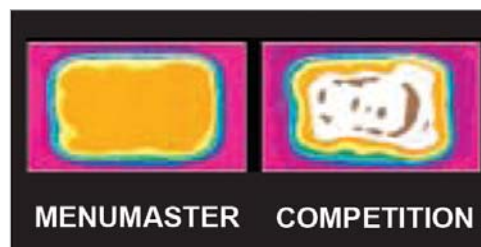
Air filter removes easily for cleaning



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
- **Teflon coated steel 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.

Medium Volume | RFS Series Commercial Microwaves



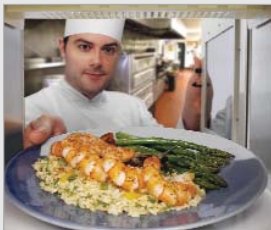
Air filter removes for easy cleaning

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

Hold

20% power

Defrost

50% power

70% power

Time entry

Stop

Start

Multiple portions

10 programmable pads

Braille touch pads

New touch pad icons are easy to use

RFS Series | Microwave Cooking Features, Advantages and Benefits

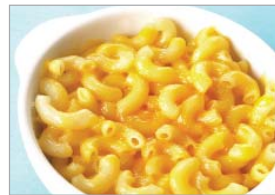
- **1800 watts of cooking power**
Fast cooking and steaming
Better food quality
- **34 liter (1.2 cubic ft.) oven capacity**
Accommodates a 356 mm (14") platter
Easily cooks or steams large portions
- **Twin antennas, one on top and one on bottom**
Dispersed energy pattern
Even cooking, consistent food 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

Medium Volume | RCS Series Commercial Microwaves



Tempered glass outer window

Upgraded!



RCS511TS - 1100 Watt Model
Ideal Applications:

- Server stations
- Supermarkets
- Recreation centers
- Convenience stores

Upgraded!



RCS511DS - 1100 Watt Model
Ideal Applications:

- Coffee shops
- Ethnic restaurants
- Concessions
- Dessert stations

Hold

20% power Defrost

50% power

70% power

Time entry

Stop

Start

Multiple portions

10 programmable pads

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

Low Volume | RMS Series Commercial Microwaves



Grab 'n Go handle Stainless steel cabinet

NEW!



RMS510TS - 1000 Watt Model & RMS510T - 1000 Watt Model
Ideal Applications:

- Convenience stores
- Dessert stations
- Nurses stations

NEW!



RMS510D - 1000 Watt Model
Ideal Applications:

- Coffee shops
- Teacher's lounge
- Concessions



Did You Know...

Domestic, "home use" ovens, cannot withstand the demands of the foodservice environment. Here's a comparison:

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

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 25.5 liter (.9 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 "home model" microwave

The RMS510T heats quickly.



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

ACP QUALITY STATEMENT

ACP, 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, 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.

ACP, INC. 3 YEAR LIMITED WARRANTY

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


This ACP, Inc. warranty applies to all equipment that has been unaltered, properly installed and maintained in accordance with national and local codes and the ACP, 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 ACP, Inc. being ISO-9001 certified, our products meet and exceed standards set by: UL, NSF, CSA, IEC and FDA.



New
HIGH PERFORMANCE HAS A NAME
ACP INC.
225 49th Ave. Dr. SW Cedar Rapids, IA 52404 U.S.A.
800-233-2366
319-368-8120
Fax: 319-368-8198
www.acpsolutions.com

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

Specification Comparison

Model	Electrical Properties			Dimensions				Capacity Liters	Safety Listing	Safety Listing	Australia Safety Listing	Weight Prod. / Ship
	Wattage	Power Source	Plug Configuration	Cabinet H x W x D** Millimeters	Cavity H x W x D Millimeters	Shipping H x W x D Millimeters						
MXPS201	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	H: 826 W: 718 D: 883	39				52 kg 56 kg	
MXPS203	2200-M* 2000-C 3000-R	400 V 50 HZ, Wye 16 A single	CEE 7/7 "Schuko" 	H: 518 W: 638 D: 524	H: 254 W: 406 D: 381	H: 826 W: 718 D: 883	39				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	H: 546 W: 552 D: 718	34				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	H: 559 W: 432 D: 524	9				32 kg 33 kg	
MRC524TS2	2400-M*	230 V 50 HZ 32 A single	IEC 309 	H: 464 W: 489 D: 667	H: 216 W: 330 D: 381	H: 546 W: 552 D: 718	28				52 kg 56 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	H: 473 W: 556 D: 625	17				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	H: 473 W: 556 D: 625	17				25 kg 28 kg	
CDEC18E2	1800-M*	230 V 50 HZ 16 A single	CHINA 	H: 343 W: 425 D: 559	H: 171 W: 330 D: 305	H: 473 W: 556 D: 625	17				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	H: 473 W: 556 D: 625	17				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	H: 473 W: 556 D: 625	17				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	H: 457 W: 625 D: 575	34				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	H: 508 W: 660 D: 432	34				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	H: 508 W: 660 D: 432	34				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	H: 381 W: 584 D: 457	26				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	H: 381 W: 584 D: 457	26				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	H: 381 W: 584 D: 457	26				15 kg 18 kg	

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

* IEC 60705 Tested ** Includes Handle



225 49th Ave. Dr. SW Cedar Rapids, IA 52404 U.S.A.
 800-233-2366 319-368-8120 Fax: 319-368-8198
 www.acpsolutions.com
 © 2010 ACP, Inc. All rights reserved
 Printed in the U.S.A. Form # ACRR0977 Rev. 9/10