VENTLESS HIGH SPEED OVENS

XpressChef®

PRODUCT CATALOG
INTERNATIONAL 50Hz

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 Menumaster® and Amana® brands, XpressChef® products offer exceptional performance and reliability, and are backed by the best 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. Through its subsidiaries, the company 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 113 global brands employs approximately 14,000 people in 34 countries and, in terms of sales, is one of the world's largest groups in this industry. It has 75 manufacturing facilities in 17 countries and sales and service subsidiaries throughout Europe, the Middle East, Africa, North America, South America, 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 <u>only</u> manufacturer that fabricates and assembles both high-speed ovens and microwave ovens in North America. All of our ovens are fabricated & assembled in the USA

100% COMMERCIAL. 100% ACCELERATED.

ACP is the <u>only</u> manufacturer <u>dedicated exclusively</u> 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 service and support in the business, ACP remains the market share leader with brands trusted by top restaurant chains around the world.

Fabricated and Assembled in the
USA

ACCELERATED COOKING PRODUCTS
Three Brands. One Company.
ACP is the manufacturer of XpressChef® high-speed ovens, as well as Menumaster® and Amana® 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-9001 certified, 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

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.

- Customer Support
- Service Dispatches
- Service Provider Recommendations
- Live Technical Support
- Emergency Parts Fulfillment

Email us:
commercialservice@acpsolutions.com

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

Call us:
+1-319-368-8195

SUPERIOR SERVICE & SUPPORT

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

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. 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.

2c Series

Fabricated and Assembled in the USA

Cooking Technologies
- Convection
- Microwave Assist

Ventless Options
- Available in select models

Touchpad controls

USB Connectivity Standard

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

3i Series

Fabricated and Assembled in the USA

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 30cm (12") pizza bakes in:
  - 2:47 (2000W unit)
  - 3:07 (1000W unit)

4i Series

Fabricated and Assembled in the USA

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 35.5cm (14") pizza bakes in 2:47

XpressChef® 4i Series
VENTLESS HIGH SPEED OVEN

MXP5223TLT - 2000W impingement + 3000W infra-red radiant + 2200W microwave + convection; Ventless; Three Phase, 16Amp

MXP5221TLT - 2000W impingement + 3000W infra-red radiant + 2200W microwave + convection; Ventless; Single Phase, 32Amp

COMBINES 4 COOKING ENERGIES

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

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

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

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

FEATURES AND BENEFITS

- Compact exterior, large interior
  - Accommodates a 356mm (14") pizza
  - Stackable without a kit, to increase throughput and save valuable counter space
- True-Touch™ HD Touchscreen
  - Fully customizable 178mm (7") 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: 38mm (1½")

Heavy-duty chef's handle

True-Touch™ HD Touchscreen

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

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

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

XpressChef®

Grilled Vegetables

:00

POWER & SPEED
AT YOUR FINGERTIPS

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

FAST COOK TIMES—HIGH-QUALITY RESULTS

FOOD ITEM	XPRESSCHEF®4i (MXP* models)	CONVENTIONAL COOKING
Grilled Veggies - 1.1kg (2.5lbs)	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
30cm (12") 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
VENTLESS HIGH SPEED OVEN

MRX523 -   3000W impingement + 2000W microwave (2X Mag) + convection; Ventless; Three Phase, 16Amp
MRX52 -   3000W impingement + 2000W microwave (2X Mag) + convection; Ventless; Single Phase, 32Amp
MRX51 -   3000W impingement + 1000W microwave (1X Mag) + convection; Ventless; Single Phase, 16Amp
MRX51U -   3000W impingement + 1000W microwave (1X Mag) + convection; Ventless; Single Phase; 13Amp
MRX51A -   3000W impingement + 1000W microwave (1X Mag) + convection; Ventless; Single Phase; 15Amp

*Also available in colors!**

COMBINES 3 COOKING ENERGIES

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

Convection
- 95˚-270˚C (200˚-520˚F) 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 30cm (12") pizza
- True-Touch™ HD Touchscreen
  - Fully customizable, large 178mm (7") 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: 38mm (1½")

Available in multiple colors!*

True-Touch™ HD Touchscreen

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

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

ACCELERATED COOKING—GOLD STANDARD RESULTS
- Frozen 30cm (12") 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®

FASTER. SAFER. SMARTER.

FAST COOK TIMES—HIGH-QUALITY RESULTS

FOOD ITEM	XPRESSCHEF® 3i (MRX52* models)	XPRESSCHEF® 3i (MRX51* 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
30cm (12") 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

JET519V3* -   2700W convection + 1900W microwave; Ventless; Three Phase, 16Amp
JET5193 -   2700W convection + 1900W microwave; Three Phase, 16Amp
JET519V2* -   2700W convection + 1900W microwave; Ventless; Single Phase, 16Amp
JET5192 -   2700W convection + 1900W microwave; Single Phase, 16Amp
JET514V* -   2700W convection + 1400W microwave; Ventless; Single Phase, 16Amp
JET514 -   2700W convection + 1400W microwave; Single Phase, 16Amp
JET514U -   2700W convection + 1400W microwave; Single Phase; 13Amp
JET514A -   2700W convection + 1400W microwave; Single Phase; 15Amp

COMBINES 2 COOKING ENERGIES

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

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

FEATURES AND BENEFITS

- Compact and stackable
  - Accommodates 30cm (12") pizza
  - Stackable without a kit, to increase throughput and save valuable counter space
- *New!* HD advanced controller
  - 7cm (2.8'') 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: 38mm (1½")
- *Ventless Options
  - 'V' models available with catalytic converters (JET514V, JET519V2, JET519V3)

Ergonomic, user friendly lift & pull handle

New! Full-color LCD HD display

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

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

JETWAVE®

XpressChef®

THE BEST VALUE IN A HIGH SPEED BAKING OVEN

Cinnamon Rolls

:00

FAST BAKING TIMES—HIGH-QUALITY RESULTS

FOOD ITEM	XPRESSCHEF® 2c (JET519* models)	XPRESSCHEF® 2c (JET514* 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
30cm (12") 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

XpressChef®

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

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

XpressChef® Cooktime Comparisons

FOOD ITEM	CONVENTIONAL COOKING	4i Series	3i Series		2c Series	
		MXP*	MRX52*	MRX51*	JET519*	JET514*
Pizza 30cm (12")	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

Energy Costs by Wattage and Power Consumption...

SERIES	OVEN MODELS	POWER CONSUMPTION	COST PER DAY (USD)
2c	JET514/V	3,200 Watts	$1.25
	JET519/V*	5,300 Watts	$1.49
3i	MRX51	3,600 Watts	$1.68
	MRX52/523	5,950 Watts	$1.82
4i	MXP5221TLT/ MXP5223TLT	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.

XpressChef™

DESCRIPTION	ITEM #	COMPATIBLE OVEN SERIES			DIMENSIONS (H X W X D)
		2c	3i	4i	
PIZZA STONE Aids in crisping and browning breads and pizzas	ST10C	X			13 x 289 x 337mm (½x 11-⅜x 13-¼in)
	ST10R		X		13 x 279 x 279mm (½x 11x 11in)
	ST10X			X	13 x 368 x 368mm (½x 14-½x 14-½in)
PANINI GRILL PLATE Provides distinctive grill marks (same as a panini grill)	JR10	X			5 x 318 x 310mm (.215x 12-½x 12-1/5in)
	GR10			X	5 x 327 x 356mm (.215x 12-⅞x 14in)
PANINI GRILL PLATE SHELF Provides distinctive grill marks (same as a panini grill)	GP10T		X		54 x 294 x 292mm (2.13 x 11.56x 11-½in)
PANINI PRESS Creates pressed panini marks on sandwiches	PRS10R		X		178 x 305 x 308mm (7x 12x 12-⅛in)
	PRS10			X	229 x 300 x 306mm (9x 11.81x 12.05in)
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	64 x 508 x 302mm (2-½x 20x 11-⅞in)
	PA10R	X	X	X	38 x 191 x 451mm (1-½x 7-½x 17-¾in)
LEG KITS Lifts oven 102 mm (4 inches)	LG10		X	X	102 mm (4 inches)
NON-STICK LINER KIT Make cleanup easier and protect oven components	TL12	X			sides, door
	TL10R		X		sides, door, base
	TL10T2			X	sides
	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			47 x 430 x 6mm (1-⅞ x 16-¾ x ¼in)
OVEN RACK Stainless steel interior oven rack	RA14	X			26 x 327 x 365mm (1x 12-⅞x 14-⅜in)
DRIP TRAY/ GRIDDLE Makes clean-up easier. Aids in crisping and browning	DR10	X			30 x 314 x 347mm (1.19x 12.38x 13-⅔in)
SQUARE METAL PAN Aluminum pan. Makes clean-up easier	SQ10			X	25 x 371 x 371mm (1x 14-⅝x 14-⅝in)
COOK PLATE SHELF Aids in browning and crisping of breads, pizzas, and more	CP10		X		42 x 294 x 292mm (1-⅓ x 11.56x 11-½in)
BACK COVER PANEL Hides cord, vents & labels for open platform, front-of-house installation	BC10R		X		521 x 359 x 35mm (20-½x 14-⅛x 1-⅜in)
TOP STORAGE SHELF Allows accessory storage on oven top	TS10R		X		51 x 328 x 635mm (2x 12.9x 25in)
MESH NON-STICK BASKETS Ideal cooking surface for crisping, makes cleanup easier · NB10, TB10, SB10: mesh bottom, 2EA	NB10			X	10 x 343 x 292mm (⅜ x 13-½x 11-½in)
	TB10	X	X	X	19 x 286 x 286mm (¾x 11-¼x 11-¼in)
	SB10	X	X	X	16 x 140 x 284mm (⅝x 5-½x 11-6/32in)
SOLID NON-STICK BASKETS Ideal cooking surface for browning, makes cleanup easier · OB10: solid bottom, 1EA · TB10S, SB10S: solid bottom, 2EA	OB10			X	19 x 352 x 352mm (¾x 13-⅞x 13-⅞in)
	TB10S	X	X	X	19 x 286 x 286mm (¾x 11-¼x 11-¼in)
	SB10S	X	X	X	16 x 140 x 284mm (⅝x 5-½x 11-6/32in)
CLEANING SOLUTIONS Non-caustic cleaner and oven shield protectant	CL10W**	X	X	X	6 one-liter bottles oven cleaner, 6 sprayers
	PR10W**	X	X	X	6 one-liter bottles oven shield, 6 sprayers

** Only shipped within Europe
Measurements are in millimeters, Measurements in ( ) are US Standard, unless stated otherwise.

SERIES COMPARISONS

XPRESSCHEF® HIGH SPEED OVENS

XpressChef®

		2c Series	3i Series	4i Series
COOKING AND PROGRAMMING	TEMPERATURE RANGE	95°– 250°C (200°– 475°F)	95°-270°C (200°-520°F)	95°-270°C (200°-520°F)
	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	71mm (2.8") Color LCD	178mm (7") True-Touch™ HD Capacitive Touchscreen, Color LCD	178mm (7") 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	34 L (1.2 cubic ft.)	17.2 L (0.61 cubic ft.)	39 L (1.38 cubic ft.)
	CAVITY DIMENSIONS	H: 267mm (10½") W: 330mm (13") D: 381mm (15")	H: 178mm (7") W: 312mm (12¼") D: 312mm (12¼")	H: 254mm (10") W: 406mm (16") D: 381mm (15")
	EXTERIOR DIMENSIONS	H: 461mm (18⅛") W: 490mm (19¼") D***: 671mm (26½")	H: 578mm (22¾") W: 358mm (14⅛") D***: 743mm (29¼")	H: 518mm (20⅜") W: 638mm (25⅛") D***: 705mm (27¾")
	SHIPPING CARTON DIMENSIONS	H: 546mm (21½") W: 540mm (21¼") D: 756mm (29¾)	H: 677mm (26⅝") W: 584mm (23") D: 883mm (34¾")	H: 662mm (24½") W: 879mm (34⅝") D: 828mm (32⅝")

Measurements are in millimeters. Measurements in ( ) are US Standard, 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	**MXP5223TLT** 728028422634	3000 W -Infra-red Radiant 2200 W**-Microwave 2000 W -Impingement	Yes†	99:99	5800W, 27.4A	400V, 50Hz, WYE, 16A, 3phase, 5wire	IEC 309		68/79kg (150/175lbs)	CE	ETL Intertek
4i	**MXP5221TLT** 728028422580	3000 W -Infra-red Radiant 2200 W**-Microwave 2000 W -Impingement	Yes†	99:99	5800W, 27.4A	230-240V, 50Hz, 32A, single phase	IEC 309		68/79kg (150/175lbs)	CE	ETL Intertek
3i	**MRX523*** 728028422900*	3000 W -Impingement 2000 W**-Microwave	Yes†	99:99	5950W, 16A	400V, 50Hz, WYE, 16A, 3phase, 5wire	IEC 309		61/69kg (134/152lbs)	CE	ETL Intertek
3i	**MRX52*** 728028422887*	3000 W -Impingement 2000 W**-Microwave	Yes†	99:99	5950W, 28.6A	230-240V, 50Hz, 32A, single phase	IEC 309		61/69kg (134/152lbs)	CE	ETL Intertek
3i	**MRX51*** 728028422863*	3000 W -Impingement 1000 W**-Microwave	Yes†	99:99	3680W, 16A	230-240V, 50Hz, 16A, single phase	CEE 7/7 "Schuko"		53/61kg (116/134lbs)	CE	ETL Intertek
3i	**MRX51U*** 728028423006*	3000 W -Impingement 1000 W**-Microwave	Yes†	99:99	2450W, 13A	230-240V, 50Hz, 13A, single phase	BS1363A		53/61kg (116/134lbs)	CE	ETL Intertek
3i	**MRX51A** 728028423044	3000 W -Impingement 1000 W**-Microwave	Yes†	99:99	3250W, 15A	230-240V, 50Hz, 15A, single phase	Type 1 Australia		53/61kg (116/134lbs)	✓	ETL Intertek
2c	**JET519V3** 728028376869	2700 W -Convection 1900 W**-Microwave	Yes†	16:00	6200W, 14A	400V, 50Hz, 16A, 3phase, 5wire	IEC 309		51/53kg (112/116lbs)	CE	ETL Intertek
2c	**JET5193** 728028376852	2700 W -Convection 1900 W**-Microwave	No	16:00	6200W, 14A	400V, 50Hz, 16A, 3phase, 5wire	IEC 309		50/52kg (111/115lbs)	CE	ETL Intertek
2c	**JET519V2** 728028244779	2700 W -Convection 1900 W**-Microwave	Yes†	16:00	3100W, 14A	230-240V, 50Hz, 16A, single phase	CEE 7/7 "Schuko"		51/53kg (112/116lbs)	CE	ETL Intertek
2c	**JET5192** 728028244762	2700 W -Convection 1900 W**-Microwave	No	16:00	3100W, 14A	230-240V, 50Hz, 16A, single phase	CEE 7/7 "Schuko"		50/52kg (111/115lbs)	CE	ETL Intertek
2c	**JET514V** 728028244748	2700 W -Convection 1400 W**-Microwave	Yes†	20:00	2900W, 13A	230-240V, 50Hz, 16A, single phase	CEE 7/7 "Schuko"		51/53kg (112/116lbs)	CE	ETL Intertek
2c	**JET514** 728028244731	2700 W -Convection 1400 W**-Microwave	No	20:00	2900W, 13A	230-240V, 50Hz, 16A, single phase	CEE 7/7 "Schuko"		50/52kg (111/115lbs)	CE	ETL Intertek
2c	**JET514U** 728028244755	2700 W -Convection 1400 W**-Microwave	No	20:00	2400W, 11A	230-240V, 50Hz, 13A, single phase	BS1363A		50/52kg (111/115lbs)	CE	ETL Intertek
2c	**JET514A** 728028244755	2700 W -Convection 1400 W**-Microwave	No	20:00	2900W, 13A	230V, 50Hz, 15A, single phase	Type 1 Australia		50/52kg (111/115lbs)	✓	ETL Intertek

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* Available in multiple colors. Stainless Steel (standard) model and UPC shown.
** 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

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