

COMMERCIAL MICROWAVE & STEAMER OVENS

MENUMASTER[®] Commercial



PRODUCT CATALOG
INTERNATIONAL 50Hz

ACP
INC.

CHANGING THE WAY THE WORLD COOKS™

TABLE OF CONTENTS

CONTENTS

Alphabetical Index, Table of Contents.....	2
About ACP.....	3
Service & Support.....	4
Quick Guide to Outstanding Features.....	5
Advantages of Higher Wattages.....	5
OnCue™ Series.....	7
MSO Steamer.....	8
Simplifying Steaming.....	9
DEC Series.....	10
RFS Series.....	11
RCS Series.....	12
RMS Series.....	13
Accessories, Benefits.....	14
Specification Comparison.....	15

ALPHABETICAL MODEL INDEX

DEC14E2, DEC18E2, DEC21E2.....	10
MOC524I.....	7
M5O521I, M5O535I, M5O5353.....	8
RCS511DSE, RCS511TS.....	12
RFS518TS.....	11
RMS510DS2, RMS510TS2.....	13

PRODUCT LINE	USES PER DAY
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 today—creating solutions that help operators serve high quality food, faster.

Just like the Amana® and XpressChef® brands, MenuMaster® products offer exceptional performance and reliability, and are backed by the best service and support in the business.

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.

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



ACCELERATED COOKING PRODUCTS

Three Brands. One Company. ACP is the manufacturer of MenuMaster® and Amana® Commercial steamer and microwave ovens, as well as XpressChef® high-speed ovens.

Quality You Can Trust.

PERFORMANCE, RELIABILITY, SERVICE & SUPPORT

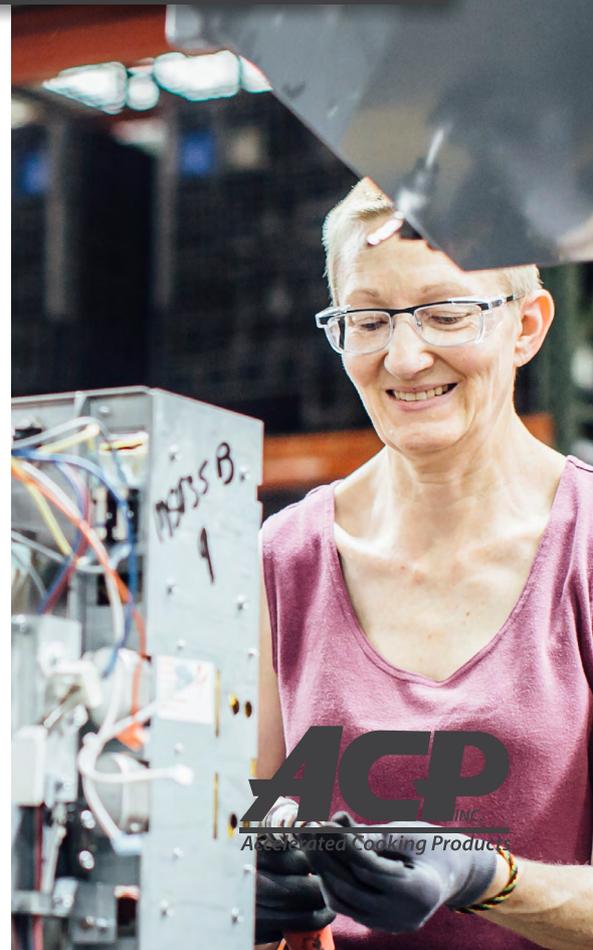
ACP remains a world leader in accelerated cooking equipment and solutions. For more than 50 years we've set the high standards that operators and chefs look to for the performance, reliability, service, and support they need.

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



ACP
INC.
Accelerated Cooking Products



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 outstanding services.

Culinary Center

Taking customer support even further

Every oven is supported by our on-staff culinary team of chefs and food scientists in our fully equipped commercial kitchen. The ACP Culinary Team provides support, including the information and assistance needed to take your menu to the next level.

- Menu development
- Cooking times

We are continually examining and testing the latest food trends and developing new recipes. These are posted on our website.

Visit us on the web:
www.acpsolutions.com

Email us:
testkitchen@acpsolutions.com



COMMERCIAL MICROWAVE OVENS

QUICK GUIDE TO OUTSTANDING FEATURES

PRODUCT LINE/ #USES PER DAY	SERIES	CONTROL SYSTEM	MAGNETRONS	STACKABLE	GLASS WINDOW	AIR FILTER	PROGRAMMING	MENU ITEMS	QUANTITY PAD	POWER LEVELS	COOKING STAGES
SPECIALTY CHEF 125-200+	MSO	Touch	4	Yes	Yes	Yes	USB, Manual	100, A/B option	x2	11	4
	OnCue™	Touch	2	Yes	No	Yes	Manual	100	No	11	4
CHEF 125-200+	DEC	Touch	2	Yes	Yes	Yes	USB, Manual	100, A/B option	x2	11	4
RESTAURANT 50-125	RFS	Touch	2	Yes	Yes	Yes	Manual	100	x2	5	4
	RCS	Touch (TS)	1	Yes	Yes	Yes	Manual	100	x2	5	4
		Dial (DSE)	1	Yes	Yes	Yes	No	N/A	No	4	1
VALUE <50	RMS	Touch (TS2)	1	No	Yes	No	Manual	20	x2	5	4
		Dial (DS2)	1	No	Yes	No	No	N/A	No	1	1

ADVANTAGES OF HIGHER WATTAGE

Decrease Cooking Time...Turn More Tables...Increase Revenue and Profits with More Watts!

If an item takes **4:03** to heat in a **1,000 watt** oven, it will only take **2:00** to heat in a **2,100 watt** oven.

Throughput per hour...

1000 watts	=	14 items
1100 watts	=	16 items
1400 watts	=	21 items
1800 watts	=	23 items
2100 watts	=	30 items
2200 watts	=	32 items
2400 watts	=	38 items
3500 watts	=	55 items

OVEN WATTAGE COMPARISON

OVEN WATTAGE	800	1,000	1,100	1,400	1,800	2,100	2,200	2,400	3,500
COOK TIME	0:30	0:25	0:22	0:18	0:12	0:10	0:10	0:09	0:06
	1:00	0:52	0:48	0:37	0:27	0:21	0:20	0:19	0:13
	1:30	1:14	1:06	0:57	0:39	0:32	0:30	0:28	0:20
	2:00	1:39	1:29	1:10	0:52	0:42	0:40	0:38	0:26
	5:00	4:03	3:34	2:50	2:40	2:00	1:50	1:35	1:05
	10:00	8:15	7:23	5:40	4:00	3:12	3:00	2:50	2:00





OnCue™ Series

SPECIALTY CHEF LINE

MOC524I - 2400 Watts

FEATURES AND BENEFITS

- 2400 watts of power
 - Fast heating = more customer turns= more revenue & profits
- 8.4 L (0.3 cubic ft.) oven capacity
 - Accommodates a 152 mm (6") deep ¼ size pan
- Top and bottom antenna system
 - Dispersed energy pattern for even cooking
 - Consistent results and excellent food quality
- 100 programmable menu items, 4 cooking stages, 11 power levels
 - Delivers consistent, quality results
- Unique pop up door
 - Uninterrupted kitchen traffic
 - Operators are visually cued when food is ready
- Ergonomic design for one-touch cooking
 - Close door and select keypad in one motion
- Jigsaw shaped footprint
 - Doubles productivity on a 724 mm (28 ½") shelf



Angled control panel is easy to view and operate

Unique pop up door



IDEAL APPLICATIONS

- Quick service restaurants
- Fast casual restaurants
- Casual dining

BOOST HEATS & RE-THERMS 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

OnCue™
Ready When You Are

MENUMASTER®
Commercial

MSO Steamer

SPECIALTY CHEF LINE

- MSO5353 - 3500 Watts, Three Phase
- MSO5351 - 3500 Watts, Single Phase
- MSO5211 - 2100 Watts, Single Phase

FEATURES AND BENEFITS

- 2100 and 3500 watts of power
 - 4x faster than traditional steamers
- 45 L (1.6 cubic ft.) oven capacity
 - Accommodates two standard 102mm (4") deep full size pans
- Top and bottom antenna system
 - Dispersed energy pattern for even cooking
 - Consistent results and excellent food quality
- 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
- Waterless steaming—no plumbing, delimiting, or ventilation required
 - Save thousands of dollars each year on plumbing, ventilation, and maintenance costs
- **Exclusive feature:** Optional top or bottom-only cooking
 - Prepare two food items with different cook times by adjusting power to top and bottom magnetrons
- **Exclusive feature:** Accepts standard USB flash drives
 - Easily transfer settings. Compatible with the ACP Programming App



USB Standard Connectivity

Magnetic air filters for easy removal and cleaning

BATCH COOKING APPLICATIONS

- Schools
- Healthcare facilities
- Buffets
- Cafeterias
- Stadiums

ON-DEMAND STEAMING APPLICATIONS

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

AMAZINGLY FAST STEAMING!

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

*cooktimes for 3500W ovens





SIMPLIFYING STEAMING

How can commercial microwaves replace steamers?

High-wattage commercial microwaves like the MSO, DEC, & 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.

LOW COST AND ENERGY EFFICIENT

In addition to keeping food waste to a minimum, microwave ovens are energy efficient. Energy consumption for 3000–3500W microwave ovens, like the MSO is only \$0.81 to \$0.94 per day.*

Waterless steaming—no plumbing, delimiting, or ventilation required. Save thousands of dollars each year on plumbing, ventilation, and maintenance costs

Compact footprint and stackable—double throughput and save valuable counter space.

PROGRAMMING FLEXIBILITY

Control System:	Touchpad
Microwave Distribution:	Top and bottom antennas
Magnetrons:	4
Programming:	USB or manual
Menu Items:	100, with A/B menu
Quantity Pad:	X2
Power Levels:	11
Cook Stages:	4
Shelf:	1 shelf position; 1 removable shelf

*Energy costs: \$.11 kWh USD; 100 cook cycles per day; Typical cook time: 1 minute



Pull down door design allows for easy removal of pans

Compact footprint accepts two full size amber pans

DARE TO COMPARE COOK TIMES

FOOD ITEM	TRADITIONAL STEAMER	COMPETITIVE MICROWAVE STEAMER	MSO5353 MSO5351
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



DEC Series

CHEF LINE

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

FEATURES AND BENEFITS

- 1400 - 2100 watts of cooking power
 - Faster cooking, steaming and re-therming of single portions
- 17 L (0.6 cu ft.) oven capacity
 - Accommodates a 152 mm (6") deep ½ size food pan
- Top and bottom antenna system
 - Dispersed energy pattern for even cooking
 - Consistent results and excellent food quality
- **New!** HD advanced controller
 - 7cm (2.8") full color LCD HD display
 - New user interface. Multi-lingual— supports 24 languages
- **New!** Accepts standard USB flash drives
 - Easily transfer settings. Compatible with the ACP Programming App
- 100 programmable menu items, 4 cooking stages, 11 power levels
 - One-touch cooking
 - Versatile program options
 - Minimizes staff training and reduces prep time



Cleanable air filter removes easily



USB Standard Connectivity

Accommodates a 152mm (6") deep ½ size food pan

IDEAL APPLICATIONS

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

STEAM OR BOOST HEATS IN SECONDS

FOOD ITEM	DEC21E2	DEC18E2	DEC14E2
Fresh Asparagus - 227g (8oz.)	1:00	1:10	1:40*
Steamed Shrimp - 227g (8oz.)	1:40	1:55	2:20*
Baked potato - 283g (10oz.)	1:55	2:40	3:00
Steamed Rice - 1.2kg (8cups)	8:00	12:00	18:00*
Salmon filet - 227g (8oz.)	1:55	2:10	2:40
Chocolate Cake in a Cup	0:27	0:35	0:45

*For best steaming results, use DEC21E2 or DEC18E2

RFS Series

RESTAURANT LINE

RFS518TS - 1800 Watts

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
- Top and bottom antenna system
 - Dispersed energy pattern for even cooking
 - Consistent results and excellent food quality
- 100 programmable menu items, 4 cooking stages, and 5 power levels
 - One-touch cooking
 - Versatile program options
 - Minimizes staff training and reduces prep time
- "On the fly" cooking
 - While cooking, operator can reset timer
- Cleanable air filter with a "clean filter" reminder
 - Removes easily
 - Cools componentry, extends life of oven



Cleanable air filter
removes easily

Ergonomic door handle
opens with one finger



IDEAL APPLICATIONS

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

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

RCS Series

RESTAURANT LINE

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

FEATURES AND BENEFITS

- 1100 watts of cooking power
 - Quick heating for consistent results
- 34 L (1.2 cubic ft.) oven capacity
 - Accommodates a 356 mm (14") platter
- Motor driven top antenna
 - Reliable distribution of energy for consistent heating results
- Non-removable front air filter
 - Cools componentry, extends life of oven

TOUCH CONTROL MODELS

- 100 programmable menu items, 4 cooking stages, 5 power levels
- Braille touch pads
- Versatile program options
- One-touch cooking

DIAL CONTROL MODELS

- 10:00 light up dial timer
- 4 power levels
- Automatic reset to zero when cooking cycle is interrupted (manual reset available as user option)



*Reliable, long lasting
 Grab 'n Go handle with no
 moving parts*

*Available with
 touch pad or dial
 controls*



IDEAL APPLICATIONS

- Server stations
- Convenience stores
- Coffee shops
- Concessions
- Breakrooms



BOOST HEATS AND RE-THERMS IN SECONDS!

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

RMS Series

VALUE LINE

RMS510TS2- 1000 Watts, Touch pad controls
RMS510DS2- 1000 Watts, Dial controls

FEATURES AND BENEFITS

- 1000 watts of cooking power
 - Efficient reheating/defrosting reduces food waste
- 23 L (0.8 cubic ft.) oven capacity
 - Accommodates a 305 mm (12") platter
- Motor driven bottom antenna system
 - Efficient energy distribution for reliable heating results

TOUCH CONTROL MODELS

- 20 programmable menu items
- 4 cooking stages
- 5 power levels

DIAL CONTROL MODELS

- 6:00 light up dial timer
- 100% power only
- Auto reset to zero when cooking is interrupted



Reliable, long lasting
Grab 'n Go handle with
no moving parts

Available with
touch pad or dial
controls

IDEAL APPLICATIONS

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



BOOST HEATS AND RE-THERMS IN SECONDS!

- Slice of apple pie re-therms in 20 seconds
- 255 g (9 oz.) cup of chili re-therms in 1:45

ACCESSORIES

FOR MENUMASTER® COMMERCIAL MICROWAVE OVENS

DESCRIPTION	ITEM#	COMPATIBLE OVEN SERIES						DIMENSIONS (H X W X D)
		MSO	OnCue	DEC	RFS	RCS	RMS	
 MESH NON-STICK BASKETS Ideal cooking surface for crisping, makes cleanup easier · NB10, TB10, SB10: mesh bottom, 2EA	NB10	X			X	X		10 x 343 x 292mm ($\frac{3}{8}$ x 13- $\frac{1}{2}$ x 11- $\frac{1}{2}$ in)
	TB10	X		X	X	X	X	19 x 286 x 286mm ($\frac{3}{4}$ x 11- $\frac{1}{4}$ x 11- $\frac{1}{4}$ in)
	SB10	X	X	X	X	X	X	16 x 140 x 284mm ($\frac{5}{8}$ x 5- $\frac{1}{2}$ x 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	X		19 x 352 x 352mm ($\frac{3}{4}$ x 13- $\frac{7}{8}$ x 13- $\frac{7}{8}$ in)
	TB10S	X		X	X	X	X	19 x 286 x 286mm ($\frac{3}{4}$ x 11- $\frac{1}{4}$ x 11- $\frac{1}{4}$ in)
	SB10S	X	X	X	X	X	X	16 x 140 x 284mm ($\frac{5}{8}$ x 5- $\frac{1}{2}$ x 11-6/32in)
 CLEANING SOLUTIONS Non-caustic cleaner and oven shield protectant	CL10W**	X	X	X	X	X	X	6 one-liter bottles oven shield, 6 sprayers
	PRI0W**	X	X	X	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.



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!

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.

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	MSO5211	3,300 Watts	\$0.61
3500	MSO5353 /5351	5,100 Watts	\$0.94

SPECIFICATION COMPARISON

MENUMASTER® COMMERCIAL MICROWAVE OVENS

MODEL / UPC CODE	WATTS	POWER SOURCE	PLUG TYPE	CABINET DIMENSIONS (H X W X D)**	CAVITY DIMENSIONS (H X W X D)	CAPACITY	SHIPPING DIMENSIONS (H X W X D)	SAFETY LISTING	SANITATION LISTING	WEIGHT PROD./SHIP
MSO5353 728028315943	3500*	400V, 50Hz, Wye, 16A, 3 phase, 5 wire	IEC 309 	472×650×597mm (18 $\frac{1}{8}$ ×25 $\frac{3}{8}$ ×23 $\frac{1}{2}$ in.)	251×535×330mm (9 $\frac{7}{8}$ ×21×13in.)	45L (1.6ft ³)	565×768×667mm (22 $\frac{1}{4}$ ×30 $\frac{3}{4}$ ×26 $\frac{1}{4}$ in.)			66/73kg (146/161 lbs)
MSO5351 728028315837	3500*	230-240V, 50Hz, 30A, single phase	IEC 309 	472×650×597mm (18 $\frac{1}{8}$ ×25 $\frac{3}{8}$ ×23 $\frac{1}{2}$ in.)	251×535×330mm (9 $\frac{7}{8}$ ×21×13in.)	45L (1.6ft ³)	565×768×667mm (22 $\frac{1}{4}$ ×30 $\frac{3}{4}$ ×26 $\frac{1}{4}$ in.)			66/73kg (146/161 lbs)
MSO5211 728028315820	2100*	230-240V, 50Hz, 16A, single phase	CEE 7/7 "Schuko" 	472×650×597mm (18 $\frac{1}{8}$ ×25 $\frac{3}{8}$ ×23 $\frac{1}{2}$ in.)	251×535×330mm (9 $\frac{7}{8}$ ×21×13in.)	45L (1.6ft ³)	565×768×667mm (22 $\frac{1}{4}$ ×30 $\frac{3}{4}$ ×26 $\frac{1}{4}$ in.)			66/73kg (146/161 lbs)
MOC5241 705105607306	2400*	230-240V, 50Hz, 16A, single phase	CEE 7/7 "Schuko" 	448×346×487mm (17 $\frac{5}{8}$ ×13 $\frac{3}{8}$ ×19 $\frac{3}{16}$ in.)	130×298×216mm (5 $\frac{1}{8}$ ×11 $\frac{3}{4}$ ×8 $\frac{1}{2}$ in.)	8.4L (0.3ft ³)	524×432×559mm (20 $\frac{5}{8}$ ×17×22in.)			32/33kg (70/73 lbs)
DEC21E2 719881167718	2100*	230-240V, 50Hz, 16A, single phase	CEE 7/7 "Schuko" 	343×419×574mm (13 $\frac{1}{2}$ ×16 $\frac{1}{2}$ ×22 $\frac{5}{8}$ in.)	171×330×305mm (6 $\frac{3}{4}$ ×13×12in.)	17L (0.6ft ³)	473×556×625mm (18 $\frac{5}{8}$ ×21 $\frac{7}{8}$ ×24 $\frac{5}{8}$ in.)			30/34kg (67/74 lbs)
DEC18E2 719881159317	1800*	230-240V, 50Hz, 16A, single phase	CEE 7/7 "Schuko" 	343×419×574mm (13 $\frac{1}{2}$ ×16 $\frac{1}{2}$ ×22 $\frac{5}{8}$ in.)	171×330×305mm (6 $\frac{3}{4}$ ×13×12in.)	17L (0.6ft ³)	473×556×625mm (18 $\frac{5}{8}$ ×21 $\frac{7}{8}$ ×24 $\frac{5}{8}$ in.)			30/34kg (67/74 lbs)
DEC14E2 728028043181	1400*	230-240V, 50Hz, 16A, single phase	CEE 7/7 "Schuko" 	343×419×574mm (13 $\frac{1}{2}$ ×16 $\frac{1}{2}$ ×22 $\frac{5}{8}$ in.)	171×330×305mm (6 $\frac{3}{4}$ ×13×12in.)	17L (0.6ft ³)	473×556×625mm (18 $\frac{5}{8}$ ×21 $\frac{7}{8}$ ×24 $\frac{5}{8}$ in.)			30/34kg (67/74 lbs)
RFS518TS 728028043181	1800*	230-240V, 50Hz, 16A, single phase	CEE 7/7 "Schuko" 	365×551×533mm (14 $\frac{3}{8}$ ×21 $\frac{3}{4}$ ×20in.)	226×359×413mm (8 $\frac{7}{8}$ ×14 $\frac{1}{8}$ ×16 $\frac{1}{4}$ in.)	34L (1.2ft ³)	467×663×581mm (18 $\frac{1}{2}$ ×26 $\frac{1}{8}$ ×22 $\frac{3}{4}$ in.)			32/35kg (69/76 lbs)
RCSS1ITS 728028020762	1100*	230-240V, 50Hz, 16A, single phase	CEE 7/7 "Schuko" 	352×559×483mm (13 $\frac{7}{8}$ ×22×19in.)	216×368×381mm (8 $\frac{1}{2}$ ×14 $\frac{1}{2}$ ×15in.)	34L (1.2ft ³)	422×640×502mm (16 $\frac{5}{8}$ ×25 $\frac{3}{16}$ ×19 $\frac{3}{4}$ in.)			18.6/21.8kg (41/48 lbs)
RCSS1DSE 728028129489	1100*	230-240V, 50Hz, 16A, single phase	CEE 7/7 "Schuko" 	352×559×483mm (13 $\frac{7}{8}$ ×22×19in.)	216×368×381mm (8 $\frac{1}{2}$ ×14 $\frac{1}{2}$ ×15in.)	34L (1.2ft ³)	422×640×502mm (16 $\frac{5}{8}$ ×25 $\frac{3}{16}$ ×19 $\frac{3}{4}$ in.)			18.6/21.8kg (41/48 lbs)
RMS510TS2 728028470246	1000*	230-240V, 50Hz, 16A, single phase	CEE 7/7 "Schuko" 	310×512×403mm (12 $\frac{1}{4}$ ×20 $\frac{1}{8}$ ×15 $\frac{7}{8}$ in.)	197×330×330mm (7 $\frac{3}{4}$ ×13×13in.)	23L (0.8ft ³)	381×584×457.2mm (15×23×18in.)			13.6/16.8kg (30/37 lbs)
RMS510DS2 728028470215	1000*	230-240V, 50Hz, 16A, single phase	CEE 7/7 "Schuko" 	310×512×403mm (12 $\frac{1}{4}$ ×20 $\frac{1}{8}$ ×15 $\frac{7}{8}$ in.)	197×330×330mm (7 $\frac{3}{4}$ ×13×13in.)	23L (0.8ft ³)	381×584×457.2mm (15×23×18in.)			13.6/16.8kg (30/37 lbs)

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

* Microwave Wattage, IEC 60705 Tested

** Includes door handle



WARRANTIES

Warranty Certificates can be found on the ACP, Inc. website at: www.acpsolutions.com/warranty



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

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