



HIGH PERFORMANCE HAS A NAME™

Amana MENUMASTER®

Project #: _____

Item #: _____



Model AXP20 shown

Heavy Volume | Combination Cooking

Amana Commercial Oven Model AXP20

Power Output

- Forced convection:
 - 2000 W
 - 200° - 520°F (95° - 270°C) temperature range
 - Forced convected air for enhanced toasting and browning
- Microwave:
 - 2200 W
 - Heats quickly, reduces cooking time
- Infra-red radiant:
 - 3000 W
 - Enhances toasting and browning



15 times faster than conventional ovens.

Heavy Volume | Combination Cooking This category of combination oven is ideal for...

Application:

- Theatres
- Convenience stores
- Satellite locations
- Healthcare
- Stadiums
- Pizzerias
- Hotel room service
- Campus dining
- Snack bars

Through put potential:

- 12" frozen pizza, 20 per hour
- 6" toasted sub sandwiches, 80+ per hour
- Grilled fresh salmon, 20 per hour
- Crème brûlée, 10 per hour
- 1 lb. portions fresh shrimp , 30 portions per hour

Location of oven(s):

- Kitchen shelf
- Kitchen countertop, single or stacked
- Equipment stand, single or stacked

Defrost:

- Defrosts most frozen food products in microwave mode



All ACP, Inc. commercial ovens are backed by our Culinary Center. Call us with any question regarding food preparation, menu development and cooking times 866-426-2621.

Cuts Costs

- No need for costly ventilation hood - catalytic convertor filters grease and odors from the air. Integrated recirculating catalytic converter for UL 710B (KNLZ) listed ventless operation.
- Uses less energy than a conventional oven.
- Eliminates need for pre-cooking and holding.
- Uses standard metal trays, pans and screens.

Simplifies Cooking

- Touch pad operation for consistent results.
- Controls are intuitive and simple to use.
- Stores up to 360 menu items.
- Four stage cooking option.
- EZCard Menu Management System updates programming in seconds.
- 1.38 cubic ft. (.039 m³) oven capacity.
- Door drops down below oven rack providing full access to oven interior.



Easy to Use and Maintain

- Stainless steel exterior and interior.
- Infra-red elements tilt-up for cleaning.
- Two removable air filters protect oven components.
- Limited 3 year warranty.
- Backed by the ACP, Inc. 24/7 ComServ Support Center, 866-426-2621.

- UL and NSF Listed.  

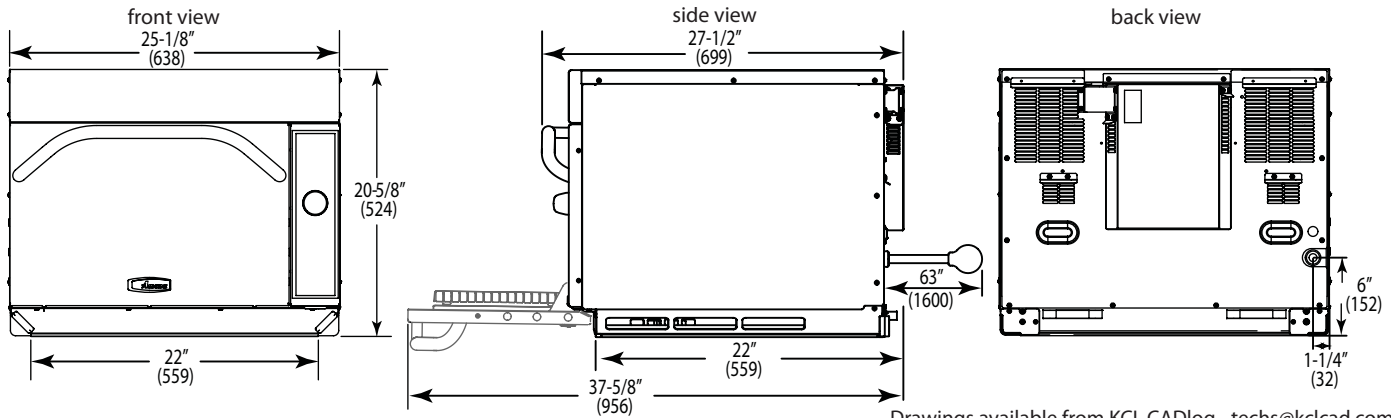
Patents Pending

A/A File #:

Specification #:

ACP **Amana** MENUMASTER®


Amana Commercial Microwave Model AXP20 Heavy Volume | Combination Cooking



Drawings available from KCL CADlog - techs@kclcad.com

Specification #:

Specifications

Model	AXP20	UPC Code 883049126197
Cooking Power*	2000W Forced Convection	2200W Microwave
Configuration	Countertop	3000W Infra-red radiant
Control System	Touch screen and pads and dial	
Programmable Control Pads	10	
Total Programmable Settings	360	
Power Levels	11	
Max. Cooking Time	60:00	
Program Menu	Multi-level menu capability	
Defrost	Yes, microwave only, power level 2	
Time Entry Option	Yes	
Microwave Distribution	Double side oscillating antenna	
Magnetrons	2	
Display	LCD, touch screen, backlit	
Stackable	Yes	
Stage Cooking	Yes, 4	
Door Opening	Pull down, ergonomic handle	
Automatic Voltage Sensor	Yes	
EZ Card Menu Management	Yes	
Temperature Range	200° - 520° F (95° - 270° C)	
Air Filter	2 removable, with clean filter reminder	
Fan Speed	0-100%	
Rack	1 rack position, removable	
Exterior Dimensions	H 20 3/8" (518) W 25 1/8" (638) D** 20 5/8" (524)	
Cavity Dimensions	H 10" (254) W 16" (406) D 15" (381)	
Door Depth	37 5/8" (956), drop down door	
Usable Cavity Space	1.38 cubic ft. (.039 m ³)	
Exterior Finish	Stainless steel	
Interior Finish	Stainless steel	
Power Consumption	5700 W	
Power Output*	2200 W* Microwave	
Power Source	208 - 240 V, 60 Hz, 30 A single phase	
Plug Configuration / Cord	NEMA 6-30 5 ft. (1.5 m) 	
Frequency	2450 MHz	
Product Weight	150 lbs. (52 kg.)	
Ship weight (approx.)	175 lbs. (56 kg.)	
Shipping Carton Size	H 34 3/4" (883) W 28 1/4" (717) H 32 1/2" (826)	

Measurements in () are millimeters

* IEC 705 Tested

** Includes handle

Specifications

Oven shall combine three cooking modes: forced convection, microwave and infra-red radiant for high speed cooking. Control panel shall be programmable with the ability to program up to 360 menu items and shall have multi-level menu capability. Programs shall be automatically updated with the use of a memory card system. LCD display shall be a backlit. There shall be 11 power levels, 4 cooking stages and defrost mode. Microwave output shall be 2200 watts and distributed from two magnetrons located on each side of the cavity. An automatic voltage sensor shall accommodate both 208 and 240 volts. Oven shall provide a temperature range from 200° - 520° F (95° - 270° C) in 5° increments. The convection fan shall distribute the heat throughout the cavity to further reduce cook times. Fan speed can be programmed from 0 to 100% for menu flexibility. The infra-red radiant shall have 3000 watt output and deliver heat from the bottom of the oven. This element shall be hinged for easy cleaning of the oven floor. The oven cavity shall have a 1.38 cubic ft. (.039 m³) capacity and use standard metal cookware. Maximum microwave cooking time shall be 60 minutes. Oven shall have a stainless steel exterior and be stackable. Oven cavity shall be stainless steel construction with stainless oven door. Drop down door shall open below oven rack for full access to the cavity. The two side air filters shall be removable for easy cleaning and have a "clean filter" reminder feature. A removable, one position rack shall be included. Microwave oven shall comply with standards set by the U.S Department of Health and Human Services, UL for safety and NSF for sanitation.

Optional Accessories

- Pizza stone 14 3/8" (365mm) dia.
- Leg kit - set of four 4" (102mm) legs
- Non-stick baskets - set of two
 - 10" x 12" x 1" (254 x 305 x 25mm) size
 - 6" x 12" x 3/4" (152 x 305 x 19mm) size
- Stainless carts/equipment stands 24" (610) and 30" (762)
- Oven paddle

Limited 3 year Warranty

Year 1 - parts, labor, and travel are covered.

Years 2 - 3 - magnetron tube (part only) is covered.

Service

All products are backed by the ACP, Inc.

24/7 ComServ Support Center.



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