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Item #:			

Amana MENUMASTER



4 times faster than conventional ovens.

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

- Country club,

- Bakery/cafés

- Convenience stores

Application:

- Wine bars
- Pubs
- Kiosks
- Supermarkets

Through put potential:

- 6" Inch toasted sub sandwiches, 50 per hour
- 1 portion of 4 frozen crispy chicken wings, 25 portions (84 wings) per hour
- 1 frozen pre-baked fruit filled pastry, 20 per hour
- 12" frozen pizza, 10 per hour
- 1 frozen, pre-baked fruit filled pastry, 20 per hour

Location of oven(s):

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



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.

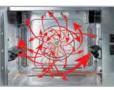
Heavy Volume | Combination Cooking

Amana Commercial Oven Model ACE14

Power Output

- Convection:
 - 2700 W
 - 150° 475° F (65° -250° C) temperature range
 - Convected air for enhanced toasting and browning
- Microwave:
 - 1400 W
 - Heats quickly, reduces cooking time





Cuts Costs

- Uses less energy than a conventional oven.
- Eliminates need for pre-cooking and holding.
- Uses quarter size metal trays, pans and screens.

Simplifies Cooking

- Touch pad operation for consistent results.
- Controls are intuitive and simple to use.
- Stores up to 100 menu items.
- Four stage cooking option.
- EZCard Menu Management System updates programming in seconds.
- 1.2 cubic ft. (.034 m³) oven capacity.
- Door opens 90°+ for full access to the oven cavity.
- Three rack positions.

Easy to Use and Maintain

- Stainless steel exterior and interior.
- Removable, cleanable air filter and clean filter reminder protect oven components.
- Limited 3 year warranty.
- Backed by the ACP, Inc. 24/7 ComServ Support Center 866-426-2621.
- UL CSA and NSF Listed.

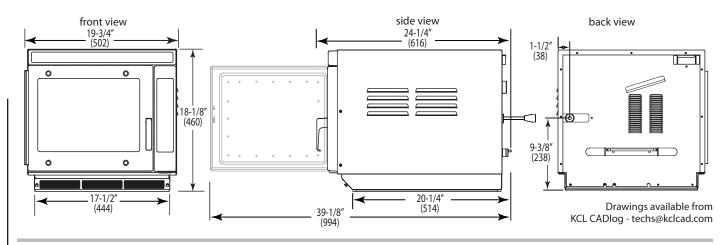








Amana Commercial Microwave Model ACE14 Heavy Volume | Combination Cooking



Specifications				
Model	ACE14	UPC Code 883	049125343	
Cooking Power*	2700W	1400W		
Cooking Fower	Convection	Microwave		
Configuration	Countertop			
Control System	Touch			
Programmable Control Pads	10			
Total Programmable Settings	100			
Power Levels	11			
Max. Cooking Time	20:00			
Stackable	Yes			
Time Entry Option	Yes			
Microwave Distribution	Rotating antenna, top			
Magnetrons	1			
Display	LED			
Stage Cooking	Yes, 4			
Door Opening	Lift and pull handle			
Automatic Voltage Sensor	Yes			
EZ Card Menu Management	Yes			
Temperature Range	150° - 475° F (70° - 250° C)			
Air Filter	Yes, removable, with clean filter reminder			
Fan Speed	0-100%			
Rack	3 rack positions, removable			
Exterior Dimensions	H 18 ¹ / ₈ " (460)		D** 241/4" (616)	
Cavity Dimensions	H 10½" (267)	W 13" (330)	D 15" (381)	
Door Depth	40" (1016), 90°+ door open			
Usable Cavity Space	1.2 cubic ft. (.034 m³)			
Exterior Finish	Stainless steel			
Interior Finish	Stainless steel			
Power Consumption	3200 W, 16 A			
Power Output*	1400 W* Microwave			
Power Source	208 - 240 V, 60 Hz, 20 A single phase			
Plug Configuration / Cord	NEMA 6-20	5 ft. (1.5 m)	(_ I)	
Frequency	2450 MHz			
Product Weight	95 lbs. (43 kg.)			
Ship weight (approx.)	102 lbs. (46 kg.)			
Shipping Carton Size	H 28¼" (718)	W 21¾" (553)	H 21½" (546)	
Mossuroments in () are millim	otors			

Measurements in () are millimeters * IEC 705 Tested ** Includes handle

Form # ACRR0924 Rev. 1/10

Specifications

Oven shall combine two cooking modes: convection and microwave for high speed cooking. Control panel shall be programmable with the ability to program up to 100 menu items, single or double digit entry. Programs shall be automatically updated with the use of a memory card system. There shall be 11 power levels and 4 cooking stages. Microwave output shall be 1400 watts and distributed from the top of the cavity. An automatic voltage sensor shall accommodate both 208 and 240 volts. The 2700 watt convection oven shall provide a temperature range from 150° - 475° F (70° - 250° C) in 25° increments . The convection fan located in the back of the cavity shall distribute the heat throughout the cavity to further enhance browning. Maximum microwave cooking time shall be 20 minutes. Oven shall have a stainless steel exterior. 1.2 cubic ft. (.034 m³) oven cavity shall be stainless steel construction with stainless oven door. Bottom of cavity shall be ceramic plate with a high temperature, cleanable seal. Interior shall have 3 rack positions. Air filter shall be easily accessible and removable from the front of the oven and have a "clean filter" reminder feature. Oven shall be stackable. Microwave oven shall comply with standards set by the U.S Department of Health and Human Services, and UL and CSA for safety and NSF for sanitation.







Optional Accessories

- Pizza stone
- Drip tray
- Oven paddle

Warranty

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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