



XpressChef™

HIGH SPEED OVENS





XpressChef™

HIGH SPEED OVENS

*Greater quality, freshness, consistency and turns. Less time, labor, equipment, space and waste.
That's what you need to succeed in today's fast-paced foodservice market.
It's exactly what the XpressChef™ family of high-speed ovens deliver.
Each and every time — no matter how busy you get.*



Why Choose XpressChef?

*The edge operators need to succeed,
the profit their food and service deserve*

- Produce more variety with less equipment
- Automate to save time, labor and expenses
- Raise the quality and consistency of the menu
- Make it easier and faster to cook and serve



XpressChef 2c

Meet Your New Better, Faster Baker

- Bake fresh more often. Increased customer satisfaction and sales
- Cooks a wide range of menu items faster and to perfection - Pizza, Pies, Pastries, Breads, Casseroles, Steamed Vegetables and more
- Excellent ROI - Comparatively low cost, high return
- Easy to operate, own, clean and maintain
- Available ventless—place the oven anywhere and lower operating expenses too
- ACP Menu Management app and Smart USB (no special formatting required) standard equipment



XpressChef 3i

Your Front of the House 'Everything' Oven

- Radically reduce service time—no sacrifice in food quality
- Produce more with less equipment - Toast, grill, bake, and steam—fresh, and on-demand
- Consistent results even during peak periods
- Smartphone-like display—highest definition recipe photos in its class
- Eliminate cooking errors —greater consistency, less waste
- User-friendly - anyone can operate
- Locate anywhere - no ventilation required
- Menu Management app, Wifi, Ethernet, Smart USB (no special formatting) standard



XpressChef 4i

High Volume Speed Cooking Made Easy

- Large cavity accelerates cook times for large batches and multiple items
- Produce more with less equipment - from pizza to paninis to baked potatoes and beyond, this oven does it all
- Bake, roast, grill, steam, and toast to perfection - every time - no matter how busy it gets
- Large HD display and recipe photos require no training to understand and operate
- Locate anywhere - no ventilation required!
- Menu Management app, Wifi, Ethernet, Smart USB (no special formatting) standard



XpressChef Included Xtra's

Speed requires more than fast cooking

- ACP's free menu management application makes it easier than ever to create, update, and manage menu's across one or multiple locations.
- For those looking to connect, wifi and ethernet is standard equipment on both the XpressChef 3i and XpressChef 4i.
- A Smart USB (that requires no special formatting) is standard on all three ovens.
- The ACP Culinary Center and test kitchen
- Comserv best-in-class, 24/7/365, service & support



XpressChef Included Xtra's

ACP Culinary Center and Test Kitchen

- The expertise to show operators how to take advantage of the benefits of high-speed cooking and meet or exceed their gold standard
- Menu consultation, ideation and creation to help operators keep their offering fresh with new menu items
- Culinary troubleshooting as part of Comserv service and support
- Training and advice for operators new to high-speed cooking



XpressChef Included Xtra's

The Best 24/7/365 Service and Support in the Business

- Managed and monitored service and support
 - We track every call and monitor it until resolution to the customer's satisfaction has been achieved
 - Trained telephone technicians help to resolve issues often without the need for a service visit
 - If a service visit is required, we contact an agent on your behalf, and monitor progress to ensure issues are resolved quickly
 - We use only factory trained technicians with parts 'onboard' for exceptional first time fix rates
- Consistently recognized as the service excellence standard by the world's leading chains



XpressChef Models



XpressChef 2c (XC2)

JET514A, JET514C, JET514VC, JET514I, JET14K, JET14VK, JET14VT, JET510, JET510V, JET514, JET514V, JET5192, JET5193,
JET519V2, JET519V3, JET514U, JET14VSA, JET19VSA, JET14, JET14V, JET19, JET19V, JET10, JET10V, JET14B, JET14P



XpressChef 3i (XC3)

MRX1, MRX1BL, MRX1RE, MRX2, MRX2BL, MRX2RE, MRX1B, MRX1BBL, MRX2B, MRX2BBL, MRX51, MRX51BL,
MRX51RE, MRX52, MRX52BL, MRX52RE, MRX523, MRX523BL, MRX523RE, MRX51U, MRX51UBL, MRX51URE,
MRX1SA, MRX1SABL, MRX2SA, MRX2SABL, MRX51A, MRX51ABL



XpressChef 4i (XC4)


[MXP22TLT](#), [MXP22BT](#), [MXP5221TLT](#), [MXP5223TLT](#), [MXP22TLTSA](#)


New Full Line Catalog now available – click/tap image to view online or download

HIGH SPEED OVENS

XpressChef™







PRODUCT CATALOG

NORTH AMERICA

WINTER-SPRING 2020

CHANGING THE WAY THE WORLD COOKS™

XpressChef™ 2c Series

HIGH SPEED COMBINATION BAKING OVEN

COOKING ENERGIES

- Convection:** 2000W
- Heat Assist:** 1000W
- Roast Assist:** 1000W

Also available in color*

XpressChef™ 3i Series

HIGH SPEED COMBINATION OVEN

COOKING ENERGIES


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XpressChef™ 4i Series

HIGH SPEED COMBINATION OVEN

COOKING ENERGIES

- Convection:** 2000W
- Heat Assist:** 1000W
- Roast Assist:** 1000W



TIME IS MONEY
XpressChef™ OVENS DON'T WASTE EITHER.
Combination cooking lets you turn a small area into a high production kitchen.

THE BEST VALUE IN A HIGH SPEED

ACCELERATED COOKING—GOLD STANDARD

GOLD STANDARD IN A FRACTION OF THE TIME

IDEAL APPLICATIONS

- Cafes
- Restaurants
- Food service
- Bakeries
- Schools
- Hospitals
- Hotels
- Military

CONNECTIVITY STANDARD

NEW DESIGN

IDEAL APPLICATIONS

- Cafes
- Restaurants
- Food service
- Bakeries
- Schools
- Hospitals
- Hotels
- Military

CONNECTIVITY STANDARD

HIGH SPEED OVENS

Power and speed for all your baking, toasting, and cooking needs. A diverse product line of high speed ovens offering a variety of features, capacities, and cooking technologies. Discover the perfect high speed oven for your application.

FAST 2c Series

COOKING TECHNOLOGIES
Convection
Heat Assist
Roast Assist

FEATURES
• 2000W
• 1000W
• 1000W

FASTER 3i Series

COOKING TECHNOLOGIES
Convection
Heat Assist
Roast Assist

FEATURES
• 2000W
• 1000W
• 1000W

FATEST 4i Series

COOKING TECHNOLOGIES
Convection
Heat Assist
Roast Assist

FEATURES
• 2000W
• 1000W
• 1000W



THE BEST VALUE IN A HIGH SPEED

POWER & SPEED AT YOUR FINGERTIPS

FASTER, SAFER, SMARTER

FAST COOK TIMES—HIGH-QUALITY RESULTS

ITEM	ORIGINAL OVEN	XpressChef™
Coffee Bagels	1:50	1:15
Hot Ham	1:00	0:45
Hot Ham	1:00	0:45
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SAFER DROP-DOWN DOOR



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24/7/365 ConServ Support

Our ConServ Support is available 24/7/365 to help you with any questions or issues you may have.

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SPECIFICATION COMPARISON

The One. The Only.

Accelerated Cooking Products

SERIES COMPARISONS

High speed combination ovens

ACCESSORIES

High speed combination ovens

SPECIFICATION COMPARISON

High speed combination ovens

SUPERIOR SERVICE & SUPPORT

Our ConServ Support is available 24/7/365 to help you with any questions or issues you may have.

WHY CHOOSE XpressChef™

Our ConServ Support is available 24/7/365 to help you with any questions or issues you may have.

QUALITY YOU CAN TRUST

Our ConServ Support is available 24/7/365 to help you with any questions or issues you may have.



Find out more at XpressChef.com (tap/click image to visit)

The Edge You Need To Succeed



XpressChef 2c

High speed baking
Three ovens in one
Available with or without ventless

[Learn More](#)



XpressChef 3i

High Power Small Footprint
12.25 x 12.25" Cook Area
Three Heat Sources

[Learn More](#)



XpressChef 4i

Four Cooking Sources
Perfect for Pizza & Large Batch
Fastest In Its Class

[Learn More](#)



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HIGH SPEED OVENS

