

VENTLESS HIGH SPEED OVENS

XpressChef®



PRODUCT CATALOG
INTERNATIONAL 50Hz



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 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 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.



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 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



HIGH SPEED OVENS

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.

XpressChef®



2c Series

- 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

- 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

- 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



**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® 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")



True-Touch™ HD Touchscreen

Available
in multiple
colors!*

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

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® 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 (1 1/2")
- ***Ventless Options**
 - 'V' models available with catalytic converters (JET514V, JET519V2, JET519V3)



Ergonomic, user friendly lift & pull handle

New! Full-color LCD HD display

USB CONNECTIVITY STANDARD

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



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

THE BEST VALUE IN A HIGH SPEED BAKING OVEN



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)



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

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 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

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 | MXP522ITLT/ 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.

ACCESSORIES

FOR XPRESSCHEF® HIGH SPEED OVENS

| 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 11-¾x 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 (2.15x 12-½x 12-1/5in) |
| | GR10 | | | X | 5 x 327 x 356mm (2.15x 12-7/8x 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 12-½in) |
| | 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 11-7/8in) |
| | 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 (1-7/8 x 16-¾ x ¼in) |
|  OVEN RACK Stainless steel interior oven rack | RA14 | X | | | 26 x 327 x 365mm (1x 12-7/8x 14-7/8in) |
|  DRIP TRAY/ GRIDDLE Makes clean-up easier. Aids in crisping and browning | DR10 | X | | | 30 x 314 x 347mm (1.19x 12.38x 13-¾in) |
|  SQUARE METAL PAN Aluminum pan. Makes clean-up easier | SQ10 | | | X | 25 x 371 x 371mm (1x 14-5/8x 14-5/8in) |
|  COOK PLATE SHELF Aids in browning and crisping of breads, pizzas, and more | CP10 | | X | | 42 x 294 x 292mm (1-½ 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 14-½x 1-3/8in) |
|  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 (¾ 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 (¾x 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 13-7/8x 13-7/8in) |
| | TB10S | X | X | X | 19 x 286 x 286mm (¾x 11-¼x 11-¼in) |
| | SB10S | X | X | X | 16 x 140 x 284mm (¾x 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



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 CHASSIS FEATURES | DISPLAY | 71 mm (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 (10 ½") W: 330mm (13") D: 381mm (15") | H: 178mm (7") W: 312mm (12 ¼") D: 312mm (12 ¼") | H: 254mm (10") W: 406mm (16") D: 381mm (15") |
| | EXTERIOR DIMENSIONS | H: 461mm (18 ½") W: 490mm (19 ¼") D***: 671mm (26 ½") | H: 578mm (22 ¾") W: 358mm (14 ⅛") D***: 743mm (29 ¼") | H: 518mm (20 ¾") W: 638mm (25 ⅛") D***: 705mm (27 ¾") |
| | SHIPPING CARTON DIMENSIONS | H: 546mm (21 ½") W: 540mm (21 ¼") D: 756mm (29 ¾") | H: 677mm (26 ⅝") W: 584mm (23") D: 883mm (34 ¾") | H: 662mm (24 ½") W: 879mm (34 ⅝") D: 828mm (32 ⅝") |

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) |  |  |
|  | 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) |  |  |
|  | 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) |  |  |
|  | 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) |  |  |
|  | 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) |  |  |
|  | 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) |  |  |
|  | 3i MRX51A 728028423044 | 3000 W -Impingement 1000 W**-Microwave | Yes† | 99:99 | 3250W,15A | 230-240V, 50Hz, 15A, single phase | Type I Australia  | 53/61kg (116/134lbs) |  |  |
|  | 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) |  |  |
|  | 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) |  |  |
|  | 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) |  |  |
|  | 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) |  |  |
|  | 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) |  |  |
|  | 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) |  |  |
|  | 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) |  |  |
|  | 2c JET514A 728028244755 | 2700 W -Convection 1400 W**-Microwave | No | 20:00 | 2900W, 13A | 230V, 50Hz, 15A, single phase | Type I Australia  | 50/52kg (111/115lbs) |  |  |



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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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