



Model MXP22TLT shown

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.



High Speed Combination Oven Menumaster® Commercial MXP22TLT

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



Cuts Costs

- No need for costly ventilation hood - catalytic converter filters grease and odors from the air. Integrated recirculating catalytic converter.

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

Simplifies Cooking

- Touch screen operation for consistent results.
- Transfer programming information via USB port, wi-fi or ethernet
- Controls are intuitive and simple to use.
- Stores up to 360 menu items.
- Four stage cooking option.
- 1.38 cubic ft. (39 liter) oven capacity.
- Door drops down below oven rack providing full access to oven interior.

Easy to Use and Maintain

- Non-stick oven liners installed.
- Porcelain IR element cover enhances operator safety and simplifies maintenance
- Stainless steel exterior and interior.
- Infra-red elements tilt-up for cleaning.
- Two removable air filters protect oven components.
- Backed by the ACP, Inc. 24/7 ComServ Support Center, 866-426-2621.
- ETL Listed.



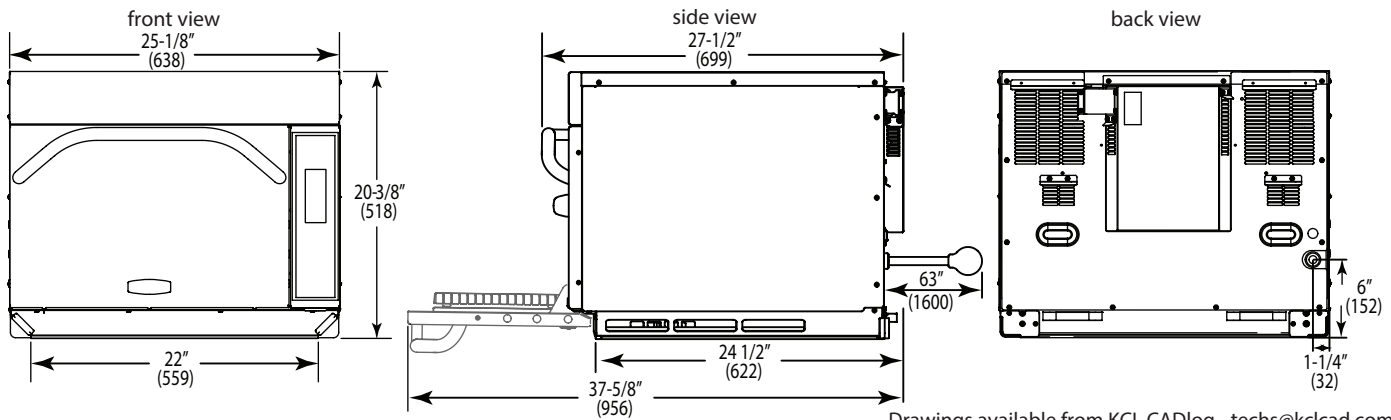
A/A File #:

Specification #:

Patents Pending



Menumaster® Commercial MXP22TLT | High Speed Combination Oven



Drawings available from KCL CADlog - techs@kclcad.com

Specification #:

Specifications			
Model	MXP22TLT	TBD	
Cooking Power*	2000W	2200W	3000W
	Forced Convection	Microwave	Infra-red radiant
	Configuration		
Menu Capacity	Countertop		
Power Levels	360 items		
Max. Cooking Time	11		
Program Menu	60:00		
Defrost	Multi-level menu capability		
Time Entry Option	Yes, microwave only, power level 2		
Microwave Distribution	Yes		
Magnetrons	Double side oscillating antenna		
Display	2		
Stackable	Touch screen, color LCD		
Stage Cooking	Yes		
Door Opening	Yes, 4		
Automatic Voltage Sensor	Pull down, ergonomic handle		
USB Port	Yes		
Temperature Range	Yes		
Air Filter	200° - 520° F (95° - 270° C)		
Fan Speed	2 removable, with clean filter reminder		
Rack	0-100%		
Exterior Dimensions	1 rack position, removable		
Cavity Dimensions	H 20 3/8" (518)	W 25 1/8" (638)	D** 27 1/2" (699)
Door Depth	H 10" (254)	W 16" (406)	D 15" (381)
Usable Cavity Space	37 5/8" (956), drop down door		
Exterior Finish	1.38 cubic ft. (39 liter)		
Interior Finish	Stainless steel		
Power Consumption	Stainless steel		
Power Output*	5700 W, 27.4A		
Power Source	2200 W* Microwave		
Plug Configuration / Cord	208 - 240 V, 60 Hz, 30 A single phase		
Frequency	NEMA 6-30	5 ft. (1.5 m)	
Product Weight	2450 MHz		
Ship weight (approx.)	150 lbs. (68 kg.)		
Shipping Carton Size	175 lbs. (79 kg.)		
	H 34 3/4" (883)	W 28 1/4" (717)	D 32 1/2" (826)

Specifications

Oven shall combine three cooking modes: forced convection, microwave and infra-red radiant for high speed cooking. Icon operated control panel shall be programmable with the ability to program a maximum of 360 menu items and shall have multi-level menu capability. Programs shall be automatically updated using either Wi-Fi, ethernet or USB port. Display shall be a swipe touch screen, color LCD. 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 either 208 or 240 volts with no manual adjustment. 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 concealed with porcelain cover and hinged for easy cleaning of the oven floor. The oven cavity shall have a 1.38 cubic ft. (39 liter) 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 shall have non-stick oven liners installed. 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, ETL listed for safety and sanitation.

Included Accessories:

- Oven paddle
- Non-stick oven liners installed

Optional Accessories

- Panini press
- 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)



Warranty

Warranty Certificate for this product can be found on the ACP, Inc. web-site at:

www.acpsolutions.com/warranty

Service

All products are backed by the ACP, Inc. 24/7 ComServ Support Center.

AIA File #:

Measurements in () are millimeters

* IEC 60705 Tested

** Includes handle

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Updated 5/4/2016
Original Instructions



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