



COMMERCIAL MICROWAVE & STEAMER OVENS

HIGH SPEED COMBINATION OVENS

# ***Amana***<sup>®</sup> Commercial




























FULL LINE  
PRODUCT  
CATALOG

CHANGING THE WAY THE WORLD COOKS™

**ACP**  
INC.

# TABLE OF CONTENTS

## ALPHABETICAL MODEL INDEX

 ACE14N.....	9
 ACE14V.....	9
 ACE19N.....	9
 ACE19V.....	9
 ACS511TS.....	21
 AFS518TS.....	20
 AJET514.....	9
 AMSO22 .....	16
 AMSO35 .....	16
 ARX1.....	6
 ARX2.....	6
 AXP22T.....	8
 AXP22TLT.....	8
 HDC12A2 .....	19
 HDC1815.....	19
 HDC182 .....	19
 HDC212 .....	19
 OnCue™ AOC24 .....	15
 RC17S2 .....	18
 RC22S2 .....	18
 RC30S2 .....	18
 RCS10DSE .....	21
 RCS10TS .....	21
 RFS12TS .....	20
 RFS18TS .....	20
 RMS10DS.....	22
 RMS10TS .....	22

## CONTENTS

Alphabetical Index,Table of Contents.....	2
Who is ACP? Built In The USA, Ali Group..	3
Best in Class, Service and Support.....	4
Xpress® High Speed Line .....	5
ARX Series Speed Ovens .....	6
AXP Series Speed Ovens .....	8
ACE Series Speed Ovens .....	9
Xpress® Specification Comparisons.....	10
Accessories, Xpress® Ovens.....	12
Accessories, Microwaves.....	13
Microwaves, Quick Guide to Feature.....	14
Advantages of Higher Wattages.....	14
OnCue™ Series Microwaves.....	15
AMSO Series Microwaves .....	16
RC Series Microwaves .....	18
HDC Series Microwaves .....	19
RFS Series Microwaves .....	20
RCS Series Microwaves .....	21
RMS Series Microwaves .....	22
Microwave Specification Comparison.....	23

<i>Product Line</i>	<i>Uses per day</i>
SPECIALTY CHEF	125-200+
CHEF	125-200+
RESTAURANT	50-125
VALUE	50

## Noteworthy historical facts about Amana® Commercial Products

- 1934    Founded by George Foerstner in Amana, Iowa. Original product lines included beverage coolers and walk-in cold storage. Eventually the product line expanded to include a full line of residential appliances (including microwave ovens), commercial microwave ovens, and industrial microwave ovens.
- 1947    Raytheon produced world's first microwave oven.
- 1965    Amana became a wholly-owned subsidiary of Raytheon Company.
- 1967    Amana introduced Radarange™—the world's first 115 volt portable, saleable, countertop microwave oven
- 1969    Amana launched the first countertop commercial microwave oven. Raytheon eventually sold Amana® Appliances. Owners after Raytheon included Goodman Manufacturing, Maytag and Whirlpool.
- 2006    Whirlpool sold off business segments, including Amana commercial products, not directly related to home appliances. The Amana commercial products division was acquired by AGA Foodservice Group
- 2007    AGA sold Amana Commercial Products and other commercial foodservice equipment companies to focus on home appliances.
- 2007    Amana Commercial Products became part of Ali Group, the Italian based commercial foodservice equipment company.
- Today    ACP, Inc. remains the leader in providing high speeding cooking solutions to the foodservice industry. ACP, Inc brands include Amana® Commercial and MenuMaster® Commercial.

# ACCELERATED COOKING PRODUCTS

*ACP, Inc. is the manufacturer of Amana® and MenuMaster® Commercial high-speed, steamer, and microwave ovens.*

- The only microwave manufacturer dedicated solely to commercial microwave oven business
- Market share leader for commercial microwaves, the brand trusted by top restaurant chains
- Half-a-century of focused and dedicated R&D—  
Amana brought the first commercial microwave to market in 1969

## BUILT IN THE USA

Located in heartland of America, ACP, Inc. is proud to be the only U.S. manufacturer of commercial microwave ovens.

### Models manufactured in the USA include:

- ACE14N
- ACE14V
- ACE19N
- ACE19V
- AJET514
- AOC24
- AMSO35
- AMSO22
- ARX1
- ARX2
- AXP22T
- AXP22TLT
- HDC212
- HDC182
- HDC1815
- HDC12A2
- RC30S2
- RC22S2
- RC17S2

an Ali Group Company



The Spirit of Excellence

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. The company, through its subsidiaries, 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 76 global brands employs over 10,000 people in 30 countries and, in terms of sales, is one of the world's largest groups in this industry. It has 57 manufacturing facilities in 15 countries and sales and service subsidiaries throughout Europe, North America, South America, the Middle East and Asia Pacific.



# 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.



## ARX SERIES

### Cooking Technologies

- Impingement
- Convection
- Microwave Assist

### Ventless cooking standard

- Certified for ventless

### True-Touch™ HD Touchscreen

### Connectivity Standard



### 15x faster than conventional ovens

- Frozen 12" (30cm) pizza bakes in:
  - 2:50 (2000W unit)
  - 3:10 (1000W unit)



## AXP SERIES

### Cooking Technologies

- Impingement
- Convection
- Microwave Assist
- Infra-red radiant

### Ventless cooking standard

- Certified for ventless

### True-Touch™ HD Touchscreen

### Connectivity Standard



### 15x faster than conventional ovens

- Frozen 12" (30cm) pizza bakes in 2:50



## ACE SERIES

### Cooking Technologies

- Convection
- Microwave Assist

### Ventless Options

- Available in select models

### Touchpad controls

### USB Connectivity Standard



### 4-10x faster than conventional ovens

- Frozen 12" (30cm) pizza bakes in:
  - 3:45 (1900W unit)
  - 5:00 (1400W unit)



# ARX Series

XPRESS® LINE | XPRESS IQ™



**Models:**

**ARX2** - 2000W Microwave (2X Mag)

**ARX1** - 1000W Microwave (1X Mag)

*Also available in colors!\**

**Ideal for applications including:**

- Coffee Shops
- Bars/Pubs
- Convenience stores
- Satellite locations
- Healthcare
- Hotel room service
- Snack Bars
- Delis
- Quick service restaurants



**Combines cooking energies:**



- Impingement**
- 3000W
  - Easily adjustable 0-100% fan speed
  - Enhances toasting and browning



- Convection**
- 200°-520°F (95°-270°C) temperature range



- Microwave Assist**
- 1000W or 2000W options
  - Top antenna feed
  - Heats quickly, reduces cooking time.

**Connectivity Standard**



**Features and Benefits**

- **Minimized footprint, maximized cavity design**
  - Compact footprint fits on 28" (71cm) deep counter
  - Easily accommodates a 12" (30cm) pizza
- **True-Touch™ HD Touchscreen**
  - Fully customizable, large 7" (178mm) smartphone-like display
- **Exclusive multi-lingual, universal operation**
  - Supports 25 languages. Customizable, image-based menu eliminates language & literacy barriers
- **Connectivity Standard**
  - WiFi, Ethernet, and Smart USB standard
- **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**
  - Inner door drops well below cooking surface for safe removal of food from cavity
- **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
- **Uses metal cookware**
  - No special cookware needed — No added expense
  - Maximum metal pan height: 1½" (38mm) tall

# XPRESS IQ<sup>®</sup>

*Faster. Safer. Smarter.*

**Cooks 15 times faster than conventional ovens**

- Frozen 12" (30cm) pizza bakes in 2:50
- Breakfast sandwich toasts in 0:50

**Dare to Compare Cook Times:**

Food Item	Conventional Cooking	ARX2	ARX1
Toasted Sub	3:00	0:30	0:40
Breakfast Sandwich	20:00	0:50	0:55
Toasted Bagel	4:00	0:15	0:20
Salmon	30:00	2:05	2:40
30cm (12") Pizza	20:00	2:50	3:10
Chicken Wings	20:00	2:30	4:00
Crab Cakes	20:00	1:15	1:45
Large Baked Potato	1 hour	4:55	7:45

Available in multiple colors!



True-Touch™ HD Touchscreen

USB Port



Non-stick oven liners preinstalled

Easily accommodates a 12" (30cm) pizza

# AXP Series

## XPRESS® LINE

### Models:

- AXP22TLT** - includes full set non-stick liners
- AXP22T** - includes side non-stick liners



**Cooks 15 times faster than conventional ovens**

- 2.5lbs. (1.1kg) fresh veggies roast in 2:35
- Frozen 14" (356mm) pizza bakes in 2:50

### Ideal for applications including:

- Convenience stores
- Quick service restaurants
- Healthcare
- Hotel room service
- Stadiums
- Theaters

USB flash drive port



### Combines cooking energies:



#### Impingement

- 2000W
- Easily adjustable 0-100% fan speed
- Enhances browning



#### Convection

- 200°-520°F (95°-270°C) temperature range



#### Infra-red radiant

- 3000W
- Enhances toasting, browning, and crisping



#### Microwave Assist

- 2200W
- Dual side antennas
- Heats quickly, reduces cooking time

### Connectivity Standard



### Features and Benefits

- Compact exterior, large interior
  - Accommodates a 14" (356mm) pizza
- True-Touch™ HD Touchscreen
  - Fully customizable 5" (127mm) smartphone-like display
- Multi-lingual, universal operation
  - Supports 25 languages. Customizable, image-based menu eliminates language & literacy barriers.
- Connectivity Standard
  - WiFi, Ethernet, and USB standard
- 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
  - Porcelain IR element cover enhances operator safety and simplifies maintenance
  - Inner door drops well below cooking surface for safe removal of food from cavity
- Easy to clean and maintain
  - Uniquely angled oven floor for quick and easy cleaning
  - Two cleanable air filters with a "clean filter" reminder
  - Exclusive non-stick oven liners preinstalled (AXP22T- 2 liners; AXP22TLT- 5 liners)
- Uses metal cookware
  - No special cookware needed — No added expense
  - Maximum metal pan height: 1½" (38mm) tall



# ACE Series

## XPRESS® LINE

### Models:

ACE19V*	1900W Microwave, 60Hz, Ventless
ACE19N	1900W Microwave, 60Hz
ACE14V*	1400W Microwave, 60Hz, Ventless
ACE14N	1400W Microwave, 60Hz
AJET514	1400W Microwave, 50Hz

### Ideal for applications including:

- Cafes
- Bars & Grills
- Supermarkets
- Kiosks
- Pubs and wine bars



\*\*Additional colors available by request

Available in exciting color choices!

### Bakes 4-10 times faster than conventional ovens

- Tray of biscuits bake from scratch in 3:30
- Ham and cheese sandwich heats in 1:10



### Combines cooking energies:



#### Convection

- 2700W
- 150°-475°F (65°-250°C) temperature range
- Enhances toasting and browning



#### Microwave Assist

- 1400W or 1900W option
- Top antenna feed

### Easy-to-understand control panel icons



Preheat  
Power Controls   Time Entry   Temp. Settings   Power Levels   Cooking Stages   Program Settings

### USB Standard Connectivity



### Features and Benefits

- Compact footprint
  - Exterior dimensions: H 18 1/8"(460 mm) W 19 1/4"(489 mm) D 26 1/2"(673 mm)
  - Accommodates 12" (30 cm) pizza
  - Stackable to increase throughput and save valuable counter space
- USB standard connectivity
  - Update programming in seconds with USB flash drive
- Flexible cooking platform
  - Use any combination of convection and microwave energy
  - Cooks a variety of menu items effortlessly
- Programming flexibility
  - Microwave only mode available
- On demand cooking
  - Prepare fresh foods with great taste and texture. Cook food when it's ordered
- Removable, cleanable air filter with reminder
  - Magnetic – easy to remove
- Ergonomic, user friendly lift & pull handle
- Uses metal cookware
  - No special cookware needed — No added expense
  - Maximum metal pan height: 1 1/2" (38mm) tall
- \*Ventless Options
  - 'V' models available with catalytic converters (ACE14V, ACE19V)





## ENERGY EFFICIENT BY DESIGN

ACP High Speed Combination 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!

### Energy Costs by Wattage and Power Consumption...

OVEN MODELS	POWER CONSUMPTION	COST PER DAY (USD)
ACE14N/V	3,200 Watts	\$1.25
ACE19N/V	5,300 Watts	\$1.49
ARX1	3,600 Watts	\$1.68
ARX2	5,950 Watts	\$1.82
AXP Series	5,700 Watts	\$2.67

Parameters are:

- Energy costs: \$0.11 kWh<sup>†</sup>
- Cook cycles per day: 100 cook cycles
- Typical cook times: 60 seconds

<sup>†</sup> Energy cost estimate is based on the U.S. Energy Information Administration Independent Statistics and Analysis Report for commercial energy usage.

# SERIES COMPARISON

## XPRESS® HIGH SPEED OVENS



ARX SERIES



AXP SERIES



ACE SERIES





































	TEMPERATURE RANGE	200° - 520° F (95° - 270° C)	200° - 520° F (95° - 270° C)	150° - 475° F (65° - 250° C)
COOKING AND PROGRAMMING	MICROWAVE DISTRIBUTION	Rotating antennas, top	Double side oscillating antenna	Rotating antennas, top
	PROGRAMMING	USB port, Wi-Fi, Ethernet	USB port, Wi-Fi, Ethernet	USB port
	CONTROL TOUCH PADS	N/A	N/A	10
	PROGRAMMABLE SETTINGS	1200+	1200+	100
	POWER LEVELS	11	11	11
	STAGE COOKING	Yes, 4	Yes, 4	Yes, 4
	STANDARD CHASSIS FEATURES	DISPLAY	7" (178mm) Capacitive Touchscreen, Color LCD	5" (127mm) Capacitive Touchscreen, Color LCD
AIR FILTER		Yes, 3, removable, with clean filter reminder	Yes, 2, removable, with clean filter reminder	Yes, 1, removable, with clean filter reminder
RACK		Removable cooking surface	1 rack position, 1 removable rack	2 rack positions, 1 removable rack
INTERIOR / EXTERIOR FINISH		Stainless Steel/ Stainless Steel	Stainless Steel/ Stainless Steel	Stainless Steel/ Stainless Steel
STACKABLE		Yes, with cart	Yes	Yes
DOOR OPENING		Pull down, ergonomic handle	Pull down, ergonomic handle	Lift & Pull
DIMENSIONS		USABLE CAVITY SPACE	0.61 cubic ft. (17.2 L)	1.38 cubic ft. (39 L)
	CAVITY DIMENSIONS	H: 7" (178mm) W: 12 ¼" (312mm) D: 12 ¼" (312mm)	H: 10" (254mm) W: 16" (406mm) D: 15" (381mm)	H: 10 ½" (267mm) W: 13" (330mm) D: 15" (381mm)
	EXTERIOR DIMENSIONS	H: 22 ¾" (578mm) W: 14 ½" (358mm) D*: 29 ¼" (743mm)	H: 20 ¾" (518mm) W: 25 ½" (638mm) D*: 27 ½" (699mm)	H: 18 ½" (460mm) W: 19 ¼" (489mm) D*: 26 ½" (673mm)
	SHIPPING CARTON DIMENSIONS	H: 25" (635mm) W: 18" (457mm)	H: 32 ½" (826mm) W: 28 ¼" (717mm) D: 34 ¾" (883mm)	H: 21 ½" (546mm) W: 21 ¼" (540mm) D: 29 ¾" (756mm)

\* Includes handle

# SPECIFICATION COMPARISON

## XPRESS® HIGH SPEED OVENS



Model / UPC Code	Cooking Power	Mags	Catalytic Converter	Non-stick Liners Installed	Max. Cooking Time	Power Consumption	Power Output	Power Source	Plug Type	Weight Prod./Ship	Safety Listing	Sanitation Listing
 <b>ARX2*</b> 728028422832*	3000 W -Impingement 2000 W** -Microwave	2	Yes†	Full (sides, door, base)	99:99	5950 W, 28.6 A	2000W** Microwave	208-240V, 60 Hz, 30 A single	NEMA 6-30 	134 lbs. / 152 lbs. (61 kg / 69 kg)		
 <b>ARX1*</b> 728028422818*	3000 W -Impingement 1000 W** -Microwave	1	Yes†	Full (sides, door, base)	99:99	3600 W, 18.2 A	1000W** Microwave	208-240V, 60 Hz, 20 A single	NEMA 6-20 	116 lbs. / 134 lbs. (53 kg / 61 kg)		
 <b>AXP22TLT</b> 728028377125	3000 W -Infra-red Radiant 2200 W** -Microwave 2000 W -Impingement	2	Yes†	Full (sides, door, back, base)	99:99	5700 W, 27.4 A	2200W** Microwave	208-240V, 60 Hz, 30 A single	NEMA 6-30 	150 lbs. / 175 lbs. (68 kg / 79 kg)		
 <b>AXP22T</b> 728028377118	3000 W -Infra-red Radiant 2200 W** -Microwave 2000 W -Impingement	2	Yes†	Side liners	99:99	5700 W, 27.4 A	2200W** Microwave	208-240V, 60 Hz, 30 A single	NEMA 6-30 	150 lbs. / 175 lbs. (68 kg / 79 kg)		
 <b>ACE19V</b> 728028376760	2700 W -Convection 1900 W** -Microwave	2	Yes†	Accessory available‡	16:00	5300 W, 26 A	1900W** Microwave	208-240V, 60 Hz, 30 A single	NEMA 6-30 	114 lbs. / 118 lbs. (52 kg / 54 kg)		
 <b>ACE19N</b> 728028376753	2700 W -Convection 1900 W** -Microwave	2	No	Accessory available‡	16:00	5300 W, 26 A	1900W** Microwave	208-240V, 60 Hz, 30 A single	NEMA 6-30 	111 lbs. / 115 lbs. (50 kg / 52 kg)		
 <b>ACE14V</b> 728028376746	2700 W -Convection 1400 W** -Microwave	2	Yes†	Accessory available‡	20:00	3200W, 16A	1400W** Microwave	208-240V, 60 Hz, 20 A single	NEMA 6-20 	114 lbs. / 118 lbs. (52 kg / 54 kg)		
 <b>ACE14N</b> 728028376739	2700 W -Convection 1400 W** -Microwave	2	No	Accessory available‡	20:00	3200W, 16A	1400W** Microwave	208-240V, 60 Hz, 20 A single	NEMA 6-20 	111 lbs. / 115 lbs. (50 kg / 52 kg)		
 <b>AJET514</b> 728028422962	2700 W -Convection 1400 W** -Microwave	2	No	Accessory available‡	20:00	2900 W, 13 A	1400W** Microwave	230V, 50 Hz, 16 A single	CEE 7/7 "Schuko" 	111 lbs. / 115 lbs. (50 kg / 52 kg)		

Measurements in ( ) are in millimeters, unless stated otherwise.

\* Available in multiple colors. Stainless Steel (standard) model and UPC shown.

For Black(BL) and Red(RD) color models/UPC, please visit our website: [www.acpsolutions.com/xpress-iq/color/](http://www.acpsolutions.com/xpress-iq/color/)

\*\* 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

‡ Liner kit available for purchase separately

# ACCESSORIES

## XPRESS® SPEED OVENS



COMPATIBLE  
OVEN SERIES

DESCRIPTION	ITEM #	ARX	AXP	AGE	DIMENSIONS (H X W X D)
 <b>PIZZA STONE</b> Aids in crisping and browning breads and pizzas	<b>ST10C</b>			X	½" x 11-¾" x 13-¼" (13 x 289 x 337mm)
	<b>ST10X</b>		X		½" x 14-½" x 14-½" (13 x 368 x 368mm)
	<b>ST10R</b>	X			½" x 11" x 11" (13 x 279 x 279mm)
 <b>PANINI GRILL PLATE</b> Provides distinctive grill marks (same as a panini grill)	<b>JR10</b>			X	.215" x 12-½" x 12-½" (5 x 318 x 310mm)
	<b>GR10</b>		X		.215" x 12-7/8" x 14" (5 x 327 x 356mm)
	<b>RGR10</b>	X			.2" x 12.05" x 11.78" (5 x 306 x 299 mm)
 <b>PANINI PRESS</b> Creates pressed panini marks on sandwiches	<b>PRS10</b>		X		9" x 11.81" x 12.05" (229 x 300 x 306mm)
 <b>OVEN PADDLE</b> Helps remove food & cookware from oven <i>(compact PA10R stores under ARX oven with installed LG10 leg kit (purchased separately))</i>	<b>PA10</b>	X	X	X	2-½" x 11-7/8" x 20" (64 x 302 x 508mm)
	<b>PA10R</b>	X	X	X	1-½" x 7-½" x 17-¾" (38 x 191 x 451mm)
 <b>LEG KITS</b> Lifts oven 4 inches (102 mm).	<b>LG10</b>	X	X		4 inches (102 mm)
	 <b>NON-STICK LINER KIT</b> Make cleanup easier and protect oven components.	<b>TL10T2</b>		X	
<b>TL10</b>			X		sides, door, base, back
<b>TL10R</b>		X			sides, door, base
<b>TL12</b>				X	sides, door, top
 <b>OVEN FLOOR LINER</b> Make cleanup easier	<b>OV10</b>			X	½" x 12-½" x 14-½" (13 x 318 x 368mm)
 <b>OVEN RACK</b> Stainless steel interior oven rack	<b>RA14</b>			X	1" x 12-7/8" x 14-3/8" (26 x 327 x 365mm)
 <b>DRIP TRAY/ GRIDDLE</b> Makes clean-up easier. Aids in crisping and browning.	<b>DR10</b>			X	1.19" x 12.38" x 13-3/8" (30 x 314 x 347mm)
 <b>SQUARE METAL PAN</b> Aluminum pan. Makes clean-up easier.	<b>SQ10</b>		X		1" x 14-5/8" x 14-5/8" (25 x 371 x 371mm)

COMPATIBLE  
OVEN SERIES

DESCRIPTION	ITEM #	ARX	AXP	AGE	DIMENSIONS (H X W X D)
 <b>COOK PLATE SHELF</b> Aids in browning and crisping of breads, pizzas, and more	<b>CP10</b>	X			1-½" x 12" x 11-¾" (38 x 305 x 299mm)
 <b>BACK COVER PANEL</b> Hides cord, vents and labels- for open platform, front-of-house installation	<b>BC10R</b>	X			20-½" x 14-¾" x 1-3/8" (521 x 359 x 35mm)
 <b>TOP STORAGE SHELF</b> Allows accessory storage on oven top	<b>TS10R</b>	X			2" x 12.9" x 25" (51 x 328 x 635mm)
 <b>STACKING CART</b> Stainless steel cart for stacking 2 ovens, with accessory shelf below.	<b>SC10R</b>	X			41-3/8" x 20-½" x 30" (1051 x 521 x 762mm)
 <b>EQUIPMENT CARTS</b> Stainless steel top, aluminum frame, and casters	<b>CA24</b>	X	X	X	24" x 26" x 26" (610 x 660 x 660 mm)
	<b>CA30</b>	X	X	X	30" x 26" x 26" (762 x 660 x 660 mm)
 <b>MESH NON-STICK BASKETS</b> Ideal cooking surface, makes cleanup easier <i>· NB10, TB10, SB10: mesh bottom, 2EA</i>	<b>NB10</b>		X		1" x 13-½" x 11-½" (25 x 343 x 292mm)
	<b>TB10</b>		X	X	1" x 10-½" x 12" (25 x 257 x 305mm)
	<b>SB10</b>		X	X	7/8" x 6" x 12-7/8" (22 x 152 x 308mm)
 <b>SOLID NON-STICK BASKETS</b> Ideal cooking surface, makes cleanup easier <i>· OB10: solid bottom, 1EA</i> <i>· TB10S*, SB10S*, MB10S*: solid bottom, 2EA</i>	<b>OB10</b>		X		1-½" x 14" x 14" (29 x 356 x 356mm)
	<b>TB10S</b>	X	X	X	1" x 11" x 11" (25 x 279 x 279mm)
	<b>SB10S</b>	X	X	X	7/8" x 5-½" x 11" (22 x 140 x 279mm)
	<b>MB10S</b>	X	X	X	7/8" x 5-½" x 5-½" (22 x 140 x 140mm)
 <b>CLEANING SOLUTIONS</b> Non-caustic cleaner and oven shield protectant <i>†Only shipped within USA</i>	<b>CK10†</b>	X	X	X	2oz bottles oven cleaner & shield (1ea)
	<b>CL10†</b>	X	X	X	6 one-liter bottles of cleaner, 2 sprayers
	<b>SH10†</b>	X	X	X	6 one-liter bottles oven shield, 2 sprayers



# ACCESSORIES

## AMANA® COMMERCIAL MICROWAVE OVENS

### COMPATIBLE OVEN SERIES

DESCRIPTION	ITEM #	AMSO	OnCue	RC	HDC	RFS	RCS	RMS	DIMENSIONS (H X W X D)
<b>SHELF ACCESSORIES</b> Provides additional elevated surface. Expands capacity · SA10 has wire surface · SE10 has solid surface	<b>SA10**</b>			X	X	X	X	X	4-1/2" x 10-1/2" x 10-1/2" (114 x 267 x 267mm)
	<b>SE10</b>			X	X	X	X	X	3.57" x 11-3/4" x 11-7/8" (91 x 298 x 302mm)
<b>FULL-SIZE LID</b> Amber, high heat lid, with recessed handle. Withstands temperatures up to 375°F (190°C)	<b>AL10**</b>	X							(1pc) 1" x 20-3/4" x 12-3/4" (25 x 527 x 324mm)
	<b>AL06**</b>	X							(6pcs) 1" x 20-3/4" x 12-3/4" (25 x 527 x 324mm)
<b>FULL-SIZE PAN</b> 4" (102mm) deep amber, high-heat pan. Withstands temperatures up to 375°F (190°C)	<b>AP10**</b>	X							(1pc) 4" x 20-3/4" x 12-3/4" (102 x 527 x 324mm)
	<b>AP06**</b>	X							(6pcs) 4" x 20-3/4" x 12-3/4" (102 x 527 x 324mm)
<b>EQUIPMENT CARTS</b> Stainless steel top, aluminum frame, and casters	<b>CA24</b>	X	X	X	X	X	X	X	24" x 26" x 26" (610 x 660 x 660 mm)
	<b>CA30</b>	X	X	X	X	X	X	X	30" x 26" x 26" (762 x 660 x 660 mm)
<b>MESH NON-STICK BASKETS</b> Ideal cooking surface, makes cleanup easier · NB10, TB10, SB10: mesh bottom, 2EA	<b>NB10</b>	X		X		X	X		1" x 13-1/2" x 11-1/2" (25 x 343 x 292mm)
	<b>TB10</b>	X		X	X	X	X	X	1" x 10-1/8" x 12" (25 x 257 x 305mm)
	<b>SB10</b>	X		X	X	X	X	X	7/8" x 6" x 12-1/8" (22 x 152 x 308mm)
<b>SOLID NON-STICK BASKETS</b> Ideal cooking surface, makes cleanup easier · OB10: solid bottom, 1EA · TB10S*, SB10S*, MB10S*: solid bottom, 2EA	<b>OB10</b>					X	X		1-1/8" x 14" x 14" (29 x 356 x 356mm)
	<b>TB10S</b>	X		X	X	X	X	X	1" x 11" x 11" (25 x 279 x 279mm)
	<b>SB10S</b>	X	X	X	X	X	X	X	7/8" x 5-1/2" x 11" (22 x 140 x 279mm)
	<b>MB10S</b>	X	X	X	X	X	X	X	7/8" x 5-1/2" x 5-1/2" (22 x 140 x 140mm)
<b>CLEANING SOLUTIONS</b> Non-caustic cleaner and oven shield protectant †Only shipped within USA	<b>CK10†</b>	X	X	X	X	X	X	X	2oz bottles oven cleaner and shield (1EA)
	<b>CL10†</b>	X	X	X	X	X	X	X	6 one-liter bottles of cleaner, 2 sprayers
	<b>SH10†</b>	X	X	X	X	X	X	X	6 one-liter bottles oven shield, 2 sprayers

†Only shipped within USA

\*\*While supply lasts



## ENERGY EFFICIENT BY DESIGN

Commercial microwave ovens by design are one of the most efficient and lowest cost appliances found in commercial foodservice kitchens—using up to 80% less energy than conventional ovens!

Microwave ovens only use energy when cooking. During the cooking process, water molecules within the food are activated to create steam and shorten cook times.

Plus there's no need for costly ventilation!

### Energy Costs by Wattage and Power Consumption...

OVEN WATTAGE	OVEN MODELS	POWER CONSUMPTION	COST PER DAY (USD)
1000	RMS Series	1,500 Watts	\$0.28
1000	RCS Series	1,550 Watts	\$0.28
1200	RFS12TS	2,000 Watts	\$0.37
1200	HDC12A2	2,000 Watts	\$0.37
1700	RC17S2	2,700 Watts	\$0.50
1800	RFS18TS	2,800 Watts	\$0.51
1800	HDC182	3,000 Watts	\$0.55
2400	OnCue™	3,100 Watts	\$0.57
2100	HDC212	3,200 Watts	\$0.59
2200	RC22S2	3,200 Watts	\$0.59
2200	AMS022	3,500 Watts	\$0.64
3000	RC30S2	4,400 Watts	\$0.81
3500	AMS035	5,100 Watts	\$0.94

Parameters are:

- Energy costs: \$0.11 kWh\*
- Cook cycles per day: 100 cook cycles
- Typical cook times: 60 seconds

\*Energy cost estimate is based on the U.S. Energy Information Administration Independent Statistics and Analysis Report for commercial energy usage.

# COMMERCIAL MICROWAVE OVENS

## QUICK GUIDE TO OUTSTANDING FEATURES

SERIES	PRODUCT LINE	NUMBER OF MAGNETRONS	STACKABLE	GLASS WINDOW	FILTER & REMINDER	VOLTAGE SENSOR	MENU ITEMS	QUANTITY PAD	POWER LEVELS
<b>AMSO</b>	Specialty Chef	4	Yes	Yes	Yes	Yes	100, A/B option	x2	11
<b>OnCue™</b>	Specialty Chef	2	Yes	No	Yes	Yes	100	No	11
<b>RC</b>	Chef	2, 3 in RC30S2	Yes, except RC30S2	Yes	Yes	Yes	100	x8	11
<b>HDC</b>	Chef	2	Yes	Yes	Yes	Yes, except HDC12A2	100	x2	11
<b>RFS</b>	Restaurant	2	Yes	Yes	Yes	Yes, except RFS12TS	100	x2	5
<b>RCS</b>	Restaurant	1	Yes	Yes	Yes	Not needed for 120V	100, except RCS10DSE	x2, except RCS10DSE	5 RCS10TS, 4 RCS10DSE
<b>RMS</b>	Value	1	No	Yes	No	Not needed for 120V	20, except RMS10DS	x2, except RMS10DS	5, except RMS10DS



Product Line	Uses per day
SPECIALTY CHEF	125-200+
CHEF	125-200+
RESTAURANT	50-125
VALUE	50

## ADVANTAGES OF HIGHER WATTAGE

### Decrease Cooking Time... Turn More Tables with More Watts!

If an item takes **4:03** to heat in a **1,000 watt** oven, it will only take **1:50** to heat in a **2,200 watt** oven.

### Throughput per hour...

- 1000 watts = 14 items
- 1200 watts = 19 items
- 1800 watts = 23 items
- 2100 watts = 30 items
- 2200 watts = 32 items
- 2400 watts = 38 items
- 3000 watts = 40 items
- 3500 watts = 55 items

### Microwave Wattage Chart Comparison

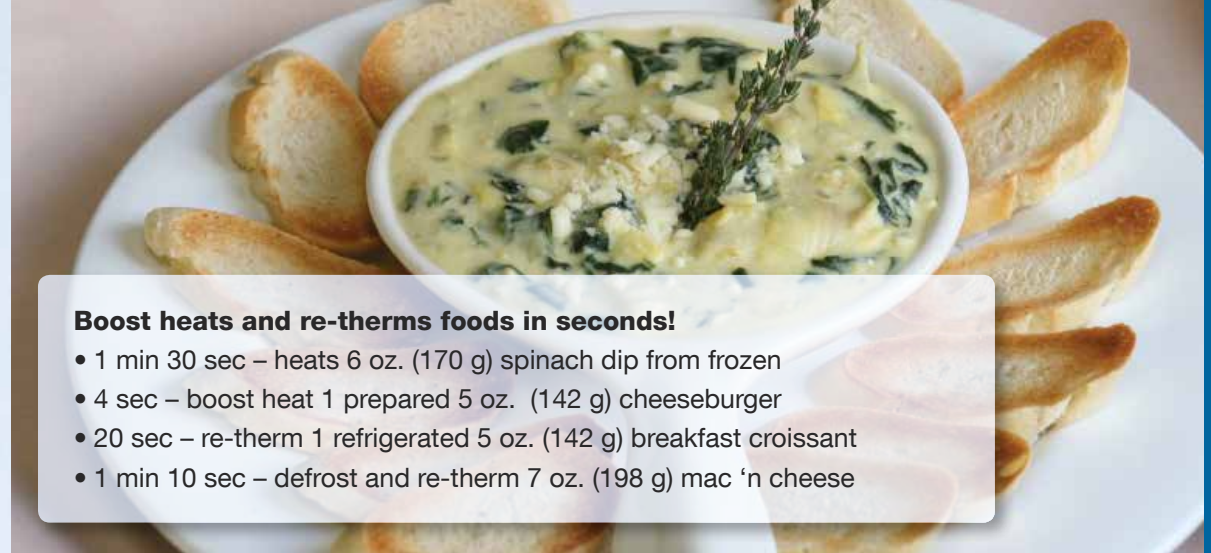
OVEN WATTAGE	800	1,000	1,200	1,800	2,100	2,200	2,400	3,000	3,500
Cook Time 	0:30	0:25	0:20	0:12	0:10	0:10	0:09	0:07	0:06
	1:00	0:52	0:45	0:27	0:21	0:20	0:19	0:16	0:13
	1:30	1:14	1:00	0:39	0:32	0:30	0:28	0:24	0:20
	2:00	1:39	1:20	0:52	0:42	0:40	0:38	0:34	0:26
	5:00	4:03	3:10	2:40	2:00	1:50	1:35	1:30	1:05
	10:00	8:15	6:40	4:00	3:12	3:00	2:50	2:23	2:00

# OnCue Series

## SPECIALTY CHEF LINE

### Models:

AOC24 - 2400 Watts



### Boost heats and re-therms foods in seconds!

- 1 min 30 sec – heats 6 oz. (170 g) spinach dip from frozen
- 4 sec – boost heat 1 prepared 5 oz. (142 g) cheeseburger
- 20 sec – re-therm 1 refrigerated 5 oz. (142 g) breakfast croissant
- 1 min 10 sec – defrost and re-therm 7 oz. (198 g) mac 'n cheese

### Ideal for applications including:

- Quick service restaurants
- Fast casual dining
- Casual dining



### Features and Benefits

- 2400 watts of power
  - Fast heating = more customer turns
- Unique pop up door
  - Uninterrupted kitchen traffic
  - Operators are visually cued when food is ready
- Ergonomic design
  - Close door and select keypad in one motion
- Angled Control Panel
  - Easy to view and operate
- Program up to 100 menu items
  - Delivers consistent, quality results
- .3 cubic ft. (8.4 liter) oven capacity
  - Accepts one 6" (152 mm) deep ¼ size pan
- Automatic voltage sensor
  - Plug and cook installation
- Jigsaw shaped footprint
  - Doubles productivity on a 28 ½" (724 mm) shelf



Close door and activate control pad in one motion



Door extends out for easy, quick-wipe cleaning of the cavity



Uses only 13 5/8" (346 mm) of space (width) on a 28 ½" (724 mm) deep shelf

**OnCue™**  
Ready When You Are



# AMSO Steamer

## SPECIALTY CHEF LINE

### Models:

- AMS035 - 3500 Watts
- AMS022 - 2200 Watts



### Amazingly fast steaming with the AMS035!

- Four 8 oz. (227 g) lobster tails cook in 1 minute
- 8 lbs. (3.5 kg) of frozen vegetables steam in 10 minutes

### Batch Cooking Solutions for:

- Schools
- Healthcare facilities
- Buffets
- Cafeterias
- Stadiums

### On-Demand Steaming Solutions for:

- Casual and fine dining
- Seafood restaurants
- Country clubs
- Quick service restaurants
- Supermarkets



### Features and Benefits

- 4x faster than traditional steamers
- Compact footprint that accepts two full size amber pans
  - Stackable to increase throughput and save valuable counter space
- Fast cooking retains food quality and nutrition
  - Seafood and proteins are tender and thoroughly cooked, never chewy or rubbery
  - Vegetables are crisp and colorful, never limp or soggy
- Easy and safe operation
  - Pull down door design allows for easy removal of pans
- Low cost and green
  - Runs on less than \$1 of energy per day\*
  - \*Dependent on frequency of use and energy costs
- Low Maintenance
  - Save thousands of dollars a year on energy, plumbing and ventilation costs
- Waterless steaming—no plumbing required
- Accepts standard USB flash drives
  - Simple programming, easily program multiple ovens



Accepts standard USB flash drives for programming



Accepts two full size amber pans

# Simplifying Steaming

*User friendly keypad icons overcome language and literacy barriers.*

- A/B menu allows programming of day part menus
- X2 pad – oven automatically adjusts programming to perfectly cook two of the same food item

- Save up to 100 menu items vs competition's 16
- 11 power levels vs competition's 5
- 4 stage cooking for superior cooking versatility
- Set cook time with dial or touchpads
- *Exclusive Feature:* Dual magnetron control. Cook food to perfection using only top or bottom magnetrons



## Added Benefits

### More Compact

- Easy to stack, no kit required
- Exterior footprint saves valuable space in busy kitchens

### More Efficient

- Ideal for institutions that require large batch cooking or restaurants steaming several different entrées at once
- Increased speed and flexibility. With two units, cook times can be staggered; no waiting for one large pan to finish before starting another batch
- 100 programmable menu settings reduces prep time and simplifies training

### More Profitable

- In addition to keeping food waste to a minimum, microwave ovens are energy efficient
- Energy consumption for 3000 - 3500 W microwave ovens, like the AMSO and the RC, is only \$0.81 to \$0.94 per day\*

*\*Energy costs: \$.11 kWh, 100 Cook Cycles per Day, Typical Cook Time: 1 Minute*

## Dare to Compare Cook Times:

FOOD ITEM	TRADITIONAL STEAMER	COMPETITIVE MICROWAVE STEAMER	AMSO35
Baby Red Potatoes 10 lbs. (4.5kg)	25:00	13:00	11:50
Frozen Vegetables 8 lbs. (3.5kg)	18:00	11:30	10:00
Lobster Tails 4 tails	6:00	1:15	1:00
Poached Cod 8 filets	12:00	6:45	6:00
Frozen Soup 80 oz. (2.4L)	45:00	7:10	6:30
Shrimp 2 lbs. (1kg)	6:00	2:40	2:25

## How can commercial microwaves replace steamers?

Higher wattage commercial microwaves like the AMSO, RC, HDC, and RFS cook so quickly that moisture in food is converted to steam. Food retains nutrients, texture and color and is ready to serve in minutes.



# RC Series

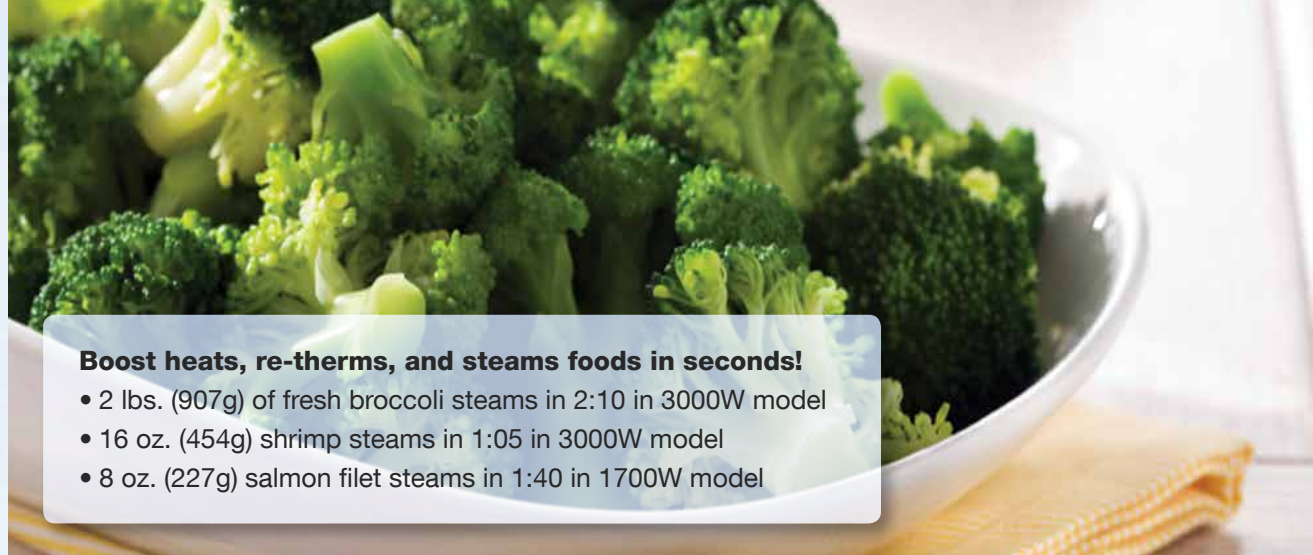
## CHEF LINE

### Models:

**RC30S2**- 3000 Watts

**RC22S2**- 2200 Watts

**RC17S2**- 1700 Watts



### Boost heats, re-therms, and steams foods in seconds!

- 2 lbs. (907g) of fresh broccoli steams in 2:10 in 3000W model
- 16 oz. (454g) shrimp steams in 1:05 in 3000W model
- 8 oz. (227g) salmon filet steams in 1:40 in 1700W model

### Ideal for applications including:

- Casual dining
- Schools
- Healthcare
- Stadiums



Cleanable air filter removes easily

Accepts two 1/2 size food pans

### Features and Benefits

- 1700 - 3000 watts of cooking power  
*· Fastest cooking and steaming*
- Exclusive automatic voltage sensor  
*· Plug and cook installation*
- 1.0 cubic ft. (28 liter) oven capacity  
*· Accepts two 4" (102 mm) deep 1/2 size pans, stacked*
- Unique top and bottom energy distribution  
*· Consistent results and excellent food quality*
- Sealed in place ceramic cooking shelf  
*· No spills leak under the oven floor*
- 100 programmable menu items, 4 cooking stages and 11 microwave power levels  
*· Minimizes staff training and reduces prep time*
- Quantity cook pad  
*· Automatically calculates cook time for up to 8 portions*
- Inner and outer tempered glass window  
*· See food clearly, easily monitor cooking*
- Stackable (except RC30S2)  
*· No stacking kit needed*

Easy-to-understand control panel icons eliminate language and literacy barriers



Multiple Portions

Time Entry

Power Levels

Cooking Stages

Program Settings





# HDC Series

CHEF LINE

## Models:

HDC212 -	2100 Watts, 20A plug
HDC182 -	1800 Watts, 20A plug
HDC1815 -	1800 Watts, 15A plug
HDC12A2 -	1200 Watts, 20A plug

### Steam or boost heats in seconds

- 6oz (170g) fresh vegetables steam in 45 seconds
- Steam 8 pieces of shrimp in only 37 seconds



## Ideal for applications including:

- Casual dining
- Fast casual dining
- Bars and grills
- Quick service restaurants



High quality tempered inner and outer glass window

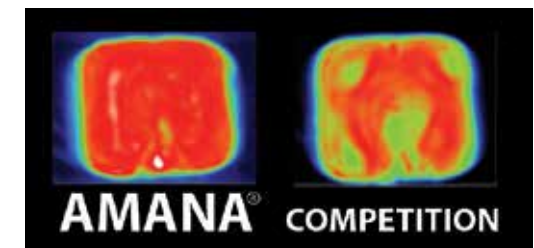
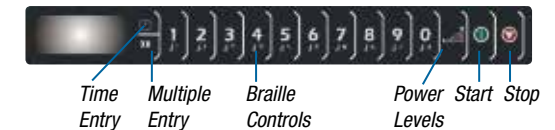
Cleanable air filter removes easily

## Features and Benefits

- 1200 - 2100 watts of cooking power
  - Faster cooking, steaming and re-therming of single portions
- No vent hood required
  - Economical installation, saves money
- .6 cu ft. (17 liter) oven capacity
  - Accepts one 6" (152 mm) deep ½ size food pan
- Unique dual, top and bottom, antenna system
  - Excellent food quality, with more throughput
- 100 program menu settings and 4 stages of cooking compared to competition's 60 settings and 3 stages
  - Accommodates changing menu
- Maximum cooking time 60:00 compared to competition's 35:00
  - Expands menu possibilities
- Interlocks tested beyond industry standards
  - Withstands hundreds of thousands of door closings
- Exceptional fit and finish
  - Rounded easy to clean corners, no snagging fingers or cloths

## Features 10 programmable pads

Easy-to-understand control panel icons eliminate language and literacy barriers



Side-by-side thermographic comparison with a competitive brand demonstrates the superior, even cooking performance of Amana® Commercial microwave ovens.

# RFS Series

## RESTAURANT LINE

### Models:

- RFS18TS** - 1800 Watts, 60Hz
- RFS12TS** - 1200 Watts, 60Hz
- AFS518TS** - 1800 Watts, 50Hz



### Steam or boost heats in seconds

- Nachos heat in 40 seconds
- 6 oz. mac & cheese heats in 2:00
- 8oz. fresh asparagus steams in 1:10

### Ideal for applications including:

- Fast casual restaurants
- Prep stations
- Pubs
- Family restaurants



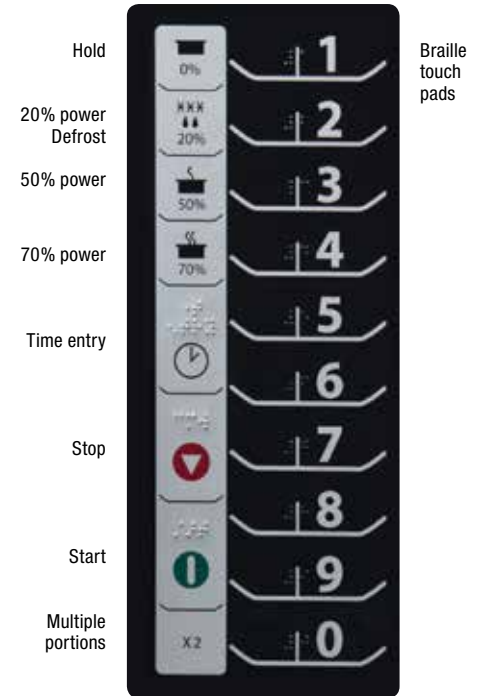
Cleanable air filter removes easily

Unique ergonomic door handle opens with one finger

### Features and Benefits

- 1200 -1800 watts of cooking power
  - Fast cooking and steaming for better food quality
- Exclusive Automatic voltage sensor (except RFS12TS, not needed for 120V)
  - Plug and cook installation
- 1.2 cubic ft. (34 liter) oven capacity
  - Accommodates a 16" (406 mm) oblong platter
- Twin antennas, one on top and one on bottom
  - Dispersed energy pattern for even cooking
- Gasket sealed ceramic cooking shelf
  - Spills clean-up fast and easy
- 100 programmable menu items, 4 stages of cooking and 5 microwave power levels
  - Reduces prep time, labor and simplifies training
- X2 quantity pad
  - Automatically calculates double-quantity cook time
- "On the fly" cooking
  - While cooking, operator can reset timer

### Ten programmable pads



Hold

20% power  
Defrost

50% power

70% power

Time entry

Stop

Start

Multiple portions

Braille touch pads

# RCS Series

## RESTAURANT LINE

### Models:

- RCS10TS** - 1000 Watts, 60Hz, Touch pad control
- RCS10DSE** - 1000 Watts, 60Hz, Dial control
- ACS511TS** - 1100 Watts, 50Hz, Touch pad control



### Boost heats and re-therms foods in seconds!

- Breakfast sandwich reheats in 1:00
- Stage cooking perfectly prepares instant oatmeal in 1:30

### Ideal for applications including:

- Server stations
- Convenience stores
- Coffee shops
- Concessions

### Features and Benefits

- 1000 watts of cooking power
  - Quick heating for consistent results
- Stainless steel construction inside and out
  - Withstands the foodservice environment
- 1.2 cubic ft. (34 liter) oven capacity, larger than comparable competitive ovens, accommodates a 14" (356 mm) platter
  - Easily heats large portions
- Motor driven top antenna
  - Reliable distribution of energy for consistent heating results
- Non-removable front air filter
  - The only 1000 watt commercial microwave on the market with a filter. Cools componentry, extends life of oven
- Grab 'n Go handle
  - Reliable, long lasting handle with no moving parts
- Tempered glass outer oven door window, competition uses plastic
  - Reliable, long lasting
- Touch controls - RCS10TS and ACS511TS
  - 100 programmable menu items, 4 stages of cooking
  - 5 microwave power levels and Braille touch pads
  - Versatile program options
- Dial controls - RCS10DSE
  - 10:00 light up dial timer, 4 power levels, one cooking stage
  - Automatic reset to zero when cooking cycle is interrupted (manual reset available as user option)

### Touchpad or Dial Options

RCS10DSE dial control panel shown below



10 minute dial timer with automatic reset to zero

Light up power level indicator bar, allows you to quickly view chosen power level from any distance

Keypad power level selectors:  
20% power (Defrost),  
50% power  
70% power  
100% power



Tempered glass outer window



# RMS Series

## VALUE LINE

### Models:

- RMS10TS-** 1000 Watts, Touch pad controls
- RMS10DS-** 1000 Watts, Dial controls



### Boost heats and re-therms foods in seconds!

- Slice of apple pie re-therms in 20 seconds
- 9 oz. (255 g) cup of chili re-therms in 1:45

### Ideal for applications including:

- Convenience stores
- Dessert stations
- Nurses stations
- Coffee shops
- Teacher's lounge
- Concessions



Stainless steel interior and exterior cabinet

Grab 'n Go handle

### Features and Benefits

- 1000 watts of cooking power
  - Efficient reheating/defrosting reduces food waste
- Durable construction
  - Stainless steel interior and exterior cabinet
- Ample .8 cubic ft. (23 liter) oven capacity
  - Accommodates a 12" (305 mm) platter
- Motor driven bottom antenna system
  - Efficient energy distribution for reliable heating results
- Grab 'n Go handle
  - No moving parts for reliable use
- Interior oven light
  - 20 watt bulb fully lights cavity, allows you to see food as it cooks
- Keybeep volume – user option
  - Allows user to turn off keybeep or select from 3 volume levels to customize for any environment or use (RMS10TS ONLY)
- Touch controls – RMS10TS
  - 20 programmable menu settings (compared to competition's 10)
  - 3 stages of cooking
  - 5 microwave power levels
- Dial controls – RMS10DS
  - 6:00 light up dial timer
  - 100% microwave power only
  - Auto reset to zero when cooking is interrupted























































Domestic and residential ovens can't withstand demands of the foodservice environment.

	RESIDENTIAL OVEN	COMMERCIAL OVEN
Usage per day	3-5 times	50-200 times
Used by	1-2 individuals	Many employees or self-service
Type of heating	Single portion	Variety of menu items
Typical kitchen	Controlled temperature	Variable temperature

Also important to note: residential ovens may not be covered by your insurance policy, nor adhere to local health and safety standards.

# SPECIFICATION COMPARISON

## AMANA® COMMERCIAL MICROWAVE OVENS

MODEL / UPC CODE	WATTAGE	POWER SOURCE	PLUG TYPE	CABINET DIMENSIONS (H X W X D)**	CAVITY DIMENSIONS (H X W X D)	CAPACITY CU. FT. (L)	SHIPPING DIMENSIONS (H X W X D)	SAFETY LISTING	SANITATION LISTING	WEIGHT PROD./SHIP
<b>AMS035</b> 728028376791	3500-M*	208-240V, 60 Hz, 30 A single	NEMA 6-30 	18 3/8" x 25 5/8" x 23 1/2" (472 x 650 x 597mm)	9 7/8" x 21" x 13" (251 x 535 x 330mm)	1.6 cu. ft (45 L)	22 1/4" x 30 1/4" x 26 1/4" (565 x 768 x 667mm)			146 lbs. / 161 lbs. (66kg / 73kg)
<b>AMS022</b> 728028376784	2200-M*	208-240V, 60 Hz, 20 A single	NEMA 6-20 	18 3/8" x 25 5/8" x 23 1/2" (472 x 650 x 597mm)	9 7/8" x 21" x 13" (251 x 535 x 330mm)	1.6 cu. ft (45 L)	22 1/4" x 30 1/4" x 26 1/4" (565 x 768 x 667mm)			146 lbs. / 161 lbs. (66kg / 73kg)
<b>AOC24</b> 728028020847	2400-M*	208-240V, 60 HZ, 20 A single	NEMA 6-20 	17 5/8" x 13 3/8" x 19 3/16" (448 x 346 x 487mm)	5 1/8" x 11 3/4" x 8 1/2" (130 x 298 x 216mm)	.3 cu. ft (8.4 L)	20 5/8" x 17" x 22" (524 x 432 x 559mm)			70 lbs. / 73 lbs. (32kg / 33kg)
<b>RC30S2</b> 719881159539	3000-M*	208-240 V, 60 HZ, 30 A single	NEMA 6-30 	18 1/8" x 19 1/4" x 25 1/2" (460 x 489 x 648mm)	8 1/2" x 13" x 15" (216 x 330 x 381mm)	1.0 cu. ft (28 L)	21 1/2" x 21 3/4" x 28 1/4" (546 x 553 x 718mm)			115 lbs. / 123lbs. (52kg / 56kg)
<b>RC22S2</b> 042159061303	2200-M*	208-240 V, 60 HZ, 20 A single	NEMA 6-20 	18 1/8" x 19 1/4" x 25 1/2" (460 x 489 x 648mm)	8 1/2" x 13" x 15" (216 x 330 x 381mm)	1.0 cu. ft (28 L)	21 1/2" x 21 3/4" x 28 1/4" (546 x 553 x 718mm)			94 lbs. / 101 lbs. (43kg / 46kg)
<b>RC17S2</b> 719881159508	1700-M*	208-240 V, 60 HZ, 20 A single	NEMA 6-20 	18 1/8" x 19 1/4" x 25 1/2" (460 x 489 x 648mm)	8 1/2" x 13" x 15" (216 x 330 x 381mm)	1.0 cu. ft (28 L)	21 1/2" x 21 3/4" x 28 1/4" (546 x 553 x 718mm)			94 lbs. / 101 lbs. (43kg / 46kg)
<b>HDC212</b> 719881159386	2100-M*	208-240 V, 60 HZ, 20 A single	NEMA 6-20 	13 1/2" x 16 1/2" x 21 5/8" (343 x 419 x 549mm)	6 3/4" x 13" x 12" (171 x 330 x 305mm)	.6 cu. ft (17 L)	18 5/8" x 21 7/8" x 24 5/8" (473 x 556 x 625mm)			67 lbs. / 74 lbs. (30kg / 34kg)
<b>HDC182</b> 719881159362	1800-M*	208-240 V, 60 HZ, 20 A single	NEMA 6-20 	13 1/2" x 16 1/2" x 21 5/8" (343 x 419 x 549mm)	6 3/4" x 13" x 12" (171 x 330 x 305mm)	.6 cu. ft (17 L)	18 5/8" x 21 7/8" x 24 5/8" (473 x 556 x 625mm)			67 lbs. / 74 lbs. (30kg / 34kg)
<b>HDC1815</b> 728028315929	1800-M*	208-240 V, 60 HZ, 15 A single	NEMA L6-15P 	13 1/2" x 16 1/2" x 21 5/8" (343 x 419 x 549mm)	6 3/4" x 13" x 12" (171 x 330 x 305mm)	.6 cu. ft (17 L)	18 5/8" x 21 7/8" x 24 5/8" (473 x 556 x 625mm)			67 lbs. / 74 lbs. (30kg / 34kg)
<b>HDC12A2</b> 719881159355	1200-M*	120 V, 60 HZ, 20 A single	NEMA 5-20 	13 1/2" x 16 1/2" x 21 5/8" (343 x 419 x 549mm)	6 3/4" x 13" x 12" (171 x 330 x 305mm)	.6 cu. ft (17 L)	18 5/8" x 21 7/8" x 24 5/8" (473 x 556 x 625mm)			67 lbs. / 74 lbs. (30kg / 34kg)
<b>AFS518TS</b> 728028422788	1800-M*	230V, 50 Hz, 16 A single	CEE 7/7 "Schuko" 	14 3/8" x 21 3/4" x 20" (365 x 551 x 533mm)	8 7/8" x 14 1/8" x 16 1/4" (226 x 359 x 413mm)	1.2 cu. ft (34 L)	18 1/2" x 26 1/8" x 22 7/8" (467 x 663 x 581mm)			69 lbs. / 76 lbs. (32kg / 35kg)
<b>RFS18TS</b> 728028020885	1800-M*	208-240 V, 60 HZ, 20 A single	NEMA 6-20 	14 3/8" x 21 3/4" x 20" (365 x 551 x 533mm)	8 7/8" x 14 1/8" x 16 1/4" (226 x 359 x 413mm)	1.2 cu. ft (34 L)	18 1/2" x 26 1/8" x 22 7/8" (467 x 663 x 581mm)			69 lbs. / 76 lbs. (32kg / 35kg)
<b>RFS12TS</b> 728028020878	1200-M*	120 V, 60 HZ, 20 A single	NEMA 5-20 	14 3/8" x 21 3/4" x 20" (365 x 551 x 533mm)	8 7/8" x 14 1/8" x 16 1/4" (226 x 359 x 413mm)	1.2 cu. ft (34 L)	18 1/2" x 26 1/8" x 22 7/8" (467 x 663 x 581mm)			66 lbs. / 73 lbs. (30kg / 33kg)
<b>ACS511TS</b> 728028422955	1100-M*	230V, 50 Hz, 16 A single	CEE 7/7 "Schuko" 	13 7/8" x 22" x 19" (352 x 559 x 483mm)	8 1/2" x 14 1/2" x 15" (216 x 368 x 381mm)	1.2 cu. ft (34 L)	16 5/8" x 25 3/16" x 19 3/4" (422 x 640 x 502mm)			41 lbs. / 48 lbs. (18.6kg / 21.8kg)
<b>RCS10TS</b> 728028020724	1000-M*	120 V, 60 HZ, 15 A single	NEMA 5-15 	13 7/8" x 22" x 19" (352 x 559 x 483mm)	8 1/2" x 14 1/2" x 15" (216 x 368 x 381mm)	1.2 cu. ft (34 L)	16 5/8" x 25 3/16" x 19 3/4" (422 x 640 x 502mm)			41 lbs. / 48 lbs. (18.6kg / 21.8kg)
<b>RCS10DSE</b> 728028129465	1000-M*	120 V, 60 HZ, 15 A single	NEMA 5-15 	13 7/8" x 22" x 19" (352 x 559 x 483mm)	8 1/2" x 14 1/2" x 15" (216 x 368 x 381mm)	1.2 cu. ft (34 L)	16 5/8" x 25 3/16" x 19 3/4" (422 x 640 x 502mm)			41 lbs. / 48 lbs. (18.6kg / 21.8kg)
<b>RMS10TS</b> 728028020809	1000-M*	120 V, 60 HZ, 15 A single	NEMA 5-15 	12 1/4" x 20" x 16 1/2" (311 x 508 x 419mm)	7 3/4" x 13" x 13" (197 x 330 x 330mm)	.8 cu. ft (23 L)	15" x 23" x 18" (381 x 584 x 457.2mm)			30 lbs. / 37 lbs. (13.6kg / 16.8kg)
<b>RMS10DS</b> 728028315998	1000-M*	120 V, 60 HZ, 15 A single	NEMA 5-15 	12 1/4" x 20" x 16 1/2" (311 x 508 x 419mm)	7 3/4" x 13" x 13" (197 x 330 x 330mm)	.8 cu. ft (23 L)	15" x 23" x 18" (381 x 584 x 457.2mm)			30 lbs. / 37 lbs. (13.6kg / 16.8kg)

### Shipping Information

ISTA 1A	ISTA 3A
HDC Series	RMS Series
RC Series	RCS Series
	RFS Series

M= Microwave  
\*IEC 60705 Tested  
\*\*Includes door handle