# MENUMASTE Item #: Commercial



Model MXP5221 shown

# 15 times faster than conventional ovens.

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

- Theatres

- Pizzerias
- Convenience stores Hotel room service
- Satellite locations - Campus dining
  - Snack bars
- Healthcare - Stadiums

- Through put potential:
  - 12" frozen pizza, 20 per hour - 6" toasted sub sandwiches, 80+ per hour
  - Grilled fresh salmon, 20 per hour
  - Crème brulé, 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

# **Patents Pending**

# Heavy Volume | Combination Cooking

# Menumaster Commercial Oven Model MXP5221 & MXP5223 # Power Output

- Forced convection:
  - 2000 W
  - 95° 270° C (200° 520° F) 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 convertor filters grease and odors from the air. Integrated recirculating catalytic converter for ventless operation.
- Uses less energy than a conventional oven.
- Eliminates need for pre-cooking and holding.
- Uses standard metal trays, pans and screens.

# **Simplifies Cooking**

- Touch pad operation for consistent results.
- Controls are intuitive and simple to use.
- Stores up to 360 menu items.
- Four stage cooking option.
- USB port compatible with standard flash
- drives, updates programming in seconds.
- 39 liter (1.38 cubic ft.) oven capacity.
- Door drops down below oven rack providing full access to oven interior.

# Easy to Use and Maintain

- Stainless steel exterior and interior.
- Infra-red elements tilt-up for cleaning.
- Two removable air filters protect oven components.
- ETL Listed.







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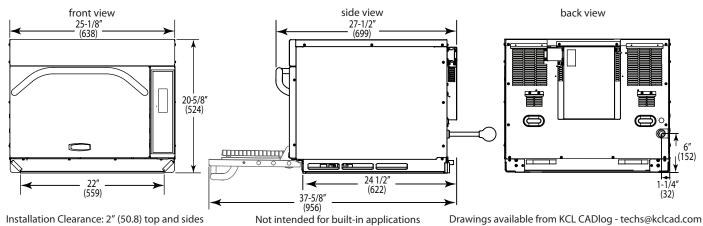
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# Menumaster Commercial Microwave Model MXP5221 & MXP5223 Heavy Volume | Combination Cooking



UPC Code 728028043310

UPC Code 728028043327

2200W

Microwave

3000W

Infra-red radiant

Installation Clearance: 2" (50.8) top and sides

MXP5221

MXP5223

Convection

Countertop

Multi-level menu capability

Yes, microwave only, power level 2

Double side oscillating antenna

Pull down, ergonomic handle

2 removable, with clean filter reminder

W 638 (25 ½")

W 406 (16")

95° - 270° C (200° - 520° F)

1 rack position, removable

956 (37 %"), drop down door

208 - 240 V, 50 Hz, 32 A single phase

400 V, 50 Hz, Wye, 16 A, 3 phase, 5 wire

1.5 m (5 ft.)

2.4 m (8 ft.)

W 717 (28 ¼″) D 826 (32 ½″)

800-233-2366

39 liter (1.38 cubic ft.)

2000W

Forced

10

360

11

60:00

Yes

2

VFD

Yes

Yes

0-100%

H 518 (20 <sup>3</sup>/<sub>6</sub>")

Stainless steel

Stainless steel

IEC 309

IEC 309

2450 MHz

68 kg (150 lbs.)

79 kg (175 lbs.)

H 883 (34 ¾")

5800 W, 27.4 A

2200 W\* Microwave

H 254 (10")

Yes, 4

Specifications

Cooking Power\*

Configuration

Power Levels

Program Menu

Magnetrons

Stage Cooking

Door Opening

Temperature Range

Exterior Dimensions

Power Consumption

Plug Configuration / Cord

Plug Configuration / Cord

Cavity Dimensions

Defrost

Display

Stackable

USB Port

Air Filter

Rack

Fan Speed

Door Depth Usable Cavity Space

Exterior Finish

Interior Finish

Power Output\*

Power Source

MXP5221

MXP5223

Frequency

Product Weight

Ship weight (approx.)

Shipping Carton Size

Max. Cooking Time

Time Entry Option

Microwave Distribution

Programmable Control Pads

Total Programmable Settings

Model

#### 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 up to 360 menu items and shall have multi-level menu capability. Programs shall be automatically updated using a USB Port that is compatible with standard USB flash drives. Display shall be VFD. 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. Oven shall provide a temperature range from 95° - 270°C (200° - 520°F) 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 hinged for easy cleaning of the oven floor. The oven cavity shall have a 39 liter (1.38 cubic ft.) 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 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 for safety and sanitation.

## **Optional Accessories**

- 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)
- Oven paddle

# Warranty

Warranty Certificate for this product can be found by locating it on the ACP, Inc. website at: www.acpsolutions.com/warranty

Measurements are in millimeters \* IEC 60705 Tested \*\* Includes handle



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D\*\* 699 (27 ½")

D 381 (15")

MXP5221

MXP5223

Fax: 319-368-8198 © 2012 ACP Inc."

AIA File #: