



AMANA[®]
COMMERCIAL

How to Sell and Specify
Amana Commercial
Microwave Ovens

ACP^{INC.}
Accelerated Cooking Products

HOW TO SPECIFY MICROWAVE OVENS

'RIGHT-SIZED' SOLUTION SELLING

What you need to know to determine size, power and number of ovens:

WHAT FOOD AND STATE

Microwave ovens cook and retherm a wide variety of foods to perfection. Fresh or frozen. Cook or re-heat. The state determines the value of stage cooking

WHAT SPEED

Higher power/wattage accelerates both cook and re-therm times

PORTION/ BATCH SIZE

To determine the optimum cavity size. Use higher power units for multiple portions within the same cook cycle

USES PER HOUR AT PEAK

Higher power ovens cook faster which translates to more portions/batches per hour

LIFE EXPECTANCY

Higher power ovens are built to higher standards and carry a longer warranty

AVAILABLE SPACE

If space is a consideration, know this upfront and select only from those ovens that fit

LOCATION

Models are available with top, side, and bottom mount controls. Choose the most visible and accessible for the install location

ELECTRICAL

Standard outlets limit the wattage from 1000 to 1200 watts

MENU

For multi-unit operators, the ease of programming across locations is key

POWER EQUATES TO SPEED

The higher the wattage the faster the cook time. Higher wattage ovens cook larger quantities of food more evenly and often carry a better warranty. Ovens with 1700 watts or higher are steam-capable.

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

For example, 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.

IS BROWNING OR FINISHING REQUIRED?

Recommend one of the XpressChef® High Speed Combination Ovens:

2c (JET)- Fast
Convection 2700W
Microwave 1400/1900W

3i (MRX)- Faster
Convection
Impingement 3000W
Microwave 1000/2000W

4i (MXP) - Fastest
Convection
Impingement 2000W
Microwave 2200W
Infra-red 3000W



Learn
more
online

XpressChef®

MICROWAVE 101

Microwaves are a valuable tool. Most commercial kitchens have one. In many cases they are underused and under-appreciated. However, Microwave and Microwave Combination ovens play an ever-expanding role, as demand for high-quality food prepared fresh and fast grows across multiple segments.

HOW THEY WORK:

Microwaves do not cook food. Instead, microwaves cause food to heat by exciting water molecules within the food, creating friction to generate heat. This is a very effective way to both cook, re-heat, and even steam food.

HOW MICROWAVE OVENS STEAM FOOD:

- Microwaves are one of the best ways to steam raw vegetables and preserve the taste, texture and nutritional value that consumers desire
- Rather than adding water, which can dilute those values, microwaves convert the moisture within vegetables, seafood, shellfish, and other foods into steam

MICROWAVE ENERGY DISTRIBUTION

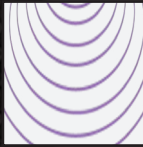
Results vary by where microwave energy is generated and how it is distributed.

Did you know?

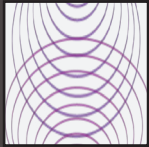
Superior to turntables—Amana microwaves use antenna/stirrers to evenly distribute energy for better, more even heating.



BOTTOM FEED
Effective for re-heating single portions



TOP FEED
Produces a more uniform pattern for better heat distribution



COMBINATION
The best of both worlds - faster and more even cooking

WHY ACP?

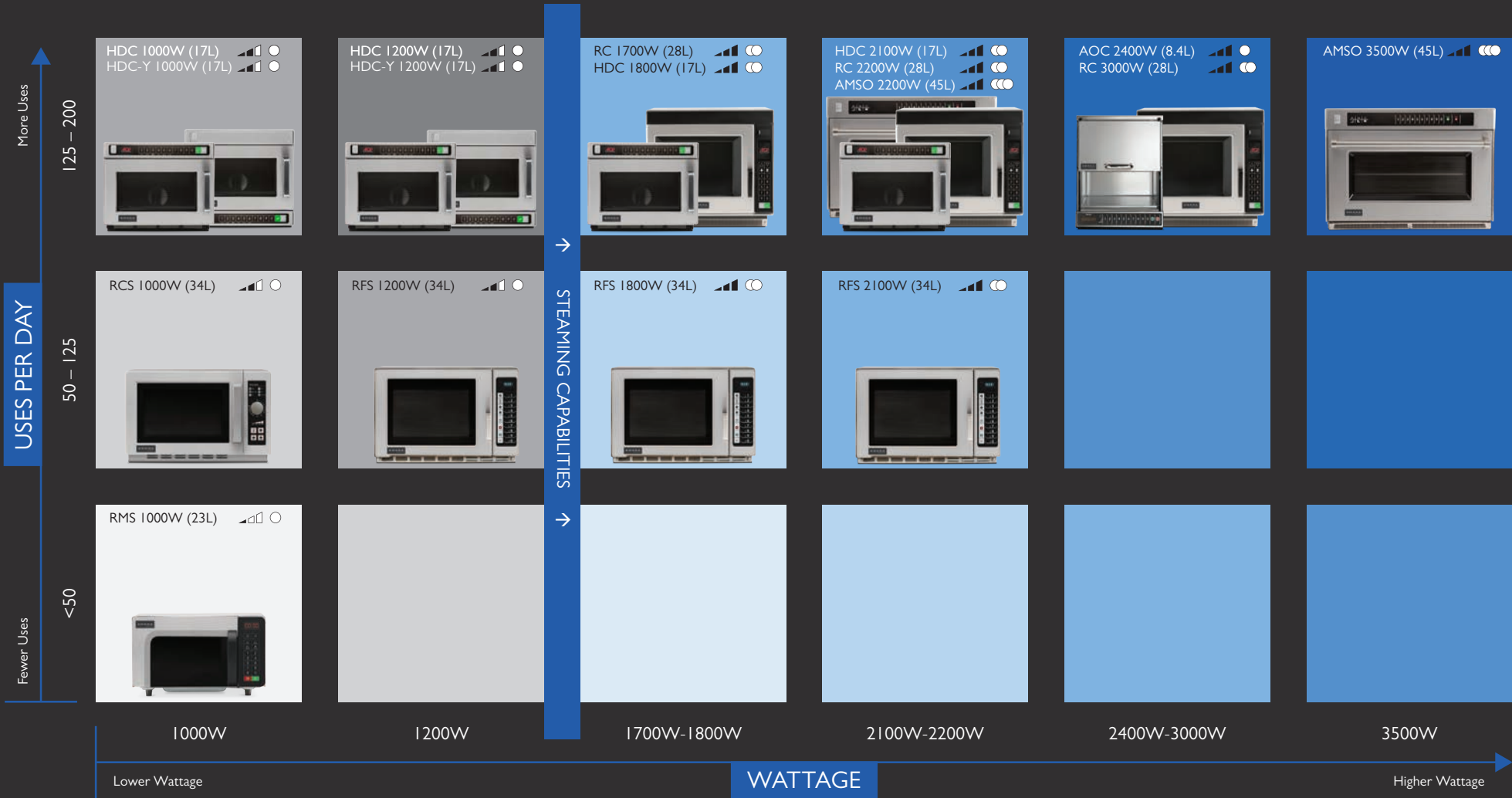
ACP is the global manufacturer of Amana® Commercial, MenuMaster®, and XpressChef® Ovens. Located in Cedar Rapids, Iowa, ACP is proud to fabricate and assemble all our products in the USA. Our products have been rated "Best-In-Class" for over 25 years. Our dedication to quality is reflected in our ISO 9001: 2015 certification. We stand by our products with exceptional warranty and service support. All ACP products are backed by ComServ—the best 24/7/365 service and support in the business. The ACP Culinary Center and our team of chefs provide testing and assistance to take your menu to the next level.



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POWER UP

Step-up your capacity and power to decrease cooktimes, increase throughput, turn more tables, and increase profits. Consider the following factors before selecting your next oven: Model Series, Oven Wattage, Capacity (Liters), Primary Usage, Portion Size, Throughput Potential



INSERT PAN/TRAY CAPACITY

MODEL SERIES	VOLUME	CAVITY(WXD)	FULL-SIZE	2/3	1/2	1/3	1/4	1/6	1/9
AOC	0.3	11.75x8.5	X	X	X	X	1	1	3
HDC	0.6	13x12	X	X	1	1	2	2	3
RMS	0.8	13x13	X	X	1	1	2	2	3
RC	1.0	13x15	X	1	1	2	2	4	6
RCS	1.2	14.5x15	X	1	1	2	2	4	6
RFS	1.2	14.1x16.25	X	1	1	2	2	4	6
AMSO*	1.6	21x13	1*	1*	2*	3*	4*	6*	10*

For **higher watt microwaves over 1200W**, pan capacity may be doubled by stacking pans
* Per shelf - AMSO come standard with a middle shelf and up to 4 magnetrons (AMSO35)

CALCULATING CAPACITY

- Specify more than one oven when:
- The oven is critical to the operator's ability to serve their menu.
 - The portions per hour at peak exceed the capacity of a single oven.

Example - HDC 2100 Watts
Operator needs **100** baked potatoes per hour during peak.
HDC 2100 cooks a batch of **6** in **12.5** minutes
How many HDC's are required to meet demand?

Servings required

100

÷

Servings per batch

6

×

Cook time (minutes)

12.5

÷

Minutes in an hour

60

=

Number of ovens required

3.47 or 4

ed Veggies

0

1

2

3

4

5

6

7

8



X2

A/B



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