

# XpressChef™

## Ventless Submittal Information

### XpressChef™ 2c Series



*Accelerated Cooking Products*

225 49<sup>th</sup> Ave. Dr. SW, Cedar Rapids, IA 52404

800-233-2366, 319-368-8120, Fax: 319-368-8198

[www.acpsolutions.com](http://www.acpsolutions.com)

## **XpressChef™ 2c Ventless Submittal Information**

XpressChef™ 2c Series Ventless Q&A.....	3
ETL Listing.....	4
ETL Explanation .....	5
ETL Authorization to Mark .....	6
Test Reports .....	7-8
Guidelines for Ventless Use.....	9
Heat Load Calculations.....	10-11
Specification Sheets .....	12-13
Quick Start Reference Guide .....	14-15
Application for Exemption from Mechanical Ventilation .....	16
LA County Exemption from Mechanical Ventilation Letter.....	17-19



225 49<sup>th</sup> Ave. Dr. SW, Cedar Rapids, IA 52404  
 800-233-2366, 319-368-8120, Fax: 319-368-8198  
[www.acpsolutions.com](http://www.acpsolutions.com)

# XpressChef™ 2c Series Ventless Q & A

How is the XpressChef™ 2c (JET) High Speed Oven certified ventless?

The JET ovens employ an integral precious metal catalyst to manage Volatile Organic Compounds (VOC's) and fine particulate matter (PM) to levels below the UL 197 threshold of 5 mg/m<sup>3</sup>

How is the XpressChef™ 2c (JET) certified?

The JET is certified ventless by Intertek Testing Services and received the ETL Listed Mark.

How is the XpressChef™ 2c (JET) tested?

The JET is tested and certified by a third party National Certification Body (NCB). Tests involve eight hours of cooking 160 pepperoni pizzas in succession or approximately one pizza every three minutes.

Why is ventless important?

Vent hoods consume energy, increasing operating costs. When the JET is used appropriately in a ventless environment a Type I hood is not required. This can save operators money by eliminating hood installation costs and reducing HVAC and energy costs.

What if local inspector questions ventless installation?

ACP, Inc. will assist with approvals. In general you need to notify the appropriate local agency having jurisdiction (AHJ) and prepare a submittal package including menu items. ACP, Inc. can provide additional information to assist and guide you through the process.



225 49<sup>th</sup> Ave. Dr. SW, Cedar Rapids, IA 52404  
800-233-2366, 319-368-8120, Fax: 319-368-8198  
[www.acpsolutions.com](http://www.acpsolutions.com)

# ***XpressChef***<sup>TM</sup>



**Intertek**  
3197057

**Commercial Microwave/Convection Oven  
with Integral Systems for Limiting  
the Emissions of Grease Laden Air**

---

**This Product Conforms to the Ventless Operation  
Recommendations Set Forth by NFPA96**

**Using EPA202 Test Method**

**20033801**



***Accelerated Cooking Products***

225 49<sup>th</sup> Ave. Dr. SW, Cedar Rapids, IA 52404  
800-233-2366, 319-368-8120, Fax: 319-368-8198  
[www.acpsolutions.com](http://www.acpsolutions.com)

## PART 1 – ALL APPLIANCES

### INTRODUCTION

#### 1 Scope

1.1 These requirements cover commercial electric cooking appliances rated 600 volts or less, intended for indoor use, and intended for use in accordance with the National Electrical Code, NFPA 70.

1.2 These requirements cover coffee makers, conductive cookers, food warmers, fryers, griddles, steam kettles, steam cookers, nut warmers, popcorn machines, ranges, utensil warmers, and other appliances found in commercial kitchens, restaurants, or other business establishments where food is dispensed.

1.3 These requirements do not cover vending machines, cooking appliances intended for household use, commercial cooking appliances rated more than 600 volts, or microwave cooking appliances.

1.4 An appliance designed so that it can be mounted and supported at an outlet box, such as a food warmer, is judged on the basis of compliance with the requirements in this Standard and with the mounting and weight requirements for electric lighting fixtures.

1.5 An appliance that utilizes heat produced by a means other than electrical (for example, gelled or liquid fuel, coal, gas, or oil) is also investigated with respect to the additional risk of fire.

1.6 An appliance that utilizes heat produced by gelled or liquid fuel is also investigated with the appliance operating with the specific fuel(s) which it intended to be used.

1.7 Commercial cooking equipment employing integral systems for limiting the emission of grease laden air are intended to be installed in accordance with the Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations, NFPA 96, and shall comply with the requirements of this Standard. Additionally, the effluent emitted from the system shall not exceed 5 mg/m<sup>3</sup> as measured in accordance with the U. S. Environmental Protection Agency (EPA) Test Method 202, Determination of Condensable Particulate Emissions From Stationary Sources.

1.8 Commercial cooking equipment employing integral recirculating systems shall comply with the requirements of this Standard and the requirements in the Standard for Recirculating Systems, UL 710B.



## AUTHORIZATION TO MARK

This authorizes the application of the Certification Mark(s) shown below to the models described in the Product(s) Covered section when made in accordance with the conditions set forth in the Certification Agreement and Listing Report. This authorization also applies to multiple listee model(s) identified on the correlation page of the Listing Report.

This document is the property of Intertek Testing Services and is not transferable. The certification mark(s) may be applied only at the location of the Party Authorized To Apply Mark.

<b>Applicant:</b>	ACP Inc.	<b>Manufacturer:</b>	ACP Inc.
<b>Address:</b>	225 49th Ave. Dr. SW Cedar Rapids, IA 52404	<b>Address:</b>	225 49th Ave. Dr. SW Cedar Rapids, IA 52404
<b>Country:</b>	USA	<b>Country:</b>	USA
<b>Contact:</b>	Roger Carlson	<b>Contact:</b>	Roger Carlson
<b>Phone:</b>	(319) 368-8162	<b>Phone:</b>	(319) 368-8162
<b>FAX:</b>	(319) 368-8198	<b>FAX:</b>	(319) 368-8198
<b>Email:</b>	RCarlson@acpsolutions.com	<b>Email:</b>	RCarlson@acpsolutions.com
<b>Party Authorized To Apply Mark:</b>	Same as Manufacturer		
<b>Report Issuing Office:</b>	Oakdale, MN		
<b>Control Number:</b>	<u>3197057</u>	<b>Authorized by:</b>	 for Thomas J. Patterson, Certification Manager



This document supersedes all previous Authorizations to Mark for the noted Report Number.

This Authorization to Mark is for the exclusive use of Intertek's Client and is provided pursuant to the Certification agreement between Intertek and its Client. Intertek's responsibility and liability are limited to the terms and conditions of the agreement. Intertek assumes no liability to any party, other than to the Client in accordance with the agreement, for any loss, expense or damage occasioned by the use of this Authorization to Mark. Only the Client is authorized to permit copying or distribution of this Authorization to Mark and then only in its entirety. Use of Intertek's Certification mark is restricted to the conditions laid out in the agreement and in this Authorization to Mark. Any further use of the Intertek name for the sale or advertisement of the tested material, product or service must first be approved in writing by Intertek. Initial Factory Assessments and Follow up Services are for the purpose of assuring appropriate usage of the Certification mark in accordance with the agreement, they are not for the purposes of production quality control and do not relieve the Client of their obligations in this respect.

Intertek Testing Services NA Inc.  
545 East Algonquin Road, Arlington Heights, IL 60005  
Telephone 800-345-3851 or 847-439-5667 Fax 312-283-1672

<b>Standard(s):</b>	UL 923 Issue:2008/04/01 Ed:6 Rev:2010/06/04 UL Standard for Safety Microwave Cooking Appliances
<b>Product:</b>	Microwave Oven
<b>Brand Name:</b>	Jetwave
<b>Models:</b>	JET which may be proceeded and followed by additional alphanumeric characters

# TEST REPORT

The Intertek logo consists of the word "Intertek" in a white, sans-serif font, centered within a black rounded rectangle.

**REPORT NUMBER: 101259577PRT-001**

**REPORT DATE: 08/23/13**

**EVALUATION CENTER**

**Intertek Testing Services NA Inc.**

**22887 NE Townsend Way**

**Fairview Oregon 97024**

**RENDERED TO**

**ACP, Inc.**

**225 49<sup>th</sup> Avenue Drive Southwest**

**Cedar Rapids, IA 52404**

**PRODUCT EVALUATED:**

**Models JET14V, JET19V, and JET19V2**

*This report is for the exclusive use of Intertek's Client and is provided pursuant to the agreement between Intertek and its Client. Intertek's responsibility and liability are limited to the terms and conditions of the agreement. Intertek assumes no liability to any party, other than to the Client in accordance with the agreement, for any loss, expense or damage occasioned by the use of this report. Only the Client is authorized to copy or distribute this report and then only in its entirety. Any use of the Intertek name or one of its marks for the sale or advertisement of the tested material, product or service must first be approved in writing by Intertek. The observations and test results in this report are relevant only to the sample tested. This report by itself does not imply that the material, product, or service is or has ever been under an Intertek certification program.*

## VI. CONCLUSION

When tested to procedures specified in UL 710b the ACP, Inc oven models JET19V, JET19V2, and the JET14V cooking pizza produced grease emissions of 1.66 mg/m<sup>3</sup>. Current emissions limits set by this standard are 5 mg/m<sup>3</sup>; these results would show compliance with requirements of UL 710b second edition dated September 2, 2011.

## INTERTEK TESTING SERVICES NA

Reported by: Bruce S Davis  
Bruce S Davis  
Test Engineer

Reviewed by: John Voorhees  
John Voorhees  
Operation Manager



## ACP, Inc. Guidelines for Ventless Use

The XpressChef™ 2c Series, JET High Speed Oven conforms to UL 923, EPA202 and NFPA96. The UL 923 standard covers the electrical and product safety standard. The EPA202 and NFPA96 standard covers the low particulate matter emissions standard to which we conform. While both standards cover different aspects of the oven, they both overlap as it relates to grease and fire handling.

The EPA202 and NFPA96 listing for ventless operation covers food items with particulate matter emissions of less than 5 mg/m<sup>3</sup>. The foods outlined below fall below the particulate matter emissions identified by EPA202 and NFPA96 and should meet the requirements for ventless operation:

### Bakery

- Toasted Bagel
- Toasted Breads
- Toasted English muffin
- Cookies
- Baked desserts
- Pies
- Cakes
- Pastries
- Muffins
- Breads
- Garlic Bread

### Sandwiches

- Toasted Breakfast Sandwiches (egg, meat, & cheese)
- Toasted Sub Sandwiches (meat & cheese)
- Egg Sandwiches (egg & cheese)

### Vegetables

- Hashbrowns
- Fries
- Roasted potatoes
- Roasted vegetables
- Baked potatoes

### Pizza

- Pizza
- Calzone

### Precooked Proteins

- Precooked chicken, pork or beef
- Lean meats & seafood, such as chicken breast without the skin
- Shrimp

### Breakfast

- French Toast
- Pancakes
- Omelets (meat, cheese, vegetable)
- Precooked bacon
- Precooked sausage patties

### Pastas/Entrees

- Baked pastas
- Pot pies
- Mac and Cheese

### Appetizers

- Quesadillas
- Egg Rolls
- Jalapeno Poppers
- Cheese Sticks
- Chicken wings
- Chicken nuggets/bakeable appetizers

Items that may not fall below the particulate matter emissions as outlined by EPA202 and NPA 96 are as follows:

- Raw frozen uncooked hamburger
- Raw fresh/frozen skin on chicken
- Uncooked bacon
- Raw fresh/frozen sausage
- Raw fresh/frozen steaks with fatback
- Raw chicken wings

## JET19V Estimated Heat Load Calculations

<b>Parameters</b>	
Operating Time	12 Hours
Energy Costs	\$0.11 KWHr
Idle Time	2 Hours
Cook Cycles/Daily	100
Typical Cook Time	60 Seconds

<b>Data</b>	<b>Time (Minutes)</b>	<b>Power (Watts)</b>	<b>Cost/Day</b>	<b>Balance of Time (Hours)</b>
Warm Up	15	2,240	\$0.06	11.75
Cooking	100	5,413	\$0.99	10:05
Idle Time	605	396	\$0.44	0
<b>TOTAL COST PER DAY</b>			<b>\$1.49</b>	
<b>TOTAL COST PER MONTH</b>			<b>\$44.70</b>	
<b>TOTAL COST PER YEAR</b>			<b>\$543.85</b>	

### HVAC Requirements per Operating Time (Estimated)

<b>Total Average Power</b>	<b>Total Environmental Load</b>	<b>Average Cooling Requirement</b>
1,132 W	3.9 kBtu/hr	.33 Tons of AC



225 49<sup>th</sup> Ave. Dr. SW, Cedar Rapids, IA 52404  
 800-233-2366, 319-368-8120, Fax: 319-368-8198  
[www.acpsolutions.com](http://www.acpsolutions.com)

## JET14V Estimated Heat Load Calculations

<b>Parameters</b>	
Operating Time	12 Hours
Energy Costs	\$0.11 KWHr
Idle Time	2 Hours
Cook Cycles/Daily	100
Typical Cook Time	60 Seconds

<b>Data</b>	<b>Time (Minutes)</b>	<b>Power (Watts)</b>	<b>Cost/Day</b>	<b>Balance of Time (Hours)</b>
Warm Up	15	2,280	\$0.06	11.75
Cooking	100	3,960	\$0.73	10:08
Idle Time	605	412	\$0.46	0
<b>TOTAL COST PER DAY</b>			<b>\$1.25</b>	
<b>TOTAL COST PER MONTH</b>			<b>\$37.50</b>	
<b>TOTAL COST PER YEAR</b>			<b>\$456.25</b>	

### HVAC Requirements per Operating Time (Estimated)

<b>Total Average Power</b>	<b>Total Environmental Load</b>	<b>Average Cooling Requirement</b>
944 W	3.2 kBtu/hr	.27 Tons of AC



225 49<sup>th</sup> Ave. Dr. SW, Cedar Rapids, IA 52404  
 800-233-2366, 319-368-8120, Fax: 319-368-8198  
[www.acpsolutions.com](http://www.acpsolutions.com)

# XpressChef™

Project #: \_\_\_\_\_

Item #: \_\_\_\_\_



## High Speed Combination Oven

### XpressChef™ 2c Series

#### Combines cooking energies for superior baking results **FAST!**

- 2700W Convection enhances toasting and browning
- 95°– 250°C (200°– 475°F) temperature range
- 1000, 1400, or 1900W top antenna feed microwave system heats quickly, reduces cooking time
- Flexible cooking platform. Use any combination of convection and microwave

#### Simplifies cooking

- **Ventless Options:** "V" models feature built-in catalytic converter for ventless operation
- Stackable without a kit, to increase throughput and save valuable counter space
- 34 liter (1.2 cubic ft.) oven capacity easily accommodates a 30cm (12") pizza

#### Multi-language universal operation, with programming flexibility

- Oven interface and programming software support 20 languages
- Smart USB connectivity standard
- Compatible with ACP Programming Application
- Stores up to 100 programmable menu items

#### Cuts Costs

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

#### Easy to Use and Maintain

- Stainless steel exterior and interior
- Door opens 90°+ for full access to the oven cavity

#### Optional Accessories

- Oven paddle (PA10)
- Magnetic air filter (AF10)
- Panini grill plate (JR10)
- Pizza Stone (ST10C)
- Drip Tray/Griddle (DR10)
- Non-stick baskets (TB10/S, SB10/S, MB10/S)
- Non-stick cavity liners (TL12)
- Oven floor liner (OV10)
- Stainless cart/equipment stands: (CA24, CA30)
- Oven Cleaner & Shield (CL10\*, SH10\*)
- Replacement oven rack (RA14)

#### Service

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



#### Warranty

Warranty Certificate for this product can be found on the ACP, Inc. website at [www.acpsolutions.com/warranty](http://www.acpsolutions.com/warranty)



#### Safety and Sanitation

This ACP, Inc. product meets and exceeds safety and sanitation standards set for commercial microwave ovens by UL, ETL, NSF, CSA, FDA., CE, and National Institute of Metrology, Quality and Technology (INMETRO).



## Market Regions: North & South America

### XpressChef™ 2c Series | Heavy Volume This category of high speed oven is ideal for...

#### Applications

- Cafés
- Bakeries
- Wine bars
- Pubs
- Supermarkets
- Convenience stores
- Country clubs
- Kiosks

#### Throughput potential by oven wattage (Qty/hour)

Food item	1000W	1400W	1900W
Lava Cake	16	36	36
Chicken Pot Pie	14	15	19
Biscuits (6)	14	14	14
Scones	12	16	18
Baked Brie	13	14	16
Artichoke Dip	23	25	27
30cm (12") Pizza	10	12	15
Large Baked Potato	8	9	11

#### Location of Oven(s)

- Kitchen shelf
- Kitchen counter top, single or stacked
- Equipment stand, single or stacked

All ACP, Inc. commercial ovens are supported by our Culinary Center. Do not hesitate to contact us for any questions regarding food preparation, menu development and cooking times: [testkitchen@acpsolutions.com](mailto:testkitchen@acpsolutions.com)



For other market regions, please see product literature online

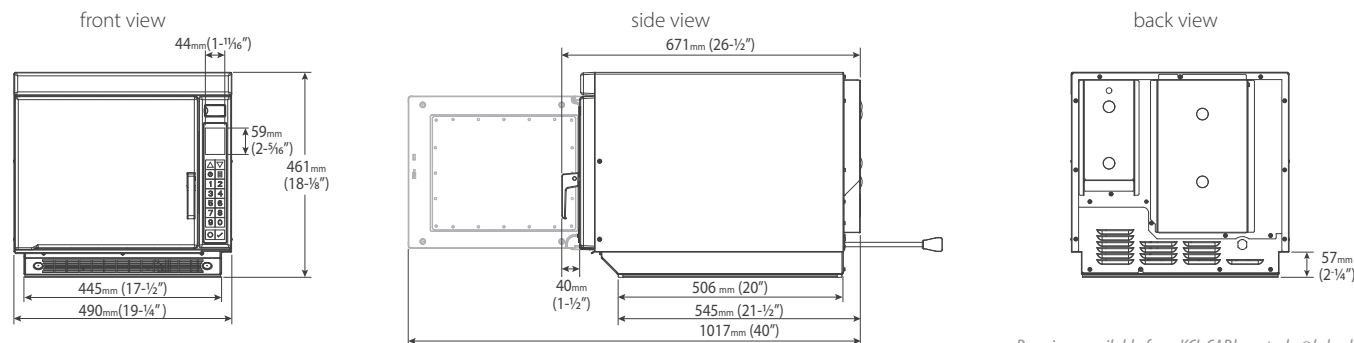
\*Only shipped in U.S.A.



© 2020 ACP, Inc.  
Cedar Rapids, Iowa 52404

# XpressChef™ 2c Series | High Speed Combination Oven

North &amp; South America



Drawings available from KCL CADlog - techs@kclcad.com

## Dimensions

Exterior	H 461 (18 1/8")	W 490 (19 1/4")	D† 671 (26 1/2")
Cavity	H 267 (10 1/2")	W 330 (13")	D 381 (15")
Usable Cavity Space	34 liter (1.2 cubic ft.)		
Door Depth	1017 (40"), 90°+ door open		
Installation Clearance	Top: 102 (4")	Sides: 25 (1")	Back: None
Shipping Carton	H 546 (21 1/2")	W 540 (21 1/4")	D 756 (29 3/4")
<b>Weight</b>			
Model Type	Product Weight	Ship weight (approx.)	
With catalytic converter	51 kg. (112 lbs)	53 kg. (116 lbs)	
Without catalytic converter	50 kg. (111 lbs)	52 kg. (115 lbs)	

## Features

Configuration	Countertop
Stackable	Yes, without kit
Display	71 (2.8") Color LCD
USB Port	Yes
Internet Connectivity	No
Control System	Touchpad
Programmable Control	Yes, 10 pads
Braille	Overlay available
Settings Programmable	100
Temperature Range	95°– 250°C (200°– 475°F)
Microwave Distribution	Rotating antennas, top
Power Levels	11
Defrost	Yes, microwave only, power level 2
Time Entry Option	Yes
Stage Cooking	Yes, 4 stages
Air Filter	Non-removable with cleaning reminder**
Rack	2 positions, 1 removable rack
Door Handle	Lift & Pull
Exterior Finish	Stainless steel
Interior Finish	Stainless steel

ACP, Inc. requires installing a type D circuit breaker for all high-speed oven installations.

Measurements are millimeters. Measurements in ( ) are US Standard

\* IEC 60705 Tested

\*\* Removable magnetic air filter accessory available (#AF10)

† Includes handle

‡ Catalytic convertor filters grease and odors from the air. This product conforms to the Ventless Operation Recommendations set forth by NFPA96 using EPA202 test method

## Electrical Configuration

Region	Model#/ UPC	Auto. Voltage Sensor	Max. Cooking Time	Catalytic Converter	Power Consumption	Power Output		Power Source	Plug Configuration	Cord Length	Frequency	Magnetron
North America single phase	<b>JET14</b> 728028244656	Yes	20:00	No	3200W, 16A	1400W*	2700W	208/240V, 60Hz, 20A, single phase	NEMA 6-20	1.5m (5 ft.)	2450MHz	2
North America single phase	<b>JET14V</b> 728028244687	Yes	20:00	Yes‡	3200W, 16A	1400W*	2700W	208/240V, 60Hz, 20A, single phase	NEMA 6-20	1.5m (5 ft.)	2450MHz	2
North America single phase	<b>JET19</b> 728028244694	Yes	16:00	No	5300W, 26A	1900W*	2700W	208/240V, 60Hz, 30A, single phase	NEMA 6-30	1.5m (5 ft.)	2450MHz	2
North America single phase	<b>JET19V</b> 728028244700	Yes	16:00	Yes‡	5300W, 26A	1900W*	2700W	208/240V, 60Hz, 30A, single phase	NEMA 6-30	1.5m (5 ft.)	2450MHz	2
Latin America single phase	<b>JET10</b> 728028470598	No	20:00	No	3200W, 15A	1000W*	2700W	220V, 60Hz, 15A, single phase	NEMA 5-15P	1.5m (5 ft.)	2450MHz	1
Latin America single phase	<b>JET10V</b> 728028470604	No	20:00	Yes‡	3200W, 15A	1000W*	2700W	220V, 60Hz, 15A, single phase	NEMA 5-15P	1.5m (5 ft.)	2450MHz	1
Brazil single phase	<b>JET14B</b> 728028377002	No	20:00	No	3200W, 15A	1400W*	2700W	220V, 60Hz, 15A, single phase	TYPE YP-05 NBR 14136	1.5m (5 ft.)	2450MHz	2
Peru single phase	<b>JET14P</b> 728028422986	No	20:00	No	3200W, 15A	1400W*	2700W	220V, 60Hz, 15A, single phase	NEMA 5-15P	1.5m (5 ft.)	2450MHz	2



225 49th Ave. Dr. SW, Cedar Rapids, IA 52404 U.S.A.  
800-233-2366 • 319-368-8120 • Fax: 319-368-8198  
www.acpsolutions.com

Part No. 20271501

Updated 12/16/2019

© 2020 ACP, Inc., Cedar Rapids, Iowa 52404

an Ali Group Company



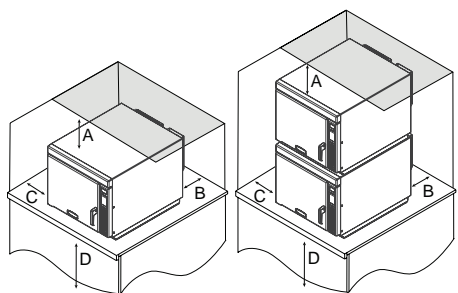
The Spirit of Excellence



## Quick Start Guide

Refer to Owner's Manual for Safety Statements. Complete Owner's Manual available online.

This document covers XpressChef™ 2c Series and JET models

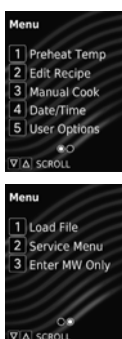


### OVEN CLEARANCES

- Allow at least 4" (10 cm) of clearance around top of oven. Proper air flow around oven cools electrical components. With restricted air flow, oven may not operate properly and life of electrical parts is reduced.
- There is not an installation clearance requirement for the back of the oven
- Allow at least 1" (2.54 cm) of clearance around sides of oven.
- Install oven so oven bottom is at least 3 feet (91.5 cm) above floor.

### CONTROL PANEL FEATURES

- USB Port
- Display
- UP keypad
- DOWN keypad
- POWER ON/OFF keypad
- MENU Keypad
- Number Keypads
- STOP/RESET Keypad
- START/OK Keypad



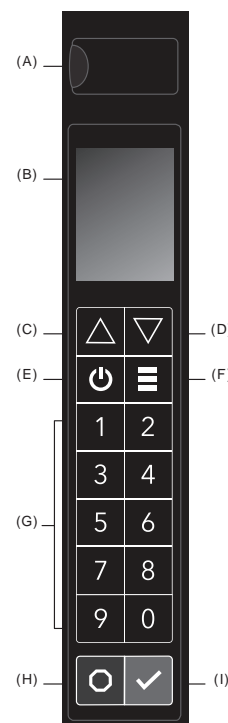
### MENU SCREENS

#### Page 1

- Preheat Temperature
- Edit Recipe
- Manual Cook
- Date/Time
- User Options

#### Page 2

- Load File
- Service Mode
- Enter MW Only



## So...how do I use it?

### Edit Oven Preheat Temperature

This oven can be set to a preheat temperature between 200°– 475°F (95°– 250°C) .

- Press MENU (≡) keypad. MENU screen will display.\*
- Press number "1" keypad to access "Preheat Temp".
- Press number keypads to enter desired preheat temperature.
- To save changes:** Press START/OK keypad.
- To discard changes:** Press STOP/RESET keypad.

### Preset Recipe Keypads

To cook food using preprogrammed cooking sequences. Oven must be preheated before cooking. From READY or DOOR OPEN screen:

- Open oven door, place food in oven, and close oven door.
- Press desired number keypad(s).
- Oven operates and time counts down.
- At the end of the cooking cycle, the oven beeps. Carefully remove food from oven.

**\*Note:** If PIN Code is enabled, your unique 4 digit pin code will be required to access Menu Screen

### Power-On, Preheat

Press POWER ON/OFF keypad to begin preheating. WARMING UP screen displays. READY screen will display once oven reaches the specified preheat temperature. The factory default preheat setting is 475°F (250°C).

### Manual Cooking Mode

Allows operator to heat without changing the preset recipe keypads. Oven must be preheated before cooking. From READY or DOOR OPEN screen:

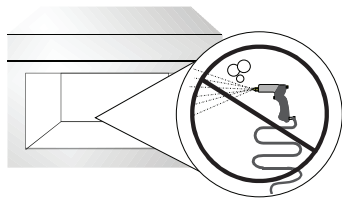
- Open oven door, place food in oven, and close door.
- Press MENU (≡) keypad. MENU screen will display.\*
- Press number "3" keypad to access "Manual Cook".
- To navigate to editable fields:** Press UP/DOWN (▲▼) keypads. Active field will be highlighted in red. Editable fields include: Oven Temperature; Cook Time; %MW Power Level (0-100% in 10% increments); and Add a Stage.
- Press number keypads to enter desired settings per field.
- To add additional cooking stages:** Press DOWN (▼) keypad until "+ STAGE" is highlighted. Repeat steps 4-6.
- Press START/OK keypad to begin cooking.
- At the end of the cooking cycle, the oven beeps. Oven interior and cooking dish will be hot. Carefully remove food from oven.

### Edit Recipe Mode

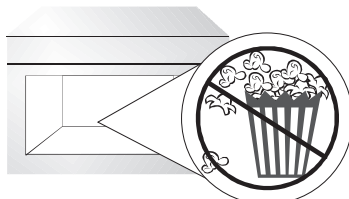
- Press MENU (≡) keypad. MENU screen will display.\*
- Press number "2" keypad to access "Edit Recipe".
- To navigate to editable fields:** Press UP/DOWN (▲▼) keypads. Active field will be highlighted in red. Editable fields include: Recipe Name; Oven Temperature; Cook Time; %MW Power Level (0-100% in 10% increments); and Add a Stage.
- Press number keypads to enter desired settings per field.
- To add additional cooking stages:** Press DOWN (▼) keypad until "+ STAGE" is highlighted. Repeat steps 3-5.
- To save and exit:** Press START/OK keypad.
- To discard changes:** Press STOP/RESET keypad.

# Quick Start Guide

Refer to Owner's Manual for Safety Statements. Complete Owner's Manual available online.



**DO NOT** power spray



**No** popcorn

## Access and Modify User Options

There are several options you can change to customize the operation of the oven. Options are shown below. **The factory setting is shown in bold type.**

1. Press MENU (≡) keypad.  
**Note:** If PIN Code is enabled, your unique 4 digit pin code will be required.
2. Press number "5" keypad to access "User Options".
3. To scroll between pages of settings: Press UP/DOWN (▲▼) keypads.
4. To access available options for a setting: Press corresponding number keypad.
5. To change a setting: Press corresponding number keypad.
6. **To save changes:** START/OK keypad.
7. **To exit:** Press STOP/RESET keypad.

## STANDARD DEFAULT PER MODEL (FACTORY SETTINGS IN BOLD)

Factory setting may vary by model

SETTING	DISPLAYED OPTIONS	DESCRIPTION
End of Cycle Beep	<b>3 Seconds</b> Continuous Burst	<b>3 second continuous beep</b> Continuous beep until door is opened 5 beep bursts until door is open
Speaker Volume	Off Low <b>Medium</b> High	Sets volume to off Sets volume to low <b>Sets volume to medium</b> Sets volume to high
Key Beep	Off <b>On</b>	Prevents beep when keypad is pressed <b>Allows beep when keypad is pressed</b>
Reset on Door Open	End Cook Cycle <b>Pause Cook Cycle</b>	Cancels heating time count down after door is opened during cycle. <b>Allows oven to resume heating time countdown after door is opened during cycle</b>
Digit Entry	<b>Single Digit</b> Double Digit Folders	<b>Allows 10 (0-9) preprogrammed recipes</b> Allows 100 (00-99) preprogrammed recipes Allows 10 folders (0-9), each with 10 preprogrammed recipes
Maximum Cook Time	10 minutes <b>20 minutes</b>	Allows 10 minutes of heating time <b>Allows 20 minutes of heating time</b>
Keypad Enable Window	15 seconds 30 seconds <b>1 minute</b> 2 minutes	15 seconds after oven door is opened, keyboard disabled 30 seconds after oven door is opened, keyboard disabled <b>1 minute after oven door is opened, keyboard disabled</b> 2 minutes after oven door is opened, keyboard disabled
On-the-Fly Programming	Off <b>On</b>	Disables pushing any additional keypads during a cook cycle <b>Allows pushing additional keypads to add or change time in the middle of a cook cycle</b>
Clean Filter Reminder	Off <b>Every 7 Days</b> Every 30 Days Every 90 Days	Oven will not display "Clean Filter Message" <b>Oven will display "Clean Filter Message" every 7 days</b> Oven will display "Clean Filter Message" every 30 days Oven will display "Clean Filter Message" every 90 days
Preheat Warning	Enabled <b>Disabled</b>	Oven will display warning message if recipe temperature does not match oven temperature <b>Oven will not display temperature warning message</b>
Auto Shut-Off	Never <b>2 Hours</b> 4 Hours 8 Hours	Oven will not automatically shut-off <b>After 2 hours of inactivity, oven will automatically shut-off</b> After 4 hours of inactivity, oven will automatically shut-off After 8 hours of inactivity, oven will automatically shut-off
PIN Code	<b>Off</b> On Set PIN Code	<b>PIN Code not required to access Menu or User Options</b> PIN Code required to access Menu and User Options PIN Code required. Create new 4 digit PIN Code
Language	Chinese (Mandarin), Danish, Dutch, <b>English</b> , Filipino, French, German, Greek, Italian, Japanese, Korean, Norwegian, Polish, Portuguese, Romanian, Russian, Spanish, Swedish, Ukrainian, Vietnamese	
Temperature Unit	Fahrenheit Celsius	Temperatures are displayed in Fahrenheit for 60Hz models Temperatures are displayed in Celsius for 50Hz models
Quantity Prompt**	On <b>Off</b>	Prompts the user for portion quantity multiplier (1-9) upon selecting a preset program <b>Allows user to cook individual portions</b>

\*\* Available on select models only. (Only displayed in User Options menu if factory option is enabled)

## Oven Cleaning Basics

Refer to Owner's Manual for complete instructions and recommendations (available online)

DO wear protective gloves and glasses

DO always use recommended cleaning supplies: *Damp towel, plastic scouring pad, ACP Oven Cleaner and ACP Oven Shield Protectant*

DO allow oven and tools to cool before cleaning

DO NOT use abrasive cleaners or cleaners containing ammonia, citrus, phosphates, chlorine, sodium or potassium hydroxide (lye).  
**Use of unapproved cleaning agents will void the terms of the warranty.**

DO NOT use water pressure style cleaning systems

DO NOT spray cleaning solution into perforations.

DO NOT use knife, metal utensil, or steel wool pad to remove baked-on material.

## APPLICATION FOR EXEMPTION FROM MECHANICAL VENTILATION

1. Applicant Name(s): \_\_\_\_\_ Telephone: \_\_\_\_\_  
 Applicant Name(s): \_\_\_\_\_ Telephone: \_\_\_\_\_
2. Facility Name: \_\_\_\_\_  
 Facility Address: \_\_\_\_\_
3. Facility Type: Restaurant \_\_\_\_\_ Market \_\_\_\_\_ Bakery \_\_\_\_\_ Other \_\_\_\_\_
4. Appliance Type (rotisserie, oven, etc.): \_\_\_\_\_ Weight: \_\_\_\_\_
5. Equipment Manufacturer: \_\_\_\_\_  
 Address: \_\_\_\_\_  
 Model: \_\_\_\_\_ Specifications Included? Yes \_\_\_\_\_ No \_\_\_\_\_
6. Heat Source: Electric \_\_\_\_\_ Gas \_\_\_\_\_ Solid (wood, charcoal, etc.) \_\_\_\_\_ Microwave \_\_\_\_\_  
 Other (specify): \_\_\_\_\_
7. Certified to meet NSF/ANSI Standard 4? Yes \_\_\_\_\_ No \_\_\_\_\_ Don't Know \_\_\_\_\_  
 If "yes", certifying organization: NSF Int'l \_\_\_\_\_ ETL/I \_\_\_\_\_ UL Sanitation (EPH) \_\_\_\_\_  
 Other certifying organization (specify): \_\_\_\_\_
8. Hours per day of operation of appliance: \_\_\_\_\_ Number of days/week: \_\_\_\_\_
9. Approximate size of facility (square feet): \_\_\_\_\_ Of area/room with cooking equipment \_\_\_\_\_
10. Area/Room ceiling height \_\_\_\_\_ Ventilation (CFM) in room/area \_\_\_\_\_
11. # of appliances currently in use that have been previously approved for use without mechanical ventilation: \_\_\_\_\_
12. How many appliances are you requesting to install without mechanical exhaust ventilation? \_\_\_\_\_
13. Types of foods to be cooked in the appliance (*check all that apply*):
  - a. Pre-cooked wrapped/packageged foods-reheat only: \_\_\_\_\_
  - b. Baked goods: (including bread, rolls, pastries, pies, cookies, cakes, etc.): \_\_\_\_\_
  - c. Vegetables: (including baked potatoes, steamed vegetables, beans, etc.): \_\_\_\_\_
  - d. Pizza: \_\_\_\_\_ frozen par baked: \_\_\_\_\_ made fresh: \_\_\_\_\_
  - e. Sandwiches: (containing only ready to eat fillings): \_\_\_\_\_
  - f. Raw meats and/or raw eggs: (meat, fish, poultry): \_\_\_\_\_
  - g. Open cooking: (sauté, grill, etc.): \_\_\_\_\_
  - h. Deep fat fried foods: \_\_\_\_\_
  - i. Other (specify): \_\_\_\_\_
14. "Ductless" ventilation provided: Yes \_\_\_\_\_ No \_\_\_\_\_  
 If yes, is it included with appliance? \_\_\_\_\_ or installed separately? \_\_\_\_\_
  - ▶ Ductless Hood Manufacturer: \_\_\_\_\_ Model: \_\_\_\_\_
  - ▶ Complies with UL Standard 197? Yes \_\_\_\_\_ No \_\_\_\_\_ Don't know \_\_\_\_\_

 \_\_\_\_\_  
 APPLICANT SIGNATURE

 \_\_\_\_\_  
 DATE

### FOR OFFICE USE ONLY

Recd by \_\_\_\_\_ Date \_\_\_\_\_ Amt. Recd \_\_\_\_\_ Check # \_\_\_\_\_





**BARBARA FERRER, Ph.D., M.P.H.,  
M.Ed.**  
Director

**JEFFREY D. GUNZENHAUSER, M.D.,  
M.P.H.**  
Interim Health Officer

**CYNTHIA A. HARDING, M.P.H.**  
Chief Deputy Director

**ANGELO J. BELLOMO, REHS, QEP**  
Deputy Director for Health Protection

**TERRI S. WILLIAMS, REHS**  
Director of Environmental Health

**BRENDA J. LOPEZ, REHS**  
Assistant Director of Environmental Health  
5050 Commerce Drive

**BOARD OF SUPERVISORS**

**Hilda L. Solis**  
First District

**Mark Ridley-Thomas**  
Second District

**Sheila Kuehl**  
Third District

**Janice Hahn**  
Fourth District

**Kathryn Barger**  
Fifth District

April 17, 2018

Shawn Garringer  
Manager Sustained Engineering  
ACP, Inc.  
225 49<sup>th</sup> Avenue Dr. SW  
Cedar Rapids, IA, 52404

Ventilation Exemption Plan Check No.	ME-2014-001
Application Type:	Equipment Specific
Effective Date:	04/17/2018
Expiration Date:	04/17/2023
Telephone:	(319) 368-8120
Email:	sgarringer@acpsolutions.com

**RE: Exemption from mechanical exhaust ventilation for MENUMASTER COMMERCIAL CONVECTION MICROWAVE OVEN MODEL JET 19V, ACE19V, JET 14V, ACE14V, JET 19V2, ACE19V2.**

Dear Mr. Garringer:

The County of Los Angeles Department of Public Health, Environmental Health-Plan Check Program has completed a review of **MENUMASTER COMMERCIAL CONVECTION MICROWAVE OVEN MODEL JET 19V, ACE19V, JET 14V, ACE14V, JET 19V2, ACE19V2 ovens**. For exemption from the mechanical exhaust ventilation requirements of Section 114149.1(a) of the California Retail Food Code.

You have provided documentation that these ovens have Intertek certification for safety and sanitation and you have also provided a copy of the Intertek test report number **101259577PRT-001**. This report states that tested model, **JET19** was found to be similar in design to the other five models **ACE19V, JET 14V, ACE14V, JET 19V2, ACE19V2** to grant reciprocity.

ACP, Inc.  
April 17th, 2018

**Additionally, you provided the UL 710B test results** using EPA test method to determine condensable particulate emissions from a stationary source. The results of these continuous hours of cooking emissions test, conducted on the model JET 19V indicate that the total amount of grease-laden effluents collected was 1.66 mg/m<sup>3</sup>, which is below the limit of 5 mg/m<sup>3</sup> to be considered a low grease emission appliance.

Therefore, additional mechanical ventilation in the form of a Type I and Type II hood is not required by the County of Los Angeles Department of Public Health, provided the following contingencies are met:

1. There shall be no more than two unventilated ovens per food facility.
2. No other heat producing food related equipment ventilation shall be permitted in a food facility without the addition of mechanical ventilation
3. The equipment must be installed, serviced, and maintained according to the manufacture's specifications.
4. Any modification, alteration, or removal of equipment, including any component of the integral air filtration systems voids both the ANSI certification of the equipment and this limited exemption. All air filtration components must be installed and operational at all times the appliance is in use.
5. **The oven (s)** shall be used for cooking or warming of pizza, bread, bakery products, sandwiches containing ready to eat fillings, vegetable, or similar items only. No raw animal protein products (Meat, Fish, and Poultry) shall be cooked in the equipment unless mechanical ventilation is provided.
6. No items that generate grease-laden vapors shall be prepared or cooked in the unventilated oven (s). Pre-cooked foods such as animal, fish, or skinless poultry protein products may be reheated in the oven (s).
7. The oven (s) must be operated in a well-ventilated area approved for food preparation.
8. If the ownership changes at a food facility that is operating the exempted equipment, then the new owner/operator will be informed of the operating conditions.
9. This exemption from mechanical exhaust ventilation shall not be deemed to supersede any local building and fire code requirements pertaining to electrical and fire safety.

This exemption shall be in effect for a period of five years from the date of this letter, or until revoked. However, exemption shall not preclude this Department from requiring the installation of mechanical exhaust ventilation when operation of the oven (s) at a specific location results in a sanitation or safety violation. These problems may include, but are not limited to, problems of installation, use, maintenance, cleaning or other site specific considerations which exceed the above limitations or pose a discernable health or safety hazard.

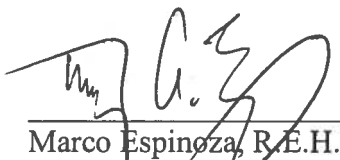
ACP, Inc.  
April 17th, 2018

This letter may be used as evidence of the evaluation of the Menumaster Commercial Convection/Microwave Oven Model **JET 19V, ACE19V, JET 14V, ACE14V, JET 19V2, ACE19V2.**

However, it is not to be construed as an endorsement of the subject items and may not be used for advertising or promotional purposes.

Should you have any questions or need additional information, please contact me at (626) 430-5560.

Sincerely Yours,

  
\_\_\_\_\_  
Marco Espinoza, R.E.H.S.  
Environmental Health Specialist IV  
Plan Check Program

Approved:07/21/14  
Revisions:11/22/2017  
04/17/2018