

COMMERCIAL MICROWAVE & STEAMER OVENS

# AMANA

COMMERCIAL



PRODUCT CATALOG



CHANGING THE WAY THE WORLD COOKS™

# TABLE OF CONTENTS

## CONTENTS

|  |    |
|--|----|
| Alphabetical Index, Table of Contents..... | 2  |
| About ACP.....                             | 3  |
| Service & Support.....                     | 4  |
| Quick Guide to Outstanding Features .....  | 5  |
| Advantages of Higher Wattages.....         | 5  |
| AMSO Steamer .....                         | 6  |
| Simplifying Steaming .....                 | 7  |
| OnCue™ Series.....                         | 8  |
| RC Series .....                            | 9  |
| HDC and HDC-Y Series.....                  | 10 |
| RFS Series .....                           | 11 |
| RCS Series.....                            | 12 |
| RMS Series .....                           | 13 |
| Accessories, Benefits.....                 | 14 |
| Specification Comparison .....             | 15 |

## ALPHABETICAL MODEL INDEX

|  |    |
|--|----|
| AMSO22, AMSO35 .....                           | 6  |
| AOC24 .....                                    | 8  |
| HDC1015, HDC12A2, HDC182, HDC1815, HDC212..... | 10 |
| HDC10Y15, HDC12YA2, HDC18Y2, HDC21Y2.....      | 10 |
| RC17S2, RC22S2, RC30S2 .....                   | 9  |
| RCS10DSE, RCS10TS .....                        | 12 |
| RFS12TS, RFS18TS, RFS21TS.....                 | 11 |
| RMS10DSA, RMS10TSA.....                        | 13 |

| PRODUCT LINE          | USES PER DAY    |
|-----------------------|-----------------|
| <b>SPECIALTY CHEF</b> | <b>125-200+</b> |
| <b>CHEF</b>           | <b>125-200+</b> |
| <b>RESTAURANT</b>     | <b>50-125</b>   |
| <b>VALUE</b>          | <b>&lt;50</b>   |

## AMANA® COMMERCIAL HISTORY

|       |   |
|-------|---|
| 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  | <b>Amana launched the first countertop commercial microwave oven.</b> 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  | <b>Amana Commercial Products became part of Ali Group,</b> the Italian based commercial foodservice equipment company.  |
| Today | ACP, Inc. remains the leader in providing accelerated cooking solutions to the foodservice industry. ACP, Inc brands include Amana® Commercial, MenuMaster® Commercial, and XpressChef™.  |

## AN ALI GROUP COMPANY

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. Through its subsidiaries, the company 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 113 global brands employs approximately 14,000 people in 34 countries and, in terms of sales, is one of the world's largest groups in this industry. It has 75 manufacturing facilities in 17 countries and sales and service subsidiaries throughout Europe, the Middle East, Africa, North America, South America, and Asia Pacific.

an Ali Group Company



The Spirit of Excellence

For more information on Ali Group products and services, visit:  
[www.aligroup.com](http://www.aligroup.com)



# The One. The Only.

Located in the heartland of America, ACP, Inc is proud to be the only manufacturer that fabricates and assembles both high-speed ovens and microwave ovens in North America. All of our ovens are fabricated & assembled in the USA

## 100% COMMERCIAL. 100% ACCELERATED.

ACP is the only manufacturer dedicated exclusively to commercial microwave and high-speed ovens. With over a half-century of focused and dedicated R&D, we are the commercial experts in accelerated cooking solutions for the professional operator and chef. In 1969, ACP brought the first commercial microwave to the market. In the 1980s, the first high-speed combination oven. Today, with countless installations, and the best 24/7/365 service and support in the business, ACP remains the market share leader with brands trusted by top restaurant chains around the world.



## ACCELERATED COOKING PRODUCTS

**Three Brands. One Company.** ACP is the manufacturer of Amana® and Menumaster® Commercial steamer and microwave ovens, as well as XpressChef™ high-speed ovens.

## Quality You Can Trust.

### BEST IN CLASS FOR OVER 25 YEARS

We are proud to be recognized in the industry as Best in Class year after year, for over 25 years. With our commitment to quality and service, we have built a reputation as the industry leader in commercial microwave ovens.

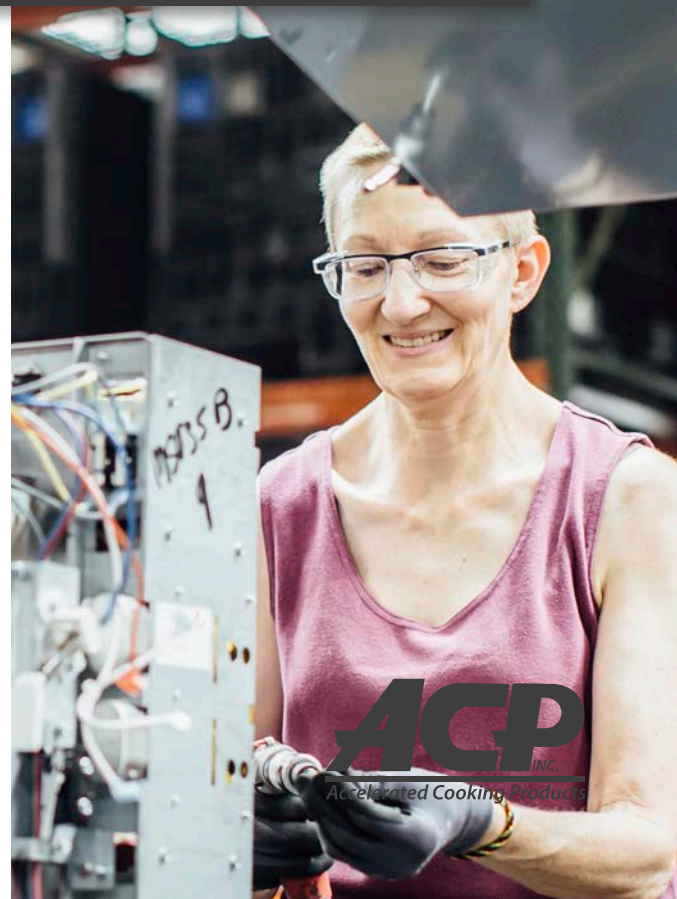
### PERFORMANCE, RELIABILITY, SERVICE & SUPPORT

ACP remains a world leader in accelerated cooking equipment and solutions. For more than 50 years we've set the high standards that operators and chefs look to for the performance, reliability, service, and support they need.

### ISO-9001:2015 CERTIFIED

From design to service, ACP has been certified with the ISO Quality mark—the most prestigious quality rating available. Our total compliance with the most rigorous quality and reliability standards ensures our products provide superior performance and value. In addition to ACP, Inc. being ISO-9001 certified, our products meet and exceed standards set by: ETL, UL, NSF, CSA, IEC and FDA/CDRH.

**AMANA®**  
COMMERCIAL





# 24/7/365 ComServ Support

*World-class service is just a phone call away...*

Whether it's service scheduling, programming instructions or technical advice, the ACP ComServ Support Center is ready to assist. ComServ is your connection to our extensive network of service providers, with decades of experience.

Calls are answered 24 hours a day, 7 days a week, 365 days a year

- Customer Support
- Service Dispatches
- Live Technical Support
- Emergency Parts Fulfillment

Call us:

1-866-811-8559 or 1-319-368-8195

Visit us on the web:

[www.acpsolutions.com/service-support-center](http://www.acpsolutions.com/service-support-center)

Email us:

[commercialservice@acpsolutions.com](mailto:commercialservice@acpsolutions.com)



866-811-8559

## SUPERIOR SERVICE & SUPPORT

ACP is committed to delivering accelerated cooking solutions through innovative products, quality workmanship and outstanding services.

## Culinary Center

*Taking customer support even further*

Every oven is supported by our on-staff culinary team of chefs and food scientists in our fully equipped commercial kitchen. The ACP Culinary Team provides support, including the information and assistance needed to take your menu to the next level.

- Menu development
- Cooking times

We are continually examining and testing the latest food trends and developing new recipes. These are posted on our website.

Visit us on the web:

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

Email us:

[testkitchen@acpsolutions.com](mailto:testkitchen@acpsolutions.com)



# COMMERCIAL MICROWAVE OVENS

## QUICK GUIDE TO OUTSTANDING FEATURES

| PRODUCT LINE/<br>#USES PER DAY         | SERIES | CONTROL<br>SYSTEM | MAGNETRONS        | STACKABLE             | GLASS<br>WINDOW | AIR<br>FILTER | VOLTAGE<br>SENSOR                    | PROGRAMMING | MENU<br>ITEMS      | QUANTITY<br>PAD | POWER<br>LEVELS | COOKING<br>STAGES |
|--|--------|-------------------|-------------------|-----------------------|-----------------|---------------|--------------------------------------|-------------|--------------------|-----------------|-----------------|-------------------|
| <b>SPECIALTY<br/>CHEF<br/>125-200+</b> | AMSO   | Touch             | 4                 | Yes                   | Yes             | Yes           | Yes                                  | USB, Manual | 100,<br>A/B option | x2              | 11              | 4                 |
|  | OnCue™ | Touch             | 2                 | Yes                   | No              | Yes           | Yes                                  | Manual      | 100                | No              | 11              | 4                 |
| <b>CHEF<br/>125-200+</b>               | RC     | Touch             | 2,<br>3 in RC30S2 | Yes, except<br>RC30S2 | Yes             | Yes           | Yes                                  | USB, Manual | 100                | x2              | 11              | 4                 |
|  | HDC    | Touch<br>(upper)  | 2                 | Yes                   | Yes             | Yes           | Yes, except<br>HDC12A2<br>HDC1015*   | USB, Manual | 100,<br>A/B option | x2              | 11              | 4                 |
|  | HDC-Y  | Touch<br>(bottom) | 2                 | Yes                   | Yes             | Yes           | Yes, except<br>HDC12YA2<br>HDC10Y15* | USB, Manual | 100,<br>A/B option | x2              | 11              | 4                 |
| <b>RESTAURANT<br/>50-125</b>           | RFS    | Touch             | 2                 | Yes                   | Yes             | Yes           | Yes, except<br>RFS12TS*              | Manual      | 100                | x2              | 5               | 4                 |
|  | RCS    | Touch (TS)        | 1                 | Yes                   | Yes             | Yes           | No*                                  | Manual      | 100                | x2              | 5               | 4                 |
|  |        | Dial (DSE)        | 1                 | Yes                   | Yes             | Yes           | No*                                  | No          | N/A                | No              | 4               | 1                 |
| <b>VALUE<br/>&lt;50</b>                | RMS    | Touch (TSA)       | 1                 | No                    | Yes             | No            | No*                                  | Manual      | 20                 | x2              | 5               | 4                 |
|  |        | Dial (DSA)        | 1                 | No                    | Yes             | No            | No*                                  | No          | N/A                | No              | 1               | 1                 |

\* Voltage sensor not needed for 120V

## ADVANTAGES OF HIGHER WATTAGE


*Decrease Cooking Time...Turn More Tables...Increase Revenue and Profits 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 COMPARISON

| OVEN WATTAGE  | 800   | 1,000 | 1,200 | 1,800 | 2,100 | 2,200 | 2,400 | 3,000 | 3,500 |
|---|-------|-------|-------|-------|-------|-------|-------|-------|-------|
| COOK TIME<br> | 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  |

**AMANA®**  
COMMERCIAL



# AMSO Steamer

## SPECIALTY CHEF LINE

AMSO35 - 3500 Watts  
AMSO22 - 2200 Watts

### FEATURES AND BENEFITS

- 2200 and 3500 watts of power
  - 4x faster than traditional steamers
- 1.6 cubic ft. (45 L) oven capacity
  - Accommodates two standard 4" (102mm) deep full size pans
- Top and bottom antenna system
  - Dispersed energy pattern for even cooking
  - Consistent results and excellent food quality
- 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
- Waterless steaming—no plumbing, deliming, or ventilation required
  - Save thousands of dollars each year on plumbing, ventilation, and maintenance costs
- **Exclusive feature:** Optional top or bottom-only cooking
  - Prepare two food items with different cook times by adjusting power to top and bottom magnetrons
- **Exclusive feature:** Accepts standard USB flash drives
  - Easily transfer settings. Compatible with the ACP Programming App



USB Standard  
Connectivity

Magnetic air filters for easy  
removal and cleaning

### BATCH COOKING APPLICATIONS

- Schools
- Healthcare facilities
- Buffets
- Cafeterias
- Stadiums

### ON-DEMAND STEAMING APPLICATIONS

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

### AMAZINGLY FAST STEAMING!

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

\*cooktimes for 3500W ovens

**AMSO** Simplify Steaming



## SIMPLIFYING STEAMING

### *How can commercial microwaves replace steamers?*

High-wattage commercial microwaves like the AMSO, RC, HDC, & 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.

### LOW COST AND ENERGY EFFICIENT

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

Waterless steaming—no plumbing, deliming, or ventilation required. Save thousands of dollars each year on plumbing, ventilation, and maintenance costs

Compact footprint and stackable—double throughput and save valuable counter space.

### PROGRAMMING FLEXIBILITY

|                         |                                     |
|-------------------------|-------------------------------------|
| Control System:         | Touchpad                            |
| Microwave Distribution: | Top and bottom antennas             |
| Magnetrons:             | 4                                   |
| Programming:            | USB or manual                       |
| Menu Items:             | 100, with A/B menu                  |
| Quantity Pad:           | X2                                  |
| Power Levels:           | 11                                  |
| Cook Stages:            | 4                                   |
| Shelf:                  | 1 shelf position; 1 removable shelf |

\*Energy costs: \$.11 kWh USD; 100 cook cycles per day; Typical cook time: 1 minute



Pull down door design allows for easy removal of pans

Compact footprint accepts two full size amber pans

## 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   |



# OnCue™ Series

## SPECIALTY CHEF LINE

AOC24 - 2400 Watts

### FEATURES AND BENEFITS

- 2400 watts of power
  - Fast heating = more customer turns= more revenue & profits
- 0.3 cubic ft. (8.4 L) oven capacity
  - Accommodates a 6" (152 mm) deep ¼ size pan
- Top and bottom antenna system
  - Dispersed energy pattern for even cooking
  - Consistent results and excellent food quality
- 100 programmable menu items, 4 cooking stages, 11 power levels
  - Delivers consistent, quality results
- Unique pop up door
  - Uninterrupted kitchen traffic
  - Operators are visually cued when food is ready
- Ergonomic design for one-touch cooking
  - Close door and select keypad in one motion
- Jigsaw shaped footprint
  - Doubles productivity on a 28 ½" (724 mm) shelf



*Angled control panel is easy to view and operate*

*Unique pop up door*



### IDEAL APPLICATIONS

- Quick service restaurants
- Fast casual restaurants
- Casual dining

### BOOST HEATS & RE-THERMS IN SECONDS!

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

**OnCue™**  
Ready When You Are

# RC Series

## CHEF LINE

|         |            |
|---------|------------|
| RC30S2- | 3000 Watts |
| RC22S2- | 2200 Watts |
| RC17S2- | 1700 Watts |

### FEATURES AND BENEFITS

- 1700 - 3000 watts of cooking power
  - Fast cooking and steaming
- 1.0 cubic ft. (28 L) oven capacity
  - Accommodates two 4" (102 mm) deep 1/2 size pans, stacked
- Top and bottom antenna system
  - Dispersed energy pattern for even cooking
  - Consistent results and excellent food quality
- **New!** HD advanced controller
  - 2.8" (7cm) full color LCD HD display
  - New user interface. Multi-lingual— supports 20 languages
- **New!** Accepts standard USB flash drives
  - Easily transfer settings. Compatible with the ACP Programming App
- 100 programmable menu items, 4 cooking stages, 11 power levels
  - One-touch cooking
  - Versatile program options
  - Minimizes staff training and reduces prep time



Cleanable air filter removes easily

Accommodates two 4" (102 mm) deep 1/2 size pans, stacked



USB Standard Connectivity

### IDEAL APPLICATIONS

- Casual dining
- Schools
- Healthcare
- Stadiums



### STEAM OR BOOST HEATS IN SECONDS

| FOOD ITEM                        | RC30S2 | RC22S2 | RC17S2 |
|----------------------------------|--------|--------|--------|
| Quinoa - 1 cup (150g)            | 10:00  | 11:30  | 12:00  |
| Lobster Tail - 4oz. (114g)       | 1:45   | 2:15   | 2:30   |
| Red Potatoes - 12oz. (340g)      | 1:45   | 2:15   | 2:30   |
| Fresh Green Beans - 12oz. (340g) | 0:55   | 1:15   | 1:30   |
| Salmon - 6oz. (170g)             | 1:40   | 1:45   | 2:05   |
| Berry Cobbler - 7oz. (200g)      | 0:20   | 0:35   | 0:45   |

# HDC Series

## CHEF LINE

|            |  |
|------------|--|
| HDC212 -   | 2100 Watts, 20A plug, controls on top    |
| HDC182 -   | 1800 Watts, 20A plug, controls on top    |
| HDC1815 -  | 1800 Watts, 15A plug, controls on top    |
| HDC12A2 -  | 1200 Watts, 20A plug, controls on top    |
| HDC1015 -  | 1000 Watts, 15A plug, controls on top    |
| HDC21Y2 -  | 2100 Watts, 20A plug, controls on bottom |
| HDC18Y2 -  | 1800 Watts, 20A plug, controls on bottom |
| HDC12YA2 - | 1200 Watts, 20A plug, controls on bottom |
| HDC10Y15 - | 1000 Watts, 15A plug, controls on bottom |

### FEATURES AND BENEFITS

- 1000 - 2100 watts of cooking power
  - Faster cooking, steaming and re-therming of single portions
- 0.6 cu ft. (17 L) oven capacity
  - Accommodates a 6" (152 mm) deep ½ size food pan
- Top and bottom antenna system
  - Dispersed energy pattern for even cooking
  - Consistent results and excellent food quality
- HD advanced controller—now in top and bottom (Y) configurations
  - 2.8" (7cm) full color LCD HD display
  - Multi-lingual user interface— supports 24 languages
- Accepts standard USB flash drives
  - Easily transfer settings. Compatible with the ACP Programming App
- 100 programmable menu items, 4 cooking stages, 11 power levels
  - One-touch cooking. Minimizes staff training and reduces prep time
  - Versatile program options



USB Standard Connectivity

Accommodates a 6" (152mm) deep ½ size food pan



New bottom control panel configuration is ideal for over-shelf installations



Cleanable air filter removes easily

### IDEAL APPLICATIONS

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

### STEAM OR BOOST HEATS IN SECONDS

| FOOD ITEM                     | HDC21* | HDC18* | HDC12* | HDC10* |
|-------------------------------|--------|--------|--------|--------|
| Fresh Asparagus - 8oz. (227g) | 1:00   | 1:10   | 1:50*  | 1:55*  |
| Steamed Shrimp - 8oz. (227g)  | 1:25   | 1:40   | 2:30*  | 2:35*  |
| Baked potato - 10oz. (283g)   | 1:55   | 2:40   | 3:10   | 3:20   |
| Steamed Rice - 8cups (1.2kg)  | 8:00   | 12:00  | 20:00* | 30:00* |
| Salmon filet - 8oz. (227g)    | 1:55   | 2:10   | 2:50   | 3:00   |
| Chocolate Cake in a Cup       | 0:27   | 0:35   | 0:50   | 0:53   |

\*For best steaming results, use HDC21\* or HDC18\*

# RFS Series

## RESTAURANT LINE

|           |            |
|-----------|------------|
| RFS21TS - | 2100 Watts |
| RFS18TS - | 1800 Watts |
| RFS12TS - | 1200 Watts |

### FEATURES AND BENEFITS

- 1200-2100 watts of cooking power
  - Fast cooking and steaming for better food quality
- 1.2 cubic ft. (34 L) oven capacity
  - Accommodates a 16" (406 mm) oblong platter
- Top and bottom antenna system
  - Dispersed energy pattern for even cooking
  - Consistent results and excellent food quality
- 100 programmable menu items, 4 cooking stages, and 5 power levels
  - One-touch cooking
  - Versatile program options
  - Minimizes staff training and reduces prep time
- "On the fly" cooking
  - While cooking, operator can reset timer
- Cleanable air filter with a "clean filter" reminder
  - Removes easily
  - Cools componentry, extends life of oven

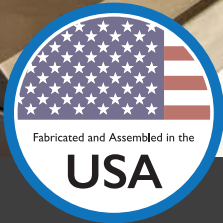


Cleanable air filter removes easily

Ergonomic door handle opens with one finger

### IDEAL APPLICATIONS

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



### BOOST HEATS OR STEAMS IN SECONDS

| FOOD ITEM                                | RFS21TS | RFS18TS | RFS12TS |
|--|---------|---------|---------|
| Mac 'n cheese - 2lbs (907g) (pre-cooked) | 2:15    | 2:45    | 3:45    |
| Steamed Shrimp - 1lb. (454g)             | 1:35    | 1:55    | 2:45*   |
| Baked potato - 10oz. (283g)              | 2:10    | 2:40    | 3:10    |
| Fresh Asparagus - 8oz (227g)             | 1:40    | 2:00    | 2:40*   |
| Chicken Noodle Soup - 16oz (480ml)       | 1:40    | 2:00    | 2:55    |
| Cinnamon Roll - 6oz (171g) (pre-baked)   | 0:12    | 0:15    | 0:20    |

\*For best steaming results, use RFS21TS or RFS18TS

# RCS Series

## RESTAURANT LINE

RCSI0TS - 1000 Watts, Touch pad control  
RCSI0DSE - 1000 Watts, Dial control

### FEATURES AND BENEFITS

- 1000 watts of cooking power
  - Quick heating for consistent results
- 1.2 cubic ft. (34 L) oven capacity
  - Accommodates a 14" (356 mm) platter
- Motor driven top antenna
  - Reliable distribution of energy for consistent heating results
- Non-removable front air filter
  - Cools componentry, extends life of oven

### TOUCH CONTROL MODELS

- 100 programmable menu items, 4 cooking stages, 5 power levels
- Braille touch pads
- Versatile program options
- One-touch cooking

### DIAL CONTROL MODELS

- 10:00 light up dial timer
- 4 power levels
- Automatic reset to zero when cooking cycle is interrupted (manual reset available as user option)



*Reliable, long lasting Grab 'n Go handle with no moving parts*

*Available with touch pad or dial controls*



### IDEAL APPLICATIONS

- Server stations
- Convenience stores
- Coffee shops
- Concessions
- Breakrooms



### BOOST HEATS AND RE-THERMS IN SECONDS!

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

# RMS Series

## VALUE LINE

RMS10TSA- 1000 Watts, Touch pad controls  
RMS10DSA- 1000 Watts, Dial controls

### FEATURES AND BENEFITS

- 1000 watts of cooking power
  - Efficient reheating/thawing reduces food waste
- 0.8 cubic ft. (23 L) oven capacity
  - Accommodates a 12" (305 mm) platter
- Motor driven bottom antenna system
  - Efficient energy distribution for reliable heating results

### TOUCH CONTROL MODELS

- 20 programmable menu items
- 4 cooking stages
- 5 power levels

### DIAL CONTROL MODELS

- 6:00 light up dial timer
- 100% power only
- Auto reset to zero when cooking is interrupted



*Reliable, long lasting Grab 'n Go handle with no moving parts*

*Available with touch pad or dial controls*

### IDEAL APPLICATIONS

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






### BOOST HEATS AND RE-THERMS IN SECONDS!

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

# ACCESSORIES

## FOR AMANA® COMMERCIAL MICROWAVE OVENS

| DESCRIPTION   | ITEM#         | COMPATIBLE OVEN SERIES |       |    |     |     |     |     | DIMENSIONS (H X W X D)                          |
|---|---------------|------------------------|-------|----|-----|-----|-----|-----|---|
|   |               | AMSO                   | OnCue | RC | HDC | RFS | RCS | RMS |   |
|  <b>SHELF ACCESSORIES</b><br>Provides additional elevated surface. Expands capacity   | <b>SE10</b>   |                        |       | X  | X   | X   | X   | X   | 3.57" x 11-3/4" x 11-7/8"<br>(91 x 298 x 302mm) |
|  <b>MESH NON-STICK BASKETS</b><br>Ideal cooking surface for crisping, makes cleanup easier<br>· NB10, TB10, SB10: mesh bottom, 2EA                            | <b>NB10</b>   | X                      |       | X  |     | X   | X   |     | 3/8" x 13-1/2" x 11-1/2"<br>(10 x 343 x 292mm)  |
|   | <b>TB10</b>   | X                      |       | X  | X   | X   | X   | X   | 3/4" x 11-1/4" x 11-1/4"<br>(19 x 286 x 286mm)  |
|   | <b>SB10</b>   | X                      | X     | X  | X   | X   | X   | X   | 5/8" x 5-1/2" x 11-6/32"<br>(16 x 140 x 284mm)  |
|  <b>SOLID NON-STICK BASKETS</b><br>Ideal cooking surface for browning, makes cleanup easier<br>· OB10: solid bottom, 1EA<br>· TB10S, SB10S: solid bottom, 2EA | <b>OB10</b>   |                        |       |    |     | X   | X   |     | 3/4" x 13-7/8" x 13-7/8"<br>(19 x 352 x 352mm)  |
|   | <b>TB10S</b>  | X                      |       | X  | X   | X   | X   | X   | 3/4" x 11-1/4" x 11-1/4"<br>(19 x 286 x 286mm)  |
|   | <b>SB10S</b>  | X                      | X     | X  | X   | X   | X   | X   | 5/8" x 5-1/2" x 11-6/32"<br>(16 x 140 x 284mm)  |
|  <b>CLEANING SOLUTIONS</b><br>Non-caustic cleaner and oven shield protectant   | <b>CK10**</b> | X                      | X     | X  | X   | X   | X   | X   | 2oz bottles oven cleaner & 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

Measurements are US Standard. Measurements in ( ) are in millimeters unless stated otherwise.



### THERE'S NO GREENER WAY TO COOK!

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!

#### 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.

### 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, 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         | AMSO22           | 3,500 Watts       | \$0.64             |
| 3000         | RC30S2           | 4,400 Watts       | \$0.81             |
| 3500         | AMSO35           | 5,100 Watts       | \$0.94             |

# SPECIFICATION COMPARISON

## AMANA® COMMERCIAL MICROWAVE OVENS

| MODEL /<br>UPC CODE             | WATTS | POWER SOURCE                         | PLUG TYPE       | CABINET DIMENSIONS<br>(H X W X D**)   | CAVITY DIMENSIONS<br>(H X W X D)                     | CAPACITY              | SHIPPING DIMENSIONS<br>(H X W X D)                     | SAFETY<br>LISTING   | SANITATION<br>LISTING   | WEIGHT<br>PROD./SHIP           |
|---------------------------------|-------|--------------------------------------|-----------------|---|--|-----------------------|--|---|---|--------------------------------|
| <b>AMSO35</b><br>728028376791   | 3500* | 208/240V, 60Hz,<br>30A, single phase | NEMA 6-30       |  18 5/8" x 25 3/8" x 23 1/2 in.<br>(472 x 650 x 597mm)   | 9 7/8" x 21" x 13 in.<br>(251 x 535 x 330mm)         | 1.6 cu. ft<br>(45L)   | 22 1/4" x 30 1/4" x 26 1/4 in.<br>(565 x 768 x 667mm)  |    |    | 146 / 161 lbs<br>(66 / 73kg)   |
| <b>AMSO22</b><br>728028376784   | 2200* | 208/240V, 60Hz,<br>20A, single phase | NEMA 6-20       |  18 5/8" x 25 3/8" x 23 1/2 in.<br>(472 x 650 x 597mm)   | 9 7/8" x 21" x 13 in.<br>(251 x 535 x 330mm)         | 1.6 cu. ft<br>(45L)   | 22 1/4" x 30 1/4" x 26 1/4 in.<br>(565 x 768 x 667mm)  |    |    | 146 / 161 lbs<br>(66 / 73kg)   |
| <b>AOC24</b><br>728028020847    | 2400* | 208/240V, 60Hz,<br>20A, single phase | NEMA 6-20       |  17 5/8" x 13 5/8" x 19 3/16 in.<br>(448 x 346 x 487mm)  | 5 1/8" x 11 3/4" x 8 1/2 in.<br>(130 x 298 x 216mm)  | 0.3 cu. ft<br>(8.4 L) | 20 5/8" x 17" x 22 in.<br>(524 x 432 x 559mm)          |    |    | 70 / 73 lbs<br>(32 / 33kg)     |
| <b>RC30S2</b><br>719881159539   | 3000* | 208/240V, 60Hz,<br>30A, single phase | NEMA 6-30       |  18 1/8" x 19 1/4" x 26 in.<br>(461 x 490 x 662mm)       | 8 1/2" x 13" x 15 in.<br>(216 x 330 x 381mm)         | 1.0 cu. ft<br>(28 L)  | 21 1/2" x 21 3/4" x 30 in.<br>(546 x 553 x 762 mm)     |    |    | 115 / 123 lbs<br>(52 / 56kg)   |
| <b>RC22S2</b><br>042159061303   | 2200* | 208/240V, 60Hz,<br>20A, single phase | NEMA 6-20       |  18 1/8" x 19 1/4" x 26 in.<br>(461 x 490 x 662mm)       | 8 1/2" x 13" x 15 in.<br>(216 x 330 x 381mm)         | 1.0 cu. ft<br>(28 L)  | 21 1/2" x 21 3/4" x 28 1/4 in.<br>(546 x 553 x 718mm)  |    |    | 94 / 101 lbs<br>(43 / 46kg)    |
| <b>RC17S2</b><br>719881159508   | 1700* | 208/240V, 60Hz,<br>20A, single phase | NEMA 6-20       |  18 1/8" x 19 1/4" x 26 in.<br>(461 x 490 x 662mm)       | 8 1/2" x 13" x 15 in.<br>(216 x 330 x 381mm)         | 1.0 cu. ft<br>(28 L)  | 21 1/2" x 21 3/4" x 28 1/4 in.<br>(546 x 553 x 718mm)  |    |    | 94 / 101 lbs<br>(43 / 46kg)    |
| <b>HDC212</b><br>719881159386   | 2100* | 208/240V, 60Hz,<br>20A, single phase | NEMA 6-20       |  13 1/2" x 16 1/2" x 22 5/8 in.<br>(343 x 419 x 578mm)   | 6 3/4" x 13" x 12 in.<br>(171 x 330 x 305mm)         | 0.6 cu. ft<br>(17 L)  | 18 5/8" x 21 7/8" x 24 5/8 in.<br>(473 x 556 x 625mm)  |    |    | 68 / 74 lbs<br>(31 / 34kg)     |
| <b>HDC21Y2</b><br>728028471298  |       |                                      |                 |  15 x 17 5/8" x 22 5/8 in.<br>(381 x 439 x 574mm)        |  |                       | 19 1/8" x 22 x 25 1/2 in.<br>(486 x 559 x 648mm)       |   |   | 71 / 77 lbs<br>(32 / 35kg)     |
| <b>HDC182</b><br>719881159362   | 1800* | 208/240V, 60Hz,<br>20A, single phase | NEMA 6-20       |  13 1/2" x 16 1/2" x 21 5/8 in.<br>(343 x 419 x 549mm)   | 6 3/4" x 13" x 12 in.<br>(171 x 330 x 305mm)         | 0.6 cu. ft<br>(17 L)  | 18 5/8" x 21 7/8" x 24 5/8 in.<br>(473 x 556 x 625mm)  |    |    | 68 / 74 lbs<br>(31 / 34kg)     |
| <b>HDC18Y2</b><br>728028471007  |       |                                      |                 |  15 x 17 5/8" x 21 5/8 in.<br>(381 x 439 x 549mm)        |  |                       | 19 1/8" x 22 x 25 1/2 in.<br>(486 x 559 x 648mm)       |   |   | 71 / 77 lbs<br>(32 / 35kg)     |
| <b>HDC18I5</b><br>728028315929  | 1800* | 208/240V, 60Hz,<br>15A, single phase | NEMA L6-<br>15P |  13 1/2" x 16 1/2" x 21 5/8 in.<br>(343 x 419 x 549mm) | 6 3/4" x 13" x 12 in.<br>(171 x 330 x 305mm)         | 0.6 cu. ft<br>(17 L)  | 18 5/8" x 21 7/8" x 24 5/8 in.<br>(473 x 556 x 625mm)  |  |  | 68 / 74 lbs<br>(31 / 34kg)     |
| <b>HDC12A2</b><br>719881159355  | 1200* | 120V, 60Hz,<br>20A, single phase     | NEMA 5-20       |  13 1/2" x 16 1/2" x 21 5/8 in.<br>(343 x 419 x 549mm) | 6 3/4" x 13" x 12 in.<br>(171 x 330 x 305mm)         | 0.6 cu. ft<br>(17 L)  | 18 5/8" x 21 7/8" x 24 5/8 in.<br>(473 x 556 x 625mm)  |  |  | 68 / 74 lbs<br>(31 / 34kg)     |
| <b>HDC12YA2</b><br>728028470994 |       |                                      |                 |  15 x 17 5/8" x 21 5/8 in.<br>(381 x 439 x 549mm)      |  |                       | 19 1/8" x 22 x 25 1/2 in.<br>(486 x 559 x 648mm)       |   |   | 71 / 77 lbs<br>(32 / 35kg)     |
| <b>HDC10I5</b><br>728028470949  | 1000* | 120V, 60Hz,<br>15A, single phase     | NEMA 5-15P      |  13 1/2" x 16 1/2" x 21 5/8 in.<br>(343 x 419 x 549mm) | 6 3/4" x 13" x 12 in.<br>(171 x 330 x 305mm)         | 0.6 cu. ft<br>(17 L)  | 18 5/8" x 21 7/8" x 24 5/8 in.<br>(473 x 556 x 625mm)  |  |  | 68 / 74 lbs<br>(31 / 34kg)     |
| <b>HDC10YI5</b><br>728028470970 |       |                                      |                 |  15 x 17 5/8" x 21 5/8 in.<br>(381 x 439 x 549mm)      |  |                       | 19 1/8" x 22 x 25 1/2 in.<br>(486 x 559 x 648mm)       |   |   | 71 / 77 lbs<br>(32 / 35kg)     |
| <b>RFS2ITS</b><br>728028471250  | 2100* | 208/240V, 60Hz,<br>20A, single phase | NEMA 6-20       |  14 3/8" x 21 3/4" x 20 in.<br>(365 x 551 x 533mm)     | 8 7/8" x 14 1/8" x 16 1/4 in.<br>(226 x 359 x 413mm) | 1.2 cu. ft<br>(34 L)  | 18 1/2" x 26 1/8" x 22 7/8 in.<br>(467 x 663 x 581 mm) |  |  | 70 / 77 lbs<br>(32 / 35kg)     |
| <b>RFS18TS</b><br>728028020885  | 1800* | 208/240V, 60Hz,<br>20A, single phase | NEMA 6-20       |  14 3/8" x 21 3/4" x 20 in.<br>(365 x 551 x 533mm)     | 8 7/8" x 14 1/8" x 16 1/4 in.<br>(226 x 359 x 413mm) | 1.2 cu. ft<br>(34 L)  | 18 1/2" x 26 1/8" x 22 7/8 in.<br>(467 x 663 x 581 mm) |  |  | 70 / 77 lbs<br>(32 / 35kg)     |
| <b>RFS12TS</b><br>728028020878  | 1200* | 120V, 60Hz,<br>20A, single phase     | NEMA 5-20       |  14 3/8" x 21 3/4" x 20 in.<br>(365 x 551 x 533mm)     | 8 7/8" x 14 1/8" x 16 1/4 in.<br>(226 x 359 x 413mm) | 1.2 cu. ft<br>(34 L)  | 18 1/2" x 26 1/8" x 22 7/8 in.<br>(467 x 663 x 581 mm) |  |  | 66 / 73 lbs<br>(30 / 33kg)     |
| <b>RCSI0TS</b><br>728028020724  | 1000* | 120V, 60Hz,<br>15A, single phase     | NEMA 5-15       |  13 7/8" x 22" x 19 in.<br>(352 x 559 x 483mm)         | 8 1/2" x 14 1/2" x 15 in.<br>(216 x 368 x 381 mm)    | 1.2 cu. ft<br>(34 L)  | 16 5/8" x 25 3/16" x 19 3/4 in.<br>(422 x 640 x 502mm) |  |  | 41 / 48 lbs<br>(18.6 / 21.8kg) |
| <b>RCSI0DSE</b><br>728028129465 | 1000* | 120V, 60Hz,<br>15A, single phase     | NEMA 5-15       |  13 7/8" x 22" x 19 in.<br>(352 x 559 x 483mm)         | 8 1/2" x 14 1/2" x 15 in.<br>(216 x 368 x 381 mm)    | 1.2 cu. ft<br>(34 L)  | 16 5/8" x 25 3/16" x 19 3/4 in.<br>(422 x 640 x 502mm) |  |  | 41 / 48 lbs<br>(18.6 / 21.8kg) |
| <b>RMS10TSA</b><br>728028470208 | 1000* | 120V, 60Hz,<br>15A, single phase     | NEMA 5-15       |  12 1/4" x 20 5/8" x 15 7/8 in.<br>(310 x 512 x 403mm) | 7 3/4" x 13" x 13 in.<br>(197 x 330 x 330mm)         | 0.8 cu. ft<br>(23 L)  | 15 x 23 x 18 in.<br>(381 x 584 x 457mm)                |  |  | 30 / 37 lbs<br>(13.6 / 16.8kg) |
| <b>RMS10DSA</b><br>728028470239 | 1000* | 120V, 60Hz,<br>15A, single phase     | NEMA 5-15       |  12 1/4" x 20 5/8" x 15 7/8 in.<br>(310 x 512 x 403mm) | 7 3/4" x 13" x 13 in.<br>(197 x 330 x 330mm)         | 0.8 cu. ft<br>(23 L)  | 15 x 23 x 18 in.<br>(381 x 584 x 457mm)                |  |  | 30 / 37 lbs<br>(13.6 / 16.8kg) |

\* Microwave Wattage, IEC 60705 Tested

\*\* Includes door handle



**WARRANTIES**  
Warranty Certificates can be found  
on the ACP, Inc. website at:  
[www.acpsolutions.com/warranty](http://www.acpsolutions.com/warranty)



ACP's commitment to quality may mean  
a change in specification without notice.

Visit our website for more information:  
[www.acpsolutions.com](http://www.acpsolutions.com)

# AMANA® COMMERCIAL MICROWAVE & STEAMER OVENS



For information on our  
complete line of products,  
visit us online:  
[www.acpsolutions.com](http://www.acpsolutions.com)

## BEST IN CLASS FOR OVER 25 YEARS

We are proud to be recognized in the industry as Best in Class year after year, for over 25 years. With our commitment to quality and service, we have built a reputation as the industry leader in commercial microwave ovens.



225 49th Ave. Dr. SW,  
Cedar Rapids, IA 52404, U.S.A.

Phone: 1-800-233-2366, 1-319-368-8120

Fax: 319-368-8198

[orders@acpsolutions.com](mailto:orders@acpsolutions.com)

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



Follow us on LinkedIn  
[linkedin.com/company/acp-inc](https://linkedin.com/company/acp-inc)



Follow us on Twitter  
[twitter.com/ACP\\_Inc](https://twitter.com/ACP_Inc)



Follow us on Facebook  
[facebook.com/ACPInc](https://facebook.com/ACPInc)

an Ali Group Company



The Spirit of Excellence

ACP, Inc., without prior notification, reserves the right to make changes and revisions in product specification, design and materials.

Amana is a trademark of Maytag Properties, LLC or its related companies. Manufactured under license by ACP, Inc.

Limited warranty provided by manufacturer.

© 2023 ACP, Inc.. All rights reserved.

AMANA COMMERCIAL · NORTH AMERICA

BC\_AM\_2023-11-08\_EN