



Ventless Submittal Information

MXP SERIES



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



MXP Ventless Submittal Information

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MXP Ventless Q & A

How are the XpressChef 4i (MXP) High Speed Ovens certified ventless?

The AXP/MXP employs 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/m³

How is the XpressChef™ 4i (MXP) certified?

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

How is the XpressChef™ 4i (MXP) tested?

The MXP 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 AXP/MXP 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.



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XpressChefTM



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



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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/m³ 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.

Applicant: ACP Inc.
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Party Authorized To Apply Mark: Same as Manufacturer
Report Issuing Office: Oakdale, MN

Control Number: 3197057

Authorized by:

Elizabeth Komarnicki

for Dean Davidson, 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

Standard(s):	UL 923 Issue:2013/05/01 Ed:7 Rev:2015/06/18 Microwave Cooking Appliances CSA C22.2#150 Issued: 1989/12/01 Ed: 3 (R2014) Microwave Ovens; Gen. Inst. No. 1: 1989
Product:	Commercial Microwave/Convection Oven
Brand Name:	MenuMaster or Amana
Models:	M followed by XP; may be followed by 5; followed by 20 or 22; may be followed by 3; may be followed by V; may be followed by additional characters.

AUTHORIZATION TO MARK

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Party Authorized To Apply Mark: Same as Manufacturer
Report Issuing Office: Columbus

Control Number: 3197057

Authorized by:



for Thomas J. Patterson, Certification Manager



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Standard(s):	NSF/ANSI 4 – 2014: Commercial Cooking, Rethermalization, and Powered Hot Food Holding and Transport Equipment, issued 03/30/2014, revised 10/01/2014
Product:	Commercial Microwave/Convection oven
Brand Name:	XpressChef™ 4i (MXP) Series
Models:	Model MXP22** and AXP22**, ** Indicates only marketing difference and no component changes

FSTC Equipment Test Report

Equipment Description

Test Work Order Number (TWO)	11492
Manufacturer	ACP Amana
Model	AXP22T
Serial Number	1602160086
Generic Equipment Type	Electric Rapid Cook Oven
Rated Input	5700 W
Construction	Stainless Steel
Controls	Digital Computer Control
External Dimensions (W x D x H)	25-1/8" x 27-1/2" x 20-3/8"
Custom Settings (if any)	None
Additional Notes	All cooking tests used the optional pizza stone cooking deck on the oven rack

Test Location

All testing was performed under controlled conditions in the FSTC laboratory facilities at 12949 Alcosta Blvd., Suite 101, San Ramon, CA 94583.

Ventilation

FSTC researchers installed the equipment on a table 36" from the tiled floor under a four-foot-deep canopy hood, which operated at a nominal exhaust rate of 300 cfm per linear foot. The hood was mounted six feet, six inches above the floor, with at least six inches of clearance between the vertical plane of the equipment and the hood's edge.

FSTC Equipment Test Report

Test Instrumentation Inventory

Description (ID)	Manufacturer	Model	Measurement Range	Resolution	Calibration Date	Next Calibration
Electric Meter (ALC301)	Electro Industries	Shark 200	0.1 – 75A	7.5 Wh	02/24/2016	02/24/2017
Digital Scale (ALB203)	Mettler Toledo	SB16001	0 – 35.5 lb	0.0005 lb	05/12/2015	05/12/2016
Barometer (ALD410)	Davis Instruments	6163	16.00 – 32.50 inHg	0.01 inHg	06/12/2015	05/12/2016
DAQ Temp (ALD414)	National Instruments	FP-TC-120	0 – 1000°F	0.1°F	08/12/2014	08/12/2016
DAQ Pulse (ALD414)	National Instruments	FP-CTR-500	0 – 50,000 pulses/s	1 pulse	08/12/2014	08/12/2016
Thermometer (ALE502)	Fluke	52 II	-40 – 500°F	0.1°F	08/11/2014	08/11/2016
Timer (ALA110)	Oakton	35002-11	0 – 99:99:99	0.01 s	11/14/2014	11/14/2016

Thermocouple Inventory

Set Number	Validation Date
61	4/4/2016

Holding Equipment Inventory

Description (ID)	Manufacturer	Model
Refrigerator (FSTC-R004)	Beverage Air	ER48-1AS



Conforming Reciprocity Letter Report

June 19, 2013

Intertek Report No. 101234673PRT-001
Intertek Project No. G101234673

Mr. Scott Duffy
Accelerated Cooking Products
225 49th Avenue Drive Southwest
Cedar Rapids, IA 52404
sduffy@acpsolutions.com

Ph: 319-368-8150

Subject: EPA 202 Reciprocity findings letter of the Convection Ovens, MXP22, AXP22 given information provided in ETL test report 3196558MIN-001 and UL file E40456 for EPA 202 testing compliance.

Dear Mr. Duffy,

This letter report represents the results of our evaluation of the above referenced products to the requirements contained in the following standards:

UL 710 B Issued: 2011/09/02 Ed: 2 Recirculating Systems, Clause's 58 and 59, using EPA method 202
UL 923 Issue: 2008/04/01 Ed: 6 Rev: 2010/06/04 UL Standard for Safety Microwave Cooking Appliances

SECTION 1: SUMMARY

In review of ETL Test report 3196558MIN-001 Model similarity in section 2 "Model MXP22 and AXP22, Indicates only marketing difference and no component changes, except AXP20QT which includes an optional Audible End of Cook Cycle" These products were previously evaluated for Model Similarity and approved with the only difference being the markings.

With design, installation and operation of each model being produced and documented as identical with the only difference being markings from the originally tested and approved sample it has been determined that the emission of the MXP22 and AXP22 will be the same and below the requirements of 5 mg/m³ (0.00018 oz/ft³) as stated in Clause 4.1.1.1 of Chapter 4 General requirements within NFPA 96. Issue: 2004/08/05 Ventilation Control and Fire Protection of Commercial Cooking Operations.

Issuance of this letter report completes the evaluation portion covered by Intertek Project No. G101234673.

If there are any questions regarding the results contained in this report, or any of the other services offered by Intertek, please do not hesitate to contact your dedicated Intertek Project Manager, Joshua Hackbarth, josh.hackbarth@intertek.com.

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Conforming Reciprocity Letter Report

Completed by:	Jared T. Sorenson	Reviewed by:	Bruce S. Davis
Title:	Team Leader	Title:	Associate Engineer
Signature:		Signature	
Date	June 19, 2013	Date:	June 19, 2013

Please note: this Letter Report does not represent authorization for the use of any Intertek certification marks.

ACP, Inc. Guidelines for Ventless Use

The XpressChef 4i (MXP) 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/m³. 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

AXP/MXP Estimated Heat Load Calculations

AXP22TLT/MXP22TLT (single phase)

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

Data	Time (Minutes)	Power (Watts)	kWh	Cost/Day	Balance of Time (Hours)
Warm Up	15	3,475	0.87	\$0.10	11.75
Cooking	100	5,318	8.86	\$0.98	10.08
Idle Time	605	1,431	14.43	\$1.59	0.00
TOTAL COST PER DAY				\$2.67	
TOTAL COST PER MONTH				\$80.10	
TOTAL COST PER YEAR				\$961.20	

HVAC Requirements per Operating Time (Estimated)

Average Energy Cooking and Idle	Warm-Up Energy	Total Energy	Total Average Power	Total Environmental Load	Average Cooling Requirement
79,300 kJ	3,374 kJ	82,674 kJ	2,015 W	6.9 kBtu/hr	0.57 Tons of AC



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www.acpsolutions.com

XpressChef™

Project #: _____

Item #: _____



15 times faster than conventional ovens.

XpressChef™ 4i Series | Heavy Volume This category of high speed oven is ideal for...

Applications

- Theatres
- Convenience Stores
- Satellite Locations
- Healthcare
- Stadiums
- Pizzerias
- Hotel Room Service
- Campus Dining
- Snack Bars

Through put potential (per hour)

Food item	QTY per hour
30cm (12") frozen pizza	21
15cm (6") toasted sandwiches	80+
Grilled fresh Salmon	28
0.45kg (1 lb.) fresh shrimp	55
Toasted Bagel	120
Chicken wings	24
Quesadillas	70

Location of Oven(s):

- Kitchen countertop, single or stacked
- Kitchen shelf
- Equipment stand

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



Patents Pending

High Speed Combination Oven XpressChef™ 4i Series

Superior cooking results FAST!

- 2000W impingement enhances browning. Easily adjustable 0-100% fan speed
- 95° - 270°C (200° - 520°F) convection temperature range
- 3000W Infra-red radiant enhances toasting, browning, and crisping
- 2000 - 2200W dual side antenna feed microwave system heats quickly reduces cooking time

Simplifies cooking

- True-Touch™ HD Touchscreen. Fully customizable 178mm (7") smartphone-like display
- Catalytic converter built-in for ventless operation
- Large interior easily accommodates a 35cm (14") pizza

Multi-language universal operation, with programming flexibility

- Touchscreen and programming software supports 25 languages
- Image-based menu selection eliminates language and literacy barriers
- Connectivity Standard: WiFi, Ethernet, and Smart USB standard

Cuts Costs

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

Safe operation and simple cleaning

- Inner door drops down below cooking surface for safe removal of food from cavity
- Porcelain IR element cover enhances operator safety and simplifies maintenance
- Infra-red element tilts-up for cleaning
- Non-stick oven liners preinstalled for easy cleaning
- Two removable, cleanable, and reusable air filters protect oven components

Included Accessories:

- Oven paddle (PA10)
- Non-stick liners (TL10)

Optional Accessories

- Panini grill plate (GR10)
- Panini Press (PRS10)
- Pizza Stone (ST10X)
- Square metal pan (SQ10)
- 4" (102mm) Leg kit (LG10)
- Non-stick baskets (NB10, OB10, TB10/S, SB10/S, MB10/S)
- Stainless cart/equipment stands: (CA24, CA30)
- Oven Cleaner and Shield Protectant (CL10*, SH10*, CL10W**, PR10W**)

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

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, ETL EU and CE



866-426-2621



*Only shipped in U.S.A.

** Only shipped in Europe

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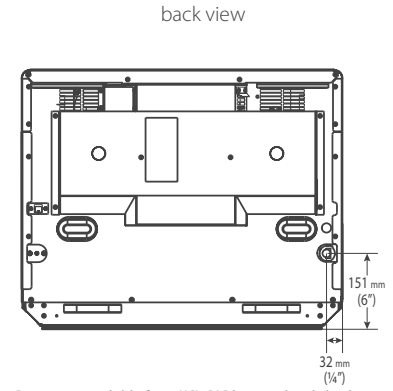
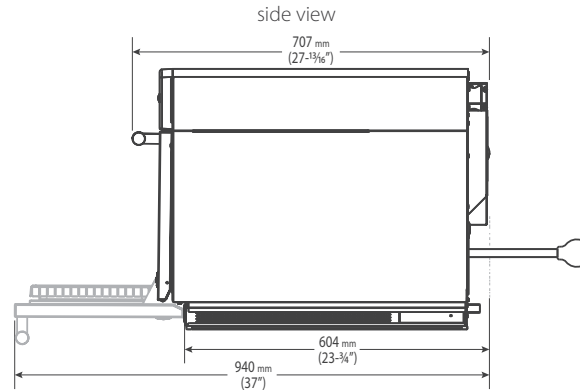
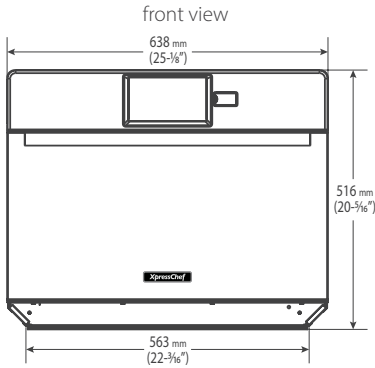


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Cedar Rapids, Iowa 52404

AIA File #:

Specification #:

XpressChef™ 4i Series | High Speed Combination Oven



Drawings available from KCL CADlog - techs@kclcad.com

Dimensions

Exterior	H 516 (20 5/16")	W 638 (25 1/8")	D† 707 (27 13/16")
Cavity	H 254 (10")	W 406 (16")	D 381 (15")
Usable Cavity Space	39 liter (1.38 cubic ft.)		
Door Depth	940 (37"), drop down door		
Installation Clearances	Top: 51 (2")	Sides: 25 (1")	Back: None
Shipping Carton	H 622 (24 1/2")	W 879 (34 5/8")	D 828 (32 5/8")
Weight			
Product Weight	68 kg (150 lbs.)		
Ship weight (approx.)	79 kg (175 lbs.)		

Features

Configuration	Countertop
Stackable	Yes
Display	178 (7") Capacitive Touch, High resolution LCD display
USB Port	Yes
Connectivity	Wifi and Ethernet
Program Menu	Tab & Multi-level menu capability
Menu Capacity	1200+ items
Max. Cooking Time	99:99
Temperature Range	95° - 270°C (200° - 520°F)
Microwave Distribution	Double side oscillating antenna
Fan Speed	0-100%
Power Levels	11
Defrost	Yes, microwave only, power level 2
Time Entry Option	Yes
Stage Cooking	Yes, 4
Catalytic Converter	Yes†
Automatic Voltage Sensor	Yes (North America only)
Air Filter	2 removable, with clean filter reminder
Rack	1 rack position, removable
Door Opening	Pull down, ergonomic handle
Exterior Finish	Stainless steel & Painted Steel
Interior Finish	Stainless steel

Measurements are millimeters. Measurements in () are US Standard

* IEC 60705 Tested

† 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

EMEA = Europe, the Middle East and Africa; SEA=South East Asia; LATAM=Latin America

Electrical Configuration

Region	Model#/ UPC	Power Consumption	Power Output/Cooking Power			Power Source	Plug Configuration	Cord Length	Frequency	Magnetron
North America single phase	MXP22TLT 728028377149	5700 W, 27.4 A	2000 W	3000 W	2200 W*	208-240 V, 60 Hz, 30 A, single phase	NEMA 6-30P	1.5m (5 ft.)	2450MHz	2
Brazil single phase	MXP22BT 728028422597	5700 W, 27.4 A	2000 W	3000 W	2200 W*	220V, 60 Hz, 32 A, single phase	IEC 309	2.4 m (8 ft.)	2450MHz	2
EMEA, SEA, LATAM single phase	MXP5221TLT 728028422580	5800 W, 27.4 A	2000 W	3000 W	2200 W*	230-240 V, 50 Hz, 32 A, single phase	IEC 309	2.4 m (8 ft.)	2450MHz	2
EMEA, SEA, LATAM multi phase	MXP5223TLT 728028422634	5800 W, 16 A	2000 W	3000 W	2200 W*	400 V, 50 Hz, Wye, 16 A, 3 phase, 5 wire	IEC 309	2.4 m (8 ft.)	2450MHz	2
Japan single phase	MXP5201JT 728028422603	5000 W, 27.4 A	2000 W	2900 W	2000 W*	200V, 50 Hz, 30 A, single phase	NEMA L6-30P	1.5 m (5 ft.)	2450MHz	2
Japan single phase	MXP6201JT 728028422610	5000 W, 27.4 A	2000 W	2900 W	2000 W*	200V, 60 Hz, 30 A single phase	NEMA L6-30P	1.5 m (5 ft.)	2450MHz	2
Saudi Arabia single phase	MXP22TLTSA 728028423198	5700 W, 27.4 A	2000 W	3000 W	2200 W*	220 V, 60 Hz, 30 A, single phase	Direct Wire	1.5m (5 ft.)	2450MHz	2



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Part No. 20271202

Updated 11/28/2019

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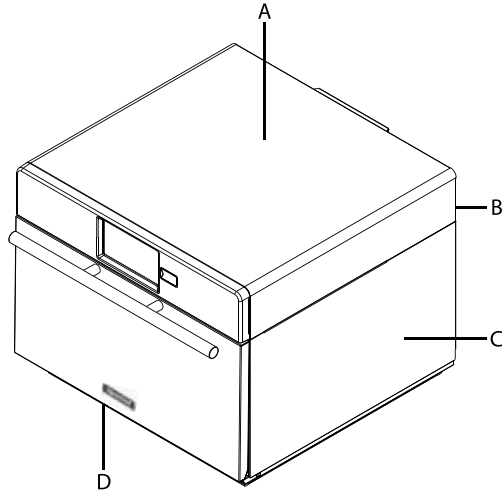
The Spirit of Excellence

Specification #:

AIA File #:

Quick Start Reference Guide | XpressChef™ 4i High Speed Commercial Combination Oven

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



Oven Clearances

- A. Allow at least 2" (5.1 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.
- B. There is not an installation clearance requirement for the back of the oven.
- C. Allow at least 1" (2.54 cm) of clearance around sides of oven.
- D. Install oven so oven bottom is at least 3 feet (91.5 cm) above floor.

Oven Operation

Turn the Oven On, Preheat



This oven can be set to a preheat temperature between 200°F (95°C) and 520°F (270°C).

1. Oven must be plugged in. (Screen will power on to "Standby mode" within approximately 30 seconds.)
2. Touch the green "Power" icon
3. The preheat temperature of the oven will appear in the display.



Touch the power key again to interrupt preheating, or touch the blue menu icon to access main menu and user options.

Care and 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 caustic cleaning products

DO NOT use water pressure style cleaning systems

DO NOT spray cleaning solution into perforations.

Cooking with Preprogrammed Menu Items

1. After oven has preheated to desired temperature, open oven door, place food in oven and close door
2. Scroll to choose desired food item from menu and touch the food item you wish to cook. The cook cycle will begin and screen will show remaining cook time.

Note: If "Preheat Warning" is enabled (customized user setting, see page 6), and preheat temperature differs from default preheat temperature, the control will interrupt cook cycle.

To guarantee that oven reaches desired temperature before cook cycle begins, enable "Preheat Warning" in user options.

3. At the end of the cooking cycle, the oven beeps, and displays animation. Remove the food from the oven.

Quick Start Reference Guide | XpressChef™ 4i High Speed Commercial Combination Oven

Manual Cooking

Note: “Manual cooking” must be enabled in user options (see page 6)

Use manual cooking when a specific entered time and cooking power levels are desired. It's very useful when you are experimenting with new food items. Maximum *total* cook time is 99:99. Individual stages cannot exceed 60 minutes. Microwave, Fan and IR can be set to power levels between 0-100%.

Note: You may also create and edit recipes using the ACP Programming Application.



1. After oven has preheated touch blue menu icon.

Note: To guarantee that oven reaches the desired temperature before the start of cook cycle, enable “Preheat Warning” in user options

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2. Touch the “Manual Recipe” option.



3. To change **cooking temperature** for recipe, touch temperature icon on the left and input new temperature. Two frequently used temperatures will appear for quick selection. Touch green check mark after inputting a temperature.



4. For Stage 1, enter **cooking time** by touching time entry box. A number pad will appear. Enter the time (*up to 60 minutes per stage*) Touch “OK” icon.



5. Select desired **microwave power** by touching microwave power entry box. Choose from options ranging from 0% - 100%.

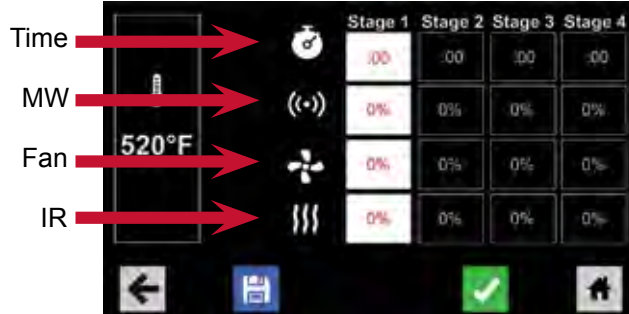


6. Select desired **fan speed** by touching fan speed entry box. Choose from options ranging from 0% - 100%.



7. Select desired **infra-red power** by touching infra-red power entry box. Choose from options ranging from 0% - 100%.

3-7



8. Repeat steps 4-7 for each cooking stage, if more than one cooking stage is necessary.

Note: To save without cooking first, touch the save icon. Follow instructions on the next page.



9. Open oven door and place food in oven. Touch green check mark icon to begin cooking.

Once the cook cycle is complete, open door and use oven mitts and/or paddle to carefully remove food. The display will return to the manual input screen. See instructions on next page to save and edit menu item from manual cook.

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Save a Menu Item from Manual Cook:



1. To save the settings and create menu item, touch the blue save icon
2. Choose a background color and icon, or an image to customize the menu item. Touch the right arrow to move to the next screen.
3. Name recipe and touch the green check mark to save.
4. To reorganize menu items, you may touch, hold and drag them. Touch green check mark to complete this step and save the menu item.

Note: For larger, and more complex menus, it may be more manageable to create and edit menus using the ACP Programming Application. For detailed instructions, please visit: acpsolutions.com/oven-programming/



Manually Edit an Existing Menu Item:



1. Touch the blue menu icon at the bottom of the screen.
2. Touch the “Edit Recipe” option.
3. Touch the desired recipe to be edited. The control will prompt you to the manual editing screen, where you may revise the cooking settings.



To delete the menu item, touch the orange garbage can icon. Touch the green check mark to confirm, or touch the “X” to dismiss.

4. **Note:** Skip this step if you do not want to cook anything.



Open the oven door and place the food in the oven. Touch green check mark icon to begin cooking with the revised menu item settings. The display will return to the manual input screen at the end of the cook cycle.



5. Touch the right arrow icon to save any changes made to cook settings and move to the next screen.



6. If desired, choose a different background color. Touch the right arrow to select an image at the next screen. Touch the right arrow again to move to the next screen.



7. If desired, change the name of the recipe. Touch green check mark to save the menu item.



Manually Move Recipe:



1. Touch the blue menu icon at the bottom of the screen.
2. Touch the “Move Recipe” option.
3. Touch, hold, and drag recipes to different locations on the screen

Move a recipe into a folder: Touch, hold and drag the recipe to the folder.

Move a recipe out of a folder: Touch, hold and drag the recipe to the top of the screen



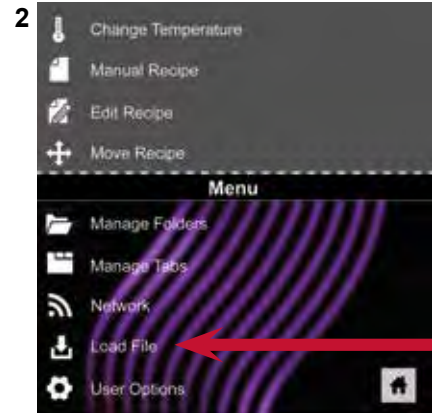
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Caution: Uploading a new file will overwrite existing items on oven. To ensure items are not lost, first backup files by exporting to USB drive.

Export Menu via USB Flash Drive



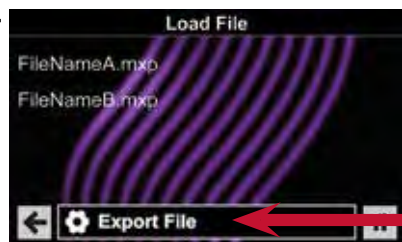
1. Touch the blue menu icon at the bottom of the screen.
2. Scroll down and touch the “Load File” option
3. When prompted, insert the flash drive into the USB port
4. When prompted, select “Export Files”.
“Copying Files” screen will appear.
Do **not** remove USB Flash Drive until “Success” screen appears.
5. Once the file have copied, touch the “Home” icon to return to the main screen. Remove USB Flash Drive. Settings and menu items will be loaded on USB Flash Drive and ready to use in ACP Programming Application.



3



4



Open Menu in ACP Programming Application

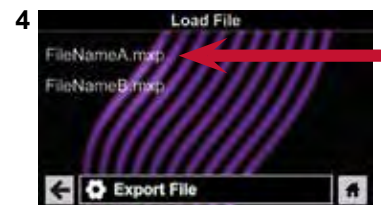
Note: For more comprehensive instructions, see ACP Programming Application User Guide online

1. Insert flash drive into USB port on computer.
2. Open ACP Programming Application.
3. Select “File,” then “Open.” Navigate to flash drive. Select menu file and open.

Import Menu via USB Flash Drive



1. Touch the blue menu icon at the bottom of the screen.
2. Scroll down and touch the “Load File” option
Caution: Uploading a new file will overwrite existing items on oven. To ensure items are not lost, first backup files by exporting to USB drive.
3. When prompted, insert the flash drive into the USB port
4. Touch the desired file to be uploaded.
5. Once file has uploaded, touch the “Home” icon to return to the main screen.
Settings and menu items will now be loaded and ready to use.



Connect Oven to Network:



1. Touch the blue menu icon at the bottom of the screen.
2. Touch the "Network" option.
3. Connect to network using your choice of Ethernet or Wifi:

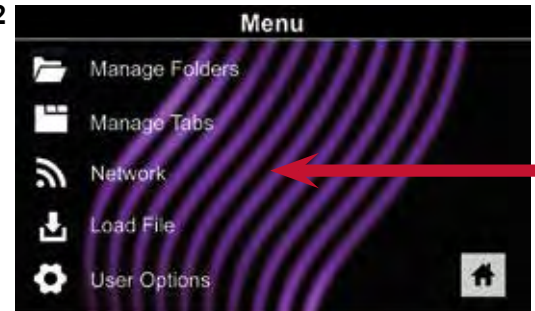
To connect via Wi-Fi:

- Enable Wi-Fi capability by touching the "On" option.
- Select the desired Wi-Fi network. Enter the network's password. If the network does not immediately appear, touch "Search" to locate the Wi-Fi network.

To connect via Ethernet:

- Make sure the Ethernet cord is plugged into the back of the oven and wall jack. If necessary, use pliers to gently remove plastic plug from Ethernet port on right rear of oven. Insert Ethernet cable.

2



Connect Computer to Oven via Wi-Fi/Ethernet:

1. Connect computer to same network and enter password.
2. An IP address will appear on oven control once it has connected to the network. Open an internet browser window on computer and type in the IP address exactly as it appears on oven screen.
3. Enter your log-in information:

Log-in Information	
Username	ACP_MXP
Password	Express

4. The oven and computer are now connected.



Transfer Recipe Information via Wi-Fi/Ethernet:

1. After connecting the computer to the oven and logging in, click on the "Upload Recipes" tab in browser window.

Caution: Uploading a new file will overwrite existing items on oven. To ensure items are not lost, first backup files by exporting to USB drive.



2. Upload menu file by following the instructions on web page. Touch the green check mark.

3. Once the file has been fully uploaded, a message will appear that says "Upload Successful!" The recipes will be imported when the oven enters standby mode."



4. To cycle the oven through standby mode, touch the home icon then the green power icon. Oven will begin cooling down. Touch the red stop icon to return to home screen. Menu items and settings will be uploaded and ready to use.



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There are several options you can change to customize the operation of the oven for your business. The table below shows these options. **Factory default setting is shown in bold type.**

Access and Modify User Options:



1. Touch the blue menu icon at the bottom of the screen.

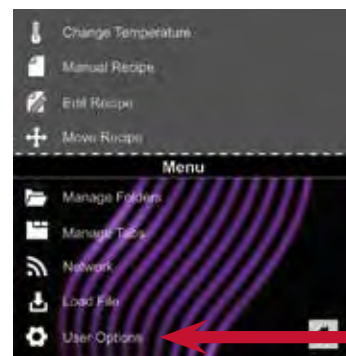


2. Scroll down and touch to select "User Options."

3. Use this menu to modify oven settings.

Touch the left arrow to return to the menu after making each change.

Note: You may also make user options changes using the ACP Programming Application.



User Option	STANDARD DEFAULT PER MODEL	
	XpressChef™ 4i, 60Hz	XpressChef™ 4i, 50Hz
Language	English , Chinese (Mandarin), Japanese, Korean, Russian, German, French, Italian, Polish, Danish, Greek, Latin, Swedish, Portuguese, Spanish, Thai, Lao, Dutch, Vietnamese, Arabic, Ukrainian, Filipino, Norwegian, Hindi, Bengali	English , Chinese (Mandarin), Japanese, Korean, Russian, German, French, Italian, Polish, Danish, Greek, Latin, Swedish, Portuguese, Spanish, Thai, Lao, Dutch, Vietnamese, Arabic, Ukrainian, Filipino, Norwegian, Hindi, Bengali
Time	12 Hr 24 Hr	12 Hr 24 Hr
Date	MM / DD / YYYY DD / MM / YYYY	MM / DD / YYYY DD / MM / YYYY
Temperature Scale	Celsius Fahrenheit	Celsius Fahrenheit
Preheat Temperature 2000F - 5200F (930C - 2700C)	520°F (270°C)	270°C (520°F)
Keypad Activation	30 seconds 60 seconds 2 minutes	30 seconds 60 seconds 2 minutes
Brightness	Low Med High	Low Med High
Key Beep	On Off	On Off
Volume	Low Medium High	Low Medium High
End of Cycle Beep	Three Beeps (Once) Three Beeps (Repeating) Continuous Until Door is Opened	Three Beeps (Once) Three Beeps (Repeating) Continuous Until Door is Opened
Allow Manual Cook	On Off	On Off
Allow Manual Save	On Off	On Off
PIN Code <i>*must be a 4-digit numeric PIN</i>	On* Off	On* Off
Opening Door Behavior	Reset Timer Pauses Cook Cycle	Reset Timer Pauses Cook Cycle
Clean Filter Reminder	Every 7 Days Every 30 Days Every 90 Days Off	Every 7 Days Every 30 Days Every 90 Days Off
Preheat Warning	On Off	On Off
Auto Shut Off	2 Hours 4 Hours 8 Hours Off	2 Hours 4 Hours 8 Hours Off

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/package 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 # _____



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Fifth District

December 14th, 2018

Patrick Henry
Agency PM and Warranty Admin
ACP, Inc.
225 49th Avenue Dr. SW,
Cedar Rapids, IA 52404

Ventilation Exemption Plan Check No.	ME-SR0154164 (refer to ME-2013-004)
Application Type:	Equipment Re-evaluation
Effective Date:	12/14/2018
Expiration Date:	12/14/2023
Telephone:	(319) 368-8178
Email:	phenry@acpsolutions.com

**RE: Exemption from mechanical exhaust ventilation for Menumaster commercial ovens,
models MXP22 and AXP22**

Dear Mr. Henry,

The County of Los Angeles Department of Public Health, Environmental Health, Plan Check Program received your application for renewal of ME-2013-004. The exemption from mechanical exhaust ventilation requirements of Section 114149.1(a) of the California Retail Food Code for the Menumaster Commercial Oven Models MXP22 and AXP22 has been renewed and shall be in effect for a period of five years from the date of this letter, or until revoked. Further, this 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.

ACP, Inc

December 13, 2018



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