



Model AXP22 shown

15 times faster than conventional ovens.

High Speed Combination Oven Amana® Commercial AXP22

Power Output

- Forced convection:
 - 2000 W
 - 200° - 520° F (95° - 270° C) temperature range
 - Forced convected air for enhanced toasting and browning
- Microwave:
 - 2200 W
 - Heats quickly, reduces cooking time
- Infra-red radiant:
 - 3000 W
 - Enhances toasting and browning



Cuts Costs

- No need for costly ventilation hood - catalytic convertor filters grease and odors from the air. Integrated recirculating catalytic converter.
- Uses less energy than a conventional oven.
- Eliminates need for pre-cooking and holding.
- Uses standard metal trays, pans and screens.

Simplifies Cooking

- Touch pad operation for consistent results.
- Controls are intuitive and simple to use.
- Stores up to 360 menu items.
- Four stage cooking option.
- USB Port compatible with standard flash drives, updates programming in seconds.

- 1.38 cubic ft. (39 liter) oven capacity.
- Door drops down below oven rack providing full access to oven interior.

Easy to Use and Maintain

- Stainless steel exterior and interior.
- Infra-red elements tilt-up for cleaning.
- Two removable air filters protect oven components.
- Backed by the ACP, Inc. 24/7 ComServ Support Center, 866-426-2621.
- ETL Listed.



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

Application:

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

Through put potential:

- 12" frozen pizza, 20 per hour
- 6" toasted sub sandwiches, 80+ per hour
- Grilled fresh salmon, 20 per hour
- Crème brûlée, 10 per hour
- 1 lb. portions fresh shrimp, 30 portions per hour


Location of oven(s):

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

Defrost:

- Defrosts most frozen food products in microwave mode

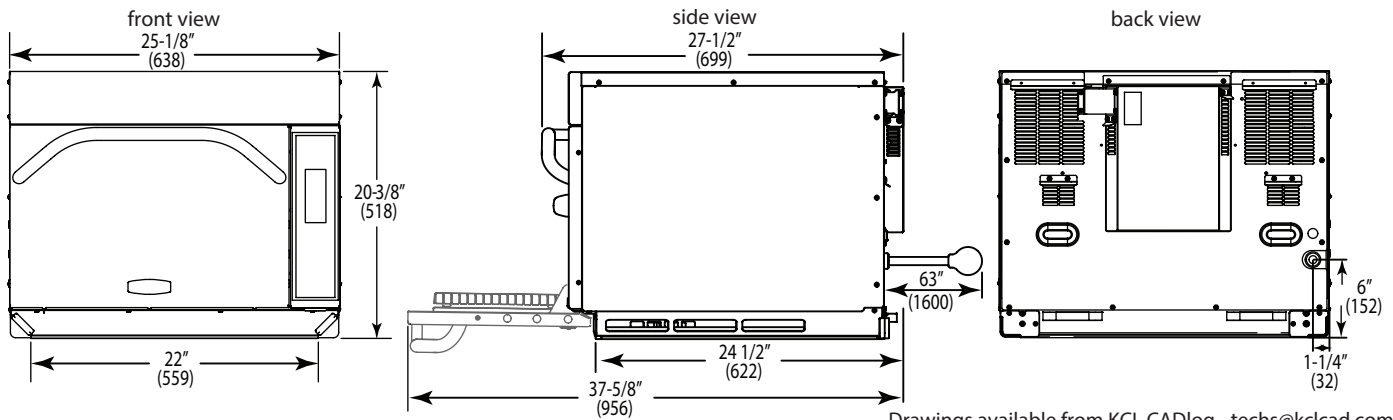
All ACP, Inc. commercial ovens are backed by our Culinary Center. Call us with any question regarding food preparation, menu development and cooking times 866-426-2621.



Patents Pending



Amana® Commercial AXP22 | High Speed Combination Oven



Drawings available from KCL CADlog - techs@kclcad.com

Specification #:

Specifications			
Model	AXP22	UPC Code TBD	
Cooking Power*	2000W	2200W	3000W
	Forced Convection	Microwave	Infra-red radiant
	Configuration		
Programmable Control Pads	Countertop		
Total Programmable Settings	10		
Power Levels	360		
Max. Cooking Time	11		
Program Menu	60:00		
Defrost	Multi-level menu capability		
Time Entry Option	Yes, microwave only, power level 2		
Microwave Distribution	Yes		
Magnetrons	Double side oscillating antenna		
Display	2		
Stackable	VFD		
Stage Cooking	Yes		
Door Opening	Yes, 4		
Automatic Voltage Sensor	Pull down, ergonomic handle		
USB Port	Yes		
Temperature Range	200° - 520° F (95° - 270° C)		
Air Filter	2 removable, with clean filter reminder		
Fan Speed	0-100%		
Rack	1 rack position, removable		
Exterior Dimensions	H 20 3/8" (518)	W 25 1/8" (638)	D** 27 1/2" (699)
Cavity Dimensions	H 10" (254)	W 16" (406)	D 15" (381)
Door Depth	37 5/8" (956), drop down door		
Usable Cavity Space	1.38 cubic ft. (39 liter)		
Exterior Finish	Stainless steel		
Interior Finish	Stainless steel		
Power Consumption	5700 W, 27.4A		
Power Output*	2200 W* Microwave		
Power Source	208 - 240 V, 60 Hz, 30 A single phase		
Plug Configuration / Cord	NEMA 6-30	5 ft. (1.5 m)	
Frequency	2450 MHz		
Product Weight	150 lbs. (68 kg.)		
Ship weight (approx.)	175 lbs. (79 kg.)		
Shipping Carton Size	H 34 3/4" (883)	W 28 1/4" (717)	D 32 1/2" (826)

Specifications

Oven shall combine three cooking modes: forced convection, microwave and infra-red radiant for high speed cooking. Icon operated control panel shall be programmable with the ability to program up to 360 menu items and shall have multi-level menu capability. Programs shall be automatically updated using a USB port that is compatible with standard USB flash drives. Display shall be VFD. There shall be 11 power levels, 4 cooking stages and defrost mode. Microwave output shall be 2200 watts and distributed from two magnetrons located on each side of the cavity. An automatic voltage sensor shall accommodate both 208 and 240 volts. Oven shall provide a temperature range from 200° - 520° F (95° - 270° C) in 5° increments. The convection fan shall distribute the heat throughout the cavity to further reduce cook times. Fan speed can be programmed from 0 to 100% for menu flexibility. The infra-red radiant shall have 3000 watt output and deliver heat from the bottom of the oven. This element shall be hinged for easy cleaning of the oven floor. The oven cavity shall have a 1.38 cubic ft. (39 liter) capacity and use standard metal cookware. Maximum microwave cooking time shall be 60 minutes. Oven shall have a stainless steel exterior and be stackable. Oven cavity shall be stainless steel construction with stainless oven door. Drop down door shall open below oven rack for full access to the cavity. The two side air filters shall be removable for easy cleaning and have a "clean filter" reminder feature. A removable, one position rack shall be included. Microwave oven shall comply with standards set by the U.S Department of Health and Human Services, ETL listed for safety and sanitation.

Included Accessories:

- Oven paddle

Optional Accessories

- Pizza stone 14 3/8" (365mm) dia.
- Leg kit - set of four 4" (102mm) legs
- Non-stick baskets - set of two
 - 10" x 12" x 1" (254 x 305 x 25mm) size
 - 6" x 12" x 3/4" (152 x 305 x 19mm) size
- Stainless carts/equipment stands 24" (610) and 30" (762)

Warranty

Warranty Certificate for this product can be found on the ACP, Inc. website at:

www.acpsolutions.com/warranty



AIA File #:

Measurements in () are millimeters

* IEC 60705 Tested

** Includes handle

Service

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



Part No. 20155101
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Original Instructions



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Cedar Rapids, Iowa 52404