COMMERCIAL MICROWAVE & STEAMER OVENS

AMANA

COMMERCIAL

















PRODUCT CATALOG

Магнитогорск (3519)55-03-13

Набережные Челны (8552)20-53-41

Нижний Новгород (831)429-08-12

Москва (495)268-04-70

Мурманск (8152)59-64-93

Алматы (727)345-47-04 Ангарск (3955)60-70-56 Архангельск (8182)63-90-72 Астрахань (8512)99-46-04 Барнаул (3852)73-04-60 Белгород (4722)40-23-64 Благовещенск (4162)22-76-07 **Брянск** (4832)59-03-52 Владивосток (423)249-28-31 Владикавказ (8672)28-90-48 Владимир (4922)49-43-18 Волгоград (844)278-03-48 Вологда (8172)26-41-59 Воронеж (473)204-51-73

Екатеринбург (343)384-55-89

Россия +7(495)268-04-70

Иваново (4932)77-34-06 Ижевск (3412)26-03-58 **Иркутск** (395)279-98-46 **Казань** (843)206-01-48 **Калининград** (4012)72-03-81 **Калуга** (4842)92-23-67 Кемерово (3842)65-04-62 Киров (8332)68-02-04 Коломна (4966)23-41-49 Кострома (4942)77-07-48 Краснодар (861)203-40-90 Красноярск (391)204-63-61 Курск (4712)77-13-04 Курган (3522)50-90-47 Липецк (4742)52-20-81

Новокузнецк (3843)20-46-81 Ноябрьск (3496)41-32-12 Новосибирск (383)227-86-73 Омск (3812)21-46-40 Орел (4862)44-53-42 Оренбург (3532)37-68-04 Пенза (8412)22-31-16 Петрозаводск (8142)55-98-37 Псков (8112)59-10-37 Пермь (342)205-81-47 Казахстан +7(727)345-47-04 Беларусь +(375)257-127-884

Ростов-на-Дону (863)308-18-15 Рязань (4912)46-61-64 Самара (846)206-03-16 Санкт-Петербург (812)309-46-40 Саратов (845)249-38-78 Севастополь (8692)22-31-93 Саранск (8342)22-96-24 Симферополь (3652)67-13-56 Смоленск (4812)29-41-54 Сочи (862)225-72-31 Ставрополь (8652)20-65-13 Сургут (3462)77-98-35 Сыктывкар (8212)25-95-17 Тамбов (4752)50-40-97 **Тверь** (4822)63-31-35

Тольятти (8482)63-91-07 Томск (3822)98-41-53 Тула (4872)33-79-87 Тюмень (3452)66-21-18 **У**льяновск (8422)24-23-59 Улан-Удэ (3012)59-97-51 Уфа (347)229-48-12 Хабаровск (4212)92-98-04 **Чебоксары** (8352)28-53-07 **Челябинск** (351)202-03-61 Череповец (8202)49-02-64 **Чита** (3022)38-34-83 Якутск (4112)23-90-97 Ярославль (4852)69-52-93

Узбекистан +998(71)205-18-59

Киргизия +996(312)96-26-47

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	П
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	П
RMSIODSA, RMSIOTSA	13

PRODUCT LINE USES PER DAY
SPECIALTY CHEF 125-200+
CHEF 125-200+
RESTAURANT 50-125
VALUE <50

AMANA® COMMERCIAL HISTORY

- Founded by George Foerstner in Amana, lowa. 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 Amana launched the first countertop commercial microwave oven. 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
- 2007 AGA sold Amana Commercial Products and other commercial foodservice equipment companies to focus on home appliances.
- 2007 Amana Commercial Products became part of Ali Group, the Italian based commercial foodservice equipment company.
- Today ACP, Inc. is currently owned by Welbilt, Inc. and remains the leader in providing accelerated cooking solutions to the foodservice industry. ACP, Inc brands include Amana® Commercial, Menumaster® Commercial, and XpressChef™.

ABOUT WELBILT® INC.

Welbilt, Inc., an Ali Group company, provides the world's top chefs, premier chain operators and growing independents with industry-leading equipment and solutions. Our innovative products and solutions are powered by our deep knowledge, operator insights and culinary expertise. Our portfolio of award-winning product brands includes Adamatic®, Aladdin Temp-Rite®, Amana® Commercial, American Dish Service™, Belshaw[®], Beverage-Air[®], BGI[®], Bi-Line[®], Burlodge[™], Carpigiani[®], Champion®, Cleveland®, CMA Dishmachines™, Convotherm®, Dean®, Delfield®, Edlund®, Egro®, Electro Freeze®, Eloma®, Frymaster®, Garland®, Harford™, Ice-O-Matic®, Inducs®, Kold-Draft®, Kolpak®, Lincoln®, McCann's™, Menumaster®Commercial, Merco®, Merrychef®, Metro®, Moffat®, Montague®, Moyer Diebel[®], Multiplex[®], Rancilio[®], Rancilio Specialty[™], RDI[®], Scotsman®, SerVend™, SunFire®, Turbofan®, U.S. Range™, Victory®, V-Air™ and XpressChef®. Supported by service brands: KitchenCare®, aftermarket service; FitKitchen®, kitchen systems; and KitchenConnect®, cloud-based open platform. Headquartered in the Tampa Bay region of Florida and operating manufacturing facilities throughout the Americas, we sell through a network of distributors, dealers, buying groups and manufacturers' representatives.



The One. The Only.

Located in the heartland of America, ACP, Inc is proud to be the <u>only</u> 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 <u>only</u> manufacturer <u>dedicated exclusively</u> 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 CFRTIFIED

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.





COMMERCIAL MICROWAVE OVENS

QUICK GUIDE TO OUTSTANDING FEATURES

PRODUCT LINE/ #USES PER DAY	SERIES	CONTROL System	MAGNETRONS	STACKABLE	GLASS WINDOW	AIR FILTER	VOLTAGE Sensor	PROGRAMMING	MENU ITEMS	QUANTITY PAD	POWER LEVELS	COOKING STAGES
SPECIALTY CHEF	AMSO	Touch	4	Yes	Yes	Yes	Yes	USB, Manual	100, A/B option	×2	П	4
125-200+	OnCue™	Touch	2	Yes	No	Yes	Yes	Manual	100	No	П	4
	RC	Touch	2, 3 in RC30S2	Yes, except RC30S2	Yes	Yes	Yes	USB, Manual	100	×2	П	4
CHEF 125-200+	HDC	Touch (upper)	2	Yes	Yes	Yes	Yes, except HDC12A2 HDC1015*	USB, Manual	100, A/B option	×2	П	4
	HDC-Y	Touch (bottom)	2	Yes	Yes	Yes	Yes, except HDC12YA2 HDC10Y15*	USB, Manual	100, A/B option	×2	П	4
RESTAURANT	RFS	Touch	2	Yes	Yes	Yes	Yes, except RFS12TS*	Manual	100	×2	5	4
50-125	RCS	Touch (TS)	I	Yes	Yes	Yes	No*	Manual	100	×2	5	4
	IC3	Dial (DSE)	1	Yes	Yes	Yes	No*	No	N/A	No	4	1
VALUE	RMS	Touch (TSA)	I	No	Yes	No	No*	Manual	20	×2	5	4
<50	IXI-13	Dial (DSA)	I	No	Yes	No	No*	No	N/A	No	1	I

^{*} 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	0:30	0:25	0:20	0:12	0:10	0:10	0:09	0:07	0:06
COOK TITLE	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





AMSO Steamer SPECIALTY CHEF LINE

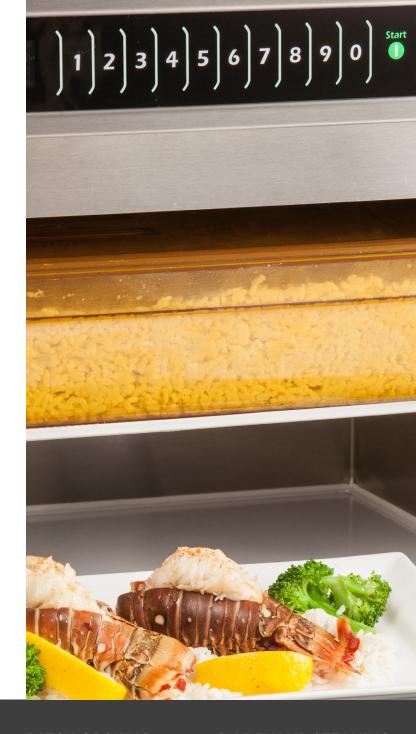
AMSO35 - 3500 Watts AMSO22 - 2200 Watts

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







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





DARE TO COMPARE COOK TIMES

FOOD ITEM	TRADITIONAL STEAMER	COMPETITIVE MICROWAVE STEAMER	AMS035
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

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

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

PROGRAMMING FLEXIBILITY

Control System:

Microwave Distribution: Top and bottom antennas

Magnetrons:

USB or manual Programming: Menu Items: 100, with A/B menu

Quantity Pad: X2 Power Levels: \prod Cook Stages:

Shelf: I shelf position; I removable shelf

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



for easy removal of pans

full size amber pans





OnCueTM 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 I prepared 5 oz. (142g) cheeseburger
- 20 sec re-therm 1 refrigerated 5 oz. (142g) breakfast croissant
- I min 10 sec defrost and re-therm 7 oz. (198g) mac 'n cheese



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





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 - Icup (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 - 60z. (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 1800 Watts, 15A plug, controls on top HDC1815 -HDCI2A2 -1200 Watts, 20A plug, controls on top HDC1015 -1000 Watts, 15A plug, controls on top 2100 Watts, 20A plug, controls on bottom HDC21Y2 -1800 Watts, 20A plug, controls on bottom HDCI8Y2 -1200 Watts, 20A plug, controls on bottom HDC12YA2 -HDCI0YI5 -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





- · 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 - 80z. (227g)	1:00	1:10	I: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



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

RCS10TS - 1000 Watts, Touch pad control RCS10DSE - 1000 Watts, Dial control

FEATURES AND BENEFITS

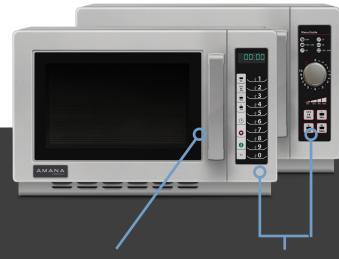
- 1000 watts of cooking power
 - Quick heating for consistent results
- 1.2 cubic ft. (34 L) oven capacity
 - Accommodates a 14" (356 mm) platter
- Motor driven top antenna
 - Reliable distribution of energy for consistent heating results
- Non-removable front air filter
 - Cools componentry, extends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

FEATURES AND BENEFITS

- 1000 watts of cooking power
 - Efficient reheating/defrosting 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





IDEAL APPLICATIONS

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

******** ******* Fabricated and Assembled in the USA

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

COMPATIBLE OVEN SERIES



MESH NON-STICK BASKETS

DESCRIPTION

Ideal cooking surface for crisping, makes cleanup easier

· NB10, TB10, SB10: mesh bottom, 2EA



SOLID NON-STICK BASKETS

Ideal cooking surface for browning,

- makes cleanup easier
 · OB 10: solid bottom, 1EA
- · TB10S, SB10S: solid bottom, 2EA



CLEANING SOLUTIONS

Non-caustic cleaner and oven shield protectant

ITEM#	OSMA	OnCue	RC	HDC	RFS	RCS	RMS	DIMENSIONS (H X W X D)
NBIO	×		×		×	×		3/8" × 13-1/2" × 11-1/2" (10 × 343 × 292mm)
TBIO	×		×	×	×	×	×	³ / ₄ " × - / ₄ " × - / ₄ " (19 × 286 × 286mm)
SBIO	X	×	×	×	×	×	×	%" × 5-½" × 11-6/32" (16 × 140 × 284mm)
OBIO					X	X		³ / ₄ " × 13-7/ ₆ " × 13-7/ ₆ " (19 × 352 × 352mm)
TBIOS	×		×	×	×	×	×	³ / ₄ " × - ¹ / ₄ " × - ¹ / ₄ " (19 × 286 × 286mm)
SBIOS	X	×	X	X	X	X	X	5%" × 5-1/2" × 11-6/32" (16 × 140 × 284mm)
CK10**	X	×	X	×	×	×	×	2oz bottles oven cleaner & shield (Tea)
CLIO**	X	×	X	×	×	×	X	6 one-liter bottles of cleaner, 2 sprayers
SH10**	X	X	X	X	X	X	X	6 one-liter bottles oven shield, 2 sprayers

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



^{**} Only shipped within USA

SPECIFICATION COMPARISON

AMANA® COMMERCIAL MICROWAVE OVENS

MODEL / UPC CODE	WATTS	POWER SOURCE	PLUG TYP	E	CABINET DIMENSIONS (H X W X D**)	CAVITY DIMENSIONS (H X W X D)	CAPACITY	SHIPPING DIMENSIONS (H X W X D)	SAFETY Listing	SANITATION LISTING	WEIGHT PROD./SHIP	
AMSO35 728028376791	3500*	208/240V, 60Hz, 30A, single phase	NEMA 6-30	•	18%×25%×23½ in. (472×650×597mm)	9%×21×13 in. (251×535×330mm)	1.6 cu. ft (45L)	22 1/4×30 1/4×26 1/4 in. (565×768×667 mm)	c Louis Intertek	Intertek	146/161lbs (66/73kg)	
AMSO22 728028376784	2200*	208/240V, 60Hz, 20A, single phase	NEMA 6-20		18%×25%×23½ in. (472×650×597mm)	9%×21×13 in. (251×535×330mm)	1.6 cu. ft (45L)	22 ½×30 ½×26 ¼in. (565×768×667mm)	o Los Intertek	Intertek	146/161 lbs (66/73 kg)	
AOC24 728028020847	2400*	208/240V, 60Hz, 20A, single phase	NEMA 6-20	- I	175%×135%×193/6in. (448×346×487mm)	5 1/8 × 11 3/4 × 8 1/2 in. (130 × 298 × 216 mm)	0.3 cu. ft (8.4 L)	20%×17×22 in. (524×432×559 mm)	o Us	Intertek	70/73 lbs (32/33kg)	
RC30S2 719881159539	3000*	208/240V, 60Hz, 30A, single phase	NEMA 6-30	•	18 1/8 × 19 1/4 × 26 in. (461 × 490 × 662 mm)	8½×13×15in. (216×330×381mm)	1.0 cu. ft (28 L)	21 ½×21 ¾×30 in. (546×553×762 mm)	o Us	Intertek	115/123 lbs (52/56kg)	
RC22S2 042159061303	2200*	208/240V, 60Hz, 20A, single phase	NEMA 6-20	- l	18 1/8 × 19 1/4 × 26 in. (461 × 490 × 662 mm)	8½×13×15in. (216×330×381mm)	1.0 cu. ft (28 L)	21½ ×21¾×28¼in. (546×553×718mm)	o Us	Intertek	94/101 lbs (43/46kg)	
RC17S2 719881159508	1700*	208/240V, 60Hz, 20A, single phase	NEMA 6-20		18 1/8 × 19 1/4 × 26 in. (461 × 490 × 662 mm)	8½×13×15in. (216×330×381mm)	1.0 cu. ft (28 L)	21½ ×21¾×28¼in. (546×553×718mm)	o Us	Intertek	94/101 lbs (43/46kg)	
HDC212 719881159386	0.1.00.0	208/240V, 60Hz,			13 ½×16 ½×22 ½ in. (343×419×578mm)	6 ³ / ₄ × 3× 2 in.	0.6 cu. ft	18%×21%×24% in. (473×556×625mm)	. (II)	(1)	68/74lbs (31/34kg)	
HDC21Y2 728028471298	2100*	20A, single phase	NEMA 6-20		15×17 % ×22 % in. (381×439×574mm)	(171×330×305mm)	(17 L)	19 1/8 × 22 × 25 1/2 in. (486 × 559 × 648 mm)	Intertek	Intertek	71/77lbs (32/35kg)	
HDC182 719881159362		208/240V, 60Hz,			13 ½×16 ½×21 ½ in. (343×419×549mm)	63/4×13×12in.	0.6 cu. ft	18 % × 21 % × 24 % in. (473 × 556 × 625 mm)	. (I)	(11)	68/74lbs (31/34kg)	
HDC18Y2 728028471007	1800*	20A, single phase	NEMA 6-20		15×17 % ×21 % in. (381×439×549 mm)	(171×330×305mm)	(17 L)	19 1/8 × 22× 25 1/2 in. (486× 559× 648 mm)	Intertek	Intertek	71 /77 lbs (32 / 35 kg)	
HDC1815 728028315929	1800*	208/240V, 60Hz, 15A, single phase	NEMA L6- 15P		13 ½×16 ½×21 ½ in. (343×419×549mm)	6 ³ / ₄ ×13×12 in. (171×330×305 mm)	0.6 cu. ft (17 L)	18 % × 21 % × 24 % in. (473 × 556 × 625 mm)	o Us	Intertek	68/74lbs (31/34kg)	
HDC12A2 719881159355		120V, 60Hz,			13 ½×16 ½×21 ½ in. (343×419×549mm)	6 ³ / ₄ ×13×12in.	0.6 cu. ft	18 % × 21 % × 24 % in. (473 × 556 × 625 mm)	.(1)		68/74lbs (31/34kg)	
HDC12YA2 728028470994	1200*	1200*	20A, single phase	NEMA 5-20		15×17 % ×21 % in. (381×439×549mm)	(171×330×305mm)	(17 L)	19 1/8 × 22× 25 1/2 in. (486× 559× 648 mm)	Intertek	Intertek	71/77lbs (32/35kg)
HDC1015 728028470949		120V, 60Hz,			13½×16½×21½ in. (343×419×549mm)	63/4×13×12in.	0.6 cu. ft	18%×21%×24% in. (473×556×625 mm)	(11)	(11)	68/74lbs (31/34kg)	
HDC10Y15 728028470970	1000*	15A, single phase	NEMA 5-15P		15×17 % ×21 % in. (381×439×549 mm)	(171×330×305mm)	(17 L)	19 1/8 × 22×25 1/2 in. (486×559×648mm)	Intertek	Intertek	71/77lbs (32/35kg)	
RFS21TS 728028471250	2100*	208/240V, 60Hz, 20A, single phase	NEMA 6-20	<u>_l</u>	143/8×213/4×20in. (365×551×533mm)	8 ⁷ / ₈ ×14 / ₈ ×16 / ₄ in. (226×359×413mm)	1.2 cu. ft (34 L)	18½×26½×22½in. (467×663×581mm)	o Lintertek	Intertek	70/77 lbs (32/35kg)	
RFS18TS 728028020885	1800*	208/240V, 60Hz, 20A, single phase	NEMA 6-20	<u></u> 1	143/8×213/4×20in. (365×551×533mm)	8 ⁷ / ₈ ×14 / ₈ ×16 / ₄ in. (226×359×413mm)	,	18 ½×26 ½×22 ½ in. (467×663×581 mm)	Intertek	Intertek	70/77 lbs (32/35kg)	
RFS12TS 728028020878	1200*	120V, 60Hz, 20A, single phase	NEMA 5-20		143/8×213/4×20in. (365×551×533mm)	87 ₈ ×141 ₈ ×161 ₄ in. (226×359×413mm)	1.2 cu. ft (34 L)	18 ½ × 26 ½ × 22 ½ in. (467 × 663 × 58 l mm)	Intertek	Intertek	66/73 lbs (30/33kg)	
RCS10TS 728028020724	1000*	120V, 60Hz, 15A, single phase	NEMA 5-15		137 ₈ ×22×19 in. (352×559×483 mm)	8½×14½×15 in. (216×368×381 mm)	1.2 cu. ft (34 L)	165%×253/16×193/4 in. (422×640×502mm)	o Dus Intertek	Intertek	41/48lbs (18.6/21.8kg)	
RCS10DSE 728028129465	1000*	120V, 60Hz, 15A, single phase	NEMA 5-15		137 ₈ ×22×19 in. (352×559×483 mm)	8½×14½×15 in. (216×368×381 mm)	, ,	165/8×253/16×193/4 in. (422×640×502mm)	Intertek	Intertek	41/48lbs (18.6/21.8kg)	
RMS10TSA 728028470208	1000*	120V, 60Hz, 15A, single phase	NEMA 5-15		12 1/4 × 20 1/8 × 15 7/8 in. (310 × 512 × 403 mm)	7 ³ / ₄ ×13×13 in. (197×330×330mm)	,	15×23×18in. (381×584×457mm)	o Dus Intertek	Intertek	30/37lbs (13.6/16.8kg)	
RMS10DSA 728028470239	1000*	120V, 60Hz, 15A, single phase	NEMA 5-15		12 1/4 × 20 1/8 × 15 7/8 in.	7 ³ / ₄ ×13×13 in. (197×330×330mm)	, ,	15×23×18in. (381×584×457mm)	Intertek	Intertek	30/37lbs (13.6/16.8kg)	
		9				,	. ,	,	and tex	and tex		

^{*} Microwave Wattage, IEC 60705 Tested

^{**} Includes door handle

Алматы (727)345-47-04 Ангарск (3955)60-70-56 Архангельск (8182)63-90-72 Астрахань (8512)99-46-04 Барнаул (3852)73-04-60 Белгород (4722)40-23-64 Благовещенск (4162)22-76-07 Брянск (4832)59-03-52 Владикавказ (8672)28-90-48 Владикавказ (8672)28-90-48 Владимир (4922)49-43-18 Вологда (8172)26-41-59 Воронеж (473)204-51-73 Екатеринбург (343)384-55-89

Россия +7(495)268-04-70

Иваново (4932)77-34-06 Ижевск (3412)26-03-58 Иркутск (395)279-98-46 Казань (843)206-01-48 Калининград (4012)72-03-81 Капута (4842)92-23-67 Кемерово (3842)65-04-62 Киров (8332)68-02-04 Когорома (4942)77-07-48 Кострома (4942)77-07-48 Краснодар (861)203-40-90 Красноярск (391)204-63-61 Курск (4712)77-13-04 Курган (3522)50-90-47 Липецк (4742)52-20-81

Казахстан +7(727)345-47-04

Магнитогорск (3519)55-03-13 Москва (495)268-04-70 Мурманск (8152)59-64-93 Набережные Челны (8552)20-53-41 Нижний Новгород (831)429-08-12 Новокузнецк (3843)20-46-81 Ноябрьск (3496)41-32-12 Новосибирск (383)227-86-73 Омск (3812)21-46-40 Орел (4862)44-53-42 Оренбург (3532)37-68-04 Пенза (8412)22-31-16 Петрозаводск (8142)55-98-37 Псков (8112)59-10-37 Пермь (342)205-81-47

Беларусь +(375)257-127-884

Ростов-на-Дону (863)308-18-15 Рязань (4912)46-61-64 Самара (846)206-03-16 Санкт-Петербург (812)309-46-40 Саратов (845)249-38-78 Севастополь (8692)22-31-93 Саранск (8342)22-96-24 Симферополь (3652)67-13-56 Смоленск (4812)29-41-54 Сочи (862)225-72-31 Ставрополь (3652)20-65-13 Сургут (3462)77-98-35 Сыктывкар (8212)25-95-17 Тамбов (4752)50-40-97 Тверь (4822)63-31-35

Томск (3822)98-41-53 Тула (4872)33-79-87 Тюмень (3452)66-21-18 Ульяновск (8422)24-23-59 Улан-Удэ (3012)59-97-51 Уфа (347)229-48-12 Хабаровск (4212)92-98-04 Чебоксары (8352)28-53-07 Челябинск (351)202-03-61 Череповец (8202)49-02-64 Чита (3022)38-34-83 Якутск (4112)23-90-97 Ярославль (4852)69-52-93

Тольятти (8482)63-91-07

Узбекистан +998(71)205-18-59

Киргизия +996(312)96-26-47