

COMMERCIAL MICROWAVE & STEAMER OVENS

# AMANA

COMMERCIAL



PRODUCT CATALOG



CHANGING THE WAY THE WORLD COOKS™



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### PRODUCT LINE

**SPECIALTY CHEF**

**CHEF**

**RESTAURANT**

**VALUE**

### USES PER DAY

**125-200+**

**125-200+**

**50-125**

**<50**

## 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. 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®, Inducis®, 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.

For more information, visit [Welbilt.com](http://Welbilt.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.

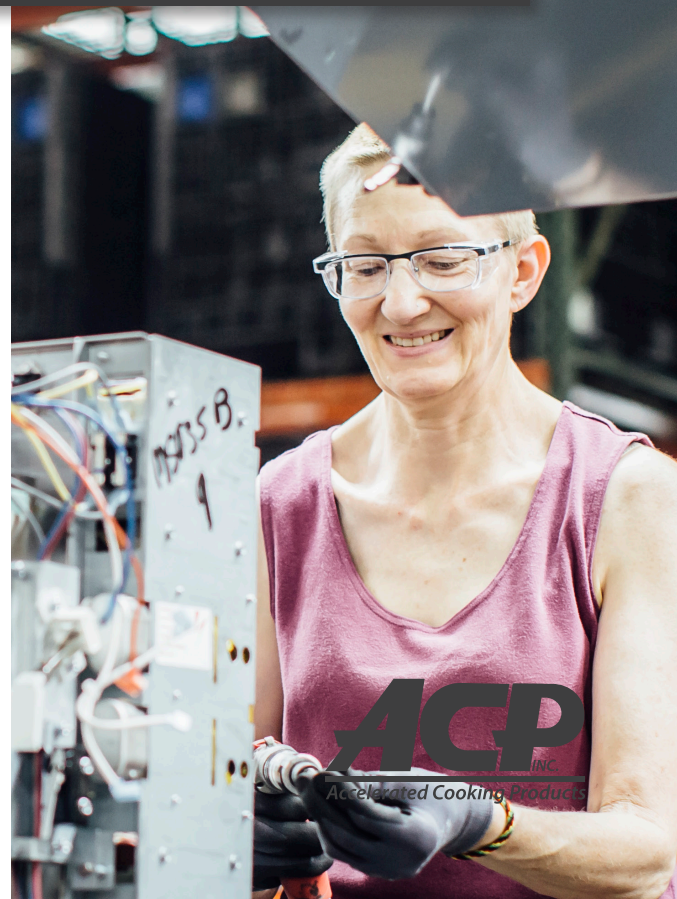
### PERFORMANCE, RELIABILITY, SERVICE & SUPPORT

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/ #USES PER DAY	SERIES	CONTROL SYSTEM	MAGNETRONS	STACKABLE	GLASS WINDOW	AIR FILTER	VOLTAGE SENSOR	PROGRAMMING	MENU ITEMS	QUANTITY PAD	POWER LEVELS	COOKING STAGES
<b>SPECIALTY CHEF 125-200+</b>	AMSO	Touch	4	Yes	Yes	Yes	Yes	USB, Manual	100, A/B option	x2	11	4
	OnCue™	Touch	2	Yes	No	Yes	Yes	Manual	100	No	11	4
<b>CHEF 125-200+</b>	RC	Touch	2, 3 in RC30S2	Yes, except RC30S2	Yes	Yes	Yes	USB, Manual	100	x2	11	4
	HDC	Touch (upper)	2	Yes	Yes	Yes	Yes, except HDC12A2 HDC1015*	USB, Manual	100, A/B option	x2	11	4
	HDC-Y	Touch (bottom)	2	Yes	Yes	Yes	Yes, except HDC12YA2 HDC10Y15*	USB, Manual	100, A/B option	x2	11	4
<b>RESTAURANT 50-125</b>	RFS	Touch	2	Yes	Yes	Yes	Yes, except 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 &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 	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



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\*



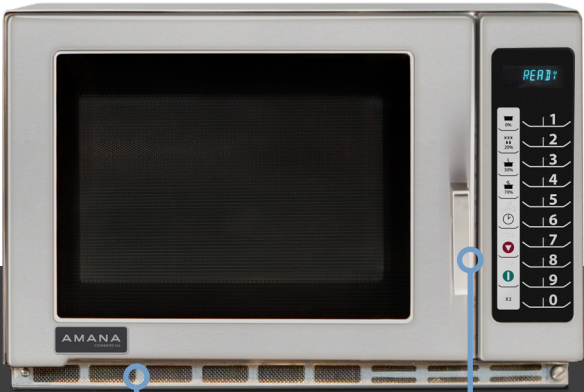
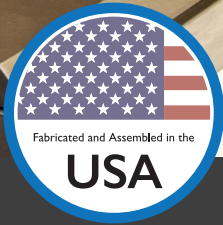
# RFS Series

## 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

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  
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



**MESH NON-STICK BASKETS**  
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  
· OB10: solid bottom, 1EA  
· TB10S, SB10S: solid bottom, 2EA



**CLEANING SOLUTIONS**  
Non-caustic cleaner and oven shield protectant

DESCRIPTION	ITEM#	AMSO	OnCue	RC	HDC	RFS	RCS	RMS	DIMENSIONS (H X W X D)
<b>MESH NON-STICK BASKETS</b> Ideal cooking surface for crisping, makes cleanup easier · NB10, TB10, SB10: mesh bottom, 2EA	NB10	×		×		×	×		¾" x 13-½" x 11-½" (10 x 343 x 292mm)
	TB10	×		×	×	×	×	×	¾" x 11-¼" x 11-¼" (19 x 286 x 286mm)
	SB10	×	×	×	×	×	×	×	⅝" x 5-½" x 11-6/32" (16 x 140 x 284mm)
<b>SOLID NON-STICK BASKETS</b> Ideal cooking surface for browning, makes cleanup easier · OB10: solid bottom, 1EA · TB10S, SB10S: solid bottom, 2EA	OB10					×	×		¾" x 13-⅞" x 13-⅞" (19 x 352 x 352mm)
	TB10S	×		×	×	×	×	×	¾" x 11-¼" x 11-¼" (19 x 286 x 286mm)
	SB10S	×	×	×	×	×	×	×	⅝" x 5-½" x 11-6/32" (16 x 140 x 284mm)
<b>CLEANING SOLUTIONS</b> Non-caustic cleaner and oven shield protectant	CK10**	×	×	×	×	×	×	×	2oz bottles oven cleaner & shield (1ea)
	CL10**	×	×	×	×	×	×	×	6 one-liter bottles of cleaner, 2 sprayers
	SH10**	×	×	×	×	×	×	×	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 / UPC CODE	WATTS	POWER SOURCE	PLUG TYPE	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
<b>AMSO35</b> 728028376791	3500*	208/240V, 60Hz, 30A, single phase	NEMA 6-30	 18 5/8" x 25 3/8" x 23 1/2 in. (472 x 650 x 597mm)	9 7/8" x 21" x 13 in. (251 x 535 x 330mm)	1.6 cu. ft (45L)	22 1/4" x 30 1/4" x 26 1/4 in. (565 x 768 x 667mm)			146 / 161 lbs (66 / 73kg)
<b>AMSO22</b> 728028376784	2200*	208/240V, 60Hz, 20A, single phase	NEMA 6-20	 18 5/8" x 25 3/8" x 23 1/2 in. (472 x 650 x 597mm)	9 7/8" x 21" x 13 in. (251 x 535 x 330mm)	1.6 cu. ft (45L)	22 1/4" x 30 1/4" x 26 1/4 in. (565 x 768 x 667mm)			146 / 161 lbs (66 / 73kg)
<b>AOC24</b> 728028020847	2400*	208/240V, 60Hz, 20A, single phase	NEMA 6-20	 17 5/8" x 13 5/8" x 19 3/16 in. (448 x 346 x 487mm)	5 1/8" x 11 3/4" x 8 1/2 in. (130 x 298 x 216mm)	0.3 cu. ft (8.4 L)	20 5/8" x 17" x 22 in. (524 x 432 x 559mm)			70 / 73 lbs (32 / 33kg)
<b>RC30S2</b> 719881159539	3000*	208/240V, 60Hz, 30A, single phase	NEMA 6-30	 18 1/8" x 19 1/4" x 26 in. (461 x 490 x 662mm)	8 1/2" x 13" x 15 in. (216 x 330 x 381mm)	1.0 cu. ft (28 L)	21 1/2" x 21 3/4" x 30 in. (546 x 553 x 762 mm)			115 / 123 lbs (52 / 56kg)
<b>RC22S2</b> 042159061303	2200*	208/240V, 60Hz, 20A, single phase	NEMA 6-20	 18 1/8" x 19 1/4" x 26 in. (461 x 490 x 662mm)	8 1/2" x 13" x 15 in. (216 x 330 x 381mm)	1.0 cu. ft (28 L)	21 1/2" x 21 3/4" x 28 1/4 in. (546 x 553 x 718mm)			94 / 101 lbs (43 / 46kg)
<b>RC17S2</b> 719881159508	1700*	208/240V, 60Hz, 20A, single phase	NEMA 6-20	 18 1/8" x 19 1/4" x 26 in. (461 x 490 x 662mm)	8 1/2" x 13" x 15 in. (216 x 330 x 381mm)	1.0 cu. ft (28 L)	21 1/2" x 21 3/4" x 28 1/4 in. (546 x 553 x 718mm)			94 / 101 lbs (43 / 46kg)
<b>HDC212</b> 719881159386	2100*	208/240V, 60Hz, 20A, single phase	NEMA 6-20	 13 1/2" x 16 1/2" x 22 5/8 in. (343 x 419 x 578mm)	6 3/4" x 13" x 12 in. (171 x 330 x 305mm)	0.6 cu. ft (17 L)	18 5/8" x 21 7/8" x 24 5/8 in. (473 x 556 x 625mm)			68 / 74 lbs (31 / 34kg)
<b>HDC21Y2</b> 728028471298				 15 x 17 5/8" x 22 5/8 in. (381 x 439 x 574mm)			19 1/8" x 22 x 25 1/2 in. (486 x 559 x 648mm)			71 / 77 lbs (32 / 35kg)
<b>HDC182</b> 719881159362	1800*	208/240V, 60Hz, 20A, single phase	NEMA 6-20	 13 1/2" x 16 1/2" x 21 5/8 in. (343 x 419 x 549mm)	6 3/4" x 13" x 12 in. (171 x 330 x 305mm)	0.6 cu. ft (17 L)	18 5/8" x 21 7/8" x 24 5/8 in. (473 x 556 x 625mm)			68 / 74 lbs (31 / 34kg)
<b>HDC18Y2</b> 728028471007				 15 x 17 5/8" x 21 5/8 in. (381 x 439 x 549mm)			19 1/8" x 22 x 25 1/2 in. (486 x 559 x 648mm)			71 / 77 lbs (32 / 35kg)
<b>HDC18I5</b> 728028315929	1800*	208/240V, 60Hz, 15A, single phase	NEMA L6- 15P	 13 1/2" x 16 1/2" x 21 5/8 in. (343 x 419 x 549mm)	6 3/4" x 13" x 12 in. (171 x 330 x 305mm)	0.6 cu. ft (17 L)	18 5/8" x 21 7/8" x 24 5/8 in. (473 x 556 x 625mm)			68 / 74 lbs (31 / 34kg)
<b>HDC12A2</b> 719881159355	1200*	120V, 60Hz, 20A, single phase	NEMA 5-20	 13 1/2" x 16 1/2" x 21 5/8 in. (343 x 419 x 549mm)	6 3/4" x 13" x 12 in. (171 x 330 x 305mm)	0.6 cu. ft (17 L)	18 5/8" x 21 7/8" x 24 5/8 in. (473 x 556 x 625mm)			68 / 74 lbs (31 / 34kg)
<b>HDC12YA2</b> 728028470994				 15 x 17 5/8" x 21 5/8 in. (381 x 439 x 549mm)			19 1/8" x 22 x 25 1/2 in. (486 x 559 x 648mm)			71 / 77 lbs (32 / 35kg)
<b>HDC10I5</b> 728028470949	1000*	120V, 60Hz, 15A, single phase	NEMA 5-15P	 13 1/2" x 16 1/2" x 21 5/8 in. (343 x 419 x 549mm)	6 3/4" x 13" x 12 in. (171 x 330 x 305mm)	0.6 cu. ft (17 L)	18 5/8" x 21 7/8" x 24 5/8 in. (473 x 556 x 625mm)			68 / 74 lbs (31 / 34kg)
<b>HDC10YI5</b> 728028470970				 15 x 17 5/8" x 21 5/8 in. (381 x 439 x 549mm)			19 1/8" x 22 x 25 1/2 in. (486 x 559 x 648mm)			71 / 77 lbs (32 / 35kg)
<b>RFS21TS</b> 728028471250	2100*	208/240V, 60Hz, 20A, single phase	NEMA 6-20	 14 3/8" x 21 3/4" x 20 in. (365 x 551 x 533mm)	8 7/8" x 14 1/8" x 16 1/4 in. (226 x 359 x 413mm)	1.2 cu. ft (34 L)	18 1/2" x 26 1/8" x 22 7/8 in. (467 x 663 x 581 mm)			70 / 77 lbs (32 / 35kg)
<b>RFS18TS</b> 728028020885	1800*	208/240V, 60Hz, 20A, single phase	NEMA 6-20	 14 3/8" x 21 3/4" x 20 in. (365 x 551 x 533mm)	8 7/8" x 14 1/8" x 16 1/4 in. (226 x 359 x 413mm)	1.2 cu. ft (34 L)	18 1/2" x 26 1/8" x 22 7/8 in. (467 x 663 x 581 mm)			70 / 77 lbs (32 / 35kg)
<b>RFS12TS</b> 728028020878	1200*	120V, 60Hz, 20A, single phase	NEMA 5-20	 14 3/8" x 21 3/4" x 20 in. (365 x 551 x 533mm)	8 7/8" x 14 1/8" x 16 1/4 in. (226 x 359 x 413mm)	1.2 cu. ft (34 L)	18 1/2" x 26 1/8" x 22 7/8 in. (467 x 663 x 581 mm)			66 / 73 lbs (30 / 33kg)
<b>RCSI0TS</b> 728028020724	1000*	120V, 60Hz, 15A, single phase	NEMA 5-15	 13 7/8" x 22" x 19 in. (352 x 559 x 483mm)	8 1/2" x 14 1/2" x 15 in. (216 x 368 x 381 mm)	1.2 cu. ft (34 L)	16 5/8" x 25 3/16" x 19 3/4 in. (422 x 640 x 502mm)			41 / 48 lbs (18.6 / 21.8kg)
<b>RCSI0DSE</b> 728028129465	1000*	120V, 60Hz, 15A, single phase	NEMA 5-15	 13 7/8" x 22" x 19 in. (352 x 559 x 483mm)	8 1/2" x 14 1/2" x 15 in. (216 x 368 x 381 mm)	1.2 cu. ft (34 L)	16 5/8" x 25 3/16" x 19 3/4 in. (422 x 640 x 502mm)			41 / 48 lbs (18.6 / 21.8kg)
<b>RMS10TSA</b> 728028470208	1000*	120V, 60Hz, 15A, single phase	NEMA 5-15	 12 1/4" x 20 5/8" x 15 7/8 in. (310 x 512 x 403mm)	7 3/4" x 13" x 13 in. (197 x 330 x 330mm)	0.8 cu. ft (23 L)	15 x 23 x 18 in. (381 x 584 x 457mm)			30 / 37 lbs (13.6 / 16.8kg)
<b>RMS10DSA</b> 728028470239	1000*	120V, 60Hz, 15A, single phase	NEMA 5-15	 12 1/4" x 20 5/8" x 15 7/8 in. (310 x 512 x 403mm)	7 3/4" x 13" x 13 in. (197 x 330 x 330mm)	0.8 cu. ft (23 L)	15 x 23 x 18 in. (381 x 584 x 457mm)			30 / 37 lbs (13.6 / 16.8kg)

\* Microwave Wattage, IEC 60705 Tested

\*\* Includes door handle



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