

COMMERCIAL MICROWAVE & STEAMER OVENS

MENUMASTER[®] Commercial



PRODUCT CATALOG
NORTH AMERICA



CHANGING THE WAY THE WORLD COOKS™

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

WHY CHOOSE MENUMASTER®

MenuMaster® has a strong legacy as a pioneer in the food service industry since it was first introduced almost 50 years ago. With great pride in craftsmanship, MenuMaster® was an early leader and innovator in the microwave business.

ACP, Inc. carries on the MenuMaster® legacy today—creating solutions that help operators serve high quality food, faster.

Just like the Amana® and XpressChef® brands, MenuMaster® products offer exceptional performance and reliability, and are backed by the best 24/7/365 service and support in the business.

Worth noting...

Microwave cooking technology was first introduced to the market in the 1940s as Radarange®—a name that is still synonymous with ACP, Inc.

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.



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 MenuMaster® and Amana® Commercial steamer and microwave ovens, as well as XpressChef® high-speed ovens.

Quality You Can Trust.

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

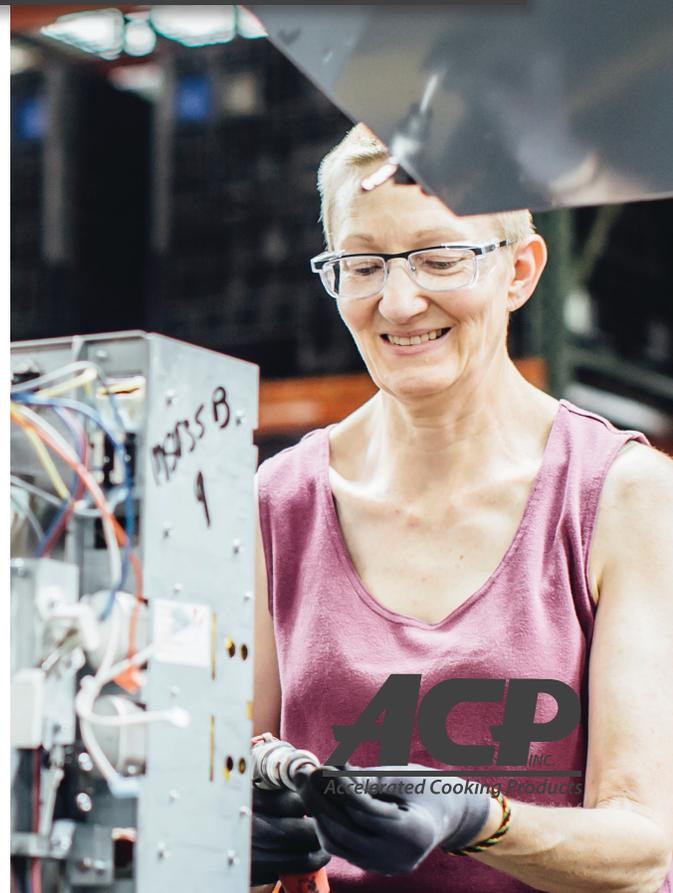
From design to service, ACP has been certified with the ISO Quality mark—the most prestigious quality rating available. Our total compliance with the most rigorous quality and reliability standards ensures our products provide superior performance and value. In addition to ACP, Inc. being ISO-9001 certified,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

WARRANTIES

Warranty Certificates can be found online at:
www.acpsolutions.com/warranty



MENUMASTER®
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

Email us:
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

Email us:
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
SPECIALTY CHEF 125-200+	MSO	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
CHEF 125-200+	MRC	Touch	2, 3 in MRC30S2	Yes, except MRC30S2	Yes	Yes	Yes	USB, Manual	100	x2	11	4
	MDC	Touch (upper)	2	Yes	Yes	Yes	Yes, except MDC12A2 MDC1015*	USB, Manual	100, A/B option	x2	11	4
	MDC-Y	Touch (bottom)	2	Yes	Yes	Yes	Yes, except MDCY12A2 MDC10Y15*	USB, Manual	100, A/B option	x2	11	4
RESTAURANT 50-125	MFS	Touch	2	Yes	Yes	Yes	Yes, except MFS12TS*	Manual	100	x2	5	4
	MCS	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	
VALUE <50	MMS	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



MSO Steamer

SPECIALTY CHEF LINE

MSO35 - 3500 Watts
 MSO22 - 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, delimiting, 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





SIMPLIFYING STEAMING

How can commercial microwaves replace steamers?

High-wattage commercial microwaves like the MSO, MRC, MDC, & MFS 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 MSO is only \$0.81 to \$0.94 per day.*

Waterless steaming—no plumbing, delimiting, 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	MSO35
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

MOC24 - 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

MRC Series

CHEF LINE

MRC30S2-	3000 Watts
MRC22S2-	2200 Watts
MRC17S2-	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

Cleanable air filter removes easily



IDEAL APPLICATIONS

- Casual dining
- Schools
- Healthcare
- Stadiums

STEAM OR BOOST HEATS IN SECONDS

FOOD ITEM	MRC30S2	MRC22S2	MRC17S2
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

MDC Series

CHEF LINE

MDC212 -	2100 Watts, 20A plug, controls on top
MDC182 -	1800 Watts, 20A plug, controls on top
MDC1815 -	1800 Watts, 15A plug, controls on top
MDC12A2 -	1200 Watts, 20A plug, controls on top
MDC1015 -	1000 Watts, 15A plug, controls on top
MDC21Y2-	2100 Watts, 20A plug, controls on bottom
MDC18Y2-	1800 Watts, 20A plug, controls on bottom
MDC12YA2-	1800 Watts, 20A plug, controls on bottom
MDC10Y15-	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
 - 2.8" (7cm) full color LCD HD display
 - New user interface. Multi-lingual— 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

IDEAL APPLICATIONS

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



Bottom control panel
configuration is ideal for
over-shelf installations



Cleanable air filter
removes easily

STEAM OR BOOST HEATS IN SECONDS

FOOD ITEM	MDC21*	MDC18*	MDC12*	MDC10*
Fresh Asparagus - 8oz. (227g)	1:00	1:10	1:50*	1:55*
Steamed Shrimp - 8oz. (227g)	1:40	1:55	2:45*	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 MDC21 or MDC18*

MFS Series

RESTAURANT LINE

MFS21TS -	2100 Watts
MFS18TS -	1800 Watts
MFS12TS	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	MFS21TS	MFS18TS	MFS12TS
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 MFS18TS

MCS Series

RESTAURANT LINE

MCS10TS - 1000 Watts, Touch pad control
 MCS10DSE - 1000 Watts, Dial control

FEATURES AND BENEFITS

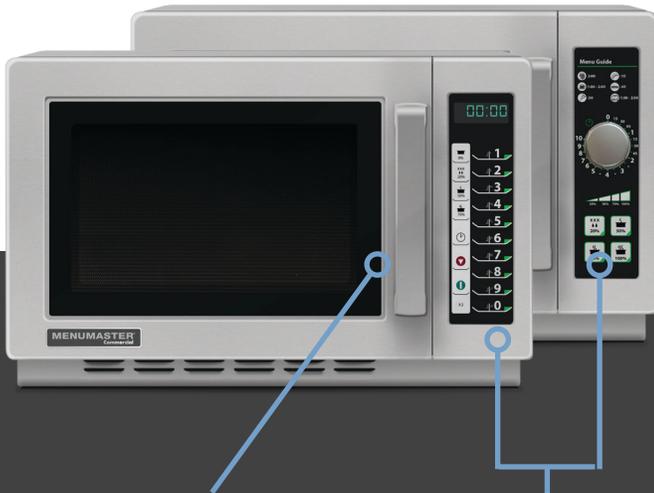
- 1000 watts of cooking power
 - Quick heating for consistent results
- 1.2 cubic ft. (34 L) oven capacity
 - Accommodates a 14" (356 mm) platter
- Motor driven top antenna
 - Reliable distribution of energy for consistent heating results
- Non-removable front air filter
 - Cools componentry, extends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

MMS Series

VALUE LINE

MMS10TSA- 1000 Watts, Touch pad controls
 MMS10DSA- 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



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 MENUMASTER® COMMERCIAL MICROWAVE OVENS

DESCRIPTION	ITEM#	COMPATIBLE OVEN SERIES							DIMENSIONS (H X W X D)
		MSO	OnCue	MRC	MDC	MFS	MCS	MMS	
 SHELF ACCESSORIES Provides additional elevated surface. Expands capacity	SE10			X	X	X	X	X	3.57" x 11-3/4" x 11-7/8" (91 x 298 x 302mm)
 MESH NON-STICK BASKETS Ideal cooking surface for crisping, makes cleanup easier · NB10, TB10, SB10: mesh bottom, 2EA	NB10	X		X		X	X		3/8" x 13-1/2" x 11-1/2" (10 x 343 x 292mm)
	TB10	X		X	X	X	X	X	3/4" x 11-1/4" x 11-1/4" (19 x 286 x 286mm)
	SB10	X	X	X	X	X	X	X	5/8" x 5-1/2" x 11-6/32" (16 x 140 x 284mm)
 SOLID NON-STICK BASKETS Ideal cooking surface for browning, makes cleanup easier · OB10: solid bottom, 1EA · TB10S, SB10S: solid bottom, 2EA	OB10					X	X		3/4" x 13-7/8" x 13-7/8" (19 x 352 x 352mm)
	TB10S	X		X	X	X	X	X	3/4" x 11-1/4" x 11-1/4" (19 x 286 x 286mm)
	SB10S	X	X	X	X	X	X	X	5/8" x 5-1/2" x 11-6/32" (16 x 140 x 284mm)
 CLEANING SOLUTIONS Non-caustic cleaner and oven shield protectant	CK10**	X	X	X	X	X	X	X	2oz bottles oven cleaner & shield (1ea)
	CL10**	X	X	X	X	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

** 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	MMS Series	1,500 Watts	\$0.28
1000	MCS Series	1,550 Watts	\$0.28
1200	MFS12TS, MDC12A2	2,000 Watts	\$0.37
1700	MRC17S2	2,700 Watts	\$0.50
1800	MFS18TS	2,800 Watts	\$0.51
1800	MDC182	3,000 Watts	\$0.55
2400	OnCue™	3,100 Watts	\$0.57
2100	MDC212	3,200 Watts	\$0.59
2200	MRC22S2	3,200 Watts	\$0.59
2200	MSO22	3,500 Watts	\$0.64
3000	MRC30S2	4,400 Watts	\$0.81
3500	MSO35	5,100 Watts	\$0.94

SPECIFICATION COMPARISON

MENUMASTER® 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
MSO35 728028315813	3500*	208/240V, 60Hz, 30A, single phase	NEMA 6-30	18 5/8" x 25 5/8" 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)
MSO22 728028315806	2200*	208/240V, 60Hz, 20A, single phase	NEMA 6-20	18 5/8" x 25 5/8" 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)
MOC24 728028020717	2400*	208/240V, 60Hz, 20A, single phase	NEMA 6-20	17 5/8" x 13 3/8" 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)
MRC30S2 728028020687	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 381 mm)	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)
MRC22S2 728028020670	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 381 mm)	1.0 cu. ft (28 L)	21 1/2" x 21 3/4" x 28 1/4 in. (546 x 553 x 718 mm)			94 / 101 lbs (43 / 46kg)
MRC17S2 728028020663	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 381 mm)	1.0 cu. ft (28 L)	21 1/2" x 21 3/4" x 28 1/4 in. (546 x 553 x 718 mm)			94 / 101 lbs (43 / 46kg)
MDC212 728028020656	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 2 in. (473 x 556 x 625mm)			68 / 74 lbs (31 / 34kg)
MDC21Y2 728028471144				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)
MDC182 728028020649	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)
MDC18Y2 728028471021				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)
MDC12A2 728028020632	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)
MDC12YA2 728028471014				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)
MDC10I5 72802847095	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)
MDC10YI5 728028470987				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)
MFS21TS 728028471267	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)
MFS18TS 728028043402	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)			69 / 76 lbs (32 / 35kg)
MFS12TS 728028043396	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)
MCSI0TS 728028020748	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 3/8" x 25 3/16" x 19 3/4 in. (422 x 640 x 502mm)			41 / 48 lbs (18.6 / 21.8kg)
MCSI0DSE 728028129472	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 3/8" x 25 3/16" x 19 3/4 in. (422 x 640 x 502mm)			41 / 48 lbs (18.6 / 21.8kg)
MMSI0TSA 728028470253	1000*	120V, 60Hz, 15A, single phase	NEMA 5-15	12 1/4" x 20 1/8" 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)
MMSI0DSA 728028470260	1000*	120V, 60Hz, 15A, single phase	NEMA 5-15	12 1/4" x 20 1/8" 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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