



Ventless Submittal Information

XpressChef™ 3i (MRX)



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



MRX Ventless Submittal Information

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XpressChef™ 3i (MRX) Ventless Q & A

How is the XpressChef™ 3i High Speed Ovens certified ventless?

The ARX/MRX 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™ 3i certified?

The ARX/MRX is certified ventless by Intertek Testing Services and received the ETL Listed Mark.

How is the XpressChef™ 3i tested?

The ARX/MRX 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 ARX/MRX 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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XpressChef™



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.
Address: 225 49th Ave. Dr. SW
 Cedar Rapids, IA 52404
Country: USA
Contact: Mr. Patrick Henry
Phone: (319) 368-8178
FAX: (319) 368-8194
Email: PHenry@acpsolutions.com

Manufacturer: ACP Inc.
Address: 225 49th Ave. Dr. SW
 Cedar Rapids, IA 52404
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Contact: Mr. Patrick Henry
Phone: (319) 368-8178
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Email: PHenry@acpsolutions.com

Party Authorized To Apply Mark: Same as Manufacturer
Report Issuing Office: Oakdale, MN

Control Number: 3197057

Authorized by: _____

Molly Dalton
 for Dean Davidson, Certification Manager



This document supersedes all previous Authorizations to Mark for the noted Report Number.

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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):	Microwave Cooking Appliances [UL 923:2013 Ed.7+R:19Jul2017] Microwave Ovens [CSA C22.2#150:2016 Ed.4]
Product:	Commercial Convection/Microwave Oven Cooking Appliance
Brand Name:	XpressChef™ 3i
Models:	MRX followed by 1, 2, 51, 52, 513 or 523; followed by up to 4 characters

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Email: phenry@acpsolutions.com

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

Control Number: 3197057

Authorized by: _____

Dean Davidson
 for Dean Davidson, Certification Manager



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 545 East Algonquin Road, Arlington Heights, IL 60005
 Telephone 800-345-3851 or 847-439-5667 Fax 312-283-1672

Standard(s):	Commercial Cooking, Rethermalization And Powered Hot Food Holding And Transport Equipment [NSF 4:2016]
Product:	Commercial Microwave/Convection oven
Brand Name:	XpressChef 3i
Models:	MRX1, MRX2, MRX51, MRX 52

NON-CONFORMANCE LETTER REPORT

20-Mar-2018

Intertek Report No. 103443931COL-001A
Intertek Project No. G103443931

Patrick Henry
ACP Inc.
225 49th Ave. Dr. SW
Cedar Rapids, IA 52404
Email: PHenry@acpsolutions.com

Ph: (319) 368-8178
Fx: (319) 368-8194

Subject: EPA 202 Emissions Testing Performance Compliance – Commercial
Convection/Microwave Oven Cooking Appliance – ARX and MRX Model Series

Dear Mr. Patrick Henry,

This letter report represents the results of our evaluation of the above referenced product(s)
to the requirements contained in the following standards:

EPA Method 202 – Particulate Matter Emissions Test

SECTION 1 SUMMARY

Intertek wish to inform you that all said models were found to be in compliance with EPA
Method 202 – Particulate Matter Emissions Test. Results of EPA Method 202 Emissions
Testing may be found in performance test report, 102452452COL-001. Safety information
for said models may be found in Listing Constructional Data Report (CDR), 102452452MIN-
001.

Models:
MRX followed by 1, 2; followed by up to 4 characters

Model Nomenclature:

* R X * *

1 2 3 4 5

- 1) M for MenuMaster Brand
- 2) R for Raptor Combination Oven
- 3) X for Xpress™
- 4) 1 for 60 Hz/1000 watts, 2 for 60 Hz/2000 watts
- 5) Alphanumeric character(s) used to distinguish, graphic, visual, customer proprietary
menus or software feature changes, or national plug styles.

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first be approved in writing by Intertek. The observations and test results in this report are relevant only to the sample tested.
This report by itself does not imply that the material, product, or service is or has ever been under an Intertek certification
program.

NON-CONFORMANCE LETTER REPORT

SECTION 3

PROJECT STATUS & ACTION

Issuance of this letter report completes the scope covered by Intertek Project No. G103443931.

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, Emilie Engesether, emilie.engesether@intertek.com.

Completed by:	Cameron Brackman	Reviewed by:	Donald Hubbard
Title:	Project Engineer	Title:	Technical Specialist
Signature:		Signature	
Date	20-Mar-2018	Date:	20-Mar-18

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

ACP, Inc. Guidelines for Ventless Use

The MRX 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

MRX2 Estimated Heat Load Calculations

MRX2 (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	8.6	3,150	0.5	\$0.05	11.86
Cooking	100	4,953	8.3	\$0.91	10.19
Idle Time	611.4	768	7.8	\$0.86	0.00
TOTAL COST PER DAY				\$1.82	
TOTAL COST PER MONTH				\$54.55	
TOTAL COST PER YEAR				\$654.65	

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
57,892 kJ	1,622 kJ	59,514 kJ	1,378 W	4,700 Btu/hr	0.39 Tons of AC



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MRX1 Estimated Heat Load Calculations

MRX1 (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	9	2,990	0.4	\$0.05	11.85
Cooking	100	3,223	5.4	\$0.59	10.15
Idle Time	611	927	9.4	\$1.04	0.00
TOTAL COST PER DAY				\$1.68	
TOTAL COST PER MONTH				\$50.36	
TOTAL COST PER YEAR				\$604.30	

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
53,322 kJ	1,615 kJ	54,936 kJ	1,272 W	4,339 Btu/hr	0.36 Tons of AC



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XpressChef™

Project #: _____

Item #: _____



XpressChef™ 3i Series | Heavy Volume This category of high speed oven is ideal for...

Applications

- Convenience Stores
- Healthcare
- Delis
- Satellite Locations
- Hotel Room Service
- QSR
- Coffee Shops
- Snack Bars
- Bars/Pubs

Through put potential (per hour)

Food item	1000W	2000W
30cm (12") frozen pizza	18	21
15cm (6") toasted sandwiches	60	80
Grilled fresh Salmon	22	28
0.45kg (1 lb.) fresh shrimp	55	55
Toasted Bagel	120	120
Chicken wings	15	24
Quesadillas	65	70

Location of Oven(s):

- Kitchen countertop
- Front-of-house countertop
- Equipment stand
- Oven stacking cart (available accessory)

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



High Speed Oven XpressChef™ 3i Series

Superior cooking results FAST!

- Enhanced cavity airflow for perfect browning & crisping
- 3000W impingement enhances browning. Easily adjustable 0-100% fan speed
- 95° - 270°C (200° - 520°F) temperature range cooks a variety of items
- 1000 or 2000W top antenna feed microwave system heats quickly, reduces cooking time.

Minimized footprint, maximized cavity design

- Compact footprint fits on 71cm (28") deep counter
- Flexibility to install with or without 10cm (4") leg kit
- Easily accommodates a 30cm (12") 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

Appropriate for front-of-house display

- Sleek, contemporary styling
- True-Touch™ HD Touchscreen. Fully customizable 178mm (7") smartphone-like display
- Catalytic converter built-in for ventless operation
- Quiet operation: fan speeds auto-adjust based on operation mode

Safe operation and simple cleaning

- Inner door drops down below cooking surface for safe removal of food from cavity
- Smooth door surface allows for direct application of approved cleaners
- Non-stick oven liners preinstalled for easy cleaning
- Clean magnetic air filters in one-step
- Automatic Voltage Sensor adjusts to the power supply. (North America only)
- Rapid cool down allows for expedited end-of-day cleaning

Included Accessories:

- Cook plate (CP10)
- Compact oven paddle (PA10R)
- Non-stick liners (TL10R)

Optional Accessories

- Panini grill plate (RGR10)
- Panini Press (PRS10R)
- Pizza Stone(ST10R)
- 4" (102mm) Leg kit (LG10)
- Oven paddle (PA10)
- Non-stick baskets (TB10S, SB10S, MB10S)
- Back Cover Panel (BC10R)
- Top storage shelf (TS10R)
- Stainless dual-oven stacking cart (SC10R)
- 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



*Only shipped in U.S.A.

** Only shipped in Europe



225 49th Ave. Dr. SW Cedar Rapids, IA 52404 U.S.A.

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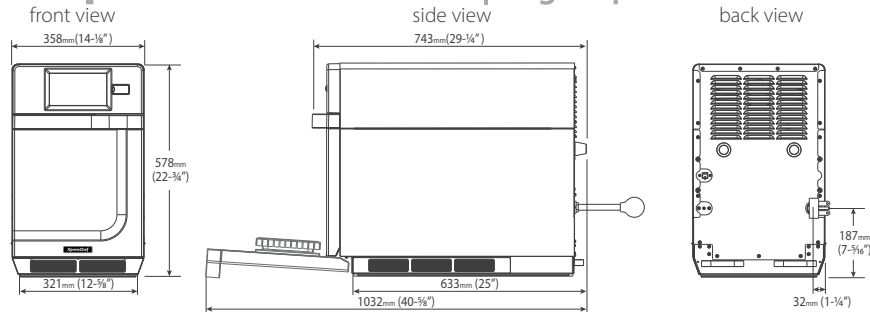
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Cedar Rapids, Iowa 52404

www.acpsolutions.com

AIA File #:

Specification #:

XpressChef™ 3i Series | High Speed Oven



Drawings available from
KCL CADlog - techs@kclcad.com

Dimensions

Exterior	H 578 (22 3/4")	W 358 (14 1/8")	D 743 (29 1/4")
Cavity	H 178 (7")	W 312 (12 1/4")	D 312 (12 1/4")
Usable Cavity Space	17.2 liter (0.61 cubic ft.)		
Door Depth	1032 (40 5/8"), drop down door		
Installation Clearances	Top: 51 (2")	Sides: 13 (1/2")	Back: None
Shipping Carton	H 677 (26 5/8")	W 584 (23")	D 883 (34 3/4")
Weight			
Model Type	Product Weight	Ship weight (approx.)	
2x Magnetron	61 kg (134 lbs.)	69 kg (152 lbs.)	
1x Magnetron	53 kg (116 lbs.)	61 kg (134 lbs.)	

Features

Configuration	Countertop
Stackable	Yes, with kit
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	Rotating antennas, top
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	3 removable, with clean filter reminder
Rack	Removable cooking surface
Door Opening	Pull down, ergonomic handle
Exterior Finish	Stainless steel and Painted Steel
Interior Finish	Stainless steel

ACP, Inc. requires installing a type D circuit breaker for all high-speed oven installations.

Measurements are millimeters. Measurements in () are US Standard

* IEC 60705 Tested

† Includes handle

‡ Catalytic converter 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; APAC = Asia Pacific and Oceania; LATAM = Latin America

Also available in colors. For details: www.acpsolutions.com/xpress-iq/color

Electrical Configuration

Region	Model#/ UPC Code	Power Consumption	Power Output*		Power Source	Plug Configuration	Cord Length	Frequency	Magnetron
			Microwave	Impingement					
North America single phase	MRX1 728028422825	3600 W, 18.2 A	1000 W*	3000 W	208-240 V, 60 Hz, 20 A, single phase	NEMA 6-20	1.5m (5 ft.)	2450 MHz	1
North America single phase	MRX2 728028422849	5950 W, 28.6 A	2000 W*	3000 W	208-240V, 60 Hz, 30 A, single phase	NEMA 6-30	1.5m (5 ft.)	2450 MHz	2
EMEA, APAC, LATAM single phase	MRX51 728028422863	3680 W, 16 A	1000 W*	3000 W	230-240 V, 50 Hz, 16 A, single phase	CEE 7/7 "Schuko"	1.5m (5 ft.)	2450 MHz	1
EMEA, APAC, LATAM single phase	MRX52 728028422887	5950 W, 28.6 A	2000 W*	3000 W	230-240 V, 50 Hz, 32 A, single phase	IEC 309	1.5m (5 ft.)	2450 MHz	2
EMEA, APAC, LATAM multi phase	MRX523 728028422900	5950 W, 16 A	2000 W*	3000 W	400V, 50 Hz, WYE, 16 A, 3 phase, 5 wire	IEC 309	2.4m (8 ft.)	2450 MHz	2
EMEA (UK), APAC single phase	MRX51U 728028423006	2450 W, 13 A	1000 W*	3000 W	230-240 V, 50Hz, 13 A, single phase	BS1363/A	1.5m (5 ft.)	2450 MHz	1
Australia single phase	MRX51A 728028423044	3250 W, 15 A	1000 W*	3000 W	230-240 V, 50Hz, 15 A, single phase	A53112	1.5m (5 ft.)	2450 MHz	1
Brazil single phase	MRX1B 728028423211	3550 W, 16.7 A	1000 W*	3000 W	220V, 60 Hz, 16 A, single phase	NBR 14136	1.5m (5 ft.)	2450 MHz	1
Brazil single phase	MRX2B 728028423259	5550 W, 25.8 A	2000 W*	3000 W	220V, 60 Hz, 32 A, single phase	IEC 309	1.5m (5 ft.)	2450 MHz	2
Saudi Arabia single phase	MRX1SA 728028423235	3550 W, 16.7 A	1000 W*	3000 W	220V, 60 Hz, 16 A, single phase	Direct Wire	1.5m (5 ft.)	2450 MHz	1
Saudi Arabia single phase	MRX2SA 728028423273	5550 W, 25.8 A	2000 W*	3000 W	220V, 60 Hz, 32 A, single phase	Direct Wire	2.4m (8 ft.)	2450 MHz	2



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Part No. 20218006

Updated 01/06/2020

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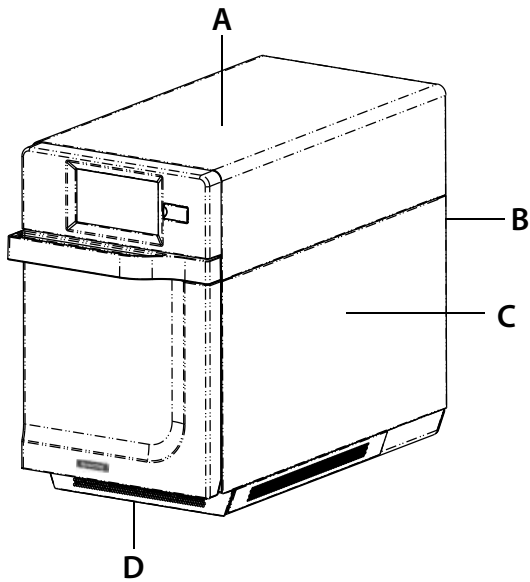
The Spirit of Excellence

Specification #:

AIA File #:

Quick Start Guide | XpressChef™ 3i High Speed Commercial 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" (1.27 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 (CL10)
and ACP Oven Shield Protectant (SH10).

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) and preheat temperature differs from default preheat temperature, the control will interrupt cook cycle.

3. At the end of the cooking cycle, the oven beeps, and displays animation.
Use oven mitts and/or paddle to carefully remove food from oven.

Quick Start Guide | XpressChef™ 3i High Speed Commercial 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 cook time is 99:99 (100 minutes and 13 seconds). Microwave and Fan 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

2



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.



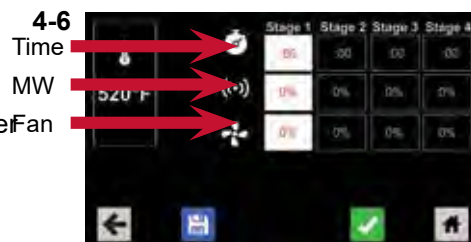
4. For Stage 1, enter **cooking time** by touching time entry box. A number pad will appear. Enter the desired cook time. Touch the “OK” icon.



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. Repeat steps 4-6 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.



8. 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.

Quick Start Guide | XpressChef™ 3i High Speed Commercial Oven

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.

2



Manually Move Recipe:



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

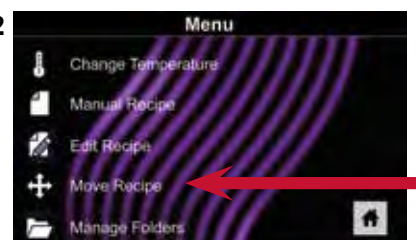
2. Touch the “Move Recipe” option.

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

2



Quick Start Guide | XpressChef™ 3i High Speed Commercial Oven

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 share or open in ACP Programming Application .



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 the menu file and open.

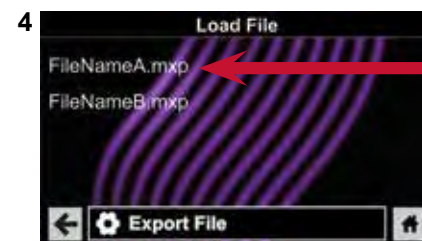
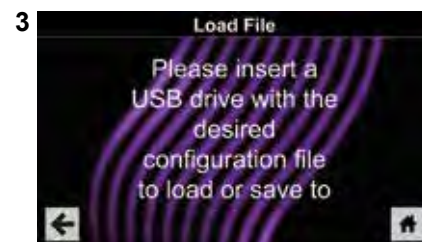
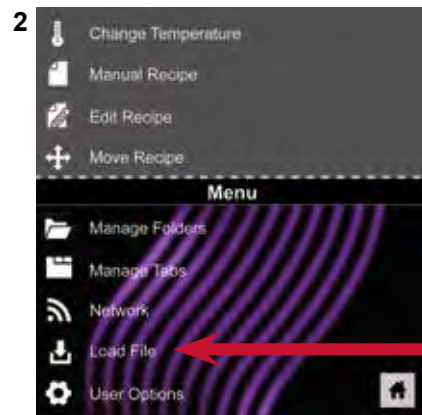
Import Menu via USB Flash Drive



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.



Quick Start Guide | XpressChef™ 3i High Speed Commercial Oven

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:

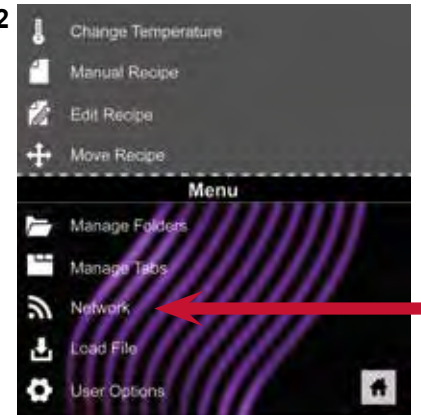
To connect via Wi-Fi:

- 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.



Quick Start Guide | XpressChef™ 3i High Speed Commercial Oven

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

Access and Modify User Options:



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

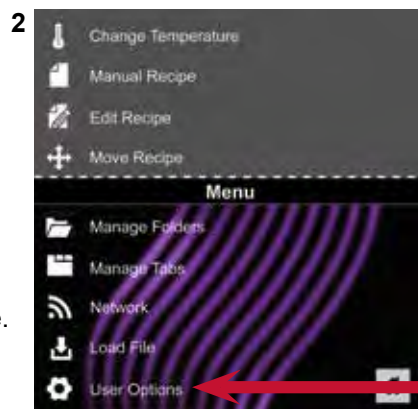


2. Scroll down and touch to select "User Options."

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™ 3i, 60Hz	XpressChef™ 3i, 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 200°F - 520°F (93°C - 270°C)	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 *must be a 4-digit numeric PIN	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 # _____



BARBARA FERRER, Ph.D., M.P.H., M.Ed.
Director

JEFFREY D. GUNZENHAUSER, M.D., M.P.H.
Interim Health Officer

CYNTHIA A. HARDING, M.P.H.
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Deputy Director for Health Protection

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Director of Environmental Health

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Assistant Director of Environmental Health
5050 Commerce Drive

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Fifth District

May 24th, 2018

Patrick Henry
ACP, Inc.
225 49th Avenue Drive SW
Cedar Rapids, IA, 52404

Ventilation Exemption Plan Check No.	ME-SR0139977
Application Type:	Equipment Specific
Effective Date:	05/24/2018
Expiration Date:	05/24/2023
Telephone:	(319) 368-8120
Email:	phenry@acpsolutions.com

**RE: EXEMPTION FROM MECHANICAL EXHAUST VENTILATION FOR
MENUMASTER COMMERCIAL XPRESS MODELS MRX1, MRX2; AMANA
COMMERCIAL XPRESS ARX1 AND ARX2**

Dear Mr. Henry:

The County of Los Angeles Department of Public Health, Environmental Health, Plan Check Program, has completed a review of MenuMaster Commercial Xpress models MRX1, MRX2, and Amana Commercial Xpress models ARX1 and ARX2 ovens for exemption from the mechanical exhaust ventilation requirements of Section 114149.1(a) of the California Retail Food Code.

You have provided documentation that these ovens have ETL certification for safety and sanitation and you have also provided a copy of the Intertek Report Number 103443931COL-001A dated March 20, 2018. This report included the method and results of the EPA 202 test conducted on the model ARX2 oven. The model ARX2 was used for test purposes, and considered representative of the other models ARX1, MRX1 and MRX2. The test used 12" Tombstone Original Peperoni Pizza during the cooking process, and the results indicated that the total amount of grease-laden effluents collected was 0.688mg/m³, which is below the limit of 5mg/m³ to be considered a low grease emission appliance.

ACP, INC.
May 24th, 2018

Therefore, additional mechanical ventilation in the form of a Type I and Type II hood is not required by the County of Los Angeles Department of Public Health, provided the following contingencies are met:

1. There shall be no more than two unventilated ovens per food facility.
2. No other heat producing food related equipment ventilation shall be permitted in a food facility without the addition of mechanical ventilation
3. The equipment must be installed, serviced, and maintained according to the manufacturer's specifications.
4. Any modification, alteration, or removal of equipment, including any component of the integral air filtration systems voids both the ANSI certification of the equipment and this limited exemption. All air filtration components must be installed and operational at all times the appliance is in use.
5. The oven(s) shall be used for cooking or warming of pizza, bread, bakery products, sandwiches containing ready to eat fillings, or similar items only. No raw animal protein products shall be cooked in the equipment unless mechanical ventilation is provided.
6. No items that generate grease-laden vapors shall be prepared or cooked in the unventilated oven(s). Pre-cooked foods such as animal, fish or skinless poultry protein products may be reheated in the oven(s).
7. The oven(s) must be operated in a well-ventilated area approved for food preparation.
8. If the ownership changes at a food facility that is operating the exempted equipment, then the new owner/operator will be informed of the operating conditions.
9. This exemption from mechanical exhaust ventilation shall not be deemed to supersede any local building and fire code requirements pertaining to electrical and/or fire safety.

This exemption shall be in effect for a period of five years from the date of this letter, or until revoked. However, 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. These problems may include, but are not limited to, problems of installation, use, maintenance, cleaning or other site specific considerations which exceed the above limitations or pose a discernable health or safety hazard.

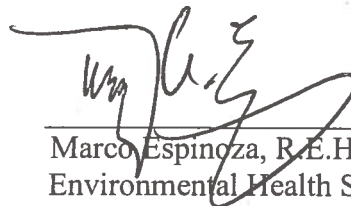
This letter may be used as evidence of the evaluation of the MenuMaster Commercial models MRX2, MRX1; AMAN XPRESS ARX1 and ARX2. However, it is not to be construed as an endorsement of the subject items and may not be used for advertising or promotional purposes. Should you have any questions or need additional information, please contact me at (626) 430-5560.

ACP, INC.
May 24th, 2018

Sincerely Yours,



Denise Noborio, R.E.H.S.
Chief EHS
Plan Check Program



Marco Espinoza, R.E.H.S.
Environmental Health Specialist IV
Plan Check Program