

# MENUMASTER<sup>®</sup> Commercial

Project #: \_\_\_\_\_

Item #: \_\_\_\_\_



Model JET14 shown

4 times faster than conventional ovens.

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

**Application:**

- Wine bars
- Pubs
- Kiosks
- Supermarkets
- Country club,
- Bakery/cafés
- Convenience stores

**Through put potential:**

- 6" Inch toasted sub sandwiches, 50 per hour
- 1 portion of 4 frozen crispy chicken wings, 25 portions (84 wings) per hour
- 1 frozen pre-baked fruit filled pastry, 20 per hour
- 12" frozen pizza, 10 per hour
- 1 frozen, pre-baked fruit filled pastry, 20 per hour

**Location of oven(s):**

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

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



## High Speed Combination Oven Menumaster<sup>®</sup> Commercial Jetwave<sup>™</sup> Model JET14

### Power Output

- Convection:
  - 2700 W
  - 150° - 475° F (65° -250° C) temperature range
  - Convected air for enhanced toasting and browning
- Microwave:
  - 1400 W
  - Heats quickly, reduces cooking time

### Cuts Costs

- Uses less energy than a conventional oven.
- Eliminates need for pre-cooking and holding.
- Uses quarter size metal trays, pans and screens.

### Simplifies Cooking

- Touch pad operation for consistent results.
- Controls are intuitive and simple to use.
- Stores up to 100 menu items.
- Four stage cooking option.
- USB Port compatible with standard flash drives, updates programming in seconds.
- 1.2 cubic ft. (34 liter) oven capacity.
- Door opens 90°+ for full access to the oven cavity.
- 2 rack positions and 1 removable rack for optimal and consistent cooking results.

### Easy to Use and Maintain

- Braille touch pads are ADA compliant.
- Stainless steel door and interior.
- Removable, cleanable air filter and clean filter reminder protect oven components.
- Backed by the ACP, Inc. 24/7 ComServ Support Center 866-426-2621.

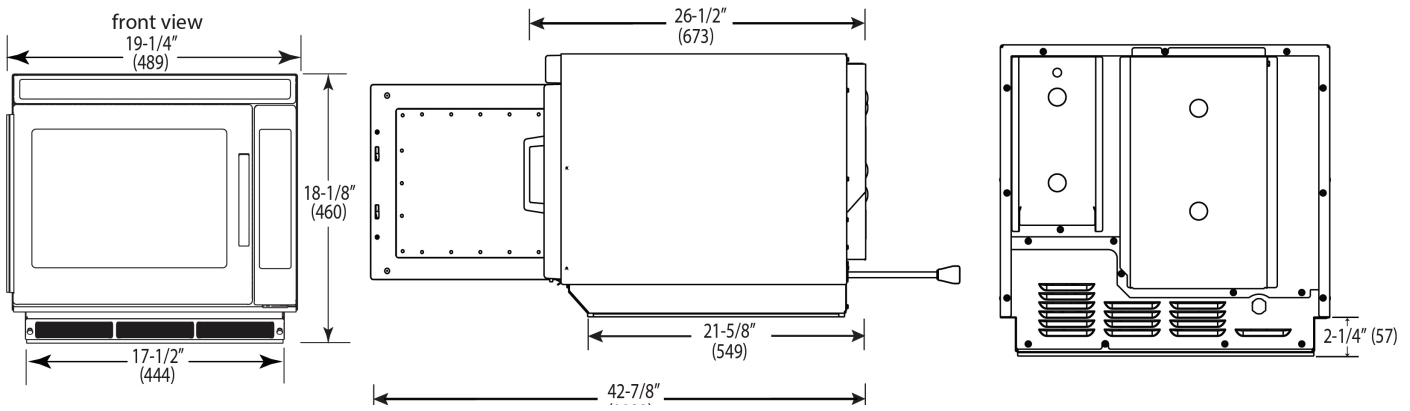
A/A File #:

Specification #:



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Cedar Rapids, Iowa 52404

# MenuMaster® Commercial Jetwave™ Model JET14 | High Speed Combination Oven



**Installation clearance:** 2" on all sides

Drawings available from  
KCL CADlog - techs@kclcad.com

Specification #:

Specifications			
Model	JET14	UPC Code 728028244656	
Cooking Power*	2700W	1400W	
	Convection	Microwave	
Configuration	Countertop		
Control System	Touch		
Programmable Control Pads	10		
Total Programmable Settings	100		
Braille	Yes		
Power Levels	11		
Max. Cooking Time	20:00		
Stackable	Yes		
Time Entry Option	Yes		
Microwave Distribution	Rotating antennas, top		
Magnetrons	2		
Display	LED-backlit LCD		
Stage Cooking	Yes, 4		
Door Opening	Grab & Go		
Automatic Voltage Sensor	Yes		
USB Port	Yes		
Temperature Range	150° - 475° F (65° - 250° C)		
Air Filter	Yes, removable, with clean filter reminder		
Rack	2 rack positions, 1 removable rack		
Exterior Dimensions	H 18 1/8" (460)	W 19 1/4" (489)	D** 26 1/2" (673)
Cavity Dimensions	H 10 1/2" (267)	W 13" (330)	D 15" (381)
Door Depth	39 1/8" (994), 90°+ door open		
Usable Cavity Space	1.2 cubic ft. (34 liter)		
Exterior Finish	Powder coat painted		
Interior Finish	Stainless steel		
Power Consumption	3200 W, 16 A		
Power Output*	1400 W* Microwave		
Power Source	208/240 V, 60 Hz, 20 A single phase		
Plug Configuration / Cord	NEMA 6-20	5 ft. (1.5 m)	
Frequency	2450 MHz		
Product Weight	107 lbs. (49 kg.)		
Ship weight (approx.)	112 lbs. (51 kg.)		
Shipping Carton Size	H 21 1/2" (546)	W 21 1/4" (540)	D 29 3/4" (756)

### Specifications

Oven shall combine two cooking modes: convection and microwave for high speed cooking. Control panel shall be programmable with the ability to program up to 100 menu items, single or double digit entry. Programs shall be automatically updated using a USB Port that is compatible with standard USB flash drives. There shall be 11 power levels and 4 cooking stages. Microwave output shall be 1400 watts and distributed from the top of the cavity. An automatic voltage sensor shall accommodate both 208 and 240 volts. The 2700 watt convection oven shall provide a temperature range from 150° - 475° F (65° - 250° C) in 5° increments. The convection fan located in the back of the cavity shall distribute the heat throughout the cavity to further enhance browning. Maximum microwave cooking time shall be 20 minutes. Oven shall have a powder coat exterior. 1.2 cubic ft. (34 liter) oven cavity shall be stainless steel construction with stainless oven door. Interior shall have 2 rack positions and 1 removable rack. Air filter shall be easily accessible and removable from the front of the oven and have a "clean filter" reminder feature. Oven shall be stackable. Microwave oven shall comply with standards set by the U.S. Department of Health and Human Services, and ETL listed for safety and sanitation.

### Optional Accessories

- Pizza stone
- Drip tray
- Oven paddle

### Warranty

Warranty Certificate for this product can be found on the ACP, Inc. website at:  
[www.acpsolutions.com/warranty](http://www.acpsolutions.com/warranty)

### Service

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



AIA File #:

Measurements in ( ) are millimeters  
\* IEC 60705 Tested \*\* Includes handle