MENUMASTER® Commercial

Project #: _____

Item #: _____

AIA File #:

Specification #:

Model JET514 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:

- 152 mm (6") 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
- 304 mm (12") frozen pizza, 10 per hour

Location of oven(s):

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

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 Combination Oven

Menumaster® Commercial Jetwave™ Model JET514

Power Output

- Convection:
  - 2700 W
  - 65°-250° C (150° - 475° F) 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.
- 34 liter (1.2 cubic ft.) 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 exterior and interior.
- Removable, cleanable air filter and clean filter reminder protect oven components.

CB Scheme

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Cedar Rapids, Iowa 52404

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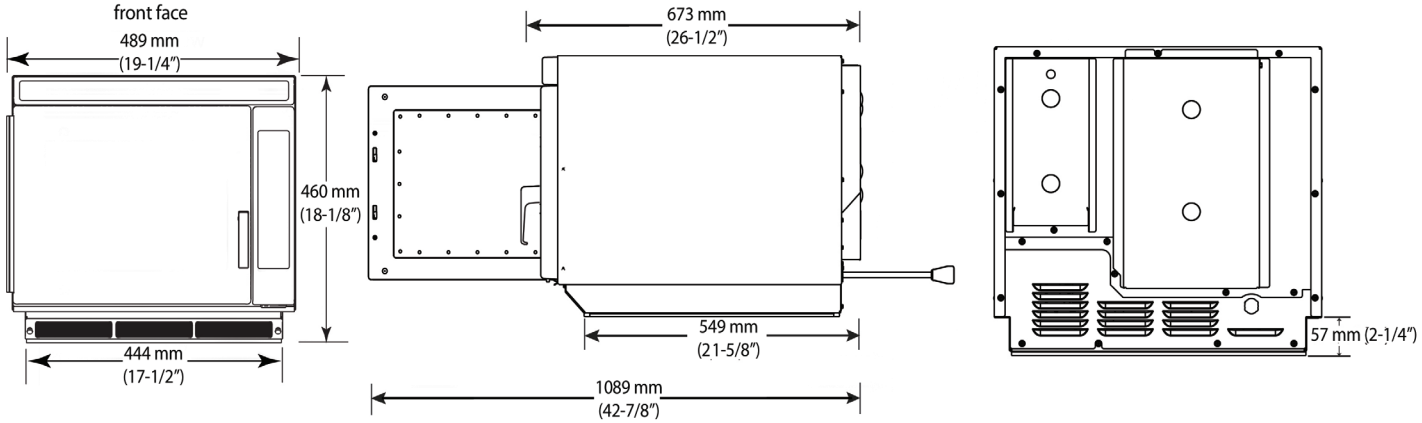
Menumaster® Commercial Jetwave ™ Model JET514 | High Speed Combination Oven



Installation Clearances - Top: 102 (4"), Sides: 25 (1"), Back: None

Drawings available from
KCL CADlog - techs@kclcad.com

Specification #:

AIA File #:

Specifications			
Model	JET514	UPC Code 728028244731	
Cooking Power*	2700W Convection	1400W Microwave	
Configuration	Countertop		
Control System	Touch		
Programmable Control Pads	10		
Braille	Yes		
Total Programmable Settings	100		
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	Lift & Pull		
USB Port	Yes		
Temperature Range	65° - 250°C (150° - 475°F)		
Air Filter	Yes, removable, with clean filter reminder		
Rack	2 rack positions, 1 removable rack		
Exterior Dimensions	H 460 (18 ⅛")	W 489 (19 ¼")	D** 673 (26 ½")
Cavity Dimensions	H 267 (10 ½")	W 330 (13")	D 381 (15")
Door Depth	994 (39 ⅛"), 90°+ door open		
Usable Cavity Space	34 liter (1.2 cubic ft.)		
Exterior Finish	Stainless steel		
Interior Finish	Stainless steel		
Power Consumption	2900 W, 13 A		
Power Output*	1400 W* Microwave		
Power Source	230 V, 50 Hz, 16 A single phase		
Plug Configuration / Cord	CEE 7/7 "Schuko"	1.5 m (5 ft.)	
Frequency	2450 MHz		
Product Weight	50 kg (111 lbs.)		
Ship weight (approx.)	52 kg (115 lbs.)		
Shipping Carton Size	H 546 (21 ½")	W 540 (21 ¼")	D 756 (29 ¾")

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. The 2700 watt convection oven shall provide a temperature range from 65° - 250°C (150° - 475°F) 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 stainless steel exterior. 34 liter (1.2 cubic ft.) 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

CB Scheme

Measurements not specified are in millimeters. Measurements in ( ) are US Standard.
* IEC 60705 Tested ** Includes handle

Part No. 20154134
Updated 3/2/2017
Original Instructions

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