



Heavy Volume Amana® Commercial OnCue™ Series

Power Output

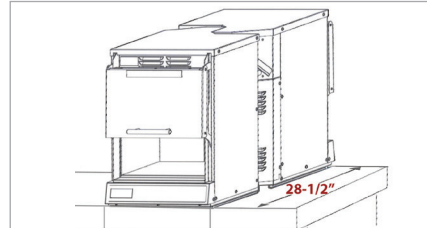
- 2400 Watts of power.
- Top and bottom magnetrons.

Increased Productivity

- Short cook times for single serving applications, up to 42% faster.
- Increased throughput by door automatically opening when cooking cycle is complete and remaining open until ready to cook.
- Closing door and pushing control pad is one operator motion.
- Door design does not interfere with kitchen flow.
- Small, "jigsaw" shaped footprint allows for back-to-back placement on a 28 1/2" (724 mm) shelf using only 13 5/8" (346 mm) of space.

Easy to Use and Maintain

- Control panel located on bottom for convenient access and angled for easy viewing.
- Plug and play operation.
- Door extends out for easy cleaning.
- Stainless steel exterior and interior for easy cleaning and increased durability.
- Constructed to withstand the foodservice environment.



Two units fit back-to-back on a 28 1/2" (724 mm) shelf in a 13 5/8" (346 mm) space

Optional Accessories

- Non-stick baskets (SB10/S, MB10/S)
- Oven Cleaner and Shield Protectant (CL10*, SH10*)
- Rail and Shelf Kit (RK10)

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, and FDA



Specialty Chef Line | Heavy Volume This category of microwave oven is ideal for...

Applications

- Quick service restaurants
- Fast Casual Restaurants
- Prep stations
- Casual dining
- Food courts

Through put potential

- Melts cheese on burgers in 8 seconds
- Heats spinach dip from frozen in 90 seconds
- Heats macaroni & cheese from frozen in 70 seconds

Location of oven(s)

- Kitchen shelf, single or back to back
- Kitchen counter, single or back to back

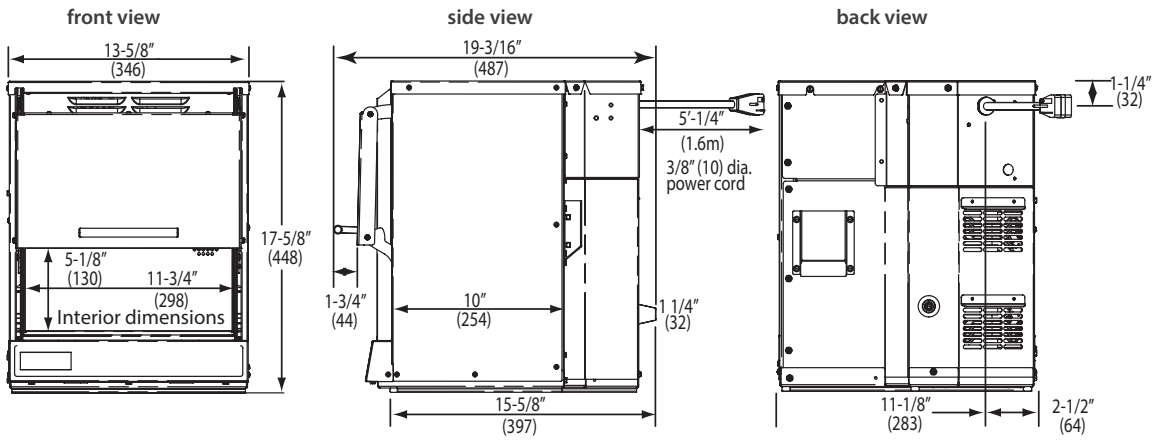
Defrost

- Defrosts most frozen food products

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



Amana® Commercial Microwave OnCue™ Series | Heavy Volume



Drawings available from KCL CADlog - techs@kclcad.com

Dimensions

Exterior	H 17 5/8" (448)	W 13 5/8" (346)	D† 19 3/16" (487)
Cavity	H 5 1/8" (130)	W 11 3/4" (298)	D 8 1/2" (216)
Usable Cavity Space	.3 cubic ft. (8.4 liter)		
Door Depth	N/A - vertical pop-up		
Installation Clearance	Top: 2" (51)	Sides: 1" (25)	Back: None
Shipping Carton	H 20 3/8" (524)	W 17" (432)	D 22" (559)
Weight			
Product Weight	Ship weight (approx.)	UPS Shippable	
70 lbs (32 kg)	73 lbs (33 kg)	Yes, ISTA 3A approved small parcel	

Measurements are US Standard. Measurements in () are in millimeters

* IEC 60705 Tested

† Includes handle

Features

Configuration	Countertop or Overshelf
Stackable	Yes
Display	LED
USB Port	No
Control System	Touchpad
Programmable Control	Yes, 10 pads
Braille	Overlay available
Settings Programmable	100
Max. Cooking Time	10:00
Microwave Distribution	Rotating antennas, top and bottom
Power Levels	11
Defrost	Yes, power level 2
Time Entry Option	Yes
Multiple Portion Setting	N/A
Stage Cooking	4 stages
Interior Light	No
Air Filter	Yes
Signal	Door automatically opens at end of cycle
Door Opening	Automatic opening
Exterior Finish	Stainless steel
Interior Finish	Stainless steel

Electrical Configuration

Region	Model#/UPC	Automatic Voltage Sensor	Power Consumption	Power Output (microwave)	Power Source	Plug Configuration	Cord Length	Frequency	Magnetron
North America single phase	AOC24 728028020847	Yes	3100W	2400W*	208/240V, 60Hz, 20A, single phase	NEMA 6-20P	5' 1/4" (1.5m)	2450MHz	2

Specification #:

AIA File #:



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