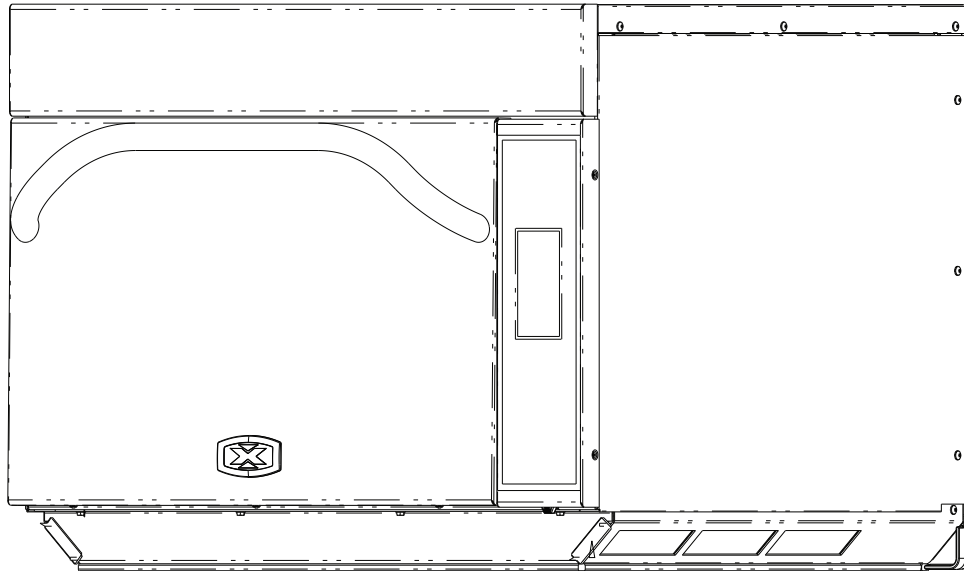


Owner's Manual

HIGH SPEED COMMERCIAL COMBINATION OVEN



Keep these instructions for future reference. If the equipment changes ownership, be sure this manual accompanies equipment. Please refer to the **SAFETY INSTRUCTIONS** for important safety information prior to using this oven.



Model Identification

When contacting ACP, provide product information. Product information is located on oven serial plate. Record the following information:

Model Number: _____
Serial or S/N Number: _____
Date of installation: _____
Dealer's name and address: _____

Any questions or to locate an authorized ACP servicer.

- **Outside** the U.S.A. and Canada, call 319-368-8120.
- **Email:** commercialservice@acpsolutions.com

Warranty service must be performed by an authorized ACP servicer. ACP also recommends contacting an authorized ACP servicer if service is required after warranty expires.

Before using your oven, please take the time to read the Safety Instructions which shipped with the oven.

WARNING

To avoid risk of electrical shock or death, this oven must be grounded and plug must not be altered.

Grounding/Earthing Instructions

Oven MUST be grounded. Grounding reduces risk of electric shock by providing an escape wire for the electric current if an electrical short occurs. This oven is equipped with a cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.



Consult a qualified electrician or servicer if grounding instructions are not completely understood, or if doubt exists as to whether the oven is properly grounded.

Do not use an extension cord.

If the product power cord is too short, have a qualified electrician install a three-slot receptacle. This oven should be plugged into a separate circuit with the electrical rating as provided in product specifications. When the combination oven is on a circuit with other equipment, an increase in cooking times may be required and fuses can be blown.

External Equipotential Earthing Terminal *(export only)*

Equipment has secondary earthing terminal. Terminal provides external earthing connection used in addition to earthing prong on plug. Located on outside of oven back, terminal is marked with symbol shown below.



Features



1 Door Handle

Ergonomically designed for one handed operation.

2 Unit Serial Number

Located on the lower left hand side and back of the oven.

3 Air Filters

The oven has two air filters. Each are located on the lower sides of the oven. To remove, simply slide out.

4 Display

Display provides user interface.

5 ON/OFF Pad

Use to turn on and shut oven off.

6 Keypad

Use for time input, programmed pads and data input.

7 USB Port / Protective Cover

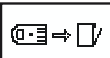
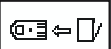
The oven is equipped with an USB Data Port. Use with standard flash drives.

To program the oven using standard flash drive:



Oven must be in Off mode (Preheat must be OFF)

1. Remove protective cover from bottom of keypad.
2. Insert the flash drive into the slot located below the keypad.
3. From Off, press and hold the “2” pad to go to “User Options”.



4. Go to Option #17 by pressing “Back ◀” or repeatedly pressing “Enter ▶”
5. Select the desired operation by highlighting “Transfer card to oven  ” or “Transfer oven to flash drive  ” with the Scroll Up ▲ or Scroll Down ▼ keypad.

***Important Note: After inserting flash drive in USB port wait at least 6 seconds before proceeding to Step 6.**

6. Press the “Program  ” pad to begin the transfer (The screen will indicate “TRANSFERRING or LOADING” and indicate “DONE” wait 15 seconds then transfer is complete.) ***Important Note: If you do not wait 15 seconds when new upload is attempted the screen will indicate “ NOT AXP CARD”.**
7. Remove flash drive and close the protective cover.

Installation

STEP 1 - Unpack Oven

- Inspect oven for damage such as dents in door or inside oven cavity.
- Report any dents or breakage to source of purchase immediately.
Do not attempt to use oven if damaged.
- Remove all packing materials from oven interior.
- If oven has been stored in extremely cold area, wait a few hours before connecting power.

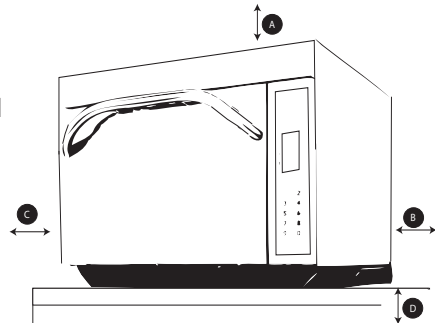
⚠ WARNING

Excessive Weight Hazard

Use two or more people to move and install oven.
Failure to do so can result in back or other injury.

STEP 2 - Place Oven on Counter

- Recommended countertop surface depth is 66 cm.
- Do not install oven next to or above source of heat, such as pizza oven or deep fat fryer. This could cause oven to operate improperly and could shorten life of electrical parts.
- Do not block or obstruct oven filters. Allow access for cleaning.
- Install oven on level countertop surface.
- Outlet should be located so that plug is accessible when oven is in place.



STEP 3 - Install Rack

- Install oven rack
 1. Oven cavity must be cool to touch.
 2. Place rack in oven with rear guard positioned toward the back of the oven.
- **DO NOT cook food directly on floor of oven.**


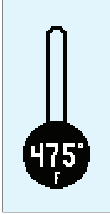

Oven Clearances

- A— For International 50 Hz models, allow at least 18 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—Allow at least 5.1 cm between air discharge on back of oven and back wall.
- C—Allow at least 5.1 cm of clearance around sides of oven.
- D—Install combination oven so oven bottom is at least 91.5 cm above floor.

STEP 4 - Oven Operation

Preheating the Oven

This oven can be set to a preheat temperature between 95°C and 270°C.

1. Oven must be plugged in.
2. Press ON / OFF key 
3. The preheat temperature of the oven will appear in the display. 
5. PREHEATING icon will display until oven reaches preheat temperature. The menu screen will then appear. 

⚠ WARNING

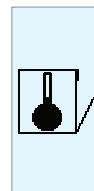
To avoid risk of electrical shock or death, this oven must be grounded and plug must not be altered.

TURNING THE OVEN OFF

At the end of the day, turn the oven off by pressing the ON / OFF pad on the keypad.



The oven fan will continue to run to cool the oven. The oven Cooling Mode Icon appears and stays on until the oven temperature is below 95°C. To avoid damage to the convection motor do not turn off power by unplugging the unit or shutting off the power breaker until the fan stops. The Oven Off Icon appears for 5 minutes until display goes blank.



General User Instructions

COOKING TIPS

1. Metal containers can be used in the AXP with a height no more than 5.1 cm. Different types of metal conduct heat at different speeds. Aluminum heats faster than stainless steel. Avoid using silicone pans and accessories.
2. Stage cooking aids in retaining the quality of frozen and delicate foods. Finishing baked goods at 0% Microwave, Fan and IR (Radiant) is a great way to get the added browning and crisping without over cooking.
3. Take advantage of the accessories:
 - a. Non-Stick Basket (SB10 or TB10): Aids in browning and crisping of food. Also makes cleaning up easier. Great for breaded products like chicken fingers, fries, mozzarella sticks, jalapeno poppers.
 - b. Baking Sheet (1/4 size): Great for foods that do not need directed heat from the radiant element, and for foods that may drip any grease or seasoning.
 - c. Oven Paddle (PA10): Aids in removal of sandwiches and pizza from Convection Express™ and AXP ovens.
 - d. Pizza Screen: Great browning and crisping for toasted sandwiches & pizzas, or any food that needs directed heat from the radiant element.
 - e. Ceramic Dish: Great for foods that need to be contained such as ready-to-serve foods, cut vegetables or soups.
 - f. Pizza Stone(ST10X): Aids in crisping and browning breads and pizzas.
 - g. Panini Grill Accessory (GR10): Aids in adding grill marks on a product.
4. The most frequently used oven temperature is 270° C. Reduce the oven temperature if the product is cooked for an extended period of time.
5. Line the sheet pan with parchment paper for easy removal of food after heating and cleaning.
6. Muffin tins work great for individual cakes & brownies. Spray with cooking spray prior to cooking for easy removal of food after heating.
7. Frequent cleaning prevents unnecessary buildup that may affect the oven performance.
8. Use a cleaning product that does not contain ammonia, phosphates, chlorine, sodium hydroxide or potassium hydroxide as they can damage critical oven parts and may void the warranty on those parts.
9. Items will be hot when finished cooking. Be sure to use oven mit, tongs or pizza paddle to safely remove items from the oven.

WHEN TO USE STAGE COOKING

Stage cooking enables you to use up to four different cooking cycles or stages to be used consecutively without repeated input from the user.

Example:

Egg Rolls(Frozen), Total Cook Time: 1:30

Temperature	270° C	
	Stage 1	Stage 2
Time	1:00	:30
Microwave	100%	90%
Fan	80%	60%
IR	100%	100%

Touch Panel Symbol Description



ON / OFF Keypad

- Press to preheat oven or turn oven off. (Fan will continue to run if temperature is over 95°C).



TEMPERATURE Keypad

- Press to check set temperature.
- Press to change temperature.
- Press Number keypads to enter or change temperature.
- Press Enter to save.

Menu Screen



Use Scroll Up and Scroll Down to highlight food categories.



PROGRAM Keypad

- Press to program new product or change existing programs.
- Press to start data key transfer.
- Press to change password.



EDIT

- Select to program new product or change existing programs.



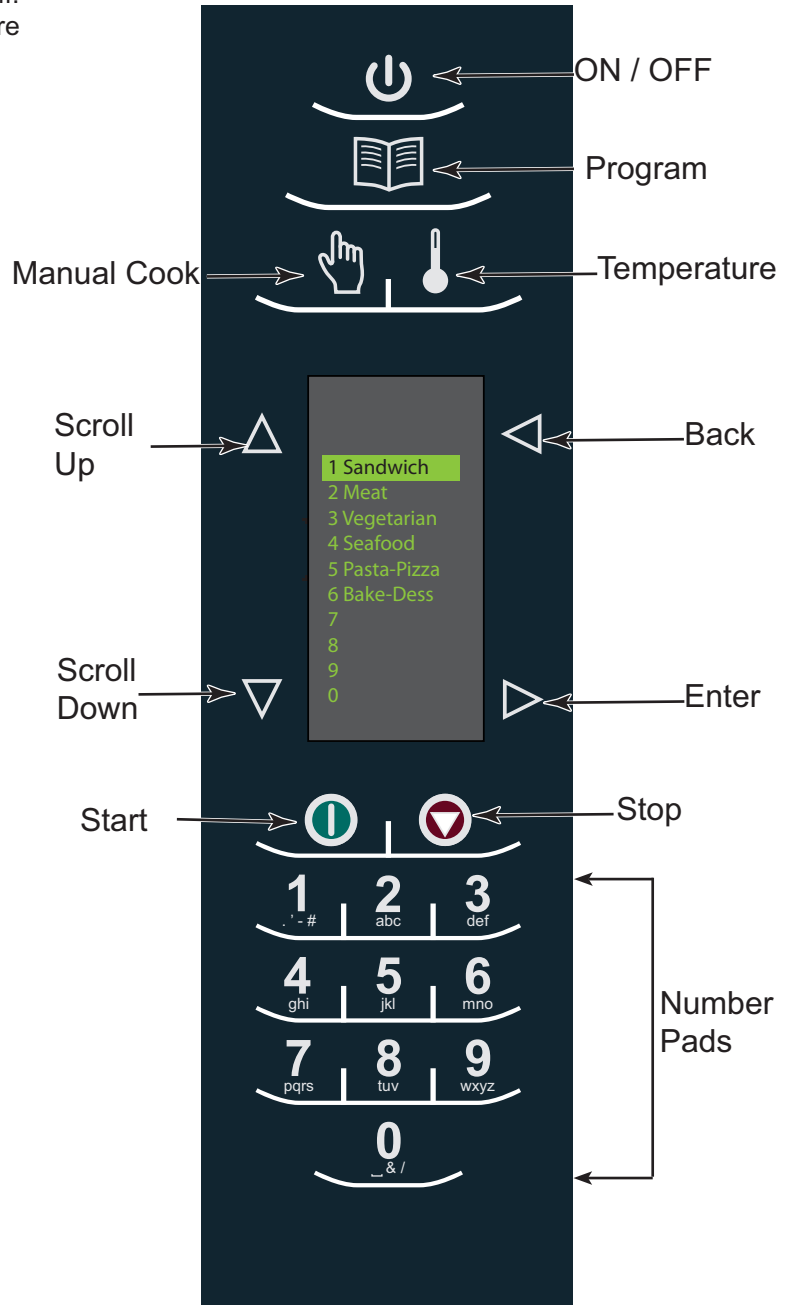
DELETE

- Select to delete programs.



MANUAL COOK Keypad

- Press for manual cooking.



Touch Panel Symbol Description



SCROLL UP Keypad

- Press to change setting or move up to another setting.
- Press to move up to another highlighted area.



SCROLL DOWN Keypad

- Press to change setting or move down to another setting.
- Press to move down to another highlighted area.



BACK Keypad

- Press repeatedly to return to main menu.
- Press to go to previous screen.
- Press repeatedly to exit program mode.
- Press to erase a character.



ENTER Keypad

- Press to save a menu.
- Press to save a MANUAL COOK program.
- Press to go to next screen.
- Press to save a name.
- Press to confirm deletion of a menu item.



START Keypad

- Press to start cooking cycle.
- Press to save option in option mode.



STOP / RESET Keypad

- Press to stop cooking cycle.
- Press to exit option in option mode.



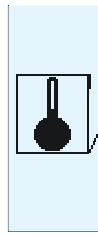
NUMBER Keypads

- Press to input temperature settings.
- Press to select menu items.
- Press to input names of menu items.



Preheat Temperature Warning Icon:

- Oven not up to temperature setpoint.
- Preheat temperature warning will flash when programming cook cycle until temperature setpoint is met.



Oven Cooling Mode Icon:

- The oven fan will continue to run to cool the oven. The oven Cooling Mode Icon appears and stays on until the oven temperature is below 95°C.
- To avoid damage to the convection motor, do not turn off power by unplugging the unit or shutting off the power breaker until the fan stops.



Oven Off Icon:

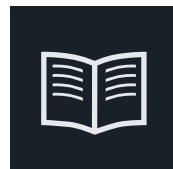
- The Oven Off Icon appears for 5 minutes then the display goes blank.



Oven Temperature Out of Range:

- When oven temperature is out of range of a cooking program set point. A line will be through that item or items preventing it from being selected. Place the oven in Program Mode to view temperature set point of that cooking program. If the temperature of the oven needs to be changed after reviewing temperature for the cooking program, exit programming mode and change oven temperature.

View Temperature

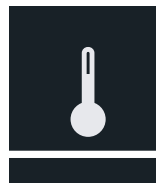


Program



EDIT

Change Oven Temperature

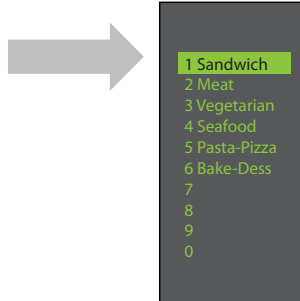


General User Instructions

The oven screen displays menu options. The keypad is used to navigate through onscreen menus.

The icons below will be used throughout this guide to indicate menu navigation.

Use Scroll Up and Scroll Down to highlight food categories



COOKING MENUS

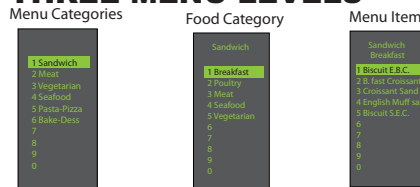
Your ovens ship with the cooking screens set to three menu levels.

1. The **MENU CATEGORIES** screen highlights product categories.
2. The **FOOD CATEGORIES** screen features products within the main menu category.
3. The **MENU ITEM** screen features products within the food category screen.

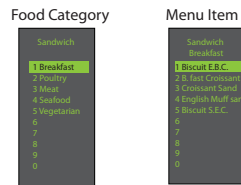
NOTE: The oven can be set to operate with 1, 2, or 3 menu levels. See user options for more details.

The **ITEM MENU** breaks the item group menu down further allowing you to input quantities, different food types, etc.

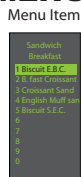
THREE MENU LEVELS



TWO MENU LEVELS



ONE MENU LEVEL



Scroll Up

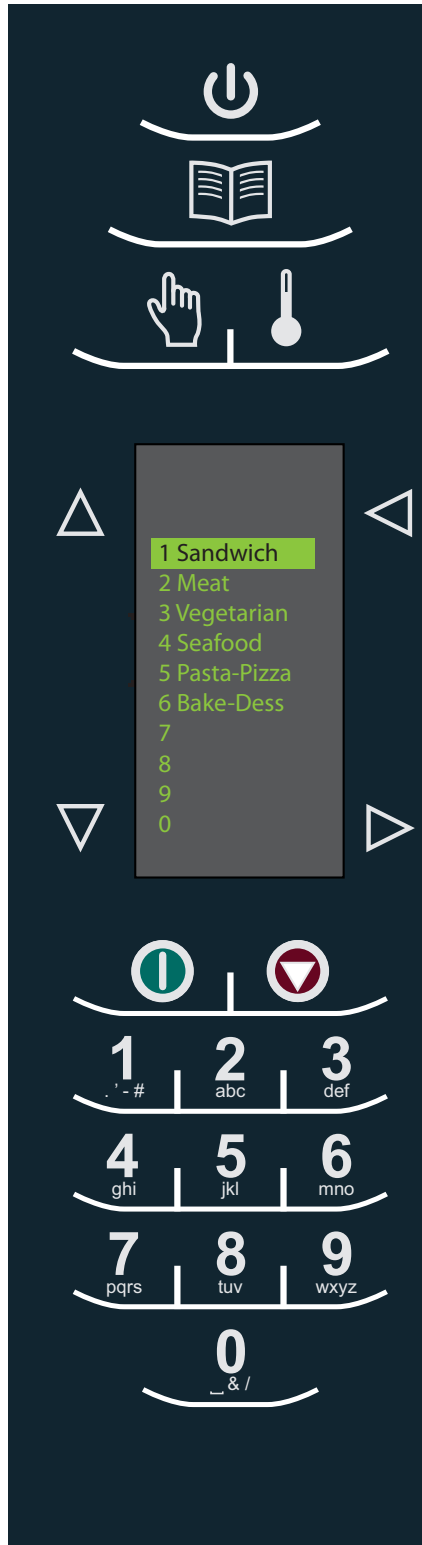
Scroll Down



General User Instructions

After the oven has preheated, the menu appears. The MXP high speed oven comes preprogrammed with several menu items to simplify cooking.

MAIN COOKING MENU



Examples of Preprogrammed Menu Items Include:

1. Sandwich

- Breakfast
- Poultry
- Meat
- Seafood
- Vegetarian

2. Meat

- Poultry
- Beef
- Pork
- Appetizers
- Breakfast

3. Vegetarian

- Breakfast
- Lunch
- Vegetables
- Appetizers
- Potatoes

4. Seafood

- Fish
- Shellfish
- Misc

5. Pasta-Pizza

- Small/Large Pizza
- Pasta
- Miscellaneous

6. Bakery-Desserts

- Bread
- Desserts
- Snacks
- Breakfast
- Sweet

Cooking with Preprogrammed Pads

To cook food using preprogrammed menu items

1. After oven has preheated to the desired temperature, scroll or press number to choose desired food category from menu.

2. Choose menu item group and press Enter to select.

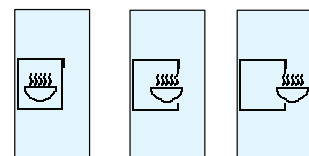
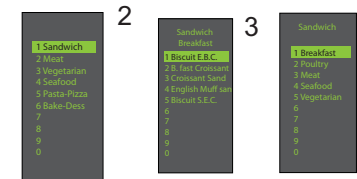
3. Highlight item you wish to cook.

Note: If there is a line through the menu item, then preheat temperature is different than menu item preset temperature. The control will not allow you to select that item.

4. Open oven door, place food in oven and close door.

5. Press Enter to start cooking process.

6. At end of cooking cycle, oven beeps and displays animation at right:



Note: Menu Items may vary by model.



Manual Cooking

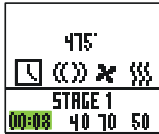
Using MANUAL COOK (Option 4 has to be set to allow manual cooking see page 19)

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 100 minutes. Microwave, Fan and IR can be set to 11 different power levels between 0-100% with 10% increments.

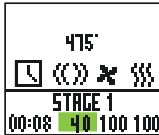
1. After oven has preheated to desired temperature 95-270°C, press Manual Cook keypad.



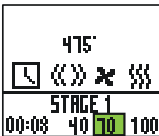
2. Use Scroll Up  and Scroll Down  keypad to move between cooking elements and time
3. For Stage 1, enter cooking time using the number pads (up to 100 minutes). Press Scroll Down keypad to move to the following cooking element.



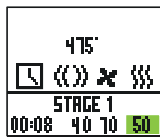
4. Enter desired microwave power (press 0 (for 0%), 1 (10%), press 5 (50%)... and press 1 twice for full power (100%). Press Scroll Down keypad to move to the following cooking element




5. Input desired fan speed using number keypad.

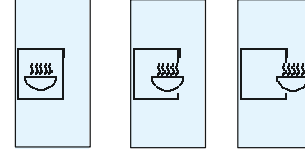


6. Enter desired Infrared (IR) power (press 0 (for 0%), 1 (10%), press 5 (50%)... and press 1 twice for full power (100%).



7. Repeat steps 2-6 for each cooking stage, if more than one cooking stage is necessary.
8. Place food in oven.
9. Press Start keypad to begin cooking.  The display counts down. The food category is displayed and the word Manual is in the display.

10. At end of cooking cycle, oven beeps and displays animation below:



11. Remove food from oven.




Note: To interrupt cooking cycle, open door. To resume cooking, close door and press start.



How to Save A Manual Cook Program to the Menu

If you're satisfied with the cooking results achieved from manual cooking you can save the manual cook item.


1. To save, press Enter  keypad.



Note: Option 5 must be set to save after manual cook. (See page 19)

2. Highlight Menu Category by using Scroll Up  or Scroll Down  keypad or create new Menu Category name. Press Enter  keypad.


3. Highlight food category by using Scroll Up  and Scroll Down  keypad to select open menu location.


4. In the Menu Item screen, highlight the location where you wish to add the new name.

5. When new location is highlighted Press Program  keypad.

6. Use Number  keypads to enter item name. Use Back  keypad to delete any mistakes. This step needs to be repeated for each menu level. See user option 2 for text case options page 19.










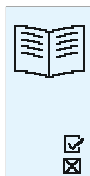
7. Press Enter  keypad when finished.

8. To exit Manual Cook mode, press Back  keypad repeatedly to take you to the Main Menu screen.

Oven Programming


ACCESSING THE PROGRAM MENU


1. To access the PROGRAM mode, press the Program  keypad.
2. Then select Edit  with Scroll Up  or Scroll Down  from the screen.
3. Press Enter  then select the food category, food item to be programmed using the Scroll Up  or Scroll Down  keypad.






PROGRAM MENU OVERVIEW


PROGRAM  Add a new menu item

ENTER  To save or go to next screen








BACK  Go to previous screen

SCROLL UP  or **SCROLL DOWN** 



EDIT  Change an existing menu item

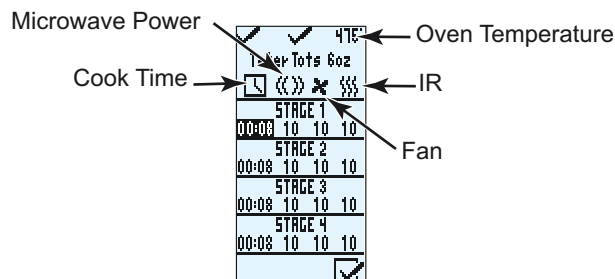
DELETE  Delete an existing menu item

EDITING OR ADDING MENU PROGRAM SETTINGS



1. Press the Program  keypad.
2. Highlight Edit with Scroll Up  or Scroll Down  keypad.
3. Press the Enter  keypad
4. Use the Scroll Up  or Scroll Down  keypad to highlight Menu Category and/or Food Category where menu item to edit is saved. Press Enter  keypad.




5. At the Menu item screen, use Scroll Up  or Scroll Down  keypad to highlight the desired item to edit.



6. Press the Enter keypad and cook settings will appear.











7. Use Scroll Up  or Scroll Down  keypad to Select Temperature, Time, Microwave %, Fan% and IR% setting. Use number keypads to enter the time, temperature or cooking powers. For MW, Fan or IR, press 0 for 0%, 1 for 10%..... 9 for 90% or 1 twice for 100%.

8. When cook settings are complete press Enter  keypad.

9. Press Back  keypad repeatedly to exit program mode.

Oven Programming

EDITING OR ADDING NEW NAMES FOR MENU CATEGORY OR FOOD CATEGORY OR MENU ITEM

1. Press the Program  keypad.
2. Highlight Edit  with Scroll Up  or Scroll Down  keypad and press Enter  keypad.
3. Using the Scroll Up  or Scroll Down  keypad to highlight location where new category or item will be placed. (In order to navigate to the following screen, Scroll Up  and Scroll Down  keypad to highlight desired menu and press Enter  keypad). For example:

I. Editing Name in Menu Category Screen

- A. Highlight Item B. go to Step 4



II. Editing Name in Food Category

- A. Highlight desired Menu Category
B. Press Enter



- C. Highlight desired Food Category

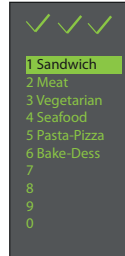


- D. Go to Step 4

III. Editing / Adding Name in Menu Item

In order to add program settings, you must name your item first.

- A. Highlight desired Menu Category



- B. Press Enter

- C. Highlight desired Food Category




- D. Press Enter

- E. Highlight desired Menu Item




- F. Go to Step 4


4. Press the Program  keypad.

Oven Programming

5. Enter name for category or item using keypad digits for letters, numbers and symbols. **[For example: Press Keypad “2” three times for letter “c”]**

When the correct letter is displayed, wait until cursor moves to the next space. If a correction is necessary, press back  to erase one character at a time. See user option 2 for text case options (page 19).







6. Press the Enter  keypad to save name and it will take you to the next screen. If you are adding or editing a menu item (last screen), after pressing enter will take you to the program setting screen.

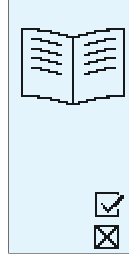
7. Press Back  keypad repeatedly to exit program mode.

Keypad Press	Character Display
1	. , - , # , 1
2	a, b, c, A, B, C, 2
3	d, e, f, D, E, F, 3
4	g, h, i, G, H, I, 4
5	j, k, l, J, K, L, 5
6	m, n, o, M, N, O, 6
7	p, q, r, s, P, Q, R, S, 7
8	t, u, v, T, U, V, 8
9	w, x, y, z, W, X, Y, Z, 9
0	_ , & , / , 0




DELETING A SINGLE MENU ITEM

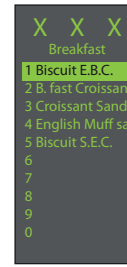
1. Press the Program  keypad.


2. Highlight Delete  with Scroll Up  or Scroll Down  keypad.



3. Press the Enter  keypad.

4. Using the Scroll Up  or Scroll Down  keypad to highlight Menu Category and/or Food Category and/or Menu Item where the single menu item to delete is saved. Press Program  keypad after highlighting the desired menu item.



5. Press the Enter  keypad to Confirm the deletion of the menu item..









6. Name and program are deleted.

7. Press Back  keypad repeatedly to exit program mode.


Oven Programming

DELETING A WHOLE MENU CATEGORY OR FOOD CATEGORY


Deleting a whole menu category or food category will delete all the menu items underneath that group (**up to 100 menus for any of the menu category and 10 menu items for the food category**).

1. Press the Program  keypad.
2. Highlight Delete  with Scroll Up  or Scroll Down  keypad.
3. Press the Enter  keypad.
4. Using the Scroll Up  or Scroll Down  keypad to highlight Menu Category and/or Food Category to delete. Press Program  keypad after selecting menu or food category to delete.



5. Press the Enter  keypad again to confirm the deletion of the menu item.



6. Menu name and all programs in that category are deleted.
7. Press Back  keypad repeatedly to exit program mode.

Microwave Only Feature

USING OVEN AS A MICROWAVE OVEN

This option is only available if the oven cavity temperature is less than 93°C.





To access the MICROWAVE ONLY button, user option #15 (page 19) must be set to allow microwave only mode. The oven default does not have the MICROWAVE ONLY feature activated.

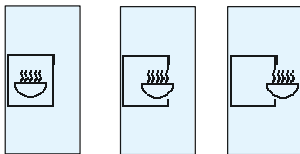
When user option MICROWAVE ONLY is on, the MICROWAVE ONLY icon appears in the bottom right corner of the display.



← Microwave Only Icon








To cook a preprogrammed microwave only item follow these steps:

1. Press the Enter  keypad.
2. Use Scroll Up  and Scroll Down  keypad to select desired item from the program menu or press the item number pad.
3. Place food in oven.
4. Press start  keypad to begin cooking.
5. At end of cooking cycle, oven beeps and displays animation below:








6. Remove food from oven.

ADDING MICROWAVE ONLY MENU ITEMS

1. Press the Enter  keypad.
2. Press the Program  keypad.
3. Press the Enter  keypad.
4. Use Scroll Up  and Scroll Down  keypad to select location for new item.
5. Press the Program  keypad.
6. Enter name for category or item using keypad digits for letters, numbers and symbols. **[For example: Press Keypad “2” three times for letter “c”]**
When the correct letter is displayed, wait until cursor moves to the next space. If a correction is necessary, press back  to erase one character at a time.

Keypad Press	Character Display
1	. , - , # , 1
2	a , b , c , A , B , C , 2
3	d , e , f , D , E , F , 3
4	g , h , i , G , H , I , 4
5	j , k , l , J , K , L , 5
6	m , n , o , M , N , O , 6
7	p , q , r , s , P , Q , R , S , 7
8	t , u , v , T , U , V , 8
9	w , x , y , z , W , X , Y , Z , 9
0	_ , & , / , 0

7. Press the Enter  keypad to save name.
8. Enter Time using number keypads.
9. Use Scroll Down  keypad to select microwave percentage.
10. Enter microwave percentage using number keypads.
11. Use Scroll Down  keypad to select stage 2-4 if more than one cooking stage is necessary.
12. Repeat steps 6-8 if more than one cooking stage is required.
13. Press Enter  to save item.
14. Press Back  keypad to exit program mode.

MICROWAVE COOKING

Microwave cooking uses high frequency energy waves to heat food. When cooking, microwave energy causes food molecules to move rapidly. This rapid movement between the food molecules creates heat, which cooks the food.

WHAT IS STAGE COOKING?

Stage cooking enables several different cooking cycles, or stages, to be used consecutively without repeated input from the user. Stage cooking can be set to defrost food initially, then cook it, and then keep the food warm until serving time. The total cooking time for all combined stages cannot exceed 100 minutes.

Care and Cleaning

MXP Care and Cleaning

Daily Cleaning Recommendations: Follow the recommendations below for proper maintenance of the MXP oven.

Please note: The use of caustic cleaning products or those containing ammonia, phosphates, chlorine, sodium or potassium hydroxide (lye) can damage critical oven parts. Do not use water pressure type cleaning systems. Use of unapproved cleaning agents will void the terms of the warranty.

Recommended Cleaning Supplies: damp towel, plastic scouring pad, approved cleaner and oven shield as shown on page 18 or similar noncaustic cleaner and oven shield.



WARNING

Wear protective gloves and protective glasses when cleaning the oven. To prevent burns, handle utensils, accessories, and door with care. Allow oven, utensils, and accessories to cool before cleaning. Oven, utensils, and accessories become hot during operation.

I. For a new oven, before using it the first time:

When oven is clean, spray damp towel with oven shield and wipe all interior surfaces. Do not remove oven shield. Turn oven on and pre-heat to start cooking.

II. DAILY CLEANING



1A. If oven is hot: Shut oven off by pressing ON / OFF button and open door. Fan will continue running until oven has cooled. **Cooling takes 15-20 minutes.**

1B. If oven is cold: For optimum results heat oven to a maximum temp of 94°C, turn oven OFF, wait until fan stops.



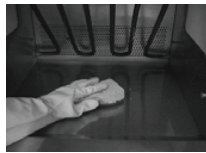
2. Remove rack, pizza stone, and other accessories from the cavity when it's cooled



3. Lift Bottom Element
If element is warm, use insulated gloves, oven mitt or tongs to lift the element. Remove baked on particles using a scraper.



4. Spray Oven Interior
Wear rubber gloves and safety glasses. Spray oven door, sides and floor with oven cleaner. Avoid spraying into perforations. Allow cleaner to soak for 2 minutes.



5. Clean Oven Interior

5A. Clean the oven door and interior using a plastic scouring pad on metal portions of oven. White ceramic covers on the both sides of the oven turn to a yellow tan color after usage. Gently clean the ceramic covers and red sealant, apply only gentle pressure while cleaning. If needed, repeat steps 4 and 5.
5B. Clean perforated area with damp towel sprayed with cleaner.



6. Wipe Oven Interior

Using a damp clean towel, wipe the oven interior, rinse towel and wring dry, repeat 2-3 times to remove remaining oven cleaner and particles from the oven.



7. Spray Oven Shield

When oven is clean, spray a thin layer of oven shield on all interior surfaces. Place rack back in oven. Do not remove oven shield.



8. Clean Oven Exterior

Clean exterior door and other surfaces with a clean cloth, sponge or nylon pad using a mild detergent and warm water solution.

Care and Cleaning

III. WEEKLY CLEANING



1. Clean Air Filter

Remove the air filters located on each side of the oven at the base.
Wash filter in a mild detergent solution made with warm water.
Rinse and dry thoroughly.
Replace filters by sliding back into the side locations.

Attention: Included with the oven is a “Best Practices” cleaning poster. Please display the cleaning poster in a prominent location close to the oven.

DO:

Clean oven daily

Use non-caustic cleaner see page 18.

Remove food from oven at end of cycle.

Use only accessories that are both high temperature oven-safe and microwave-safe.

Wash rack with warm, soapy water and air dry.

Clean pizza stone by using a **plastic** scraper to remove baked on particles.

DO NOT:

DO NOT use caustic cleaning products or those containing ammonia, phosphates, chlorine, sodium or potassium hydroxide (lye)

DO NOT use a water-pressure type cleaning system

DO NOT cook foods with plastic wrap on them

DO NOT use abrasive scouring pads to clean ceramic side covers and the red sealant surrounding each cover.

DO NOT wash or immerse pizza stone

DO NOT operate oven without a load (empty) in microwave mode.

email: commercialservice@acpsolutions.com

Care and Cleaning

Approved Cleaners for MXP Ovens

From ECOLAB (www.ecolab.com)

For Medium Soil

1. KAY® QSR Heavy Duty Degreaser (Kay - Ecolab)
2. Ecolab 6100155 Greaselift Heavy Duty Degreaser



For preventative and medium to heavy soil

1. HAWK Fryer cleaner/degreaser (Kay-Ecolab)



2. KAY®Soil Shield (Kay- Ecolab)

This is a preventative step, it coats a clean cavity.

Soil will attach to the Soil Shield and ease the cleaning process.

We recommend using it together with KAY® QSR Heavy Duty Degreaser.



From OBTAIN-WISE (info@obtainwise.com)

For Medium to Heavy Soil







1. Oven Cleaner
2. Oven Protector
(Use them together)































The use of caustic cleaning products or those containing ammonia, phosphates, chlorine, sodium or potassium hydroxide (lye) can damage critical oven parts. Do not use water pressure type cleaning systems. Use of unapproved cleaning agents will void the terms of the warranty.

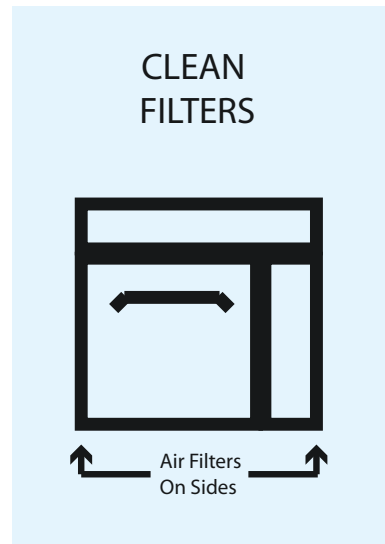
User Options

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.

- Oven must be off. To turn oven off, press ON/OFF  keypad.
- Press and hold "2" keypad until option screen appears.
- Choose option by pressing Enter  keypad then use Scroll Up  and Scroll Down  keypad to select option to highlight desired option.
- Press Start  keypad to save and press Stop / Reset  to exit options mode.
- Option 6, if "Password Needed" is highlighted press Program keypad to view or edit password.

Options#	Setting Name	Options
01	Digit Entry	 Single digit entry
		 Double digit entry
02	Text Case	 Caps
		 Lower case
		 Mixed
03	Menu Setting	01=10 Items
		02 =100 Items
		03 = 360 items
04	 (Manual) Cook	<input checked="" type="checkbox"/> Manual cooking allowed
		<input type="checkbox"/> Manual cooking not allowed
05	 (Manual) Save	<input checked="" type="checkbox"/> Save after manual cook
		<input type="checkbox"/> Do not save after manual cook
06	Program Password	<input checked="" type="checkbox"/> Password needed
		<input type="checkbox"/> Changes to programs allowed
07	Door Reset	<input checked="" type="checkbox"/> Opening door resets timer
		<input type="checkbox"/> Opening door pauses cook cycle
08	Keyboard Activation	<input type="checkbox"/> Off
		 30 Seconds
		 60 Seconds
		 120 Seconds
09	 Keybeep	<input checked="" type="checkbox"/> On
		<input type="checkbox"/> Off
10	 Keybeep Volume	> Low
		 Medium
		 High
11	 End Of Cycle Beep	Three beeps once
		 Three beeps repeating
		 Continuous until door is opened
12	 Preheat Warning	<input checked="" type="checkbox"/> Warn if oven not at temp
		<input type="checkbox"/> Off
13	 Temperature Scale	 Temperatures are displayed in °F for 60Hz models
		 Temperatures are displayed in °C for 50Hz models
14	Clean Filter Reminder	Off
		Displays every 7 days
		Displays every 30 days
		Displays every 90 days
15	 (Microwave) Only	 Allow microwave only mode
		 No microwave only mode
16	Auto Off	<input type="checkbox"/> Disable
		2 Hours
		4 Hours
		8 Hours
17	Data Transfer	 Begin Transfer: Card to Oven. Press Program Keypad 
		 Begin Transfer: Oven to Card. Press Program Keypad 

CLEAN FILTER



When this message displays, clean the air filter thoroughly. **Cleaning the air filter will not shut off the message.** The message will automatically stop displaying after 24 hours.

Depending on microwave use and environmental conditions, the filter may need to be cleaned more or less frequently. Once the frequency is determined, set the option for the appropriate time frame.

Air filter and vents must be cleaned regularly to prevent overheating of the oven. Refer to Owner's Manual for complete cleaning instructions.

Note: Refer to page 3 for Data Transfer instructions (Option 17)

Before Calling for Service

WARNING

To avoid electrical shock which can cause severe personal injury or death, do not remove outer case at any time. Only an authorized servicer should remove outer case.

This is a Class A product. In a domestic environment this product may cause radio interference in which case the user may be required to take adequate measures.

Problem	Possible Cause
Oven does not operate	Confirm oven is plugged in. Confirm oven is connected to a grounded circuit. Check fuse or breaker.
Oven operates intermittently	Check air filters and discharge air vents
If oven does not accept entries when pad is pressed	Make sure oven is preheated. Open and close door, press pad again.
Oven fan turns on while oven is not preheating or cooking	Normal operation
When I turn the oven OFF, the display is still lit.	Normal operation
Clean Filter displays	This is normal and will appear for 24 hours.
Frozen oven display	Oven display needs to reset. Unplug oven. Wait 5 seconds. Plug back in.