

The Future of Cooking is Here.

Jetwave III

DS1400E

COMMERCIAL COMBINATION OVEN

The Menumaster® Jetwave III

The newly enhanced Jetwave III evenly and consistently bakes, browns and toasts foods up to four times faster than traditional cooking methods.

Key Features

- ◆ Combines up to 250° C (475° F) of convection cooking with 1400 Watts of microwave heating.
- ◆ 34 L (1.2 cubic foot) capacity easily accommodates a standard quarter-pan.
- ◆ 100 programmable menu items simplifies cooking.
- ◆ Four Stage Cooking Option for one-touch cooking. Reduces prep time, labor and food waste while providing consistent results.
- ◆ 11 power levels for consistent, delicious results for frozen and fresh foods. Food can go from freezer to table in minutes.
- ◆ EZCard Menu Management System updates programming in seconds.
(EZCard key available upon request.)
- ◆ User-friendly controls are easy to use and require minimal user training.
- ◆ Stainless steel exterior is durable for years of commercial foodservice use.
- ◆ Worldwide service keeps any downtime to an absolute minimum.
- ◆ Full 1-year warranty. Plus limited 3-year warranty on the magnetron tube only.



MENUMASTER® JETWAVE III™

A Powerful & Cost-Effective Way to ...

- ◆ Increase food sales and profits
- ◆ Expand your menu and keep up with changing trends
- ◆ Cook fresher, hotter foods on demand

Maximize Your Profits

Now any venue can build profits by enhancing their menu with appetizers, sandwiches, desserts and pizza. The Menumaster Jetwave is ideal for:

Casual Dining	Kiosks	Coffee Shops
Bars/Grills	Snack Bars	Convenience Stores
Food Courts	Concessions	Hotel "After Hours" Room Service
Club House	QSR's	and More!

Form #MC00706 rev 7/10

For more information about any of our fine commercial microwave ovens, visit our web site at www.acpsolutions.com.

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HIGH PERFORMANCE HAS A "NAME"
MENUMASTER

SPECIFICATIONS

UPC Code	883049126357
Configuration	Countertop
Control System	Touch
Programmable Control Pads	0-9
Total Programmable Settings	100
Cooking Timer	99:59, Countdown
Power Levels	11
Defrost	No
Time Entry Option	Yes
Microwave Distribution System	Rotating Mode Stirrer
Magnetron(s)	1
Display	LCD
Stackable	Yes
Stage Cooking	4 stages
Door Opening System	Lift and Pull Handle
Temperature Display	Yes
Maximum Oven Temperature	475° F (250°C)
Preheat Time	7 minutes @ 450°F (230°C)
EZCard Menu Management	Yes
Warranty	1 Year full, Labor and Travel 3-Year Limited Magnetron Tube Only.

Cabinet	Exterior Dimensions	Usable Interior Dimensions
Height	18-1/4" (464 mm)	10-1/2" (266 mm)
Width	19-1/4" (489 mm)	13" (330 mm)
Depth (overall with handle)	26-1/4" (667 mm)	15" (381 mm)
Depth (door open 90°)	40" (1016 mm)	
Usable Cavity Space	1.2 cubic ft. (34 L)	
Outer Case Material	Stainless Steel	
Cavity Interior Finish	Stainless Steel	

Electrical Characteristics	
Power Consumption	3400 W
Power Output	2700 W (Convection) 1400 W (Microwave)
Power Source	230 V, 50 Hz, 16 A single phase
Plug Configuration	CEE 7/7 "Schuko"; 16 A



Frequency	2450 MHz
Power Cord Length	5' (1.5 m)

Weight/Shipping Information

Net Weight	95 lbs. (43 kg)
Approximate Shipping	102 lbs. (46 kg)
Shipping Box Size	28-1/4" L x 21-3/4" W x 21-1/2" H (718 mm x 553 mm x 546 mm)

ACP's continuing commitment to quality products may mean a change in specification without notice.
Certified to IEC60335-2-90 meeting particular requirement for commercial microwave ovens.

