



Topline Heating / Cooking / Frying Equipment





MENUMASTER[®] Commercial



Model RMS510T/RMS510TS shown

Low Volume

This category of microwave is ideal for...

Applications:

- Convenience stores
- Dessert stations
- Nurses stations
- Teachers/Staff lounge



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.

Low Volume

Commercial Microwave Models RMS510T/RMS510TS

Power Output

1000 watts of power.

Five power levels for cooking flexibility.

Three cooking stages for one touch cooking.

Certified Oven for Commercial Applications

Tested to higher standards for a commercial rating - required by most commercial insurance policies and health inspectors.

Interlock safety switch is tested to 4 times the standard of residential ovens.

Constructed to withstand the foodservice environment, multiple users and variable ambient temperatures.

Compared to a residential oven, this oven is more powerful for faster heating and better quality results.

Engineered for a simple, "self-service" operation.

Easy to Use

Perfect replacement for inappropriate domestic ovens used in a foodservice applications.

Touch controls are perfect for self-service locations.

20 programmable menu items simplifies cooking.

Multiple quantity pad calculates the proper cooking times for multiple portions.

Braille touch pads.

See-through door and lighted interior for monitoring without opening the door.

25.5 Liters (0.9 cubic foot) capacity accommodates a 305 mm (12") platter, prepackaged foods and single servings.

Easy to Maintain

RMS510T - Stainless steel exterior wrap and painted interior for easy cleaning.

RMS510TS - Stainless steel exterior wrap and oven interior for increased durability.

Sealed in ceramic shelf for easy cleaning.

Limited 3 year warranty.

TUV Listed.



Icematic®
By Scotsman



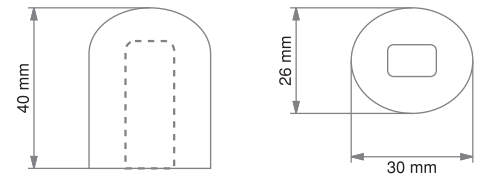
Ice Cuber / Flaker

A brand of Scotsman group "ICEMATIC" having more than 40 years of history result in great experience and achievements in engineering, designing and producing the Icematic ice-makers, which are now well known for their performances, reliability and easy installation system.

The full range of Icematic ice makers, conceived to fulfil our customers' needs at best, includes:



E Series



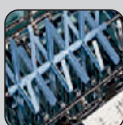
HOLE ICE CUBES

ICEMATIC machines produce the typical hole ice cube which customers appreciate so much because of its high heat exchange surface: this kind of cube melts down slowly and the liquid in which it is dropped grows cold quickly



NUOVA E SERIES

External body is completely in stainless steel; the design is modern with rounded edges and a really accurate finish. Updated construction systems have allowed us to introduce efficient front ventilation considerably improving yield in aircondensed versions. We have added a filter (removable and washable) which prevents the condenser from getting blocked and helps to correctly channel the air flow. Storage bin capacity has been increased considerably in order to satisfy the request for ice even in peak times. The water outlet level has also been raised (min. 6 cm above floor level) making installation easier anywhere.

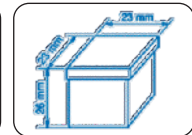


The machine heart is the paddle system evaporator, ensuring perfect and constant functioning even with very calcareous water.

Model	E-21	E-35	E-45	E-75	E-90
Production up to (kg/24 hrs)	21	37	45	75	92
Storage Bin Capacity (kg)	7	12	16	36	40
Dimensions (WxDxH) (mm)	340x545x690	450x545x690	500x600x690	700x585x956	800x585x956
Refrigerant	R-134A	R-134A	R-134A	R-134A	R-134A
Weight (kg)	35	42	48	64	76



N Series



MODULAR ICE CUBES

The modular ice cube machines with vertical evaporator are specially conceived for large scale users: fast foods, discos, hotels and bars, combining maximum energy yield and low investments. The vertical evaporator produces an ice sheet that, dropping into the bin, breaks into single die-shaped cubes.

Model	N-132M	N-202M	N-302M	N-402M	N-502M
Production up to (kg/24 hrs)	154	240	320	430	465
Additional Storage Bin	Yes	Yes	Yes	Yes	Yes
Dimensions (WxDxH) (mm)	560x620x575	760x620x575	760x620x575	760x620x725	760x620x725
Refrigerant	R-404A	R-404A	R-404A	R-404A	R-404A
Weight (kg)	63	85	86	106	116

Storage Bins

Suitable for "F & N" Series

Icematic storage bins are specially designed to fit the different models of modular ice makers with vertical evaporator and flake ice machines



STORAGE BINS				
Model	Fakers	Cubes	Capa.	Dimensions
D 201	F 120* F 200* SF 300* SF 500*	N 132 M* N 192 M* N 202 M N 302 M N 402 M N 502 M	150	W. 765 D. 810 H. 1060
D 310	F 120* F 200* SF 300* SF 500*	N 202 M N 302 M N 402 M N 502 M	210	W. 1075 D. 785 H. 980
D 700	SF 500* SFN 1000*		676	W. 1524 D. 991 H. 1537

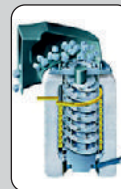


F Series



FLAKE ICE

The ICEMATIC machines produce ice which is dry but close to the melting point, allowing substantial energy saving and maximum cooling capacity.



This kind of ice is particularly useful in supermarkets and restaurants (for displaying and preserving fresh food and fish), medical labs, and several industrial applications.

Model	F-80C	F-125C	F-200	SF-300	SF-500	SFN-1000
Production up to (kg/24 hrs)	90	120	200	320	600	1150
Additional Storage Bin	20*	27*	yes	yes	yes	yes
Dimensions (WxDxH) (mm)	570x600x695	680x510x1000	560x533x542	536x680x707	536x680x847	1065x698x850
Refrigerant	R-134A	R-404A	R-404A	R-404A	R-404A	R-404A
Weight (kg)	60	74	57	89	106	232

*In build storage bin



Standard Features

- 40-lb (20 liter) fry pot oil capacity
- 14 kw
- Frying area 13-3/4" x 13-3/4" x 5-1/4" (34.8 x 34.8 x 13.3 cm)
- Durable temperature probe
- Wide cold zone
- Stainless steel frypot, door and backsplash/flue cover, aluminized sides
- Wire form basket hanger
- Two twin baskets
- Power switch and indicator light
- 6" (15 cm) steel legs with 1" adjustment

Specification

Basic Frying At Its Best Designed For All-Purpose Affordable Frying

Fry a wide variety of products with the full-size frying area which easily accommodates items from appetizers to specialty foods chicken, fries and breaded products, fresh or frozen.

Make the most of your energy dollars with our fully submersed element package. Heat absorption is maximized by full contact with the oil, allowing quick heat-up time and lower energy consumption per pound of product cooked.

Dean's wide cool zone design minimizes wasteful oil deterioration by trapping debris under the cooking area, preventing carbonization of particles and oil contamination. The sloped bottom permits fast, easy draining of oil and sediment.

Assure rapid recovery with Dean's durable temperature probe which reacts quickly to changes in load conditions and helps eliminate loss of time incurred waiting between loads.

SR42G Super Runner Gas Fryer



Standard Features

- 35-43-lb (17-21 liter) frypot oil capacity
- 105,000 Btu/hr. (26,481 kCal) (30.8 kW) input
- Thermo-tube design
- Stainless steel frypot, front, door, and backsplash/flue cover, aluminized sides
- Wire form basket hanger and two fry baskets 5.375" x 6.375" x 12.16" (13.65 x 16.19 x 30.8 cm) insulated handles
- Wide cold zone
- Millivolt pilot system - requires no electrical hookup
- 6" (15 cm) adjustable steel legs

Specification

Basic Frying At Its Best -- Designed For All-Purpose Usage

Maximize your profits by combining more efficiency with more capacity in this all-purpose, affordable fryer. Fry a wide variety of products with the full size 14" x 14" (35 x 35 cm) frying area which easily accommodates items from french fries to main entree menu selections.

Make the most of your energy dollars with our exclusive Thermo-Tube design. The heating tubes provide a large oil contact surface. Controlled flow tube baffles maximize oil heat absorption. As a result, more energy is transferred to the oil and less goes unused up the vent. The benefits are quick heat-up time, low idle costs and low gas consumption per load of product cooked. The 1" (2.54 cm) drain valve makes cleaning fast and easy.

Minimize costly oil usage with the SR42 which utilizes only 35-43 lbs. (17-21 L) of oil for optimum cooking efficiency with a cook depth of 4.25" (10.8 cm). Plus, Dean's wide cold zone design protects oil integrity by trapping debris under the cooking area, preventing carbonization of particles and wasteful oil deterioration.

Assure rapid recovery with Dean's accurate mechanical thermostat which reduces time lost between loads and requires no electrical hookup. Dean's SR42 fryers achieve long and dependable life through simplicity of design. The durable stainless steel baffles and rugged cast iron burners keep maintenance to a minimum.

