



AXP20

Customer Applications



New

HIGH PERFORMANCE HAS A NAME™

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Introduction

Foodservice operators looking for a way to increase speed of service without sacrificing food quality can count on the® AXP20 high speed oven. From fine dining establishments to airport kiosks, the AXP20 is poised to help operators serve quality food in seconds.

The AXP20 takes high speed cooking to a new level. With three independently controlled cooking technologies, the AXP20 cooks up to 15 times faster than conventional ovens. The power of 2,200 watts of microwave, 2,000 watts of convection and 3,000 watts infrared radiant can expand menus even further than previously imagined. There are virtually unlimited menu possibilities. Toasting, roasting, baking and browning is all done in one piece of equipment.

AXP20 features a catalytic converter which filters and oxidizes grease and odors eliminating the need for a ventilation system. Not only is this a cost savings in energy, hood and installation costs but gives you flexibility on placement for greater production efficiency.

The AXP20 was designed to utilize standard metal pans, trays and screens. There are no special accessories required to achieve delicious results. The small oven exterior footprint combined with large oven capacity helps operators maximize throughput in a small space. The door drops down out of the way to minimize burn risk while providing easier access to food.

The support provided by ACP extends beyond your original purchase. Our Culinary Center comprised of chefs and food scientists are on hand to support you with culinary challenges while ComServ Service Support is available to assist with technical issues to help keep your restaurant running smoothly.

With the focus on greener work environments and controlling energy costs, the AXP is the perfect solution for any operation. With an idle energy consumption of 1.57 kW and a heavy load energy consumption of 5.2 kW, you can rest assured that the AXP20 will save you money on your energy costs. Just take a look at how we compare against more conventional commercial ovens.

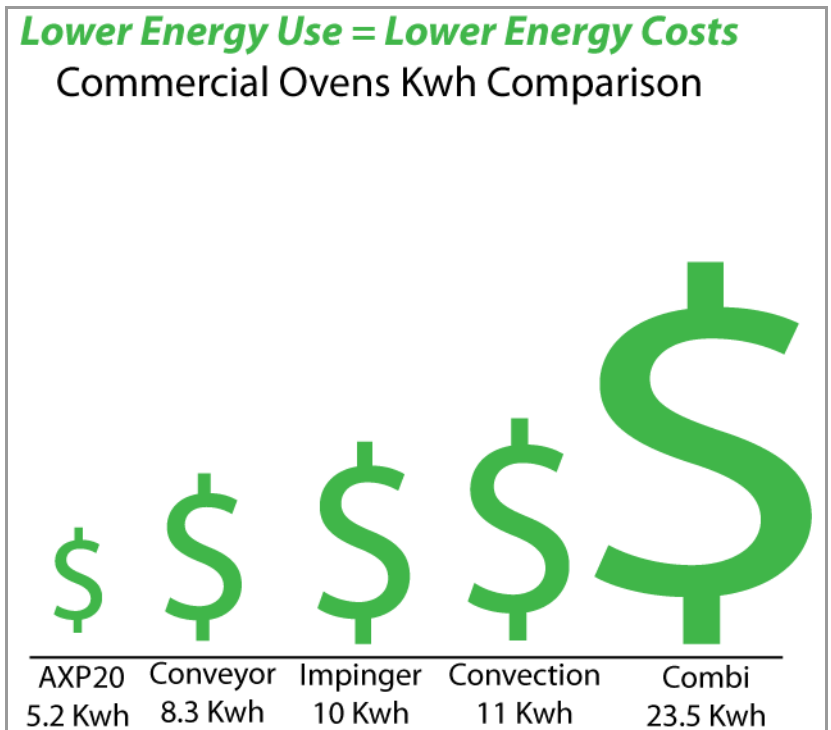




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Enhance the profitability of on-campus dining by adding the speed and flexibility of an AXP20 high speed oven. This versatile oven allows campus dining to cook a variety of menu items, made to order. The small footprint makes it possible to offer snacks and sandwiches in the locations where students gather most.

AXP20 Features & Benefits:

- Add food to your menu easily, up to 360 menu settings possible.
- Small footprint fits where other ovens won't.
- Reduce energy costs. More energy efficient than traditional equipment.
- Touch pad technology provides consistent results at the push of a button.
- UL KNLZ certified for operation without a ventilation system.



Campus Dining Industry Trends

- Students want convenient and flexible on-campus dining that fits their schedule.
- Only 39% of students reported they participated in a meal plan. More dining options could reverse this trend.

Source: 2009 Technomic, Inc. Study

Reducing waste not only supports sustainability, but also saves money by reducing food waste.

Sample Menu Items & Conventional Cook Time Comparisons

	12" Pepperoni Pizza	French Fries	Chicken Quesadilla	Tuna Melt (open face)
AXP20 Cook Time	2:45	1:25	:50	:25
Conventional Cook Time	15:00	12:00	5:00	5:00
Time Savings	82%	88%	83%	92%
Est. Hourly Throughput (#orders/hr)	19	34	51	80
Price of One Order	\$13.25	\$1.75	\$6.75	\$4.50
Est. Hourly Sales	\$252	\$60	\$344	\$360

Cooking Instructions

	12" pizza	6 oz.	1 each	1 x 5 oz.
Food Start Temp.	0-10°F	0-10°F	32-40°F	65-75°F
Oven Temp.	520°F	520°F	520°F	520°F
Stages	1 2 3	1 2	1	1
Time	2:00 :20 :25	1:00 :25	:50	:25
Microwave %	40 60 100	60 30	70	60
Fan %	0 20 0	90 100	0	60
IR %	100 100 100	100 100	100	100
Accessory	Pizza Stone (Accessory ST10X)	¼ Metal Sheet Pan	Pizza Stone (Accessory ST10X)	Metal Screen
Brand/Item Number	Tombstone	Ore-Ida, Extra Crispy	-	-

\$ Remarkable Speed & Return on Investment

With impressive time savings, the AXP20 offers a great return on investment as shown in the example below.

Food Item: 12" Pepperoni Pizza

Cost	Labor/OH	Estimated Cost	Selling Price	Net Profit
\$2.50	\$ 1.79	\$4.29	\$ 13.25	\$8.96

Sell 90 orders per day @ \$8.96 profit = \$806.40 profit per day. Oven pays for itself in days!



Recipes

Chicken Quesadilla

Ingredients:

- 1 tortilla
- 3 oz. chicken strips pre-cooked
- 2 oz. cheese



Procedure:

Scatter the chicken and sprinkle the cheese on one half of the tortilla. Fold the tortilla in half and make 2 marks with knife on its surface, in order for steam to escape. Place quesadilla on the ST10X pizza stone.

AXP Settings:

Temperature: 520°F Time: :50
70% MW 0% Fan 100% IR

Servings: 1

Tuna Melt Sandwich

Ingredients:

- 3 oz. homemade tuna salad
- 2 slices whole wheat bread
- 2 slices Provolone cheese

Procedure:

Place tuna salad on a slice of whole wheat bread and topped with Provolone cheese. Second slice is toasted with no ingredients.

AXP Settings:

Temperature: 520°F Time: :25
60% MW 60% Fan 100% IR

Servings: 1

Customers demand great food, fast. An AXP20 high speed combination oven allows you to cook on demand to provide fresh, made-to-order entrees, appetizers or desserts. Ensure your customers frequent your restaurant again soon by equipping your kitchen with an oven designed to meet your needs today and tomorrow.

AXP20 Features & Benefits:

- Touch pad technology simplifies operation and reduces training requirements.
- Small footprint easily fits on a counter and provides complete placement flexibility.
- Cooks up to 15 times faster than traditional ovens to improve speed of service and profits.
- Cook to order. Serve hot food on demand while reducing product and labor costs.
- Programmable settings provide consistent, quality food results.



Casual Dining Industry Trends

- 66% of people frequented at least one casual dining establishment in 2009.
- Casual dining sales for 2009 surpassed \$27 billion dollars and made up 9.3% of the top 400 segment rankings. The 2009 Casual dining sector was comprised of 9,733 units with an average unit volume of \$3,807,000.

Source: R&I's Consumer Choice in Chain Survey.

Serve excellent quality menu items in a fraction of the time with the AXP. Use it to supplement existing equipment or use it solely during off peak periods.

Sample Menu Items & Conventional Cook Time Comparisons

	Shrimp Skewers	Baked Pasta	Baked Tilapia	Baked Potato	Artichoke Dip
AXP20 Cook Time	1:10	0:50	1:00	2:00	1:00
Conventional Cook Time	15:00	10:00	10:00	60:00	10:00
Time Savings	92%	92%	90%	96%	90%
Est. Hourly Throughput (#orders/hr)	40	45	40	18	45
Price of One Order	\$12.50	\$11.75	\$14.95	\$2.69	\$7.35
Est. Hourly Sales	\$500	\$529	\$598	\$48	\$331

Cooking Instructions

	Shrimp Skewers	Baked Pasta	Baked Tilapia	Baked Potato	Artichoke Dip
Portion Size	2 skewers	8 oz.	6 oz.	6.5 oz.	5 oz.
Food Start Temp.	32-40°F	32-40°F	32-40°F	65-75°F	32-40°F
Oven Temp.	520°F	520°F	520°F	520°F	520°F
Time	1:10	0:50	1:00	2:00	1:00
Microwave %	30	100	80	80	90
Fan %	70	20	40	0	60
IR %	100	100	100	100	10
Accessory	¼ Metal Sheet Pan	Ceramic Dish	¼ Metal Sheet Pan	¼ Metal Pan or Screen	Ceramic Dish
Brand/Item Number	-	-	-	MVP 95495	Sysco 1853704

\$ Remarkable Speed & Return on Investment

With impressive time savings, the AXP20 offers a great return on investment as shown in the example below.

Food Item: Tilapia

Cost	Labor/OH	Estimated Cost	Selling Price	Net Profit
\$1.00	\$1.50	\$2.50	\$14.95	\$12.45

Sell 40 orders per day @ \$12.50 profit = \$500 profit per day. Recover oven costs weeks!

Recipes



Marinated Shrimp Skewers

Ingredients:

- 12 large shrimp (peeled, deveined)
- 3 cloves of garlic
- 1/2 red onion
- 1/2 cup cilantro
- 1 lemon
- 2 tsp. salt
- 1 tsp. pepper
- 1 red bell pepper (cut in 16 pieces)
- 4 skewers (previously soaked in water for 30 min)

Procedure:

Marinate shrimp with chopped garlic, onion, salt, cilantro, lemon, and pepper for 1 hour. Alternate bell pepper and shrimp on skewers. Each skewer has 3 large shrimp and 2 pieces red pepper. Place skewers on a 1/4 sheet pan.

AXP Settings:

Temperature: 520°F	Time: 1:10
30% MW 70% Fan	100% IR

Servings: 2

Baked Pasta Alfredo

Ingredients:

- 1 lb. Fettuccine pasta
- 23 oz. Alfredo sauce (1 1/2 jar)

Procedure:

Mix cooked pasta with Alfredo sauce. Pour 10 oz. of pasta and sauce in a ceramic dish and refrigerate.

AXP Settings:

Temperature: 520°F	Time: 1:10
100% MW 50% Fan	100% IR

Servings: 4

Changing customer tastes and rising food costs make it essential to stay up-to-date with the latest food trends and technology. The speed of the AXP20 allows caterers to serve fresh food that's made to order or provide customers with menu choices that are not possible with traditional equipment.

AXP20 Features & Benefits:

- Touch pad technology simplifies operation and reduces training requirements.
- Small footprint easily fits on a counter and can be moved to different locations as necessary.
- Three cooking technologies offer the convenience of a microwave, convection and combination oven in one compact footprint.
- Cook to order. Serve hot food on demand while reducing product and labor costs.
- Programmable cooking menu ensures consistent results time after time.



Catering Industry Trends

- 75% of QSR and 58% of full service restaurants expect to increase catering sales in 2010.
Source: 2009 Technomic, Inc. Study

The AXP20 stores cooking programs for up to 360 different menu items which makes cooking for your next event as easy as the push of a button.

Sample Menu Items & Conventional Cook Time Comparisons

	Spaghetti w/ sauce	Lobster Tails	Beef Tenderloin	Scrambled Eggs	Vegetable Blend
AXP20 Cook Time	:45	1:30	2:25	:35	1:50
Conventional Cook Time	15:00	8:00	17:00	3:00	10:00
Time Savings	50%	89%	86%	81%	63%
Est. Hourly Throughput (#orders/hr)	55	32	21	65	27
Price of One Order	\$10.00	\$41.45	\$33.95	\$7.50	\$2.50
Est. Hourly Sales	\$550	\$1326	\$713	\$488	\$68

Cooking Instructions

	Spaghetti w/ sauce	Lobster Tails	Beef Tenderloin	Scrambled Eggs	Vegetable Blend
Portion Size	10 oz.	2 x 5 oz.	6 oz.	4 oz.	8 oz.
Food Start Temp.	32-40°F	32-40°F	32-40°F	32-40°F	0-10°F
Oven Temp.	520°F	520°F	520°F	520°F	520°F
Stages	1	1	1 2	1	1
Time	:45	1:30	:40 1:45	:35	1:50
Microwave %	100	40	40 40	100	100
Fan %	0	0	100 0	0	0
IR %	100	100	100 100	100	100
Accessory	Ceramic Dish	¼ Metal Sheet Pan	¼ Metal Sheet Pan	Ceramic Dish	Ceramic Dish
Brand/Item Number	-	-	Erss #54896	Country Gold #10164	Sys. Imp. #1191444

\$ Remarkable Speed & Return on Investment

With impressive time savings, the AXP20 offers a great return on investment as shown in the example below.

Food Item: Beef Tenderloin

Cost	Labor/OH	Estimated Cost	Selling Price	Net Profit
\$8.49	\$ 5.19	\$13.68	\$ 33.95	\$20.27

Sell 45 orders per day @ \$20.27 profit = \$912.15 profit per day. Recover oven costs in days!

Recipes



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Lobster Tails

Ingredients:

2 – 5 oz. lobster tails
Your choice of seasonings

Procedure:

Carefully split open the tail being careful not to tear the meat. Place fresh, seasoned lobster tails onto a metal sheet pan with parchment paper and cook in the AXP. Use a paddle to remove from oven.

AXP Settings:

Temperature: 520°F	Time: 1:30
40% MW 0% Fan	100% IR

Servings: 2

Beef Tenderloin

Ingredients:

1- 6 oz. beef tenderloin
Pinch of Kosher salt and pepper

Procedure:

Sprinkle the beef tenderloin with salt and pepper. Place on a ¼ size metal sheet pan and place in the AXP. Remove, plate and serve with favorite side item. Also works well with the optional GR10 grill accessory.

AXP Settings:

Temperature: 520°F	Total Cook Time: 2:25
Stage 1	Time: :40
40% MW	100% Fan 100% IR
Stage 2	Time: 1:45
40% MW	0% Fan 100% IR

Servings: 1



Coffee Shops

Baked goods, sandwiches and breakfast items present profit potential for coffee shops. Providing fresh baked goods and sandwiches helps set coffee shops apart from the competition while delivering food that is the same quality as the gourmet coffee served. The AXP20 is the perfect equipment choice for a coffee shop interested in expanding their menu and food offerings to increase day long traffic.

AXP20 Features & Benefits:

- Small footprint is ideal for locations where space is limited.
- Cook to order. Serve hot food on demand while reducing costs.
- Programmable settings provide consistent quality food results.
- Add food to your menu easily, up to 360 menu settings possible.
- Avoid costly ventilation system since no vent hood is required.



Coffee Shops Industry Trends

- 56% of U.S. adults drink coffee each day.
- 24,000 coffee shops are located across the U.S.

Source: National Coffee Association of U.S.A., Inc.

The AXP20 allows coffee shops to quickly add food items to their menu. From toasted sandwiches to quiche, coffee shops can attract customers throughout the day.

Sample Menu Items & Conventional Cook Time Comparisons

	Cinnamon Rolls	Breakfast Sandwich	Cherry Turnover	Panini Sandwich	Spinach Quiche
AXP20 Cook Time	1:20	:35	:45	:25	1:15
Conventional Cook Time	12:00	7:00	3:00	5:00	20:00
Time Savings	90%	120%	40%	120%	160%
Est. Hourly Throughput (#orders/hr)	36	65	55	80	37
Price of One Order	\$1.25	\$2.50	\$2.50	\$5.50	\$5.50
Est. Hourly Sales	\$45	\$163	\$138	\$440	\$204

Cooking Instructions

	Cinnamon Rolls	Breakfast Sandwich	Cherry Turnover	Panini Sandwich	Spinach Quiche
Portion Size	4 each	1 each	2 x 3.2 oz.	6 oz.	8 oz.
Food Start Temp.	Proofed	32-40°F	65-75°F	32-40°F	32-40°F
Oven Temp.	520°F	450°F	400°F	520°F	500°F
Stages	1	1 2	1	1	1 2
Time	1:20	:10 :25	:45	:25	:30 :45
Microwave %	30	70 60	30	60	60 40
Fan %	10	60 60	30	60	30 30
IR %	100	100 100	100	100	100 100
Accessory	¼ Metal Sheet Pan	Metal Screen	¼ Metal Sheet Pan	Metal Screen or Panini Grill (Accessory GR10)	¼ Metal Sheet Pan
Model/Item Number	Rich's #3439	Jimmy Dean, Ham, Egg, Cheese	Pepperidge Farm	-	-

\$ Remarkable Speed & Return on Investment

With impressive time savings, the AXP20 offers a great return on investment as shown in the example below.

Food Item: Cinnamon Rolls

Cost	Labor/OH	Estimated Cost	Selling Price	Net Profit
\$0.30	\$ 0.25	\$0.55	\$ 1.25	\$0.70

Sell 50 orders per day @ \$0.70 profit = \$35 profit per day. Recover oven costs in weeks!



Recipes

Spinach Quiche

Ingredients:

- 1 Tbsp. butter
- ½ oz. frozen spinach, thawed and drained
- 1 Tbsp. chopped mushrooms
- 2 oz. shredded cheese blend
- 1 egg, beaten
- 2 oz. milk
- Salt and pepper to taste
- 1 – 2" baked pie crust

Procedure:

Beat egg and milk. Combine remaining ingredients. Pour mixture into baked pie shell. Place in AXP at the settings indicated below. Remove and serve.

AXP Settings:

Temperature: 500°F Total Cook Time: 1:15

Stage 1	Time: :30		
60% MW	30% Fan	100% IR	
Stage 2	Time: :20		
40% MW	30% Fan	100% IR	

Servings: 6



The AXP20 offers the perfect solution for serving hungry customers at sporting events, club houses, movie theaters, bowling alleys, convention centers, swimming pools, amusement parks and more. Although ticket sales generate more revenue, concessions come in second. The compact footprint of the AXP20 easily fits where space is limited making it possible to maximize throughput and profits despite space constraints.

AXP20 Features & Benefits:

- Offers ventless installation which reduces costs.
- Keeps energy costs down and increases profits.
- Touch pad technology minimizes associate training.
- Small footprint offers placement flexibility, a cleaner more organized look and more staging space.
- Versatility of three energy sources increases speed of service and profits.



Concessions Industry Trends

- According to a recent survey, consumers are looking for healthier concession options.

Source: NPD Group

Great food can enhance the enjoyment of any event. The AXP20 helps satisfy the appetites of patrons at any venue.

Sample Menu Items & Conventional Cook Time Comparisons

	Chicken Wings	Jalapeno Munchers	Cheddar Cheese Balls	Onion Rings	Veggie Burger Patty
AXP20 Cook Time	2:05	1:15	:35	:45	:30
Conventional Cook Time	20:00	10:00	14:00	15:00	5:00
Time Savings	90%	86%	96%	95%	90%
Est. Hourly Throughput (#orders/hr)	24	37	65	55	72
Price of One Order	\$8.95	\$4.50	\$5.50	\$6.95	\$6.25
Est. Hourly Sales	\$215	\$167	\$358	\$382	\$450

Cooking Instructions

	Chicken Wings	Jalapeno Munchers	Cheddar Cheese Balls	Onion Rings	Veggie Burger Patty
Portion Size	8 wings	8 each	8 each	6 oz.	2.9 oz.
Food Start Temp.	0-10°F	0-10°F	0-10°F	0-10°F	0-10°F
Oven Temp.	520°F	520°F	520°F	520°F	520°F
Stages	1 2	1	1	1	1
Time	1:15 :50	1:15	:35	:45	:30
Microwave %	100 100	80	90	100	90
Fan %	0 30	30	50	30	0
IR %	100 100	100	100	100	100
Accessory	Non-Stick Basket (Accessory SB10 or TB10)	Metal Screen or ¼ Metal Sheet Pan	¼ Metal Sheet Pan	¼ Metal Sheet Pan	¼ Metal Sheet Pan
Brand/Item Number	Pierce #70010	Lamb Weston #P38	Lamb Weston #P40	Lamb Weston #44979	Pierce #9285

\$ Remarkable Speed & Return on Investment

With impressive time savings, the AXP20 offers a great return on investment as shown in the example below.

Food Item: Chicken Wings

Cost	Labor/OH	Estimated Cost	Selling Price	Net Profit
\$3.93	\$ 1.79	\$5.72	\$ 8.95	\$3.23

Sell 50 orders per day @ \$3.23 profit = \$161.50 profit per day. Recover oven costs in weeks!

Recipes

Toasted Turkey Sub

Ingredients:

- 1-6" bun classic soft hoagie roll with sesame seeds (Pepperidge Farm)
- 4 slices Turkey-Oven Roast (Oscar Mayer)
- 1 slice halved of Provolone cheese (Sargento)



Procedure:

Place sandwich open face on baking dish, ingredients on heel side.

AXP Settings:

Temperature: 520°F Time: :35
60% MW 60% Fan 100% IR

Servings: 1



Convenience Stores

The AXP20 is ideal for convenience stores looking to meet the food needs of the on-the-go consumer. From pizza to sandwiches, convenience stores eliminate the chore of cooking for busy consumers and families while providing great tasting food, fast.

AXP20 Features & Benefits:

- Cooks foods up to 15 times faster than conventional methods making it ideal for the on-the-go customer.
- Catalytic converter eliminates the need for a ventilation system to keep start-up costs low.
- Intuitive, touch pad controls minimize staff training requirements.
- Data key allows cooking programs to be uploaded and shared across locations.
- Add food to your menu easily, up to 360 menu settings possible.



Convenience Stores Industry Trends

- The United States is home to 145,000 convenience stores.
- Food sales offer enhanced profit potential to this segment impacted by high gas costs, cigarette taxes and credit card fees.

The ease and speed of cooking in an AXP20 allow convenience stores to get in the food business fast.

Sample Menu Items & Conventional Cook Time Comparisons

	6" Cheese Pizza	Toasted Sub	Sausage & Egg Biscuit	Plain Pretzel	French Fries
AXP20 Cook Time	1:35	:35	:45	:30	1:25
Conventional Cook Time	15:00	5:00	5:00	7:00	15:00
Time Savings	89%	88%	85%	93%	91%
Est. Hourly Throughput (#orders/hr)	31	65	55	72	34
Price of One Order	\$5.00	\$3.25	\$2.75	\$1.75	\$1.50
Est. Hourly Sales	\$155	\$211	\$151	\$126	\$51

Cooking Instructions

	6" Cheese Pizza	Toasted Sub	Sausage & Egg Biscuit	Plain Pretzel	French Fries
Portion Size	1 each	1 each	1 x 4.9 oz.	1 each	6 oz.
Food Start Temp.	32-40°F	32-40°F	32-40°F	0-10°F	0-10°F
Oven Temp.	450°F	520°F	520°F	450°F	520°F
Stages	1 2	1	1	1	1 2
Time	1:10 :25	:35	:45	:30	1:00 :25
Microwave %	60 100	60	80	80	60 30
Fan %	30 40	60	20	50	90 100
IR %	100 100	100	100	100	100 100
Accessory	Metal Screen	Metal Screen	Metal Screen	Metal Screen	¼ Metal sheet pan
Brand/Item Number	Bosco's	-	Jimmy Dean #51374	J&J Snacks #3014	Ore Ida Extra Crispy

\$ Remarkable Speed & Return on Investment

With impressive time savings, the AXP20 offers a great return on investment as shown in the example below.

Food Item: Cheese Pizza

Cost	Labor/OH	Estimated Cost	Selling Price	Net Profit
\$1.84	\$ 0.73	\$2.57	\$5.00	\$2.43

Sell 50 orders per day @ \$2.43 profit = \$121.50 profit per day. Recover oven costs in weeks!

Recipes

Toasted Turkey Sub

Ingredients:

- 1-6" bun classic soft hoagie roll with sesame seeds (Pepperidge Farm)
- 4 slices Turkey-Oven Roast (Oscar Mayer)
- 1 slice halved of Provolone cheese (Sargento)

Procedure:

Place sandwich open face on baking dish, ingredients on heel side.

AXP Settings:

Temperature: 520°F Time: :35
60% MW 60% Fan 100% IR

Servings: 1





Country Clubs & Recreation Centers

The AXP20 high speed combination oven is the perfect way to build profits. Offer creative bite-size appetizers, gourmet foods and more to customers at the pool, on the course or attending an event. The AXP20 offers easy operation in a compact footprint making it ideal for enhancing menu offerings in snack bars, concessions and on-site restaurants. Plus, this versatile oven saves on installation costs as no ventilation system is required.

AXP20 Features & Benefits:

- Offers ventless installation which reduces installation costs.
- Uses less energy than traditional equipment, saving money and reducing carbon footprint.
- Intuitive controls make cooking easy to minimize training requirements.
- Small footprint easily fits on a countertop and in small kitchen areas.
- Speed of cooking allows foods to be prepared fresh, eliminating food waste and improving customer satisfaction.



Country Club Industry Trends

- Country clubs can compete with other fine dining establishments by offering fresh food prepared to order.
- Creative bite-size foods are gaining popularity at banquets and special events.

Source: Club and Resort Business

Cater to customers with distinctive tastes by quickly creating exceptional food in the AXP20.

Sample Menu Items & Conventional Cook Time Comparisons

	Grilled Chicken Breast	Breaded Catfish	Crab Cakes	Grilled Asparagus	Panini Sandwich
AXP20 Cook Time	:40	2:00	1:10	:55	:25
Conventional Cook Time	12:00	15:00	10:00	10:00	5:00
Time Savings	94%	87%	88%	91%	92%
Est. Hourly Throughput (#orders/hr)	60	26	40	48	80
Price of One Order	\$7.95	\$7.95	\$14.95	\$3.50	\$6.50
Est. Hourly Sales	\$477	\$207	\$598	\$168	\$520

Cooking Instructions

	Grilled Chicken Breast	Breaded Catfish	Crab Cakes	Grilled Asparagus	Panini Sandwich
Portion Size	4.5 oz.	4 oz.	2 x 3 oz.	8 oz.	1 each
Food Start Temp.	32-40°F	0-10°F	32-40°F	32-40°F	32-40°F
Oven Temp.	520°F	520°F	520°F	520°F	520°F
Stages	1	1 2	1	1	1
Time	:40	1:00 1:00	1:10	:55	:25
Microwave %	100	100 100	100	100	60
Fan %	60	50 100	0	0	60
IR %	70	50 100	100	100	100
Accessory	¼ Metal Sheet Pan	¼ Metal Sheet Pan	¼ Metal Sheet Pan	Panini Grill (Accessory GR10)	Panini Grill (Accessory GR10)
Brand/Item Number	Tyson #435-0895	Heartland #12310	Dockside	-	-

\$ Remarkable Speed & Return on Investment

With impressive time savings, the AXP20 offers a great return on investment as shown in the example below.

Food Item: Grilled Chicken Breast

Cost	Labor/OH	Estimated Cost	Selling Price	Net Profit
\$1.98	\$2.19	\$4.17	\$ 7.95	\$3.78

Sell 35 orders per day @ \$3.78 profit = \$132.50 profit per day.
Recover oven costs in weeks!



Recipes

Grilled Asparagus

Ingredients:

- 1 bunch of asparagus spears (trimmed)
- 4 Tbsp. clarified butter
- 1 Tbsp. fresh lemon juice
- 1 Tbsp. fennel seed

Procedure:

Place all of the ingredients in a bowl and combine until asparagus is fully coated. Place spears on ¼ size metal sheet pan in the AXP. Remove top with butter mixture and serve. Tip: If you would like grill markings on the asparagus, place asparagus on a GR10 panini accessory. Remove with tongs and serve with grill markings up.

AXP Settings:

Temperature: 520°F	Time: :55
100% MW 0% Fan	100% IR

Servings: 1



Chicken Pesto Panini Sandwich

Ingredients:

- 4" piece of Focaccia bread
- 2 Tbsp. prepared basil pesto
- 3 oz. precooked grilled chicken strips
- 4 strips roasted red pepper
- 2 slices of Monterey Jack cheese

Procedure:

Slice Focaccia bread in half horizontally. Spread each half with pesto. Layer bottom halves with equal amounts chicken, red pepper and cheese. Place open face on a GR10 panini accessory in the AXP. Remove from oven using a spatula or pizza peel. Assemble sandwich and serve.

AXP Settings:

Temperature: 520°F	Time: :25
60% MW 60% Fan	100% IR

Servings: 1



Fast Food & Quick Serve Restaurants

Adding new items to existing menu offerings is easy with the AXP20 high speed combination oven. Utilizing an innovative combination of cooking technology, the AXP20 toasts sandwiches in seconds and bakes fries in just over one minute. One touch cooking simplifies oven operation to minimize time and labor restraints. Plus, this versatile oven saves on installation costs since no ventilation system is required.

AXP20 Features & Benefits:

- Uses less energy than traditional equipment, saving money and reducing carbon footprint.
- Reduce wait times. Quick cooking times help reduce lost sales due to a long line.
- Minimize installation costs since no ventilation system is required.
- Maximize space, smaller than conventional ovens so you can do more in less space.
- No need to cook and hold food. Improves food quality and reduces food waste by allowing you to serve fresh food on demand.



As kitchens get smaller, the AXP serves as a versatile piece of equipment to help operators serve quality food, fast.

Fast Food Industry Trends

- Fast food and quick serve restaurants account for over one-third of the dining industry.
- In 2009, the top 10 chains enjoyed the greatest collective sales growth since 1987.

Source: QSR Magazine

Sample Menu Items & Conventional Cook Time Comparisons

	Toasted Turkey Sub	Sausage/Egg Croissant	French Toast	French Fries	Bacon
AXP20 Cook Time	:35	:30	1:10	1:25	:35
Conventional Cook Time	5:00	5:00	15:00	14:00	5:00
Time Savings	88%	90%	92%	90%	88%
Est. Hourly Throughput (#orders/hr)	65	72	40	34	65
Price of One Order	\$4.75	\$3.50	\$5.49	\$1.79	\$2.99
Est. Hourly Sales	\$309	\$252	\$220	\$61	\$194

Cooking Instructions

	Toasted Turkey Sub	Sausage/Egg Croissant	French Toast	French Fries	Bacon
Portion Size	6" sub	1 each	4 each	6 oz.	8 slices
Food Start Temp.	32-40°F	32-40°F	0-10°F	0-10°F	0-10°F
Oven Temp.	520°F	520°F	520°F	520°F	520°F
Stages	1	1	1	1 2	1
Time	:35	:30	1:10	1:00 :25	:35
Microwave %	60	100	70	60 30	100
Fan %	60	0	30	90 100	20
IR %	100	0	100	100 100	100
Accessory	¼ Metal Sheet Pan or Screen	Metal Screen	Metal Screen	¼ Metal Sheet Pan	¼ Metal Sheet Pan
Brand/Item Number	-	Jimmy Dean #11859	Krusteaz #10370	McCain #MCF03788	Sys Cls #8078

\$ Remarkable Speed & Return on Investment

With impressive time savings, the AXP20 offers a great return on investment as shown in the example below.

Food Item: Toasted Sub & Fries

Cost	Labor/OH	Estimated Cost	Selling Price	Net Profit
\$1.99	\$1.39	\$3.38	\$6.54	\$3.16

Sell 80 orders per day @ \$3.16 profit = \$252.80 profit per day. Recover oven costs in weeks!

Recipes

Toasted Turkey Sub

Ingredients:

- 1-6" bun classic soft hoagie roll with sesame seeds (Pepperidge Farm)
- 4 slices Turkey-Oven Roast (Oscar Mayer)
- 1 slice halved of Provolone cheese (Sargento)

Procedure:

Place sandwich open face on baking dish, ingredients on heel side.

AXP Settings:

Temperature: 520°F Time: :35
60% MW 60% Fan 100% IR

Servings: 1



High labor and product costs are associated with fine dining which makes efficiency essential. From finding the freshest vegetables at the local farmer's market to utilizing green practices, the multiple cooking technologies utilized by the AXP20 can help you create delectable entrées while reducing energy use and costs.

AXP20 Features & Benefits:

- No ventilation system required and energy efficient design allows you to reduce energy use and costs.
- Uses three cooking technologies make entrées, made-to-order, fast.
- Intuitive controls allow staff members to achieve consistent results, time after time.
- Gives flexibility to change menu to meet changing customer trends and tastes.
- Eliminates the need for projections and costly food waste. Prepare food when ordered for fresher, quality results.



Lower labor, food and energy costs with the convenience of an AXP20 High Speed Oven.

Fine Dining Industry Trends

- Jobs have increased 1-2% at fine dining restaurants over the last decade
- 4 in 10 choose restaurants based on conservation practices.
- 3 out of 4 diners say they are trying to eat healthier in restaurants.

Source: 2009 Technomic, Inc. Stuy & NRA, What's Hot in 2010

Sample Menu Items & Conventional Cook Time Comparisons

	Sea Scallops (10-20)	Rack of Lamb	Parm. Crusted Walleye	Garlic Bread Loaf	Roasted Grape Tomatoes
AXP20 Cook Time	:30	1:10	1:00	1:30	:30
Conventional Cook Time	10:00	20:00	10:00	20:00	3:00
Time Savings	200%	170%	100%	133%	60%
Est. Hourly Throughput (#orders/hr)	72	40	45	32	72
Price of One Order	\$10.95	\$25.95	\$18.95	\$6.50	\$3.50
Est. Hourly Sales	\$788	\$1,038	\$853	\$208	\$252

Cooking Instructions

	Sea Scallops (10-20)	Rack of Lamb	Parm. Crusted Walleye	Garlic Bread Loaf	Roasted Grape Tomatoes
Portion Size	3 each	2 ribs	4 oz.	1 loaf	16 each
Food Start Temp.	32-40°F	32-40°F	32-40°F	0-10°F	32-40°F
Oven Temp.	520°F	520°F	520°F	520°F	520°F
Stages	1	1 2	1	1	1
Time	:30	:50 :20	1:00	1:30	:30
Microwave %	100	100 100	80	90	60
Fan %	60	40 20	60	20	50
IR %	100	100 100	100	100	60
Accessory	¼ Metal Sheet Pan	¼ Metal Sheet Pan	¼ Metal Sheet Pan	Pizza Stone (Accessory ST10X)	Ceramic Dish
Brand/Item Number	Hidden Bay #49311	Packer #5316	-	Brickfire #14221	

\$ Remarkable Speed & Return on Investment

With impressive time savings, the AXP20 offers a great return on investment as shown in the example below.

Food Item: Sea Scallop Appetizer

Cost	Labor/OH	Estimated Cost	Selling Price	Net Profit
\$2.35	\$2.19	\$4.54	\$ 10.95	\$6.41

Sell 20 orders per day @ 6.41 profit = \$128.20 profit per day. Recover oven costs in weeks!

Recipes

Lamb

Ingredients:

Rack of lamb (2 ribs)
 ¼ cup olive oil
 ¼ cup Worcestershire sauce
 ¼ cup dried Italian seasoning
 ½ Tbsp. garlic powder
 ½ Tbsp. onion powder
 4 Tbsp. of butter (melted)
 Salt and pepper to taste



Procedure:

Trim rack of lamb, cutting all fat off of lamb including the rib bones. In microwave melt butter, add all other ingredients. Let marinade cool to room temperature. Place lamb in plastic bag, cover with marinade and seal. Marinate lamb in bag in refrigerator for 1 hour. Season lamb with salt and pepper before placing in AXP oven.

AXP Settings:

Temperature:	520°F	Total Cook Time:	1:10
Stage 1	Time: :50		
100% MW	40% Fan	100% IR	
Stage 2	Time: :20		
100% MW	20% Fan	100% IR	

Servings: 3

Sea Scallops

Ingredients:

3 large scallops
 1/2 cup Teriyaki sauce
 1/8 cup soy sauce
 1 Tbsp. of sesame oil
 1/2 tsp. garlic powder

Procedure:

Place scallops in a bowl, add rest of ingredients and marinate for at least 1 hour.

AXP Settings:

Temperature:	520°F	Time:	:30
100% MW	60% Fan	100% IR	

Servings: 1



Handling the constant demands of round-the-clock feeding is easy with the AXP20 high-speed combination oven. The AXP20 is compact in size making it possible to use in smaller foodservice stations and snack bars which helps reduce the health and safety issues of transporting food to various locations throughout a facility. The AXP20 is ideal for providing "room service" to patients, visitors and staff.

AXP20 Features & Benefits:

- Intuitive controls make it possible to cook menu items with the push of a button.
- Add food to your menu easily, up to 360 menu settings possible.
- Reduce installation costs since no ventilation system is required.
- More energy efficient than conventional commercial ovens, reducing energy use and costs.
- No vent hood is required making it possible to serve hot, fresh food to patients, staff and visitors from a variety of locations throughout the facility.



The AXP20 High Speed Oven is the perfect choice for cooking prepared foods.

Healthcare Industry Trends

- The healthcare industry includes over 820,000 hospitals, doctor's offices, emergency care and extended care providers.
- Healthcare facilities are relying more on prepared foods to meet food safety regulations, minimize labor costs and customize patient meals.

Sample Menu Items & Conventional Cook Time Comparisons

	Grilled Ham & Cheese	Mac & Cheese	Cheese Enchiladas	Mixed Vegetables	Scrambled Eggs
AXP20 Cook Time	:35	:50	1:15	1:30	:35
Conventional Cook Time	5:00	10:00	10:00	10:00	3:00
Time Savings	88%	92%	88%	85%	81%
Est. Hourly Throughput (#orders/hr)	65	51	37	32	65
Price of One Order	\$2.95	\$3.95	\$3.50	\$1.25	\$1.50
Est. Hourly Sales	\$192	\$201	\$130	\$40	\$98

Cooking Instructions

	Grilled Ham & Cheese	Mac & Cheese	Cheese Enchiladas	Mixed Vegetables	Scrambled Eggs
Portion Size	1 each	6 oz.	7 oz.	8 oz.	4 oz.
Food Start Temp.	32-40°F	32-40°F	32-40°F	0-10°F	32-40°F
Oven Temp.	520°F	520°F	520°F	520°F	520°F
Stages	1	1	1	1	1
Time	:35	:50	1:15	1:30	:35
Microwave %	100	100	100	100	100
Fan %	60	0	0	0	0
IR %	100	100	100	100	100
Accessory	Pizza Stone (Accessory ST10X)	Ceramic Dish	¼ Metal Sheet Pan	Ceramic Dish	Ceramic Dish
Brand/Item Number	-	Stouffers #1380030340	Stouffers	Sys. Imp. #1699107	Country Gold #10164

\$ Remarkable Speed & Return on Investment

With impressive time savings, the AXP20 offers a great return on investment as shown in the example below.

Food Item: Grilled Ham & Cheese

Cost	Labor/OH	Estimated Cost	Selling Price	Net Profit
\$0.89	\$0.59	\$1.48	\$ 2.95	\$1.47

Sell 50 orders per day @ \$1.47 profit = \$73.50 profit per day. Recover oven costs in weeks!

Recipes

Grilled Ham and Cheese

Ingredients:

- 1 slice of Muenster cheese
- 3 slices of Oscar Mayer smoked deli ham
- 2 slices of bread
- Butter



Procedure:

Please cheese and ham in between two slices of buttered bread. Place on a ST10X pizza stone in the AXP.

AXP Settings:

Temperature: 520°F Time: :35
50% MW 30% Fan 100% IR

Servings: 1

Pamper your guests by providing fresh, quality food around the clock. With the AXP20, snack and entrees can be prepared quickly and consistently with ease. The AXP20 high speed oven can help you stay on top of your business with a quick return on investment.

AXP20 Features & Benefits:

- Increase profits by providing quality food 24 hours a day, seven days a week.
- Improve food consistency since cooking programs for menu items can be preprogrammed for optimal results, time after time.
- Reduce employee training. Cooking is as easy as the push of a button.
- Minimize installation costs and save on energy costs because no ventilation system is required.
- Maximize space, smaller than conventional ovens so you can do more in less space.



Hospitality Industry Trends

- 4 of the 10 signs of a successful property are: attention to the latest trends and innovations; control cost by knowing your ROI on every purchase; better serve guests by comprehensively training your staff; find tangible strategies for going green.

Source: American Hotel & Lodging Association

Save on installation and energy costs by adding an AXP20 to your mix of cooking equipment.

Sample Menu Items & Conventional Cook Time Comparisons

	Chateaubriand	Hamburger	Orange Roughy	Toasted Bagel	Sausage Patty
AXP20 Cook Time	2:25	1:40	1:05	:25	:30
Conventional Cook Time	20:00	10:00	10:00	5:00	3:00
Time Savings	94%	83%	89%	92%	83%
Est. Hourly Throughput (#orders/hr)	21	120	42	80	72
Price of One Order	\$23.95	\$8.50	\$18.95	\$3.50	\$1.25
Est. Hourly Sales	\$503	\$1,020	\$796	\$280	\$90

Cooking Instructions

	Chateaubriand	Hamburger	Orange Roughy	Toasted Bagel	Sausage Patty
Portion Size	6 oz.	4 x 4 oz.	6 – 8 oz.	2 each	1 x 1.5 oz.
Food Start Temp.	32-40°F	32-40°F	32-40°F	65-75°F	0-10°F
Oven Temp.	520°F	520°F	520°F	520°F	520°F
Stages	1 2	1	1	1	1
Time	:40 1:45	1:40	1:05	:25	:30
Microwave %	40 40	90	100	30	100
Fan %	100 0	0	0	100	0
IR %	100 100	100	100	100	100
Accessory	¼ Metal Sheet Pan	¼ Metal Sheet Pan	¼ Metal Sheet Pan	Metal Screen	¼ Metal Sheet Pan
Brand/Item Number	Erss #54896	Advance #15-240	Packer #6212865	-	Farmland #702471388174

\$ Remarkable Speed & Return on Investment

With impressive time savings, the AXP20 offers a great return on investment as shown in the example below.

Food Item: Chateaubriand

Cost	Labor/OH	Estimated Cost	Selling Price	Net Profit
\$8.49	\$4.79	\$13.28	\$ 23.95	\$10.67

Sell 12 orders per day @ \$10.67 profit = \$128.04 profit per day. Recover oven costs in weeks!

Recipes

Orange Roughy

Ingredients:

- 1 6 to 8 oz. orange roughy filet
- 1 tsp. olive oil
- 1 green onion chopped
- 2 Tbsp. diced tomato
- Pinch of ground pepper
- Pinch of crushed rosemary
- Pinch of crushed thyme
- Pinch of Kosher salt

Procedure:

Combine green onion, tomato, black pepper, rosemary, thyme and salt. Sauté in olive oil for two to three minutes and set aside. Place orange roughy filet on a ¼ size metal sheet pan and place in the AXP. Remove from the oven and plate. Top with sauté mixture.

AXP Settings:

Temperature: 520°F	Time: 1:05
100% MW 0% Fan	100% IR

Servings: 1



Kiosks are part of a fast paced business concept that can take many shapes and forms. Whether in a supermarket, retail mall, airport, patient check-in, or college campus lobby, a foodservice kiosk needs to be ready to serve consistent, quality food in a short time frame. No need to cook and hold food, the AXP improves food quality and reduces food waste by allowing you to serve fresh food on demand.

AXP20 Features & Benefits:

- Programmable settings provide consistent quality food results.
- Add food to your menu easily, up to 360 menu settings possible.
- Certified for hoodless installation saving the added expense of an exhaust system.
- Energy efficient design reduces energy use and costs.
- Intuitive controls simplify operation and minimize training.



Kiosk Industry Trends

- Rising real estate costs make kiosks an affordable option or chains and independent restaurants to realize greater profits.

The compact size and installation flexibility of the AXP20 makes it possible to cook, bake, steam and grill in a small space.

Sample Menu Items & Conventional Cook Time Comparisons

	French Fries	12" Portabella Pizza	Italian Sub Sandwich	Chicken Wings	Mac & Cheese
AXP20 Cook Time	1:00	3:00	:35	1:55	:45
Conventional Cook Time	15:00	13:00	10:00	20:00	10:00
Time Savings	93%	77%	94%	90%	83%
Est. Hourly Throughput (#orders/hr)	45	18	65	26	55
Price of One Order	\$1.95	\$16.95	\$5.50	\$8.95	\$4.50
Est. Hourly Sales	\$88	\$305	\$358	\$233	\$248

Cooking Instructions

	French Fries	12" Portabella Pizza	Italian Sub Sandwich	Chicken Wings	Mac & Cheese
Portion Size	6 oz.	1 each	1 each	6 pieces	6 oz.
Food Start Temp.	0-10°F	0-10°F	32-40°F	0-10°F	32-40°F
Oven Temp.	520°F	520°F	520°F	520°F	520°F
Stages	1	1 2	1	1 2 3	1
Time	1:00	1:00 2:00	:35	1:00 :35 :20	:50
Microwave %	100	40 40	60	80 0 100	100
Fan %	100	0 20	60	100 0 100	0
IR %	100	100 100	100	100 50 100	100
Accessory	¼ Metal Sheet Pan	Pizza Stone (Accessory ST10X)	¼ Metal Sheet Pan	Non Stick Basket (Accessory SB10 or TB10) or ¼ Metal Pan	Ceramic Dish
Brand/Item Number	Lamb Weston #X14	Freschetta	Packer #6212865	Tyson #1059-0928	Stouffer #1380030340

\$ Remarkable Speed & Return on Investment

With impressive time savings, the AXP20 offers a great return on investment as shown in the example below.

Food Item: French Fries

Cost	Labor/OH	Estimated Cost	Selling Price	Net Profit
\$0.46	\$0.39	\$0.85	\$ 1.95	\$1.10

Sell 60 orders per day @ \$1.10 profit = \$66 profit per day. Recover oven costs in weeks!

Recipes

Toasted Italian Sub Sandwich

Ingredients:

- 1-6" Archer Farm filone roll
- 2 slices of capocola
- 2 slices of salami
- 1 slice of prosciutto
- 1 slice of Provolone cheese halved
- ¼ cup sautéed onions
- ¼ cup peppers
- ¼ cup mushrooms

Procedure:

Place sandwich open face on baking dish, ingredients on heel side.

AXP Settings:

Temperature: 520°F	Time: :35	
60% MW	60% Fan	100% IR

Servings: 1





Night Clubs & Bars

Minimize food waste and wait times while realizing greater profits by introducing a full menu to customers. With the AXP20, night clubs and bars can get into the food business fast. High speed cooking technology provides customers with quality food, fast while the catalytic converter eliminates the need for a ventilation system.

AXP20 Features & Benefits:

- Programmable settings provide consistent quality food results.
- No vent hood required to minimize installation and start up costs.
- Cooking menu items is as easy as the push of a button.
- Uses less energy than traditional commercial ovens making it more affordable to operate.
- Small footprint easily fits on a countertop and in small kitchen areas.



Compact in size yet big on profitability. Enhance profits and your menu offerings with the versatile AXP20 high speed oven.

Night Clubs & Bars Industry Trends

- Food and non-alcoholic beverages account for 10% of the sales at night clubs and bars.

Source: National Club Industry Association of America

Sample Menu Items & Conventional Cook Time Comparisons

	Savory Chicken Wings	Jalapeno Munchers	Breaded Chicken	Cajun Shrimp	Nachos
AXP20 Cook Time	1:10	1:15	1:05	:40	:15
Conventional Cook Time	10:00	10:00	10:00	5:00	5:00
Time Savings	88%	86%	89%	87%	95%
Est. Hourly Throughput (#orders/hr)	40	37	42	60	102
Price of One Order	\$8.95	\$4.50	\$7.95	\$12.50	\$4.50
Est. Hourly Sales	\$358	\$167	\$334	\$750	\$459

Cooking Instructions

	Savory Chicken Wings	Jalapeno Munchers	Breaded Chicken	Cajun Shrimp	Nachos
Portion Size	8 each	8 each	6 x 2.2 oz.	6 x 0.6 oz.	5.5 oz.
Food Start Temp.	32-40°F	0-10°F	0-10°F	32-40°F	65-75°F
Oven Temp.	520°F	520°F	520°F	520°F	520°F
Stages	1	1	1	1	1
Time	1:10	1:15	1:05	:40	:15
Microwave %	100	80	100	60	90
Fan %	0	30	20	20	30
IR %	50	100	100	100	100
Accessory	Non-Stick Basket (Accessory SB10 or TB10) or ¼ Metal sheet Pan	Non-Stick Basket (Accessory SB10 or TB10)	¼ Metal Sheet Pan	Ceramic Dish	¼ Metal Sheet Pan
Brand/Item Number	Pierce #70010	Lamb Weston #P38	Tyson #13355-928	Hidden Bay #13079	-

\$ Remarkable Speed & Return on Investment

With impressive time savings, the AXP20 offers a great return on investment as shown in the example below.

Food Item: Savory Chicken Wings

Cost	Labor/OH	Estimated Cost	Selling Price	Net Profit
\$3.93	\$1.79	\$5.72	\$ 8.95	\$3.23

Sell 45 orders per day @ \$3.23 profit = \$145.35 profit per day. Recover oven costs in weeks!

Recipes

Nachos

Ingredients:

1.5 oz. chips

3 oz. cooked ground beef

1 oz. cheese



Procedure:

Place nachos on a ¼ size metal sheet pan. Top with ground beef and cheese. Garnish as desired.

AXP Settings:

Temperature: 520°F

Time: :15

90% MW 30% Fan

100% IR

Servings: 1



Pizza Shops

Pizza shops are popping up in convenience stores, neighborhood retail spaces and malls. To keep pace with the growing appetite for gourmet and made-to-order pizzas, the AXP20 allows shops big and small to reduce energy costs and improve throughput. With the AXP20, pizza shops can increase sales opportunities by adding appetizers and dessert items to their menu items.

AXP20 Features & Benefits:

- Programmable settings provide consistent quality food results.
- Add food to your menu easily, up to 360 menu settings possible.
- Offers ventless installation which reduces costs.
- Keeps energy costs down and increases profits.
- Touch pad technology minimizes associate training.



From breakfast pizzas to gourmet fresh dough pizzas, the AXP20 can help improve throughput and profits.

Pizza Industry Trends

- Pizza is one of the few food categories to show consecutive growth for the past 20 years.
- 93% of Americans eat pizza at least once a month.
- The leader is Pizza Hut with over 13,000 locations and almost \$11 billion dollars in gross sales.

Source: PMQ Magazine

Sample Menu Items & Conventional Cook Time Comparisons

	12" Fresh Dough Cheese Pizza	7" Deep Dish Pizza	Apple Stick	12" Cheese Pizza	Breadsticks
AXP20 Cook Time	2:00	1:35	1:55	2:25	:35
Conventional Cook Time	15:00	15:00	7:00	15:00	7:00
Time Savings	75%	94%	36%	62%	120%
Est. Hourly Throughput (#orders/hr)	25	31	26	21	65
Price of One Order	\$12.95	\$6.95	\$1.50	\$9.95	\$0.95
Est. Hourly Sales	\$324	\$215	\$39	\$209	\$62

Cooking Instructions

	12" Fresh Dough Cheese Pizza	7" Deep Dish Pizza	Apple Stick	12" Cheese Pizza	Breadsticks
Portion Size	1 each	1 each	1 each	1 each	3 x 1.5 oz.
Food Start Temp.	65-75°F	0-10°F	32-40°F	0-10°F	0-10°F
Oven Temp.	520°F	450°F	450°F	520°F	520°F
Stages	1 2 3	1	1 2	1 2 3	1
Time	1:00 :40 :20	1:35	1:35 :20	1:00 1:05 :20	:35
Microwave %	40 40 40	60	30 20	20 80 0	80
Fan %	0 50 0	30	80 90	0 40 0	80
IR %	100 100 100	100	100 100	100 100 100	100
Accessory	Pizza Stone (Accessory ST10X)	¼ Metal Sheet Pan	¼ Metal Sheet Pan	Pizza Stone (Accessory ST10X)	¼ Metal Sheet Pan
Brand/Item Number	-	Bosco #736	Bosco #2172	Freschetta #73036	Rich's #87783

\$ Remarkable Speed & Return on Investment

With impressive time savings, the AXP20 offers a great return on investment as shown in the example below.

Food Item: 12" Cheese Pizza

Cost	Labor/OH	Estimated Cost	Selling Price	Net Profit
\$1.93	\$2.50	\$4.43	\$ 9.95	\$5.52

Sell 40 orders per day @ \$5.52 profit = \$220.80 profit per day. Recover oven costs in weeks!



Recipes

Fresh Dough Cheese Pizza

Ingredients:

- 1.2 lb. fresh pizza dough (Whole Food or similar brand)
- 1 cup pizza sauce
- 2 cups Mozzarella cheese
- Corn meal (to coat bottom of pie and use on the surface where kneading dough)

Procedure:

- Pre-heat ST10X pizza stone for 25 minutes.
- Once the dough is kneaded and rolled/stretched to a 12" pie, add sauce and then cheese.
- Use pizza peel to place pizza on the stone.
- Add corn meal to peel and bottom of pizza to avoid stickiness.

AXP Settings:

Temperature:	520°F	Total Cook Time:	2:00
Stage 1	Time: 1:00		
40% MW	0% Fan	100% IR	
Stage 2	Time: :40		
40% MW	50% Fan	100% IR	
Stage 3	Time: :20		
40% MW	0% Fan	100% IR	

Servings: 4



Customers want convenience. Supermarkets can benefit by offering foods with home-cooked appeal, piping hot and ready for them to enjoy when they get home. The AXP20 allows supermarkets to prepare hot, high quality food in seconds whether part of a chain or a small mom & pop store. The versatility of the AXP20 allows you to roast vegetables, bake a rainbow trout filet, heat meatballs with sauce, toast a sub sandwich or bake cinnamon rolls all with the push of a button.

AXP20 Features & Benefits:

- Intuitive controls make it possible to cook menu items with the push of a button.
- Add food to your menu easily, up to 360 menu settings possible.
- Reduce installation costs since no ventilation system is required.
- More energy efficient than conventional commercial ovens, reducing energy use and costs.
- No vent hood is required making it possible to serve hot, fresh food to customers.



Supermarket Industry Trends

- With 70,000 stores nationwide, a supermarket’s profitability depends on high volume and efficiency.
- Supermarket foodservice is on par to outperform the foodservice industry at large.

Source: 2009 Technomic, Inc. Study

Offer enhanced customer value while generating profits with full carry-out and dine-in menu options.

Sample Menu Items & Conventional Cook Time Comparisons

	Meatballs w/Sauce	Toasted Sandwiches	Shrimp (51-60)	Rainbow Trout	Roasted Vegetables
AXP20 Cook Time	3:00	:35	1:40	1:00	:40
Conventional Cook Time	20:00	5:00	10:00	10:00	10:00
Time Savings	85%	88%	83%	90%	96%
Est. Hourly Throughput (#orders/hr)	18	65	30	45	60
Price of One Order	\$4.25	\$3.95	\$9.50	\$5.50	\$3.50
Est. Hourly Sales	\$77	\$257	\$285	\$248	\$210
Cooking Instructions					
Portion Size	14 oz. meat, 1# sauce	1 each	1 lb.	6 oz.	6 oz.
Food Start Temp.	10-20°F	32-40°F	32-40°F	32-40°F	32-40°F
Oven Temp.	520°F	520°F	520°F	520°F	520°F
Stages	1	1	1	1	1
Time	3:00	:35	1:40	1:00	:40
Microwave %	100	60	100	100	50
Fan %	0	60	0	0	80
IR %	0	100	100	100	100
Accessory	High Temperature Glass	Metal Screen	¼ Metal Sheet Pan	¼ Metal Sheet Pan	Ceramic Dish
Brand/Item Number	-	-	Hidden Bay #116740	Portsim #41366	-

\$ Remarkable Speed & Return on Investment

With impressive time savings, the AXP20 offers a great return on investment as shown in the example below.

Food Item: Shrimp

Cost	Labor/OH	Estimated Cost	Selling Price	Net Profit
\$4.18	\$1.90	\$6.08	\$ 9.50	\$3.42

Sell 20 orders per day @ \$3.42 profit = \$68.40 profit per day. Recover oven costs in weeks!

Recipes

Roasted Vegetables

Ingredients:

1.5 oz. yellow squash, cut in rounds 1/2" thickness

1.5 oz. zucchini, cut in rounds, 1/2" thickness

1 oz. asparagus

0.8 oz. green beans

0.2 oz. Shiitake mushrooms

2 Tbsp. olive oil

2 tsp. salt

1 tsp. pepper

Procedure:

Mix vegetables and olive oil with salt and pepper, and place in a ceramic dish.

AXP Settings:

Temperature: 520°F

Time: :40

50% MW 80% Fan

100% IR

Servings: 1



Today, wine bars are becoming more of a full service restaurant with a comprehensive wine list. In the September 2009 issue of *Foodservice Equipment & Supplies* magazine, Jerry Lasco, owner of The Tasting Room in Houston, Texas, stated “the goal of many wine bar operators is to avoid the regulations full-service restaurants require. They don’t want to deal with the expense and issues of grease traps, hood ventilation systems and HVAC capacity.” The AXP20 makes it possible to offer a full menu without the cost of exhaust systems required by many commercial cooking systems.



AXP20 Features & Benefits:

- No ventilation system is required which minimizes start up and installation costs.
- Intuitive controls allow for easy push button cooking and minimal training.
- Uses less energy than traditional commercial ovens to keep operation costs down.
- Small exterior footprint with large interior maximizes throughput.
- Programmable settings provide consistent quality food results.

Wine Bar Industry Trends

- Wine bars can fit into a smaller footprint than restaurants.
- Wine bars often require less start-up costs than a traditional restaurant.
- The trend of small plates with creative bite-size servings offers an affordable way for patrons to sample food and wine.

Creative menu offerings provide a chance to earn greater sales and profits.

Sample Menu Items & Conventional Cook Time Comparisons

	Crab Cakes	Baked Brie	Shrimp (16-20)	Baked Tilapia	Tortilla Points
AXP20 Cook Time	1:10	:45	:40	1:55	1:00
Conventional Cook Time	10:00	8:00	10:00	15:00	12:00
Time Savings	86%	106%	92%	78%	120%
Est. Hourly Throughput (#orders/hr)	40	58	42	26	45
Price of One Order	\$10.95	\$11.50	\$12.95	\$8.50	\$3.50
Est. Hourly Sales	\$438	\$667	\$544	\$221	\$158

Cooking Instructions

	Crab Cakes	Baked Brie	Shrimp (16-20)	Baked Tilapia	Tortilla Points
Portion Size	2 x 3 oz.	8 oz.	6 each	6 oz.	1 shell
Food Start Temp.	32-40°F	32-40°F	32-40°F	32-40°F	32-40°F
Oven Temp.	520°F	520°F	520°F	520°F	520°F
Stages	1	1 2	1	1	1
Time	1:10	:15 :30	:40	1:55	1:00
Microwave %	40	80 20	60	40	70
Fan %	70	30 90	20	0	0
IR %	100	100 100	100	100	100
Accessory	¼ Metal Sheet Pan	Ceramic Dish	Ceramic Dish	¼ Metal Sheet Pan	¼ Metal Sheet Pan
Brand/Item Number	-	-	Hidden Bay #116740	Portsim #41366	-

\$ Remarkable Speed & Return on Investment

With impressive time savings, the AXP20 offers a great return on investment as shown in the example below.

Food Item: Shrimp

Cost	Labor/OH	Estimated Cost	Selling Price	Net Profit
\$4.18	\$1.90	\$6.08	\$ 9.50	\$3.42

Sell 20 orders per day @ \$3.42 profit = \$68.40 profit per day. Recover oven costs in weeks!

Recipes

Melted Brie Cheese

Ingredients:

- 1 oz. of sautéed chopped onions, shallots and mushrooms (optional)
- 5 oz. Brie cheese
- 1/8 cup white wine
- 2 Tbsp. cornstarch

Procedure:

In a ceramic dish, mix vegetables and brie cheese with white wine. Place the cheese mixture in the oven and follow stage 1 settings. After cooking for 15 seconds, remove dish from oven and add cornstarch and stir. Place back in the oven and follow stage 2 settings.

AXP Settings:

Temperature: 520°F Total Cook Time: :45

Stage 1	Time: :15		
80% MW	30% Fan	100% IR	
Stage 2	Time: :30		
20% MW	90% Fan	100% IR	

Servings: 1



Tortilla Points

Ingredients:

- 2 – 12" flour tortilla shells
- 2 Tbsp. olive oil
- 2 Tbsp. Parmesan cheese
- 1 tsp. Kosher salt
- 1 tsp. ground black pepper
- 1 tsp. leaf thyme

Procedure:

Combine all of the ingredients, except tortilla shells, in a small bowl. Lay tortilla shells flat and brush oil mixture over both shells. With a pizza cutter or knife cut the tortillas into thin pie shaped sizes (32 cut is a good size). Place tortilla points on a pizza screen and place in the AXP20.

AXP Settings:

Temperature: 520°F Time: 1:00
70% MW 0% Fan 100% IR

Servings: 4



AXP20 Application Guide Menu Programming

The menu items from the AXP Applications Guide have been programmed in an EzCard. The following table shows the pad numbers you need to press in order to cook the specific food items. Menu items have been grouped in several Categories: Sandwich, Meat, Vegetarian, Seafood, Pasta-Pizza, and Bread. Each category and subgroup has a number which is the one you need to follow.

<u>Application and Menu</u>	<u>Menu Sequence</u>			<u>Application and Menu</u>	<u>Menu Sequence</u>		
Campus Dining				Fine Dining			
12" Pepperoni Pizza	5	2	3	Sea Scallops	4	2	5
French Fries, Ore-Ida	3	4	3	Rack of Lamb	2	4	1
Chicken Quesadilla	2	1	3	Walleye	4	1	3
Tuna Melt	1	2	5	Garlic Bread	6	1	2
Casual Dining				Grape Tomatoes	3	3	4
Shrimp Skewers	4	2	4	Healthcare			
Baked Pasta	5	3	1	Grilled Ham&Cheese	1	2	3
Baked Tilapia	4	1	1	Mac & Cheese	5	3	2
Baked Potato	3	3	1	Cheese Enchiladas	3	2	1
Artichoke Dip	3	4	1	Mixed Vegetables	3	3	3
Catering				Scrambled Eggs	3	1	1
Spaghetti w/sauce	5	3	3	Hospitality			
Lobster Tails	4	2	2	Chateaubriand	2	2	2
Beef Tenderloin	2	2	1	Hamburger	2	2	3
Scrambled Eggs	3	1	1	Orange Roughy	4	1	4
Vegetable Blend	3	3	5	Toasted Bagel	6	1	4
Coffee Shops				Sausage Patty	2	3	2
Cinnamon Rolls	6	2	3	Kiosks			
Breakfast Sandwich	1	1	1	French Fries, LW	3	4	4
Cherry Turnover	6	2	4	12" Portabella Pizza	5	2	4
Panini Sandwich	1	2	1	Italian Sandwich	1	2	4
Spinach Quiche	3	2	2	Chicken wings, 6pcs	2	1	4
Concessions				Mac & Cheese	5	3	2
Chicken Wings, 8pcs	2	1	5	Night Clubs & Bars			
Jalapeno Munchers	3	4	5	Savory Wings	2	1	6
Cheddar Cheese Balls	3	4	2	Jalapeno Munchers	3	4	5
Onion Rings	3	4	6	Breaded Chicken	2	1	1
Veggie Burger Patty	3	2	3	Cajun Shrimp	4	2	3
Convenience Stores				Nachos	2	2	4
6" Cheese Pizza	5	1	1	Pizza Shops			
Toasted Sub	1	2	2	12" Fresh Dough			
Sausage & Egg Biscuit	1	1	2	Cheese	5	2	2
Plain Pretzel	6	2	2	7" Deep Dish Pizza	5	1	2
French Fries, Ore-Ida	3	4	3	Apple Stick	6	2	1
Country Cl & Rec Ctr				12" Cheese Pizza	5	2	1
Grilled Chicken Breast	2	1	2	Breadsticks	6	1	1
Breaded Catfish	4	1	2	Supermarkets			
Crab Cakes	4	2	1	Meatballs w/Sauce	2	2	5
Grilled Asparagus	3	3	2	Toasted Sandwich	1	2	2
Panini Sandwich	1	2	1	Shrimp (51-60)	4	2	6
Fast Food & QSR				Rainbow Trout	4	1	5
Toasted Sub	1	2	2	Roasted Veggies	3	3	6
Saus/Egg Croissant	1	1	3	Wine Bars			
French Toast	6	1	3	Crab Cakes	4	2	1
French Fries, Ore-Ida	3	4	3	Baked Brie	3	4	7
Bacon	2	3	1	Shrimp (16-20)	4	2	7
				Baked Tilapia	4	1	1
				Tortilla Points	3	4	8