

The Better Way To Steam

With microwave steaming operators save purchase, installation, cleaning, maintenance and service costs

No plumbing | No de-scaling | No ventilation



MSO22/35
(2200 or 3500W)

MRC22S2/30S2
(2200 or 3000W)

MOC24
(2400W)

MDC182/212
(1800 or 2100W)

MDC18Y2/21Y2
(1800 or 2100W)

MFS18TS/21TS
(1800 or 2100W)

MenuMaster Commercial offers a full line of steam-capable microwave ovens in a variety of footprint, cavity and power options

How microwave steaming helps preserve the nutritional value of food:

Nutrients in food degrade the longer they are exposed to heat. Excessive water can also cause nutrients to 'leach out', further reducing the nutritional value. When steaming in a microwave, cook times are greatly reduced and often require little to no water added for steam to occur. That's because microwaves cause the water molecules held within food to heat up and generate their own steam.

Vegetables | Seafood | Shellfish | Wraps | Burritos | Potatoes



Easily Cook Rice, Pasta and Couscous too - In a Fraction of the Time

It's easy to cook rice, pasta even couscous in a microwave. All you need is an amber insert pan, water and the rice, pasta or couscous of your choice.



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866-811-8559

The best 24/7/365 service and support in the business

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MENUMASTER[®]
Commercial

The Waterless Steamer That's Best In Its Class By Far

10%
More power
(faster cook times)

2.2x
More power levels
(greater flexibility)

6x
Recipe storage
(easier operation)



1.3x
One-touch launch
(faster service)

2x
Auto-portion
(labor-friendly)

100%
More mag control
(higher quality food)

Up to 4x faster than traditional steamers | Accepts two full sized amber pans | Easy to stack - no kit required

Our MSO can replace traditional steamers because it cooks so quickly that the moisture in the food converts to steam. Food retains nutrients, texture, color and is ready serve in just minutes! Cooks frozen vegetables in almost half the time, potatoes more than twice as fast, lobster tails in 1/6 the time, shrimp in 1/3 the time.

No Ventilation, Plumbing or De-scaling Required

When it comes to serving high quality, nutritious and delicious food fast - nothing beats microwave steaming. And when it comes to microwave steamers - nothing beats the MSO.



With the MSO you get more of everything. More power, speed, control, flexibility and versatility. That adds up to better food, easier and in less time than anything in its class.

Exclusive Feature - SMART USB makes menu updates for one or multiple locations easy



MSO35 - 3500W
MSO22 - 2200W



Full Three-Year Parts and Labor Warranty on MSO35



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