

# 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

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For more information about any of our fine commercial microwave ovens, visit our web site at [www.amanacommercial.com](http://www.amanacommercial.com).



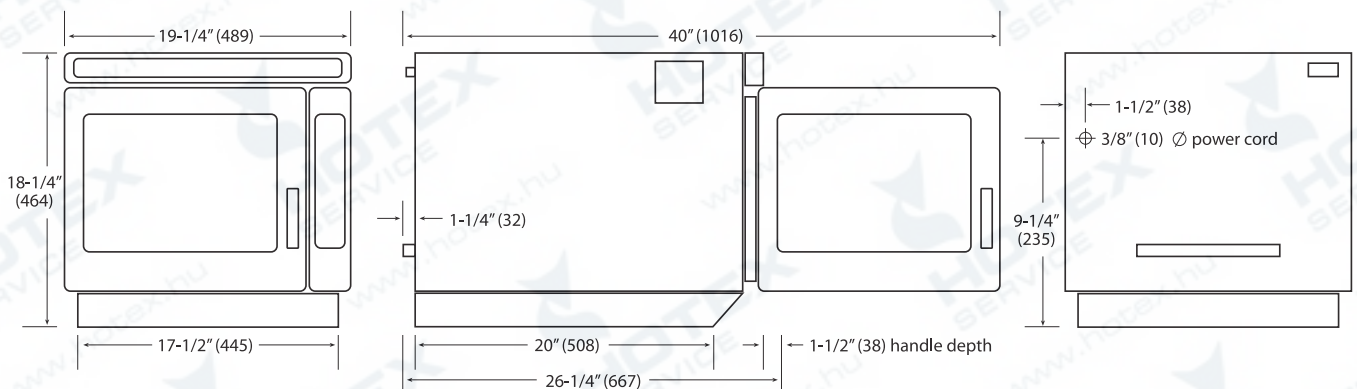
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### SPECIFICATIONS

Configuration	Countertop	Cabinet	Exterior Dimensions	Usable Interior Dimensions
Control System	Touch	Height	18-1/4" (464 mm)	10-1/2" (266 mm)
Programmable Control Pads	0-9	Width	19-1/4" (489 mm)	13" (330 mm)
Total Programmable Settings	100	Depth (overall with handle)	26-1/4" (667 mm)	15" (381 mm)
Cooking Timer	99:59, Countdown	Depth (door open 90°)	40" (1016 mm)	
Power Levels	11	Usable Cavity Space	1.2 cubic ft. (34 L)	
Defrost	No	Outer Case Material	Stainless Steel	
Time Entry Option	Yes	Cavity Interior Finish	Stainless Steel (teflon-coated)	
Microwave Distribution System	Rotating Mode Stirrer	<b>Electrical Characteristics</b>		
Magnetron(s)	1	Power Consumption	3400 W	
Display	LCD	Power Output	2700 W (Convection) 1400 W* (Microwave)	
Stackable	Yes	Power Source	230 V, 50 Hz, 16 A single phase	
Stage Cooking	4 stages	Plug Configuration	CEE 7/7 "Schuko"; 16 A	
Door Opening System	Lift and Pull Handle		Frequency	
Temperature Display	Yes		2450 MHz	
Maximum Oven Temperature	475° F (250°C)	Power Cord Length	5' (1.5 m)	
Preheat Time	7 minutes @ 450°F (230°C)	<b>Weight/Shipping Information</b>		
EZCard Menu Management	Yes	Net Weight	95 lbs. (43 kg)	
Warranty	1 Year full, Labor and Travel 3-Year Limited Magnetron Tube Only.	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)	

Amana's continuing commitment to quality products may mean a change in specification without notice. \*Microwave output ratings based on IEC 705 test. Certified to IEC60335-2-90 meeting particular requirements for commercial microwave ovens.



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