

RFS Series

RESTAURANT LINE

RFS21TS - 2100 Watts
 RFS18TS - 1800 Watts
 RFS12TS - 1200 Watts

FEATURES AND BENEFITS

- 1200-2100 watts of cooking power
 - Fast cooking and steaming for better food quality
- 1.2 cubic ft. (34 L) oven capacity
 - Accommodates a 16" (406 mm) oblong platter
- Top and bottom antenna system
 - Dispersed energy pattern for even cooking
 - Consistent results and excellent food quality
- 100 programmable menu items, 4 cooking stages, and 5 power levels
 - One-touch cooking
 - Versatile program options
 - Minimizes staff training and reduces prep time
- "On the fly" cooking
 - While cooking, operator can reset timer
- Cleanable air filter with a "clean filter" reminder
 - Removes easily
 - Cools componentry, extends life of oven



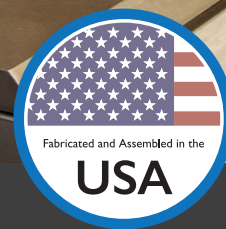
Cleanable air filter
removes easily

Ergonomic door handle
opens with one finger

IDEAL APPLICATIONS

- Fast casual restaurants
- Prep stations
- Pubs
- Family restaurants

AMANA[®]
 COMMERCIAL



BOOST HEATS OR STEAMS IN SECONDS

FOOD ITEM	RFS21TS	RFS18TS	RFS12TS
Mac 'n cheese - 2lbs (907g) (pre-cooked)	2:15	2:45	3:45
Steamed Shrimp - 1lb. (454g)	1:35	1:55	2:45*
Baked potato - 10oz. (283g)	2:10	2:40	3:10
Fresh Asparagus - 8oz (227g)	1:40	2:00	2:40*
Chicken Noodle Soup - 16oz (480ml)	1:40	2:00	2:55
Cinnamon Roll - 6oz (171g) (pre-baked)	0:12	0:15	0:20

*For best steaming results, use RFS21TS or RFS18TS