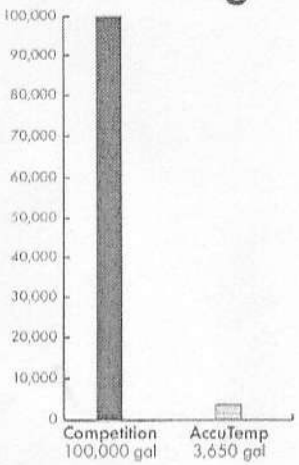
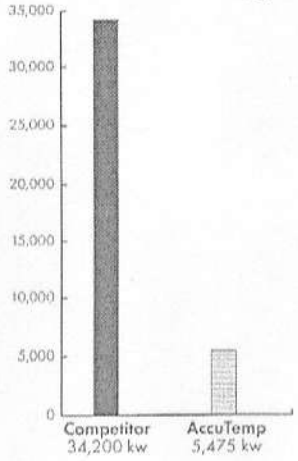
STEAM'N'HOLD™
COMPARISON

Compare for yourself. The STEAM'N'HOLD saves money in water, electricity, and chemical cleaning costs. And this is just the beginning. You won't need to install a hood vent, a waterline or a drainline. There is no boiler to delime or repair. You won't need to buy a holding cabinet because the STEAM'N'HOLD cooks and holds food in the same unit.

Annual Water Usage



Annual Electrical Usage



Convection 3-Pan	
Annual Chemical Cost	$147.00+
Kilowatts[1]	9.5kw
Annual Electrical Cost[2]	$3420.00
Daily Water Usage	275 gallons
Annual Water Cost[3]	$462.00
Estimated Annual Cost	$4029.00

STEAM'N'HOLD™ 6-Pan	
Annual Chemical Cost	$0.00
Kilowatts[1]	1.5kw
Annual Electrical Cost[2]	$540.00
Daily Water Usage	10 gallons
Annual Water Cost[3]	$16.79
Total Annual Cost	$556.79

You Save $3472.21

[1]While cooking, the STEAM'N'HOLD™ was connected to a power of 8kw. However, once the water reaches 212°F, the heater cycles on and off, averaging just 2.5 kw while cooking, with a daily average of only 1.5kw. The convection steamer remains on during the cooking cycle, thus using more energy.
[2]Based on a national average of $0.10 per kwh and ten hours per day of operation.
[3]Based on a national average of $0.46 per gallon.

AccuTemp