

Steam 'n' Hold **SPECIFICATIONS**

STEAM 'N' HOLD™ SINGLE STACK STEAMER WITH STAND

Specifications

• **Low Temperature Cooking**

Vacuum pump capable of lowering boiling point of water within cabinet to 140°F with cooking temperatures up to 212°F.

• **Construction**

Pressureless steamer, electrically heated. Outside dimension to be 58"H x 26"W x 28"D. Cooking chamber shall be 18"H x 13"W x 21"D. Unit shall have cook and hold capability. The unit shall be double wall construction with 2" insulation between the cooking compartment and the exterior walls. The inner walls shall be 14ga. stainless steel with continuously welded corners. The exterior walls shall be 22ga. stainless steel. The cooking compartment door shall be double panel insulated construction. Both inner door and outer door shall be 14ga. stainless steel.

• **Options**

1. Fast Cook/Thermostat switch and Thermostat located inside control compartment and pre-set.
2. 180 minute timer.
3. Left hand door opening.
4. Compensating timer.
5. Swivel casters.

• **Controls**

1. 90/180 minute timer.
2. Fast Cook/Thermostat toggle switch.
3. Low water indicator light.
4. Power, Heat, Cook, Hold pilot lights.
5. On and Off pushbuttons.

• **Electrical**

- 6Kw, 1Ph or 8Kw, 3Ph.
- 208 volts or 240 volts
- 30 Amp branch circuit protection shall be provided.

• **Capacity**

- 6 - 12" x 20" x 2½" pans
- 4 - 12" x 20" x 4" pans
- 3 - 12" x 20" x 6" pans

• **Warranty**

One year labor with three years parts.

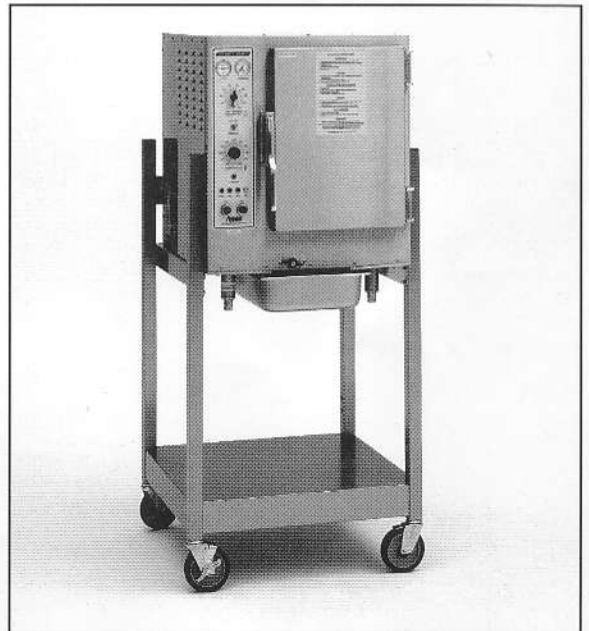
• **Weight As Shown**

Steamer: 188 lbs.
Stand: 42 lbs.

Sample Specification

Convection steamer shall be an AccuTemp "Steam 'n' Hold." The steamer shall be constructed of 22ga. stainless steel for the exterior shell and 14ga. stainless steel for the cooking chamber. The cooking chamber shall be insulated from the exterior shell with 2" of insulation.

The steamer shall be capable of creating steam via vacuum technology at 140° through 212° by selecting either "FAST COOK" or "THERMOSTAT." The steamer shall also be capable of holding food, after cooking, at a temperature of 100° through 200°. The temperature to be selectable by the prep person. Unit shall have either a 6000 watt or 8000 watt heating element.



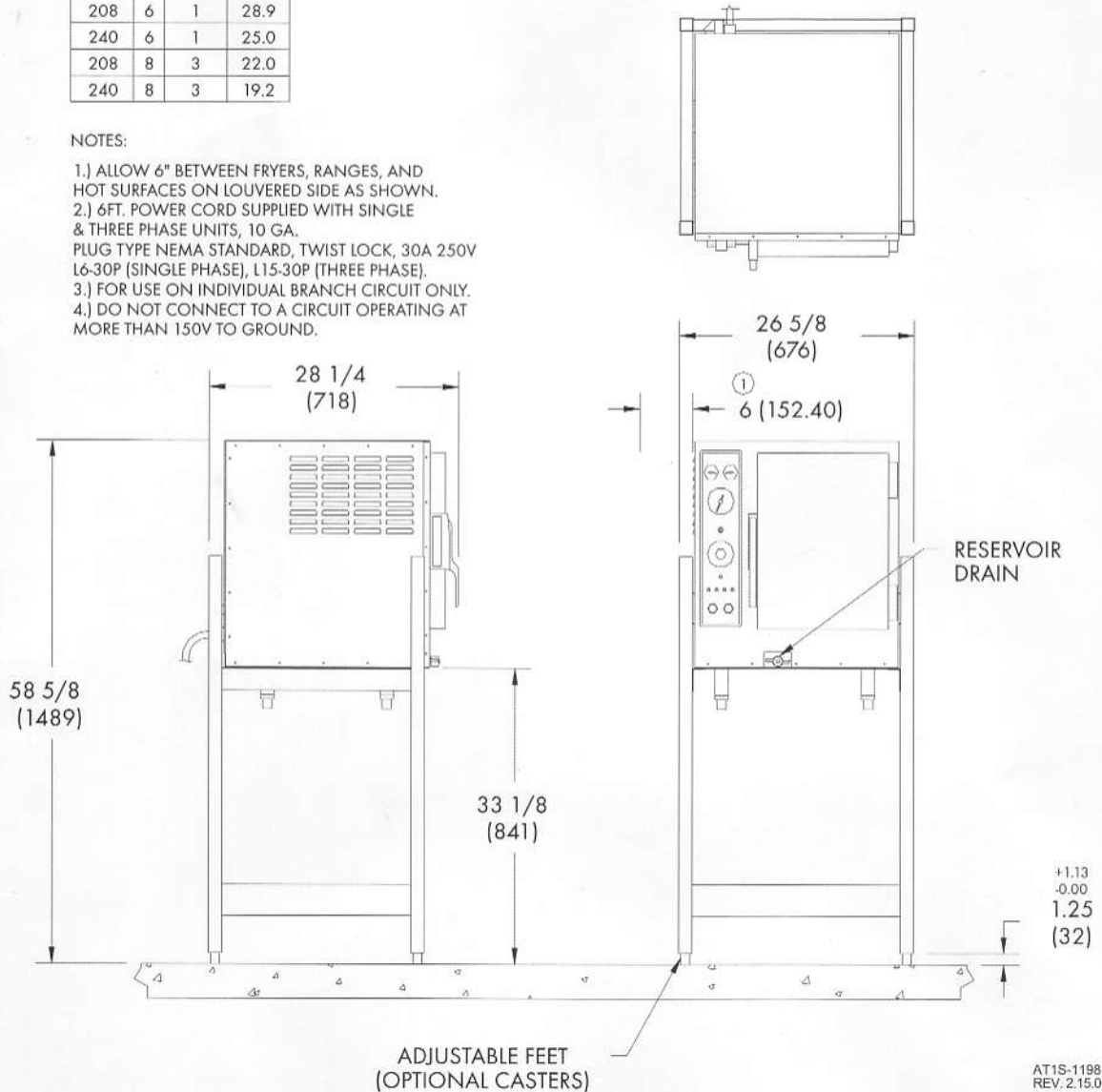
Steam 'n' Hold DIAGRAM

STEAM 'N' HOLD SINGLE COMPARTMENT WITH STAND D & E MODEL

VOLT	KW	PHASE	AMPS
208	6	1	28.9
240	6	1	25.0
208	8	3	22.0
240	8	3	19.2

NOTES:

- 1.) ALLOW 6" BETWEEN FRYERS, RANGES, AND HOT SURFACES ON LOUVERED SIDE AS SHOWN.
- 2.) 6FT. POWER CORD SUPPLIED WITH SINGLE & THREE PHASE UNITS, 10 GA. PLUG TYPE NEMA STANDARD, TWIST LOCK, 30A 250V L6-30P (SINGLE PHASE), L15-30P (THREE PHASE).
- 3.) FOR USE ON INDIVIDUAL BRANCH CIRCUIT ONLY.
- 4.) DO NOT CONNECT TO A CIRCUIT OPERATING AT MORE THAN 150V TO GROUND.



Accutemp products, inc.



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