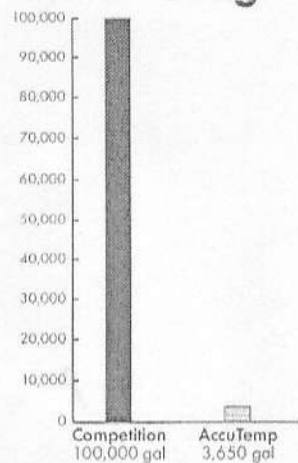


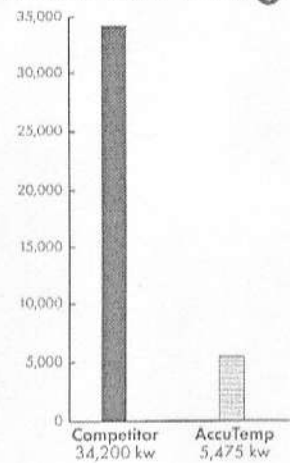
STEAM'N'HOLD™ COMPARISON

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	<u>\$462.00</u>
Estimated Annual Cost	<u>\$4029.00</u>

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	<u>\$16.79</u>
Total Annual Cost	<u>\$556.79</u>

You Save \$3472.21

¹While 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.

²Based on a national average of \$0.10 per kwh and ten hours per day of operation.

³Based on a national average of \$0.46 per gallon.

