



TABLETOP STEAM'N'HOLD™

6 Pan, Electric Heated, Vacuum Capable, Connectionless Countertop Steamer

Short Specification

Steamer shall be an **AccuTemp STEAM'N'HOLD** Model

Specify:

Volt	6 kW	8 kW	10 kW	10.7 kW	12 kW	14.4 kW	17 kW	18 kW
208	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	N/A	<input type="checkbox"/>	N/A	<input type="checkbox"/>	N/A
240	<input type="checkbox"/>	<input type="checkbox"/>	N/A	N/A	<input type="checkbox"/>	N/A	<input type="checkbox"/>	N/A
480	N/A	N/A	N/A	<input type="checkbox"/>	N/A	<input type="checkbox"/>	N/A	<input type="checkbox"/>

each with 6 [2½" deep] pan capacity, vacuum pump and reinforced cooking chamber capable of making steam and cooking at temperatures between 150–212°F (66–100°C) and holding foods at temperatures between 100–200°F (38–93°C). Steam to be produced inside cooking compartment with NO water or drain connection required. Door to have easy-open, heavy duty refrigerator type handle. Steamer to include low-water warning and auto-shutdown system. Unit to be NSF and U.L. listed and manufactured in the U.S.A.

Construction Features

- 14 gauge reinforced stainless steel steamer cavity
- Insulated cavity and double panel door
- Heavy refrigeration style door handle with magnetic latch and quick vacuum release system
- Front mounted manual water reservoir drain valve
- Left side-mounted control panel with smudge resistant overlay
- Removable stainless steel "L" brackets provided and positioned to support 2½, 4 or 6" deep steamer pans

Performance Features

- Vacuum pump capable of pulling 23 inches of mercury vacuum in cooking compartment.
- Choice of Power Input to match cooking requirements
- Accurate thermostat control of steam temperature between 150–212°F (66–100°C).
- Food holding capability with accurate temperature control between 100–200°F (38–93°C).
- Low watt density heating element external to compartment and not exposed to water

- Full three gallon capacity water reservoir provides hours of steaming capability without refilling

Standard Control Features

- Power ON and OFF buttons
- Power-On, Heat, and Cook & Hold mode indicator lights
- Low-water protection system with dual sensors, warning light and auto-shutdown
- Vacuum and cook Temperature gauges
- Your choice of:
 - 90 minute timer [Type 3 Controls]
 - 180 minute timer [Type 4 Controls]
- Continuous Cook and Hold settings on Timer Dial
- Fast Cook [212°F/100°C] or Slow Cook [under vacuum] Switch
- 100–200°F (38–93°C) thermostat for low-temp/vacuum cooking

Cooking Capacity & Applications

- Pan Capacity [12 X 20"]:

Pan Size	Number of Pans	2 oz.* Portions	4 oz.* Portions	6 oz.* Portions	8 oz.* Portions
2-1/2"	6	768	384	256	192
4"	4	896	448	298	224
6"	3	1152	576	384	288

* Total Liquid Portions, all pans

Applications

- Fresh or frozen vegetables
- Fresh or frozen seafood
- Starches including rice, pasta, potatoes and beans
- Meats including poultry, hamburgers, hotdogs, sausage

Reheating

- Vendor prepared foods
- Cook-Chill foods
- Freshening bakery goods

Holding

- Any steamed item listed above
- Foods prepared in other equipment

Approvals

- Steamer to be NSF Listed as both steamer & holding cabinet
- Steamer to be U.L. Listed
- Steamer to be ENERGY STAR qualified



Installation Requirements

- 208/3 240/3 480/3 Power Source
- 240/1 [6 kW unit only]
- 208/1 [6 kW unit only]

[See other side for AMP requirements]

- 5' power cord with plug comes standard
- [See other side for plug configuration]
 - * NO drain line required
 - * NO water line required
 - * NO water treatment system required
 - * NO deliming or descaling required

Options & Accessories:

- Stainless steel support stand
- Hinged-left/open-left door
- Factory pre-set temperature - Control behind panel [Chain Package – Type 1 Control]
- Correctional Package
- 4" deep bottom drain pan
- Bullet Feet



S6 Model shown with 4" drain pan (optional), and 4" bullet feet (optional).

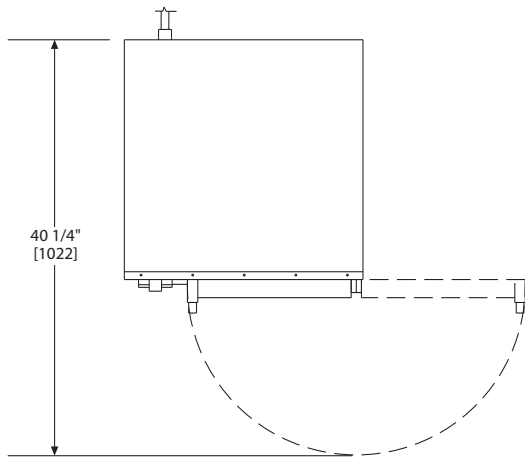
MM4204-0505



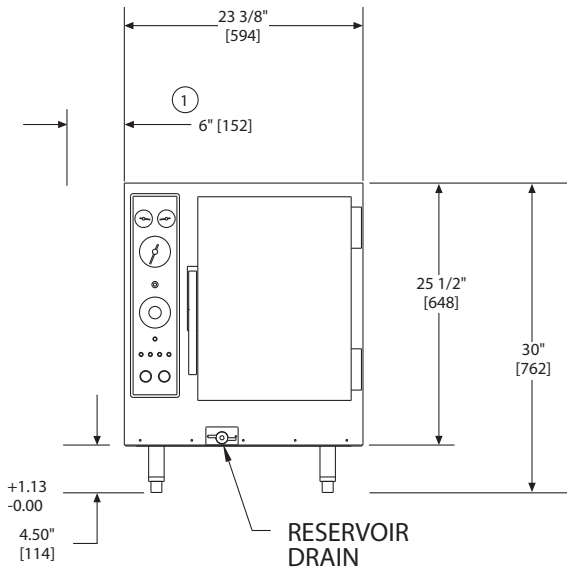
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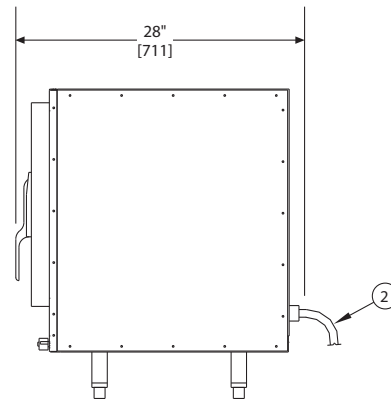
TOP VIEW



Steamer Model "D" Specifications													
Model #	208D6-000	240D6-000	208D8-000	208D10-000	240D8-000	240D12-000	208D12-000	208D17-000	240D17-000	440D8-000	480D107-000	480D144-000	480D18-000
Volts AC	208	240	208	208	240	240	208	208	240	440	480	480	480
Phase	1	1	3	3	3	3	3	3	3	3	3	3	3
Amps	28.9	25.0	22.2	27.2	19.2	28.9	33.3	47.2	38.5	11.4	12.83	17.09	21.95
Watts	6 kW	6 kW	8 kW	10kW	8 kW	12 kW	12 kW	17 kW	16 kW	9.5 kW	10.7 kW	14.4 kW	18 kW
NEMA Plug	L6-30P	L6-30P	L15-30P	L15-30P	L15-30P	L15-30P	15-50P	15-50P	15-50P	L16-20P	L16-20P	L16-20P	L16-30P
Receptacle Type													



FRONT VIEW



RIGHT SIDE VIEW

Notes:

1. Allow 6" between fryer, ranges and other hot surfaces side as shown.
2. 5 foot power cord supplied with single and 3 phase units.
3. For use on individual branch circuit only
4. Do not connect to a circuit operating at more than 150V to ground.
5. Dimensions in brackets are metric.



S6 Model shown with 4" drain pan (optional), and 4" bullet feet (optional).

MM4204-0505