



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).

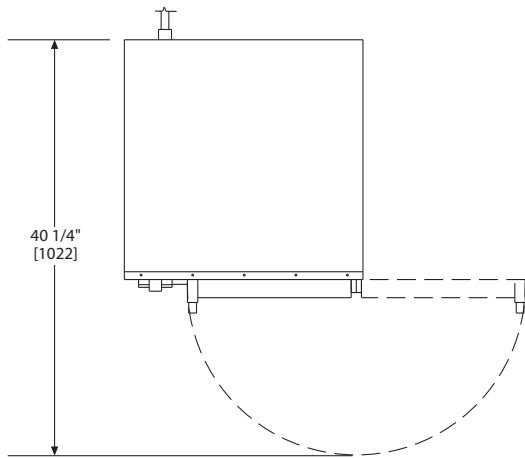
MM4204-0505



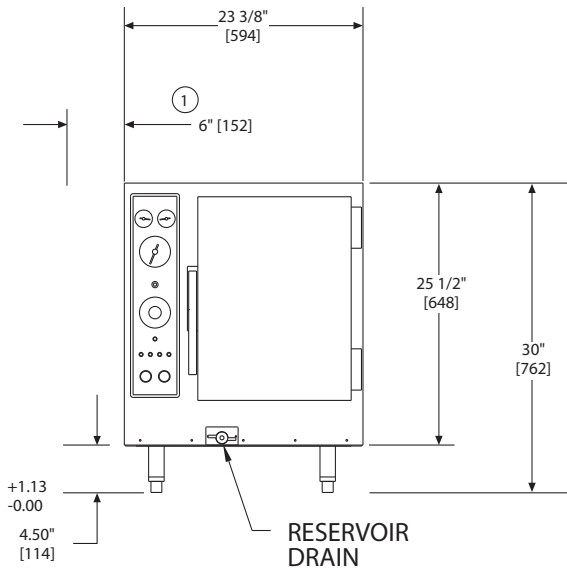
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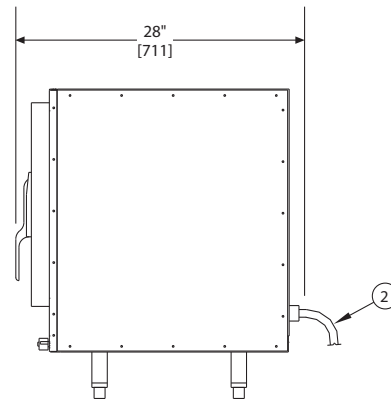
TOP VIEW



| 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