# AccuTemp

**INNOVATIVE COOKING EQUIPMENT SOLUTIONS**

## STEAM & HOLD
VACUUM STEAMER

Project: _____ Location: _____ Item #: _____ Quantity:_____

## Standard Features

- Fast cook, low temp, steam and hold modes
- Super Duty heater configuration
- No water or drain line required
- No hood required (in most areas)
- 3 gallon water reservoir
- Heating element not exposed to water
- No deliming, descaling, or blowdowns
- No water quality exclusions to warranty
- Heavy duty door
- Low water protection with light and buzzer
- Heat, cook, and hold indicator lights
- Fast cook and thermostat mode selector switch
- Vacuum and temperature gauges
- Certified as a holding cabinet and UL listed
- 90 minute timer
- Right hand hinged door
- Quick release door—open door while cooking
- Patented vacuum technology for efficiency & faster cooking
- Continuous cook and hold mode settings on timer
- Power on/off switch
- Steamer cavity made of durable reinforced 14 ga. 304 stainless steel
- 5' power cord and plug included
- Front mounted drain valve
- Exclusive and patented low temperature steam cooking mode
- Multiple kilowatt outputs available to suit cooking needs
- One year parts and labor warranty
- Lifetime Service and Support Guarantee
- Steam Director covers water for added safety
- Field Reversible Door

## Optional Features

- Door hinged on left
- Chain package—factory preset hold temperature; controls behind panel
- Military package
- Corrections package—tamper resistant
- Marine package
- Drain kit
- 4" adjustable bullet feet or flanged feet
- Stainless steel support stand with casters, bullet or flanged feet
- Double stacking stand conversion kit
- Perforated cooking shelf
- Water shield—covers water reservoir
- Steamer door crack open/hold open feature
- 4" full size (12x20x4") drain pan
- One year extended warranty

## Safety, Sanitation & Environmental

c(UL)us LISTED    CLASSIFIED UL EPH NSF/ANSI 4    CE    ENERGY STAR

- EPA 202 Evaluated / NFPA 96 4.1.1.2 Compliant

ECOLOGIX    U.S. GREEN BUILDING COUNCIL USGBC    MADE IN THE USA

## Pan Capacities

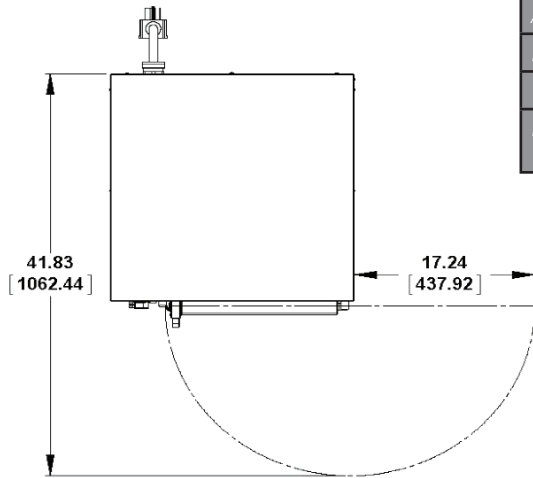| Pan Size | Qty. |
| --- | --- |
| #200 full size (12x20x2.5") | 6 |
| #400 full size (12x20x4") | 4 |

## Short Spec

Steam&Hold™ steamer is AccuTemp Products patented vacuum technology steam cooker with 3 operating modes. Fast cook (212°F), low temperature steam mode (150–200°F) and certified variable temperature hold mode. Steam to be produced inside the cooking cavity with no heating element exposed to water. No water or drain line required. Unit to include heavy duty door which will open at any time during cooking cycle. Steamer to include low water indicator light and buzzer with auto shutdown feature. Unit to be UL, CE, and ENERGY STAR® qualified. Built in the USA.



S6 Countertop
Steam&Hold™
Steam Cooker
shown with optional
4" adjustable legs and
4" drain pan

AccuTemp product may be covered by one or more US Patents. See www.accutempip.net

MM4204-2305

**AccuTemp Products, Inc.**
800-210-5907 | accutemp.net

| Steamer Model "D" Specifications | | | | | | | |
|---|---|---|---|---|---|---|---|
| Model # | S62081D060 | S62401D060 | S62083D100 | S62403D110 | S62403D130 | S62083D150 | S64403D120 | S64803D140 |
| Volts AC | 208 | 240 | 208 | 240 | 240 | 208 | 440 | 480 |
| Phase | 1 | 1 | 3 | 3 | 3 | 3 | 3 | 3 |
| Amps | 29 | 25 | 28 | 26 | 32 | 42 | 16 | 17 |
| Breaker Size | 30 amp | 30 amp | 30 amp | 30 amp | 50 amp | 50 amp | 20 amp | 20 amp |
| Watts | 6kW | 6kW | 10kW | 11kW | 13kW | 15kW | 12kW | 14kW |
| NEMA Plug | L6-30P | L6-30P | L15-30P | L15-30P | 15-50P | 15-50P | L16-20P | L16-20P |

| Shipping Weight | Shipping Dimensions |
|---|---|
| 208 lbs | 32" x 36" x 36" |

| Steamer Model "F" Specifications - CE Models ONLY | | | |
|---|---|---|---|
| Model # | S62301F070 | S64005F110 | |
| Volts AC | 230 | 380 | 400 | 415 |
| Phase | 1 | 3 | 3 | 3 |
| Amps | 32 | 14 | 14 | 15 |
| Breaker Size | 40 amp | 20 amp | 20 amp | 20 amp |
| Watts | 7kW | 9kW | 10kW | 11kW |
| IEC Plug | 60309-2 2P/3W/6H 220-250V | 60309-2 3P/5W/6H 220/380-240/415V | |

41.83
[1062.44]

17.24
[437.92]

*Notes:*

*1. Allow 3" between fryer, ranges, and other hot surfaces.*
*2. 5' power cord supplied with single or 3 phase.*
*3. For use on individual branch circuit only.*
*4. Do not connect to a circuit operating at more than 150V to ground.*
*5. Dimensions outside brackets are inches, in brackets are millimeters.*

23.26
[590.88]

25.45
[646.43]

30.47
[773.81]

3.28
[83.19]

16.63
[422.28]

5.02
[127.38]

31.50
[800.10]

2.76
[70.10]

23.63
[600.20]

3.00    MIN RADIUS
[76.20]
ON POWER CORD

4.87
[123.57]

14.00
[355.60]

1.29
[32.77]

4.05
[102.79]

3.66
[92.96]

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