

Project: \_\_\_\_\_ Location: \_\_\_\_\_ Item #: \_\_\_\_\_ Quantity: \_\_\_\_\_

## Standard Features

- Fast cook times with patented Steam Vector Technology, which utilizes no moving parts
- Cook mode and Variable Hold Temperature mode
- Easy-to-use digital controls with digital temperature display
- Independent digital electronic timer with programmable preset
- Simple water and drain connections
- No water filtration or treatment required
- No warranty exclusions for water quality
- Uses less than 1.5 gallons of water per hour
- Front-mounted drain valve
- No scheduled de-liming or maintenance
- Heavy-duty, field-reversible door
- Door can be opened at any time during cooking cycle
- Cast aluminum heating element is not exposed to water
- Multiple kW heat inputs available for all cooking needs
- Steamer cavity constructed of reinforced 14 ga. 304 stainless steel
- Easy-to-clean control panel
- Automatic altitude compensation
- Dishwasher-safe one-piece wire pan racks
- Dishwasher-safe front-mounted condensate tray
- Operating instructions on door
- Simplified service access panel
- Low water, high water and overtemp indicator lights
- 5' power cord with plug included
- No hood required (in most states)
- One year parts and labor warranty
- Lifetime Service & Support Guarantee
- UL LISTED Safety Certification (UL 197)
- UL EPH Sanitation Certification (NSF 4)

## Optional Features

- Bullet Feet
- Stainless steel support stand available with casters, bullet feet or flanged feet
- Perforated cooking shelf

## Safety, Sanitation & Environmental



- EPA 202 Evaluated / NFPA 96 4.1.1.2 Compliant



E3 Evolution™ Model shown with optional bullet feet

## Pan Capacities

| Pan Size                    | Qty. |
|-----------------------------|------|
| #200 full size (12x20x2.5") | 3    |
| #400 full size (12x20x4")   | 2    |

## Short Spec

Evolution™ steamer is AccuTemp Products' connected, boilerless steam cooker that utilizes AccuTemp's patented Steam Vector Technology for faster cook times, improved energy efficiency, better pan to pan uniformity, and less water consumption. Steam Vector Technology requires no moving parts inside the cooking chamber. Steam to be produced inside the cooking cavity with no heating element exposed to water. Easily connects to water and drain line. Uses less than 1.5 gallons of water per hour. Unit to include low water, high water, overtemp warning lights and auto shut off feature. Evolution™ to include heavy duty, field reversible door. Standard digital controls with independent timer. No water quality exclusions to warranty and no water filtration or treatment required. Unit to be UL Safety and Sanitation Certified. Built in USA.

| Steamer Model "E" Specifications |            |            |            |            |     |            |     |
|----------------------------------|------------|------------|------------|------------|-----|------------|-----|
| Model #                          | E32081E060 | E32083E150 | E32401E080 | E32403E110 |     | E34803E140 |     |
| Volts AC                         | 208        | 208        | 240        | 208        | 240 | 440        | 480 |
| Phase                            | 1          | 3          | 1          | 3          |     | 3          |     |
| Amps                             | 29         | 42         | 32         | 22         | 26  | 16         | 17  |
| Breaker Size                     | 30 amp     | 50 amp     | 50 amp     | 30 amp     |     | 20 amp     |     |
| Watts (kW)                       | 6          | 15         | 8          | 8          | 11  | 12         | 14  |
| NEMA Plug                        | L6-30P     | 15-50P     | 6-50P      | L15-30P    |     | L16-20P    |     |

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.
6. Each unit equipped with 3/4" male garden hose connector
7. Each unit equipped with 3/4" barbed drain line connector
8. DO NOT plumb a single drain line between 2 units. Each unit must have a separate drain line.

