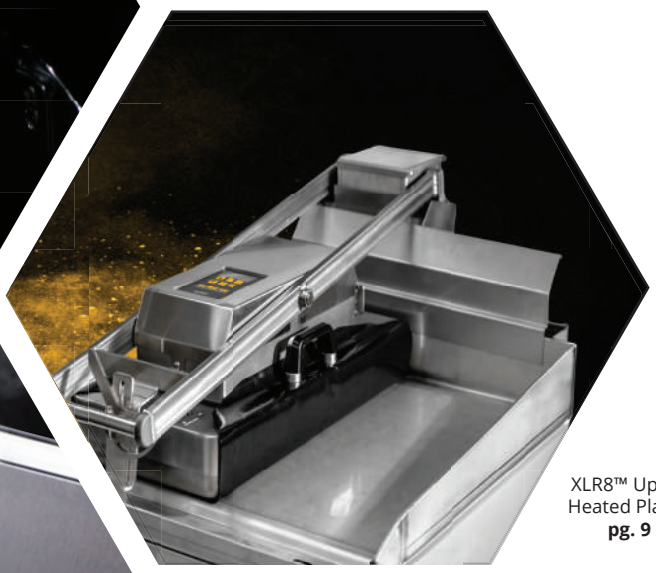
AccuTemp®

INNOVATIVE COOKING EQUIPMENT SOLUTIONS

Unmatched Efficiency. Undeniable Quality. Unbeatable Service.

PROUDLY AMERICAN MADE

Steam&Hold™
Steamer
pg. 5



XLR8™ Upper
Heated Platen
pg. 9

Evolution™
Steamer
pg. 6-7

Edge™ Series
Tilt Skillet & Kettles
pg. 10-11

AccuSteam®
Griddle
pg.8-9

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

1993 AccuTemp was founded on innovation by creating the first connectionless steamer, the Steam&Hold™

1999 Invented the only self-contained, steam-heated griddle, the AccuSteam®

2002 FCSI Distinguished Development Award for the first connectionless steamer, the Steam&Hold™ Steamer

2005 Electric Food Service Council Manufacturer of the Year for the Electric AccuSteam® Griddle

2008 Introduction of the first truly boiler-free steamer, the Evolution™ Steamer

2010 Gas Foodservice Equipment Network Product of the Year: Evolution™ Steamer

2012 Addition of full line of Edge™ Series Tilt Skillets and Kettles

2016 FCSI Innovative Product of the Year: AccuSteam® Griddle

TODAY AccuTemp continues to develop innovative commercial cooking equipment solutions

ALL PRODUCTS PROUDLY MADE IN THE USA.

EVOLUTION™ STEAMER

Boiler-free, connected or connectionless. Electric, natural gas, or propane. Available in 3, 6, 9, or 12-pan capacities.

STEAM&HOLD™ STEAMER

Boiler-free connectionless vacuum steamer. Electric, only. Available in 3, 6, 9 or 12 pan capacities.

ACCUSTEAM® GRIDDLE XLR8™ UPPER HEATED PLATEN

Steam heated griddle available in 24", 36" 48" widths. Electric, natural gas, or propane. Shown with XLR8 Upper Heated Platen.

EDGE™ SERIES TILT SKILLET

13, 30, or 40 gallon capacities with a variety of tilt and accessory options.

EDGE™ SERIES KETTLE

2/3 & full jacketed stationary & tilting kettles.

LIFETIME™ SERVICE & SUPPORT
accutemp.net | 800.210.5907

Backed by the Industry's ONLY Lifetime Service & Support Guarantee.

Trained service technicians available 7 days a week.

TAKE CONTROL WITH THE STEAM&HOLD STEAMER

Versatility at Your Fingertips

In 1993 AccuTemp introduced the Steam&Hold™ connectionless steamer to the market. By incorporating a vacuum pump, which could lower the pressure inside a specially reinforced steamer cavity, this unit could boil water and generate steam at temperatures as low as 150° F. The result was foods traditionally steamed at 212° F could now be prepared better and held for hours, without over-cooking or losing quality. This lower temperature cooking provided better yields from meat products, better color and nutrient retention from vegetables, and the ability to re-therm temperature sensitive items at a lower temperature.

While this cooking control was a plus for many operators, the real groundswell of interest came from the simplicity of this unique steamer design. The Steam&Hold™ produces steam in the bottom of the cooking compartment, with heating elements that never come into contact with water. This means that it does not need a water or drain line, does not require periodic deliming or descaling and does not need a water treatment system.

The Steam&Hold™ established an entirely new category of steamers now commonly known as a connectionless steamer. Today, the connectionless steamer sub-category is recognized and used throughout the industry, when easy access to water or drain lines is not available, or when operators are frustrated with the headaches, cost and downtime of boiler-based steamers. The 'Fast Cook' and patented 'Thermostat' modes available with the Steam&Hold™ offers you more versatility than any other steamer on the market!

Models Available:
3-pan counter top
3-pan stand-mounted
6-pan counter top
6-pan stand-mounted
12-pan dual cavity, stand-mounted

ENERGY STAR

MADE IN USA

ADVANTAGES OF THE STEAM&HOLD™

- No water or drain line required
- ENERGY STAR® qualified
- No de-liming or water filtration
- Patented low temperature cooking
- UL certified holding cabinet
- EPA 202 Certified- No hood required*

*Pending authority having jurisdiction

STEAM & HOLD™
VACUUM STEAMER

THE EVOLUTION STEAMER DELIVERS EFFICIENCY NOW

Efficiency is the Future

AccuTemp started the no-hassle steamer revolution with the Steam&Hold™ connectionless steamer, but refused to stop there. When our customers asked for the convenience of a connected, boilerless steamer that was equivalent to a boiler-based steamer, yet more efficient, AccuTemp had the answer: the Evolution™ boilerless connected steamer! The Evolution™ delivers convenience with faster cook times, menu versatility, improved food quality, and trouble-free operation.

The Evolution™ line of 6-pan steamers features an optional simple-to-connect water and drain line. Unlike other connected steamers, the Evolution™ does not require water filtration of any type or have any water quality exclusions in its warranty. The Evolution™ 's boilerless design includes a cast heater that is not exposed to water, thus no deliming and expensive boiler blowdowns or repairs are necessary.

Looking for SPEED? The Evolution™ features our exclusive, patented Steam Vector Technology (SVT), which creates a naturally forced convection that uses no motors, pumps or fans to deliver the most even pan-to-pan temperature, all without any moving parts! Simple-to-operate digital controls means fewer parts overall, less maintenance and less downtime. This steamer is designed specifically for high volume kitchens that are tough on equipment.

The Evolution™ is the most water efficient connected steamer on the market. Using only 4 to 8 gallons of water each day, the Evolution™ can save up to 200 gallons of water per day when compared to standard connected steamers! Not only does this save on water and utility costs, but also on sewage costs, since far less water will be going down a drain.

Models Available:

3-pan countertop
6-pan dual cavity, stand mounted
9-pan dual cavity, stand mounted
9-pan triple cavity, stand mounted
6-pan counter top
6-pan stand-mounted
12-pan dual cavity, stand-mounted

ADVANTAGES OF THE EVOLUTION™

- Available in natural gas, propane, or electric
- Connected or connectionless
- ENERGY STAR® qualified
- No water filtration or treatment required
- Cook times equivalent to boiler-based steamers
- No moving parts
- UL certified holding cabinet
- EPA 202 Certified- No hood required*

EVOLUTION™
BOILER-FREE STEAMER

ENERGY STAR

MADE IN USA

*Pending authority having jurisdiction

STOP SENDING YOUR PROFITS DOWN THE DRAIN!

COST PER YEAR	BOILER STEAMER	BOILERLESS STEAMER	EVOLUTION™ STEAMER*
Water Cost	$651	$365	$16
Sewage	$724	$405	$12
Electricity	$3,909	$2,606	$1,694
De-liming Chemicals	$300	$300	NONE
Water Filters	$300	$250	NONE
Total Operating Cost	$5,834	$3,926	$1,722

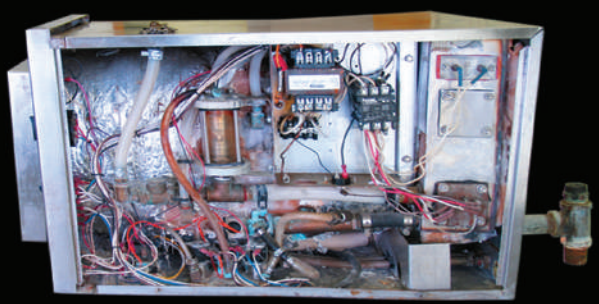
*All AccuTemp and some additional data available at fishnick.com and comparesteamer.com Above figures are estimates and DO NOT include: steamer repairs, boiler repairs, labor, parts or trip charges. Utility costs based upon cooking for 6 hours per day at full capacity for 362 days per year. National average utility costs of $.09 per kW electricand $.98 per therm of gas. Water at $.009 per gallon.

Over 5 years you would save an additional $20,560 by switching to an AccuTemp steamer!

FEWER PARTS THAN ANY OTHER STEAMER ON THE MARKET

Fewer Parts, Fewer Problems! The Evolution™ Steamer uses steam vector technology with no moving parts for convection cooking with no headaches!

Competitor's Steamer



AccuTemp Evolution™ Steamer

UNLEASH THE POWER OF THE ACCUSTEAM GRIDDLE

In your Kitchen

The AccuSteam® Griddle boasts incredibly uniform surface temperatures of ± 5°F due to its unique steam chamber design. Typical griddles have surface temperature variations of ± 25° to ± 45°F. Steam, by nature, is attracted to anything colder than itself. When cold or frozen product is placed on the griddle's surface, the steam is attracted to that portion of the griddle. This causes a near instant surface temperature recovery. Meaning, operators can cover the entire griddle surface with frozen product and turn product to the same spot on the griddle. This leads to more output per foot of griddle, less running feet of griddle required and often, less hood space and lower HVAC costs. Uniform surface temperature produces very consistent results, even with inexperienced cooks.

The AccuSteam® Griddle's even surface temperatures aligned with near instant recovery equals more consistent product and decreased or stabilized ticket times during peak business periods. If a burger takes 2 minutes per side to cook, it will still take 2 minutes per side to cook whether you are cooking quantities of 2 or 102. Regardless of load or product, your AccuSteam® will be there for you when you need it the most.

ADVANTAGES OF THE ACCUSTEAM®

- Available in natural gas, propane, or electric
- Easy to clean
- Near instant recovery
- Energy efficient
- Even surface temperature
- Space saving design
- Edge-to-edge cooking capability
- ENERGY STAR® qualified

ENERGY STAR

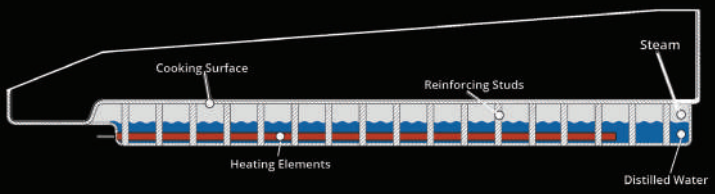
MADE IN USA

ACCUSTEAM®
HIGH PRODUCTION GRIDDLE

HOW DOES IT WORK?

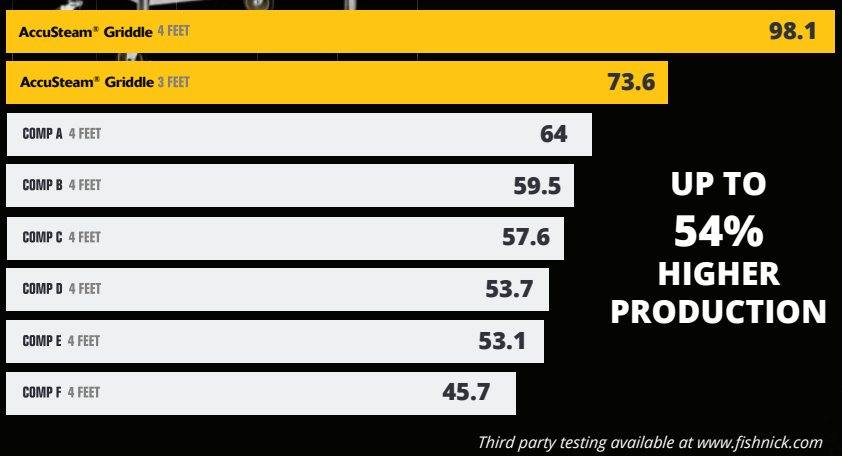
Due to the nature of steam, your cooks can literally place product anywhere on the griddle's surface without worrying about hitting a hot spot or landing on a cold spot. There are no cold spots on the AccuSteam® Griddle! Near instant recovery means no extended cook times when a rush hits, thereby resulting in more table turns, a higher quality product, more satisfied customers and employees, and increased revenue daily for your business!

With the AccuSteam® Griddle's stainless steel cooking surface, clean up is a breeze. It can be cleaned in less than 5 minutes, saving time and labor. Special brushes, grill bricks, screens, chemicals or powders are not required to clean the AccuSteam® Griddle and you do not need to baby the cooking surface as you would with a chromium finish griddle.



Models Available:
Drop-in 36" or 48" width
Countertop 24", 36" or 48" width, 24" or 30" depth
Stand-mounted 24", 36" or 48" width, 24" or 30" depth

POUNDS OF HAMBURGER PER HOUR



UP TO 54% HIGHER PRODUCTION

Third party testing available at www.fishnick.com

CUT COOK TIMES IN HALF (OR BETTER!)

XLR8™
UPPER HEATED PLATEN

Versatility. Dependability. Maximum Efficiency.

- Proprietary electric heating technology provides even heat and near instant recovery
- Near instant recovery – cook your signature protein in half the time or better!
- Single hand lift mechanism with positive top and bottom detents to ensure smooth operation and positive stops
- Fits ANY AccuSteam® griddle with 24' depth surface
- Maximum zone coverage – platen covers 10.5" wide x 22.53" deep
- 2-dual stage timers with automatic timing functionality
- All stainless-steel construction with easy to use gap adjuster
- Temperature Range from 150°- 440°F
- Non-propriety Teflon sheets with magnetic hold down handles

DO IT ALL WITH THE EDGE SERIES TILT SKILLETS

Cutting Edge Performance

The Edge™ Series Tilt Skillet is one of the most versatile pieces of cooking equipment to have in the kitchen. From cooking soups to browning and braising meats, pan frying fish or chicken, and sautéing vegetables, the Edge™ Tilt Skillet provides endless cooking possibilities.

Edge™ Series Tilt Skillets are also available with a full complement of time, energy and labor-saving options, and accessories including faucets, tangent draw-offs, strainers, and more!

POPULAR ACCESSORIES:

single pantry faucet | **double pantry faucet** | **2" tangent draw-off**

ADVANTAGES OF THE EDGE™

- Available in electric, natural gas, or propane
- Available in countertop, stand mounted, or securely fastened to the floor
- Multiple sizes and capacities available
- NSF certified

Gallon Capacity	NUMBER OF SERVING PER BATCH							
	2 oz.	4 oz.	6 oz.	8 oz.	10 oz.	12 oz.	14 oz.	16 oz.
30	1536	768	511	384	306	255	219	192
40	2048	1024	682	512	409	341	292	256

4 oz. servings is a rule of thumb for schools.
6 oz. servings is a rule of thumb for hospitals/nursing homes.

EDGE™
TILT SKILLETS & KETTLES

ROUND OUT YOUR KITCHEN WITH EDGE SERIES KETTLES

Gain an Edge in your Kitchen

The Edge™ Series Steam Kettle line is 100% self-contained, and includes both gas and electric heated models. Just like our Edge™ Series Tilt Skillet line, we have numerous options to fit your kitchen's specific needs. Electric countertop units are available in 5 and 10 gallon capacities while our floor models are available in both full and 2/3-jacketed configurations in 20 to 100+ gallon capacities. We even have low-rim-height full-jacketed models.

All stationary floor model kettles come standard with large 2-inch diameter tangent draw-off valves and domed cover, actuator-assisted lid. All models come standard with 304 stainless steel liners with 316 upgrade available. All Edge™ Series Kettles are available with a full complement of time, energy and labor-saving options and accessories including faucets, spray hoses, tangent draw-offs, lids, measuring strips, cleaning utensils, strainers, perforated baskets, and more!

ADVANTAGES OF THE EDGE™

- Sealed, self lubricating worm and trunnion gears – no scheduled maintenance required
- Available in electric, natural gas, or propane
- Available in countertop, stand mounted, or securely fastened to the floor
- Optional type 316 stainless steel for high acid cooking
- Multiple sizes and capacities available
- NSF certified

POPULAR ACCESSORIES:

Customize the Edge™ Series Kettle to make cooking (and cleaning) easier. AccuTemp offers single and double pantry faucets, a kettle brush cleaning kit, and triple perforated SS baskets.

kettle brush cleaning kit

triple perforated SS baskets

Gallon Capacity	NUMBER OF SERVINGS PER BATCH							
	2 oz.	4 oz.	6 oz.	8 oz.	10 oz.	12 oz.	14 oz.	16 oz.
20	1024	512	341	256	204	170	146	128
40	2048	1024	682	512	409	341	292	256
60	3072	1536	1024	768	614	512	438	384
80	4096	2048	1365	1024	819	682	585	512
100	5120	2560	1706	1280	1024	853	731	640
125	6400	3200	2133	1600	1280	1066	914	800
150	7680	3840	2560	1920	1536	1280	1097	960

4 oz. servings is a rule of thumb for schools.
6 oz. servings is a rule of thumb for hospitals/nursing homes.

MEET THE ACCUTEMP CORPORATE CHEFS

Corporate Chefs, John, Kenny, and Jim stand ready to answer your questions about cooking with your AccuTemp equipment. They are dedicated to helping you get the most out of your equipment.

Call (800) 210-5907 or send an email to chefs@accutemp.net

Plus, check out our website at www.accutemp.net and download your free recipe book today!

LIFETIME™
SERVICE & SUPPORT
1-800-480-0415 | service@accutemp.net

Backed by the Industry's ONLY Lifetime Service & Support Guarantee

The Technical Service Staff at AccuTemp is ready to meet your needs and provide quick and knowledgeable answers to your questions seven days a week. With Service Techs equipped with over 50 years of combined technical service experience, our staff is prepared to answer questions and address any concerns you might have with your AccuTemp equipment.

For ease of use, we also offer operational videos on our website to help you train your staff and ensure that you get the most out of your AccuTemp equipment.

AccuTemp®
INNOVATIVE COOKING EQUIPMENT SOLUTIONS

(800) 210-5907 | ACCUTEMP.NET