AccuTemp®

INNOVATIVE COOKING EQUIPMENT SOLUTIONS

Unmatched Efficiency. Undeniable Quality. Unbeatable Service.

ALL PRODUCTS PROUDLY MADE IN THE USA

AMERICAN CRAFTSMANSHIP.
SUPERIOR PERFORMANCE.
SINCE 1993.

THE ACCUTEMP® LINEUP

For more than 30 years, *AccuTemp* has designed and manufactured innovative cooking equipment right here in the USA. Explore our lineup of high-performance solutions built for reliability, efficiency and ease of use.

STEAM & HOLD™ STEAMER
Vacuum Steamer

PG. 1

EVOLUTION™ STEAMER
Boiler-free Steamer

PG. 2-3

ACCUSTEAM® GRIDDLE
High Production Griddle

PG. 4-5

XLR8™ UPPER HEATED PLATEN
Griddle Accessory

PG. 5

Backed by the Industry's ONLY Lifetime Service & Support Guarantee.
Trained service technicians available 7 days a week.

LIFETIME™
SERVICE & SUPPORT

ULTIMATE CONTROL WITH THE STEAM&HOLD™ STEAMER

In 1993, AccuTemp introduced the *Steam&Hold* vacuum steamer, creating an entirely new category of cooking equipment: the connectionless steamer. Its patented vacuum technology lowers pressure inside the cooking cavity, allowing steam cooking at temperatures as low as 150°F for improved food quality, yields and holding.

ADVANTAGES

- Boiler-free vacuum steamer
- No water or drain line required
- Uses less than 5 gallons of water per day
- No scheduled deliming or descaling
- No water filtration or treatment required
- No water quality exclusions in warranty
- Low temperature steam mode
- ENERGY STAR® qualified
- UL certified holding cabinet
- EPA 202 certified electric only - No hood required
  *Pending authority having jurisdiction

BEST FOR COOKING *delicate vegetables and seafood, slow cooking beef roasts, pulled pork, ribs, whole turkeys, custards, pureed meals and more*

Models Available:

- Available connectionless only
- Available in 3 or 6-pan capacities or double-stacked for 9 or 12-pan capacities
- Available in electric only
- Available in countertop or stand-mounted

SULLY SOLVES IT

A real world challenge. An AccuTemp solution.

THE PROBLEM

A long-term care facility was struggling with meal satisfaction. Residents were receiving cold food, overcooked vegetables and purees and mechanical-soft foods that cracked during cooking. With no hood space, no hot holding capability and limited kitchen space, the facility needed a solution that could improve food quality without adding complexity.

THE SOLUTION

The facility installed the Steam&Hold steamer, which requires no hood system or water and drain connections. Installation was as simple as connecting electricity and adding water. With full-temperature steam for cooking, low-temperature steam for delicate foods and built-in hot holding, the Steam&Hold steamer gave the kitchen greater control over meal preparation and service.

THE RESULT: BETTER MEALS. HAPPIER RESIDENTS.

Resident meal scores improved as food arrived hotter and stayed ready to serve. Vegetables came out vibrant and perfectly cooked, while low-temperature steam helped eliminate cracking in purees and mechanical-soft foods for a better presentation. The facility even discovered new menu possibilities using the included cookbook.

CONSISTENT STEAMING WITH THE EVOLUTION™ STEAMER

In 2009, the steamer revolution continued with the *Evolution* boiler-free steamer, answering the demand for a boiler-free steamer that could deliver the performance of a traditional boiler-based steamer without the hassle. Patented *Steam Vector Technology*™ creates naturally forced convection without motors, pumps or fans, delivering fast, even cooking with fewer parts, less maintenance and greater efficiency.

ADVANTAGES

- Boiler-free convection steamer
- Lowest water consumption of any connected steamer
- No scheduled deliming or descaling
- No water filtration or treatment required
- No water quality exclusions in warranty
- Fast convection cooking
- Patented *Steam Vector Technology* which utilizes no moving parts
- Lower operating costs
- Reliable, easy to operate digital controls
- ENERGY STAR® qualified
- UL certified holding cabinet
- EPA 202 certified electric only - No hood required*

*Pending authority having jurisdiction

BEST FOR COOKING *vegetables, potatoes, rice, fruit, cakes, cornbread, desserts, pasta, seafood, eggs, meat, cereal, rethermalization and more*

Models Available:

- Available connected or connectionless
- Available in 3 or 6-pan capacities or double-stacked for 9 or 12-pan capacities
- Available in electric, natural gas, or propane
- Available in countertop or stand-mounted

SULLY SOLVES IT

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THE PROBLEM

A large school district needed a steamer solution it could rely on across nearly 100 school kitchens. With harsh water conditions, a large maintenance operation and staff at every location, the district needed equipment that was easy to operate, simple to maintain and consistent from kitchen to kitchen.

THE SOLUTION

The district switched from traditional boiler-based steamers to the Evolution boiler-free steamer. With no deliming, descaling or harsh chemicals required, the Evolution steamer simplifies cleaning and upkeep. Straightforward operation, consistent equipment design, readily available parts and AccuTemp's technical support give both staff and technicians confidence in the equipment.

THE RESULT: MORE CONSISTENT, RELIABLE EQUIPMENT

From installation and cleaning to parts, service and everyday operation, the Evolution steamer gives the district the reliability and consistency it needs across hundreds of school kitchens. When equipment does need attention, the district knows it can count on AccuTemp's parts, resources and service team to help get it back up and running.

"The biggest reasons I like the Evolution steamer is because I can count on it. Without moving parts, fans, motors, etc., I know what I am getting and can develop a recipe program for it."

STOP SENDING YOUR PROFITS DOWN THE DRAIN!

COST PER YEAR	BOILER STEAMER	BOILERLESS STEAMER	EVOLUTION™ BOILER-FREE STEAMER*
WATER COST	$293	$175	$10
SEWAGE	$524	$325	$12
ELECTRICITY	$5,408	$3,606	$1,802
DELIMING CHEMICALS	$500	$400	NONE
WATER FILTERS	$600	$300	NONE
TOTAL OPERATING COST	$7,325	$4,806	$1,824

*Third party testing from ***Fisher-Nickel***. 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 $0.16 per kW/hr electric and water at $0.0045 per gallon.

OVER 5 YEARS YOU WOULD
SAVE AN ADDITIONAL $27,505
BY SWITCHING TO AN EVOLUTION STEAMER!

FEWER PARTS FEWER PROBLEMS

The *Evolution* steamer uses *Steam Vector Technology* with no moving parts for reliable, hassle-free convection cooking. Fewer components mean greater reliability, while high-quality construction, enhanced safety, and easy maintenance keep it dependable day after day.

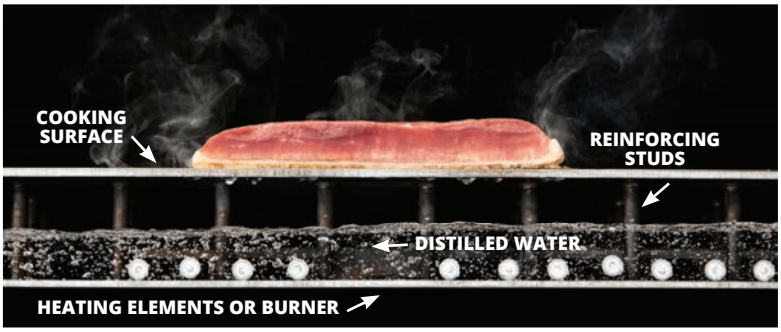
UNLEASH THE POWER OF THE ACCUSTEAM® GRIDDLE

In 1999, the *AccuSteam* high production griddle redefined griddle performance with a unique steam chamber that maintains an incredibly uniform surface temperature of ±5°F. Near-instant temperature recovery keeps the surface cooking consistently, even under heavy loads, helping operators produce more food per square foot, maintain predictable ticket times, and deliver consistent results from the first order to the last.

ADVANTAGES

- Proprietary steam-heated griddle technology
- No hot or cold spots with ± 5°F temperature variance
- Space saving design with edge-to-edge cooking capability
- Near instant recovery allows turning product to same spot
- Low radiant heat
- Steam chamber requires no water or drain line
- Save labor dollars with easy to clean stainless steel top
- Highest production griddle ever tested
- ENERGY STAR® qualified

HOW DOES IT WORK?



ACCUSTEAM®
HIGH PRODUCTION GRIDDLE

BEST FOR COOKING *pancakes, eggs, sausage, burgers, grilled vegetables, sandwiches, toasted buns, seafood, chicken, philly steaks and more*

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

(Based on quarter pound frozen patties)

GRIDDLE COMPARISON

AccuSteam® Griddle 4 FEET	98.1
AccuSteam® Griddle 3 FEET	73.6
COMP A 4 FEET	64
COMP B 4 FEET	59.5
COMP C 4 FEET	57.6
COMP D 4 FEET	53.7
COMP E 4 FEET	53.1

UP TO 54% HIGHER PRODUCTION

Third party testing from Fisher-Nickel

COOK FASTER WITH THE XLR8™ UPPER HEATED PLATEN

SULLY SOLVES IT

A real world challenge. An AccuTemp solution.

THE PROBLEM

For high-volume quick-service restaurants, every second matters. This chain of 400+ stores needed a faster way to cook frozen quarter-pound burgers without sacrificing the consistency their guests expect.

THE SOLUTION

The XLR8 upper heated platen adds targeted heat from above, accelerating the cooking process while helping operators maintain consistent results and decreased cook times.

THE RESULT: 67% FASTER COOK TIMES

With the standard XLR8 upper heated platen, frozen quarter-pound burgers went from a 4-minute cook time to just 1 minute, 20 seconds at participating locations. That means faster production and more capacity during the rush.

In 2020, the *XLR8* upper heated platen took the proven performance of the *AccuSteam* griddle and engineered it for even greater production. Proprietary electric heating technology delivers incredibly even heat and can cook proteins in half the time or better, helping operators increase output without adding more equipment or complexity.

ADVANTAGES

- Accessory compatible with any 24” depth *AccuSteam* griddle
- Near instant recovery - cook your favorite proteins in half the time or better
- Proprietary electric heating technology provides even heat
- 2-dual stage timers with automatic timing functionality with digital controls
- Easy to use gap adjuster and single hand lift mechanism
- Simple installation of Teflon sheets with magnetic hold down handles
- Upper heated platen coverage dimensions are 11.6” wide x 23.6” deep

SULLY SOLVES IT

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THE PROBLEM

In a busy New Orleans restaurant with an open-concept kitchen, keeping the space comfortable was a challenge. The combination of intense cooking heat, running hoods and New Orleans humidity made the kitchen noticeably hot and uncomfortable during service.

THE SOLUTION

The restaurant chose the AccuSteam griddle, whose low radiant heat helps minimize the amount of heat released into the surrounding kitchen. For an open-concept operation, that meant less heat making its way into the dining environment and a more comfortable kitchen for the team.

THE RESULT: 10+°F COOLER KITCHEN. 15 YEARS OF TRUST.

The AccuSteam griddle helped reduce the kitchen temperature by more than 10°F, creating a more comfortable environment for the team. And the restaurant’s confidence in the solution has lasted: 15 years later, it’s still choosing AccuSteam griddles.

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 team 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 you AccuTemp equipment questions.

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. Call us with any other operational questions; we are happy to help.

AccuTemp®
INNOVATIVE COOKING EQUIPMENT SOLUTIONS

accutemp.net
800.210.5907