

WHY EVOLUTION?



Reasons To Own An AccuTemp Evolution™ Convection Steamer

Steam Vector Technology

Steam Vector Technology is AccuTemp's patented process of creating forced convection without using any moving parts such as fans, pumps, or motors. With fewer parts than any other steamer, the Evolution provides faster cook times, more even pan to pan cooking, and less maintenance in the long run.

Cooks & Holds

Doubling as a certified holding unit, food can be held at any temperature between 160° and 190° for hours without any deterioration in quality.

Energy Efficient

The Evolution has earned the EPA's ENERGY STAR® Certification for its energy efficiency and is eligible for numerous rebates throughout the United States. Using less than 10 gallons of water per day, the Evolution proves to be one of the most efficient steamers available on the market.

Available in Electric or Gas

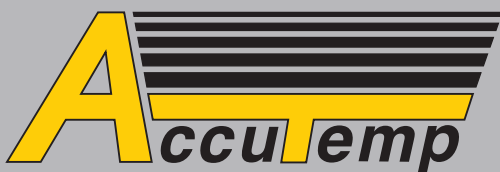
Choose your power source! The Evolution is available in multiple electrical configurations as well as clean burn Natural Gas or Propane.

Connected or Connectionless Models

The Evolution can be purchased as an automatic filling unit if a water and drain line is available or as a manual fill unit depending on your kitchen's setup. Either way, though, the Evolution uses less than one gallon of water per hour and drastically reduces water usage and sewage charges.

No Deliming, Descaling, or Water Filtration Necessary

With overall lower water usage, the Evolution has less mineral deposits which allow for simple cleaning with vinegar. Our boiler free design requires no deliming, descaling or caustic chemicals to clean the unit. Water filtration is not needed with the Evolution and your warranty will NOT be voided due to hard water.



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