

A *ccuTemp*



**POWERED BY STEAM
DRIVEN BY INNOVATION**

COMPLETE STEAM LINE



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A message from the President Scott Swogger, President & CEO

AccuTemp's "WORLD'S BEST" line of commercial foodservice cooking equipment continues to get "BETTER"! For over 25 years, our customers and many specifiers have asked AccuTemp for more and more of our high quality, innovative, and reliable equipment. Powered by steam, driven by innovation, it has always been AccuTemp's goal to continue to help the food service industry by solving age old problems and improving the features and benefits often not available with existing commercial kitchen equipment.

In the early 90's, AccuTemp was founded on an idea to use vacuum technology to cook and hold foods and eliminate the headaches of traditional boiler based steamers. Not only was this the first commercially successful vacuum based cooking technology solution, it also established the connectionless steamer category. This steamer was christened the Steam'N'Hold™. The result was foods traditionally steamed at 212°F could now be steamed at temperatures as low as 135°F, thus improving yield, flavor, and nutrient content. On the heels of the success with the Steam'N'Hold™, AccuTemp turned its attention to another rather staid, but also troubled product: flat top griddles. The resulting effort created the Accu-Steam™ Griddle. With their understanding of the unique heat transfer properties of steam, the AccuTemp team began developing the first steam-heated griddle, which

took the Food Service Industry by storm, and to this day is still unmatched in even surface temperature uniformity, highest production capabilities, food safety and ease of cleaning.

Continuous product improvement is more than a catchphrase at AccuTemp, which is why we created the boiler free Evolution™ Steamer in 2008. This was the answer to our customers' cry for the convenience of a connected steamer without the high water consumption and maintenance costs. The Evolution™ eliminates all the problems associated with boilerbased steamers, while providing convection steaming that requires no internal moving parts, troublesome fans and literally the fewest number of parts of any steamer on the market today.

In more recent years while continuing to leverage our expertise in the steam foodservice equipment market, AccuTemp has added a complete line of Edge™ Series Steam Jacketed Kettles and Tilt Skillets, and Vision™ Combi Steam Ovens to go along with their World's Best Steam line. The Vision™ Combi Steamer line rounds out our family of products. It is available in several sizes to fit any kitchen's footprint and has optional touchscreen functionality. Each and every model is backed by AccuTemp's Lifetime Service and Support Guarantee; a guarantee that is practically unheard of in today's market. Please contact AccuTemp for information on how they can help your operation going forward.

You Say You Want an Evolution?

AccuTemp started the no-hassle steamer revolution with the Steam'N'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 boilerbased 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. Whatever your cooks can dish out, the Evolution™ Steamer can take it!

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:

6-pan Countertop

6-pan Stand-mounted

12-pan Dual cavity, Stand-mounted



Features & Benefits

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

STEAM'N'HOLD™ STEAMER



The Original Connectionless Steamer that Started the REVOLUTION!

In 1993 AccuTemp introduced the Steam'N'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 loss of 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'N'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, does not need a water treatment system, and generally eliminates all the

major headaches that come with traditional boilerbased steamer ownership.

The Steam'N'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 boilerbased steamers. The Steam'N'Hold™'s 'Fast Cook' mode and patented 'Thermostat' mode allow you more cooking versatility than any other steamer on the market! Power, versatility, efficiency, and ease of use...why settle for less when you can have the original Steam'N'Hold™ steamer?

Models Available:

- 3-pan Countertop
- 3-pan Stand-mounted
- 6-pan Countertop
- 6-pan Stand-mounted
- 12-pan Dual cavity, Stand-mounted



Features & Benefits

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



Steam'N'Hold™ Steamer

LET'S COMPARE



Evolution™ Steamer

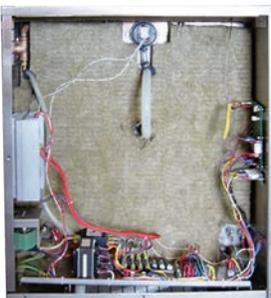
Features	Steam 'N' Hold™	Evolution™ Steamer
ENERGY STAR® compliant	X	X
Industry leading water efficiency	X	X
Industry leading energy savings	X	X
Fewer parts than competitors	X	X
Holding capability	X	X
No moving parts		X
Available in Gas/Propane	X	X
Available connected to water/drain line		X
Available powerplate		X
Digital controls		X
Low temperature vacuum steaming	X	
6 pan or 12 pan capacity	X	X
3 pan capacity	X	

How much of your profit is going down the drain?

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

*PER YEAR	Boiler Based Steamer	Boilerless Steamer	Steam 'N' Hold™ or Evolution™
Water Cost	\$651	\$365	\$16
Sewage	\$724	\$405	\$12
Electricity	\$3,909	\$2,606	\$1,694
De-liming Chemicals	\$300	\$300	NONE
Water Filters	\$250	\$250	NONE
Total Cost to Operate	\$5,834	\$3,926	\$1,722

AccuTemp's Evolution™ Steamer



Competitor's Steamer



VS.

Fewer Parts, Fewer Problems!

AccuTemp's Evolution™ Steamer uses steam vector technology with no moving parts for convection cooking with no headaches!

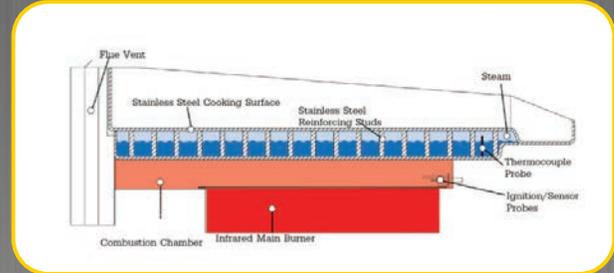
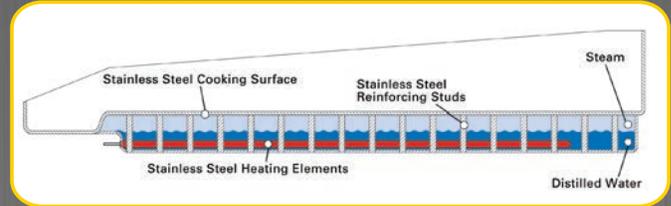
ACCU-STEAM™ GRIDDLE



Unmatched Speed, Efficiency & Durability!

In 1999, AccuTemp introduced the Accu-Steam™ Griddle, with its unique steam chamber design. The Accu-Steam™ Griddle boasts incredibly uniform surface temperatures of $\pm 5^\circ\text{F}$. Typical griddles have surface temperature variations of $\pm 25^\circ$ to $\pm 45^\circ\text{F}$. Steam, by nature, is attracted to anything colder than itself. When a cold or frozen product is placed on the griddle 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.

With other griddles, the busier your kitchen gets, the more product you load onto the griddle's surface. The more product you cook, the slower your griddle becomes. Ticket times start running longer, servers start yelling at cooks, your cooks find ways to get product out faster—sound familiar? Long ticket times, shortcuts, lower quality product, lack of consistency, unhappy employees – all of this because of an inefficient, under-performing, hard-to-clean griddle. So, how much does that old style griddle really cost? There is no match for the Accu-Steam™ Griddle's even temperatures, fastest recovery times, and consistency.



The Accu-Steam™ 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 Accu-Steam™ will be there for you when you need it the most.

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 Accu-Steam™ 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!



Features & Benefits

- Easy to clean
- Near instant recovery
- Energy efficient
- Even surface temperature
- Space saving design
- Edge-to-Edge cooking capability

ACCU-STEAM™ GRIDDLE

No matter the size of your kitchen, there is an Accu-Steal™ Griddle to fit your application

Countertop Accu-Steal™ Griddle—Available in natural gas, propane or electric, cooking depths of 24 or 30 inches, and widths of 24, 36 and 48 inches. The Accu-Steal™ countertop griddle can sit on a work table or a refrigerated chef's base.

Stand-Mounted Accu-Steal™ Griddle—Available in natural gas, propane or electric, cooking depths of 24 or 30 inches, and widths of 24, 36 and 48 inches. The Accu-Steal™ stand-mounted griddle features heavy duty locking casters.

Electric Accu-Steal™ Drop-In—Doing some show cooking? Looking for a nice clean design? The Accu-Steal™ drop-in griddle could be the perfect solution! Drop this griddle into a stainless steel work table, countertop, or many other applications. Available in 36 and 48 inch widths, and a 24 inch depth.



The Accu-Steal™ Griddle Cleans up FAST!



Simply scrape the larger debris from the griddle's surface.



Pour water on the surface and clean using a long-handled pad holder and non-metallic scratch pad.



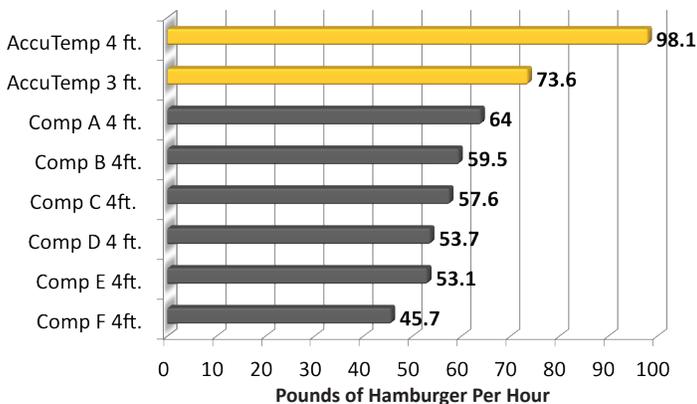
Cover the surface with more water and squeegee off the surface.



All that debris came off with just water! How easy! Now your griddle is ready to be reloaded.

With the Accu-Steal™ Griddle's stainless steel cooking surface, clean up is a breeze. The photos above show you just how quick and easy it really is. Special brushes, grill bricks, screens, chemicals or powders are not required to clean the Accu-Steal™ griddle and you do not need to baby the cooking surface as you would with a chromium finish griddle.

AccuTemp vs. Competitor's 4ft. Grill



Third party testing available at www.fishnick.com



Heavy duty, all stainless steel construction provides rock solid durability and easy clean up.

VISION™ COMBI STEAMER

Your Vision, Our Vision, One Vision.

The Vision™ Combi Steamer line comes in a broad range of sizes and is available with either standard controls or touch screen. It utilizes an auto reversing fan to provide even pan-to-pan baking every time; no need to turn pans with this combi steamer. Unlike other combi ovens on the market, safety is our vision. With our triple-pane, cool to the touch, curved glass door, not only will your staff be able to easily clean the three layers of non-reflective glass, but also see inside of the oven from anywhere in the kitchen. All of our models come standard with a two step safety handle as well, which helps prevent accidental burns from steam when opening the door. Just like our award winning steamers, the Vision™ Combi Steamers employ a boilerless system to create steam, saving you both time and money normally wasted on messy boilerbased combi ovens. Worried about cleaning? The Vision™ Combi Steamer has an easy to use, automatic cleaning system that will take the hard work out of cleaning your oven at the end of the day. USB ports come standard on both models allowing you to upload your own recipes and photos as well as download all HACCP data.



Features:

Solid State Digital controls with no knobs or dials to break
99 cooking programs with up to 9 steps
2 speed auto reversing air dispersal fan
Optional Single-point probe
Optional hand shower

Features & Benefits of both models

Easy to operate

Triple pane, cool to the touch, curved glass door

Boilerless steam injection system

Built to last

Automatic cleaning system

USB ports standard

Multi-timer feature

Automatic cool down

Clean, easy to access service compartment

Stacking kits available for most models

Stainless steel stand

Full line of pans available



Features:

Touch Screen controls are easy to operate

1000 cooking programs with up to 20 steps

Rack timing feature allows individual timing for each shelf when batch cooking

Multipoint cooking probe that also features Delta-T and overnight cooking programs

7 speed auto reversing air dispersal fan

Hand Shower

LAN interface connection in addition to the USB data port

Electronic self-diagnostics, which can be accessed remotely by a service agent via the LAN connection

Vision Agent, a virtual help button that can answer any questions about cooking procedures or oven functions

OFFERING FULL FAMILY OF VISION COMBI STEAMERS



6 Pan Electric Mini Combi

	Vision Model	2 1/2" Deep Half Size Hotel Pans	2 1/2" Deep Full Size Hotel Pans	Half Size Sheet Pan	Full Size Sheet Pan
Electric 6 pan Vision Control Panel	V623E	5	0	6	0
Electric 6 pan Vision Touch Control Panel	T623E	5	0	6	0



6 Pan Half Size Electric

Electric 6 pan Vision Control Panel	V611E	N/A	6	6	0
Electric 6 pan Vision Touch Control Panel	T611E	N/A	6	6	0



10 Pan Half Size Electric

Electric 10 pan Vision Control Panel	V1011E	N/A	10	10	0
Electric 10 pan Vision Touch Control Panel	T1011E	N/A	10	10	0



20 Pan Half Size Electric

Electric 20 pan Vision Control Panel	V2011E	N/A	20	20	0
Electric 20 pan Vision Touch Control Panel	T2011E	N/A	20	20	0



12 Pan Full Size Electric

Electric 12 pan Vision Control Panel	V1221E	N/A	24	24	12
Electric 12 pan Vision Touch Control Panel	T1221E	N/A	24	24	12



20 Pan Full Size Electric

Electric 20 pan Vision Control Panel	V2021E	N/A	40	40	20
Electric 20 pan Vision Touch Control Panel	T2021E	N/A	40	40	20

Where Versatility Meets Performance.

To complete AccuTemp's full steam line, the Edge™ Series Tilt Skillets were added to AccuTemp's product line. The Edge™ Series Tilt Skillet line is extensive and extremely customizable to fit any kitchens' needs. Offering sizes such as 12 and 16 gallon electric tabletop models and a 16 gallon gas-heated model, we can find the perfect solution for you. Our floor model skillets are even more plentiful, with gas and electric models offered with 30 or 40 gallon pan capacity, in a choice of: tri-leg manual tilt, space-saving modular hand-crank and electric-tilt models, or full cabinet mounted models with hydraulic tilt.

All floor model skillets come with a heavy duty spring-assisted cover with a 4 inch diameter condensate vent and pouring lip strainer. 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!

Our customers claim that the AccuTemp Edge™ Series of Tilt Skillets are the most versatile piece of equipment in their kitchen. Why? No other piece of equipment can:

- Brown or braise large quantities of meat
- Pan fry chicken or fish
- Sauté vegetables
- Prepare stir fry for over 100 people

Our Edge™ Series Tilt Skillets prepare soups, stews, and sauces with fewer pans to wash.

Available Accessories Include:



Single pantry faucet



Double pantry faucet



2" Tangent draw-off



Features & Benefits

Most models available in electric, natural gas, or propane

Most models available to be countertop, stand mounted, or securely fastened to the floor

Optional type 316 stainless steel for high acid cooking available

NSF certified

Round Out Your Kitchen with the Edge™ Series Kettle!

AccuTemp's Edge™ Series Steam Kettle line is 100% self-contained, and includes both gas and electric heated table top models, with either pull handle or manual crank-tilt, in 6 to 20 gallon capacities. Just like our Edge™ Series Tilt Skillet line, we have numerous options to fit your kitchen's specific needs. Our floor models are available in both full and 2/3-jacketed configurations, with pedestal or tri-leg mounted stationary models, in 20 to 100 gallon capacities. We offer electric heated manual-tilt floor models with 20 to 100 gallon capacity and our gas heated models range from 20 to 60 gallon capacity. We even have low-rim-height full-jacketed models.

All stationary floor model kettles come standard with big 2-inch diameter tangent draw-off valves. Most 20 to 40 gallon models come standard with 316 stainless steel liners; and spring assisted covers come standard on larger 60 to 100 gallon stationary kettles. 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!

One of the most commonly used steam cooking appliances is the steam jacketed kettle. Using steam offers versatility to prepare numerous menu items including:

- | | |
|---------|-------|
| Soups | Beans |
| Stews | Eggs |
| Sauces | Rice |
| Gravies | Pasta |

Available Accessories Include:



Kettle Brush
Cleaning Kit



Triple Perforated
SS Baskets

Additional accessories include:

- Single pantry faucet
- Double pantry faucet



Features & Benefits

Most models available in electric, natural gas, or propane

Most models available to be countertop, stand mounted, or securely fastened to the floor

Optional type 316 stainless steel for high acid cooking available

NSF certified



You've got questions, we've got answers!

When you have questions, you want answers quickly! From steaming up some shrimp and vegetables, grilling a rainbow trout fillet or setting the humidity level for prime rib; AccuTemp's Corporate Chefs have you covered! Chefs John and Kenny stand ready to answer any and all questions you may have in reference to cooking with your AccuTemp equipment. We have put together recipe books to aid you, check out our website at www.accutemp.net to download your recipe book today. Our Corporate Chefs are dedicated to helping AccuTemp's customers get the most out of their equipment. Feel free to drop them an email at chefs@accutemp.net or give them a call with any questions!



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

AccuTemp stands behind all of its products with a unique "Lifetime Service & Support Guarantee" for the life of the product. The Technical Service Staff is ready to meet your needs and provide quick and knowledgeable answers to your questions seven days a week from 7am to 7pm (EST). With Service Techs equipped with over 50 years of combined technical service experience, our staff is prepared to answer your questions and address any concerns you might have with your AccuTemp equipment. For ease of use, we offer both installation and operational DVDs to help you train your staff and ensure that you get the most out of your AccuTemp equipment.

(To request a copy, simply call us at **(800) 210-5907**)

No matter what the needs of your kitchen, AccuTemp has the equipment, support, and experience to meet those needs and exceed your expectations.

At AccuTemp, we truly are "Setting the Standard for Others to Follow!"

(800)210-5907 | **accutemp.net**