

World Class Equipment

Why Steam'N'Hold?



Compelling Reasons to Own An AccuTemp Steam'N'Hold

Variable Temperature Cooking

The Steam'N'Hold's patented technology allows you to cook food as low as 160°F, giving you more control over your finished product.

Cooks & Holds

Hold food at any temperature between 150° and 200°F for hours with no deterioration in quality.

No Water or Drain Line

The Steam'N'Hold steamer doesn't need to be plumbed into water and drain lines, dramatically reducing water usage.

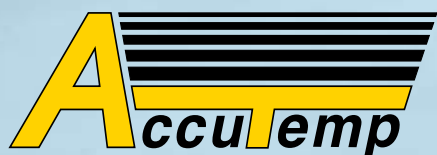
Energy Efficient

The Steam'N'Hold has earned the EPA's ENERGY STAR® for its energy efficiency.



No Deliming

Low water usage means no mineral deposits, no chemicals, and no water filters.



800 210-5907 • accutemp.net

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