

5 YEAR
PARTS &
LABOUR
WARRANTY



**THE MOST ENERGY EFFICIENT,
HIGH PRODUCTION
STEAMER ON THE MARKET**



THE BENEFITS OF ACCUTEMP STEAM 'N' HOLD™

The energy efficient steamer that pays for itself in less than three years!

The Accutemp STEAM 'N' HOLD™ is used in over 18,000 establishments in the USA, and it is now available in the UK. STEAM 'N' HOLD™ - a time proven method of cooking with a new twist! Vacuum Steam.



NO CONNECTIONS NEEDED!

WARRANTY

The STEAM 'N' HOLD™ carries the best Warranty in the industry. Five years Parts and Labour Warranty.

IMPROVED QUALITY

The quality of food cooked in the STEAM 'N' HOLD™ is greatly improved because you can select the proper temperature steam (60°C to 100°C) required to cook the food. Cooking with lower temperature steam produces a product that is more tender, juicier, healthier, more nutritious, and with less shrinkage. Reducing the internal pressure of the

cooker with a vacuum pump reduces the temperature of the steam.

NO BOILER

This is the best news of all and it's simple! The STEAM 'N' HOLD™ compartment steamer has no boiler - it doesn't need one. Pour three gallons of water into the cooker at the beginning of the day. At the end of the day drain the water. Boiler and safety problems are by far the biggest drawback to the existing steamers.

ENERGY SAVINGS

The STEAM 'N' HOLD™ generates

only enough steam to do the job. By contrast, existing compartment steamers with boilers generate 10 times the steam necessary to cook the product. Thus the energy required to operate a STEAM 'N' HOLD™ is considerably less than the energy required to operate a conventional compartment steamer.

EASY INSTALLATION

This connectionless Steamer requires no mains water or drainage systems.

METHOD OF COOKING WITH A NEW TWIST!

THE BENEFITS OF ACCUTEMP STEAM 'N' HOLD™

EASY TO OPERATE

The **STEAM 'N' HOLD™** compartment steamer is easy to operate. Simply add three gallons of water, and set the time and temperature. When the cook cycle is over, the cooker automatically changes to the hold mode, which holds the food in a ready-to-serve state for several hours. The need for continuous monitoring has been eliminated.

COOKING BENEFITS

This compact high production Steamer

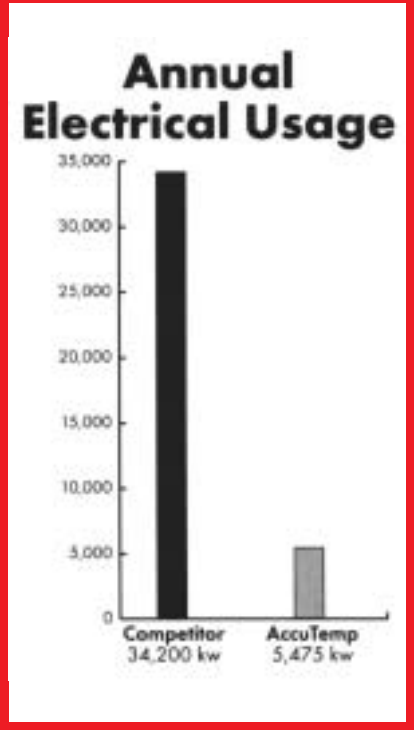
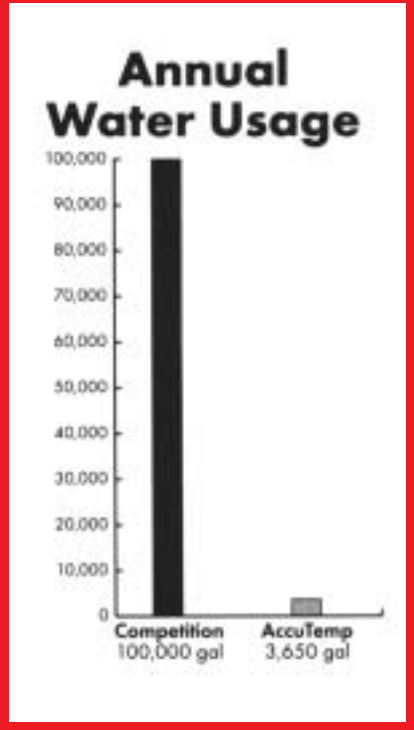
- **NO Boiler**
- **NO Water Line**
- **NO Drain Line**
- **NO Hood Vent**
- **NO Deliming**
- **NO Water Treatment**
- **NO Maintenance**

uses vacuum in its cooking cycle to ensure the quality of the product, increases the quantity of the food it produces and enables long holding times.

MAINTENANCE FREE

The **STEAM 'N' HOLD™** compartment steamer has no steam-generating boiler requiring maintenance. **No** daily or periodic maintenance is required. The only requirement is the cleaning at the end of the day.

ANNUAL RUNNING COSTS COMPARISON



MODEL E6 SINGLE PHASE

Accutemp **Model E6 STEAM 'N' HOLD™**, electrically heated, Pressureless/Vacuum countertop steamer, independent of mains water and drainage. The oven will have a cook and hold capability with digital control panel.



Construction:

The oven shall be double wall construction with 2"(50mm) insulation between the cooking compartment and the exterior walls. The inner walls shall be 14 gauge stainless steel with continuously welded corners. The exterior walls shall be 22 gauge stainless steel. The cooking compartment door shall be double panel insulated construction. Both inner door and outer door shall be 14 gauge stainless steel. The oven shall have an 6000w heater element. The vacuum pump shall be capable of lowering the boiling temperature of water to 140 degrees Fahrenheit/60degrees centigrade with cooking temperatures up to 212 degrees Fahrenheit /100 degrees centigrade.

Controls:

The controls will be digital with settings



for cook temperature, cook time, hold temperature, with arrow adjustment buttons, complete with on/off and pause button, the settings display will be LED. The digital display will have a 'Low Water' indicator to notify if water level runs low. The vacuum gauge will indicate the vacuum level inside the cavity during the cooking cycle. The oven will be capable of continuous cooking either at atmospheric temperature or in a vacuum. The oven will at the end of timed cook automatically switch to the hold mode, with the digital display

indicating the length of hold time.

Warranty:

Limited warranty to be five years on parts, travel, and labour.

Approvals:

Steamer to have UL, CE and NSF approval.



Utilities:

Electrical: 230 volts single Phase, 6 kilowatt, 32 amps required per steamer.
Mains Water: No requirement.
Mains Drainage: No requirement.

MODEL	OUTSIDE DIMENSIONS	COOKING CHAMBER DIMENSIONS	CAPACITY OF COOKING CHAMBER
E6 Single Phase Countertop Compartment Steamer	58cm wide, 78cm high, 58cm deep	33cm wide, 46cm high, 54cm deep	8 (eight) pairs of runners for Gastronorm Containers. The Oven is capable of holding 1/1,2/3,1/2,1/3 sized containers. With a capacity for 8 (eight) 1/1 x 20 mm, 6 (six) 1/1 x 65mm, 4 (four) 1/1 x 100 mm, 3 (three) 1/1 x 150mm containers.
E6 Single Phase x 2 Double-Stack Countertop Compartment Steamers with Mobile Stand	Including stand: 67cm wide, 189cm high, 71cm deep	33cm wide, 46cm high, 54cm deep	8 (eight) pairs of runners for Gastronorm Containers. The Oven is capable of holding 1/1,2/3,1/2,1/3 sized containers. With a capacity for 8 (eight) 1/1 x 20 mm, 6 (six) 1/1 x 65mm, 4 (four) 1/1 x 100 mm, 3 (three) 1/1 x 150mm containers.

MODEL E8 THREE PHASE

Accutemp **Model E8 STEAM 'N' HOLD™**, electrically heated, Pressureless/Vacuum countertop steamer, independent of mains water and drainage. The oven will have a cook and hold capability with digital control panel.

Construction:

The oven shall be double wall construction with 2"(50mm) insulation between the cooking compartment and the exterior walls. The inner walls shall be 14 gauge stainless steel with continuously welded corners. The exterior walls shall be 22 gauge stainless steel. The cooking compartment door shall be double panel insulated construction. Both inner door and outer door shall be 14 gauge stainless steel. The oven shall have an 8000w heater element. The vacuum pump shall be capable of lowering the boiling temperature of water to 140 degrees Fahrenheit/60degrees centigrade with cooking temperatures up to 212 degrees Fahrenheit /100 degrees centigrade.

Controls:

The controls will be digital with settings for cook temperature, cook time, hold temperature, with arrow adjustment buttons, complete with on/off and pause button, the settings display will be LED. The digital display will have a 'Low Water' indicator to notify if water level runs low. The vacuum gauge will indicate the vacuum level inside the cavity during the cooking cycle. The oven will be capable of continuous cooking either at atmospheric temperature or in a vacuum. The oven will at the end of timed cook automatically switch to the hold mode, with the digital display indicating the length of hold time.

Warranty:

Limited warranty to be five years on parts, travel, and labour.

Approvals:

Steamer to have UL, CE and NSF approval.



LEFT HAND DOOR AT NO EXTRA COST!

Utilities:

Electrical: 415 volts Three Phase, 8 kilowatt, 32 amps required per steamer:- 11 amps per line.
Mains Water: No requirement.
Mains Drainage: No requirement.

MODEL	OUTSIDE DIMENSIONS	COOKING CHAMBER DIMENSIONS	CAPACITY OF COOKING CHAMBER
E8 Three Phase Countertop Compartment Steamer	58cm wide, 78cm high, 58cm deep	33cm wide, 46cm high, 54cm deep	8 (eight) pairs of runners for Gastronorm Containers. The Oven is capable of holding 1/1,2/3,1/2,1/3 sized containers. With a capacity for 8 (eight) 1/1 x 20 mm, 6 (six) 1/1 x 65mm, 4 (four) 1/1 x 100 mm, 3 (three) 1/1 x 150mm containers.
E8 Three Phase x 2 Double-Stack Countertop Compartment Steamers with Mobile Stand	Including stand: 67cm wide, 189cm high, 71cm deep	33cm wide, 46cm high, 54cm deep	8 (eight) pairs of runners for Gastronorm Containers. The Oven is capable of holding 1/1,2/3,1/2,1/3 sized containers. With a capacity for 8 (eight) 1/1 x 20 mm, 6 (six) 1/1 x 65mm, 4 (four) 1/1 x 100 mm, 3 (three) 1/1 x 150mm containers.

THE NO-PROBLEM STEAMER!

Our patented operating process requires:

- NO Boiler
- NO Water Line
- NO Drain Line
- NO Hood Vent
- NO Deliming
- NO Water Treatment
- NO Maintenance



NO CONNECTIONS NEEDED!

BIG SAVINGS!

You can own our 6 pan steamer for a lot less than the competition.

NO MORE SERVICE CALLS!

The STEAM 'N' HOLD™ has no boiler so it requires no maintenance and eliminates the need for frequent service calls.

WE ARE HARD WATER PROOF

Due to our patented process, the STEAM 'N' HOLD™ works without requiring water treatment in any part of the country.

COOKS AND HOLDS FOOD

When the cook cycle is over, the cooker automatically changes to the hold mode, which holds the food in a ready-to-serve state for several hours.

BEST WARRANTY

The STEAM 'N' HOLD™ carries the best warranty in the industry - FIVE YEARS parts and labour.



“It is the best thing that has ever happened to us. With our old steamer it was common to have several repairs every month. Our water is just terrible! But with the STEAM 'N' HOLD™ all we do at night is wipe it down and go home.”

Golden Corral Temple, TX

“Where was your company 5 years ago? I have worked in the restaurant business for 12 years and have already gone through 4 steamers. The boiler failed in all of them! Our kettle lasted only 2 years. The water in our area is awful and the AccuTemp steamer is the solution we have been looking for! The cooks love it, I love it, it is the best thing ever as far as kitchen equipment goes!”

Iron Skillet Milan, NM

METHOD OF COOKING WITH A NEW TWIST!

STEAM 'N' HOLD™ MENU ITEMS

VEGETABLES

(Fresh, Frozen, Canned)

- ARTICHOKEs
- ASPARAGUS
- BEANS, BLACK
- BEANS, GREEN
- BEANS, LIMA
- BEANS, NAVY
- BEETS
- BROCCOLI
- BRUSSEL SPROUTS
- CABBAGE
- CARROTS
- CAULIFLOWER
- CORN
- CORN ON THE COB
- EGGPLANT
- MUSHROOMS
- ONIONS, WHOLE, CREAMED
- PEAS
- PEPPERS, WHOLE/STUFFED
- POTATOES, AU GRATIN
- POTATOES, BAKED
- POTATOES, BOILED
- POTATOES, SCALLOPED
- POTATOES, SWEET (Yams)
- POTATO SALAD
- SPINACH
- SQUASH
- TOMATOES, WHOLE
- STUFFED
- TURNIPS
- ZUCCHINI



FRUIT

- APPLES
- APRICOTS
- GRAPEFRUIT
- PEACHES

PASTA

- FETTUCCHINE
- LASAGNE

- MACARONI
- NOODLES
- SPAGHETTI

EGGS

- (In or out of shell)
- BOILED, HARD & SOFT
- OMELETTE
- POACHED
- SCRAMBLED



MEATS

BEEF

- BRISKET
- CORNER BEEF & CABBAGE
- CHILLI
- CALVES LIVER
- FILLET MIGNON
- GOULASH
- HAMBURGERS
- HOT DOGS
- LONDON BROIL
- MEATBALLS
- MEAT LOAF
- MEAT SAUCE
- PRIMERS
- POT ROAST
- RIBBED STEAKS
- RIBS (BAR-B-Q)
- SLOPPY JOES
- STEWs
- STROGANOFF



PORK

- BAR-B-Q
- CHOPS

HAM

- HAM LOAF
- KIELBASA
- SAUSAGE
- SHORT RIBS
- SPARE RIBS



SCRAPPLE

FOWL

- CHICKEN
- CHICKEN & DUMPLINGS
- CHICKEN LIVER
- CORNISH HENS
- KIEV
- QUAIL
- TURKEY (WHOLE)
- TURKEY (CUT UP)
- TURKEY ROLL
- TURKEY TETRAZZINE

LAMB

- BRAISED SHANK
- CURRY
- KEBABS
- RIBLETS



VEAL

- CORDON BLUE
- MARSALA
- PARMESAN

SEAFOOD

- CRAB, LEGS/WHOLE
- CLAMS
- FISH, FRESH/FROZEN
- FROG LEGS
- LOBSTER
- MUSSELS
- POMPANO
- RED SNAPPER
- SALMON
- SCALLOPS
- SCAMPIES
- SHRIMP
- SWORDFISH



SOUPS

- BEAN SOUP
- CLAM CHOWDER
- GRAVIES

- LOBSTER BISQUE
- VICHYSOISE

DESSERTS

- CUSTARDS
- COBBLERS
- FUDGE BROWNIES
- GINGERBREAD PUDDING



CEREALS

- CREAM OF WHEAT
- HOMINY GRITS
- OATMEAL
- RICE

INTERNATIONAL GREEK FOODS

- DOLMATHES
- MOUSSAKA
- PASTICIO

ORIENTAL FOODS

- CHOP SUEY
- CHOWMEIN
- FRIED RICE
- WHITE RICE



MEXICAN FOODS

- BURRITOS
- ENCHILADAS
- PAELLA
- REFRIED BEANS
- TOCAS
- TAMALES

RETHEMALIZATION

- FRESHENS DAY OLD BREAD & ROLLS
- FROZEN ENTREES/ CASSEROLES
- MELTS BUTTER
- REFRIGERATED ENTREES
- REHEATS LEFTOVERS

MCS Technical Products - specialists in bringing the latest designs in energy efficient cooking solutions to your kitchen, together with superior after sales support.

The People who Care





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