

Project: _____ Location: _____ Item #: _____ Quantity: _____

Standard Features

- Fast cook times with patented Steam Vector Technology, which utilizes no moving parts
- Cook mode and Variable Temperature Hold mode
- Steamer powered by a Heavy Duty Stainless Steel Blue Flame Power Burner rated at 50,000 btu/hr
- Easy-to-use digital controls, with digital temperature display
- Independent digital electronic timer with programmable preset
- No water filtration or treatment required
- No warranty exclusions for water quality
- Uses less than 1 gallon of water per hour
- Front-mounted drain valve
- Specify Altitude if over 2,000 ft above sea level
- Internal gas regulator
- No scheduled de-liming or maintenance
- Heavy-duty, field-reversible door
- Door can be opened at any time during cooking cycle
- Steamer cavity constructed of reinforced 14 ga. 304 stainless steel
- Easy-to-clean control panel
- Automatic altitude compensation
- Dishwasher-safe one-piece wire pan racks
- Dishwasher-safe SVT steam collector and distributor panels
- Front-mounted condensate tray
- Simplified service access panel
- Low water, high water and overtemp indicator lights
- (2) 5' power cords and plugs included,
- One year parts and labor warranty
- Lifetime Service & Support Guarantee
- UL LISTED Safety Certification (ANSI Z 83.11)
- UL EPH Sanitation Certification (NSF 4)

Optional Features

- Stainless steel, ergo-low support stand available with casters, bullet feet or flanged feet
- Propane

Safety, Sanitation & Environmental



Pan Capacities - per cavity

| Pan Size | Qty. |
|-----------------------------|------|
| #200 full size (12x20x2.5") | 9 |
| #400 full size (12x20x4") | 6 |

Short Spec

Evolution™ steamer is AccuTemp Products' connectionless, boiler-free steam cooker that utilizes AccuTemp's Patented Steam Vector Technology for faster cook times, improved energy efficiency, better pan to pan uniformity, and less water consumption. Steam Vector Technology requires no moving parts inside the cooking chamber. Steam to be produced inside the cooking cavity with no heating components exposed to water. Unit to be powered by a Heavy Duty Stainless Steel Blue Flame Power burner. Uses less than 1 gallon of water per hour. Unit to include low water, high water, overtemp warning lights and auto shut off feature. Evolution™ to include heavy duty, field reversible door. Standard digital controls with independent timer. No water quality exclusions to warranty and no water filtration or treatment required. Units to be mounted on a stainless steel support stand. Unit to be UL Safety and Sanitation Certified. Built in USA.



N3/N6 Evolution™ Models
shown with optional drain
pan and stand with casters

Gas Steamer Model Specifications per cavity
DBL = TWO CAVITIES

| Model # | N3/N61201D DBL | P3/P61201D DBL |
|---------------------------|---------------------------------|--------------------------|
| Gas Supply | Natural Gas | Propane |
| Recommended Gas Feed Rate | 5" wc min 14" wc max | 12" wc min 14" wc max |
| Gas Operating Pressure | 3.5" wc | 10.0" wc |
| Maximum input BTU's/hr | 50,000 | 50,000 |
| Electrical Powered | 120v, Single Phase, 60hz, 1 AMP | |
| NEMA Plug | 5-15 three prong plug | |

Notes:

1. Allow 3" between fryer, ranges, and other hot surfaces.
2. Each unit equipped with 5' power cord with NEMA 5-15 three prong plug, 120v, single phase, 60hz, 1 AMP.
3. For use on individual branch circuits only.
3. Each unit equipped with 1/2" NPT Threaded Natural Gas or Propane Connection.
4. Dimensions outside brackets are inches, in brackets are millimeters.
5. This appliance not intended for household use.
6. Units equipped with internal Gas Regulator.
7. AccuTemp steamers can be placed on a commercial kitchen counter-top or installed on an AccuTemp steamer stand. Do not place directly onto any kind of heat source.

