

AccuTemp[®]

INNOVATIVE COOKING EQUIPMENT SOLUTIONS

*Unmatched Efficiency. Undeniable Quality.
Unbeatable Service.*



ALL PRODUCTS
MADE IN
USA



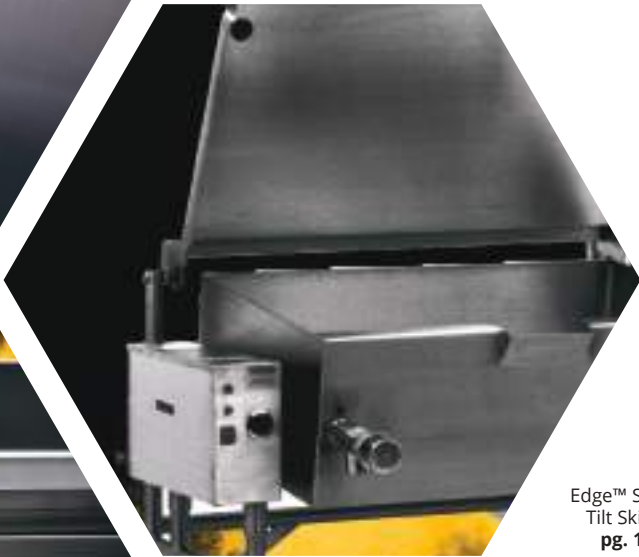
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1993 ○

AccuTemp was founded on innovation by creating the first connectionless steamer, Steam&Hold™

1999 ○

Invented the only self-contained, steam-heated griddle, the AccuSteam™



2002 ○

FCSI Distinguished Development Award for the Steam&Hold™ Steamer



2005 ○

Electric Food Service Council Manufacturer of the Year for the Electric AccuSteam™



2008 ○

Introduction of the first truly boiler-free steamer, the Evolution™



2010 ○

Gas Foodservice Equipment Network Product of the Year Gas Evolution™ Steamer

2012 ○

Addition of full line of Edge™ Series Tilt Skillets and Kettles

2016 ○

FSCI Innovative Product of the Year AccuSteam™ Griddle

TODAY ▲

AccuTemp continues to develop innovative commercial cooking products

ALL PRODUCTS PROUDLY

MADE IN USA



EVOLUTION™ STEAMER

Boilerfree, connected or connectionless. Electric, natural gas, or propane.



STEAM&HOLD™ STEAMER

Boilerfree connectionless vacuum steamer. Electric, only.



ACCUSTEAM™ GRIDDLE

Steam heated griddle available in 24", 36" 48" widths. Electric, natural gas, or propane.



EDGE™ SERIES TILT SKILLET

13, 30, or 40 gallon capacities with a variety of tilt and accessory options.



EDGE™ SERIES KETTLE

2/3 & full jacketed stationary & tilting kettles.

LIFETIME
SERVICE & SUPPORT
1-800-480-0415 | service@accutemp.net

Backed by the Industry's ONLY Lifetime Service & Support Guarantee.
Trained service technicians available 7 days a week, 7am-7pm EST.

TAKE CONTROL WITH THE STEAM&HOLD STEAMER

Versatility at Your Fingertips

In 1993 AccuTemp introduced the Steam&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 losing 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&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 and does not need a water treatment system.

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 boiler-based steamers. The 'Fast Cook' and patented 'Thermostat' modes available with the Steam 'N' Hold™ offers you more versatility than any other steamer on the market!

Models Available:

- 3-pan counter top
- 3-pan stand-mounted
- 6-pan counter top
- 6-pan stand-mounted
- 12-pan dual cavity, stand-mounted



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ADVANTAGES OF THE STEAM&HOLD™

- » No water or drain line required
- » ENERGY STAR® qualified
- » No de-liming or water filtration
- » Patented low temperature cooking
- » UL certified holding cabinet
- » EPA 202 Certified- No hood required*

*Pending authority having jurisdiction

STEAM & HOLD™

VACUUM STEAMER

THE EVOLUTION STEAMER DELIVERS EFFICIENCY NOW

Efficiency is the Future

AccuTemp started the no-hassle steamer revolution with the Steam&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 boiler-based 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.

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:

- 3-pan countertop
- 6-pan dual cavity, stand mounted
- 9-pan dual cavity, stand mounted
- 9-pan triple cavity, stand mounted
- 6-pan counter top
- 6-pan stand-mounted
- 12-pan dual cavity, stand-mounted

**NOW
AVAILABLE
IN 3 PAN!**

ADVANTAGES OF THE EVOLUTION™

- » 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
- » EPA 202 Certified- No hood required*

EVOLUTION™
BOILER-FREE STEAMER



**MADE IN
USA**

*Pending authority having jurisdiction



STOP SENDING YOUR PROFITS DOWN THE DRAIN!



| COST PER YEAR | BOILER STEAMER | BOILERLESS STEAMER | EVOLUTION™ STEAMER* |
|-----------------------------|----------------|--------------------|---------------------|
| Water Cost | \$651 | \$365 | \$16 |
| Sewage | \$724 | \$405 | \$12 |
| Electricity | \$3,909 | \$2,606 | \$1,694 |
| De-liming Chemicals | \$300 | \$300 | NONE |
| Water Filters | \$300 | \$250 | NONE |
| Total Operating Cost | \$5,834 | \$3,926 | \$1,722 |

*All AccuTemp and some additional data available at fishnick.com and comparesteamer.com. Above figures are estimates and DO NOT include: steamer repairs, boiler repairs, labor, parts or trip charges. Utility costs based upon cooking for 6 hours per day at full capacity for 362 days per year. National average utility costs of \$.09 per kW electric and \$.98 per therm of gas. Water at \$.009 per gallon.

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

FEWER PARTS THAN ANY OTHER STEAMER ON THE MARKET

Fewer Parts, Fewer Problems! The Evolution™ Steamer uses steam vector technology with no moving parts for convection cooking with no headaches!

Competitor's Steamer



AccuTemp Evolution™ Steamer



UNLEASH THE POWER OF THE ACCUSTEAM GRIDDLE

In your Kitchen

The AccuSteam™ Griddle boasts incredibly uniform surface temperatures of $\pm 5^{\circ}\text{F}$ due to its unique steam chamber design. 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 cold or frozen product is placed on the griddle's 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.

The AccuSteam™ 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 AccuSteam™ will be there for you when you need it the most.

ADVANTAGES OF THE ACCUSTEAM™

- » Available in natural gas, propane, or electric
- » Easy to clean
- » Near instant recovery
- » Energy efficient
- » Even surface temperature
- » Space saving design
- » Edge-to-edge cooking capability
- » ENERGY STAR® qualified



MADE IN USA

ACCUSTEAM™
HIGH PRODUCTION GRIDDLE



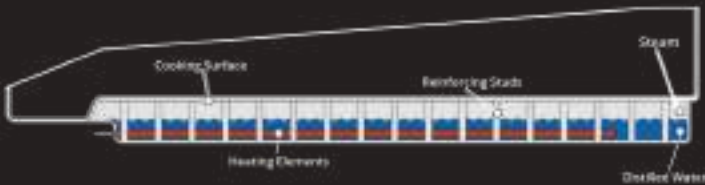
AccuSteam

HOW DOES IT WORK?



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 AccuSteam™ 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!

With the AccuSteam™ Griddle's stainless steel cooking surface, clean up is a breeze. It can be cleaned in less than 5 minutes, saving time and labor. Special brushes, grill bricks, screens, chemicals or powders are not required to clean the AccuSteam™ Griddle and you do not need to baby the cooking surface as you would with a chromium finish griddle.



Models Available:

- Drop-in 36" or 48" width
- Countertop 24", 36" or 48" width, 24" or 30" depth
- Stand-mounted 24", 36" or 48" width, 24" or 30" depth



POUNDS OF HAMBURGER PER HOUR

| | |
|----------------------------|------|
| ACCU-STEAM™ GRIDDLE 4 FEET | 98.1 |
| ACCU-STEAM™ GRIDDLE 3 FEET | 73.6 |
| COMP A 4 FEET | 64 |
| COMP B 4 FEET | 59.5 |
| COMP C 4 FEET | 57.6 |
| COMP D 4 FEET | 53.7 |
| COMP E 4 FEET | 53.1 |
| COMP F 4 FEET | 45.7 |

**UP TO 54%
HIGHER PRODUCTION**

Third party testing available at www.fishnick.com

INTRODUCING THE ACCUCOOL™ CHEF BASE



**Versatility. Dependability.
Maximum Efficiency.**

Have it your way with the AccuCool Chef Base! Available in Electric or Natural Gas, this dynamic duo features the industry leading AccuSteam Technology with the top of the line AccuCool Refrigerated or Freezer base. Heavy duty, 20 ga. stainless steel liner paired with 18 ga. stainless steel body. Full extension drawers, digital temperature controls, and 3 sided compressor access. Take control of your kitchen with this creation station!

- » LESS STEPS FOR COOKS
- » SAVES LABOR
- » INCREASES PRODUCTION
- » HEAVY DUTY DESIGN
- » SPACE SAVING DESIGN
- » ENERGY EFFICIENT

DO IT ALL WITH THE EDGE SERIES TILT SKILLETS

Cutting Edge Performance



The Edge™ Series Tilt Skillet is one of the most versatile pieces of cooking equipment to have in the kitchen. From cooking soups to browning and braising meats, pan frying fish or chicken, and sautéing vegetables, the Edge™ Tilt Skillet provides endless cooking possibilities.

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!



POPULAR ACCESSORIES:



single pantry faucet

double pantry faucet

2" tangent draw-off

ADVANTAGES OF THE EDGE™

- » Available in electric, natural gas, or propane
- » Available in countertop, stand mounted, or securely fastened to the floor
- » Multiple sizes and capacities available
- » NSF certified



| Gallon Capacity | NUMBER OF SERVING PER BATCH | | | | | | | |
|-----------------|-----------------------------|-------|-------|-------|--------|--------|--------|--------|
| | 2 oz. | 4 oz. | 6 oz. | 8 oz. | 10 oz. | 12 oz. | 14 oz. | 16 oz. |
| 30 | 1536 | 768 | 511 | 384 | 306 | 255 | 219 | 192 |
| 40 | 2048 | 1024 | 682 | 512 | 409 | 341 | 292 | 256 |

4 oz. servings is a rule of thumb for schools.
6 oz. servings is a rule of thumb for hospitals/nursing homes.

ROUND OUT YOUR KITCHEN WITH EDGE SERIES KETTLES

Gain an Edge in your Kitchen

The Edge™ Series Steam Kettle line is 100% self-contained, and includes both gas and electric heated models. Just like our Edge™ Series Tilt Skillet line, we have numerous options to fit your kitchen's specific needs. Electric countertop units are available in 5 and 10 gallon capacities while our floor models are available in both full and 2/3-jacketed configurations in 20 to 100+ gallon capacities. We even have low-rim-height full-jacketed models.

All stationary floor model kettles come standard with large 2-inch diameter tangent draw-off valves and domed cover, actuator-assisted lid. All models come standard with 304 stainless steel liners with 316 upgrade available. 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!

POPULAR ACCESSORIES:

Customize the Edge™ Series Kettle to make cooking (and cleaning) easier. AccuTemp offers single and double pantry faucets, a kettle brush cleaning kit, and triple perforated SS baskets.



kettle brush cleaning kit



triple perforated SS baskets

| Gallon Capacity | NUMBER OF SERVINGS PER BATCH | | | | | | | |
|-----------------|------------------------------|-------|-------|-------|--------|--------|--------|--------|
| | 2 oz. | 4 oz. | 6 oz. | 8 oz. | 10 oz. | 12 oz. | 14 oz. | 16 oz. |
| 20 | 1024 | 512 | 341 | 256 | 204 | 170 | 146 | 128 |
| 40 | 2048 | 1024 | 682 | 512 | 409 | 341 | 292 | 256 |
| 60 | 3072 | 1536 | 1024 | 768 | 614 | 512 | 438 | 384 |
| 80 | 4096 | 2048 | 1365 | 1024 | 819 | 682 | 585 | 512 |
| 100 | 5120 | 2560 | 1706 | 1280 | 1024 | 853 | 731 | 640 |
| 125 | 6400 | 3200 | 2133 | 1600 | 1280 | 1066 | 914 | 800 |
| 150 | 7680 | 3840 | 2560 | 1920 | 1536 | 1280 | 1097 | 960 |

4 oz. servings is a rule of thumb for schools.

6 oz. servings is a rule of thumb for hospitals/nursing homes.



ADVANTAGES OF THE EDGE™

- » Sealed, self lubricating worm and trunnion gears – no scheduled maintenance required
- » Available in electric, natural gas, or propane
- » Available in countertop, stand mounted, or securely fastened to the floor
- » Optional type 316 stainless steel for high acid cooking
- » Multiple sizes and capacities available
- » NSF certified





MEET THE ACCUTEMP **CORPORATE CHEFS**

Corporate Chefs– John and Kenny stand ready to answer any and all questions you may have in reference to cooking with your AccuTemp equipment. They are dedicated to helping you get the most out of your equipment. Check out our website at www.accutemp.net to download your free recipe book today.

Feel free to drop them an email at chefs@accutemp.net or give them a call with any questions!

LIFETIME™
SERVICE & SUPPORT
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Backed by the Industry's **ONLY** **Lifetime Service & Support Guarantee**

The Technical Service Staff at AccuTemp 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 questions and address any concerns you might have with your AccuTemp equipment.

For ease of use, we offer operational videos on our website to help you train your staff and ensure that you get the most out of your AccuTemp equipment. DVDs are also available, to request a copy call us at (800) 210-5907.

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