

Project: \_\_\_\_\_ Location: \_\_\_\_\_ Item #: \_\_\_\_\_ Quantity: \_\_\_\_\_

**Standard Features**

- Fast cook times with patent-pending Steam Vector Technology, which utilizes no moving parts
- Cook mode and Variable Temperature Hold mode
- No hood required (in most states)
- Easy-to-use digital controls, with digital temperature display
- Independent digital electronic timer with programmable preset
- 3 Gallon water reservoir
- No water or drain line
- No water filtration or treatment required
- No warranty exclusions for water quality
- Front-mounted drain valve
- No scheduled de-liming or maintenance
- Heavy-duty, field-reversible door
- Door can be opened at any time during cooking cycle
- Cast aluminum heating element is not exposed to water
- Multiple kW heat inputs available for all cooking needs
- 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
- English and Spanish operating instructions on door
- Simplified service access panel
- Low water, high water and overtemp indicator lights
- (2) 5' power cords and plugs included, separate receptacle needed for each unit
- One year parts and labor warranty
- Lifetime Service & Support Guarantee
- UL LISTED Safety Certification (UL 197)
- UL EPH Sanitation Certification (NSF 4)

**Optional Features**

- Bullet Feet
- Stainless steel, ergo-low support stand available with casters, bullet feet or flanged feet
- Perforated cooking shelf
- Drain pan

**Safety, Sanitation & Environmental**



- EPA 202 Evaluated / NFPA 96 4.1.1.2 Compliant



**Pan Capacities**

| Pan Size                    | Qty. |
|-----------------------------|------|
| #200 full size (12x20x2.5") | 12   |
| #400 full size (12x20x4")   | 8    |

**Short Spec**

Evolution<sup>™</sup> steamer is AccuTemp Products' connectionless, boilerless steam cooker that utilizes AccuTemp's Patent Pending Steam Vector Technology for faster cook times, improved energy efficiency, better pan to pan uniformity. Steam Vector Technology requires no moving parts inside the cooking chamber. Steam to be produced inside the cooking cavity with no heating element exposed to water. No water or drain line. Unit to include low water, high water, overtemp warning lights and auto shut off feature. Evolution<sup>™</sup> 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. Unit to be UL Safety and Sanitation Certified, and Energy Star qualified. Built in USA.

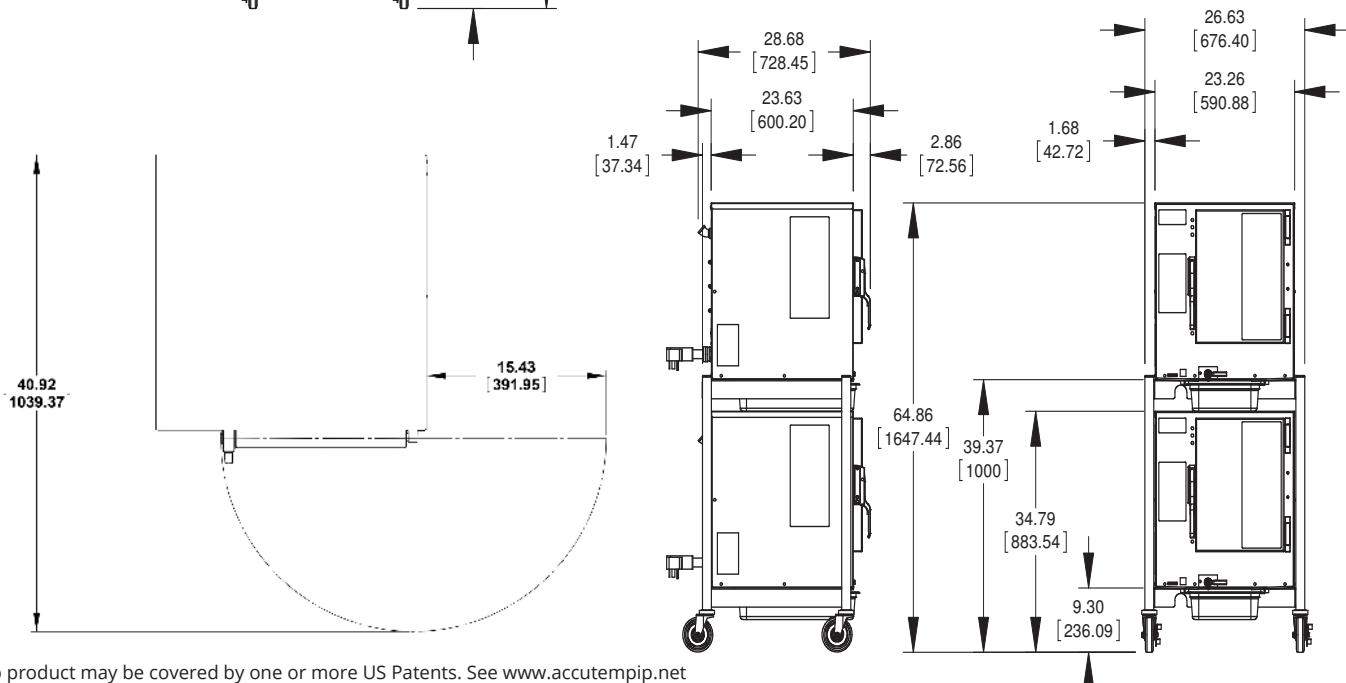
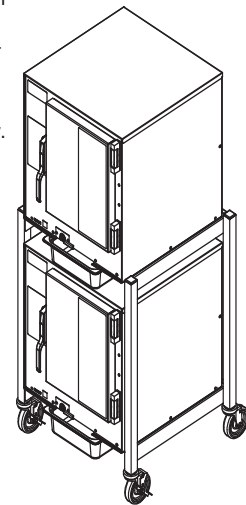
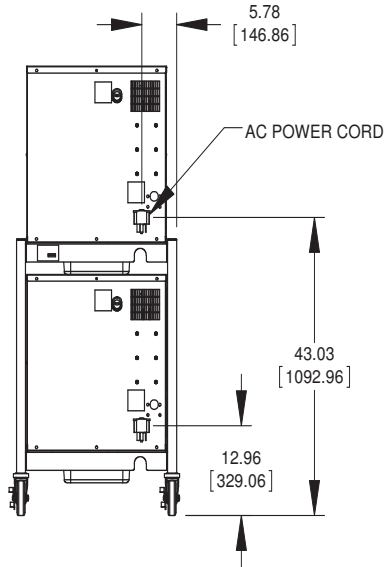


E6 Evolution<sup>™</sup> Models shown with optional drain pan and stand with casters

| Steamer Model "D" Specifications per cavity • DBL = TWO CAVITIES |                   |                   |                   |                   |                   |                   |                        |                                     |                                     |         |         |         |         |
|--|-------------------|-------------------|-------------------|-------------------|-------------------|-------------------|------------------------|-------------------------------------|-------------------------------------|---------|---------|---------|---------|
| Model #  | E62081D060<br>DBL | E62083D100<br>DBL | E62083D150<br>DBL | E62401D060<br>DBL | E62403D110<br>DBL | E62403D130<br>DBL | E62301D070<br>DBL      | E64005D110<br>DBL                   | E64803D140<br>DBL                   |         |         |         |         |
| Volts AC   | 208               | 208               | 208               | 240               | 208               | 240               | 240                    | 230                                 | 3<br>80                             | 4<br>00 | 41<br>5 | 440     | 480     |
| Phase  | 1                 | 3                 | 3                 | 1                 | 3                 | 3                 | 1                      | 3                                   | 3                                   | 3       | 3       | 3       | 3       |
| Amps   | 29                | 28                | 42                | 25                | 22                | 26                | 32                     | 32                                  | 14                                  | 14      | 15      | 16      | 17      |
| Breaker Size   | 30 amp            | 30 amp            | 50 amp            | 30 amp            | 30 amp            | 50 amp            | 50 amp                 | 50 amp                              | 20 amp                              | 20 amp  | 20 amp  | 20 amp  | 20 amp  |
| Watts (kW)   | 6                 | 10                | 15                | 6                 | 8                 | 11                | 13                     | 7                                   | 9                                   | 10      | 11      | 12      | 14      |
| NEMA Plug  | L6-30P            | L15-30P           | 15-50P            | L6-30P            | L15-30P           | 15-50P            | IEC60309-2<br>220/250V | IEC 60309-2<br>220/380-<br>240/415V | IEC 60309-2<br>220/380-<br>240/415V | L16-20P | L16-20P | L16-20P | L16-20P |

**Notes:**

1. Allow 3" between fryer, ranges, and other hot surfaces.
2. (2) 5' power cords supplied with single or 3 phase, separate receptacle needed for each unit.
3. For use on individual branch circuits only.
4. Do not connect to a circuit operating at more than 150V to ground.
5. Dimensions outside brackets are inches, in brackets are millimeters.



AccuTemp product may be covered by one or more US Patents. See [www.accutempip.net](http://www.accutempip.net)