

E3 SGL CONNECTIONLESS EVOLUTION 3 Pan, Electric Boilerless Convection Steamer Stand Mounted

Project:

Location: _____

Item #: _____

Quantity:_____

Standard Features

- Fast cook times with patented Steam Vector Technology, which utilizes no moving parts
- Cook mode and Variable Hold Temperature mode
- Easy-to-use digital controls with digital temperature display
- Independent digital electronic timer with programmable preset
- No water and drain connections
- No water filtration or treatment required
- No warranty exclusions for water quality
- Uses less than 1.5 gallons of water per hour
- 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
- Operating instructions on door
- Simplified service access panel
- Low water, high water and overtemp indicator lights
- 5' power cord with plug included
- 3 gallon water reservoir
- One year parts and labor warranty
- Lifetime Service & Support Guarantee
- No hood required (in most states)
- UL LISTED Safety Certification (UL 197)
- UL EPH Sanitation Certification (NSF 4)
- Stainless steel support stand available with casters, bullet feet or flanged feet

Optional Features

- Bullet Feet
- Perforated cooking shelf
- Drain pain

Safety, Sanitation & Environmental



• EPA 202 Evaluated / NFPA 96 4.1.1.2 Compliant



Pan Capacities

Pan Size	Qty.
#200 full size (12x20x2.5")	3
#400 full size (12x20x4")	2

Short Spec

Evolution[™] steamer is AccuTemp Products' connectionless, boilerless 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 element exposed to water. No water or drain line. Uses less than 1.5 gallons 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. Unit to be UL Safety and Sanitation Certified, and Energy Star qualified. Built in USA.



E3 Evolution[™] Model shown stand mounted with casters and optional drain pan

AccuTemp product may be covered by one or more US Patents. See www.accutempip.net

AccuTemp Products, Inc.

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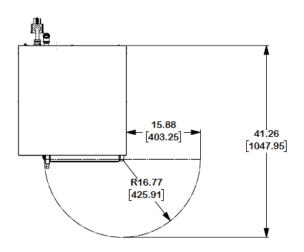
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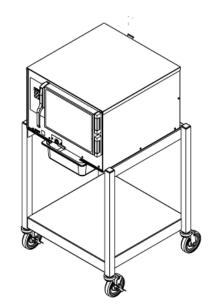


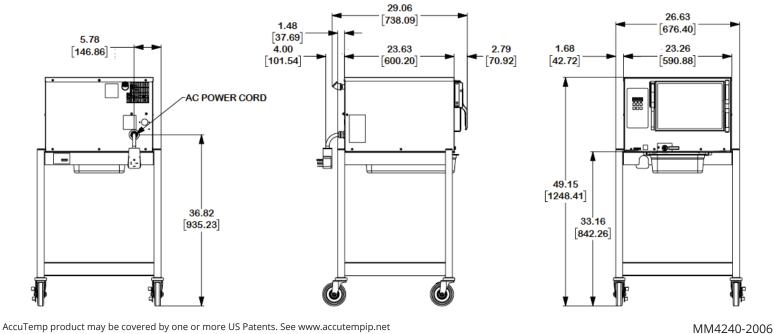
Steamer Model "D" Specifications									
Model #	E32081D060	E32083D150	E32401D080	E32403D110		E34803D140			
Volts AC	208	208	240	208	240	440	480		
Phase	1	3	1	3		3			
Amps	29	42	32	22	26	16	17		
Breaker Size	30 amp	50 amp	50 amp	30 amp		20 amp			
Watts (kW)	6	15	8	8	11	12	14		
NEMA Plug	L6-30P	15-50P	6-50P	L15-30P		L16-20P			

Notes:

- 1. Allow 3" between fryer, ranges, and other hot surfaces.
- 2. 5' power cord supplied with single or 3 phase.
- 3. For use on individual branch circuit only.
- Do not connect to a circuit operating at more than 150V to ground.
 Dimensions outside brackets are inches,
- 5. Dimensions outside brackets are inches, in brackets are millimeters.







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