



Owners Manual

**Models
S3 & S6**



...For Creative Cooking Technology!

CONTENTS

WARNINGS	2
INSTALLATION	4
Location and Placement	4
Leveling	4
Steamer/Stand Installation	5
Electrical Supply and Connections	7
OPERATION	8
Introduction	8
Preheating	9
Cooking	10
Holding	11
Daily Cleaning	12
COOKING GUIDELINES	13
SERVICE AND TROUBLESHOOTING	15
General Service Information	15
Basic Troubleshooting	16
Parts Listing	18
S6 Model	18
S3 Model	19
SPECIFICATION SHEETS	20
ELECTRICAL SCHEMATIC	24
WARRANTY	42

WARNINGS



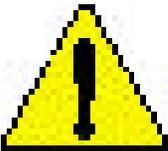
DANGER:

1. Only personnel qualified to work with electricity should install this unit. Improper installation can cause personal injury or damage to the equipment.
2. This appliance must be properly Grounded. Failure to properly ground the appliance could result in electrocution and / or death.
3. To prevent electrical shock Do Not open covers. No user serviceable parts inside.



WARNING:

1. When using a stand that is equipped with castors, floor surface must be level and flat. Failure to do so can result in a “tipping” issue and could result in serious injury.
2. When accessing the cooking chamber, be sure to always stand back while slowly opening the door, allowing the chamber time to vent its steam. Never look or reach into the cooking chamber before it has had time to completely vent its steam.
3. Never reach into the cooking chamber or handle hot items without wearing proper insulated gloves.
4. Never Use wet or damp gloves, as moisture can conduct heat which could result in a severe burn.



CAUTION:

1. Be sure all operators read, understand and follow the information contained in this manual, including operating instructions, cautions, warnings and safety instructions.
2. Use caution when operating the steamer. Direct contact with steam can result in a severe burn.
3. Please use caution when emptying the drip pan. The Contents in this pan could cause severe burns.
4. Keep the floor in front of the equipment clean and dry. If spills occur, clean immediately to avoid the potential injuries.
5. Do not use a water jet to clean steamer.
6. Use of any replacement parts other than those supplied by AccuTemp Products, Inc. can cause bodily injury to the operator, damage to the equipment and will void all warranties.
7. This appliance is extremely heavy. For safe handling, the installer should obtain help as needed or employ appropriate material handling equipment to remove unit from the skid and move into its final destination.
8. Do not use the low water indicator as a substitute for checking the water level in the cooking chamber periodically. Failure to properly maintain the water level may result in improperly cooked product and over time may result in a premature service issue that may not be covered under warranty.

WARNINGS



IMPORTANT:

1. Never leave a De-liming agent in contact with the stainless steel longer than 10 minutes before rinsing chamber thoroughly with water. Longer contact can cause corrosion.
2. Do not use abrasive materials, such as wire brushes, scouring pads or scrapers to clean chamber bottom.
3. Service must be performed only by AccuTemp Products, Inc. authorized service personnel. Service performed by unauthorized personnel will void all warranties.
4. Any In-Field Modification made without written authorization from AccuTemp will void the warranty.

IMPORTANT SERVICE INFORMATION

An AccuTemp Products, Inc. Technical Service Technician is available Monday thru Sunday, 7:00am to 7:00pm EST.

260-469-3040 or 800-480-0415



INSTALLATION

LOCATION AND PLACEMENT

To insure maximum benefit of your warranty; location, placement and leveling are critical. The AccuTemp Steam'n'Hold cooker is designed for installation on either a commercial kitchen countertop or an AccuTemp Steam'n'Hold stand.

Your AccuTemp Steam'n'Hold is equipped with vents to allow the proper ventilation of air through the electrical compartments. On current S6 & S3 Steam'n'Hold models, the vents are located on the bottom and rear panels. To ensure these vents work properly, a minimum clearance for ventilation must be observed and adhered to. A Minimum spacing of 3-inches (8cm) to the rear panel is required between any object such as a wall, barrier or other piece of equipment. It is also recommended that the Steam'n'Hold not be placed under other wet equipment or locations.

For S6 models with a serial number lower than 22627, vents are located on the rear & left side panels and a minimum spacing of 6-inches (16cm) to the left side panel is required between heat sources such as, but not limited too, a range, griddle or fryer, along with a minimum spacing of 3-inches (8cm) to the rear panel, between any object such as a wall, barrier or other piece of equipment.

LEVELING

Counter-Top Installation



Once the Steam'n'Hold has been properly placed on a countertop, install the (4) rubber foot tips provided with your Steam'n'Hold onto the four foot adjusters on each of the steamer legs as shown. This will keep your steamer from sliding on the counter-top during normal use. Once the rubber foot tips have been installed, adjust the four foot adjusters up or down as needed to level the steamer.

INSTALLATION

Stand Installation

There are several different configurations for Steam'n'Hold stand installations. Please read each carefully and follow the directions for your specific installation.

Single Steamer Installation

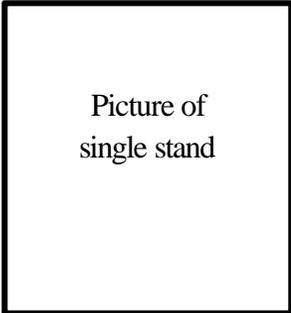
The AccuTemp SNH10 single stand is equipped with adjustable feet and can be used with either a single S6 or S3 model Steam'n'Hold steamer. To install, carefully lift steamer and place up on stand brackets, ensuring that the (4) mounting holes on the underside of the Steam'n'Hold are lined up with the mounting holes on the stand brackets. Then using a 3/16" allen wrench, insert one each of the (4) 1/4"-20 allen bolts and 1/4" split lock washers through the underside of each stand bracket mounting hole and tighten. Once the Steam'n'Hold has been installed and bolted down on the stand, level the steamer by adjusting the feet found at the ends of each stand leg, either up or down as needed.



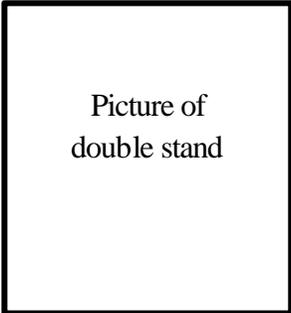
Warning

When using a stand that is equipped with castors, floor surface must be level and flat. Failure to do so can result in a "tipping" issue that could result in serious injury.

The AccuTemp SNH11 single stand is equipped with non-adjustable castors and should only be used on a floor surface that is flat and level. The AccuTemp SNH11 can be used with either a single S6 or S3 model Steam'n'Hold steamer. To Install steamer, engage the breaks on each of the two locking castors to the "ON" position, then carefully lift steamer and place up on stand brackets, ensuring that the (4) mounting holes on the underside of the Steam'n'Hold are lined up with the mounting holes on the stand brackets. Then using a 3/16" allen wrench, insert one each of the (4) 1/4"-20 allen bolts and 1/4" split lock washers through the underside of each stand bracket mounting hole and tighten.



Picture of
single stand



Picture of
double stand

INSTALLATION

Double Steamer Installation

The AccuTemp SNH20 double stand is equipped with adjustable feet and can accommodate either (2) S6 model Steam'n'Hold, (2) S3 Model Steam'n'Hold or a combination of each model. When ordered as a package, one of the two steamers will be designated as a "bottom unit" on the outside of its packaging; this unit should be installed first. Carefully lift the "bottom" steamer and place it on the lower stand brackets, ensuring that the (4) mounting holes on the underside of the Steam'n'Hold are lined up with the mounting holes on the stand brackets. Then using a 3/16" allen wrench, insert one each of the (8) 1/4"-20 allen bolts and 1/4" split lock washers through the underside of each stand bracket mounting hole and tighten.

Once the "bottom unit" has been installed, carefully lift and place the second Steam'n'Hold on the upper stand brackets, ensuring that the (4) mounting holes on the underside of the Steam'n'Hold are lined up with the mounting holes on the stand brackets. Then using a 3/16" allen wrench, insert one each of the remaining (4) 1/4"-20 allen bolts and 1/4" split lock washers through the underside of each stand bracket mounting hole and tighten. Once both Steam'n'Hold have been installed and bolted down on the stand, level the steamers by adjusting the feet of the stand either up or down.



Warning

When using a stand that is equipped with castors, floor surface must be level and flat. Failure to do so can result in a "tipping" issue that could result in serious injury.

The AccuTemp SNH21 double stand is equipped with non-adjustable castors and should only be used on a floor surface that is flat and level. The AccuTemp SNH21 can accommodate either (2) S6 model Steam'n'Hold, (2) S3 Model Steam'n'Hold or a combination of each model. When ordered as a package, one of the two steamers will be designated as a "bottom unit" on the outside of its packaging; this unit should be installed first. Carefully lift the "bottom" steamer and place it on the lower stand brackets, ensuring that the (4) mounting holes on the underside of the Steam'n'Hold are lined up with the mounting holes on the stand brackets. Then using a 3/16" allen wrench, insert one each of the (8) 1/4"-20 allen bolts and 1/4" split lock washers through the underside of each stand bracket mounting hole and tighten.

Once the "bottom unit" has been installed, carefully lift and place the second Steam'n'Hold on the upper stand brackets, ensuring that the (4) mounting holes on the underside of the Steam'n'Hold are lined up with the mounting holes on the stand brackets. Then using a 3/16" allen wrench, insert one each of the remaining (4) 1/4"-20 allen bolts and 1/4" split lock washers through the underside of each stand bracket mounting hole and tighten.

INSTALLATION

Electrical Supply

The AccuTemp Steam'n'Hold steamer has been designed, manufactured and tested to meet or exceed the demanding standards of safety set forth by Underwriters Laboratories, Inc. To ensure this high level of safety is maintained in your installation, it is important that you read and understand the following paragraphs before attempting to apply power to your Steam'n'Hold. If any of these instructions are not completely understood, or you have any doubt as to whether your supply receptacle is of the correct voltage, amperage, or is properly grounded, consult a qualified electrician or serviceman.

Power Requirements

AC power requirements are listed on the data plate located on the left side panel on all steamers. Steamers should never be connected to a circuit operating at more than 150Vac to ground and should always be connected to an individual branch circuit. Each Steam'n'Hold steamer comes equipped with a connected 5' foot power and plug, rated for the power requirements of each unit. Damage caused by removal or modification of factory standard plug is not covered by product warranty. Figure 1A shows standard plug configurations for all S3 and S6 models.



Figure 1A - Steamer Plug Configurations

Note that the receptacle that accepts the NEMA L6-30P is commonly used in both 208Vac and 240Vac installations, so make sure the voltage at the supply receptacle is within $\pm 10\%$ of the voltage listed on the steamers data plate. Connection to any other voltage may permanently damage your Steam'n'Hold or cause premature component failure and damage of this type is not covered under product warranty.

Grounding

To reduce the risk of serious shock or death in the event of an electrical short circuit, this appliance must be grounded. The Steam'n'Hold steamer is equipped with a cord having a grounding wire and plug, which must be plugged into a receptacle that is properly installed and grounded. Under no circumstance should the grounding plug be cut or bent to fit a receptacle other than the one specified.

INITIAL START-UP

INTRODUCTION

The Steam'n'Hold steamer takes the time proven method of cooking with steam and adds the advantage of control. This is accomplished by reducing the internal atmospheric pressure of the Steam'n'Hold during cooking, thereby lowering the temperature at which the water begins to boil. This surprisingly simple fact allows you, the operator, to control the temperature of the steam that you cook with.

Controlling the temperature of the steam gives you the ability to cook the food to the desired temperature without over cooking, resulting in a more tender, juicier, nutritious product and with less shrinkage than was previously possible.

But the advantages of Steam'n'Hold don't stop there. Once the cooking time expires, the steamer automatically enters the "Hold" mode. In this mode, the thermostat regulates the internal temperature, but vacuum is released, returning the cooking chamber to normal atmospheric pressure. At this time, steam is no longer generated and the cooking chamber is held at the desired temperature at a relative humidity of 100%. This eliminates food from drying out by suppressing the evaporation of the products natural moisture. As a result, most food products can be held in a ready-to-serve state for several hours after cooking, with no appreciable loss in taste, appearance or consistency.

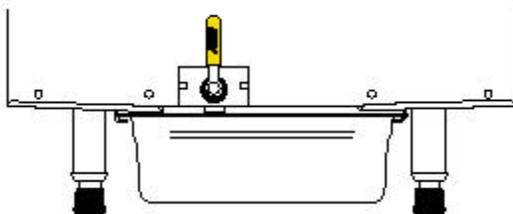
DAILY PREPARATION FOR USE

Preparing the AccuTemp Steam'n'Hold for use each day requires very little time and effort: simply fill the cooker with water and preheat.

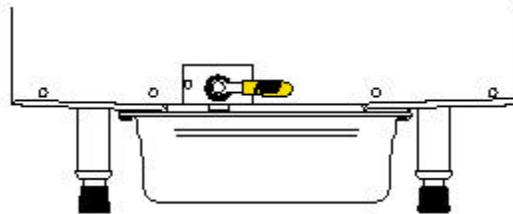


Caution

Before filling the cooking chamber with water, ensure that the drain valve on the front of the Steam'n'Hold is in the closed position and a full size steam table pan with a minimum depth of 4 inches or a 1x1 gastronome pan with a minimum depth of 101mm, has been positioned on the pan rail slides.



Steamer Drain Open



Steamer Drain Closed

INITIAL START-UP

FILLING WITH WATER

At the beginning of each day, open the door of the Steam'n'Hold and pour 3 gallons (11 liters) of ordinary tap water into the bottom of the cooking chamber. (Although the mineral content of the water is not that important, the Steam'n'Hold should always be drained and cleaned at the end of each day to prevent food or mineral buildup.)

Daily water usage will depend on different factors: what temperature you are cooking at, the products you are cooking and the length of time the door is open. In most cases 3 gallons (11 liters) of water will last several hours or more. However, the level of the water should be checked periodically to avoid running low and or out. If the Steam'n'Hold does run out of water, the "Low Water" indicator light and buzzer will come on. Should this occur, simply turn the off, refill the steamer with water and restart the unit. (If the shutdown occurred during cooking, the cycle will resume at the point it stopped, however, a time adjustment may be necessary depending on the temperature of the water the steamer was filled with.)



Caution

Do not use the low water indicator as a substitute for checking the water level in the cooking chamber periodically. Failure to properly maintain the water level may result in improperly cooked product and over time may result in a premature service issue that may not be covered under warranty.

PREHEATING



To maximize efficiency, while minimizing cook time, it is always recommended to preheat the cooking chamber prior to cooking.

S6 Model: With the water reservoir full, close door, set thermostat to desired cooking temperature and position toggle switch to "Thermostat" mode (160°F-200°F/71°C-93°C) or select "Fast Cook" (212°F/100°C), then set timer to 15 minutes and press "On". When the cycle is complete, the steamer will automatically switch to the "Hold" mode, at which time the Steam'n'Hold is ready for use. Please note, when steamer is in "Hold" mode, the thermostat will regulate the cooking chamber temperature even if the steamer may be in the "Fast Cook" mode.

S3 Model: With the water reservoir full, close the door, set thermostat to desired cooking temperature, set timer to 15 minutes, turn selector switch to "On" and then select either "Cook" (160°F-200°F/71°C-93°C) or "Fast Cook" (212°F/100°C). When cycle is complete, the steamer will automatically switch to "Hold" mode at which time the Steam'n'Hold is ready for use. Please note, when steamer is in "Hold" mode, the thermostat will regulate the cooking chamber temperature even if the steamer may be in the "Fast Cook" mode.

OPERATION

COOKING

Low Temperature Cooking (160°F-200°F/71°C-93°C)



Did you know that with the AccuTemp Steam'n'Hold steamer, you could cook and hold food all at the same time? With our patented vacuum cooking technology, the Steam'n'Hold offers you the versatility of cooking and holding different types of food product all at the same time when cooking with low temperature steam.

S6 Model: To begin cooking, position toggle switch into “Thermostat” mode, set thermostat to desired cooking temperature, set timer to desired cook time. Press “On” if the steamer has been turned off.

S3 Model: To begin cooking, set thermostat to desired cooking temperature, then set timer to desired cook time. Turn selector switch to “On” then over to “Cook” if steamer has been turned off.



Try using perforated pans for the best results in cooking! By allowing steam to penetrate from all directions, perforated pans will maximize heat transfer and give you the shortest cook times.

High Temperature Cooking (212°F/100°C)

S6 Model: To begin cooking, position toggle switch to “Fast Cook”, then set timer to the desired cooking time. Press “On” if steamer has been turned off.

S3 Model: To begin cooking, set timer to desired cook time, then turn selector switch to “Fast Cook”. If steamer has been turned off, turn selector switch to “On” and release.

Continuous Cook

S6 & S3 Model: This feature gives you the flexibility of cooking independently of the cook timer and can be utilized in either low temperature or high temperature cooking. Follow either low temperature or high temperature cooking guidelines but instead of selecting an interval of time, rotate timer knob clockwise until the white indicator on the timer knob lines up with the yellow “Continuous” position.

On S6 units with a serial number less than 22627, rotate timer knob clockwise until the timer knob rest against the timer “stop pin”.

OPERATION



Warning

Direct contact with steam can result in a severe burn.



When accessing the cooking chamber, be sure to always stand back, while slowly opening the door allowing the chamber time to vent its steam. Never look or reach into the cooking chamber before it has had time to completely vent its steam.



Never reach into the cooking chamber or handle hot items without wearing proper hot gloves.



Never Use wet or damp gloves, as moisture can conduct heat and could result in a severe burn.

Checking Food While Cooking



To maximize efficiency, while minimizing cook time, it is always recommended to allow product to finish its cook cycle before opening the chamber door. However, if the door is open during a cook cycle, a time adjustment may be necessary depending on how long and often the chamber door is open.

S6 & S3 Model: While standing back, slowly pull on the door latch. This will allow any vacuum inside the cooking chamber to be released. Then allow the cooking chamber time to vent its steam. Once steam has vented, carefully check food, close door and the Steam 'n' Hold will resume the cooking cycle.

On S6 units with a serial number less than 22627, press "Off", stand back while slowly opening the door, allowing the cooking chamber time to vent its steam. Once steam has vented, carefully check food, close door and press "On" to continue cooking.

HOLDING

The Steam'n'Hold will automatically enter the "Hold" mode once time has expired with the cooking cycle, at which point the "end of cycle" buzzer will sound, alerting the operator that product is ready. A slight manual adjustment to the "Hold" position on the timer is needed to turn off the "end of cycle" buzzer. The "Hold" temperature is determined by the thermostat and can be adjusted manually by the operator.

S6 & S3 Model: To hold food independently of cooking, rotate the timer counter clockwise until the white indicator on the timer knob lines up with the yellow "Hold" position. Select desired "Hold" temperature and turn selector switch to "On". It is recommended to preheat the cooking chamber to the desired holding temperature if the cooking chamber is in a cool state.

On S6 units with a serial number less than 22627, rotate timer knob counter-clockwise until the timer knob rest against the timer "stop pin".

DAILY CLEANING



Caution

Please use caution when emptying the drip pan. The Contents in this pan could cause severe burns.



Keep the floor in front of the equipment clean and dry. If spills occur, clean immediately to avoid the potential injuries.



Do not use a water jet to clean steamer.



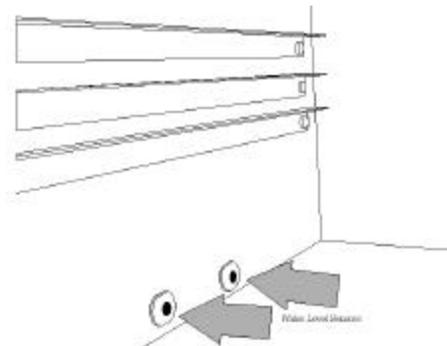
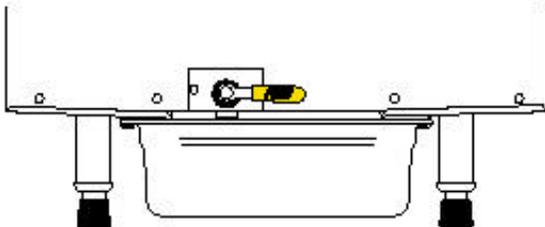
Important

Do not use abrasive materials, such as wire brushes, scouring pads or scrapers to clean chamber bottom. Products of these types will scratch the chamber bottom and allow places for mineral and food particulates to accumulate.



Never leave a De-liming agent in contact with the stainless steel longer than 10 minutes before rinsing chamber thoroughly with water. Longer contact can cause corrosion and metal fatigue .

At the end of each day the Steam'n'Hold should be drained and cleaned. First, turn the Steam'n'Hold off, open the door and allow the steamer at least 15 minutes to cool down before cleaning. Ensure that a full size steam table pan with a minimum depth of 4 inches or a 1x1 gastronome pan with a minimum depth of 101mm has been placed beneath the Steam'n'Hold and then carefully open the drain valve to allow water to drain from the cooking chamber. Please use caution when draining a warm or hot Steam'n'Hold. Clean cooking chamber, along with the low water sensors, with mild detergent, rinse thoroughly and leave door ajar. Do not clean with waterjet as this can damage the steamer. Failure to follow this simple cleaning procedure can result in inefficient cooking and false readings with the low water sensors that will shut the steamer down even though there may be plenty of water in the reservoir. As with any piece of equipment, proper care will prolong the life of your Steam'n'Hold and ensure many years of efficient operation.



Cooking Guidelines

* PAN SIZES: A—12"x20"x2-1/2" B—12"x20"x4" C—12"x20"x1"

ITEM	WEIGHT PER PAN	PAN SIZE*	NUMBER OF PANS	COOKING TIME	NOTES	RECOMMENDED COOKING TEMP.
Apples -Fresh Halves	5 lbs.	A Perforated	1-4 5-6	15 minutes 20 minutes	Garnish with butter, cinnamon and sugar	Fast Cook 212°
Asparagus -Frozen spears	3.5 lbs.	A Perforated	1-4 5-6	15 minutes 20 minutes		185°
Asparagus -Thawed	5 lbs.	A Perforated	1-4 5-6	10 minutes 15 minutes		185°
Beans -Green or Wax, Fresh	6 lbs.	A Perforated	1-3 4-6	12 minutes 15 minutes		Fast Cook 212°
Beans -Pinto	4 lbs./1 gal. water	B Solid	1-4	8-10 hours	Cook overnight and hold @ 165°	190°
Beets -2" diameter	7-1/2 lbs.	A Perforated	1-3 4-6	12 minutes 15 minutes		Fast Cook 212°
Beef -Prime Rib	12-15 lbs.	A Perforated	1-3	3-1/2 hours	Cook to internal temperature of 155°	165°
Beef Roast -Inside Round	25-30 lbs.	B Solid	1-4	4 hours		165° - 175°
Broccoli -Fresh 1/2-3/4" stalk	6 lbs.	A Perforated	1-3 4-6	10 minutes 12 minutes		185°
Broccoli -Frozen IQF	5 lbs.	A Perforated	1-3 4-6	12 minutes 15 minutes		Fast Cook 212°
Cabbage -Green, Wedges	4 lbs.	A Perforated	1-4 5-6	15 minutes 20 minutes		Fast Cook 212°
Cabbage -Red, Sliced	4 lbs.	A Perforated	1-4 5-6	15 minutes 20 minutes		Fast Cook 212°
Cabbage -Cored 1/4-1/6 of head	5 lbs.	A Perforated	1-3 4-6	15 minutes 20 minutes		Fast Cook 212°
California Blend -Frozen Vegetables	6 lbs.	A Perforated	1-4 5-6	15 minutes 20 minutes		Fast Cook 212°
Carrots -Fresh 1/4 bias cut	5 lbs.	A Perforated	1-4 5-6	15 minutes 20 minutes		Fast Cook 212°
Carrots -Frozen, Whole Baby	5 lbs.	A Perforated	1-3 4-6	15 minutes 20 minutes		Fast Cook 212°
Cauliflower -Fresh, Whole	3 lbs.	A Perforated	1-3 4-6	10 minutes 15 minutes		Fast Cook 212°
Cauliflower -Frozen Florets	5 lbs.	A Perforated	1-3 4-6	15 minutes 20 minutes		Fast Cook 212°
Chicken -Boneless Breasts	3 lbs.	A Perforated	1-5	20 minutes	Use solid drip pan in bottom position	185°
Chicken -Cut-up	8 lbs.	A Perforated	1-4 5	25-30 mins.	Use solid drip pan in bottom position	185°
Chicken -Whole	two @ 2 lbs.	A Perforated	1-4	40 minutes	Use solid drip pan in bottom position	185°
Corn -Fresh 6" ears	1 dozen	A Perforated	1-3 4-6	25-35 mins. 30-35 mins.		Fast Cook 212°
Corn -Frozen ears - 3"	5 lbs.	A Perforated	1-4 5-6	30 minutes 40 minutes		Fast Cook 212°
Corn -Kernel Frozen	5 lbs.	A Perforated	1-3 4-6	18-24 mins. 25-30 mins.		Fast Cook 212°
Crab -Alaskan King Crab Legs	all weights	A Perforated	1-6	12 minutes	Start with only 2 gal. water in SNH as crab legs will "weep"	Fast Cook 212°
Crab -Frozen Snow Crab Legs	all weights	A Perforated	1-6	12 minutes	Start with only 2 gal. water in SNH as crab legs will "weep"	Fast Cook 212°
Egg Noodles	3 lbs.	B Solid	1-4	Cook 5 mins. Hold 5 mins.	Preheat water to 212°, Drain after 5 minute hold period	Fast Cook 212°
Eggs -Hard Boiled	3 lbs.	A Perforated	1-4 5-6	15 minutes 17 minutes	Immerse in cold water immediately after cooking	Fast Cook 212°
Eggs -Scrambled, Liquid	6 quarts	A Solid	1-3 4-6	35 minutes 45 minutes	If shorter cook times are needed use Fast Cook (212°)	180°
Eggs -Scrambled, Liquid, Fast Cook (212°)	6 quarts	A Solid	1-3 4-6	15 minutes 20 minutes		Fast Cook 212°

Cooking Guidelines

* PAN SIZES: A—12"x20"x2-1/2" B—12"x20"x4" C—12"x20"x1"

ITEM	WEIGHT PER PAN	PAN SIZE*	NUMBER OF PANS	COOKING TIME	NOTES	RECOMMENDED COOKING TEMP.
Fish-Fillets	3 lbs.	A Solid	1-4 5-6	5-7 minutes		Fast Cook 212°
Frankfurters-10/1 lbs. Thawed	7 lbs.	A Perforated	1-4 5-6	15 minutes 20 minutes		190°
Hamburgers-Fresh 80/20 1/4 lb. each	30 oz.	C Perforated	1-6 7	20 minutes 30 minutes	Lay out flat on pan-use solid drip pan in bottom position	190°
Hamburgers-3 oz. Pre-cooked Frozen	5 lbs.	A Solid	1-3 4-6	25 minutes 30 minutes		190°
Hamburgers-3 oz. Pre-cooked, Frozen, Thawed	5 lbs.	A Solid	1-3 4-6	15 minutes 20 minutes		190°
Hot Dogs-Frozen	5 lbs.	A Perforated	1-3 4-6	15 minutes 20 minutes		Fast Cook 212°
Lobster-Live	all weights	A Perforated	1-6	9-10 minutes		Fast Cook 212°
Lobster Tail-Fresh	all weights	A Perforated	1-6	11-13 minutes		Fast Cook 212°
Meatballs-1/2 oz. Pre-cooked, Frozen	8 lbs.	A Perforated	1-3 4-6	15 minutes 20 minutes		Fast Cook 212°
Mixed Vegetables-Frozen	5 lbs.	A Perforated	1-4 5-6	30 minutes 40 minutes	If shorter cook times are needed use Fast Cook (212°)	180°
Mixed Vegetables-Frozen, Fast Cook (212°)	5 lbs.	A Perforated	1-4 5-6	15 minutes 25 minutes		Fast Cook 212°
Onions-2" diameter	6 lbs.	A Perforated	1-3 4-6	20 minutes 30 minutes		Fast Cook 212°
Pasta-Angel Hair	5 lbs.	A Solid	1-3 4-6	7 minutes		Fast Cook 212°
Pasta-Elbow Macaroni	6 lbs.	B Solid	1-3 4-6	10 minutes		Fast Cook 212°
Pasta-Linguini	2 lbs.	A Solid	1-3 4-6	7 minutes	Preheat water to 212°, Drain off to hold	Fast Cook 212°
Pasta-Spaghetti	2 lbs.	B Solid	1-3 4	8 minutes	Preheat water to 212°, Drain off to hold	Fast Cook 212°
Peas-Fresh Shelled	2 lbs.	A Solid	1-3 4	12 minutes	Preheat water to 212°, Drain off to hold	Fast Cook 212°
Peas-Frozen	7 lbs.	B Solid	1-3 4	8-12 minutes	Preheat water to 212°, Drain off to hold	Fast Cook 212°
Pork Chops-Loin, 4 oz.	6 lbs.	A Solid	1-3 4-6	20 minutes 35 minutes		185°
Pork Roast-Loin	10-12 lbs.	B Solid	1-4	3 hours	Cook to internal temperature of 155°	170° - 180°
Potatoes-1/4 cut	5 lbs.	A Perforated	1-3 4-6	35 minutes		Fast Cook 212°
Potatoes-Whole, Baked	5 lbs.	A Perforated	1-4 5-6	30 minutes 40 minutes		Fast Cook 212°
Rice	5 lbs.	A Solid	1-3 4-6	35 minutes		Fast Cook 212°
Shrimp-16-20 Thawed	10 lbs.	A Perforated	1-3 4-6	9 minutes 15 minutes	Stir at halfway point and sprinkle seasoning on top	Fast Cook 212°
Squash-Yellow, Fresh/Frozen, Sliced	30 lbs.	B Perforated	1-3 4	12 minutes		Fast Cook 212°
Turkey Roast-Thawed, Foil-Wrapped	10-11 lbs.	A Solid	1-4	2-1/2 hours	Cook to internal temperature of 165°	185°
Turkey-Thawed, Unstuffed	16-18 lbs.	A Solid	1-2	3 hours	Cook to internal temperature of 170°	185°
Zucchini-Fresh/Frozen, Sliced	15 lbs.	A Perforated	1-6	9 minutes		Fast Cook 212°

NOTE: Most meat items cook at lower temperatures in the SNH will have vastly improved quality and yield over convection oven or conventional steamer. The times and temperatures stated here are for general guidance and adjustments in cooking time may be necessary depending on temperature, food quality, size and shape, freshness, load size, etc. There is very little chance of overcooking with low temperature steam if the correct temperature has been selected. This makes it possible to cook **and** hold food at the same time.

SERVICE AND TROUBLESHOOTING

WARNING

Service must be performed only by AccuTemp Products, Inc. authorized service personnel. Service performed by unauthorized personnel will void all warranties.

Call AccuTemp Products, Inc. Technical Service Hotline at 800-480-0415 or 260-469-3040 for the service agent nearest you.

Both high and low voltages are present inside this equipment, even when turned off. Remove the equipment from all power sources prior to servicing.

To prevent electrical shock, do not open covers. There are no user serviceable parts inside.

IMPORTANT SERVICE INFORMATION

An AccuTemp Products, Inc. Technical Service Technician is available Monday thru Sunday, 7:00am to 7:00pm EST.

260-469-3040 or 800-480-0415

General Service Information

Conventional steamers require scheduled service (such as boiler maintenance) at relatively frequent intervals. The Steam'n'Hold steamer however, requires no such requirements due to its unique design.

Because the Steam'n'Hold has been engineered for the highest reliability, most problems that arise can be attributed to minor oversights, such as an incorrect temperature or failure to close door securely. These types of situations are addressed in the following paragraphs.

To ensure continued safe and reliable operation of your Steam'n'Hold, only Factory Authorized Service Personal should perform any component replacement or major repair. Please contact the AccuTemp Technical Service Department for help at 800-480-0415 or 260-469-3040 if the measures described below fail to correct your problem.

SERVICE AND TROUBLESHOOTING

Basic Troubleshooting

Steamer Will Not Turn On

- Make sure the unit is plugged in (if applicable).
- Check the facility circuit breaker (or fuses) supplying the unit.
- Call AccuTemp Products, Inc. Technical Service at 260-469-3040 or toll free at 800-480-0415.

Steamer displays “Low-Water”

- Check level of water in cooking chamber and add accordingly.
- If cooking chamber is full (3 gallons/11 liters), water sensors may have a film across them. Clean sensors by draining unit of water and wiping sensors off with a towel and mild detergent and then rinse thoroughly.
- Call AccuTemp Products, Inc. Technical Service at 260-469-3040 or toll free at 800-480-0415.

Food Is Over Cooked

- Check that the proper cook temperature is being used. (Excess time will cause over-cooking only when the temperature setting is moderately higher than the desired final product temperature).
- Call AccuTemp Products, Inc. Technical Service at 260-469-3040 or toll free at 800-480-0415.

Food Is Under Cook

- Make sure you are using adequate time and temperature settings. Extra time may be required if pans are covered or if product is left in plastic bags or similar packaging.
- Try distributing the product more evenly within the steamer and or pans, if possible.
- Make sure the water drain valve on the front of the Steam’n’Hold is tightly closed. The steamer may appear to be cooking normally if the valve is slightly open but efficiency may be compromised.
- Check the door seal for food debris. Food debris on the face of the door seal or under flap may cause steamer to appear to be cooking normally but efficiency may be compromised. Nicks or cuts in the door seal may also cause inefficient cooking.
- Call AccuTemp Products, Inc. Technical Service at 260-469-3040 or toll free at 800-480-0415.

SERVICE AND TROUBLESHOOTING

Low Vacuum Gauge Readings

- The higher the temperature setting, the lower the vacuum gauge reading. When operating at 212° (Fast Cook), the gauge will read near or at zero.
- Verify that the door has been closed securely.
- Check to make sure there is no food debris on the face of the door seal or behind its flap. Also check the door seal for damage such as nicks or cuts.
- Call AccuTemp Products, Inc. Technical Service at 260-469-3040 or toll free at 800-480-0415.

Unit Will Not Turn Off

- This symptom, which is extremely rare, indicates a serious control malfunction. Turn off the steamers electrical supply at the source and call AccuTemp Products, Inc. Technical Service Dept. at 260-469-3040 or toll free at 800-480-0415.

6-PAN PARTS BREAKDOWN

3-PAN PARTS BREAKDOWN



TABLETOP STEAM'N'HOLD™
6 Pan, Electric Heated, Vacuum Capable,
Connectionless Countertop Steamer

Short Specification

Steamer shall be an **AccuTemp STEAM'N'Hold** Model

Specify:

	6 kW	8 kW	10 kW	10.7 kW	12 kW	14.4 kW	17 kW	18 kW
208	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	N/A	<input type="checkbox"/>	N/A	<input type="checkbox"/>	N/A
240	<input type="checkbox"/>	<input type="checkbox"/>	N/A	N/A	<input type="checkbox"/>	N/A	<input type="checkbox"/>	N/A
480	N/A	N/A	N/A	<input type="checkbox"/>	N/A	<input type="checkbox"/>	N/A	<input type="checkbox"/>

each with 6 [2½" deep] pan capacity, vacuum pump and reinforced cooking chamber capable of making steam and cooking at temperatures between 150–212°F (66–100°C) and holding foods at temperatures between 100–200°F (38–93°C). Steam to be produced inside cooking compartment with NO water or drain connection required. Door to have easy-open, heavy duty refrigerator type handle. Steamer to include low-water warning and auto-shutdown system. Unit to be NSF and U.L. listed and manufactured in the U.S.A.

Construction Features

- 14 gauge reinforced stainless steel steamer cavity
- Insulated cavity and double panel door
- Heavy refrigeration style door handle with magnetic latch and quick vacuum release system
- Front mounted manual water reservoir drain valve
- Left side-mounted control panel with smudge resistant overlay
- Removable stainless steel "L" brackets provided and positioned to support 2½, 4 or 6" deep steamer pans

Performance Features

- Vacuum pump capable of pulling 23 inches of mercury vacuum in cooking compartment.
- Choice of Power Input to match cooking requirements
- Accurate thermostat control of steam temperature between 150–212°F (66–100°C).
- Food holding capability with accurate temperature control between 100–200°F (38–93°C).
- Low watt density heating element external to compartment and not exposed to water

- Full three gallon capacity water reservoir provides hours of steaming capability without refilling

Standard Control Features

- Power ON and OFF buttons
- Power-On, Heat, and Cook & Hold mode indicator lights
- Low-water protection system with dual sensors, warning light and auto-shutdown
- Vacuum and cook Temperature gauges
- Your choice of:
 - 90 minute timer [Type 3 Controls]
 - 180 minute timer [Type 4 Controls]
- Continuous Cook and Hold settings on Timer Dial
- Fast Cook [212°F/100°C] or Slow Cook [under vacuum] Switch
- 100–200°F (38–93°C) thermostat for low-temp/vacuum cooking

Cooking Capacity & Applications

- Pan Capacity [12 X 20"]:

Pan Size	Number of Pans	2 oz.* Portions	4 oz.* Portions	6 oz.* Portions	8 oz.* Portions
2-1/2"	6	768	384	256	192
4"	4	896	448	298	224
6"	3	1152	576	384	288

* Total Liquid Portions, all pans

Applications

- Fresh or frozen vegetables
- Fresh or frozen seafood
- Starches including rice, pasta, potatoes and beans
- Meats including poultry, hamburgers, hotdogs, sausage

Reheating

- Vendor prepared foods
- Cook-Chill foods
- Freshening bakery goods

Holding

- Any steamed item listed above
- Foods prepared in other equipment

Approvals

- Steamer to be NSF Listed as both steamer & holding cabinet
- Steamer to be U.L. Listed
- Steamer to be ENERGY STAR qualified

Installation Requirements

- 208/3 240/3 480/3 Power Source
- 240/1 [6 kW unit only]
- 208/1 [6 kW unit only]
- [See other side for AMP requirements]
- 5' power cord with plug comes standard [See other side for plug configuration]
- * NO drain line required
- * NO water line required
- * NO water treatment system required
- * NO delimiting or descaling required

Options & Accessories:

- Stainless steel support stand
- Hinged-left/open-left door
- Factory pre-set temperature - Control behind panel [Chain Package – Type 1 Control]
- Correctional Package
- 4" deep bottom drain pan
- Bullet Feet

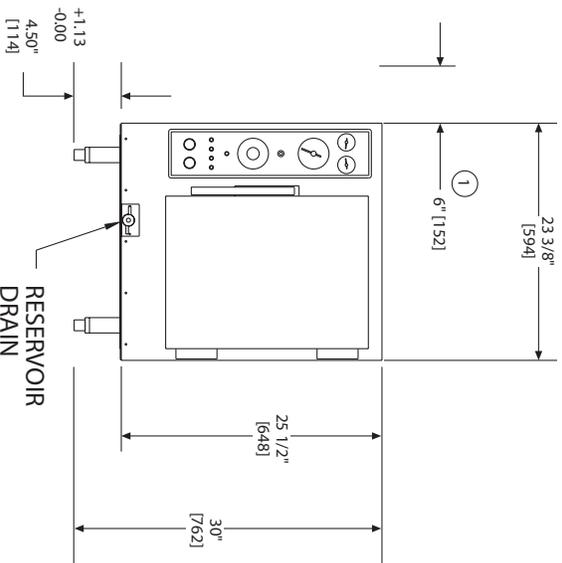
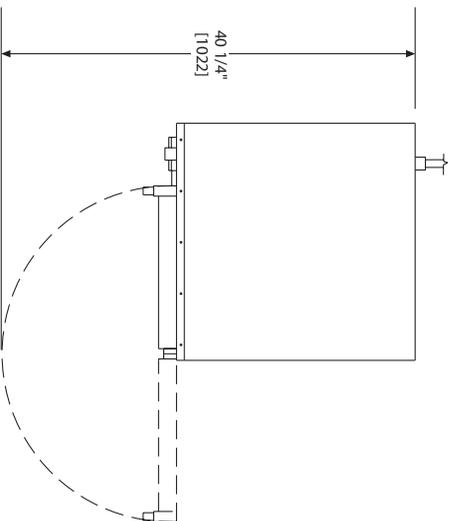


S6 Model shown with 4" drain pan (optional), and 4" bullet feet (optional).



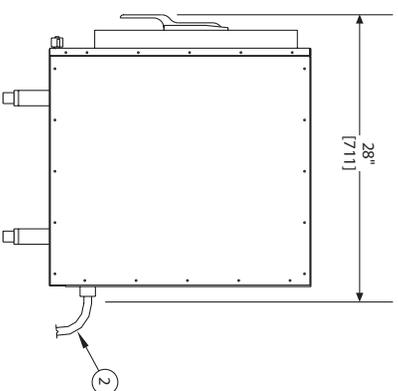
TABLETOP STEAM'N'HOLD™
6 Pan, Electric Heated, Vacuum Capable,
Connectionless Countertop Steamer

TOP VIEW



FRONT VIEW

Steamer Model "D" Specifications												
Model #	208D6-000	240D6-000	208D8-000	208D10-000	240D8-000	240D12-000	208D12-000	208D17-000	240D17-000	440D8-000/480D107-000	480D144-000	480D18-000
Volts AC	208	240	208	208	240	240	208	208	240	440	480	480
Phase	1	1	3	3	3	3	3	3	3	3	3	3
Amps	28.9	25.0	22.2	27.2	19.2	28.9	33.3	47.2	38.5	11.4	12.83	17.09
Watts	6 kW	6 kW	8 kW	10kW	8 kW	12 kW	12 kW	17 kW	16 kW	9.5 kW	10.7 kW	14.4 kW
NEMA Plug	L6-30P	L6-30P	L15-30P	L15-30P	L15-30P	L15-30P	15-50P	15-50P	15-50P	L16-20P	L16-20P	L16-20P
Receptacle Type												



RIGHT SIDE VIEW

Notes:

1. Allow 6" between fryer, ranges and other hot surfaces side as shown.
2. 5 foot power cord supplied with single and 3 phase units.
3. For use on individual branch circuit only
4. Do not connect to a circuit operating at more than 150V to ground.
5. Dimensions in brackets are metric.



S6 Model shown with
 4" drain Pan (optional),
 and 4" bullet feet (optional).



TABLETOP STEAM'N'HOLD™
3 Pan, Electric Heated, Vacuum Capable,
Connectionless Countertop Steamer

Short Specification

Steamer shall be an **AccuTemp STEAM'N'HOLD** Model

Specify:

Volt	6 kW	8 kW	12 kW
208	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
240	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
480	N/A	N/A	N/A

with 3 [2 1/2" deep] pan capacity, vacuum pump and reinforced cooking chamber capable of making steam and cooking at temperatures between 150–212°F (66–100°C) and holding foods at temperatures between 100–200°F (38–93°C). Steam to be produced inside cooking compartment with NO water or drain connection required. Door to have easy-open, heavy duty refrigerator type handle. Steamer to include low-water warning and auto-shutdown system. Unit to be NSF and U.L. listed and manufactured in the U.S.A.

Construction Features

- 14 gauge reinforced stainless steel steamer cavity
- Insulated cavity and double panel door
- Heavy refrigeration style door handle with magnetic latch and quick vacuum release system
- Front mounted manual water reservoir drain valve
- Left side mounted control panel with smudge resistant overlay
- Removable stainless steel "L" brackets provided and positioned to support 1, 2 1/2, 4 or 6" deep steamer pans

Performance Features

- Vacuum pump capable of pulling 23 inches of mercury vacuum in cooking compartment.
- Choice of Power Input to match cooking requirements
- Accurate thermostat control of steam temperature between 150–212°F (66–100°C).
- Food holding capability with accurate temperature control between 100–200°F (38–93°C).
- Low watt density heating element external to compartment and not exposed to water

- Full three gallon capacity water reservoir provides hours of steaming capability without refilling

Standard Control Features

- Combination Power-On and Fast Cook [212°F/100°C] or Thermostat cook mode switch
- Power-On, Heat, and Cook & Hold mode indicator lights
- Low-water protection system with dual sensors, warning light and auto-shutdown
- Vacuum and cook Temperature gauges
- Your choice of:
 - 90 minute timer [Type 3 Controls]
 - 180 minute timer [Type 4 Controls]
- Continuous Cook and Hold settings on Timer Dial
- 100–200°F (38–93°C) thermostat for low-temp/vacuum cooking

Cooking Capacity & Applications

- Pan Capacity [12 X 20"]:

Pan Size	Number of Pans	2 oz.* Portions	4 oz.* Portions	6 oz.* Portions	8 oz.* Portions
2-1/2"	3	384	192	128	96
4"	2	448	224	149	112
6"	1	576	288	192	144

* Total Liquid Portions, all pans

Applications

- Fresh or frozen vegetables
- Fresh or frozen seafood
- Starches including rice, pasta, potatoes and beans
- Meats including poultry, hamburgers, hotdogs, sausage

Reheating

- Vendor prepared foods
- Cook-Chill foods
- Freshening bakery goods

Holding

- Any steamed item listed above
- Foods prepared in other equipment

Approvals

- Steamer to be NSF Listed as both steamer & holding cabinet
- Steamer to be U.L. Listed
- Steamer to be ENERGY STAR qualified

Installation Requirements

- 208/3 240/3 480/3 Power Source
- 240/1 [6 kW unit only]
- 208/1 [6 kW unit only]
- [See other side for AMP requirements]
- 5' power cord with plug comes standard [See other side for plug configuration]
- * NO drain line required
- * NO water line required
- * NO water treatment system required
- * NO delimiting or descaling required

Options & Accessories:

- Stainless steel support stand
- Hinged-left/open-left door
- Factory pre-set temperature - Control behind panel [Chain Package – Type 1 Control]
- Correctional Package
- 4" deep bottom drainpan
- Bullet Feet



S3 Model shown with 4" drain pan (optional), and 4" bullet feet (optional).

MM4202-0505



TABLETOP STEAM'N'HOLD™
3 Pan, Electric Heated, Vacuum Capable,
Connectionless Countertop Steamer

Short Specification

Steamer shall be an **AccuTemp STEAM'N'HOLD** Model

Specify:

Volt	6 kW	8 kW	12 kW
208	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
240	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
480	N/A	N/A	N/A

with 3 [2 1/2" deep] pan capacity, vacuum pump and reinforced cooking chamber capable of making steam and cooking at temperatures between 150–212°F (66–100°C) and holding foods at temperatures between 100–200°F (38–93°C). Steam to be produced inside cooking compartment with NO water or drain connection required. Door to have easy-open, heavy duty refrigerator type handle. Steamer to include low-water warning and auto-shutdown system. Unit to be NSF and U.L. listed and manufactured in the U.S.A.

Construction Features

- 14 gauge reinforced stainless steel steamer cavity
- Insulated cavity and double panel door
- Heavy refrigeration style door handle with magnetic latch and quick vacuum release system
- Front mounted manual water reservoir drain valve
- Left side mounted control panel with smudge resistant overlay
- Removable stainless steel "L" brackets provided and positioned to support 1, 2 1/2, 4 or 6" deep steamer pans

Performance Features

- Vacuum pump capable of pulling 23 inches of mercury vacuum in cooking compartment.
- Choice of Power Input to match cooking requirements
- Accurate thermostat control of steam temperature between 150–212°F (66–100°C).
- Food holding capability with accurate temperature control between 100–200°F (38–93°C).
- Low watt density heating element external to compartment and not exposed to water

- Full three gallon capacity water reservoir provides hours of steaming capability without refilling

Standard Control Features

- Combination Power-On and Fast Cook [212°F/100°C] or Thermostat cook mode switch
- Power-On, Heat, and Cook & Hold mode indicator lights
- Low-water protection system with dual sensors, warning light and auto-shutdown
- Vacuum and cook Temperature gauges
- Your choice of:
 - 90 minute timer [Type 3 Controls]
 - 180 minute timer [Type 4 Controls]
- Continuous Cook and Hold settings on Timer Dial
- 100–200°F (38–93°C) thermostat for low-temp/vacuum cooking

Cooking Capacity & Applications

- Pan Capacity [12 X 20"]:

Pan Size	Number of Pans	2 oz.* Portions	4 oz.* Portions	6 oz.* Portions	8 oz.* Portions
2-1/2"	3	384	192	128	96
4"	2	448	224	149	112
6"	1	576	288	192	144

* Total Liquid Portions, all pans

Applications

- Fresh or frozen vegetables
- Fresh or frozen seafood
- Starches including rice, pasta, potatoes and beans
- Meats including poultry, hamburgers, hotdogs, sausage

Reheating

- Vendor prepared foods
- Cook-Chill foods
- Freshening bakery goods

Holding

- Any steamed item listed above
- Foods prepared in other equipment

Approvals

- Steamer to be NSF Listed as both steamer & holding cabinet
- Steamer to be U.L. Listed
- Steamer to be ENERGY STAR qualified

Installation Requirements

- 208/3 240/3 480/3 Power Source
- 240/1 [6 kW unit only]
- 208/1 [6 kW unit only]
- [See other side for AMP requirements]
- 5' power cord with plug comes standard [See other side for plug configuration]
- * NO drain line required
- * NO water line required
- * NO water treatment system required
- * NO delimiting or descaling required

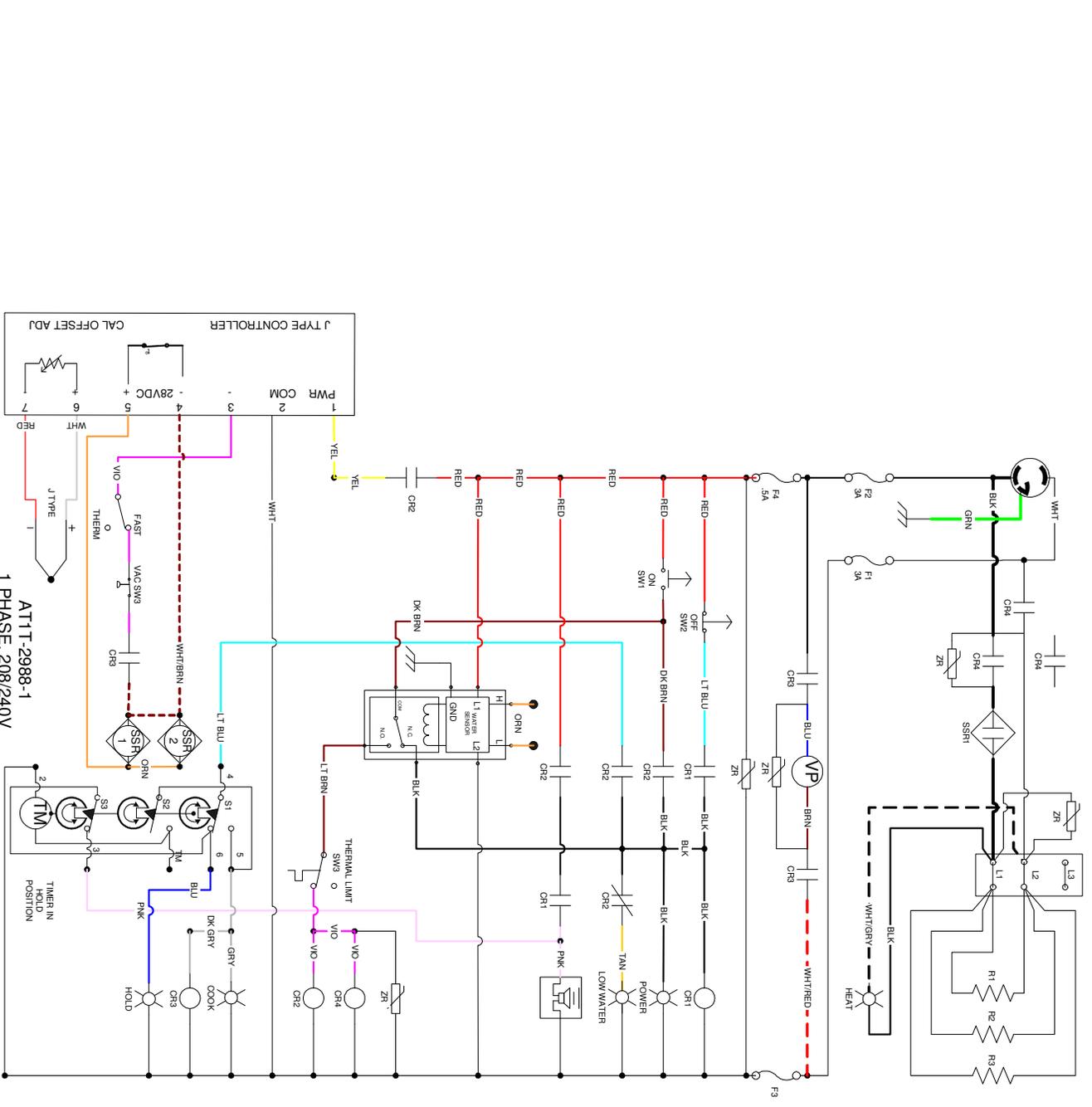
Options & Accessories:

- Stainless steel support stand
- Hinged-left/open-left door
- Factory pre-set temperature - Control behind panel [Chain Package – Type 1 Control]
- Correctional Package
- 4" deep bottom drainpan
- Bullet Feet



S3 Model shown with 4" drain pan (optional), and 4" bullet feet (optional).

MM4202-0505



ATT-2988-1
1 PHASE, 208/240V

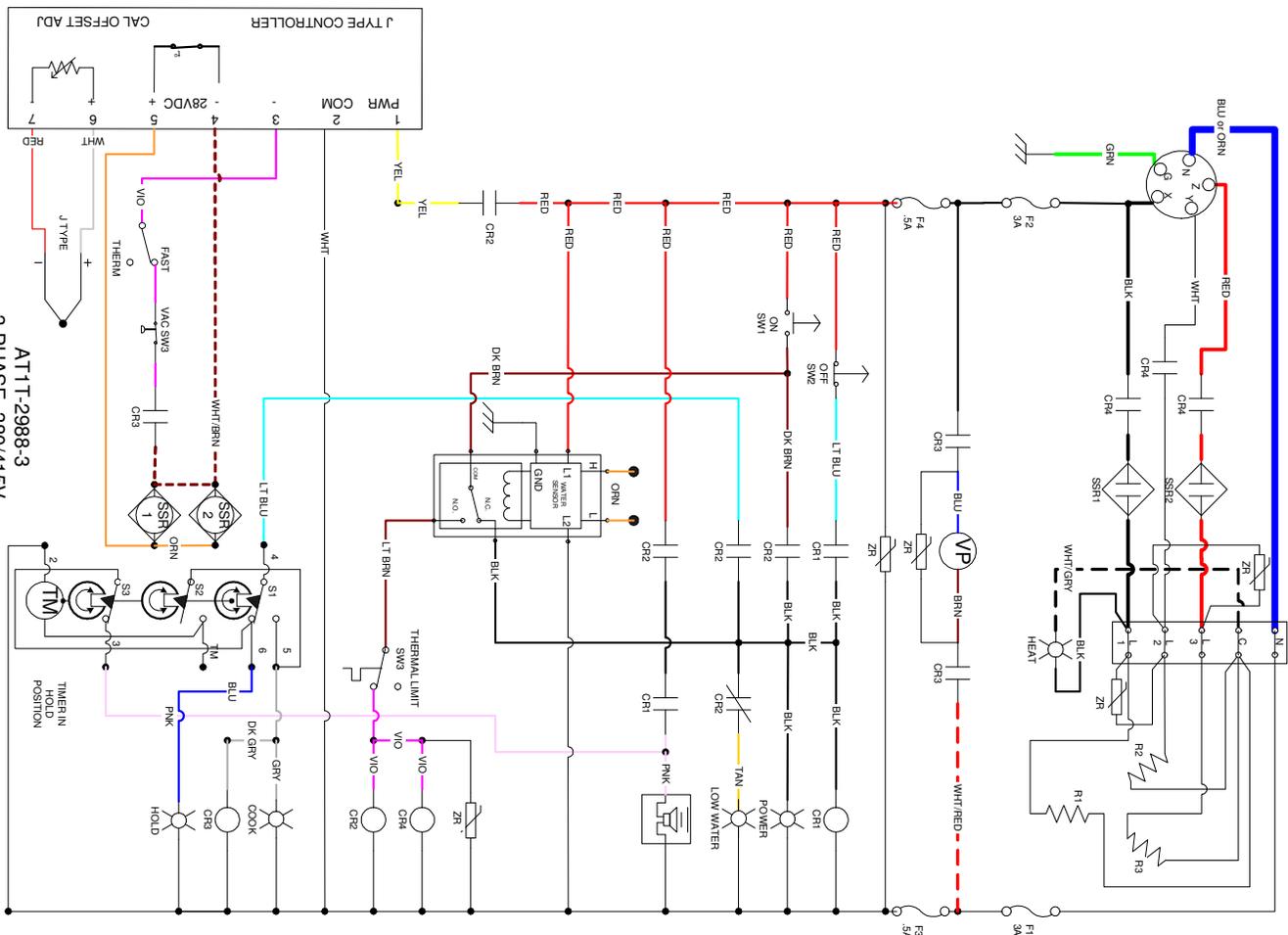
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ECN REV	DESCRIPTION	DATE	APPR	ECN REV	DESCRIPTION	DATE	APPR

REVISIONS		REVISIONS					
ECN REV	DESCRIPTION	DATE	APPR	ECN REV	DESCRIPTION	DATE	APPR

Name: J Date:
 Drawn: G. SARTZ 08/15/05
 Checked: BT 08/18/05
 Project Eng: RP 09/18/05
 Material:
 Title:
 Scale: 4:1
 Drawing No.: **C**
ATT-2988
 Rev: **A**
 Sheet 6 of 10

Unless otherwise specified,
 Dimensions: Inches
 Tolerances: .005"
 Bore: .001"
 2 Place Decimal ±.02
 3 Place Decimal ±.003
 1, 1/16 ±.005
 1/125 Micro Inches
 GD&T Per ANSI Y14.5M
 Comments:
 Do Not Scale Drawing

AccuTemp Products, Inc
 Fort Wayne, IN 46825



REVISIONS				REVISIONS			
ECN/REV	DESCRIPTION	DATE	APPR	ECN/REV	DESCRIPTION	DATE	APPR

Unless otherwise specified, Dimensions: inches

Tolerances: 1°

3 Place Decimal ±.02

1,1R ±.005

1/25 Micro Inches

GD&T Per ANSI Y14.5M

Comments: Do Not Scale Drawing

Drawn	6. SERTZ	Date	09/18/05
Checked	BR	Date	09/18/05
Project Eng	RP	Date	09/18/05

Name: I Date

Scale: 4:1

EDR: 021

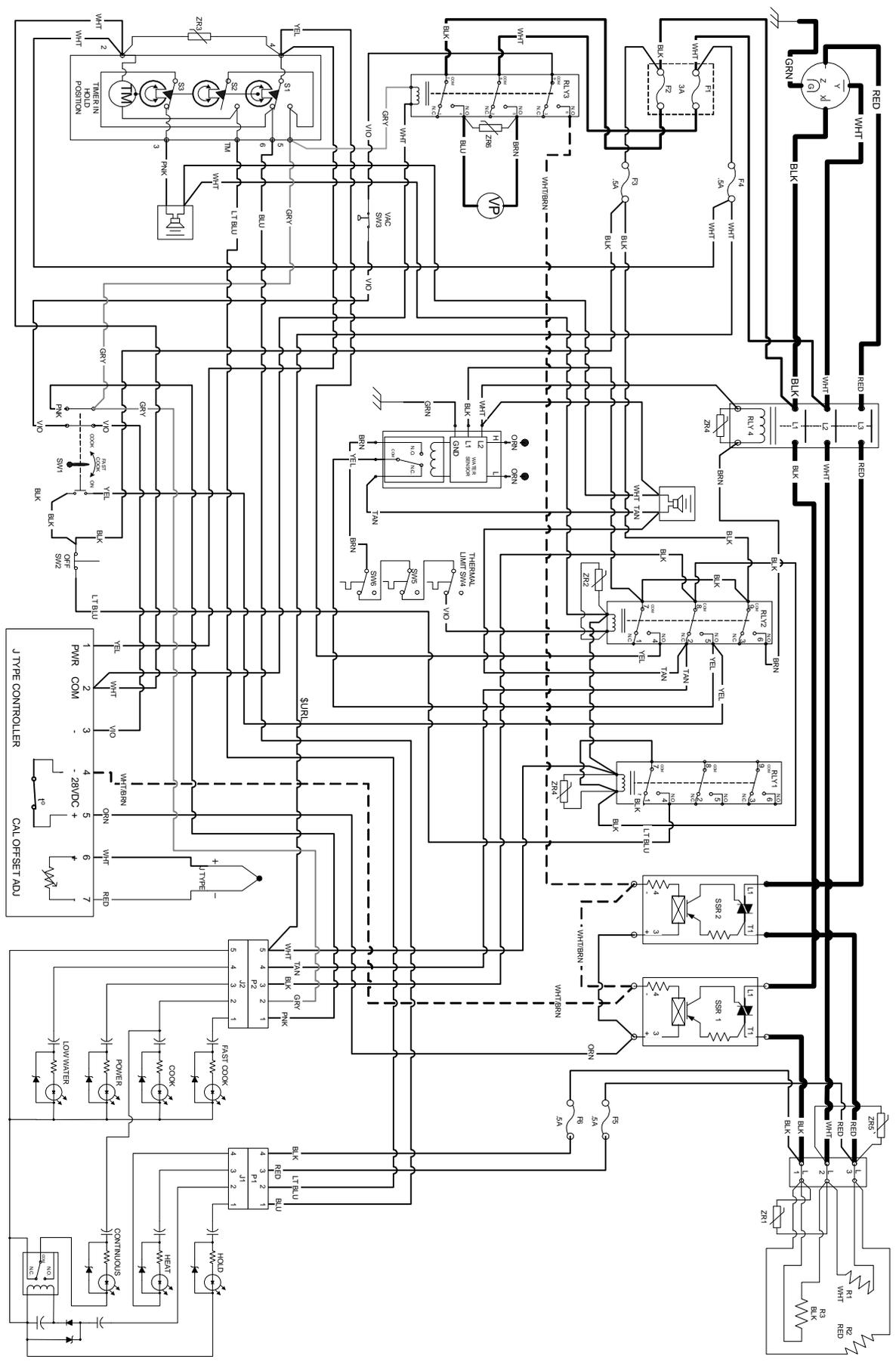
Sheet 8 of 10

AccuTemp Products, Inc
Fort Wayne, IN 46825

SCHEMATIC, 6 PAN

Drawing No.: **AT1T-2988**

Rev: **A**



AT11-2622-1
3 PHASE 208V/240V

REVISIONS			REVISIONS		
ENJ REV	DESCRIPTION	DATE	ENJ REV	DESCRIPTION	DATE
A	Added sheet 2 single phase schematic	11/02/2003	G	RELEASED ON EDR 072, CHG'D SHT 5	11/23/2004
B	CHGD. Cook/Fast Cook positions, sheets 1&2	11/17/2003		WAS SHT 4, SHT 6 WAS SHT 5, SHT 7	
C	CHG'd sheet 3 PAN STEAMER SCHEMATIC 3 PHASE, Add sheet 3 add out schematic	12/11/2003		WAS SHT 6, ADDED SHTS 4& 8 (30 4 WIRE SCHEMATICS)	
D	CHG'd VIO connection to O.T. see main N.O.	2/11/2004			
E	CHGD. LOCATION OF ZR 1, ADDED SHEETS 4,5,6	2/23/2004			
F	NEW COMPONENT BRACKET, CHGD. 3A FUSE	9/10/2004			

Name		Date	
Drawn:	G. SEIZ	8/18/03	
Checked:	G. SEIZ	11/24/04	
Project Eng:	PAVE	11/24/04	

Unless otherwise specified, Dimensions: inches
 Bore: .00"
 Angles: +1°
 2 Place Decimal ±.02
 3 Place Decimal ±.005
 V175 Min. 0.005 inches
 GD&T Per ANSI Y14.5M
 Comments: Do Not Scale Drawing

Size:	Drawing No.:	Rev.:
C	AT11-2622	G

Scale: 1:1 EDR: 072 Sheet 1 of 8



3 PAN STEAMER
SCHEMATIC

Product Warranty

U.S. & Canada Sales Only

LIMITED WARRANTY

One Year Parts and Labor

AccuTemp Products, Inc. (AccuTemp) warrants that your AccuTemp equipment will be free of defects in material and workmanship under normal use for a period of twelve (12) months from installation or fifteen (15) months from date of shipment from AccuTemp, whichever date first occurs (the Warranty Period). Registration of AccuTemp equipment is required at time of installation.

Damage to AccuTemp equipment that occurs during shipment must be reported to the carrier, and is not covered under this warranty. The reporting of any damage during shipment is the sole responsibility of the commercial purchaser/user of such AccuTemp equipment.

AccuTemp provides an active service department, which should be contacted and advised of service issues regardless of warranty period.

During the warranty period, AccuTemp agrees to repair or replace, at its option, F.O.B. factory, any part which proves to be defective due to defects in material or workmanship, provided the equipment has not been altered in any way and has been properly installed, maintained, and operated in accordance with the instructions in the AccuTemp Owners Manual.

During the warranty period, AccuTemp also agrees to pay for any factory authorized equipment service agency (within the continental United States and Canada) for reasonable labor required to repair or replace, at our option, F.O.B. factory, any part which proves to be defective due to defects in materials or workmanship, provided the service agency has received advance approval from AccuTemp factory service to perform the repair or replacement. This warranty includes travel time not to exceed two hours and mileage not to exceed 50 miles (100 miles round trip), but does not include post start-up assistance or training, tightening of loose fittings or external electrical connections, minor adjustments, maintenance, or cleaning. AccuTemp will not reimburse the expense of labor required to replace parts after the expiration of the warranty period.

Proper installation is the responsibility of the dealer, owner-user, or installing contractor and is not covered by this warranty. While AccuTemp products are built to comply with applicable standards for manufacturers, including Underwriters Laboratories (UL) and National Sanitation Foundation (NSF), it is the responsibility of the owner and the installer to comply with any applicable local codes that may exist.

AccuTemp makes no other warranties or guarantees, whether expressed or implied, including any warranties of performance, merchantability, or fitness for any particular purpose. AccuTemp's liability on any claim of any kind, including negligence, with respect to the goods and services covered hereunder, shall in no case exceed the price of the goods and services, or parts thereof, which gives rise to the claim. In no event shall AccuTemp be liable for special, incidental, or consequential damages, or damages in the nature of penalties.

This constitutes the entire warranty, which supersedes and excludes all other warranties, whether written, oral, or implied.

IMPORTANT

Improper installation can affect your warranty. Installation is the responsibility of the Dealer, Owner/User or the Installation Contractor. See: Section One, Installation of the Owner's Manual.

For Service Call 800-480-0415



Call 800 210-5907