



ACCUTEMP STEAM 'N' HOLD™ | DoD CFD

PURPOSE:

The AccuTemp Steam 'N' Hold™ is a countertop pressureless steamer that does not require water and drain connections. This item replaces previous pressure steamers that required dedicated plumbing and necessitated constant de-liming. With its two capabilities, cooking and holding food, the Steam 'N' Hold™ saves space aboard ships.

CHARACTERISTICS:

The primary improvement of the Steam 'N' Hold™ over previous pressure steamers is that it is able to cook different types of food in the same compartment and hold those foods after cooking is complete without the transfer of flavors between them. Steam is created by manually pouring water into the unit reservoir. The steamer uses an adjustable vacuum pump to lower the temperature at which water turns to steam from 140°F to the usual 212°F. The lower temperature helps preserve the color and texture of vegetables such as broccoli. Once cooking is complete, the unit automatically holds food at a safe serving temperature without compromising quality. This piece of equipment is easily cleaned and maintained.

CAPABILITIES & BENEFITS:

- Simple installation requires no water or drain connection.
- Unit operates with 2 gal of water.
- Is low maintenance and easy to clean.
- Steamer can be used safely tilted at 15° without water leaking.
- Multiple foods may be steamed simultaneously without flavor transfer.

COMMENTS:

The Steam 'N' Hold is available for procurement and is managed by the Naval Surface Warfare Center, Philadelphia Naval Business Center.

The Evolution, pictured on left below the Steam N' Hold, is a new pressureless steamer from AccuTemp. This piece of equipment features AccuTemp's Steam Vector Technology (SVT), which utilizes no moving parts. It delivers steam to each individual pan evenly, which results in more even pan-to-pan temperatures, improved product quality, and faster cook times. Since there are no moving parts, reliability is much improved and simple-to-operate digital controls means fewer parts overall, less maintenance, and less downtime.

POINT OF CONTACT:

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AT A GLANCE:

■ CAPACITY:

Depending on pan sizes, no less than 4 or no more than 6 pans

■ DIMENSIONS:

■ Exterior Cabinet:
30 inches H x 23 inches W x 28 inches D (76 x 58 x 71 cm)

■ Interior Cabinet:
21 inches H x 13 inches W x 17 inches D (53 x 33 x 43 cm)

■ WEIGHT: 188 lbs (85 kg)

■ UTILITIES/POWER:

1.4 amps @ 440 Volts, 9.5 kW

UNCLASSIFIED

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