

Project: _____ Location: _____ Item #: _____ Quantity: _____

Standard Features

- Fast cook, low temp, steam and hold modes
- Super Duty heater configuration
- No water or drain line required
- No hood required (in most areas)
- 3 gallon water reservoir
- Heating element not exposed to water
- No deliming, descaling, or blowdowns
- No water quality exclusions to warranty
- Heavy duty door
- Low water protection with light and buzzer
- Heat, cook, and hold indicator lights
- Fast cook and thermostat mode selector switch
- Vacuum and temperature gauges
- Certified as a holding cabinet
- 90 minute timer
- Right hand hinged door
- Quick release door—open door while cooking
- Patented vacuum technology for efficiency & faster cooking
- Continuous cook and hold mode settings on timer
- Power on/off switch
- Steamer cavity made of durable reinforced 14 ga. 304 stainless steel
- 5' power cord and plug included
- Front mounted drain valve
- Exclusive and patented low temperature steam cooking mode
- Multiple kilowatt outputs available to suit cooking needs
- One year parts and labor warranty
- Lifetime Service and Support Guarantee
- Stainless steel support stand with casters, bullet feet or flanged feet
- Steam Director covers water for added safety
- Field Reversible Door

Optional Features

- 180 minute timer
- Chain package—factory preset hold temperature; controls behind panel
- Military package
- Corrections package—tamper resistant
- Marine package
- Drain kit
- Double stacking stand conversion kit
- Perforated cooking shelf
- Steamer door crack open/hold open feature
- 4" full size (12x20x4") drain pan
- One year extended warranty

Environmental Approvals & Programs



Other Approvals



Pan Capacities

| Pan Size | Qty. |
|-----------------------------|------|
| #200 full size (12x20x2.5") | 6 |
| #400 full size (12x20x4") | 4 |



S6 Stand Mounted Steam'N'Hold™
 Steam Cooker
 with optional 4" drain pan

Short Spec

Steam'N'Hold™ steamer is AccuTemp Products patented vacuum technology steam cooker with 3 operating modes. Fast cook (212°F), low temperature steam mode (150–200°F) and certified variable temperature hold mode. Steam to be produced inside the cooking cavity with no heating element exposed to water. No water or drain line required. Unit to include heavy duty door which will open at any time during cooking cycle. Steamer to include low water indicator light and buzzer with auto shutdown feature. Unit to be UL, CE, and ENERGY STAR® qualified. Built in the USA.

| Steamer Model "D" Specifications | | | | | | | | | | |
|----------------------------------|-------------------|-------------------|-------------------|-------------------|-------------------|-------------------|-------------------|-------------------|-------------------|-------------------|
| Model # | S62081D060 SGL | S62401D060 SGL | S62083D080 SGL | S62083D100 SGL | S62403D110 SGL | S62083D120 SGL | S62403D130 SGL | S62083D150 SGL | S64403D120 SGL | S64803D140 SGL |
| Volts AC | 208 | 240 | 208 | 208 | 240 | 208 | 240 | 208 | 440 | 480 |
| Phase | 1 | 1 | 3 | 3 | 3 | 3 | 3 | 3 | 3 | 3 |
| Amps | 29 | 25 | 22 | 28 | 26 | 33 | 32 | 42 | 16 | 17 |
| Breaker Size | 30 amp | 30 amp | 30 amp | 30 amp | 30 amp | 50 amp | 50 amp | 50 amp | 20 amp | 20 amp |
| Watts | 6kW | 6kW | 8kW | 10kW | 11kW | 12kW | 13kW | 15kW | 12kW | 14kW |
| NEMA Plug | L6-30P | L6-30P | L15-30P | L15-30P | L15-30P | 15-50P | 15-50P | 15-50P | L16-20P | 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.
4. Do not connect to a circuit operating at more than 150V to ground.
5. Dimensions outside brackets are inches, in brackets are millimeters.

