



AccuTemp Evolution Gas Convection Steamer Wins GFEN Product of the Year Award

The new Evolution Gas Convection Steamer by AccuTemp Products, Inc. has been named “2010 Product of the Year” by the Gas Foodservice Equipment Network (GFEN). Members of GFEN will present the prestigious Blue Flame Award to AccuTemp’s President & CEO, Scott Swogger and Dean Stanley, VP Engineering on opening day of the National Restaurant Association Show in Chicago, Saturday, May 22 at 10:00 a.m.

“The Product of the Year Award is presented to a manufacturer who brings to market a natural gas appliance that highlights outstanding innovation and technology in food service equipment,” according to Eric Burgis, Director of Commercial & Residential Markets for the Energy Solutions Center, who manages the GFEN consortium. “AccuTemp Products’ Evolution Gas Convection Steamer is definitely such a product.”

The Evolution is an ENERGY STAR qualified six pan natural gas-fired boilerless convection steamer utilizing a pre-mix burner with a pressure switch heat control to generate steam on demand for energy-efficient operation. The variable temperature hold feature is unique in the industry as no other boilerless or connectionless gas steamer has a hold function.

“We are honored to be selected to receive the 2010 GFEN Blue Flame Product of the Year Award,” said Swogger. “AccuTemp created the connectionless steamer category back in the 1990s with the introduction of our Steam’N’Hold, eliminating the need and expense of water and drain connections for many operators. Evolution answered the needs of operators that wanted an automatic water-fill steamer, without all the water-related headaches. With the introduction of the Evolution Gas Convection

Steamer, we can provide either a connected or connectionless version of our electric Evolution, with the performance, dependability and energy cost savings of gas.”

Save Money, Water & Energy

With its low water consumption and the use of an efficient power burner, the new Evolution Gas Convection Steamer’s operating costs are low. A pressure switch is utilized in the “Cook” mode to turn the burners on only when the product calls for additional energy. This reduces gas usage and the amount of flue products exhausted into the ambient environment. Since the heat used is based on demand, cold water condensers are not required to cool the steam that is typically pumped down the drain. Water usage is also based on demand.



Fast Cook Times

The Evolution’s passive steam distribution system (Steam Vector Technology) in the cooking chamber delivers steam to each pan individually, resulting in fast cook times and peerless pan-to-pan uniformity. In the ASTM ice load cooking uniformity test, pans reach the 170° test requirement within approximately 2 minutes of each other, versus the typical 7-10 minutes. This reduced time to temperature ensures consistent results and maintains productivity in the kitchen as all pans in a batch finish at approximately the same time.

The patent pending technology, along with the design of the combustion system, results in a cooking energy efficiency of 45% when tested to ASTM’s

heavy load red potato test method. The Evolution Gas Convection Steamer has a production capacity of 111 pounds of potatoes per hour, 16% higher than the closest competition.

Saves Space

The cooking compartment capacity is six 2.5-inch deep steam table pans, which is 20% more capacity than five pan steamers. The additional capacity, however, does not require a special stand or more tabletop/countertop space than AccuTemp's six pan electric steamers.

Easy to Use – Easy to Maintain

Standard features include an automatic water fill and a connected drain for maximum operator convenience while maintaining low water usage. Connectionless models are also available. The burner is constructed of heavy gauge T304 stainless square tubing to be impervious to any water or other physical damage caused by poor cleaning or maintenance habits.

The digital timer and temperature display has one cooking mode, one hold mode, and an independent timer, for simple operation. The flush keypad interface has no protruding features and is easy to clean. With no moving parts in the cooking chamber, servicing access requires side panel removal only.

Built-In Operator Safety

Safety in the workplace is always a key issue. The Evolution's door switch turns off the burner system when the door is opened so that steam is not being created and directed at the operator during pan loading and unloading. A high-limit overtemp switch for the burner system does not allow it to operate unregulated. A high water cut-off protects the operator from a water overflow condition when opening the door. Low water cut-off protects the steamer from operating without water.

The Gas Foodservice Equipment Network is an international alliance of utilities, foodservice equipment manufacturers, and trade allies organized to provide gas solutions for foodservice operators.

For more information on clean, energy-efficient, cost-effective natural gas products, and to see previous Product of the Year Award recipients, go to www.gfen.com. To learn more about the AccuTemp Evolution Gas Convection Steamer, visit their website at www.accutemp.net.

