



## E6 SGL CONNECTIONLESS EVOLUTION 6 Pan, Electric Boilerless Convection Steamer

 Project: \_\_\_\_\_\_ Location: \_\_\_\_\_ Item #: \_\_\_\_\_ Quantity: \_\_\_\_\_

#### Standard Features

- Fast cook times with patent-pending Steam Vector Technology, which utilizes no moving parts
- Cook and Hold (Variable-Temperature) operating modes
- No hood required (in most states)
- Easy-to-use digital controls, with digital temperature display
- Independent digital electronic timer with programmable presets
- 3 Gallon water reservoir
- · No water or drain line
- · No water filtration or treatment required
- · No warranty exclusions for water quality
- · 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
- Steamercavityconstructedofreinforced14 ga. 304 stainless steel
- Easy-to-clean control panel
- Automatic altitude compensation
- Dishwasher-safe one-piece wire pan racks
- Dishwasher-safe SVT steam collector and distributor pan
- EnglishandSpanishoperatinginstructionson door
- · Simplified service access panel
- Lowwater, highwater and overtempindicator lights
- 5' power cord with plug included
- One year parts and labor warranty
- Lifetime Service & Support Guarantee
- UL LISTED Safety Certification (UL 197)
- UL EPH Sanitation Certification (NSF 4)
- Stainless steel support stand with casters, bullet feet or flanged feet

#### **Optional Features**

- · Bullet Feet
- Drain pan

### Safety, Sanitation & Environmental







• EPA 202 Evaluated / NFPA 96 4.1.1.2 Compliant







#### Pan Capacities

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

### **Short Spec**

Evolution™ steamer is AccuTemp Products' connectionless, boilerless steam cooker that utilizes AccuTemp's Patent Pending Steam Vector Technology for faster cook times, improved energy efficiency, better pantopan uniformity.SteamVectorTechnologyrequiresno movingpartsinsidethecookingchamber.Steam to be produced inside the cooking cavity with noheatingelementexposedtowater.Nowater or drain line. Unit to include low water, high water, overtempwarning lights and autoshut off feature. Evolution ™to include heavy duty, field reversible door. Standard digital controls with independenttimer. Nowater quality exclusions towarrantyandnowaterfiltrationortreatment required. Unit to be UL Safety and Sanitation Certified, and Energy Starqualified. Builtin USA.



optional drain pan





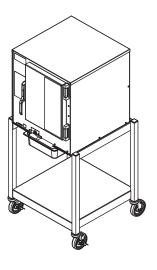
# E6 SGL CONNECTIONLESS EVOLUTION <sup>™</sup> 6 Pan, Electric Boilerless Convection Steamer

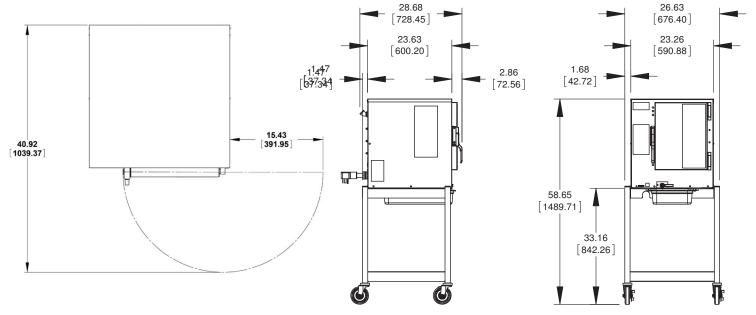
Steamer Model "D" Specifications SGL= ONE CAVITY ON STAND																	
Model #	E62081D060 SGL	E62083D100 SGL	E62083D150 SGL	E62401D060 SGL	E62403D110 SGL		E62403D130 SGL	E62301D070 SGL	E64005D110 SGL			E64803D140 SGL					
Volts AC	208	208	208	240	208	240	240	230	3 80	4 00	41 5	440	480				
Phase	1	3	3	1	3		3		3	1 3			3				
Amps	29	28	42	25	22	26	32	32	14	14	15	16	17				
Breaker Size	30 amp	30 amp	50 amp	30 amp	30 amp		30 amp		30 amp		50 amp	50 amp	2	0 am	р	20 a	amp
Watts (kW)	6	10	15	6	8	11	13	7	9	10	11	12	14				
NEMA Plug	L6-30P	L15-30P	15-50P	L6-30P	L15-30P		15-50P	IEC60309-2 220/250V	IEC 60309-2 220/380- 240/415V		L16-	-20P					

## 5.78 [146.86] AC POWER CORD 36.82 [935.23]

#### 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.





 $\label{thm:local_product} \mbox{AccuTemp product may be covered by one or more US Patents. See www.accutempip.net}$