

Product: Convection Steamers

Variations: Tabletop models, floor models, units with pressure boilers, units with atmospheric boilers, "connectionless" units, different capacities.

General: Convection steamers are used when high volumes of high quality products are required. These units use high volume, high velocity dry steam for maximum heat transfer in minimum time. No flavor or aroma transfers occur which allows different products to be prepared simultaneously. Used for vegetables, poultry, meats, eggs, and pastas.

Differences: Tabletop units have a capacity of between 3 & 5 cafeteria pans.
Floor models have a capacity of between 6 & 24 pans.

Units with pressure boilers may be used to power adjacent kettles. *Check with sales rep for boiler horsepower required for different steamer/kettle combinations.*

Atmospheric boilers may not be used for powering adjacent kettles.

Connection less steamers have no water line, no drain line and typically do not have to be placed under a hood (local codes may differ). No filtration or descaling required. This is a great unit where water problems exist.

Timer types differ with all brands.

Required Information: Menu items that will be prepared in the steamer, number of students participating in breakfast and lunch program, time allotment per lunch period. Also, you must know voltage available for electric units and gas type for gas units. Be aware of space availability, as different units require different amounts of space.

Concerns: All steamers have following utility requirements: gas or electric main power source, 110 volt electric for controls, cold water and drain. Drains should be open and not direct connected and be within six feet of the unit. As with all steamers, it is critical that incoming water be inspected and treated if necessary to reduce boiler scale. In very bad water areas, a connectionless steamer may be the answer. Consult a water specialist for recommendations. In areas where bad water exist, "boilerless" units are most popular. These units require no water filters and never need deliming or descaling.



Product: Convection Steamers **Quantity:** _____
Manufacturer: _____ **Model #:** _____

- Size:**
- One (3) pan compartment - atmospheric generator
 - One (3) pan compartment - connectionless
 - One (5) pan compartment - atmospheric generator
 - One (5) pan compartment - connection less
 - Two (3) pan compartments - atmospheric generator
 - Two (3) pan compartments - connectionless
 - Two (5) pan compartments - atmospheric generator
 - Two (5) pan compartments - connectionless
 - Two (3) pan compartments - pressure boiler
 - One (12) pan compartment - atmospheric generator
 - Two (12) pan compartments - atmospheric generator

Power Source:

- Electric *specify voltage:* _____ *specify phase:* _____
- Gas, Natural or Propane *specify:* _____

(Gas not available in single 3 pan or connectionless units)

Door Type:

- Hinged right
- Hinged left

- Options:**
- Stand for above
 - Casters for stand
 - Gas quick connect
 - Kettle interconnect kit 6' run
 - Kettle interconnect kit 12' run
 - Single water connection
 - Automatic water feed and drain interconnect for connectionless units
 - PureSteem Water filter
 - Replacement cartridges for water filter

Spec: Other pertinent information should accompany the above to provide a spec that looks something like this:

One (1) single compartment convection steamer, to be table top mounted, using an atmospheric steam generator, with a capacity of (5) 12" x 20" x 2 1/2" steam table pans, 208 volt, 3 phase, 14.4 KW. Options to include stainless steel stand with casters. No water filtration or deliming ever required. Manufacturers standard specifications include all stainless steel construction, coved interior corners, hands-free doors. Manufacturers two year warranty standard.

