

STEAM'N'HOLD™

VACUUM STEAM COOKING

Holds Food Hot

The STEAM'N'HOLD cooks food to an exact temperature, then will hold it at that temperature until you are ready to serve. By setting the temperature (range is between 160° to 212°), the food can be cooked with variable temperature steam created in the STEAM'N'HOLD. Once the food reaches the desired temperature setting, the food automatically holds at that temperature since there is no more heat for the food to absorb. When the timer goes off, simply leave the food inside until you are ready to serve. During serving, remove one pan for the serving line, leaving the other pans hot. The STEAM'N'HOLD holds food in 100% humidity which eliminates drying out. The variable temperature setting prevents food from being overcooked. Food can be held for several hours and there is no transference of flavor or odor from different foods being cooked at the same time.

No Boiler, No Water Or Drain Hookup

This is the best news of all, and its simple! The STEAM'N'HOLD compartment steamer has no boiler - it doesn't need one. It uses ordinary tap water. Pour three gallons of water into the cooker at the beginning of the day. At the end of the day, drain any remaining water. Fresh water is used the next day. This procedure eliminates the build up of minerals which cause numerous problems in existing steamers. The STEAM'N'HOLD has no component exposed to mineral buildup. A heating element positioned under the cooking compartment heats the water to generate steam, eliminating the need for a boiler. Boiler problems are the biggest drawback to existing steamers, requiring a daily blowdown, periodic de-liming maintenance, and costly repairs.

Energy Savings, Lower Equipment Costs

The STEAM'N'HOLD generates only enough steam to do the job. By contrast, existing compartment steamers generate ten times the steam necessary to cook the food. Ninety percent of the steam in a convection steamer is condensed and flushed down the drain. Thus the energy required to operate STEAM'N'HOLD is considerably less and will virtually pay for itself over conventional steamers. One KW of electrical power generates enough steam to cook 30 pounds of food an hour. The STEAM'N'HOLD cooker costs less because it does not require an expensive boiler. In addition to the equipment costing less, the installation costs are less because no water or drain hook-up is required. In many parts of the country, no hood is required.

Easy And Safe To Operate

Simply add three gallons of water into the STEAM'N'HOLD, then set the time and temperature, load the food, and start cooking. When the cook cycle is over, the cooker automatically changes to the hold mode which holds food in ready-to-serve state for several hours or until removed. The need for continuous monitoring has been eliminated. There is no steam pressure build-up, no boiler relief valve, and no steam traps. The STEAM'N'HOLD compartment steamer is as safe as your refrigerator.

Best Way To Cook Food

The STEAM'N'HOLD cooks with variable temperature steam which allows the food to be more tender, juicier, and more nutritious with less shrinkage than any other method of cooking. Foods that can be cooked include vegetables (canned, frozen, or fresh), meats (beef, pork, chicken, turkey), all types of pasta and seafood, eggs, rice, and some desserts. There is no flavor or odor transfer while cooking several different food items at the same time. In addition, the STEAM'N'HOLD can hold one or more pans of food that are up to temperature and ready to serve, while one or more pans of uncooked food are being brought up to temperature. All this can be done within the same compartment, without over-cooking the pans that are cooked and holding.



Call or visit our website for more information.

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