



Best Practices



Operation - AccuTemp Steamer

The use of a steamer can enhance the food quality of a variety of Café LA menu items.

- For production planning refer to the “AccuTemp Steamer Menu Suggestions” guide.
- After cooking, the steamer can be set to hold mode and used as a food warmer.
- Steamer is a two-compartment unit, follow the operation steps for top and bottom sections.



STEP 1

Slide a hotel pan into the guides at the bottom of steamer. Turn drain release valve into the closed position.



STEP 2

Fill steamer with 2 ½ gallons of cold tap water.

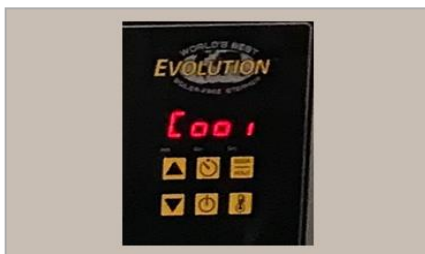


STEP 3

Close the steamer door and push the “On/Off” key to turn the steamer on.



The display panel will indicate “PrE” when in preheating mode. Steamer takes approximately 8-10 minutes to reach cooking temperature.



The display panel will indicate “COO” once the steamer is preheated and ready to use.



STEP 4

Load steamer starting from the top rack, placing the next pan on the rack directly below, until all pans are loaded.

Note: No foil covering needed.



STEP 5

Close door and press the “Timer” button; use the **Up/Down Arrows** to set timer to desired cooking time.



STEP 6

Every time you open the door, hot steam will rapidly escape. Lift door handle, step back, and open door slightly to allow steam to flow out.



It is safe to fully open the door after the flow of steam subsides.