



Best Practices

Safety - AccuTemp Steamer



Safety should always be a priority when operating the AccuTemp Steamer.

- Following safety guidelines in the cafeteria will prevent injuries to yourself and the staff around you.
- When skin is exposed to hot steam the heat quickly penetrates the skin. Severe burns can occur when safety procedures are not followed.
- The steamer creates moisture that may drip onto the floor. The floor is the most dangerous area in the cafeteria, keep this area dry to avoid slip and fall accidents.



Use Personal Protective Equipment (PPE) when handling hot food and equipment. Wear oven mitts to protect yourself from burns when removing pans of food from steamer.



Hot water may accumulate inside the hotel pan during cooking. To avoid burning yourself, use caution when removing pans from steamer. Ask a co-worker for assistance when needed.



Hot steam will rapidly escape every time you open the door of a heated steamer. Lift door handle and open door slightly to allow steam to flow out. It is safe to fully open the door after the flow of steam subsides.



Water may drip on the floor when the steamer is in use. Check the floor each time you open the door. To prevent slip and fall accidents in the cafeteria post a wet floor sign and immediately mop spills.



The steamer water will heat to a temperature of 212° F. To safely drain the water, allow hot water to cool to below 70° before you drain the steamer. The best practice is to wait until the next morning to drain the steamer water.



Never place or store items on top of the steamer. Reaching for oven mitts and other items can result in severe burns from escaping steam.