

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

## Short Spec

AccuTemp™ Vision™ Production Suite Stand to include one electric Evolution™ connected, boilerless steamer and one electric Vision™ Touch 621 model combi oven. The space saving stand to be on casters and to include 6 pan racks. AccuTemp's patented Steam Vector Technology™ for faster cook times, improved energy efficiency, better pan to pan uniformity, less water consumption, no moving parts inside chamber, and no heating elements exposed to water. Uses less than 1.5 gallons of water per hour and includes low water, high water, overtemp warning lights, auto shut off feature, heavy duty, field reversible door, and digital controls with independent timer. No water quality exclusions to warranty and no water filtration or treatment required. Built in USA. Vision™ Touch Combi Steam oven shall be model T0621IE with Advanced Steam Injection System with built in heat exchanger. Constructed of heavy duty #304 stainless steel with heavy duty 2" insulation and triple-pane tempered curved glass door, right hinged standard. Operation modes include: steam, hot air, combination, and proofing with Golden Touch finishing feature. Vision™ Touch includes My Vision™ customizable control panel, Active Humidity Control, Automatic Capacity Manager, 7 speed auto-reversing fan, Flap Valve, multi-point probe, multi-rack timers, preheat and auto-cool down, automatic fan stop, and Multi-Tasking function. Automatic cleaning and hand shower. Service Diagnostic System, for unit check-up, service, and troubleshooting, USB port, and HACCP data records. Ecologix technology for lower energy and water usage. Unit to be UL Certified and EPA 202 Evaluated/ NFPA 96 4.1.1.2 Compliant.

## Vision™ Touch Combi Standard Features

- #304 heavy gauge stainless steel interior and exterior.
- Touchscreen Controls– Intuitive, easy-to-use 8" display with no mechanical elements, dials, or buttons.
  - My Vision – customizable display menu.
  - Holds 1000 recipes, up to 20 steps.
  - Multi-Tasking feature

- Manual, Easy Cooking, Favorites, and Last 10 modes
  - VisionCombi software for program.
- Advanced Steam Injection System
- Water Saving System
- Advanced Humidity Control
- Cooking Modes:
  - Steam 86-266°F
  - Hot Air 86-572°F
  - Combi 86-572°F
  - Delta T, Cook and Hold, and Overnight Cooking.
  - Golden Touch
  - Retherm/Banqueting presets
- Automatic Capacity Manager
- Multi-Point Probe.
- 7 Speed, Auto-Reversing Fan
- Automatic Fan Stop
- Multi-Rack Timer.
- Tempered triple-pane, cool to touch, 2-step safety, curved glass door with special 2" insulation
- Flap Valve design – patented design for dehumidification.
- Automatic Cleaning System with 5 cleaning levels and automatic cool down.
- Hand shower included.
- Integrated stainless steel door drip tray
- Preheat, Auto-Cool Down, Delayed Start, and Sleep modes.
- Diagnostics
  - Service Diagnostic System for easy unit check-up
  - HACCP Data Protocol & USB port
  - LAN interface connection

## Evolution™ Steamer Standard Features

- Patent-pending Steam Vector Technology™, no moving parts.
- Cook and Variable Hold mode.
- Easy-to-use digital controls with timer.
- Simple water and drain connections.
- No water filtration or treatment required.
- No warranty exclusions for water quality.
- No scheduled de-liming or maintenance
- Heavy-duty, field-reversible door
- Cast aluminum heating element is not exposed to water.
- Steamer cavity constructed of reinforced 14 ga. 304 stainless steel
- Automatic altitude compensation
- Dishwasher-safe one-piece wire pan racks
- Low water, high water and overtemp indicator lights



**Vision™ Production Suite Stand (AT4A-5226-1)**  
Shown with Evolution™ Steamer & Vision™ Touch Combi

- 5' power cord with plug included
- One year parts and labor warranty

## Vision™ Touch Combi Accessories & Options

- Grill Plate
- Pizza Plate
- Fry Basket
- Additional wire racks
- Stacking Kits
- Active Cleaner
- Active Descaler

## Evolution™ Steamer Environmental Approvals & Programs



## Approvals



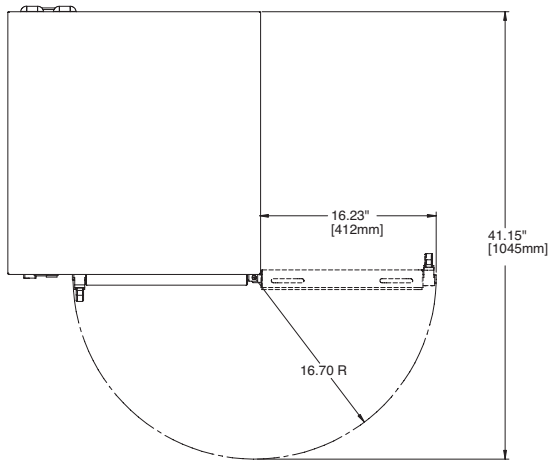
- EPA 202 Evaluated / NFPA 96 4.1.1.2 Compliant
- UL LISTED Safety Certification (UL 197)
- UL EPH Sanitation Certification (NSF 4)

MM6935-1904

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Steamer Model "E" Specifications													
Model #	E62081E060	E62083E100	E62083E150	E62301E070	E62401E060	E62403E110		E62403E130	E64005E110			E64803E140	
Volts AC	208	208	208	230	240	208	240	240	380	400	415	440	480
Phase	1	3	3	1	1	3		3	3			3	
Amps	29	28	42	32	25	22	26	32	14	14	15	16	17
Breaker Size	30 amp	30 amp	50 amp	50 amp	30 amp	30 amp		50 amp	20 amp			20 amp	
Watts (kW)	6	10	15	7	6	8	11	13	9	10	11	12	14
NEMA Plug	L6-30P	L15-30P	15-50P	IEC 60309-2 220/250V	L6-30P	L15-30P		15-50P	IEC 60309-2 220/380-240/415V			L16-20P	



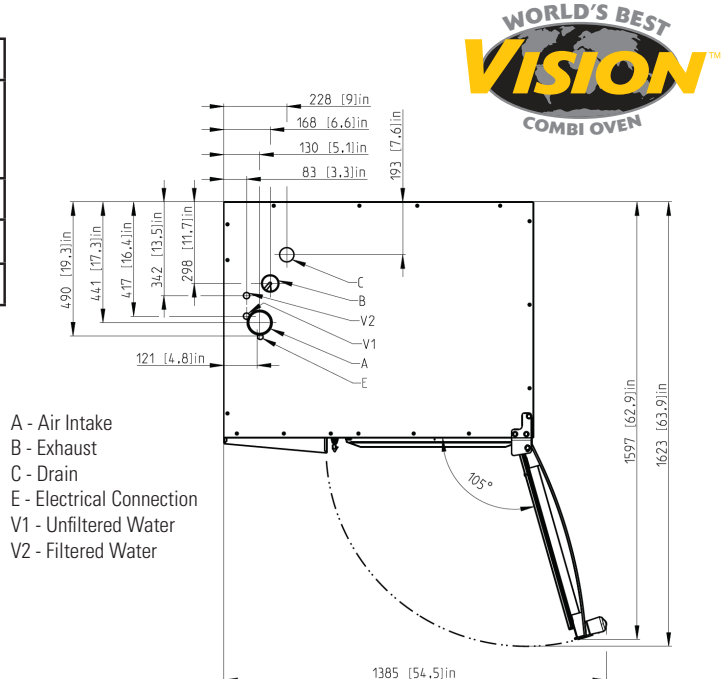
**NOTES:**

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.
6. Each unit equipped with 3/4" male garden hose connector
7. Each unit equipped with 3/4" barbed drain line connector
8. DO NOT plumb a single drain line between the 2 units. Each unit must have a separate drain line.

Combi Oven Model "T0621IE" Specifications					
T0621IE	Shipping Weight 340 LB 154 KG	Voltage (V)	Phase (Ø)	Power (kW)	Amperage (A)
		208	3	15.3	43.8
		240	3	20.1	49.8
		480	3	18.6	23.0

Minimum Safety Clearance Requirements*	
Left Side	14" Recommended for Service Access
Right Side	2"
Rear	2"
Top	30" for air movement
Bottom	5"

\* minimum of 20" from any heat source



It is the sole responsibility of the owner/operator/purchaser of this equipment to verify that the incoming water supply is comprehensively tested and if required, a means of "water treatment" provided that would meet compliance requirements with the water quality standards published below. Non-compliance with these minimum standards could potentially damage this equipment and/or components and VOID the original equipment manufacturer's warranty.

**TWO (2) TOTAL COLD WATER INLETS** -Drinking Quality  
-ONE (1) TREATED WATER INLET: BSPP to 3/8" hose  
-ONE (1) UNTREAT INLET: BSPP to 3/8" hose  
**WATER DRAIN:** 2" connection

Inlet Pressure	40 - 80 PSI	Alkalinity (as CaCO3)	< 60 ppm (mg/l)
Free Chlorine	< 0.1 ppm (mg/l)	Chlorides	
Total Chloramine	< 0.1 ppm (mg/l)	(Sulfate+Chlorida+Nitrate)	< 40 ppm (mg/l)
pH Level	7.0 - 8.5 pH	Iron FE	< 0.1 ppm (mg/l)
Total Dissolved Solids	< 150 ppm (mg/l)	Silica	< 13 ppm (mg/l)
Water Hardness	< 90 ppm (mg/l)		

