

Focus on Hospitality

GAS AND ELECTRIC STEAMERS

High efficiency gas and electric steamers save an estimated 72% a year in energy costs over standard steamers.

BENEFITS:

- Shorter cook times
- May eliminate need for holding cabinets
- Faster operator entry
- No water hookups - no need for water lines, filtration, or drains
- Shorter cooking times
- Vacuum cooking technology to cost effectively cook and hold food
- Better moisture retention and less food waste
- Smart controls – ability to set different cooking and holding modes
- Better tasting food

In addition to saving energy, high efficiency steam cookers also save water over standard steam cooker models.

**Save Energy, Save Time, and Serve More.
Ask your distributor for High Efficiency
Gas & Electric Steamers.**

To learn more and get a list of available incentives on this and other high efficiency food service equipment contact the NYSERDA Focus on Hospitality Contractor by emailing hospitality@nyserdera.org, by calling the toll free hotline at **866-904-8027** or visiting our website at hospitality@nyserdera.org.



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