



Evolution™ Steamer Owners Manual

IMPORTANT WARRANTY INFORMATION:

For product warranty activation, the Product Registration Form must be submitted to AccuTemp Products, Inc. after installation of the appliance.

The form is titled "Product Registration Form For Serial No." and includes a small box for the serial number. Below the title, it states "Registration of your product is very important as it:" followed by three bullet points: "✓ Validates your product warranty protection.", "✓ Enables us to serve you better in the event you call us for service.", and "✓ Places you on our mailing list to receive important product information." The form contains several input fields: "Contact Name", "Company or Institution", "Mailing Address", "City, State, Zip", and "Telephone (_____) (_____) (_____)".

Product Registration Form

This document also available online at:
accutemp.net/product_manuals.htm
For schematic drawings, download at:
accutemp.net/schematics.htm
or call AccuTemp Technical Service at (800) 480-0415 or
+1 (260) 469-3040 and request items AT1T-3403 and AT1T-3452

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DOCUMENT HISTORY

Current revision: 0409

Date:

Change

Initial release: 5/8/09

Current revision: 0910

Date: 10/30/09

Change

Added connection-less model information

Prior revision :Initial Release

Date: 5/8/09

Prior revision :Initial Release

Date: 5/8/09

SAFETY WARNINGS

DANGER

- 1** Only personnel qualified to work with electricity should install this unit. Improper installation can cause personal injury or damage to the equipment.
- 2** This appliance must be properly grounded. Failure to properly ground the appliance could result in electrocution and/or death.

WARNING

- 1** When using a stand that is equipped with casters, the floor surface must be level and flat. Sloped and/or rough floors can result in a “tipping” situation and could result in serious injury. Direct contact with steam can result in a severe burn.
- 2** When accessing the cooking chamber, be sure to always stand back while slowly opening the door to allow the chamber to vent off steam. Never look or reach into the cooking chamber before it has completely vented off steam.
- 3** Never reach into the cooking chamber or handle hot items without wearing proper hot gloves. Steam coming out of the holes on the right side of the steamer is invisible and can cause severe burns.
- 4** Never use wet or damp gloves, as moisture can conduct heat quickly.

CAUTION

- 1** Be sure all operators read, understand and follow the information contained in this manual, including caution warnings, operating instructions, and safety instructions.
- 2** Please use caution when emptying the drip pan. The pan’s contents could cause severe burns.
- 3** Keep the floor in front of the equipment clean and dry. If spills occur, clean immediately to avoid potential injuries.
- 4** Do not use pressurized water to clean steamer.
- 5** Use of any replacement parts other than those supplied by AccuTemp Products, Inc. can cause bodily injury to the operator, damage to the equipment and will void all warranties.
- 6** This appliance is extremely heavy. For safe handling, the installer should obtain help as needed or employ appropriate material handling equipment to remove unit from it’s packaging and move it into its final location.

INSTALLATION

BUILDING CODES and STANDARDS

The steamer must be installed in accordance with the following building codes: International Plumbing Code 2003, ICC or Uniform Plumbing Code 2003, IAMPO. USA: National Electric Code, ANSI/NFPA-70, state and local codes. Canada: Canadian Electric Code, CSA C22.2 and local codes.

UNPACKING

This steamer was inspected before shipment from the factory. The shipping company accepts full responsibility for safe delivery. Immediately after unpacking, check the steamer for possible shipping damage. If damage is identified save the packaging material and contact the shipping carrier immediately.

LOCATION AND PLACEMENT

To insure maximum benefit of your warranty; location, placement and leveling are critical. The AccuTemp Evolution steamer is designed for installation on either a commercial kitchen countertop or an AccuTemp steamer stand. Your Evolution steamer is equipped with vents to allow the proper ventilation of air through the electrical compartments. On E6 models, the vents are located on the bottom and rear panels. To ensure these vents work properly, a minimum 4-inch (102 mm) clearance from these vents must be allocated. It is also recommended that the Evolution not be placed under other wet equipment or locations.

Steam Escapes from the rear of the steamer. Condensation may occur on nearby surfaces.

LEVELING

The steamer must be installed in a level condition. An out-of-level condition may cause improper operation and possible damage. Damage caused by improper leveling is not covered by warranty. Use a spirit level, resting on the top steamer cabinet surface, to ensure it is level front-to-back and left-to-right.

COUNTER TOP INSTALLATION

Set the steamer on a hard level surface that can support the weight of the steamer. Install the four rubber feet tips provided with your steamer onto the foot adjuster of each of the steamer legs as shown in Fig 1. This will keep the steamer from sliding on the counter-top under normal use. Once the rubber foot tips have been installed, rotate the foot adjusters up or down as needed to level the steamer.



Fig 1

SINGLE STEAMER STAND INSTALLATION

The AccuTemp SNH10 single stand is equipped with adjustable height feet and the model SNH11 single stand is equipped with non-adjustable height casters. Both can be used with a single E6 model Evolution steamer. Before mounting a steamer on the SNH11 stand, engage the two front locking casters, pressing on the "ON" handle of the brake mechanism. To mount the steamer, carefully lift and place it on the horizontal mounting brackets ensuring that the (4) mounting holes on the underside of the Evolution are lined up with mounting holes of the brackets. Then, using a 7/16" wrench, fasten one pair of the 1/4" -20 hex bolt and 1/4" split lock washer through the underside of each stand bracket mounting hole into the Evolution and tighten securely. With the SNH10 stand, level the steamer by adjusting the feet found at the ends of each stand leg, either up or down as needed.

WARNING

When using a stand that is equipped with casters, the floor surface must be level and flat. Failure to do so can result in a "tipping" hazard that could result in serious injury.

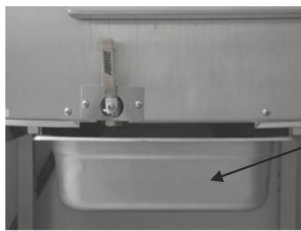
DOUBLE STEAMER STAND INSTALLATION

The AccuTemp SNH20 double stand is equipped with adjustable height feet and the AccuTemp SNH21 double stand is equipped with non-adjustable height casters. Both stands can accommodate two E6 model Evolutions. Before mounting a steamer on the SNH21 stand, engage the brakes on the two front locking casters, pressing on the "ON" handle of the brake mechanism. Always mount the first EVOLUTION on the bottom of the stand. To mount the bottom steamer, carefully lift and place it on the horizontal mounting brackets, ensuring that the (4) mounting holes on the underside of the Evolution are lined up with the mounting holes on the brackets. Then, using a 7/16" wrench, fasten one pair of the 1/4"-20 hex bolts and 1/4" split lock washers through the underside of each stand bracket mounting hole into the Evolution and tighten securely. Once the bottom steamer has been installed, carefully lift and place the top Evolution steamer on the horizontal mounting brackets, ensuring that the (4) mounting holes on the underside of the Evolution are lined up with the mounting holes on the brackets. Then, using a 7/16" wrench, fasten one pair of the 1/4"-20 hex bolts and 1/4" split lock washers through the underside of each stand bracket mounting hole and tighten securely. With the SNH20 stand, level the steamers by adjusting the feet found at the ends of each stand leg, either up or down as needed.

INSTALLATION (cont.)

CONNECTIONLESS MODELS

This model must be manually filled. A full-size steam table pan or a 1/1 gastronome pan with a minimum depth of 4" must be installed in the rails underneath the steamer (See Fig. 2) Failure to install this pan during normal operation can cause damage. It is essential when draining not to spill or open the drain without this installed. Warranty doesn't cover any failure due to this pan not being installed. This pan is not supplied with the steamer and is the owners responsibility.



Full Size Steam Table Pan
4" Deep

This pan is an optional accessory and must be supplied by the customer

Fig. 2

CONNECTED MODELS

This model requires a water line connection and a drain connection. These parts are not supplied with the steamer and are the owners responsibility.

WATER LINE CONNECTION - CONNECTED MODELS

The Installer/Owner is responsible for the water connection of this appliance. This appliance is to be installed to comply with all applicable federal, state, or local plumbing codes. The National Sanitation Foundation (NSF) requires installation of a check-valve (or other approved anti-backflow / anti-siphon device) (not provided) in all supply lines in accordance with and as required by local, state, and national health, sanitation, and plumbing codes. (See Fig. 3)



Water Line Connection
Connected Models Only

- Check local codes to determine exactly what type of anti-backflow/anti-siphon device is necessary to meet local requirements.

Fig. 3

- Design the water supply line so the unit can be moved for service. Install a manual water shutoff valve between the water supply line and the steamer supply line.
- The Garden Hose Thread (GHT) connector used must be NSF rated for food grade service.
- Do not apply pipe thread sealant to GHT connections.
- Install a manual water shut-off valve (Main Water Shutoff Valve) (not provided) between the cold water supply line and the appliance.
- Either Hot or Cold water can be connected to the steamer. If hot is used, temperature must be less than 180 °F.
- A NSF rated reinforced rubber or braided stainless steel appliance hose rated for the temperature and pressure of the water supply with a 3/4" garden hose type connection is required.
- The hose must not be sharply bent, kinked or twisted.
- If the steamer is close to a wall, use a right angle fitting to prevent kinking the hose
- Flush the water supply line before connecting the line to the appliance.
- Connect the water supply line to the steamer.

DRAIN LINE CONNECTION –CONNECTED MODELS ONLY

Floor Drain

The steamer should be located close to but not over a floor drain. Connect a 3/4" reinforced rubber hose rated for 212° F or higher to the drain fitting underneath the steamer with a hose clamp. Run the hose to the drain. DO NOT directly plumb the steamer to the drain, Leave a one-inch air gap between the hose and the drain as shown in Fig 4.

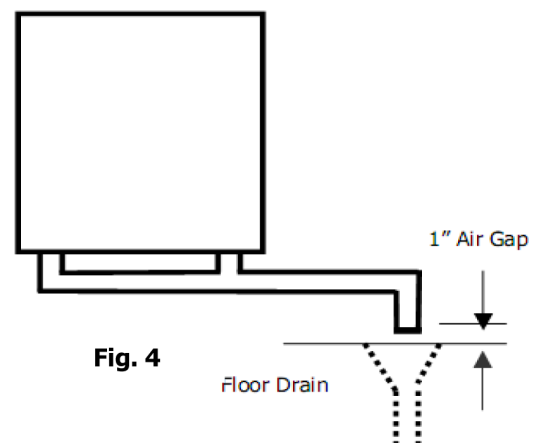
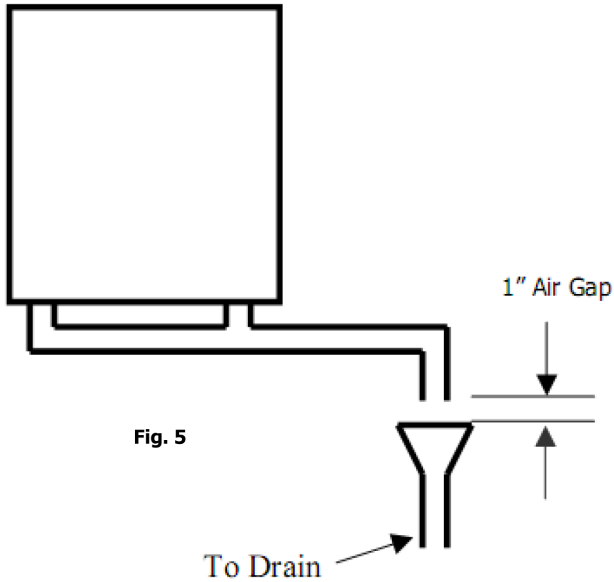


Fig. 4

OPTIONAL DRAIN CONNECTION

Run the hose to a funnel fitting leaving a one-inch gap between the hose and the top of the funnel as shown in Fig 5. The drain hose must slope toward the floor drain or funnel.



HOOD VENTILATION

Some local building codes may require the steamer to be located under an exhaust hood. Please check local building code requirements before completing installation of the steamer.

OPERATION

INTRODUCTION

The AccuTemp Evolution steamer uses the time-proven method of cooking with steam. Once the cooking time expires, the steamer can be set to the "Hold" mode. In this mode, the thermostat regulates the internal temperature. At this time, steam is no longer generated and the cooking chamber is held at the desired temperature at a relative humidity of 100%. This eliminates food from drying out by suppressing the evaporation of the products' natural moisture. As a result, most food products can be held in a ready-to-serve state for several hours after cooking with no appreciable loss in taste, appearance or consistency.



Fig. 6

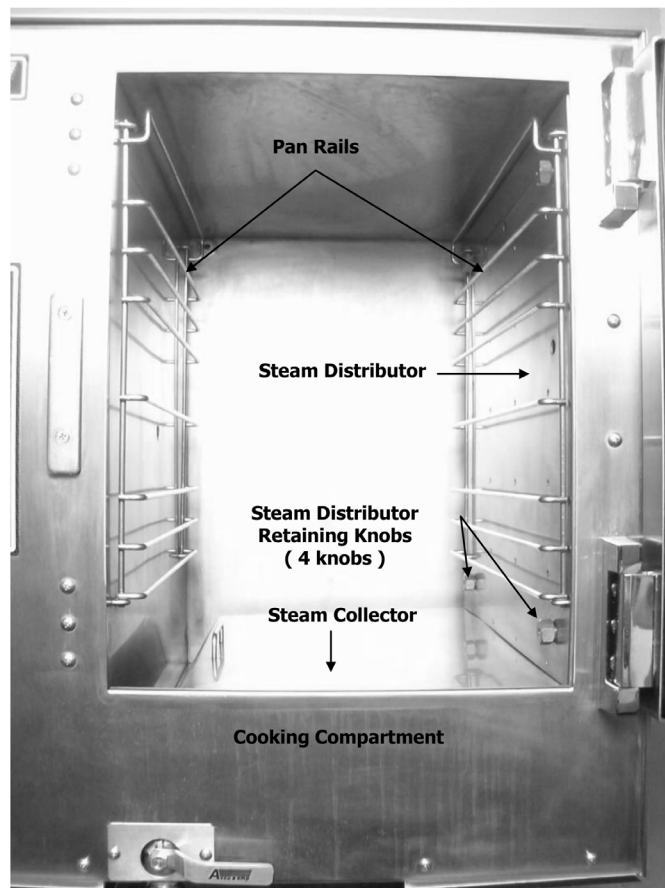


Fig. 7

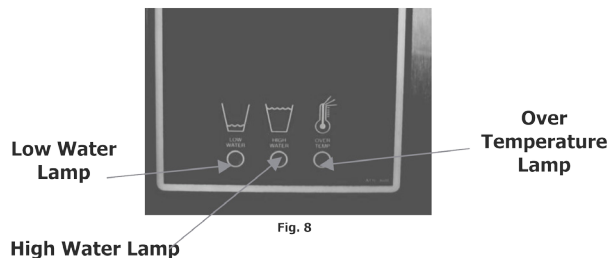
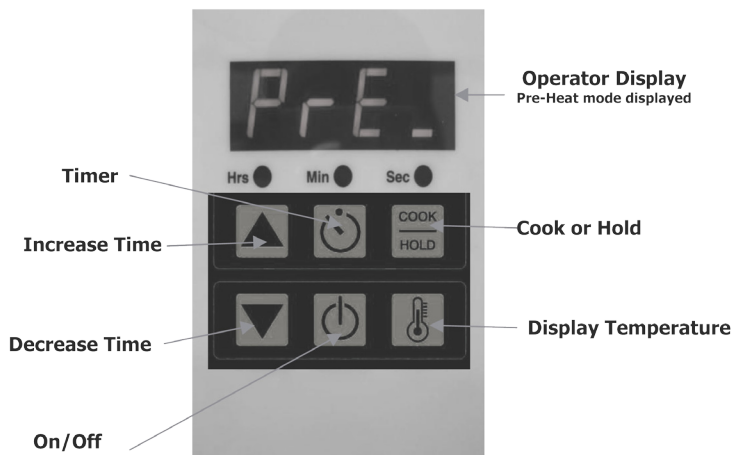


Fig. 8

DAILY PREPARATION FOR USE - CONNECTED MODELS

Preparing the Evolution Connected model for use each day requires very little time and effort. Simply verify that the steamer is clean, the water line to the steamer is turned on and the drain valve is in the closed position. Close the door and push the ON/Off key on the keypad. The steamer will automatically fill and preheat. Since the Evolution automatically senses the water level and refills as required, there is no need to manually fill the steamer.

PREHEATING (Fig. 9)

- 1) Depress the On/Off Key to turn on the steamer. The display will indicate PrE while in Cook Mode and the temperature while in the Hold Mode.
- 2) Once the steamer is preheated and ready to cook, the display will indicate the COO (Cook Mode) or HLd (Hold Mode).
- 3) Depress the DISP TEMP button to display the current cooking temperature.



Fig. 9

COOKING (Fig. 10)

- 1) Depress the COOK/HOLD button to select the Cook Mode (COO).
- 2) Open the door and place food into the cooking chamber. Shut the door. Cooking begins immediately.
- 3) Timer — Depress the TIMER button and depress the ARROW keys [▲ or ▼] until the desired time is displayed. The timer starts automatically. At the end of the timed cycle, a beeper will sound.
- 4) Depress the DISP TEMP button to display the current cooking chamber temperature.



Fig. 10

HOLDING (Fig. 11)

In "hold" the steamer temperature is set for 180° F from the factory. The hold temperature can be changed to a single value for temperatures ranging from 150° F to 190° F if required. Contact the Accutemp Technical Service Department for



Fig. 11

assistance at 800.480.0415 or 260.469.3040.

Hold can also be used during downtimes to save energy and water while keeping the steamer preheated.

- 1) Depress the COOK/HOLD button to select the Hold Mode (HLd).
- 2) Open the door and place food into the cooking chamber. Shut the door.
- 3) Food will be held at the preset holding temperature. The factory setting is set at 180° F.
- 4) Depress the DISP TEMP button to display the current cooking chamber temperature.

DAILY PREPARATION FOR USE - CONNECTIONLESS MODEL

Preparing the Evolution Connectionless model for use each day requires very little time and effort. Simply verify that the steamer is clean, the drain valve is in the closed position and the cooking chamber is filled with approximately 2½ gallons of tap water. Close the door and push the ON/Off key on the keypad. The water level will need to be monitored and filled as required. Do not use the low water warning lamp as the indicator to check the water level as this can damage the steamer over time.

PREHEATING (Fig. 11)

- 1) Depress the On/Off Key to turn on the steamer. The display will indicate PrE.
- 2) Once the steamer is preheated and ready to cook, the display will indicate COO (Cook Mode) or HLd (Hold Mode).
- 3) Depress the DISP TEMP button to display the current cooking chamber temperature.

COOKING (Fig. 12)

- 1) Depress the COOK/HOLD button to select the Cook Mode (COO).
- 2) Open the door and place food into the cooking chamber. Shut the door. Cooking begins immediately.
- 3) Timer — Depress the TIMER button and depress the ARROW keys [▲ or ▼] until the desired time is displayed. The timer starts automatically. At the end of the timed cycle, a beeper will sound.
- 4) Depress the DISP TEMP button to display the current cooking chamber temperature.



Fig 12

HOLDING (Fig. 13)

In "Hold" the steamer temperature is set for 180° F from the factory. The hold temperature can be changed to a single value for temperatures ranging from 150° F to 190° F if required. Contact the AccuTemp Technical Service Department for assistance at 800.480.0415 or 260.469.3040.

Hold can also be used during downtimes to save energy and water while keeping the steamer preheated.

- 1) Depress the COOK/HOLD button to select the Hold Mode (HLd).
- 2) Open the door and place food into the cooking chamber. Shut the door.
- 3) Food will be held at the preset holding temperature. The factory default setting is set at 180° F.
- 4) Depress the DISP TEMP button to display the current cooking chamber temperature.



Fig.13

PARTIAL LOADS

The Evolution is designed to cook quickly with exceptional pan-to-pan uniformity on full loads of food. Excellent pan-to-pan uniformity can be achieved with partial loads if the pans are optimally placed in the steamer. For partial loads using 2½" deep pans, the top position in the steamer is used first followed by the second pan placed in third pan position from the top and then the third pan in the fifth pan position from the top. (See Fig. 14) Placing the pans in these positions will optimize the cooking time and pan-to-pan uniformity.

CHECKING FOOD WHILE COOKING

To maximize efficiency, while minimizing cooking time, it is always recommended to allow the product to finish its cook cycle before opening the cooking chamber door. The door may be opened at any time to check or remove the product but this should be avoided as it will cause extended cook times for the products.

Recipes for the Evolution can be found on the web at www.accutemp.net or contact our corporate chef at 800.210.5907

**First Pan
Top Position**

Second Pan

Third Pan

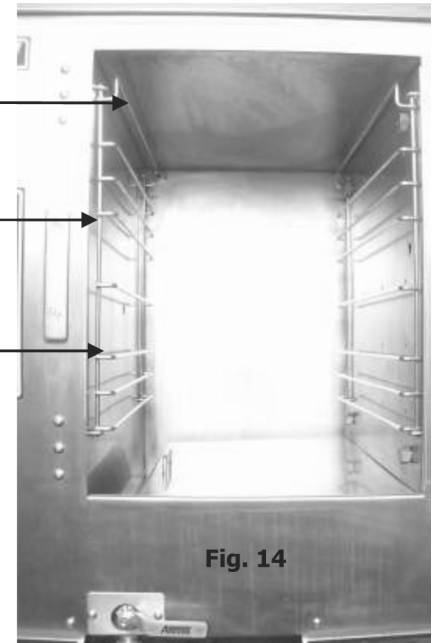


Fig. 14

DAILY & WEEKLY CLEANING

CLEANING - CONNECTED MODELS

WARNING:

Do not use a water jet or pressure washer to clean the steamer.

DAILY CLEANING

- 1) Turn the steamer off and wait for the steamer to cool.
- 2) Open the drain valve and allow the cooking compartment to drain completely. Remove the pan racks, steam collector, overfill sensor and condensate tray for cleaning. Wipe the inside of the cooking chamber, water sensors, pan rails, steam collector, overfill sensor, and condensate tray with a clean cloth.
- 3) Re-install the overfill sensor, steam collector, pan rails and condensate tray. Leave the door open overnight.

(NOTE: The steamer will not operate without the overfill sensor.)

WEEKLY CLEANING

- 1) Close the drain valve and add 1 cup (8 ounces or 0.24 liters) of white vinegar to the cooking compartment. Start the steamer in the Cook Mode. The cooking compartment will automatically fill with water. After 15 minutes, turn the steamer off and allow the steamer to cool. Then open the drain valve and allow the water in the cooking chamber to drain completely.
- 2) To rinse close the drain valve and start the steamer in the Cook Mode. The cooking compartment will automatically fill with water. After 15 minutes turn the

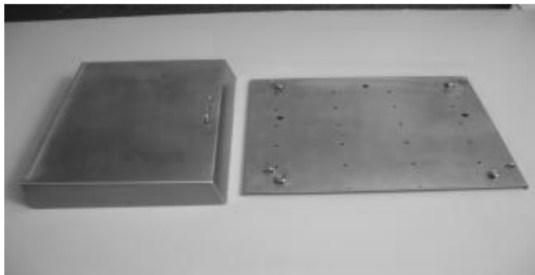
steamer off and allow it to cool. Open the drain valve and let it drain completely.

- 3) Remove the pan rails, steam distributor, steam collector, overfill sensor and condensate tray for cleaning. Clean the water sensors with a non-metallic cleaning pad.
- 4) Wipe the inside of the cooking chamber, water sensors, pan rails (Fig. 15), steam distributor (Fig. 15), steam collector (Fig. 15), overfill sensor (Fig. 15), and condensate tray with a clean cloth.
- 5) Install the overfill sensor and the steam collector, resting the steam distributor on top of the steam collector align the 4 retaining fasteners and hand tighten, then install the pan rails and the condensate tray. Leave the door open overnight.
- 6) (NOTE: The steamer will not operate without the overfill sensor).

CLEANING - CONNECTIONLESS

DAILY CLEANING

- 1) Turn the steamer off and wait for the steamer to cool.
- 2) Open the drain valve and allow the cooking chamber to drain completely. Remove the pan rails (Fig. 16) and steam collector. Wipe the inside of the cooking chamber, water sensors, pan rails and steam collector with a clean cloth.
- 3) Install the steam collector and pan rails. Once the water in the drain pan has sufficiently cooled empty the drain pan wipe down and replace. Leave the door open overnight.

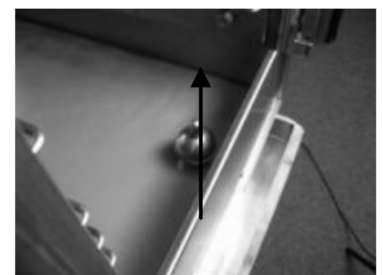


Steam Generator

Steam Distributor

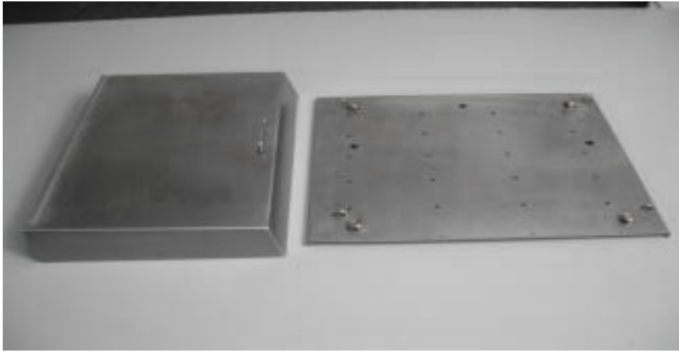


Pan Rail



Over-Fill Sensor
Connected Model Only

Fig. 15



Steam Generator

Steam Distributor



Pan Rail

WEEKLY CLEANING

- 1) Close the drain valve and add 1 cup (8 ounces or 0.24 liters) of white vinegar to the cooking chamber and fill with approximately 2½ gallons of tap water, shut the door and turn the steamer on.
- 2) After 15 minutes, turn the steamer off and allow the steamer to cool. Open the drain valve and allow the cooking chamber to drain completely.
- 3) To rinse close the drain valve, fill with approximately 2½ gallons tap water, close the door and start the steamer Cook Mode. Let it run for 15 minutes, turn the steamer off and allow the steamer to cool. Open the drain valve and allow the cooking chamber to drain completely.
- 4) Remove the pan racks, steam collector and steam distributor for cleaning. Clean the water sensors with a non-metallic cleaning pad. Wipe the inside of the cooking chamber, water sensors, pan rails (Fig. 16), steam distributor (Fig. 16), steam collector (Fig. 16).
- 5) Install the steam collector first, resting the steam distributor on top of the collector align the 4 retaining fasteners and hand tighten and then install the pan rails. Leave door open overnight.

Fig. 16

GENERAL SERVICE INFORMATION

Conventional steamers require scheduled maintenance (such as boiler maintenance) at frequent intervals.

The Evolution design doesn't require this type of scheduled maintenance. To ensure continued safe and reliable operation of your Evolution, only Factory Authorized Service Personal should perform any component replacement or major repair.

IMPORTANT SERVICE INFORMATION:

AccuTemp Product, Inc. Technical & Customer Support Technician is available Monday thru Sunday, 7:00am to 7:00pm EST.

email: service@accutemp.net

(800) 480-0415

1 (260) 469-3040

WARNING:

Only an AccuTemp Products, Inc. authorized service personnel must perform Service. Service performed by unauthorized personnel will void all warranties. Call AccuTemp Products, Inc. Technical Service Hotline at 800.480.0415 or 260.469.3040 for the nearest service agent.

Both high and low voltages are present inside this equipment, even when turned off. Remove the equipment from all power sources prior to servicing.

To prevent electrical shock, do not open covers. There are no user serviceable parts on the inside.

IMPORTANT

- 1** Never leave a de-liming agent in contact with the stainless steel longer than 10 minutes before rinsing the cooking chamber thoroughly with water. Longer contact can cause corrosion.
- 2** Do not use abrasive materials, such as wire brushes, metal scouring pads or scrapers to clean the cooking chamber bottom.
- 3** Service must be performed only by AccuTemp Products, Inc. authorized service personnel. Service performed by authorized personnel will void all warranties.
- 4** Any in-field modification made without written authorization from AccuTemp will void the warranty.

WARNING LIGHTS

LOW WATER — The steamer is low on water or the water sensors need to be cleaned.

HIGH WATER (CONNECTED MODELS ONLY)—DO NOT OPEN THE DOOR! There is too much water in the steamer. Open the drain valve and drain water until this Indicator lamp goes off.

OVERTEMP — The steamer has overheated. It may have run out of water. Carefully open the door, allowing steam to escape and then check the water level in the bottom of the steamer. If it is nearly empty, check the water supply to make sure it isn't turned off. Clean the water level sensor probes (white buttons) located in the front left corner and the wall immediately around them being careful not to get burned (protective gloves are strongly recommended). Turn the steamer back on and it should refill. If the steamer has plenty of water, allow it to cool. This normally takes a few minutes. When the Over Temp light goes out, restart the steamer.

FOOD IS OVER COOKED

- Check that the proper cook time is being used.

FOOD IS UNDER COOKED

- Make sure you are using adequate time and temperature settings. Extra time may be required if pans are covered or if product is left in plastic bags or similar packaging.
- Make sure the steamer is in the Cook Mode, Push the Display Temperature button to ensure the steamer is at the boiling point of water taking into account your elevation above sea level. If it isn't the steamer maybe in the Hold Mode. Variations in temperature can also be caused by frozen product just being put in or with the connected model a fresh measure of tap water was activated. These will shortly come up to temperature as long as the door is closed.
- Try using perforated pans as they allow steam to penetrate from all directions,
- maximizing heat transfer and giving you the shortest cooking times. Try distributing the product more evenly within the steamer and or pans, if possible.
- For partial loads using 2½ " pans the top position in the steamer is used first followed by the third pan

position from the top and then the fifth pan position from the top. Placing the pans in these positions will optimize the cooking time and pan-to-pan uniformity.

- Make sure the water drain valve on the front of the Evolution is tightly closed.
- The steamer may appear to be cooking normally if the valve is slightly open but efficiency may be compromised.
- Check the door seal for food debris. Food debris on the face of the door seal or under flap may cause steamer to appear to be cooking normally but efficiency may be compromised. Nicks or cuts in the door seal may also cause inefficient cooking.

STEAMER WON'T COME ON

- Verify that the steamer is plugged in to the proper outlet.
- Verify that the breaker is turned on.
- If the "High Water" warning light is on open the drain valve and drain the water until the light goes out.
- Verify that the float is in place.

STEAMER DOESN'T HEAT

- If the operator's display doesn't light up, See section "Steamer won't come on".
- Verify the steamer door is closed, as the heat won't turn on if the door is open.

STEAM COMES OUT THE DOOR

- Verify that the door is completely closed and latched.
- Wait a minute to see if it stops. After the steamer refills with water it is normal for some steam to come out the door for a brief amount of time, usually less than one minute.

STEAMER TEMPERATURE IS LOW

- When the steamer automatically refills the fresh water-cools the steamer off for a brief period of time, but the steamer will reheat quickly.

If these don't solve your problem contact our Technical Service Department.

- Phone - 800.480.0415 or 260.469.3040
- Email - service@accutemp.net
- Web site - www.accutemp.net

WARANTY

LIMITED WARRANTY

One Year– Parts and Labor U.S. & Canada Only

AccuTemp Products, Inc. (AccuTemp) warrants that your AccuTemp equipment will be free of defects in material and workmanship under normal use for a period of twelve (12) months from installation or fifteen (15) months from date of shipment from AccuTemp, whichever date first occurs (the Warranty Period). Registration of AccuTemp equipment is required at the time of installation. Damage to AccuTemp equipment that occurs during shipment must be reported to the carrier, and is not covered under this warranty. The reporting of any damage during shipment is the sole responsibility of the commercial purchaser/user of such AccuTemp equipment.

AccuTemp provides an active service department, which should be contacted and advised of service issues, regardless of the warranty period. During the warranty period, AccuTemp must be contacted for warranty repairs and agrees to repair or replace, at its option, F.O.B. factory, any part which proves to be defective due to defects in material or workmanship, provided the equipment has not been altered in any way and has been properly installed, maintained, and operated in accordance with the instructions in the AccuTemp Owners Manual. During the warranty period, AccuTemp also agrees to pay for any factory authorized equipment service agency (within the continental United States and Canada) for reasonable labor required to repair or replace, at our option, F.O.B. factory, any part which proves to be defective due to defects in materials or workmanship, provided the service agency has received advance approval from AccuTemp factory service to perform the repair or replacement. This warranty includes travel time not to exceed two hours and mileage not to exceed 50 miles (100 miles round trip), but does not include post start-up assistance or training, tightening of loose fittings or external electrical connections, minor adjustments, maintenance, or cleaning. AccuTemp will not reimburse the expense of labor required to replace parts after the expiration of the warranty period.

Proper installation is the responsibility of the dealer, owner-user, or installing contractor and is not covered by this warranty. Improper installation can affect your warranty. Installation is the responsibility of the Dealer, Owner/User or the Installation Contractor. See the Installation section of the Owners Manual. While AccuTemp products are built to comply with applicable standards for manufacturers, including Underwriters Laboratories (UL) and National Sanitation Foundation (NSF), it is the responsibility of the owner and the installer to comply with any applicable local codes that may exist.

AccuTemp makes no other warranties or guarantees, whether expressed or implied, including any warranties of performance, merchantability, or fitness for any particular purpose. AccuTemp liability on any claim of any kind, including negligence, with respect to the goods and services covered hereunder, shall in no case exceed the price of the goods and services, or parts thereof, which gives rise to the claim. In no event shall AccuTemp be liable for special, incidental, or consequential damages, or damages in the nature of penalties.

This constitutes the entire warranty, which supersedes and excludes all other warranties, whether written, oral, or implied.