

# Simplify Steaming

Amana® AMSO Steamer Ovens offer flexible, batch cooking solutions for School Foodservice Environments



## Amana® Steamer Oven



Compact, ventless, and energy efficient, the Amana® Steamer Oven offers the perfect alternative to traditional steamers. Because foods can be quickly heated from frozen, these versatile ovens will reduce food waste and help you continue to serve quality, nutritious foods to students and faculty.

- **4x faster than traditional steamers**
- **Fast steaming retains food quality and nutrition.**
  - Proteins are tender and thoroughly cooked, never chewy or rubbery
  - Vegetables are crisp and colorful, never limp or soggy
- **Accepts two full-size amber pans**
  - For your ordering convenience, ACP offers Carlisle full-size pan (item AP10) and lid (item AL10) accessories.
- **Easy and safe operation** – ergonomic door design allows for easy removal of pans.
- **Low cost** – runs on less than \$1 of energy per day\*!
- **No plumbing or vent hood needed!**
- **Low maintenance** - save thousands of dollars a year on energy, plumbing and ventilation
- **Simple Programming**
  - 100 programmable menu items
  - Accepts standard USB flash drives.



### COOK TIMES (in minutes)

Food Item	Traditional Steamer	Competitive Steamer (3200W)	AMS035 (3500W)
Frozen Soup 80oz (2.4 L)	45:00	7:10	6:30
Potatoes 10 lbs. (4.5 kg)	25:00	13:00	11:50
Frozen Vegetables 8 lbs. (3.5 kg)	18:00	11:30	10:00
Poached Cod 8 fillets (4 oz. ea.)	12:00	6:45	6:30



Removable magnetic air filters make cleaning simple



Accepts standard USB flash drives.



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