

AMSO Steamer

SPECIALTY CHEF LINE


AMSO35 - 3500 Watts
 AMSO22 - 2200 Watts

FEATURES AND BENEFITS

- 2200 and 3500 watts of power
 - 4x faster than traditional steamers
- 1.6 cubic ft. (45 L) oven capacity
 - Accommodates two standard 4" (102mm) deep full size pans
- Top and bottom antenna system
 - Dispersed energy pattern for even cooking
 - Consistent results and excellent food quality
- Fast cooking retains food quality and nutrition
 - Seafood and proteins are tender and thoroughly cooked—never chewy or rubbery
 - Vegetables are crisp and colorful—never limp or soggy
- Waterless steaming—no plumbing, delimiting, or ventilation required
 - Save thousands of dollars each year on plumbing, ventilation, and maintenance costs
- **Exclusive feature:** Optional top or bottom-only cooking
 - Prepare two food items with different cook times by adjusting power to top and bottom magnetrons
- **Exclusive feature:** Accepts standard USB flash drives
 - Easily transfer settings. Compatible with the ACP Programming App



 **USB Standard Connectivity**

 **Magnetic air filters for easy removal and cleaning**



BATCH COOKING APPLICATIONS

- Schools
- Healthcare facilities
- Buffets
- Cafeterias
- Stadiums

ON-DEMAND STEAMING APPLICATIONS

- Casual and fine dining
- Seafood restaurants
- Country clubs
- Quick service restaurants
- Supermarkets

AMAZINGLY FAST STEAMING!

- Four 8 oz. (227 g) lobster tails cook in 1 minute*
- 8 lbs. (3.5 kg) of frozen vegetables steam in 10 minutes*

*cooktimes for 3500W ovens

AMSO Simplify Steaming