

# 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, deliming, 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



Simplify Steaming



### 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