



electric



reduce maintenance costs

steamer



fast recovery

Choosing the right cooking equipment can increase your operating efficiency, reduce your energy costs, and minimize your overall operating costs. Choosing an electric steamer helps you accomplish these, thereby increasing your bottom line.

Benefits of an electric steamer:

- Boilerless design helps reduce maintenance costs
- Fast recovery means higher yields time on product production
- Fast preheat time (6-10 minutes)
- Wrap-around insulation helps keep heat in the steamer instead of heating the kitchen

What customers are saying about electric cooking:

"The electric kitchen is a less stressful environment to work in because it is cooler and I can count on the production capability of the equipment." – *Dean Hebert, Chef, Sodexo Corporation*

"Our new electric cooking equipment has reduced the excess heat in our kitchen without sacrificing speed or product quality. I believe this has reduced the fatigue on my kitchen staff and saved some air conditioning costs at the same time." – *Rob Atherholt, President, Alternative Dining Concepts*

"A total electric kitchen creates a more comfortable, cleaner, safer environment for employees. There is less maintenance required on electric cooking equipment, resulting in labor savings." – *Dave Nehring, President, Stafford Foods*

"The major advantage of electric equipment is the reduced maintenance costs." – *Mark Ordway, VP-Operations, Golden Apple Management Co.*

For more information on the benefits of electric cooking, contact Georgia Power at **1.888.655.5888** or **gpcfoodservice@southernco.com**

