Commercial food steaming equipment

RESULTS

• Provided NSF-rated solenoid valve
• Solved the previous valve’s reliability problems
• Compact construction fit small cabinet footprint
• ASCO™ reputation accelerated UL approval

APPLICATION

Food service steamers.

CHALLENGE

A manufacturer of commercial and industrial cooking equipment was redesigning its food service steamers. In the past, the valves that controlled the water flow would stick in the open position when deenergized, overfilling the steamer’s water reservoir and spilling liquid on the floor. The new design needed a highly reliable valve to eliminate reservoir overflows and the resulting maintenance costs. In addition, the valve had to be NSF rated, since the water it controlled steamed the food. The design also called for a compact valve that would fit within the steamer’s small footprint.

SOLUTION

ASCO collaborated with the cooking equipment manufacturer to solve its valve reliability issues. In field testing, the NSF-rated ASCO 256 Series solenoid valves performed flawlessly under all conditions. The compact, stainless steel valve fit easily into the small space in the steamer’s cabinet. As a bonus, ASCO’s reputation helped speed UL certification since the inspector was familiar with ASCO products and did not have to spend time researching the component.

Exploring reliability concerns leading to escalating maintenance costs, Emerson worked closely with the supplier to resolve design issues in their equipment. Emerson’s reputation helped accelerate the certification of the new component.