



## Description

- Universal jet steamer for cooking or warm-keeping of food
- Vitamins and minerals are retained when food is gently cooked in steam, whereas many nutrients of food cooked in water are flushed out
- Steamed foods retain their fresh color and natural flavor. Less salt and fat are required as a flavor enhancer
- When used as a warming device, the steam ensures that you can keep your food warm for a long time without drying out
- Perfectly usable as a sausage warmer: Sausages from the steamer are particularly crisp
- Ideal for catering and Party service, butchers, snack bars, street sales or buffets: The space-saving table-top device can be used flexibly
- Particularly fast heating-up time: In just 5 minutes to approx. 85°C
- Housing and water tub made of high-quality chrome-nickel steel
- Thermostat adjustable from 30 to 110°C
- Timer
- Heating with overheat protection
- Perforated insert with a capacity of 2/3 GN 100 mm deep made of stainless steel

## Technical data

	<b>Electric power:</b>	1,8 kW
	<b>Voltage:</b>	230V
	<b>Supply frequency:</b>	50Hz
	<b>Width x depth x height:</b>	370 x 360 x 195 mm
	<b>Net-weight:</b>	10 kg
	<b>Content / Capacity:</b>	2/3 GN x 100 mm