

## COMMERCIAL STEAMER



SARAS Commercial Steamer is a new generation product. It has simple operation, stainless steel inner and outer body, nice smooth appearance, easy cooking , cleaning, hygiene and energy efficiency. It is effectively used for bulk cooking in areas like factory, school, troops, mining area, hotel and restaurant. Function as steaming rice, flour products, fish, meat and table ware disinfectant.



## CHARACTERISTICS

- Internal combustion gas steam generator
- Noiseless, no smoke, high thermal efficiency, energy conservation and environmental friendly
- Foamed with heat resistant polyurethane for heat preservation and insulation.
- High temperature resistant silicone rubber door gasket
- Automatic floating ball water control system prevent dry heating.
- Unique design of high efficiency and simple progressive door lock, convenient and practical
- Safety pressure relief valve
- Professional customized burner
- Food quality consistency. No overcooking, burning.

## FEATURES/ADVANTAGE

- Steam rice, potato, peas, vegetable blanching, momos, pasta, chicken, meat, fish etc
- Compact design, uniform cooking, fuel efficient,
- Saves on rice yield. Yield increases from 15% to 24% depending on rice water absorption capacity.
- Saves fuel. Runs on low pressure LPG/CNG. Gas consumption in conventional cooking is 2.6 times more as compared to Steamer.
- Saves manpower. Only one person required for loading and unloading food trays as compared to 3 - 4 people required for handling big cooking pots.
- Saves time. Continuous monitoring and stirring not required as compared to conventional cooking. Staff can be engaged to other productive work.
- Saves food wastage. No chances of overcooked and burned smell in food. 100% output recovery as food does not stick with trays.
- Saves cleaning cost, time and manpower

## TECHNICAL PARAMETERS

MODEL	SIZE(MM)	TRAYS	DOOR	STEAMED ABILITY
				RICE
SARAS-6	700*670*1070	6	1	30KG
SARAS-10	700*670*1400	10	1	50KG
SARAS-20	1410*670*1400	20	2	100KG

### NOTE:

Time for steaming is 40mins per cycle. This may change due to different rice water absorption capacity,

Capacity per tray - 5kg per pan approx.