

HS37 Hyper Steamer

Banks

Description

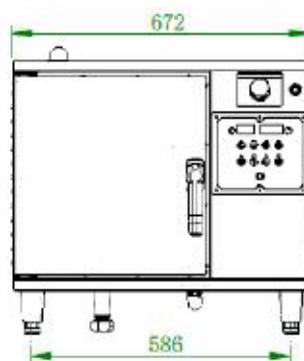
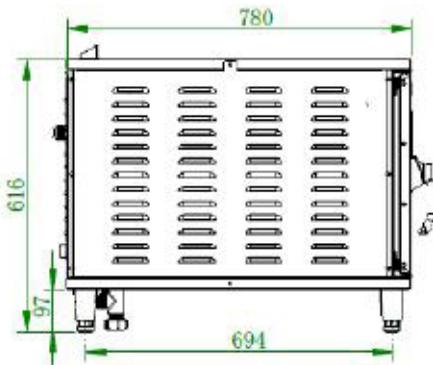
Steamed food retains vitamins & minerals that gives food genuine flavour and easier to digest. Steam Veg, Fish, Rice, Meat and a whole range of other foods.

Special Features

- ✓ Cook various foods together
- ✓ Steam up to 130°C
- ✓ Fast reheating
- ✓ Built-in boiler
- ✓ Easy to descale
- ✓ Descal function
- ✓ Auto fill for fresh steam
- ✓ 4 menu programs
- ✓ Even steam circulation
- ✓ Timer 100 minutes
- ✓ Hold 7 GN¹/₁ x 20m or 4 GN¹/₁ x 65m trays
- ✓ Built-in heat exchange manifold
- ✓ Circulating fan for even temperature
- ✓ Auto discharge of boiler on power up



**Up to 30% More Efficient
Than Tradition Steamers**



Technical Specification

DIMENSIONS	W672 x D780 x H616
TEMPERATURE	100 - 130°C
CAPACITY	7 GN ¹ / ₁ Trays 20mm
POWER	7.65 Kw (3 Phase)
NETT WEIGHT	75 Kg
GTIN No	5391538051981

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Spirit of catering

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