

Oriental Cooking - Electric Steamer
Electric - Dim Sum Steamer / Slim
NEDS 26



Due to continuous technical development, the image shown may not represent the latest design of the unit.

DESCRIPTION

Compact electric steamer with six dim sum trays steaming capacity. Equipped with high-efficient heaters with a total of 13.8 kW connected load.

Two individually controlled steam zones with three dim sum tray capacity each. Designed to use with bamboo trays of Ø 130 mm. Equipped with two salt-resistant water tanks, both with a volume of 20 liters for continuous steam. Cold-water supply with two faucets to fill the tanks, easy operable from the front panel.

Due to the compact design, the NEDS steamer is the perfect choice for any Asian restaurants with a smaller footprint.

OTHER AVAILABLE MODELS

- N/A

MAIN FEATURES

- High-efficient heaters with a total connected load of 13.8 kW.
- Three level rotary switches with control knobs and function indication lights.
- Two salt-resistant, stainless steel tanks of 20 liters each with drain valves.
- Cold-water supply with two faucets to fill the tanks, easy operable from the frontpanel.
- Designed to use it with dim sum bamboo trays of Ø 140 mm.
- CE certified unit.

CONSTRUCTION

Sturdy frame made of stainless steel AISI 430.

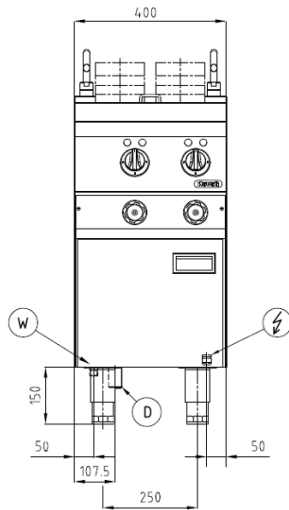
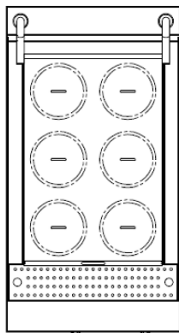
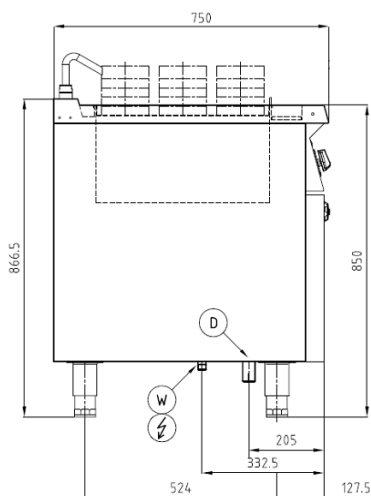
- Stainless steel top panel (1.2 mm), AISI 304 with orbital surface pattern.
- Front panel (1.0 mm) and side panels (0.8 mm) made of stainless steel AISI 304 with hairline surface pattern.
- Back panel made of stainless steel AISI 304 with hairline surface pattern (0.8 mm).
- Tubular, height adjustable (± 25 mm) stainless steel legs.
- Types of installations: free standing.
- Frame, top and panels, all made of high-grade stainless steel.

INCLUDED ACCESSORIES

- Dim sum plate with six holes.

OPTIONAL ACCESSORIES

- Power cable type: H07RN-F (5 x 4 mm²).

FRONT**TOP****SIDE**

*Overall dimension in mm

TECHNICAL DATA**External Dimensions**

Width	: 400 mm
Depth	: 750 mm
Height	: 850 mm

Cooking Surface

Cooking zones	: 332 x 487 mm
Heating zones	: 2 x 6.9 kW
Control type	: Modulating temperature control

Electrical Supply Data

Total connected load	: 13.8 kW
Voltage	: 400V, 3NPE AC /50-60Hz
Recommended fuse	: 25 A (slow)

Connections

Water	: DN15 (1/2")
Drain	: DN32 (1 1/4")

Heat & Steam Emissions

Direct heat emission	: 0.48 kW
Latent heat emission	: 2.76 kW
Steam emission	: 4.06 kg/h

PACKAGING DATA

Width	: 430 mm
Depth	: 780 mm
Height	: 970 mm
Volume	: 0.33 m ³

WEIGHT

Net Weight	: 50 kg
Gross Weight	: 61 kg