

Asian Cooking - Electric Steamer

Electric - Food Steamer

NEFS 12



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

DESCRIPTION

Electric Food Steamer with 12 GN 1/1 tray & Bakery support. Equipped with a high-performance immersion heater of 10.8 kW power rate for constant steam production.

Powerful, compact, and suitable for rice or other steamed food prepared in GN 1/1 pans or bakery pans and bakery pans, the NEFS 12 GN steamer is the perfect choice for any Asian restaurants.

OTHER AVAILABLE MODELS

- NGFS 12

MAIN FEATURES

- High-efficient heaters with a total connected load of 10.8 kW.
- Three level rotary switch with control knob and function indication lights.
- Steaming capacity of about 30 kg rice in twelve GN 1/1-65 pans.
- Rails to accept 12 pcs GN 1/1-65 containers or bakery pans.
- Steam box engine with a automatic filling system.
- Equipped with a pressure valve to controll steam pressure in the chamber for efficiency.

CONSTRUCTION

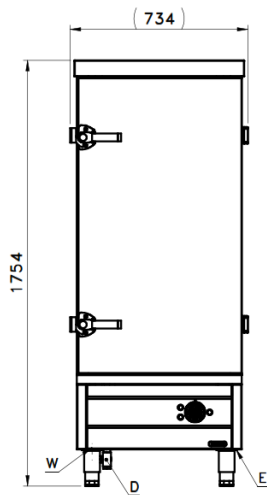
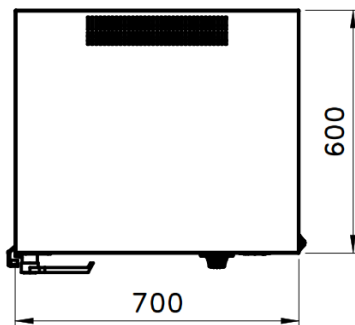
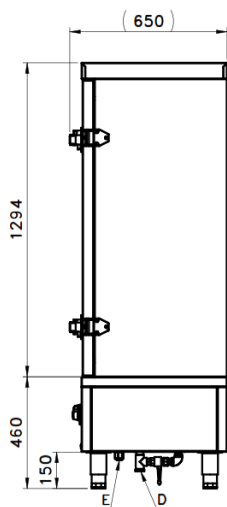
- Sturdy frame made of stainless steel AISI 430.
- Front and side panels made of stainless steel AISI 304 with hairline surface pattern (0.8 mm).
- Back panel made of stainless steel AISI 304 with hairline surface pattern (0.8 mm).
- Tubular, height adjustable (+50 mm) stainless steel legs.
- Types of installations: free standing.
- Unit made of high-grade stainless steel.

INCLUDED ACCESSORIES

- Stainless steel wire grills 530x325 mm (4 pcs).

OPTIONAL ACCESSORIES

- Power cable type: H07RN-F (5 x 2.5 mm²).
- GN 1/1 - 65 mm
- Bakery Pan 600 x 400 mm

FRONT**TOP****SIDE**

*Overall dimension in mm

TECHNICAL DATA**External Dimensions**

Width	: 700/734 mm
Depth	: 600/650 mm
Height	: 1754 mm

Cooking Surface

Cooking zones	: 12 pcs x 530 x 325 mm
Heating zones	: 3 x 3.6 kW
Control type	: High-low power control

Electrical Supply Data

Total connected load	: 10.8 kW
Voltage	: 400V, 3PNE AC /50-60Hz
Recommended fuse	: 20 A (slow)

Connections

Water	: DN15 (1/2")
Drain	: DN20 (3/4")

Heat & Steam Emissions

Direct heat emission	: 0.27 kW
Latent heat emission	: 2.16 kW
Steam emission	: 3.18 kg/h

PACKAGING DATA

Width	: 770 mm
Depth	: 700 mm
Height	: 1920 mm
Volume	: 1.03 m ³

WEIGHT

Net Weight	: 110 kg
Gross Weight	: 123 kg