

Asian Cooking - Electric Steamer

Electric - Rice Roll Steamer

NERS 9-90



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

DESCRIPTION

Electric rice roll steamer with one steaming engine for two trays steaming capacity. Equipped with high-efficient heaters with a total of 27 kW connected load for quick steam.

Three steaming operations to achieve the ideal balance between performance and energy-saving when needed. The cold water supply with one swivel faucet mounted on the backsplash, and the deck cooling & cleaning system guarantees an easy cleaning and a maximum of hygiene.

Powerful and suitable for mass production of rice rolls, the NERS steamer is the perfect choice for high-frequent Asian restaurants.

OTHER AVAILABLE MODELS

- N/A

MAIN FEATURES

- High-efficient heaters with a total connected load of 27 kW.
- Three level rotary switch with control knob and function indication lights.
- Steam box engine with automatic filling system and security thermostat.
- Slanted, deep drawn, reinforced top panel with drain channel and removable strainer in the front for easy operation.
- Deck cooling & cleaning system with spray nozzles for a maximum hygiene and easy operation.
- Cold water supply with one swivel faucet mounted on the backsplash.
- CE certified unit.

CONSTRUCTION

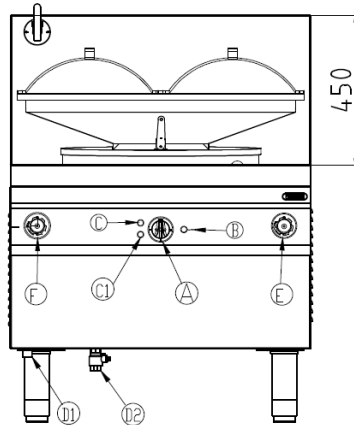
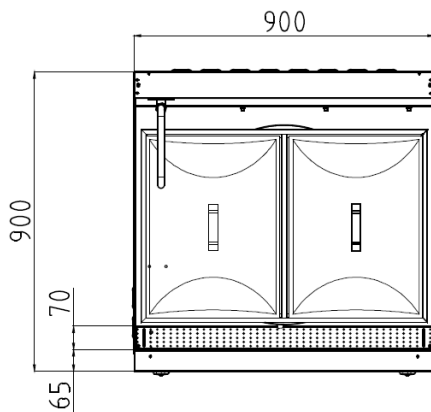
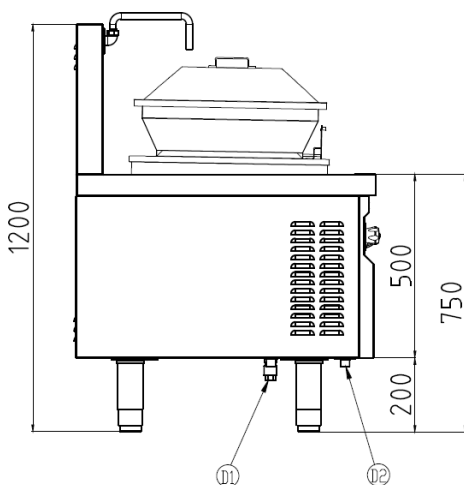
- Sturdy frame made of stainless steel AISI 430.
- Slanted, deep drawn stainless steel top panel AISI 304 (1.2 mm) with stainless steel reinforcement (2 mm) and hairline surface pattern.
- Front and side panels made of stainless steel AISI 304 with hairline surface pattern (0.8 mm).
- Backsplash made of stainless steel AISI 304 with hairline surface pattern (1.2 mm).
- Tubular, height adjustable (± 10 mm) stainless steel legs.
- Types of installations: free standing or placed on a plinth.
- Frame, top and panels, all made of high-grade stainless steel.

INCLUDED ACCESSORIES

- Rice roll kit with perforated stainless steel plates (2 pcs) and two lids.

OPTIONAL ACCESSORIES

- Dim sum tray kit - two levels with lid for max. 24 pcs bamboo trays $\varnothing$ 130 mm.
- Power cable type: H07RN-F (5 x 10 mm²).

FRONT**TOP****SIDE**

*Overall dimension in mm

TECHNICAL DATA**External Dimensions**

Width	: 900 mm
Depth	: 900 mm
Height	: 750/1200 mm

Cooking Surface

Cooking zones	: 836 x 556 mm
Heating zones	: 1 x 27 kW
Control type	: High-low power control

Electrical Supply Data

Total connected load	: 27 kW
Voltage	: 400V, 3PNE AC /50-60Hz
Recommended fuse	: 50 A (slow)

Connections

Water	: DN15 (1/2")
Drain	: DN25 (1") & DN40 (1 1/2")

Heat & Steam Emissions

Direct heat emission	: 3.24 kW
Latent heat emission	: 4.86 kW
Steam emission	: 7.16 kg/h

PACKAGING DATA

Width	: 1000 mm
Depth	: 1020 mm
Height	: 1400 mm
Volume	: 1.43 m ³

WEIGHT

Net Weight	: 136 kg
Gross Weight	: 191 kg

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