

Asian Cooking - Electric Steamer
Electric - Dim Sum Steamer / Slim
NEDS 6-75



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

DESCRIPTION

Compact electric steamer with a dim sum plate with 9 holes and a two level steam kit with lid. Equipped with high-efficient heaters with a total of 18 kW connected load.

Equipped with a salt-resistant water tank with a volume of 27 liters for continuous steam. Cold-water supply with a swivel faucet to fill the tank, easy operable from the front panel.

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

OTHER AVAILABLE MODELS

- NEDS 16 (ME)

MAIN FEATURES

- High-efficient heaters with a total connected load of 18 kW.
- Automatic water filling system.
- Three level rotary switch with control knobs and function indication lights.
- Salt-resistant, stainless steel tank of 27 liters with drain valve.
- Cold-water supply with one swivel faucet mounted on the backsplash.
- Square, two level steamer trays with lid.
- CE certified unit.

CONSTRUCTION

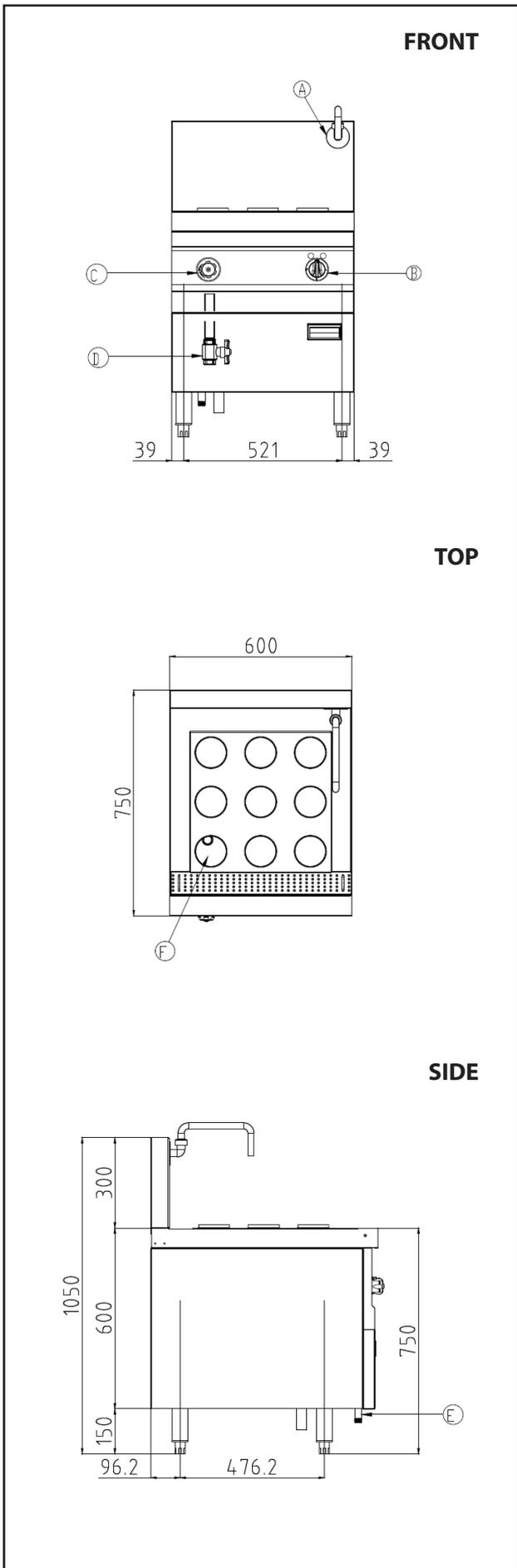
- Sturdy frame made of stainless steel AISI 430.
- Stainless steel top panel (1.2 mm), AISI 304 with orbital surface pattern.
- Front panel (1.0 mm) and side panels (0.8 mm) made of stainless steel AISI 304 with hairline surface pattern.
- Backsplash made of stainless steel AISI 304 with hairline surface pattern (1.2 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.

OPTIONAL ACCESSORIES

- Dim sum tray kit - two levels with lid for max. 18 pcs bamboo trays \varnothing 130 mm.
- Power cable type: H07RN-F (5 x 4 mm²).



*Overall dimension in mm

TECHNICAL DATA

External Dimensions

Width : 600 mm
 Depth : 750 mm
 Height : 750/1050 mm

Cooking Surface

Cooking zones : 27 liters, 465 x 465 mm
 Heating zones : 2 x 9 kW
 Control type : Modulating temperature control

Electrical Supply Data

Total connected load : 18.0 kW
 Voltage : 400V, 3PNE AC /50-60Hz
 Recommended fuse : 20 A (slow)

Connections

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

Heat & Steam Emissions

Direct heat emission : 0.63 kW
 Latent heat emission : 3.60 kW
 Steam emission : 5.31 kg/h

PACKAGING DATA

Width : 630 mm
 Depth : 780 mm
 Height : 1170 mm
 Volume : 0.57 m³

WEIGHT

Net Weight : 70 kg
 Gross Weight : 86 kg