

## Oriental 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, reinforced deep drawn stainless steel top panel (3.2 mm), AISI 304 with 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 ( $\pm 25$  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.

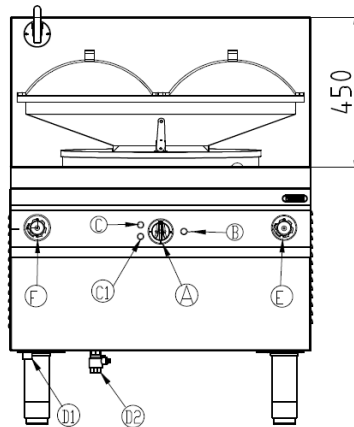
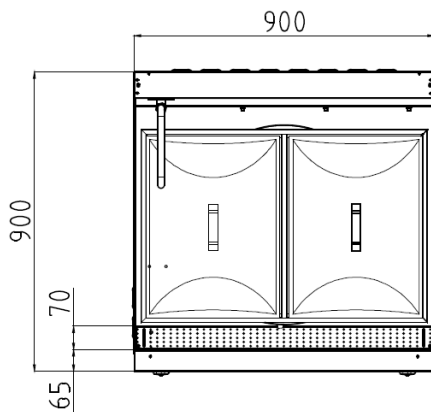
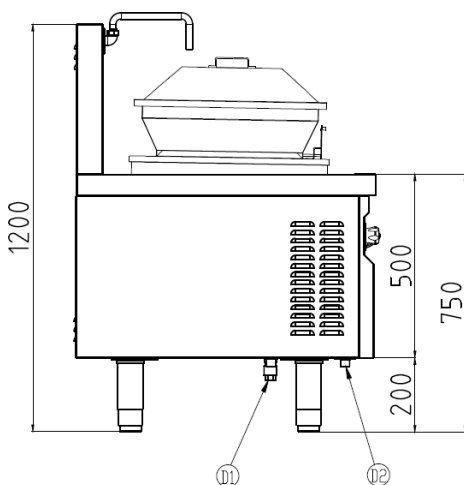
#### OPTIONAL ACCESSORIES

- Dim sum tray kit - two levels with lid for max. 24 pcs bamboo trays  $\varnothing$  130 mm.
- Power cable type: H07RN-F (5 x 6 mm<sup>2</sup>).

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**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, 3NPE AC /50-60Hz
Recommended fuse	: 50 A (slow)

**Connections**

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

**Heat & Steam Emissions**

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

**PACKAGING DATA**

Width	: 930 mm
Depth	: 930 mm
Height	: 1320 mm
Volume	: 1.14 m <sup>3</sup>

**WEIGHT**

Net Weight	: 136 kg
Gross Weight	: 191 kg