

Oriental Cooking - Electric Steamer

Electric - Dim Sum Steamer

NESB 9-90



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

DESCRIPTION

Electric dim sum steamer with one steaming engine for seven dim sum 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 back splash, and the deck cooling & cleaning system guarantees an easy cleaning and a maximum of hygiene.

Powerful and suitable for mass production of dim sum and steamed food, the NESB steamer is the perfect choice for high-frequent Asian restaurants.

OTHER AVAILABLE MODELS

- NESB 15-90

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 back splash.
- CE certified unit.

CONSTRUCTION

Sturdy frame made of stainless steel AISI 430.

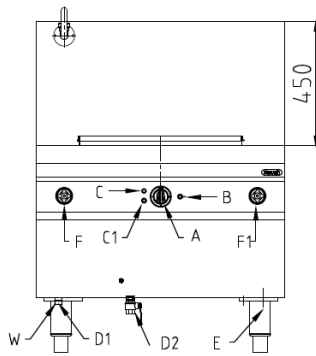
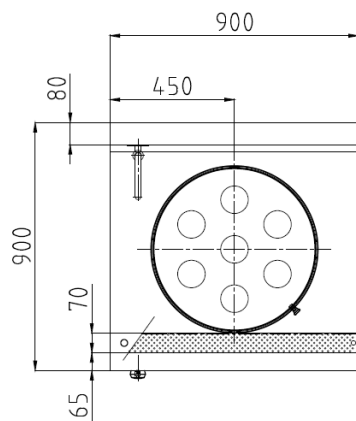
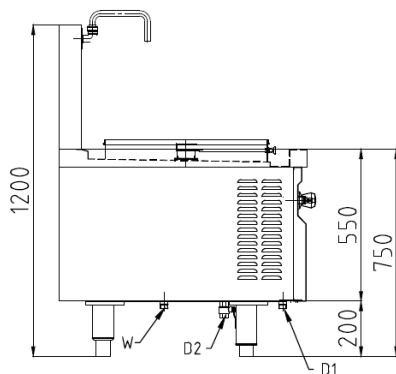
- Slanted, reinforced deep drawn stainless steel top panel (3.2 mm), AISI 304 with hairline surface pattern.
- Front and side panels made of stainless steel AISI 304 with hairline surface pattern (0.8 mm).
- Back splash made of stainless steel AISI 304 with hairline surface pattern (1.2 mm).
- Tubular, height adjustable (± 25 mm) stainless steel legs.
- Types of installations: free standing or placed on a plinth.
- Frame, top and panels, all made of high-grade stainless steel.

INCLUDED ACCESSORIES

- Dim sum plate with seven holes.

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 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 | : Ø 600 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 ³ |

WEIGHT

| | |
|--------------|----------|
| Net Weight | : 125 kg |
| Gross Weight | : 180 kg |