

## 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 backslash, 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 backslash.
- 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).
- Backslash 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.

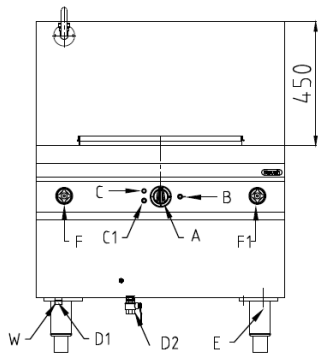
#### INCLUDED ACCESSORIES

- Dim sum plate with seven holes.

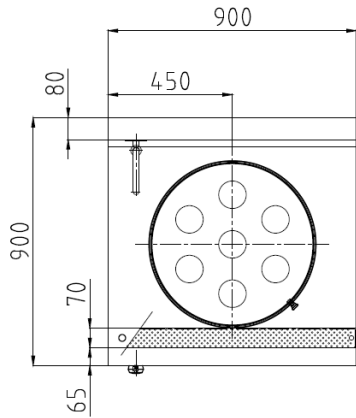
#### OPTIONAL ACCESSORIES

- 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 mm<sup>2</sup>).

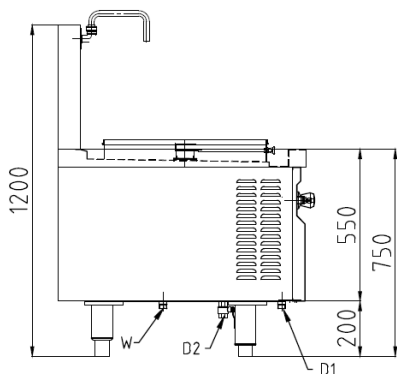
**FRONT**



**TOP**



**SIDE**



**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<sup>3</sup>

**WEIGHT**

Net Weight : 125 kg  
 Gross Weight : 180 kg

\*Overall dimension in mm