

Eliminate long waits and prepare hot menu items quickly and efficiently with the Miracle Steamer by Antunes. This unit converts plain tap water into super-heated dry steam so foods keep their original textures, colors, flavors, and nutrients.

The Miracle Steamer delivers steam from the top down onto product, making it the perfect piece of equipment for finishing and melting cheese. The amount of steam is always consistent, removing the guesswork and producing a uniform finish from one operator to the next. The Miracle Steamer features two steaming options. For instant steam that quickly reheats items or melts cheese, a simple push of a button releases dry, super-heated steam from the top of the food chamber so heat penetration is very efficient and fast. For items that require longer steaming times, the Miracle Steamer features a digital controller that allows operators to program a timed cycle.

STANDARD FEATURES

- Top-down steamer for finishing, melting cheese, reheating, and steaming a variety of food items.
- Available with spatula for loading product.
- Available with either a self-contained water reservoir (MS150) or direct water hookup (MS250).
- Available with a single-channel programmable timer.

OPTIONAL FEATURES

- Water Pressure Regulator (7000314) – Required for all direct water connections

DIMENSIONS

MS150 – External: 533W x 543D x 260H mm, Weight 26kg

MS250 – External: 533W x 543D x 241H mm, Weight 25kg

Shipping: 711W x 406D x 610H mm. Weight 40kg

TECHNICAL DATA

Power Supply: 1NAC 240V 1 Phase 50Hz 14.4amp

Output: 3.3kW

Connection: Supplied fitted with 15A Plug and 2m lead

CONTROLLER AS STANDARD

Single channel controller

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.



MS250

