

CONVECTION STEAM COOKING INFORMATION

Project _____
 Item _____
 Quantity _____
 FCSI Section 11400 _____
 Approved _____
 Date _____

Our Forced Convection Non-Pressure Steam Cooker is produced with two cooking compartments. Each compartment has the capacity to hold three 12" x 20" x 2 1/2" or up to Six 12" x 20" x 1" Cafeteria Pans.

The steamer is available with an Electric or Gas-fired, self-contained steam generator or can use existing building steam by Direct Connect or with Steam Coil (for impure building steam)

ELECTRIC	GAS
24KW	200,000 BTU
36KW	250,000 BTU
48KW	300,000 BTU
208V,220V,240V,440V, 489v/3 Phase	

DIRECT CONNECTED*	STEAM COIL
* Minimum psi 15 lbs. (uncontaminated steam)	* Minimum psi 35 lbs. within 6 ft. of equipment inlet
Maximum psi 50 lbs. (uncontaminated steam)	Maximum psi 50 lbs.

*This value represents steam requirement at unit.

The Convection Steamer, installed in restaurants, hotels, schools, hospitals, nursing homes, industrial cafeterias, and penal institutes, serves 100 to 300 meals per hour. For school lunches, 150 to 500 meals per hour.

SEAFOODS

Steaming is an excellent method of cooking a variety of seafoods. From the freezer directly into the steamer gives you, the operator, portion control on expensive seafood products. Steamed fish is tender, succulent, flaky and table ready in a matter of minutes.

VEGETABLES

Steam cooking of Vegetables, either fresh or frozen enhances color, improves flavor and helps to retain vitamins when recommended Timer Settings are followed. Steaming fresh vegetables on perforated pans gives best results. Two to three institutional packages of frozen vegetables will fit into one, 12" x 20" x 2 1/2" Cafeteria Pan.

ADDITIONAL IDEAS

There are many applications for steam cooking besides vegetables and seafood:

- * Eggs can be soft cooked, coddled, hard cooked, poached, scrambled, made into custard or pudding. 25 dozen eggs can be hard cooked in 12 minutes using three 12" x 20" x 2 1/2" perforated pans in on compartment of the steamer.
- * Momentary steam blanching of fruits, including citrus and pineapple, simplifies skin removal.
- * Dumplings, steamed breads, muffins, hot cereal, pasta, noodles and rice can be prepared or reheated in the steamer.
- * Beef and other meat, cooked by steaming, is moist, tender, and flavorful. The meat drippings from the catch pan can be used to make gravy, soups, or clear stock, or as a salt free broth for special diets.
- * Turkey, chicken, and other poultry are tender, juicy when steamed then combined into a casserole, added to BBQ sauce, or browned under the broiler. Chicken pieces can be breaded, steamed, then finished in the deep fat fryer. It is crisp, delicious and juicy.
- * Hot dogs, sausage and other variety meats remain plump and juicy when steamed.
- * Entrees such as lasagna, macaroni and cheese, or beef stew can be prepared from scratch. Frozen institutional packs can be reheated in the steamer. It is not necessary to cover.

Steam cooking is efficient, economical and convenient. From steamer to steam table, it saves money in labor/time and, of course, the quality consistently remains the same.