



Benchstar Electrical Super Steamer - NP-4SL

Quick Overview



- Big Boiler for generating fresh and strong steam
- Reheating steam to reach 120- 130°C;
- Manifold system for exchange and recycling residual heat
- Designed to be stackable for maximum use of space
- Modular design, flexible for any scale of kitchens
- Water scale cleaning function, the customer needs to add a specific detergent
- Auto water refilling function
- Auto or manual discharge wastewater with electric drain valve, when the machine is first power-on everyday
- Keep-warm button, the machine can switch to preservation automatically after cooking
- 4 pre-set menus
- Timer, max cooking time is 99mins99sec
- Waterproof rating: IPX4
- Delay cooking function
- Chamber Size: 350mm W x 548mm D x 377mm H
- Temperature: Max 130°C;

Description

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Key Features

- Big Boiler for generating fresh and strong steam
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1-Year Parts & Labour Plus 1-Year Parts Only Warranty When Products Registered Within 14D Of Invoice

Your Shipping Specifications

Net Weight (Kg)	68.5
Width (mm)	672
Depth (mm)	650
Height (mm)	620
Packing Width (mm)	730
Packing Depth (mm)	740
Packing Height (mm)	680
Power	240V, 6.4kW/3~N
Warranty	1 Year Parts & Labour Plus 1 Year Parts Only Warranty When Products Registered Within 14D Of Invoice