

Pau & Dim Sum Steamer



Product Description:

- Designed for Steaming Pau, Dim Sum, Stew Soup & Dumplings etc.
- Up to 60% Savings in Gas Consumption
- Cool Working Environment - Not Increase the Temperature of Working Environment
- Worldwide Patented Technology - Cellular Heat Exchange System
- Equipment Tested & Certified Gas Savings by PSB Singapore
- Fire Power Control Knob to Control Burner's Fire Power
- Automatic Fire-Ignition Feature
- Low Oxygen Level Alarm with Gas & Power Supply Cut-off Function
- Automatic Water Level Refill
- Water Level Overflow outlet
- Low Water Level Alarm with Gas & Power Supply Cut-off Function
- Modular Exchangeable Components for Easy Maintenance
- Suitable for LPG/ City Gas/ Natural Gas
- Gas Pressure 2800pa (28mbar) or 1000pa (10mbar)

Product Features:

- 100% Food Grade Stainless Steel Structure
- Can fit into any existing setup
- Can use LPG (Liquefied Petroleum Gas) or City Gas
- Cooked Soup Temperature can maintain at 80 degrees up to 8 hours if powered off.
- Cooker exterior surface is NOT hot (only 35 degree).
- Tested & Proven by PSB Singapore
- Maximization of Heat Efficiency (95%) reduced CO2 emission



Specifications:

Model	DN-PS-D5575-60L	DN-PS-D6580-110L
Capacity	60L	110L
Dimension (mm)	550 x 750	650 x 800
Heat Energy (BTU)	60000	100000
Fan Power	60W	80W
Operating Power Supply	230V	230V
Weight (kg)	30	35

DANENG ENERGY-SAVING TECHNOLOGY PTE LTD

Sales Hotline : +65 6747 0435
 Service Hotline : +65 6846 1160
 Email : sales@daneng.com.sg
 Address : 3 Kaki Bukit Industrial Terrace, Singapore 416091
 Facebook : www.facebook.com/DaNengKitchenEquipment
 Website : www.daneng.com.sg

