



Product Description:

- Designed for Steaming of Stew Soup with Auto / Manual Operation
- 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
- 5 Drawers with Total Capacity of 125 Soup Containers
- Steamer can be Isolated for Top 2 & Bottom 3 Drawers
- Thermostat Controlled for Higher Gas Savings
- Steamer can be set to Auto (Keeping Warm) or Manual (Steaming) Operation
- Fire Power Control Knob to Control Burner's Fire Power
- Automatic Fire-Ignition Feature
- Automatic Water Level Refill

Stew Soup Steamer**Product Features:**

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

Specifications:

Model	DN-SSS-80	DN-SSS-125
Type of Gas	LPG/ City Gas/ Natural Gas	LPG/ City Gas/ Natural Gas
Gas Pressure	2800pa (28mbar)/ 1000pa (10mbar)	2800pa (28mbar)/ 1000pa (10mbar)
Dimension (mm)	650 x 650 x 1600	800 x 800 x 1700
Soup Container Size (mm)	Ø120 x 90 (H)	Ø120 x 90 (H)
Soup Container Capacity	80 Bowl	125 Bowl
Heat Energy (BTU)	145000	145000
Fan Power	80W	80W
Steam Generating Time	120s	120s
Operating Power Supply	230V	230V
Weight (kg)	120	120

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

