

Steamer Features

Stainless steel construction

ES5 Series Top Loading
Self Contained or Direct Water Supply
Removable Water Pan
Tap Water Operation
Pump, Push-button or Timed

ES10 Series Full Sized Food Pan
Auto Timer or Optional Push-button
Direct Connect to **Tap Water** Supply
Quick Connect

AR Series Front Opening - Self Contained Water Supply (Distilled Water ONLY)
1/2 or 2/3 Food Pan

Accessories for Steamers

Increase your efficiency with accessories made just for your steamers.

Steaming Basket Sets and Steaming Racks:

Take full advantage of your EmberGlo Steamer with specially designed stainless steel **Steaming Basket Sets** and Steaming Racks. Increase your efficiency by dual steaming different items in separate baskets.

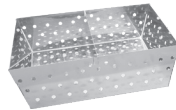


Half Pan Size Basket - 5608-72
Quarter Pan Size Basket (2 pk) - 5608-73
3 in One Basket Set (1 Half and 2 Quarters)
- 5608-70 (Basket Sets come with a Handle)

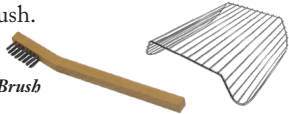


Quarter Pan Size Basket
(2 pack Set)
5608-73

Half Pan Size Basket
(1 pack)
5608-72



Freshen or heat up tortillas and pita bread in a **Tortilla Steaming Rack**. Clean up the generator from lime buildup with a steel brush.



Steamer Cleaning Brush
8450-62

Tortilla Rack 5682-60
(for Tortillas & Pitas)

Egg Poacher A quick and healthy way to serve poached eggs. Use a common fork for easy removal from steamer.



6-Cup
Egg Poacher
2070615

4-Cup
Egg Poacher
2070610

EmberGlo® Steamers

- Secrets for Great Tasting Food -

Steam cooking is one of the healthiest and quickest ways to cook vegetables while locking in nutrients and intensifying the flavors. It leaves more of the vegetables' natural taste,



ES 10
Full Pan



ES 5
Half Pan

texture and color intact than any other method of cooking including microwaving; it seals in more vitamins and minerals than if you would have boiled or baked them; and it requires no added fat. Steaming is the ideal solution for crisp, compact vegetables (potatoes, cauliflower, sweet corn

etc.) and some varieties of lean meat and fish. The nutritional benefits you can offer your customers with the advantages of cooking with this ancient technique in the contemporary kitchen are obvious, even to a skeptic.

There are a number of EmberGlo models to choose from; top or front loading; push button, manual pumps or timers; tap water, de-mineralized or self contained steamers. Try steam cooking once and we think you will be convinced. An EmberGlo Steamer is perfect for commercial kitchens, large or small.



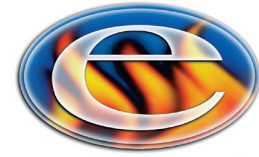
AR 60
Half Pan

★ MADE in the USA ★



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EmberGlo®

Food Steamer Cooking Guide

*More than a
Bun Warmer...*



EmberGlo®
www.emberglo.com



Quality Designed for Proven Performance

... Steamer Cooking Times ...

* Times will vary based upon load size and preference of finished product

Breads	Refrigerated	Frozen
Bread	1 to 2 shots of steam	2 min
Bagels	1 to 2 min	3 to 4 min
Croissant	15 seconds	
Muffin	1-2 shots of steam	
Pastries	1 to 2 min	3 to 4 min
Tamales	5 min	10 min
Tortillas	1 shot of steam	10 seconds

Eggs	Refrigerated	Frozen
Soft Boiled	6 min	
Poached	3 min	
Scrambled (dz)	5 min	

Meat	Refrigerated	Frozen
Bratwurst	8 min	16 min
Breakfast sausage	8 min	14 min
Chicken breast (lg)	15 min	25 to 30 min
Chicken breast (precooked)	5 min	15 min
Deli meats	2 to 3 min	
Hamburger (precooked)	4 min	4 min
Hot dogs	4 min	8 min
Italian sausage	4 min	8 min
Ribs (precooked)	10 min	18 min

Try steam cooking vegetables, bakery goods, seafoods, meats, poultry, appetizers or desserts then taste and experience for yourself the big difference an EmberGlo steamer can make.

Noodles and Rice	Refrigerated	Frozen
Macaroni (2 qt. cooked, 1 pt. water, 2 oz. oil)		5 min
Egg Noodles (2 qt. cooked, 1 pt. water, 2 oz. oil)		6 to 7 min
Rice (precooked)	5 min	8 to 10 min
Spaghetti (2 qt. cooked, 1 pt. water)		5 min



EmberGlo® Steam Cooking Guide

*More than just a
Bun Warmer*

EmberGlo® steamers are the best way to re-thermalize any of your precooked menu items. They produce great results regardless if the food has been grilled, baked, broiled, boiled, or previously steamed. Many Chefs will precook certain bulk menu items such as pasta,



potatoes, meat, or vegetables that take too long to finish while their customer waits. This also allows Chefs to be better prepared for rush periods.

An EmberGlo steamer will reheat these precooked menu items from a refrigerated or frozen state and finish them to perfection within minutes without drying them out.

Steamers are also the best option for melting cheese, heating deli meats, and bringing back freshness to tortillas, bread, and buns.

Grilled foods that have cooled can be quickly reheated with steam heat without removing any of the char broiled flavor and juiciness.

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... Steamer Cooking Times ...

* Times will vary based upon load size and preference of finished product

Vegetables	Refrigerated	Frozen
Artichokes	25 to 30 min	50 min
Asparagus	10 min	14 min
Brussels sprouts	15 min	18 min
Broccoli	10 min	12 min
Carrots sliced	4 min	8 min
Carrots whole baby (2 lb)	15 to 20 min	
Cauliflower	12 min	16 min
Corn on the cob	3 min	5 min
Fennel	10 min	
Green beans	4 min	8 min
Pea pods	6 min	9 min
Peas	5 min	8 min
Potatoes 8 whole (3 oz each)	20 min	
Potatoes mashed (2 qt)	8 min	
Squash, Acorn 4 (8 oz each)	12 to 20 min	
Squash, Zucchini -sliced frozen (1lb)		10 min

Seafood	Refrigerated	Frozen
Large clams	4 min	8 min
King crab	8 min	12 min
Snow crab	6 min	10 min
Fish filets	6 min	8 to 10 min
Lobster 8 oz Tails	8 min	14 to 16 min
Lobster Whole 1 lb	10 min	
Lobster Whole 1-1/2 lb	14 min	
Scallops	5 min	8 to 10 min
Shrimp	4 min	6 min

EmberGlo Steamers cook, warm and re-hydrate most types of food superbly. Food colors brighten, flavors bloom while natural vitamins and nutrients are maintained.



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