



EmberGlo®

ES5 Series

Tap Water Steamers



★ MADE in the USA ★



*Engineered to handle a
demanding workload with ease*

ES5 Series

Tap Water Steamers Half Pan Size



Wider Menu Variety

Not too long ago, the primary functions of food steamers were to re-hydrate bakery items, plump cook a hot dog or quick thaw frozen foods. Today, foodservice operators have discovered they can broaden their menu by making more use of steam heat.

From appetizers to desserts, we found that steam heat can be used to cook, warm, re-hydrate and freshen almost every type of pre-cooked, refrigerated, fresh or frozen food.

Our ES5 series steamer lets you prepare your most popular menu items in advance and refrigerate until you're ready to steam and serve. All the precious moisture, texture and flavor of your foods can be maintained through the convenient use of steam heat.

Simple to Use—Easy to Operate

The ES5 series food steamers have been engineered to handle the most demanding workload. ES5 steamers are furnished with an adjustable lid hinge that gives you the option of opening the lid to either a 60° or 90° position. The hinge also includes counter-balanced springs to prevent the lid from slamming closed.

Cooking your favorite dishes has never been so easy. On your command, the EmberGlo steamer starts working almost immediately—injecting gentle spurts of tap water into the generator, producing clean, hot steam.

The ES5PB and ES5CT direct water hook up models include a six foot flexible hose and quick disconnect fittings ...making installation a snap! Direct-water hook-up provides a constant water supply to the unit and allows the water line to be removed for easy cleaning—without shutting off the kitchen's water supply.

Our ES5M, ES5PBS and ES5CTS portable models have self contained one gallon capacity water pans—allowing these units to be easily moved from one place to another for your operating convenience... the perfect model for any task.

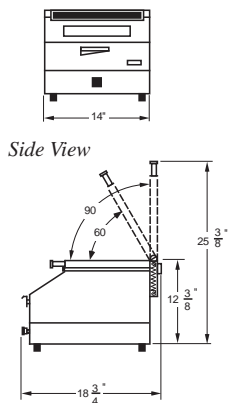
EmberGlo's ES5CT and ES5CTS automatic models include timers, offering you even greater possibilities to expand your menu. The main control timer may be set for any cooking time, automatically injecting steam at 20 second intervals. A buzzer signal and light will alert you when the cooking cycle is complete. These models also include a manual button, allowing you to hydrate rolls, melt cheese, warm a deli sandwich—all at the push of a button.



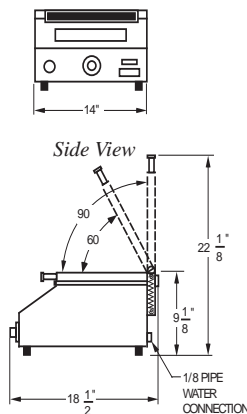
*ES5 Series - Direct Hook-up
Tap Water Supply
Model ES5PB*



*ES5 Series - Self-Contained
Tap Water Supply
Model ES5CT*



ES5M / ES5CTS



ES5PB / ES5CT



ES5 Series - Self-Contained Tap Water Supply Model ES5CTS

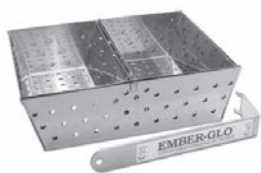


ES5 Series - Self-Contained Tap Water Supply Model ES5M

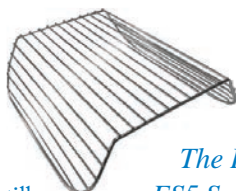


The Perfect Tortilla Steamer! ES5 Series - Self-Contained Tap Water Supply Model Tortilla - ES5MT

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)



Steamer - Generator Cleaning Brush
 8450-62



Tortilla Steaming Rack (Pita Rack)
 5682-60

Specialized Features

Type: Adjustable hinged top opening
 Food Pan: 4" deep, half size
 Tap water operation - No hood system needed - Self contained removable water pan or direct water hookup

ES5 Series - 120V, 1500 watts, 12.5 amps

ES5PBS - Manual push button - self contained water supply

ES5M - Manual pump - self contained water supply

ES5MT - Tortilla steaming rack and fully perforated 1/2 size pan

ES5CTS - Automatic timer - self contained water supply

ES5PB - Manual push button - water line connection

ES5CT - Automatic timer - water line connection

ES5 1800 Series -120V, 1800 watts, 15 amps
 Temperature recovery time decreased by 20%

ES5M18 - Manual pump - self contained water supply

ES5CTS18 - Automatic timer - self contained water supply

ES5PB18 - Manual push button - water line connection

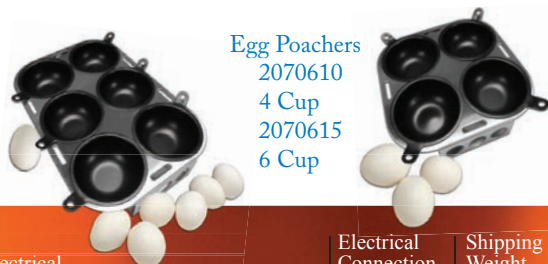
ES5CT18 - Automatic timer - water line connection

Accessories for ES5 Series

Item Description	Part Number	Dimensions	Shipping Weight
Tortilla (and Pita) Rack	5682-60	10 1/4"L x 7 5/8"W x 3 1/4"H	1 lb
Three in One Basket Set w/ Handle	5608-70	10 3/4"L x 8 1/8"W x 3"H	1 1/2 lb
1/2 Pan Size Basket w/ Handle	5608-72	10 3/8"L x 8 1/8"W x 3"H	1 3/4 lb
Two of 1/4 Pan Size Basket w/ Handle	5608-73	7 7/8"L x 5 1/8"W x 3"H	1 lb
Egg Poacher - 4 Cup	2070610	10"L x 10"W	2 lb
Egg Poacher - 6 Cup	2070615	12"L x 10"W	2 1/2 lb
Steamer Generator Cleaning Brush	8450-62	7 3/4"L	1/2 lb

Specifications

Model Number	Type	Dimensions	Electrical	Electrical Connection	Shipping Weight
ES5PBS	Food steamer/cooker with self-contained water supply, removable water drawer and push button operation	14" Width	120V-60Hz, 1500 watts, 12.5 amps	3 wire cord	48 lbs.
ES5M	Food steamer/cooker with self-contained water supply, removable water drawer and manual pump operation.	18 3/4" Depth	120V-60Hz, 1500 watts, 12.5 amps		
ES5MT *	*Special tortilla steaming rack for ES5MT	12 3/8" H(closed)	120V-60Hz, 1800 watts, 15 amps		
ES5M18		25 5/8" H(open)	120V-60Hz, 1800 watts, 15 amps		
ES5CTS	Food steamer./cooker with self-contained water supply, removable water drawer, 20 minuter timer, single shot		120V-60Hz, 1500 watts, 12.5 amps		
ES5CTS18			120V-60Hz, 1800 watts, 15 amps		
ES5PB	Food steamer/cooker with direct water hook-up, 6' hose with quick connect fittings and push button operation, ready light and buzzer	14" Wide	120V-60Hz, 1500 watts, 12.5 amps		
ES5PB18		18 3/4" Deep	120V-60Hz, 1800 watts, 15 amps		
ES5CT	Food steamer/cooker with direct water hook-up.	9 1/8" H(closed)	120V-60Hz, 1500 watts, 12.5 amps		
ES5CT18	6' hose with quick connect fittings, 20 minute timer, single shot push button, ready light and buzzer	22 1/8" H(open)	120V-60Hz, 1800 watts, 15 amps		



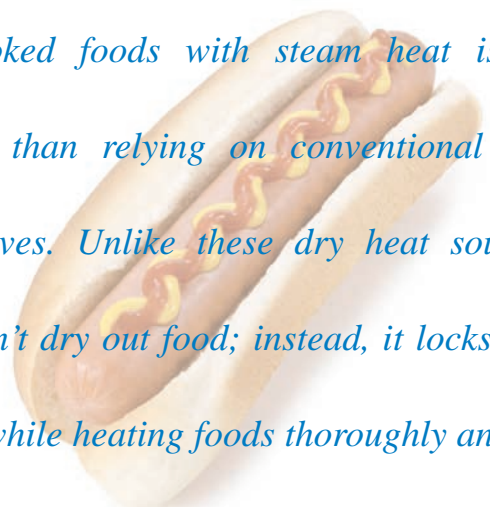
Egg Poachers
 2070610
 4 Cup
 2070615
 6 Cup

All models contain 4" deep, half size food pan.
 For Export Only: All Models are available for export with 240V-50Hz., 1500 watts, 6.3 amps.
 Export models shipped with cord less plug and U.S. agency approvals.
 Fixed timed cooking cycle available, call factory for further information



Experienced

chefs agree that re-heating pre-cooked foods with steam heat is often better than relying on conventional ovens or microwaves. Unlike these dry heat sources, steam heat doesn't dry out food; instead, it locks in flavor and freshness while heating foods thoroughly and with uniform consistency. Now you can have all the fresh, nutritional and flavorful advantages of food steaming — plus the proven dependability and efficiency of EmberGlo engineering without the restriction of supplying distilled or demineralized water. It all adds up to greater convenience for you.



Quality Designed for Proven Performance

★ **MADE** in the **USA** ★



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