

# Cook & Hold Steamer

*Precision. Consistency. Efficiency.  
Built for Professional Kitchens.*

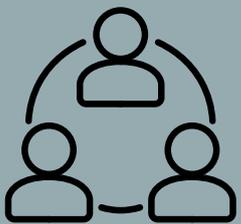




## WITH THE COOK & HOLD STEAMER

### ✓ Boilerless Steam System

The advanced boilerless generator delivers instant steam production and rapid temperature recovery—even with frequent door openings during busy service. Lock in natural flavor, nutrients, texture, and color for dishes



### Unmatched Cooking Consistency ✓

A side-mounted convection fan ensures uniform heat distribution across every pan. Combined with programmable pan timers and flexible holding modes, it guarantees identical results from chef-to-chef and shift-to-shift.

### ✓ Fully Connectionless Design

No plumbing. No drainage. No complex installation. This high-performance batch and re-therm steamer work anywhere in your kitchen



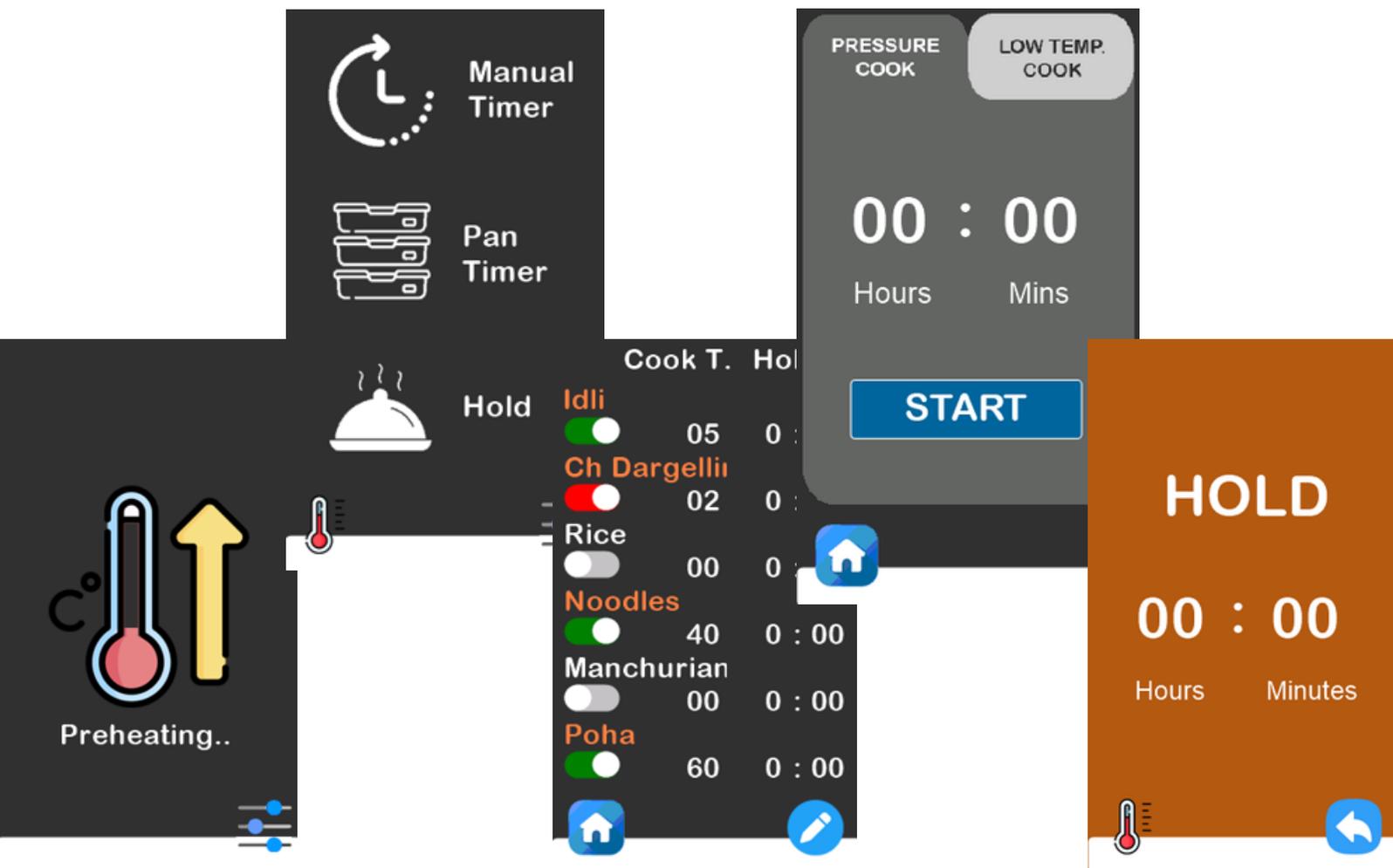
Speed of  
Service

3 or 5 Pan  
Configuration

## RAPID COOKING

A robust 4.3-inch touchscreen provides a **user-friendly experience**. The streamlined UI reduces training time, minimises operator errors, and keeps kitchen communication fast and clear.

## INTUITIVE USER EXPERIENCE



# KEY FEATURES

- Ergonomic Step-Release Door Handle
- Low-Temperature Precision Cooking
- Programmable multi-Pan Timers
- On-Demand Hold Mode for instant temperature holding
- Built-in Self Diagnostics for reduced downtime
- 12-Hour Cook Timer Capability
- Automatic Hold after timed cooking cycles
- User-Selectable Door-Open Alerts
- Door-Open Compensation Timer



# APPLICATIONS & REAL-WORLD USE CASES

## ✓ **Designed for High-Performance Kitchens**

Commercial steamers are among the most versatile tools in professional food operations. They speed up production, preserve nutrients, reduce waste, and ensure consistency—whether in a restaurant, hotel, catering unit, cloud kitchen, or institutional facility.

## ✓ **Frozen Food Regeneration and Holding Station**

Safely reheat frozen meals with even heating and no drying— all in one versatile machine that handles both regeneration and holding. Cook or regenerate new batches without interrupting the hold cycle of others.

## ✓ **Delicate Protein & Seafood Perfection**

Low-temperature steam cooking locks in natural juices and tenderness—ideal for **fish, prawns, chicken, paneer, and speciality proteins**. A valuable advantage to anyone from quick service restaurants to fine dining.

## ✓ **Smart Holding During Service Peaks**

Use it as a precision holding cabinet to keep dishes hot, fresh, and visually appealing. Perfect for buffets, thali counters, live stations, and high-volume restaurants where food must stay service-ready for extended periods.

