

the Steamer for Quick & Easy



DFW Deluxe Food Warmer

Hot foods do not equal long waits. Not with the Deluxe Food Warmer. Warm bread without drying it out. Skip the time-consuming dip method of cooking pasta. Bring out a sandwich's flavors by adding melted cheese. By converting plain tap water into super-heated dry steam, the Deluxe Food Warmer helps operations of all sizes become more efficient and serve foods that taste better and look fresher.

✓ **MORE EFFICIENT**

Dry steam transfers more heat than wet steam, which means foods are cooked and ready to serve faster. With a consistent amount of steam each time, there's no guesswork and no room for error.

✓ **BETTER FINISH**

With dry steam, there's no water molecules in the vapor that leave foods soaked and dripping. This allows the foods to maintain their original colors so that the final product looks fresh and appetizing.

✓ **BETTER TASTE**

Cooking with dry steam means serving foods that tastes as great as they look. Because it contains no water molecules, dry steam is less destructive, allowing foods to keep their original textures, flavors, and nutrients.



DFW Deluxe Food Warmer

The Deluxe Food Warmer can be found in operations throughout the world. With an open compartment and a range of different capacities, the Deluxe Food Warmer provides operations with much-needed flexibility, preparing a variety of different menu items efficiently and consistently so that products always look the same when served to the customer.

SUPER-HEATED DRY STEAM

At 212°F (100°C), dry steam is hotter and cooks food more consistently than wet steam. It also doesn't soak the product with water vapor, allowing it to maintain its original texture, colors, flavors, and nutrition.

OPEN COMPARTMENT

The intense super-heated dry steam generated by the Deluxe Food Warmer penetrates foods from all sides to quickly cook and reheat many different foods, including noodles, rice, breads, meat, seafood, poultry, and more.

FULLY PROGRAMMABLE

Quick steaming isn't always enough, which is why the Deluxe Food Warmer is available with a fully programmable timed cycle. Easily adjust the time, number of steam shots, and amount of steam to ensure the best results.

COMPACT DESIGN

Space is at a premium in the kitchen, and operators have no room for excess. The Deluxe Food Warmer has a compact design and is available with a direct water hook-up or self-contained water reservoir for flexibility in installation.