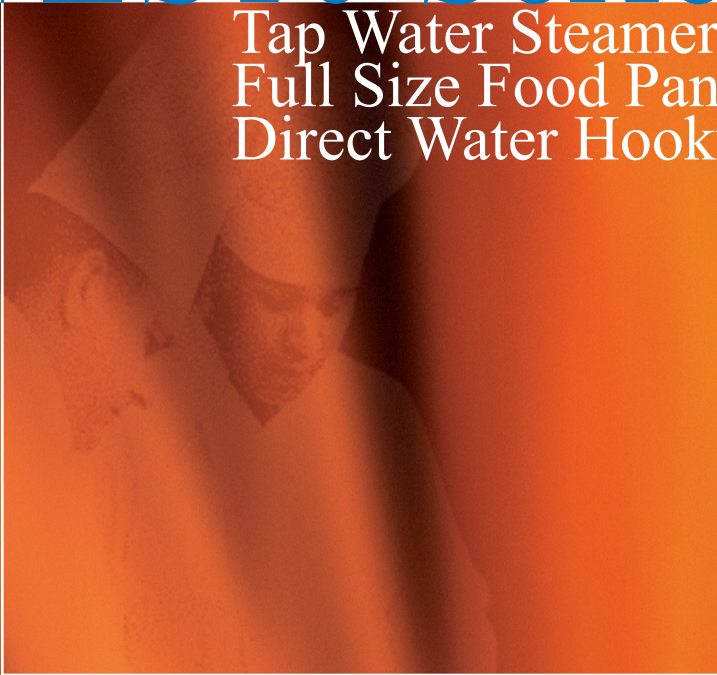


ES10 Series

Tap Water Steamers
Full Size Food Pan
Direct Water Hookup



EmberGlo®

*EmberGlo Steamers
bring out the freshness
of your food*

ES10 Series

Tap Water Steamers - Direct Hook-up
Full Pan Size



Wider Menu Variety

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.

EmberGlo steamers bring out the freshness of your food—from bakery items and sandwiches to casseroles and vegetables from meats and poultry to seafood. With steam cooking or reheating, you'll discover the moisture, texture and flavor of your good cooking is evenly maintained. And you can improve your operating efficiency by preparing popular menu items in advance.

Steamers make it all so easy—simply cook, then refrigerate until ready to steam and serve.

Cooking with Steam — It's As Easy As 1-2-3

1. Easy To Install

EmberGlo's ES10 series steamer uses regular tap water. Simply attach our flexible six-foot, quick-disconnect water hose directly to your water line. This provides a constant water supply to the unit and allows the water line to be removed for easy cleaning, without the hassle of turning off the kitchen's water supply.

2. Easy To Operate

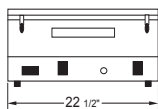
With a full size pan, you can handle larger volume. You will have more capacity, more steam nozzles and heating elements and better operating efficiency—all of which increases your production.

The ES10PB is perfect if your menu items need only short operator-controlled bursts of steam instead of timed cooking. The ES10PB operates with a manual push button for a 20 second steam cycle.

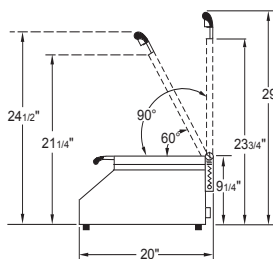
The steamer also features an adjustable lid hinge which gives the option of opening the lid to either a 60° or 90° position. The hinge includes counter-balanced springs to prevent the lid from slamming.



*ES10 Series - Direct Hook-up
Tap Water Supply
Model ES10PB*



Front View



Side View

ES10PB



ES10 Series - Direct Hook-up
Tap Water Supply
Model ES10PB -
Push Button Operation



Specialized Features

- Type: Adjustable hinged top opening
- Food Pan: 4" deep, full size
- Tap water operation - Direct water hook-up
- Quick connect fittings with 6' hose
- No hood system needed
- Electrical: 240V, 3200 watts, 13.3 amps, single phase or 208V, 2400 watts, 11.6 amps, single phase

3. Easy To Maintain

Because ES10 steamers use regular tap water, there is no need for demineralization or special cleaning solutions. Maintenance of the water nozzle is accomplished with our internal stainless steel cleaning spring.

Thanks to their complete stainless steel construction, our attractive ES10 steamers are sanitary and durable. And our heating elements are encased in a heavy gauge aluminum casting for long-term durability.

Clean up is virtually worry free: all that's necessary is a wipe of a sponge at the end of each day.

Depend on EmberGlo for our quality design and proven performance.

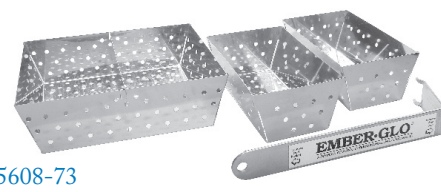
Steamer - Generator
Cleaning Brush
8450-62



Tortilla
Steaming Rack
(Pita Rack)
5682-60



- 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)



Accessories for ES10 Series

The Perfect Tortilla Steamer!

Egg Poachers
2070610
4 Cup
2070615
6 Cup



Item Description	Part Number	Dimensions	Shipping Weight
Tortilla (and Pita) Rack	5682-60	10 ¼"L x 7 ⅝"W x 3 ¼"H	1 lb
Three in One Basket Set w/ Handle	5608-70	10 ⅜"L x 8 ⅛"W x 3"H	1 ½ lb
1/2 Pan Size Basket w/ Handle	5608-72	10 ⅜"L x 8 ⅛"W x 3"H	1 ¾ lb
Two of 1/4 Pan Size Basket w/ Handle	5608-73	7 ⅞"L x 5 ⅞"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 ½ lb
Steamer Generator Cleaning Brush	8450-62	7 ¾"L	½ lb
*Half Size Food Pan (ES10 requires 2)	1401-90	20"L x 12 ½"W x 3 ¼"H	2 ½ lb

* Steam two different items at once by using two half size food pans

Specifications

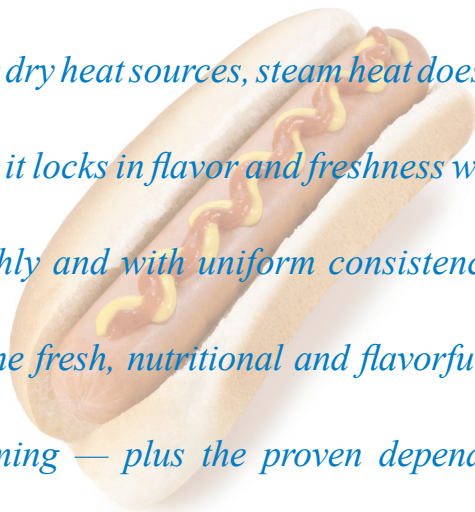


Model Number	Type	Dimensions	Electrical	Electrical Connection	Shipping Weight
ES10PB	Food steamer/cooker with direct hook-up water supply, 6' hose with quick connect fittings, single push button operation, and a full size 4" deep food pan	22½" Wide 20" Deep 29" High 9½" Closed	240V, single phase, 13.3 amps, 3200 watts; 208V, single phase, 11.6 amps, 2400 watts	NEMA 14-20R 240V receptacle (Provided)	73 lbs.

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 using plain tap water without having the restrictions of distilled or demineralized water. It all adds up to a greater convenience for you.



Quality Designed for Proven Performance



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