

GAS RICE STEAMER



GRS-Series

Features:

- Designed to reach 100C in 9 minutes. It is equipped with auto water filling, auto re-ignition and shut off of flame, flameout protection, low water level protection and pressure relief valve. Stainless steel with well insulated wall to prevent burn. Patented burner to increase steaming speed and fuel efficiency.



GRS-10 / GRS-6



GRS-12



GRS-24

GRS-6

- Door: Single
- Pots: 6
- Comsume(kg/h): 0.8
- Heat Load (MJ/h): 36.9
- Input Steam Pressure: 2800 pa
- Steaming Capacity (kg/min)
- Rice: 24/40
- Flour: 18/38
- Steak: 30/6
- Fish: 30/7
- Chicken: 30/17
- Dimensions: 70 x 65 x 113 cm

GRS-10

- Door: Single
- Pots: 10
- Comsume(kg/h): 0.95
- Heat Load (MJ/h): 43.8
- Input Steam Pressure: 2800 pa
- Steaming Capacity (kg/min)
- Rice: 40/55
- Flour: 30/38
- Steak: 50/6
- Fish: 50/7
- Chicken: 50/17
- Dimensions: 70 x 65 x 147 cm

GRS-12

- Door: Single
- Pots: 12
- Comsume(kg/h): 0.95
- Heat Load (MJ/h): 43.8
- Input Steam Pressure: 2800 pa
- Steaming Capacity (kg/min)
- Rice: 40/55
- Flour: 30/38
- Steak: 60/6
- Fish: 60/7
- Chicken: 60/17
- Dimensions: 70 x 65 x 164 cm

GRS-24

- Door: Double
- Pots: 24
- Comsume(kg/h): 0.95 x 2
- Heat Load (MJ/h): 43.8 x 2
- Input Steam Pressure: 2800 pa
- Steaming Capacity (kg/min)
- Rice: 96/55
- Flour: 73/38
- Steak: 120/6
- Fish: 120/7
- Chicken: 120/17
- Dimensions: 140 x 65 x 154 cm

* Designs and specifications are subject to change for improvement without prior notice