



Efficient & Effective

COMMERCIAL PAU STEAMER

Our economical and practical **Pau Steamer** can keep buns fresh in the most desirable condition for a long time.

Application:

- Convenience stores
- Restaurants
- Food shops
- School canteens
- Pasar malam

Features:

- Mirror-polished stainless Steel.
- Featuring fully visible tempered glass.
- Stainless steel metal for long-term usage.
- Adjustable temperature Knob.
- High-quality stainless steel steam net.



Quickly heat up for 3 minutes and steam out.



Long-lasting constant temperature steaming is good.



One machine dual-purpose steam raw and cooked food.



Four-sided glass with high transparency.



Upgrade thickened stainless steel.



Micro-sloping shelf does not smash lake wet.



SLIGHTLY INCLINED RAILS DO NOT DRIP WET FOOD



Model	HJ-01
Voltage	220v-240v
Power	1200w
Shelf Size (mm)	295 x 295
Shelf Spacing (mm)	70
Capacity	50-60
Scope	Steam Raw and Cooked Food
Weight (Kg)	23
Dimensions (LxWxH) (mm)	400 x 380 x 710