

AR Series

Front Opening Food Steamers[®]



★ MADE in the USA ★



EmberGlo[®]

*Depend on EmberGlo®
for our quality design
and proven performance*

AR30/AR60/AR60CTS

Front Opening Food Steamers



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No matter the type of food service operation, steam heat provides excellent benefits. You can improve your operating efficiency, increase profitability and offer a greater variety of healthy, appetizing foods with EmberGlo's under the counter, front drawer loading AR30,AR60 or the AR60CTS food steamers.

Menu Versatility

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 does not dry out food; instead, it locks in flavor and freshness while heating foods thoroughly and with uniform consistency.

You'll see the colors of your vegetables and other fresh food products brighten, as steam heat maintains all their natural vitamins and nutrients. Steam is truly a much healthier means of cooking many foods, giving them added nutritional appeal.

EmberGlo's top injecting steamers are time savers. Many pre-cooked foods may only require thawing, heating and/or re-hydrating, tasks perfectly suited to steamers. Not only will steam heat improve your operational efficiency, you'll also be able to prepare many of your popular menu items in advance, refrigerating them until you're ready to steam and serve.

Greater Efficiency for Greater Profit

Our innovative engineers have designed the AR30/AR60/AR60CTS electric food steamers with your success in mind. That is why our steamers are built compactly to fit all standard counters, backbars and service areas. Our front drawer models are created to fit under your counter or shelf to provide you with more work space. For speedy warming, high pressure jets inject steam directly onto your food products from above.

The AR Series steamers are portable stackable models, with self-contained **distilled or demineralized** water reservoirs, that can be moved from place to place for coffee breaks, rush period or night service needs.

*AR Series Steamers
Front Opening - Self Contained Water Supply*

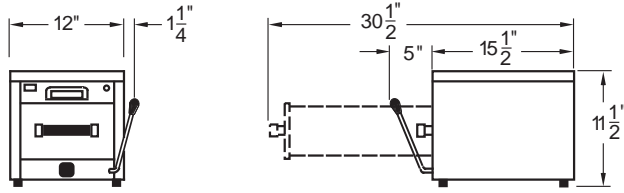


Model AR30

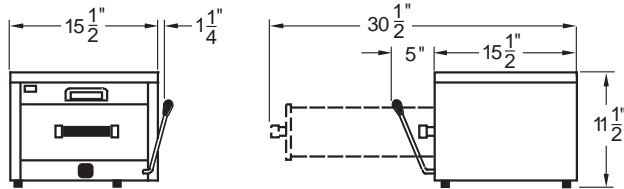


Model AR60
(Manual Pump Shown)





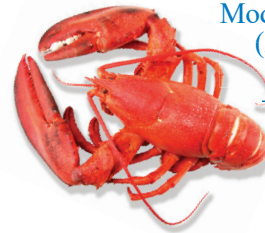
AR30



AR60 and AR60CTS



Model AR60CTS
(20 Minute Timer
and Manual Button)



Timer Model

The AR60CTS model includes a timer as well as a manual button. The unit can be used as a warmer or as a cooker. The main control timer can be set for any cooking time from 0 to 20 minutes. Steam is automatically injected at factory preset intervals. For manual operation, press the button momentarily and a shot of steam is injected. The manual button is designed to operate with a shot every 20 seconds only, rapid button pushing will over steam the unit.

All of our steamers are built ruggedly with stainless steel cabinets for easy cleaning and long life. For your added convenience, we include an extra deep, removable food pan for even more capacity.

- AR30 model includes a 4" deep-standard 1/2 size restaurant pan
- AR60 model includes a 4" deep-standard 2/3 size restaurant pan
- AR60CTS model includes a 4" deep-standard 2/3 size restaurant pan and has an adjustable 0 to 20 minute timer

EmberGlo steamers are proven time savers ... preparing a variety of foods efficiently and economically.

When you require the best quality, be sure to specify an EmberGlo.



Demineralizer Kit

Is hard water in your area a problem? Our Demineralizer Kit will soften the water before it is used by your steamer.



Demineralizer Kit
24"L x 12 5/8"W x 8 1/2"H
2090400

Specifications

Model Number	Type	Electrical	Electrical Connection	Food Pan Size	Shipping Weight
AR30		120V-60Hz, 1500 watts, 12.5 amp	6 ft. 3 wire cord	4" deep, half size	48 lbs
AR30		240V-50Hz, 1500 watts, 6.3 amps *	No Cord		
AR60	Front opening with self-contained	120V-60Hz, 1500 watts, 12.5 amps	6 ft. 3 wire cord	4" deep, 2/3 size	50 lbs
AR60	water supply	240V-50Hz, 1500 watts, 6.3 amps *	No Cord		
AR60CTS		120V-60Hz, 1500 watts, 12.5 amps Adjustable 5 minute timer	6 ft. 3 wire cord		

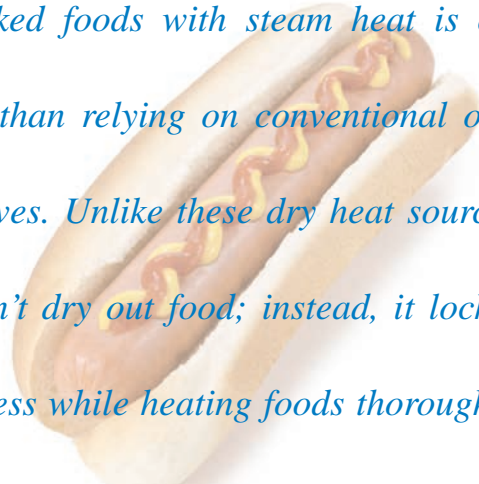
* Export only - All models available 240V, 50Hz., cord provided without plug and U.S. agency approvals.

AR Series steamers **require** the use of distilled or demineralized water. Clogged or limed generators caused by use of non-distilled or demineralized water will **not** be covered under the terms of the warranty.



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 with the convenience of a countertop steamer. It all adds up to greater convenience for you.



★ **MADE** in the **USA** ★

Quality Designed for Proven Performance

As an ISO 9001:2008 certified company, we proudly design, manufacture and assemble our products in Chicago, Illinois, USA.



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