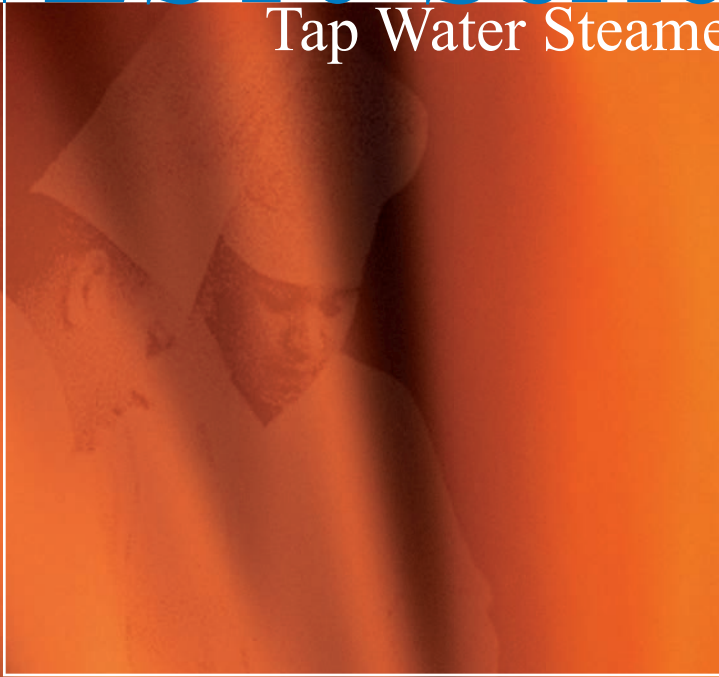


ES10 Series

Tap Water Steamers



★ MADE in the USA ★



EmberGlo®

*EmberGlo Steamers
bring out the freshness
of your food*

ES10 Series

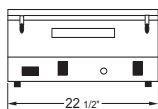
Tap Water Steamers - Direct Hook-up
Full Pan Size



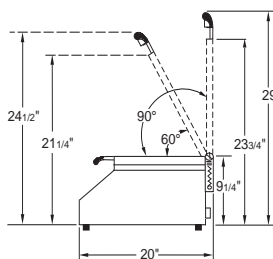
★ **MADE** in the **USA** ★



*ES10 Series - Direct Hook-up
Tap Water Supply
Model ES10T - with Timer*



Front View



Side View

Add 5½" per handle per side when mounting lid handles on the side.

ES10PB / ES10 T

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 our 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.

To customize your food preparation, our ES10T steamer offers a timer that may be preset for most desired cooking times. Automatically, gentle shots of steam are introduced at your preset intervals. When the cycle is complete a buzzer signal will alert you that it's done.

This timer control is conveniently located on the outside for simple time setting changes.

If you prefer a manual model, the ES10PB is available. This unit is perfect if your menu items need only short operator-controlled bursts of steam instead of timed cooking.

All ES10 steamers are furnished with an adjustable lid hinge that gives you 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. Our interchangeable handles can be located in four different areas for more flexible work counter layouts.



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.

ES10 Series

- ES10T** - Automatic timer control, with audible signal. Optional push button operation.
- ES10PB** - Push button operation.

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)

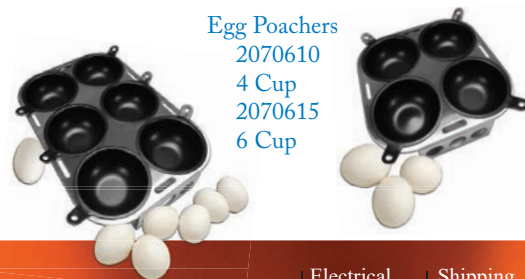


Accessories for ES10 Series

| Item Description | Part Number | Dimensions | Shipping Weight |
|--------------------------------------|-------------|------------------------------|-----------------|
| Tortilla (and Pita) Rack | 5682-60 | 10 1/4"L x 7 5/8"W x 3 1/4"H | 1 lb |
| Three in One Basket Set w/ Handle | 5608-70 | 10 2/3"L x 8 1/8"W x 3"H | 1 1/2 lb |
| 1/2 Pan Size Basket w/ Handle | 5608-72 | 10 3/8"L x 8 1/8"W x 3"H | 1 1/4 lb |
| Two of 1/4 Pan Size Basket w/ Handle | 5608-73 | 7 7/8"L x 5 1/8"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 1/2 lb |
| Steamer Generator Cleaning Brush | 8450-62 | 7 3/4"L | 1/2 lb |

The Perfect Tortilla Steamer!

Egg Poachers
2070610
4 Cup
2070615
6 Cup



Specifications

| Model Number | Type | Dimensions | Electrical | Electrical Connection | Shipping Weight |
|--------------|---|--------------------------------------|--|--|-----------------|
| ES10T | Food steamer/cooker with direct hook-up water supply, 6' hose with quick connect fittings, 20 minute timer, single-shot push button operation, external user controls to customize steamer cycle and buzzer | 22 1/2" Wide 20" Deep 29" High | 240V, single phase protect 13.3 amps, 3200 watts; 208V, single phase protect 11.6 amps, 2400 watts | 4 wire including ground and neutral with power cord twist lock plug and receptacle | 73 lbs. |
| ES10PB | Food steamer with direct water hook-up, 6' hose with quick connect fittings, and push button operation | | | | |

All models contain 4" deep, full size food pan.

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 without the restriction of supplying distilled or demineralized water. It all adds up to greater convenience for you.

Quality Designed for Proven Performance

★ **MADE** in the **USA** ★



EmberGlo - A Division of Midco International - 4140 West Victoria Street - Chicago, Illinois 60646
toll free: 866 705 0515 - tel: 773.604.8700 - fax: 866.580.8700 - web: www.emberglo.com - e-mail: sales@emberglo.com



416
8474 60
Printed in USA