



*... Much More
Than A Bun Warmer!*

*EmberGlo Steamers cook, warm and re-hydrate most types of food superbly. Food colors brighten, flavors bloom while natural vitamins and nutrients are maintained. Try steam cooking vegetables, bakery goods, seafoods, meats, poultry, appetizers or desserts then taste and experience for yourself the difference an **EmberGlo** steamers can make.*

EmberGlo Steamer Features

Stainless steel construction
Accessories available

ES5 Series

Top Loading
Self Contained or Direct Water Supply
Removable Water Pan
Tap Water Operation
Pump, Push-button or Timed

ES51800 Series

Quick Recovery Time Increase by 20%

ES10 Series

Full Sized Food Pan
Auto Timer or Optional Push-button
Direct Connect to Tap Water Supply
Quick Connect

AR Series

Front Opening
Self Contained Water Supply
1/2 or 2/3 Food Pan

EmberGlo® Steamers

– Secrets for Great Tasting Food –

Steam cooking is one of the healthiest and quickest ways to cook vegetables while locking in nutrients and intensifying taste. It leaves more of the vegetables' natural taste, texture and color intact than any other method of cooking including microwaving; it seals in more vitamins and minerals than if you would have boiled or baked them; and it requires no added fat. Steaming is the ideal solution for crisp, compact vegetables



*ES10 Series
Full Pan*

(potatoes, cauliflower, sweet corn etc.) and some varieties of lean meat and fish. The nutritional benefits you can offer your customers with the advantages of cooking with this ancient technique in the contemporary kitchen are obvious. Even to a skeptic.



*ES5 Series
Half Pan*

There are a number of EmberGlo models to choose from; top or front loading; push button, manual pumps or timers; tap water, demineralized or self contained steamers. Try steam cooking once and we think you will be convinced. An Emberglo Steamer is perfect for commercial kitchens, large or small.



*AR Series
Half Pan or
Two-Third Pan*



507
8474 75
Printed in USA



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EmberGlo

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Steamers

*More than a
Bun Warmer...*

Food Steamer Cooking Guide





Eggs	Minutes
Soft Boiled, 8 (In Shell)	6
Hard Boiled, 8 (In Shell)	15
Omelets, 6 Frozen 3½ oz. each	8-12
Poached, 8	3
Scrambled, 1 qt.	5

Cereals

Farina, quick (fl cup dry cereal with 1 qt. hot water)	5
Grits, instant (1 lb. dry cereal with 1½ qt. hot water)	3
Grits, quick (1 lb. dry cereal with 2 qt. hot water)	10
Oatmeal (2 qt, cooked, 1 cup water optional)	6

Breads

Bagels, 4 (3 oz. each)	3
Pastries, 4	3
Coissant, 1	15 sec.
Oat or Brand Muffins, 1-2 shots wait 25-45 seconds	
Tamale, 7 (3 oz. each)	5
Tamale, 7 Frozen (3 oz. each)	10
Tortilla, corn shot of steam wait 20-30 seconds	
Tortilla, flour shot of steam wait 20-30 seconds	

Seafood

Alaskan King Crab Legs (1lb.)	4-5
Clams, 6 (to open)	5
Red Snapper, 4(6 oz. each fillets)	5-7
Rock Lobster Tails, 5 (8 oz. each)	8
Rock Lobster Tails, 5 frozen (8 oz. each)	16
Rock Lobster Tails, 4 (10 oz. each)	10
Rock Lobster Tails, 4 frozen (10 oz. each)	20
Sea Scallops, 1 lb.	5-8



EmberGlo® Steamers

More than a bun warmer . . .

This steaming guide brochure is just a sample of the gastronomical delights you can create. Start with our handy Steaming Guide and experience the world of steam cooking with an **EmberGlo®** steamer.

	Minutes
Shrimp, Headless, 20 (6 oz. each)	5
Shrimp Peeled, de-veined, 1 lb.	5-6
Shrimp, Peeled, de- veined, Frozen 1 lb.	8-9

Meats

Bratwurst, 6 (4 oz. each)	8
Frankfurters, 10 (1 oz. each)	3
Frankfurters, 8 (2 oz. each)	4
Frankfurters, 6 (3 oz. each)	5
Ham Steak, 4 Cooked, Frozen (4 oz. each)	4-5
Hamburgers, 4 Cooked, Frozen (4 oz. each)	7
Hamburgers, 4 Raw, Frozen (4 oz. each)	10-11
Ribs, 4 Cooked (5 oz. each)	10
Sausage, 16 links, cooked (1 oz. each)	8-10

Poultry

Chicken, 4 Quarters (10 oz. each)	23-25
Chicken, 2 Halves (1½ lb. each)	25
Chicken or Turkey Roll, 2 lb. cut into 1/2" cubes	7
Rock Cornish Game Hens, 2 Whole (16 oz. each)	25
Rock Cornish Game Hen, 4 Half (8 oz. each)	15

Noodles and Rice **Minutes**

Macaroni, small elbow or shell, (2 qt. cooked, 1 pt. water, 2 oz. oil)	5
Egg Noodles (2 qt. cooked, 1 pt. water, 2 oz. oil)	6-7
Rice, converted or regular (1 lb with 1 qt. hot water)	20
Rice, brown (1 li. with 1½ qt. water)	45
Spaghetti (2 qt. cooked, 1 pt. water, 2 oz. oil)	5
Spaetzle (2 qt. cooked, 1 pt. water 2 oz. oil)	3-5

Vegetables

Artichokes, 4 whole (oz. each)	25-30
Asparagus, spears (1 lb.)	8-10
Asparagus, spears, medium, frozen (2½ lb.)	15-17
Brussels Sprouts, frozen)1½ lb.)	15
Cabbage, 6 3" wedges (4 oz. each)	15
Carrots, sliced (1 lb.)	7-8
Carrots, whole baby, frozen (2 lb.)	15-20
Cauliflower, whole (1 lb.)	12-15
Corn, on the cob, frozen (1 lb.)	5
Green Beans, whole (1 lb.)	12-15
Lima Beans, frozen (1½ lb.)	12-15
Okra, whole, frozen (1 lb.)	10-15
Parsnips, sliced (1½ lb.)	8-10
Peas, frozen (1½ lb.)	8
Potatoes, 8 whole (3 oz. each)	20
Potatoes, mashed (2 qt.)	8
Squash, Acorn, 4 (8 oz. pieces)	12-20
Squash, Zucchini, sliced, frozen (1 lb.)	10



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