

Steamer Features

Stainless steel construction

ES5 Series Top Loading
Self Contained or Direct Water Supply
Removable Water Pan
Tap Water Operation
Pump, Push-button or Timed

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

Accessories for Steamers

Increase your efficiency with accessories made just for your steamers.

Steaming Basket Sets and Steaming Racks:

Take full advantage of your EmberGlo Steamer with specially designed stainless steel **Steaming Basket Sets** and Steaming Racks. All sets and racks come with an easy to use removable handle.



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)

Increase your efficiency by

dual steaming different items in separate baskets. Freshen or heat up tortillas and pita bread in a **TorPita Steaming Rack**.



TorPita Rack 5608-71
(for Tortillas & Pitas)

Demineralizer Kit
2090400

Demineralizer Kit:

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



Egg Poacher

A quick and healthy way to serve poached eggs. Comes with an easy to use removable handle.



Egg Poacher
5608-61



Mesh Food Pan - 5608-53
w/ Separator

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 the flavors. It leaves more of the vegetables' natural taste, texture and color intact than any other method of



ES 10
Full Pan



ES 5
Half Pan

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 (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.

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 60
Half Pan



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EmberGlo®

Food Steamer Cooking Guide

*More than a
Bun Warmer . . .*



EmberGlo

www.emberglo.com

Quality Designed for Proven Performance



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... Steamer Cooking Times ...

* Times will vary based upon load size and preference of finished product

Breads	Refridgerated	Frozen
Bread	1 to 2 shots of steam	2 min
Bagels	1 to 2 min	3 to 4 min
Croissant	15 seconds	
Muffin	1-2 shots of steam	
Pastries	1 to 2 min	3 to 4 min
Tamales	5 min	10 min
Tortillas	1 shot of steam	10 seconds

Eggs

Soft Boiled	6 min	
Hard boiled	12 to 15 min	
Poached	3 min	
Omelets 6 (3-1/2 oz)	each	8-12 min
Scrambled (dz)	5 min	

Meat

Bratwurst	8 min	16 min
Breakfast sausage	8 min	14 min
Chicken breast (lg)	15 min	25 to 30 min
Chicken breast (precooked)	5 min	15 min
Deli meates	2 to 3 min	
Ham (precooked)	4 min	8 min
Hamburger (precooked)	4 min	8 min
Hot dogs	4 min	8 min
Hot dogs 6	5 min	9 min
Italian sausage	8 min	16 min
Ribs (precooked)	10 min	18 min

Try steam cooking vegetables, bakery goods, seafoods, meats, poultry, appetizers or desserts then taste and experience for yourself the big difference an EmberGlo steamer can make.



EmberGlo® Steam Cooking Guide

*More than just a
Bun Warmer*

EmberGlo® steamers are the best way to re-thermalize any of your precooked menu items. They produce great results regardless of if the food has been grilled, baked, broiled, boiled, or previously steamed. Many Chefs will precook certain bulk menu items such as pasta, potatoes, meat, or vegetables that take too long to finish while their customer waits. This also allows chefs to be better prepared for rush periods. An EmberGlo steamer will reheat these precooked menu items from a refrigerated or frozen state and finish them to perfection within minutes without drying them out.

Steamers are also the best option for melting cheese, heating deli meats, and bringing back freshness to tortillas, bread, and buns.

Grilled foods that have cooled can be quickly reheated with steam heat without removing any of the char broiled flavor and juiciness.

... Steamer Cooking Times ...

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Noodles and Rice	Refridgerated	Frozen or Minutes
Macaroni, small elbow or shell, (2 qt. cooked, 1 pt. water, 2 oz. oil)		5 min
Egg Noodles (2 qt. cooked, 1 pt. water, 2 oz. oil)		6 to 7 min
Rice (precooked)	5 min	8 to 10 min
Rice, converted/regular (1 lb with 1 qt. hot water)		20 min
Rice, brown (1 li. with 1½ qt. water)		45 min
Spaghetti noodles	5 min	8 to 10 min
Spaghetti (2 qt. cooked, 1 pt. water, 2 oz. oil)		5 min
Spaetzle (2 qt. cooked, 1 pt. water 2 oz. oil)		3 to 5 min

... Steamer Cooking Times ...

* Times will vary based upon load size and preference of finished product

Vegetables	Refridgerated	Frozen
Artichokes	25 to 30 min	50 min
Asparagus	10 min	14 min
Brussels sprouts	15 min	18 min
Broccoli	10 min	12 min
Cabbage	15 min	18 min
Carrots sliced	8 min	12 min
Carrots whole baby (2 lb)	15 to 20 min	
Cauliflower	12 min	16 min
Corn on the cob	3 min	5 min
Green beans	10 min	12 min
Pea pods	6 min	9 min
Peas	5 min	8 min
Potatoes red	20 min	25 min
Potatoes 8 whole (3 oz each)	20 min	
Potatoes mashed (2 qt)	8 min	
Squach, Acorn 4 (8 oz each)	12 to 20 min	
Squach, Zucchini -sliced frozen (1b)		10 min

Seafood

Large clams	4 min	8 min
King crab	4 min	6 to 7 min
Snow crab	3 min	4 to 5 min
Fish filets	6 min	8 to 10 min
Lobster	8 min	14 to 16 min
Scallops	5 min	8 to 10 min
Shrimp	4 min	6 min

EmberGlo Steamers cook, warm and re-hydrate most types of food superbly. Food colors brighten, flavors bloom while natural vitamins and nutrients are maintained.



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