

AR Series

Front Opening Food Steamers[®]



EmberGlo[®]

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

AR30/AR60

Front Opening Food Steamers



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



Model AR30

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 or the AR60 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.

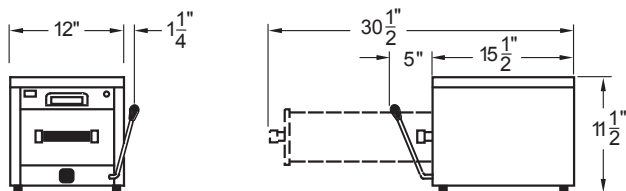
You'll see the colors of your vegetables and other fresh food products brighten, as steam heat maintains all their natural vitamins and nutrients. Steam is truly a much healthier means of cooking many foods, giving them added nutritional appeal.

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.

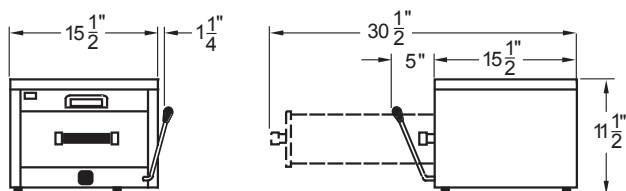
Greater Efficiency for Greater Profit

Our innovative engineers have designed the AR30/AR60 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.



AR30



AR60

All EmberGlo 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

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.



Model AR60
(Manual Pump Shown)

Specifications

| Model Number | Type | Electrical | Electrical Connection | Food Pan Size | Shipping Weight |
|--------------|--|-----------------------------------|-----------------------|-----------------------|-----------------|
| AR30 | Front opening with self-contained water supply | 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 | | 120V-60Hz, 1500 watts, 12.5 amps | 6 ft. 3 wire cord | 4" deep, | 50 lbs |
| AR60 | | 240V-50Hz, 1500 watts, 6.3 amps * | No 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.

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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