



Solwave Ameri-Series SWAFP35 Heavy-Duty Commercial Steamer Microwave Oven - 208/240V, 3,500W

#180MWASS035

Item #: 180MWASS035 Qty: _____

Project: _____

Approval: _____ Date: _____



Features

- 3,500W output (5,100W consumption) allows you to make fresh batches of steamed dishes in minutes
- Up to 100 programmable menu items with user-friendly controls
- 1.6 cu. ft. cavity with interior shelf accommodates two standard 4" deep full-size pans
- Integrated USB port is compatible with standard flash drives
- Proudly made in America with a durable stainless steel exterior and ceramic shelf; 208/240V

Certifications



Made in America



6-30P



ETL Sanitation



ETL, US & Canada

Technical Data

| | |
|-----------------|---------------|
| Width | 25 5/8 Inches |
| Depth | 23 1/2 Inches |
| Height | 18 5/8 Inches |
| Interior Width | 21 Inches |
| Interior Depth | 13 Inches |
| Interior Height | 9 7/8 Inches |
| Phase | 1 Phase |
| Voltage | 208/240 Volts |
| Wattage | 3500 Watts |
| Capacity | 1.6 cu. ft. |

| Technical Data | |
|------------------------|---|
| Control Type | Push-Button |
| Features | ETL Sanitation Made in America Programmable Ventless With Steamer |
| Microwave Usage Level | Heavy Duty |
| Number of Power Levels | 10 |
| Pan Capacity | 2 Pans |
| Plug Type | NEMA 6-30P |
| Power Type | Electric |
| Style | Countertop |
| Type | Steamer Microwaves |
| Usage (per Day) | Less Than 200 Times |

Notes & Details


Send your productivity through the roof with this Solwave Ameri-Series Hyper-Steamer. From perfectly cooked asparagus to delicately steamed buns and seafood, this oven cooks your dishes perfectly all without expensive water lines and drains. Ideal for schools, healthcare facilities, buffets, cafeterias, stadiums, supermarkets, fast casual restaurants, or anywhere that needs to get the most out of their kitchen, this steamer boasts 3,500W total wattage output (5,100W total wattage consumption) that can generate fresh steam in an instant, allowing you to take food from the freezer to the table in minutes!

A unique method of energy distribution provides superior and even heating throughout the ample 1.6 cu. ft. cavity that can accommodate two standard 4" deep full size pans, with up to 100 programmable menu items to simplify cooking and ensure consistent results. Increased practicality is available with USB port compatibility for standard flash drives that updates programming in seconds. Meanwhile, four cooking options are available via one-touch programming. All the controls, including an intuitive quantity pad, are user-friendly, require minimal training, and serve to reduce prep time so that you can deliver consistently cooked menu items to your guests more quickly and more efficiently.

Need to cook multiple batches of the same item? The X2 keypad automatically adjusts cook times so that you can cook multiple batches of foods like roasted vegetables or chicken and have each pan come out looking and tasting exactly the same without any additional programming. You can also cook multiple food items with multiple cook times in this oven at the same time! The top and bottom of the oven cavity are divided by a shelf that allows you to cook two items for different lengths of time without needing to open the oven door to remove one item while the other continues to cook.

An interior ceramic shelf is sealed and recessed in order to reduce plate-to-shelf edge impact and keep spills contained. The transparent door and lit interior allow for monitoring without opening the door. With a stainless steel exterior and interior, this item can be stacked to save valuable countertop space, is easy-to-clean, and boasts a professional look that's perfect for any food service environment. It also features a front air filter that can be easily removed for simple maintenance, helping to keep the unit running at its best.

Thanks to its high wattage and large capacity, this unit can hold up to 2 amber steamer pans (sold separately). It uses these pans to create a sealed chamber in which water cannot escape. Then, the high wattage of the microwave causes the inherent moisture in the food to turn to water vapor, allowing it to steam itself. Some recipes may require a small amount of water to be placed in the bottom of the pan. This model requires a 208/240V electrical connection.

 **WARNING:** This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.