

Commercial Induction Steamer

This is a commercial-grade induction steamer designed for professional kitchens. It features multiple tiers, stainless steel construction, precise temperature control, and efficient energy usage.



Overview

Professional Commercial Induction Steamer

This commercial-grade induction steamer is engineered for high-efficiency performance in professional kitchen environments. Constructed from durable stainless steel, it is designed for longevity and ease of sanitation. The unit utilizes advanced induction heating technology to provide precise temperature control while optimizing energy consumption, making it an ideal solution for restaurants and catering services.

Key Features

Design Features

- Multi-tier steaming capacity
- Precise temperature control
- Energy-efficient operation

Material	Stainless Steel
Heating Technology	Induction

Applications

Suitable For	Restaurants, Catering Services, Professional Kitchens
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