

Multi-Tier Steamer for Induction Cooktops

This multi-layer steamer is designed for use with induction cooktops. It enables efficient steaming of multiple dishes simultaneously, preserving the food's natural flavors and nutrients.



Product Overview

Professional Induction Steamer

This multi-layer steamer is specifically engineered for induction cooktops, offering an efficient solution for healthy cooking. Its multi-tiered design allows for the simultaneous preparation of various dishes, which saves significant time and energy in a professional kitchen environment. By preserving natural flavors and nutrients, this versatile tool is ideal for steaming vegetables, meats, and seafood with even heat distribution.

Model Number	SC-18PF
Cooktop Compatibility	Induction

Features

Key Benefits

- Multi-tier design for simultaneous cooking
- Optimized for energy efficiency
- Even heat distribution
- Preserves food nutrients and flavor
- Easy to clean

Ideal For

Vegetables • Meats • Seafood