# FLAME-MATE







S/S dim sum tray stand 540 mm



## **Optional Accessories**

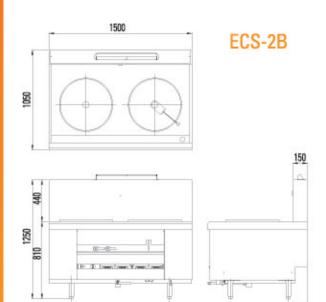
- S/S full set steam tray 540 mm Single rice roll cover (For ECS-2B/ECS-1A)
  - Double rice roll cover (For ECS-2B/ECS-1A)
  - Water regulator
  - Water softener Gas regulator

## Comparison Between Environmental Series and Traditional Series

	Environmental Steamer	Traditional Steamer
Preheat time	9	18
Operational noise level (dB(A))	65	85
Steam output (kg/hr.)	52	45
Power rating (kW/hr.)	50	60
Thermal efficiency (%)	78	66
Electricity consumption (rate/hr.)	N/A	0.25

Background noise : 65 dB(A)







Model	Di	Dimension (mm)			Fuel Pipe (mm) Natural  LP   Town		Water Inlet	Water Outlet	Burner Rating B.T.U. per hr (kW)	Net Weight	Gross Weight
	W	D	Н	Gas	Gas	Gas	(mm)	(mm)		(kg)	(kg)
ECS-1A	900	1050	1250	DN20	DN20	DN25	DN15	DN40	143350 (42)	138	175
ECS-2B	1500	1050	1250	DN20	DN20	DN25	DN15	DN40	191130 (56)	185	245
ERS-2A	1200	1050	1250	DN20	DN20	DN25	DN15	DN40	143350 (42)	148	207

All specifications are subjected to change without prior notice.



MANAGEMENT OFFICE & SHOWROOM |

1/F., NEW CITY CENTRE, 2 LEI YUE MUN ROAD, KWUN TONG, KOWLOON, HONG KONG

3. S/S adjustable feet

Environmental Steamer & Rice-Roll Steamer



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hinese cuisine has over 5,000 years in history. Nowadays, it becomes one of the most popular cuisines among the world. Different provinces among China have different styles of cooking. The most popular and well known styles are Shanghaiese, Cantonese, and Chiu Chow. Each style has different characteristics; however, they do have a common cooking method: stir-frying, steaming, sautéing, deep frying, boiling, stewing, simmering, grilling etc.

Steaming is applying the concept of "keeping the originality and the fresh taste of food" as well as "healthy diet". Although steaming is a common cooking method, it is not easy to master. The secret lies on two important elements - Heat Control and Knowledge of Food Nature. Accurate monitor of temperature and steady support of steam is the key. With the miracle interaction of these elements, food can be cooked in a short period of time and it can maintain its apparent characteristic, therefore, the food is still juicy, natural and maintains its unique flavors.

In the situation of commercial catering, having a comfortable working environment for the chefs, increasing the efficiency of cooking and driving down the operational cost are correspondingly important. The concept of Environmental Series is built on these issues.

FLAME-MATE new Environmental Steamer and Rice Roll Steamer are the equipments for steaming food. By applying the latest Flue-Tube independent fire jet design, the gas efficiency has increased over 10% comparing with the traditional 4" burner design. With the entirely stainless steel water heater, gas consumption has been further reduced by 10% together with making the lifespan of the streamer longer.

In addition, air blower is not required which leads to additional energy saving on electricity as well as reducing operational noise level to less than 65 dB(A). To maximize the utility of the unit, dim sum tray can be switched to single / double rice-roll cover when

Open Kitchen is a trend for commercial catering industries. FLAME-MATE is proud to present the Environmental Steamer and Rice Roll Steamer as the best steaming equipments for this concept.





7. Electronic ignition & flame failure







## Reduces emission of CO and NOx

Safety Features

- during operation
- Electronic ignition
- Water level detection device, overheat protection and flame failure device
- Pressure release

## **Environmental Features** Operational noise level below

- Insulation around heat exchanger to avoid heat loss
- New burner design and heat exchanger to reduce noise level and saving energy

### Other Features

- Entirely stainless steel heat exchanger
- Convenient for maintenance as major spare parts located at the front panel
- CSA St; certified model available

■ CE model available

