

PRINCECASTLE™

MODEL 625-AC STEAMER



Able to steam buns, eggs, rice, pancakes and much more in as little as eight seconds, you will be able to offer your customers appetising foods quickly and easily.

The Prince Castle 625-AC Rapid Steamer is the ideal solution for heating and rethermalising in any restaurant and is also safe and easy to use.

Digital controls ensure simple and accurate operation while the unit disperses little steam and the surfaces have minimal condensation.

Flexibly designed to accommodate menu expansion and with its ability to have two units fit back-to-back on many prep tables, the Rapid Steamer is a versatile production unit for any operation.

STANDARD FEATURES INCLUDE:

- ▶ Four menu programs can be stored on the easy to use digital panel
- ▶ Quickly steams a variety of products in under 10 seconds
- ▶ Digital controls ensures accurate, repeatable steaming and simple operation
- ▶ Flexibly designed to accommodate menu expansion
- ▶ Minimal condensation on surface. Minimal steam discharged
- ▶ 13 months parts and labour warranty

HEAT/RETHEMALISE THE FOLLOWING:

- Any type of bread products • Pancakes / Waffles
- Eggs • Burgers • Pasta
- Grilled / Char-broiled chicken
- Potatoes • Vegetables • Rice
- Seafood • Tortillas • Deli Meats / Cheeses
- Nachos



SPECIFICATIONS

MODEL	DEPTH (CM)	HEIGHT	WIDTH	WT (KG)
625-AC	41.9	22.6	38.5	15.9

ELECTRICAL

VOLTS	Hz	WATTS	AMPS
240	50	3450	14.4

Unit requires a water supply.
 Unit supplied with quick connect regulator kit.
 Unit is supplied corded with a 15A plug

