

Commercial Induction Steamer Cooker Line



Restaurant Induction Rice Steamer

Commercial induction steamer cookers are applied widely for steaming food, such as rice, crab, seafood, fish, vegetables, steamed bread, dim sum, and buns. Nowadays, commercial induction food steamer is one of the most popular commercial kitchen equipment for schools, hotels, catering, restaurants, factories. Ingest fewer calories and get rich nutrients, minerals, and vitamins. You won't want to miss the ability to steam cook. In advocating a light and authentic diet, steaming is regarded as one of the healthiest & low-fat cooking methods.

Commercial Induction Steamer Cooker Line



**Double-door Freestanding
Induction Rice Steamer**

FEATURES

- Using German "Infineon" IGBT , high quality performance.
- 1.2mm thick stainless steel shell body, IPX6 waterproof level; CE certificate.
- 24 layers of steaming trays to meet the meal volume of 600-720 people.
- With floating ball devices and water shortage alarm systems.
- High-frequency pure copper coil, Resistance to 150 °C, high thermal conductivity

Model

LT-ZF24-E120/125/130/135/140/145
LT-ZF36-E120/125/130/135/140
LT-ZF24-E120/125/130/135/140/145

Manual Control Way

- Knob Power Control, from 0 Level to 8 Level

Part Parameter

- Rice-tray Size: L600*W400*H50mm
- Tray Capacity: 3.5kg rice for 25 servings
- Water Inlet Connection: 1/2 Inch Pipe (N15, φ20mm)
- Water Tank Size: 600*500*200mm, 25L
- Water Pressure: 0.1-0.6 MPa

Digital Control Way

- Intelligent Display is Real-time dynamic display of the working status.
- Automatic alarm device for water shortage in water tank.

Application

Restaurants, hotels, industrial plants, canteens for rice, dim sum, seafood, Vegetable

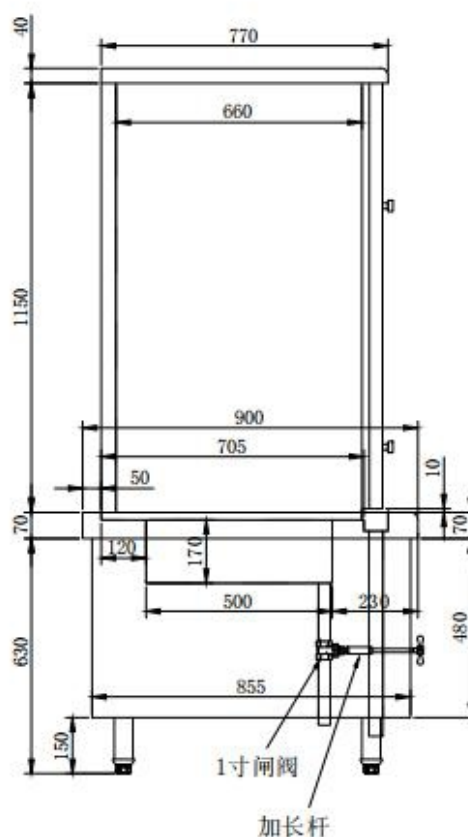
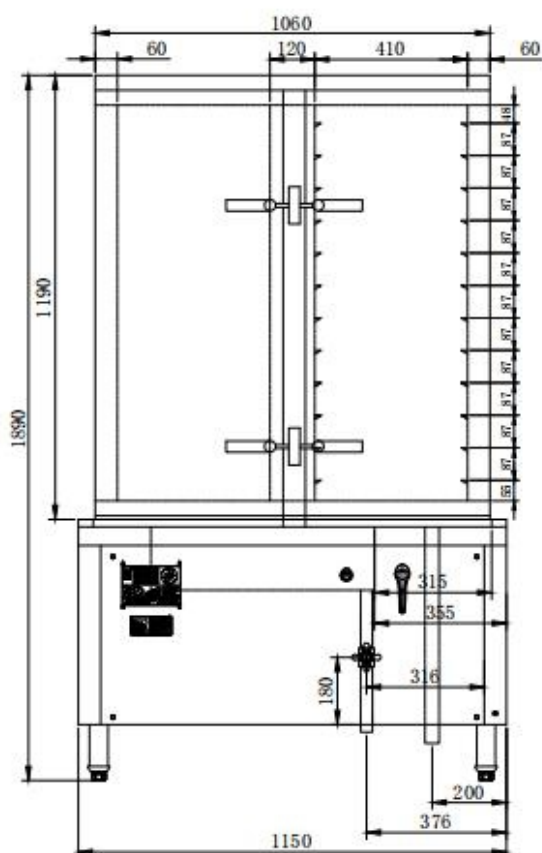
Safety Feature

- Multiple security protections to ensure the stable operation of the equipment, such as power, voltage protections.

Commercial Induction Steamer Cooker Line

Model Item	Power & Voltage	Size	Capacity
LT-ZF24-E120	20KW . 380V	L1150*W900*H1860mm (Double doors 24 trays)	Serve 600-720 person for eating
LT-ZF36-E120	20KW . 380V	L1150*W1100*H1650mm (Double doors 36 trays)	Serve 900-1080 person for eating
LT-ZF48-E120	20KW . 380V	L1150*W1100*H1890mm (Double doors 48 trays)	Serve 1200-1440 person for eating

Electric Connection: 380V, 3 Phase, Fluctuation range from 340V-464V



Commercial Induction Steamer Cooker Line



**3-Tiers Commercial Induction
Seafood Steamer**

Model

LT-HI-E112/E115/E120
LT-HI-E125/E130/E135
LT-HI-E140/E145

Part Parameter

- Rice-tray Size: L600*W400*H50mm
- Tray Capacity: 3.5kg rice for 25 servings
- Water Inlet Connection: 1/2 Inch Pipe (N15, φ20mm)
- Water Tank Size: 600*500*200mm, 25L
- Water Pressure: 0.1-0.6 MPa

APPLICATION

Restaurants, hotels, industrial plants, canteens for rice, dim sum, seafood, Vegetable

FEATURES

- Using German "Infineon" IGBT, high quality performance.
- 1.2mm thick stainless steel shell body, IPX4 waterproof level; CE certificate.
- More than 316dm³ extra-large space, cook 300+ people's rice.
- With floating ball devices and water shortage alarm systems.
- High-frequency pure copper coil, Resistance to 150 °C, high thermal conductivity.

Manual Control Way

- Knob Power Control, from 0 Level to 8 Level

Digital Control Way

- Intelligent Display is Real-time dynamic display of the working status.
- Automatic alarm device for water shortage in water tank.

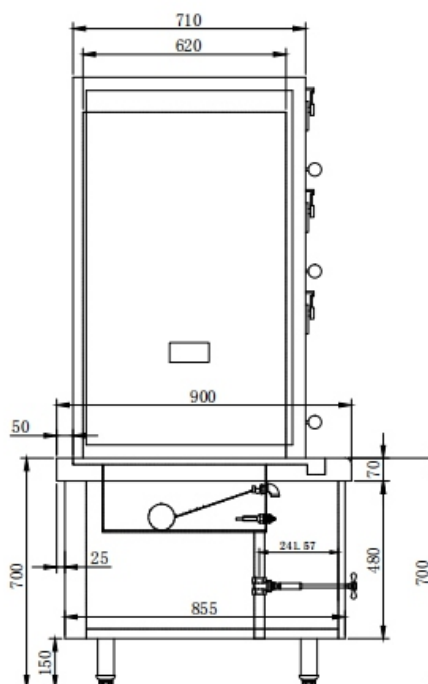
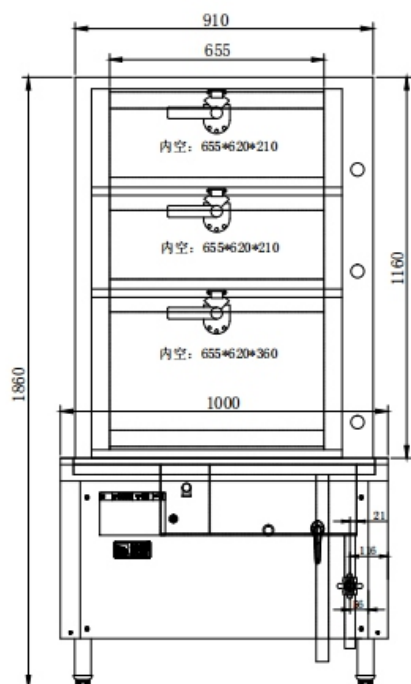
Safety Feature

- Multiple security protections to ensure the stable operation of the equipment, such as power, voltage protections.

Commercial Induction Steamer Cooker Line

Model Item	Power & Voltage	Size	Capacity
LT-HI-E112	12KW . 380V	L1000*W900*H1860mm	Serve 300-360 person for eating
LT-HI-E115	15KW . 380V		
LT-HI-E120	20KW . 380V		
LT-HI-E125	25KW . 380V		
LT-HI-E130	30KW . 380V		
LT-HI-E135	35KW . 380V		
LT-HI-E140	40KW . 380V		
LT-HI-E145	45KW . 380V		

Electric Connection: 380V, 3 Phase, Fluctuation range from 340V-464V



Commercial Induction Steamer Cooker Line



**3-Tiers Commercial Induction
Dim Sum Steamer**

Model

LT-QXL-E110 LT-QXL-E112
LT-QXL-E115 LT-QXL-E118
LT-QXL-E120

Part Parameter

- Steamer Drawers Size: $\varnothing 480 \times 480 \text{mm}$
- Water Inlet Connection: 1/2 Inch Pipe (N15, $\varnothing 20 \text{mm}$)
- Water Tank Size: $480 \times 200 \text{mm}$, 25L
- Water Pressure: 0.1-0.6 MPa

APPLICATION

Restaurants, hotels, industrial plants, canteens for rice, dim sum, seafood, Vegetable

FEATURES

- Using German “Infineon” IGBT, high quality performance.
- 1.2mm thick stainless steel shell body, IPX4 waterproof level; CE certificate
- More than 93% energy efficiency and Designed for a commercial kitchen.
- With floating ball devices and water shortage alarm systems.
- High-frequency pure copper coil, Resistance to 150°C , high thermal conductivity.

Manual Control Way

- Knob Power Control, from 0 Level to 8 Level

Digital Control Way

- Intelligent Display is Real-time dynamic display of the working status.
- Automatic alarm device for water shortage in water tank.

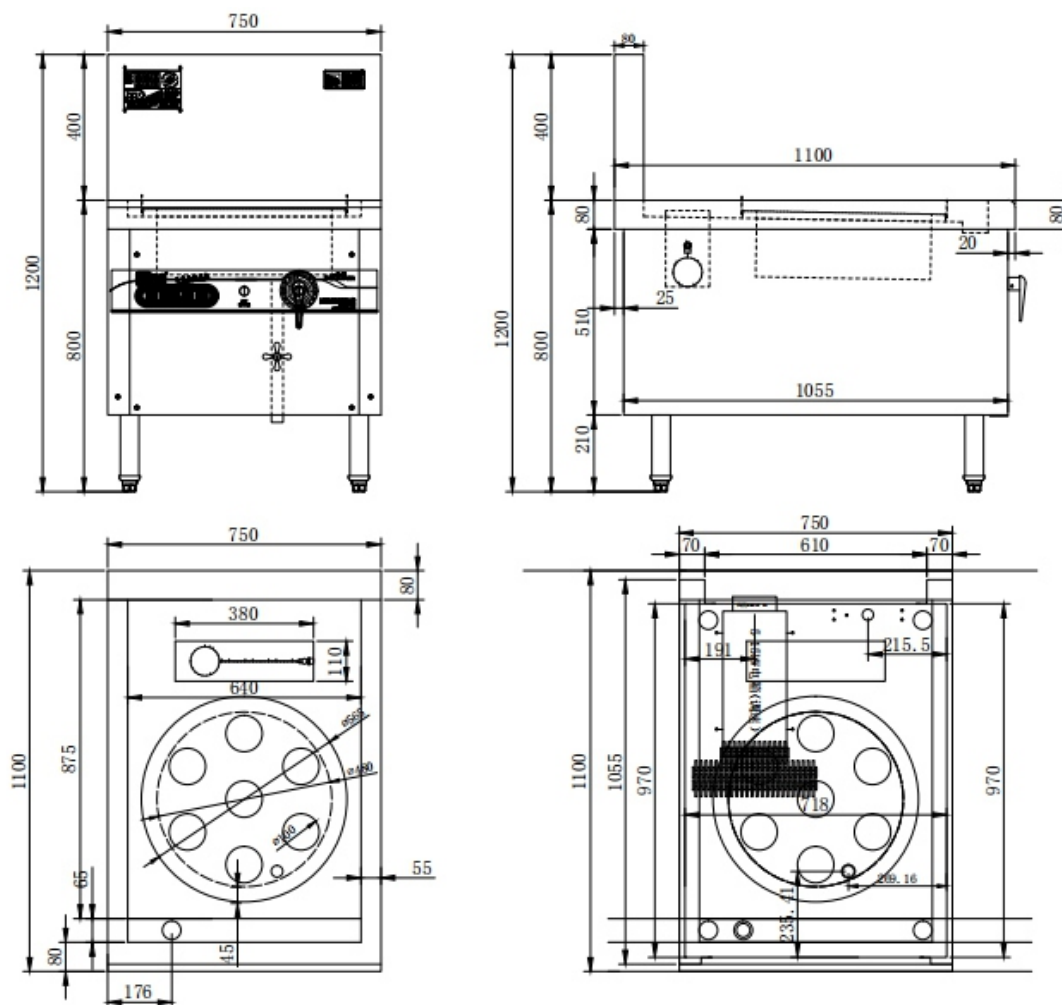
Safety Feature

- Multiple security protections to ensure the stable operation of the equipment, such as power, voltage protections.

Commercial Induction Steamer Cooker Line

Model Item	Power & Voltage	Product Size	Steaming Hole Size
LT-QXL-E110	10KW . 380V	D750*W1100*H800+400mm	$\Phi_{100*100\text{mm}}$
LT-QXL-E112	12KW . 380V		
LT-QXL-E115	15KW . 380V		
LT-QXL-E118	18KW . 380V		
LT-QXL-E120	20KW . 380V		

Electric Connection: 380V, 3 Phase, Fluctuation range from 340V-464V



Commercial Induction Steamer Cooker Line



**Single-door Restaurant Induction
Rice Steamer 12 Trays**

Model

LT-ZF12-E112
LT-ZF12-E115
LT-ZF12-E120

Part Parameter

- Rice-tray Size: L600*W400*H50mm
- Tray Capacity: 3.5kg rice for 25 servings
- Water Tank Size: 600*500*200mm, 25L
- Water Pressure: 0.1-0.6 MPa

Application

Restaurants, hotels, industrial plants, canteens for rice, dim sum, seafood, Vegetable

FEATURES

- Using German “Infineon” IGBT , high quality performance.
- 1.2mm thick stainless steel shell body, IPX6 waterproof level; CE certificate.
- More than 93% energy efficiency and Designed for a commercial kitchen.
- With floating ball devices and water shortage alarm systems.
- High-frequency pure copper coil, Resistance to 150 ℃ , high thermal conductivity.

Manual Control Way

- Knob Power Control, from 0 Level to 8 Level

Digital Control Way

- Intelligent Display is Real-time dynamic display of the working status.
- Automatic alarm device for water shortage in water tank.

Safety Feature

- Multiple security protections to ensure the stable operation of the equipment, such as power, voltage protections.

Commercial Induction Steamer Cooker Line

Model Item	Power & Voltage	Size	Capacity
LT-ZF12-E112	12KW . 380V	L850*W800*H1890mm (single door 12 trays)	Serve 240-360 person for eating
LT-ZF12-E115	15KW . 380V		
LT-ZF12-E120	20KW . 380V		
Electric Connection: 380V, 3 Phase, Fluctuation range from 340V-464V			

