

# Steam Cooking Systems



Steam Cooking  
and Warming Systems



# Miracle Steamers



## **MS-255** **Spatula Style - Miracle Steamer**

- Miracle Steamers allow two options for steam: a push button to release a burst of steam to quickly heat an item or a programming option for longer cooking times.

Mfg. #9100460 Direct Water Hook-Up 208V

Mfg. #9100466 Direct Water Hook-Up 230V

## **MS 155**

Mfg. #9100450 Self Contained 208V

Mfg. #9100456 Self Contained 230V

**MS-150** - Mfg. #9100428 Self Contained

**MS-250** - Mfg. #9100438 Direct Water Hook-up

### ■ **Capacity**

14" spatula, or built in drawer system for reheating or cooking a variety of items.

### ■ **Electrical**

208 VAC, 3330 watts, 15.86 amp, 50/60 Hz

230 VAC, 3300 watts, 14.5 amp, 50/60 Hz

6 foot (1.83 meters) grounded cord supplied.

### ■ **Cycle Time**

0-99 minute 59 second timer

## **MS-250 Drawer Style - Miracle Steamer**

Mfg. #9100430 Direct Water Hook-Up 208V

Mfg. #9100436 Direct Water Hook-Up 230V

## **MS-150**

Mfg. #9100420 Self Contained 208V

Mfg. #9100426 Self Contained 230V

## **MS-155**

Mfg. #9100450 Self Contained 208V

Mfg. #9100456 Self Contained 230V

## **MS-255**

Mfg. #9100460 Direct Water Hook-Up 208V

Mfg. #9100466 Direct Water Hook-Up 230V

### ■ **Capacity**

14" spatula, or built in drawer system for reheating or cooking a variety of items.

### ■ **Electrical**

208 VAC, 3330 watts, 15.86 amp, 50/60 Hz or 230 VAC, 3300 watts, 14.5 amp, 50/60

Hz 6 foot (1.83 meters) grounded cord supplied.

### ■ **Cycle Time**

0-99 minute 59 second timer



# Variety Steamers



## VS-350 - Deluxe Variety Steamer

- Designed to handle large volumes with four programmable product cycle times as well as a single shot of steam selection. Comes with either two twenty ounce (567 grams) or a forty ounce (1134 grams) basket. Ideal applications include heating precooked portions of pasta, vegetables, shrimp and rice.

Mfg. #9100700 208V

Mfg. #9100720 230V

### ■ Capacity

Two 20 oz. positions/four channel programmable timer control.

### ■ Electrical

208 VAC, 5000 watts, 24 amps or

220-240 VAC, 3200 watts, 14.5-15.9 amps, 50/60 Hz

6 foot (1.83 meters) grounded power cord supplied. 16 amp plug required.

CEE 7/7

**Note:** Direct water hook-up units may need water regulator kit.

The P.S.I. should be 20-30.



## VS-200 ADB - Variety Steamer

Mfg. #9100220 208V

Mfg. #9100222 230V

## VS-200 ASB - Variety Steamer

Mfg. #9100210 208V

Mfg. #9100212 230V

- Variety Steamers are ideal for single portion servings. The ADB unit steams two 10 ounce portions, the ASB, a single 20 ounce portion. Ideal applications include heating pre-cooked individual portions of rice, pasta, vegetables or shrimp.

### ■ Capacity

Two 10 oz. portions.

### ■ Electrical

20 amps plug required, 208/220-240 VAC, 2854/3192-3800 watts, 15.8 amps, 60 Hz. 6 foot (1.83 meters) grounded power cord supplied. NEMA #6-20P

**Note:** Direct water hook-up installation kit supplied.

The P.S.I. should be 20-30.





# DFW Steam Food Warmers



## **DFWT-100** **Mfg. #9100121**

- Push button instant steaming unit with self-contained water supply.
- **Capacity**  
Two-thirds size steam table pan. 2.875 in (73 mm) deep.
- **Electrical**  
120 VAC, 1800 watts, 15 amps, 50/ 60 Hz  
6 foot (1.83 meters) grounded power cord supplied. NEMA #5-15P  
Mfg. #9100123 - 230V



## **DFWT-200** **Mfg. #9100131**

- Push button instant steaming unit with direct water hook-up. Installation hose kit supplied.
- **Capacity**  
Two-thirds size steam table pan. 2.875 in (73 mm) deep.
- **Electrical**  
120 VAC, 1800 watts, 15 amps, 50/60 Hz  
6 foot (1.83 meters) grounded power cord supplied. NEMA #5-15P  
Mfg. #9100133 - 230V

**Note:** Direct water hook-up units may need water regulator kit. The P.S.I. should be 20-30.



## **DFW-200** **Mfg. #9100111**

- Push button instant steaming unit with direct water hook-up. Installation hose kit supplied.
- **Capacity**  
Half size steam table pan. 2.875 in (73 mm) deep.
- **Electrical**  
120 VAC, 1800 watts, 15 amps, 50/60 Hz  
6 foot (1.83 meters) grounded power cord supplied. NEMA #5-15P  
Mfg. #9100113 - 230V

**Note:** Direct water hook-up units may need water regulator kit. The P.S.I. should be 20-30.



## **DFW-100** **Mfg. #9100101**

- Push button instant steaming unit with self-contained water supply.
- **Capacity**  
Half size steam table pan. 2.875 in (73 mm) deep.
- **Electrical**  
120 VAC, 1800 watts, 15 amps, 50/60 Hz  
6 foot (1.83 meters) grounded power cord supplied. NEMA #5-15P  
Mfg. #9100103 - 230V

# DFW Steam Food Cookers



## **DFWF-250** **Mfg. #9100146**

- 0-99 minute timed steam cooker. Continuous steam toggle switch and instant warming push button. Direct water hook-up installation hose kit supplied.

### ■ **Capacity**

Full size steam table pan 4 in (101 mm) deep.

### ■ **Electrical**

208 VAC, 3300 watts, 15.86 amps, 50/60 Hz

6 foot (1.83 meters) grounded power cord supplied. NEMA #6-20P

Mfg. #9100156 - 230V

**Note:** Direct water hook-up units may need water regulator kit. The P.S.I. should be 20-30.



## **DFW-150** **Mfg. #9100104**

- 0-99 minute timed steam cooker with instant warming push button. Self contained water supply.

### ■ **Capacity**

Half size steam table pan. 2.875 in (73 mm) deep.

### ■ **Electrical**

120 VAC, 1800 watts, 15 amps, 50/60 Hz

6 foot grounded power cord supplied. NEMA #5-15P

Mfg. #9100106 - 230V



## **DFW-250** **Mfg. #9100114**

- 0-99 minute timed steam cooker with instant warming push button. Direct water hook-up installation hose kit supplied.

### ■ **Capacity**

Half size steam table pan 2.875 in (73 mm) deep.

### ■ **Electrical**

120 VAC, 1800 watts, 15 amps, 50/60 Hz

6 foot grounded power cord supplied. NEMA #5-15P

Mfg. #9100116 - 230V

**Note:** Direct water hook-up units may need water regulator kit. The P.S.I. should be 20 30.



## **DFWT-250** **Mfg. #9100134**

- 0-99 minute timed steam cooker with instant warming push button. Direct water hook-up installation hose kit supplied.

### ■ **Capacity**

Two-thirds size steam table pan. 2<sup>7</sup>/<sub>8</sub>" deep.

### ■ **Electrical**

1800 watts, (15 amps), 120 volts, 50/60 Hz.

6 foot grounded power cord supplied. NEMA #5-15P

Mfg. #9100136 - 230V

**Note:** Direct water hook-up units may need water regulator kit. The P.S.I. should be 20-30.



## **DFWT-150** **Mfg. #9100124**

- 0-99 minute timed cooker with instant warming push button. Self contained water supply.

### ■ **Capacity**

Two-thirds size steam table pan. 2<sup>7</sup>/<sub>8</sub>" deep.

### ■ **Electrical**

1800 watts, (15 amps), 120 volts, 50/60Hz.

6 foot grounded power cord supplied. NEMA #5-15P

Mfg. #9100126 - 230V

# Steam Accessories



**Mfg. #0010550**

20 oz. Basket Assembly for the VS-200 Variety Steamer.

**Mfg. #0011467**

40 oz. Basket Assembly for the VS-350 Variety Steamer.



**Mfg. #0010551**

10 oz. each Basket Assembly for the VS-200 Variety Steamer.

**Mfg. #0011099**

20 oz. each Basket Assembly for the VS-350 Variety Steamer.



**Mfg. #001K717**

Small Poached Egg Basket Assembly for the VS-200 Variety Steamer.



**Mfg. #7000285**

Large Poached Egg Basket with 5 egg cups



**Mfg. #0010570**

10 oz. each Rice Basket Assembly for the VS-200 Variety Steamer.

**Mfg. #0011501**

50 oz. Jumbo Steamer Basket assembly for the VS-350 Variety Steamer.



**Mfg. #7000104**

40 oz. Basket and Lid Assembly for the VS-200 Variety Steamer



**Mfg. #0010452**

Needle Plate can also be used on the VS-200 ADB 9100220.

**Mfg. #0200121**

O-Ring Viton® for the VS-200



**Mfg. #7000314**

Compact, easily installed unit permits adjustment for water pressure into one steamer. Constant water pressure produces more productive steaming.



**DUAL UNIT REGULATOR**

**Mfg. #7000235**

Compact regulator permits adjustment for water pressure into two steamers.

NOTE: A water pressure regulator is required on all direct water hook-up units.

Viton® is a registered trademark of DuPont Dow Elastomers.

# Steaming Guide - DFW Series

COOKING GUIDE	MINUTES	COOKING GUIDE	MINUTES	COOKING GUIDE	MINUTES
<b>NOODLES AND RICE</b>		<b>MEAT</b>		<b>VEGETABLES</b>	
Macaroni, Small Elbow or Shell (2 qt. cooked, 1 pt. water, 2 oz. oil)	5	Bratwurst, 6 (4 oz. ea.)	10	Artichokes, 4 Whole (5 oz. ea.)	20-22
Egg Noodles (2 qt. cooked, 1 pt. water, 2 oz. oil)	6-7	Frankfurters, 10 (1.6 oz. ea.)	3	Asparagus, Spears (1 lb.)	11-14
Rice, Converted or Regular (1 lb. with 1 qt. hot water)	20	Frankfurters, 8 (2 oz. ea.)	4	Asparagus, Spears, medium, Frozen (2 <sup>1</sup> / <sub>2</sub> lb.)	15-17
Rice, Brown (1 lb. with 1 <sup>1</sup> / <sub>2</sub> qt. water)	45	Frankfurters, 6 (2.7 oz. ea.)	5	Broccoli, Cuts (1 lb.)	12-14
Spaghetti (2 qt. cooked, 1 pt. water, 2 oz. oil)	5	Ham Steak, 4 Cooked, Frozen (4 oz. ea.)	4-5	Broccoli, Cuts, Frozen (1 <sup>1</sup> / <sub>4</sub> lb.)	13-14
Spaetzle (2 qt. cooked, 1 pt. water, 2 oz. oil)	3-5	Hamburgers, 4 Cooked, Frozen (4 oz. ea.)	7	Broccoli, Spears (1 lb.)	15-20
<b>CEREALS</b>		Hamburgers, 4 Raw, Frozen (4 oz. ea.)	10-11	Broccoli, Spears, Frozen (2 lb.)	17-18
Farina, Quick (3/4 cup dry cereal with 1 qt. hot water)	5	Ribs, 4 Cooked (5 oz. ea.)	10	Brussel Sprouts, Frozen (1 <sup>3</sup> / <sub>4</sub> lb.)	13-14
Grits, Instant (1 lb. dry cereal with 1 <sup>1</sup> / <sub>2</sub> qt. hot water)	3	Sausage, 16 Link, Cooked (1 oz. ea.)	8-10	Cabbage, 6 3 in. Wedge (oz. ea.)	15
Grits, Quick (1 lb. dry cereal with 2 qt. hot water)	10	<b>SEAFOOD</b>		Carrots, Sliced (1 lb.)	12
Oatmeal (2 qt. cooked, 1 cup water optional)	6	Alaskan King Crab Legs (1 lb.)	4-5	Carrots, Whole Baby, Frozen (2 lb.)	15-20
<b>BREADS</b>		Clams, 6 (to open)	shot of steam	Cauliflower, Whole (1 lb.)	13-20
Bagels, 4 (3 oz. ea.)	3	Red Snapper, 4 (6 oz. ea. Fillets)	5-7	Cauliflower, Florettes, Frozen (2 lb.)	14-18
Cloverleaf Rolls, 6 (1 oz. ea.) shot of steam wait 20-30 seconds		Rock Lobster Tails, 5 (8 oz. ea.)	8	Corn, Whole Kernel, Frozen (1 <sup>1</sup> / <sub>4</sub> lb.)	4
Dinner Rolls, 6 (1 oz. ea.) shot of steam wait 20-30 seconds		Rock Lobster Tails, 5 Frozen (8 oz. ea.)	16	Green Beans, Whole (1 lb.)	15-17
Hamburger Buns, 4 (2 <sup>1</sup> / <sub>2</sub> qt. ea.) shot of steam wait 20-30 seconds		Rock Lobster Tails, 4 (10 oz. ea.)	10	Green Beans, Whole, Frozen (1 <sup>1</sup> / <sub>2</sub> lb.)	13-14
Hot Dog Buns, 5 (2 oz. ea.) shot of steam wait 20-30 seconds		Rock Lobster Tails, 4 Frozen (10 oz. ea.)	20	Green Beans, Cut, Frozen (1 <sup>1</sup> / <sub>4</sub> lb.)	10
Hard Rolls, 4 (1 <sup>1</sup> / <sub>2</sub> oz. ea.)	2	Sea Scallops, (1lb.)	5-8	Greens, Chopped, Frozen (1 lb.)	40-45
Hoagie Buns, 3 (2 oz. ea.)	2	Shrimp, Green Headless, 20 (1 oz. ea.)	6	Lima Beans, Frozen (1 <sup>1</sup> / <sub>4</sub> lb.)	12-15
Italian Bread, 3 (2 <sup>1</sup> / <sub>2</sub> oz. ea.) shot of steam wait 20 -30 seconds		Shrimp, Peeled, Deveined, (1lb.)	5-6	Okra, Whole, Frozen (1 lb.)	10-15
Kaiser Rolls, 4 (2 <sup>1</sup> / <sub>2</sub> oz. ea.)	1 1/2	Shrimp, Peeled, Deveined, Frozen (1lb.)	8-9	Parsnips, Sliced (1 lb.)	8-10
Onion Buns, 4 (2 oz. ea.) shot of steam wait 20-30 seconds		Turbot Steaks, 3 (8 oz. ea.)	5	Peas, Frozen (1 <sup>1</sup> / <sub>2</sub> lb.)	8
Tamale, 7 (3 oz. ea.)	5	<b>POULTRY</b>		Potatoes, 8 Whole (3 oz. ea.)	25
Tamale, 7 Frozen (3 oz. ea.)	10	Chicken, 4 Quarter, (10 oz. ea.)	23-25	Potatoes, Mashed (2 qt.)	8
Tortilla, Corn shot of steam wait 20-30 seconds		Chicken, 2 Half (1 <sup>1</sup> / <sub>2</sub> lb. ea.)	25	Spinach, Chopped, Frozen (3 lbs.)	25
Tortilla, Flour shot of steam wait 20-30 seconds		Chicken Supreme, 6 Frozen, Pillow Pack (4 oz. ea.)	30	Squash, Acorn, 4 (8 oz. pcs.)	15-20
		Chicken or Turkey Roll, 2 lb. 5/8 in. Cubes, IQF	7	Squash, Winter, Puree, Frozen (1 <sup>1</sup> / <sub>2</sub> lb.)	12-15
		Rock Cornish Game Hens, 2 Whole (26 oz. ea.)	25	Squash, Zucchini, Sliced, Frozen (1 <sup>1</sup> / <sub>4</sub> lb.)	10
		Rock Cornish Game Hens, 4 Half (13 oz. ea.)	15		
		<b>EGGS</b>			
		Soft Boiled, 8 (In Shell)	6		
		Hard Boiled, 8 (In Shell)	15		
		Poached, 8	3		
		Scrambled, 1qt.	5		

# Steaming Guide - VS Series

This cooking guide will enable your chef to possibly expand your menu with just one piece of equipment, the Roundup® Variety Steamer. The Roundup Variety Steamer produces a super heated dry steam. As the steam penetrates the food products, the product's temperature rises until the product has reached the temperature of the steam. Steam cooked foods actually look much brighter and fresher and lose less nutrients when steamed. The cooking guides below are approximations of the number of shots required to cook the food item, as compared to other styles of cooking. Your time may vary slightly based on any slight variance in the food product. When dialing the appropriate number of shots, please keep in mind that the steam injection is every ten seconds between shots. Once the dial is set and the operator pushes the button, you will receive your first shots, it will take approximately 55 seconds. Improve the quality of your food products and satisfy your customers by using the Roundup Variety Steamer.

PRODUCT DESCRIPTION	DIAL SETTING	TIME	PRODUCT DESCRIPTION	DIAL SETTING	TIME
<b><u>PRECOOKED ITEMS</u></b>	<b><u>VS-200's</u></b>	<b><u>VS-350</u></b>	<b><u>FROZEN ITEMS</u></b>	<b><u>VS-200's</u></b>	<b><u>VS-350</u></b>
Spaghetti	3	25 Sec	Mixed Vegetables	6	55 Sec.
Rice	3	25 Sec	Spaghetti	6	55 Sec.
Egg Noodles	3	25 Sec	Ravioli	12	1 Min. 55 Sec.
Macaroni	3	25 Sec	Tortellini	12	1 Min. 55 Sec.
Ravioli	6	55 Sec.			
Tortellini	6	55 Sec.	<b><u>OTHER</u></b>		
Roast Beef, Slice	2	15 Sec.	Poached Eggs	18	2 Min. 45 Sec.
Shrimp	4	35 Sec..	Bread Products	1-2	5-15 Sec.
Tortilla Shell	1	5 Sec.			
<b><u>FRESH ITEMS</u></b>					
Shrimp	8	1 Min. 15 Sec.			
Broccoli	10	1 Min. 35 Sec.			

Products starting temperature is from a refrigerated state unless otherwise stated.  
This is also based on a full 20 oz. basket or two individual 10 oz. baskets.



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