Electric Super Steamer

What is Super Steamer?

Unlike conventional steamers that operate at 100°C – the boiling point of water – super steamers can reach temperatures above this, typically between 120°C to 130°C. Here are the key characteristics and advantages of a super steamer:

Higher Temperature and Pressure: This is achieved by creating a pressurized environment within the appliance, allowing water to turn into steam at higher temperatures

Faster Cooking Times: Speeds up the cooking process, significantly reducing cooking time compared to traditional steaming

Capabilities: In addition to steaming, super steamers can also perform tasks closer to roasting or baking, which is not possible with regular steamers

304 Stainless Steel Build: Durable interior and exterior

Energy Efficiency: More energy-efficient than ovens or stovetops, as the enclosed environment minimises heat loss

Space Efficiency: Super steamers are typically designed to be compact, making them suitable for kitchens with limited space

Auto Water Refill: Hassle-free operation

Easy Waste Water Disposal: Auto/ manual electric drain valve

Keep-Warm Function: Preserves food temperature post-cooking

4 Pre-Set Menus: Simplifies common cooking tasks

Cooking Reservation Feature: Enables scheduled cooking

304 Stainless Steel Build

Generous 75mm shelf spacing

120°C-130°C Super Steam
plus conventional steam options

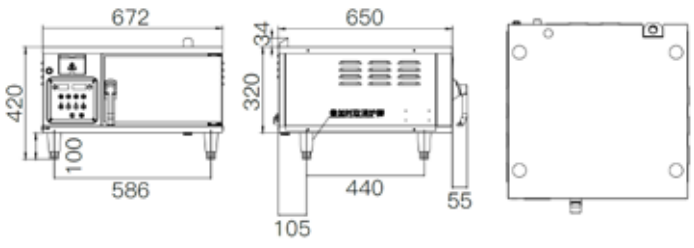
Automatic descaling boiler maintenance (requires chemicals)

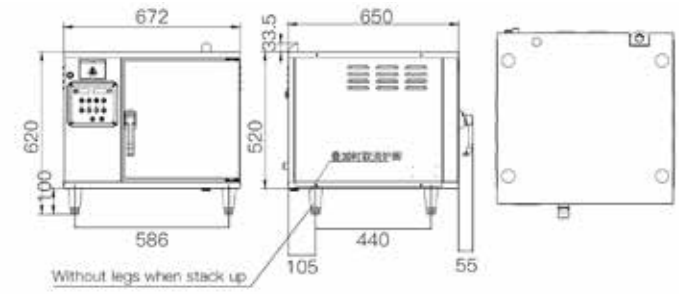
NP-2SL



NP-4SL





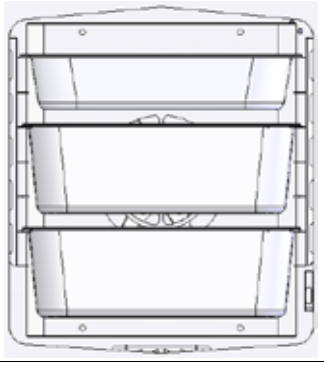


Code	Dimensions (WxDxH mm)	Chamber Size (WxDxH mm)	Temperature (°C)	Weight (kg)	Voltage (V)	Power (kW/A)
NP-2SL	672x650x420	350x548x177	Max 130	53	240	4.4/20
NP-4SL	672x650x620	350x548x377	Max 130	69	415	6.4/3~N

Warranty will be void if the correct type of water filtration system is not installed & in use.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ.

Pans

NTS-4S-L/R

Size	1/1×20mm	1/1×65mm
Q'ty	7	4
		
Size	1/1×100mm	1/1×150mm
Q'ty	2	2
		

NTS-4S-L/R

Size	1/1×20mm	1/1×65mm
Q'ty	7	4
		
Size	1/1×100mm	1/1×150mm
Q'ty	2	2
		





GN	Depth (mm)	Dimensions (WxH mm)	Code
1/1	20	530x325	P11020
1/1	65	530x325	P11065
1/1	100	530x325	P11100
1/1	150	530x325	P11150



GN	Depth (mm)	Dimensions (WxH mm)	Code
1/1	20	530x325	11020
1/1	65	530x325	11065
1/1	100	530x325	11100
1/1	150	530x325	11150

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1000W - Light Duty Commercial Microwave

- Large capacity (0.9 cu.ft / 25 L), accommodates a 12'' (305 mm) platter
- Stainless steel cabinet and oven cavity
- 5 power levels and 3 cooking stages
- Bottom energy feed
- 60 minute maximum cooking time and 100 auto programs
- Time entry option and X2 multiple quantity pad provide flexible operation
- Oven cavity light to monitor cooking status without opening the door
- Easy Grab & Go door handle for reliable use, no moving parts
- User-friendly touch control pads and Electronic dial timer with braille navigation



Code	External Dimensions (WxDxH mm)	Internal Dimensions (WxDxH mm)	Weight (kg)	Voltage (V)	Power (W/A)
MD-1000L	511x432x380	327x346x200	14.7	240	1000/10

1400 Watt - Performance Commercial Microwave

- Large capacity (1.2 cu.ft / 34 L), accommodates a 14'' (356 mm) platter
- Able to withstand the demands of the Commercial Food Service environment with stainless steel cabinet and oven cavity
- Bottom energy feed
- 5 power levels and 3 cooking stages for different cooking demands
- 60 minutes maximum cooking time and 100 auto programs can cover most product demands
- Time entry option and X2 multiple quantity pad provide flexible operation
- Oven cavity light to monitor cooking status without opening the door
- Easy Grab & Go door handle for reliable use, no moving parts
- User-friendly touch control pads and Electronic dial timer with braille navigation
- Stackable



Code	External Dimensions (WxDxH mm)	Internal Dimensions (WxDxH mm)	Weight (kg)	Voltage (V)	Power (W/A)
MD-1400	553x488x343	370x385x230	18.4	240	1400/10

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Scan & Go Commercial Microwave

Designed for cafés, convenience stores, service stations and quick service restaurants, the Benchstar Scan & Go Microwave simplifies food preparation with barcode cooking technology. Simply scan the food barcode and press Start for fast, consistent cooking with no manual programming.

- Scan & Go barcode cooking for one-touch operation
- Automatically selects the correct cooking program from the barcode
- Scan-to-Program software for quick menu setup
- Stores up to 100 cooking programs
- Heavy-duty commercial stainless steel construction
- Twin magnetrons for even cooking performance
- Flatbed cavity with no turntable
- 5 microwave power levels and 3 cooking stages
- USB menu upload and software updates
- Stackable design (up to 2 units)

NEW PRODUCT



SCAN → PRESS START → SERVE



SCAN TO COOK

Your customer can scan the food's barcode and start with one button. The oven automatically cooks to the best result.



SCAN TO PROGRAM

Your employee can set the cooking program by "easy scan", with no manual programming required.



TIME & LABOUR SAVING

Scan the barcode and kick off automatic settings – saving both your time and your customer's.



FLASHTUNE MANAGEMENT

Change built-in auto menus freely, edit stage cooking intuitively and set up the machine directly on PC/Mac.

Code	External Dimensions (WxDxH mm)	Internal Dimensions (WxDxH mm)	Weight (kg)	Voltage (V)	Power (W/A)
MD-1800	420x563x340	330x310x175	32	240	1800/15

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