

Electric HyPerSteam Convection Steamers



Twin, independent steam generators on most double-stacked and dual-cavity models for more dependable, reliable service. Powerful internal blower increases steam velocity for faster cook times. Free venting drain eliminates flavor transfer between foods. Two-probe warning system for delimiting. Auto-clean delimiting from touch pad. Field-reversible doors (right- or left-hand swing) standard. Large drain port better resists lime and scale build-up. Easy-to-open hands-free door latch. Ample space between pans for better air circulation and even cooking. Polished stainless steel for easier cleaning. Instant steam from the "ready" mode. 60-minute timer with constant steam setting.



HY-3EF



HY-5EF



(2)HY-5EF

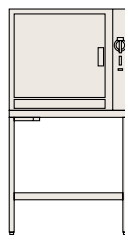
STEAMER SPECIFICATIONS (ELECTRIC)

MODEL	DIMENSIONS H x W x D / mm	PAN CAPACITY	POWER INPUT (KW)
HY-3E	16" x 21 5/8" x 30 11/16" 406 mm x 550 mm x 779 mm	3 pans 12" x 20" x 2 1/2"	1 ea. 8KW
HY-5E	22 1/2" x 21 5/8" x 30 13/16" 572 mm x 550 mm x 783 mm	5 pans 12" x 20" x 2 1/2"	1 ea. 15.5KW
(2)HY-5E	46 1/2" x 21 5/8" x 30 13/16" 1181 mm x 550 mm x 783 mm	10 pans 12" x 20" x 2 1/2"	2 ea. 15.5KW
HY-6E*	59 1/8" x 21 5/8" x 35 3/16" 1502 mm x 550 mm x 894 mm	6 pans 12" x 20" x 2 1/2"	18KW
HY-12E	28 1/4" x 32 1/16" x 42 1/2" 718 mm x 814 mm x 1080 mm	12 pans 12" x 20" x 2 1/2" 12 pans 18" x 26" Bake	32KW
HY-24EF*	69" x 32 1/16" x 42 1/2" 1753 mm x 814 mm x 1080 mm	24 pans 12" x 20" x 2 1/2" 24 pans 18" x 26" Bake	2 ea. 32KW
HY-6SE*	58 11/16" x 24 1/8" x 34 3/16" 1491 mm x 613 mm x 868 mm	6 pans 12" x 20" x 2 1/2"	24, 36 or 48KW

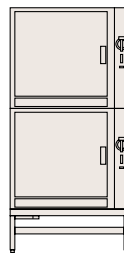
* On stand.



HY-6E
HY-6SE



HY-12EF



HY-24EF