

# ES5 Series

Tap Water Steamers



EmberGlo®



*Engineered to handle a  
demanding workload with ease*

# ES5 Series

## Tap Water Steamers Half Pan Size



*EmberGlo's ES5 series steamers allows for advance preparation and refrigeration until it is time to steam and serve. All the precious moisture, texture and flavor to foods can be maintained through the convenient use of steam heat.*

### Simple to Use - Easy to Operate and Maintain

The ES5 series are furnished with an adjustable lid hinge of opening the lid to either a 60° or 90° position. The hinge also includes counter-balanced springs to prevent the lid from slamming closed.

### Direct Water Hook up - a Constant Water Supply

The ES5PB, ES5PBT and ES5CT steamers include a six foot flexible hose and quick disconnect fittings making installation and easy removal for cleaning a snap! —without shutting off the kitchen's water supply!

### Self Contained - One Gallon Capacity Water Pans

The ES5M, ES5MT, ES5PBS, ES5PBT and ES5CTS portable models allow units to be easily moved and operate where a water line is not readily available.

### Convenient Automatic Timer models

The ES5CT and ES5CTS automatic models include timers that offer greater possibilities to expand the menu. The main control timer may be set for any cooking time, automatically injecting steam at 20 second intervals. A buzzer signal and light will alert when the cooking cycle is complete. These models also include a manual button, to hydrate rolls, melt cheese, warm a deli sandwich—all with the push of a button.



*ES5 Series - Direct Hook-up  
Tap Water Supply  
Model ES5PB*

*ES5 Series - Self-Contained  
Tap Water Supply  
Model ES5CTS*

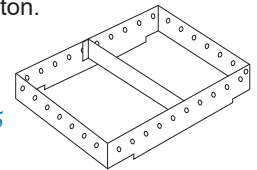
## Accessories

Half Pan Size Basket - 5608-72

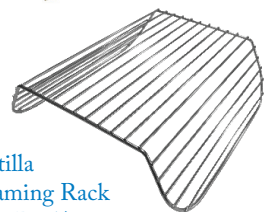
Quarter Pan Size Basket (2 pk) - 5608-73

3 in One Basket Set (1 Half and 2 Quarters) - 5608-70  
(Basket Sets come with a Handle)

Steamer Tray Food  
Separator - 5608-55



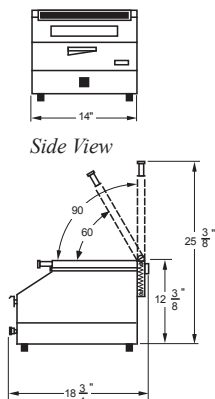
Steamer - Generator  
Cleaning Brush  
8450-62



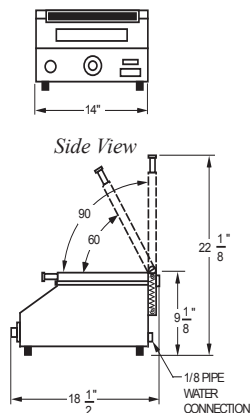
Tortilla  
Steaming Rack  
(Pita Rack)  
5682-60 (included with ES5MT)



Egg Poachers  
2070610  
4 Cup  
2070615  
6 Cup



*ES5M / ES5MT / ES5PBS /  
ES5CTS / ES5PBT / ES5PB18 /  
ES5PBS18 / ES5CTS18*



*ES5PB / ES5CT /  
ES5PBT / ES5PB18 /  
ES5CT18*



***The Perfect  
Tortilla Steamer!**  
Includes Tortilla  
steaming rack and  
a fully perforated  
1/2 size pan*



*ES5 Series - Direct Hook-up  
Tap Water Supply  
Model ES5CT*



*ES5 Series - Self-Contained  
Tap Water Supply  
Model ES5M*



*ES5 Series - Self-Contained  
Tap Water Supply  
Model Tortilla - ES5MT*

## Specialized Features

Type: Adjustable hinged top opening  
Food Pan: 4" deep, half size  
Tap water operation - No hood system  
needed - Self contained removable water  
pan or direct water hookup

- ES5 Series** - 120V, 1500 watts, 12.5 amps
- ES5M** - Manual pump - self contained water supply
  - ES5MT** - **Tortilla** Manual pump - self contained water supply
  - ES5PBS** - Manual push button - self contained water supply
  - ES5PBST** - **Tortilla** Manual push button - self contained water supply
  - ES5CTS** - Automatic timer - self contained water supply
  - ES5PB** - Manual push button - direct water hook-up
  - ES5PBT** - **Tortilla** Manual push button - direct water hook-up
  - ES5CT** - Automatic timer - direct water hook-up

**ES5 1800 Series** -120V, 1800 watts, 15 amps  
Temperature recovery time decreased by 20%

- ES5M18** - Manual pump - self contained water supply
- ES5CT18** - Automatic timer - direct water hook-up
- ES5CTS18** - Automatic timer - self contained water supply
- ES5PB18** - Manual push button - direct water hook-up
- ES5PBS18** - Manual push button - self contained water supply

## Accessories for ES5 Series

Item Description	Part Number	Dimensions	Shipping Weight
Tortilla ( and Pita) Rack	5682-60	10 ¼"L x 7 ½"W x 3 ¼"H	1 lb
Three in One Basket Set w/ Handle	5608-70	10 ¾"L x 8 ½"W x 3"H	1 ½ lb
1/2 Pan Size Basket w/ Handle	5608-72	10 ¾"L x 8 ½"W x 3"H	1 ¾ lb
Two of 1/4 Pan Size Basket w/ Handle	5608-73	7 ½"L x 5 ½"W x 3"H	1 lb
Egg Poacher - 4 Cup	2070610	10"L x 10"W	2 lb
Egg Poacher - 6 Cup	2070615	12"L x 10"W	2 ½ lb
Steamer Generator Cleaning Brush	8450-62	7 ¾"L	½ lb
Steamer Tray Food Separator	5608-55	10"L x 8"W x 3"H	¾ lb



## Specifications

All models contain 4" deep, half size food pan. Fixed timed cooking cycle available, call factory for further information

Model Number	Type	Dimensions	Electrical	Electrical Connection	Shipping Weight
ES5PBS ES5PBST* ES5PBS18	Food steamer/cooker with self-contained water supply removable water drawer and push button operation <b>* Special tortilla steaming rack for ES5PBST</b>	14" Width 18 ¾" Depth 12 ¾"H(closed) 25 ¾"H(open)	120V-60Hz, 1500 watts, 12.5 amps	3 wire cord	48 lbs.
ES5M ES5MT * ES5M18	Food steamer/cooker with self-contained water supply removable water drawer and manual pump operation. <b>* Special tortilla steaming rack for ES5MT</b>		120V-60Hz, 1800 watts, 15 amps		
ES5CTS ES5CTS18	Food steamer/cooker with self-contained water supply, removable water drawer, 30 minute timer, single shot		120V-60Hz, 1500 watts, 12.5 amps		
ES5PB ES5PBT * ES5PB18	Food steamer/cooker with direct water hook-up, 6' hose with quick connect fittings and push button operation <b>* Special tortilla steaming rack for ES5PBT</b>		120V-60Hz, 1800 watts, 15 amps		
ES5CT ES5CT18	Food steamer/cooker with direct water hook-up, 6' hose with quick connect fittings, 30 minute timer, single shot push button, ready light and buzzer	14" Width 18 ¾" Depth 9 ½" H(closed) 22 ½"H(open)	120V-60Hz, 1500 watts, 12.5 amps		41 lbs.
			120V-60Hz, 1800 watts, 15 amps		

- All models contain 4" deep, half size food pan

- For Export Only: All Models are available for export with 220V-50Hz., 1500 watts, 6.8 amps

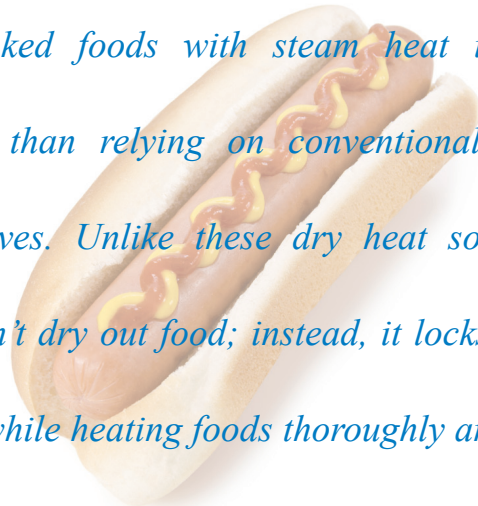
- Export models shipped with cord less plug and U.S. agency approvals

- Fixed timed cooking cycle available, call factory for further information



*Experienced*

*chefs agree that re-heating pre-cooked foods with steam heat is often better than relying on conventional ovens or microwaves. Unlike these dry heat sources, steam heat doesn't dry out food; instead, it locks in flavor and freshness while heating foods thoroughly and with uniform consistency. Now you can have all the fresh, nutritional and flavorful advantages of food steaming — plus the proven dependability and efficiency of EmberGlo engineering without the restriction of supplying distilled or demineralized water. It all adds up to greater convenience for you.*



*Quality Designed for Proven Performance*

*As an ISO 9001 certified company, we proudly design, manufacture and assemble our products in Chicago, Illinois, USA.*



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