

AR Series

Front Opening Food Steamers[®]



EmberGlo[®]

*Depend on EmberGlo®
for our quality design
and proven performance*

AR30/AR60

Front Opening Food Steamers



*AR Series Steamers
Front Opening - Self Contained Water Supply*



Model AR30

No matter the type of food service operation, steam heat provides excellent benefits. You can improve your operating efficiency, increase and offer a greater variety of healthy, appetizing foods with EmberGlo's under-the-counter, front-drawer loading AR30 or AR60 food steamers.

Menu Versatility

Experienced chefs agree that reheating pre-cooked foods with steam heat is often better than relying on conventional ovens or microwaves. Unlike these dry heat sources, steam heat does not dry out food; instead, it locks in flavor and freshness while heating foods thoroughly and with uniform consistency.

Steam cooking brings out the best in fresh foods. Vegetables and other menu items maintain their bright colors, natural texture, and nutritional value, creating a more appealing finished product. By preserving essential vitamins and nutrients, steam offers a healthier cooking alternative while delivering exceptional flavor and quality that customers can see and taste.

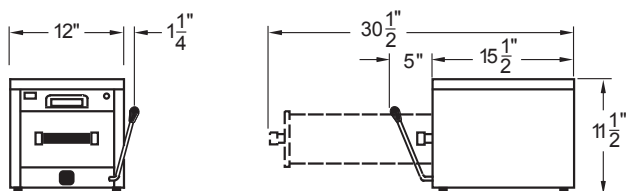
Save valuable time and labor with EmberGlo's top-injecting steamers. Ideal for thawing, heating, and rehydrating pre-cooked foods, these units help operators serve quality food quickly and consistently. Steam cooking not only boosts operational efficiency but also supports advance food preparation, allowing menu items to be prepared ahead of time, refrigerated, and then quickly steamed to order. The result is faster service, improved product quality, and greater flexibility during busy periods.

Greater Efficiency for Greater Profit

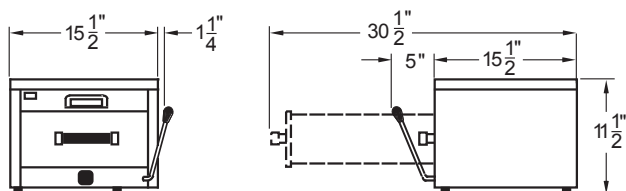
Engineered for performance and convenience, the AR30 and AR60 electric food steamers are designed to help your operation run more efficiently. Their compact footprint fits comfortably on standard counters, backbars, and service stations, while front-drawer models slide neatly beneath counters or shelving to free up valuable work space. Powerful high-pressure steam jets deliver steam directly onto food products from above, providing rapid warming and consistent results when speed matters most.

The AR Series features portable, stackable steamers with self-contained **distilled or demineralized** water reservoirs, designed for easy relocation to support coffee breaks, rush periods, or night service requirements

All EmberGlo steamers are built ruggedly with stainless steel cabinets for easy cleaning and long life. For your added convenience, we include an extra deep, removable food pan for even more capacity.



AR30



AR60

- AR30 model includes a 4" deep-standard 1/2 size restaurant pan
- AR60 model includes a 4" deep-standard 2/3 size restaurant pan

EmberGlo steamers are proven time savers ... preparing a variety of foods efficiently and economically.

When you require the highest quality, specify EmberGlo



Model AR60
(Manual Pump Shown)

Specifications



Model Number	Type	Electrical	Electrical Connection	Food Pan Size	Shipping Weight
AR30	Front opening with self-contained water supply	120V-60Hz, 1500 watts, 12.5 amp	6 ft. 3 wire cord	4" deep, half size	48 lbs
AR30		240V-50Hz, 1500 watts, 6.3 amps *	No Cord		
AR60		120V-60Hz, 1500 watts, 12.5 amps	6 ft. 3 wire cord	4" deep,	50 lbs
AR60		240V-50Hz, 1500 watts, 6.3 amps *	No Cord		

* Export only - All models available 240V, 50Hz., cord provided without plug and U.S. agency approvals.

AR Series steamers **require** the use of distilled or demineralized water. Clogged or limed generators caused by use of non-distilled or demineralized water will **not** be covered under the terms of the warranty.



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 with the convenience of a countertop steamer. It all adds up to greater convenience for you.

Quality Designed for Proven Performance



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