

**NEW**

## 350 Steam DC Oven

# DC Conveyor W

### ● Left and right side conveyor speed are adjustable in each.

Individual materials can be cooked at the same time thanks to these adjustable conveyor left side and right side conveyor. Much variety of menu and side dish can be handled.

### ● Energy-saving design

After the Sensor detect that the food material, Steam will come out automatically. Of course, steam will stop automatically when cooking is finished. This is Energy-saving design.

### ● Tasty, Speedy, Healthy. Because it is Super-heated steam.

Our NAOMOTO Super-heated steam is completely gas and Max temperature is 400 degree Celsius. The food material can be cooked crispy outside and juicy inside because of Baking up outside at moment by Super-heated steam. The food texture is like never tasted before. It is also healthy because of non-oil cooking. This is acceptable cooking for every generation.

### ● Comfortable operating space

Heat source generated by electric, so space around machine never becomes hot. It is also quiet because the machine is not equipped Fan. Comfortable working in quiet environment.

### ● Superior maintenance

Cooking space has plenty of room for daily maintenance. Stain is removed by heat of saturated steam. It is also cleaned easily by water in every corner of cooking space by opening the Batch door.



#### ■ Specifications

MODEL	DFC-240W
POWER SUPPLY VOLTAGE	415V. 3 phase 50/60 Hz
ELECTRICITY CONSUMPTION	11.09kW Breaker capacity 40A
MACHINE DEMENSIONS	1660mm x 815mm x 915mm (WxDxH)
PRODUCT MASS(WEIGHT)	Approximately 120Kg
STEAM COMSUMPTIONS	Around 30Kg/hour (Machine entrance steam pressure is 0.12MPa )
COOKING DEMENSIONS	60mm x 220mm x 2
COOKING SETTING TIME	30 seconds-10 minutes(Setting unit 10 seconds)
REMARKS	Optional machine stand Optional conveyor exit receiver Optional separate steam generator

\*Specifications may be altered with or without prior notice.