

Merit of steam cooking

There is a specific “Tasty” that can be done only by specific steam manufacture.



Easy to take apart



Quick cooking with high temperature



Cut unnecessary fat



Prevent oxidize



Less drip



No require to turn around the food



Different cooking at the same time



Less damage ingredients



Rich nutrition



Juicy and crispy



Less odor spreads



Defrost variety of food

NAOMOTO cooking products play an active role in various fields.

NAOMOTO have been manufacturing and marketing products which used in apparel and laundry industry since the foundation of 1948. Now we attract attention in food business by our technology and creative that was cultivated in the years of experience.

For instance,「350 steam DC oven」can significantly reduce the cooking speed, which is utilized by superheated steam. There are various benefits such as reducing fat and salt, but also containing the nutrition.

Please try our product manufactured by our long experience and surely skill of specific steam manufactures.



Grill, Steam, Boil, Warm.

We propose advantage of steam cooking.

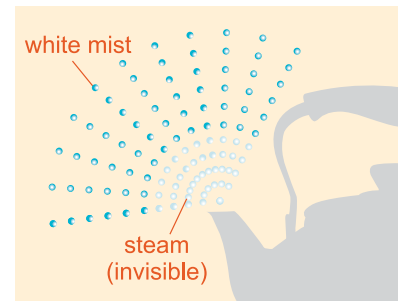


STEP. 1 Steam and white mist are different.

Most people think steam and mist are the same but these are completely different. For instance, when you boil water in the kettle, invisible gas is blown out first.

This is the steam. white mist is a steam cooled rapidly by touching the air. That is to say, steam is gas, white mist is liquid.

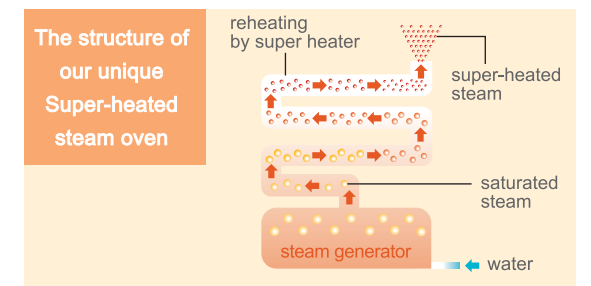
As a specialized steam manufacture, we have been manufacturing and marketing food equipment utilizing high quality steam created by our over half century experience and know-how.



How does meat roast by steam?

「Super-heated steam」changes the common sense of cooking.

Super-heated steam is a transparent gas that is further heated the saturated steam to temperature for more than 100°Cdegree. Food ingredients will be able to obtain heavy latent heat instantly and uniformly. So It enables to make speedy finish and retaining their own juicy tastes and nutrition. This is innovative new cooking method is different from microwave oven and steam convection oven. Traditionally, these are using steam just for preventing the ingredients from over drying.



STEP. 2 What is the advantage of steam cooking?

Less Degrading cooking ingredient.

During keeping warm and cooking, large amounts of steam is filled in the chamber so that it will be close to the oxygen-free condition.

As oxidation of the food ingredients can be suppressed by the oxygen-free condition, the taste will last longer.



Not gooey even after keeping warm.

Steam is not liquid but gas, so that the food ingredients will not have sweat. When meat bun or steamed meat dumpling has cooked by white mist, they are usually gooey on surface.



Quickly and Equally warm.

The size of the steam is about 1 in 100,000 of white mist! For instance, meat bun can be cooked quickly and uniformly because steam of ultrafine particles penetrate into the inside of the food.



Delicious



- Fluffy inside and crispy outside
- Thanks to less dripping, frozen food can be cooked without defrosting.
- Quick grill surface retaining juicy taste.
- Good yield with keeping juicy taste.

Speedy



- The effect of Far-Infrared Ray, makes that food can be heated up quickly to the inside.
- Enable to grill various materials at a time due to less odor spreading.
- Enable to cook at once because of food ingredients are cooked like wrapping them in steam.
- Frozen food can be cooked without defrosting.

STEP. 3 What is the difference between NAOMOTO and other steam?

The real steam

The real steam. We implement the steam supply of perfect gas, even for such a small machines for food equipment.

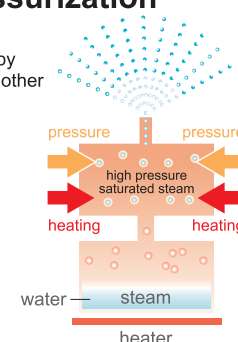
The secret is a compact boiler technology which was patented only by NAOMOTO. In the case of other equipments, food ingredients will show big difference because of steam containing moisture close to the mist.



Heating and pressurization

In general, Steam turns into gas by the heating of water. Steam from other manufactures can only do so far.

NAOMOTO's heated steam turned into gas by further more heating from this stage. By doing this, a lot of latent heat is transmitted to the food ingredients because steam will take certain time to contact the food ingredients and liquefied.



± 1°C temperature control

Insulation condition decides taste of ingredients. We have achieved that delicate temperature control ± 1°C by our specific technology. It enables you to manage the best temperature for each food.

Healthy



- Retaining rich Nutrition such as Amino Acid, Vitamin and so on.
- The food ingredients is cooked in an Oxygen-free condition and prevented from oxidizing.
- Enable to cooking by original oil contents in the ingredients without adding oil.
- Lowering the concerned calories and cutting down salt contents drastically.

Kitchen problems that annoy you, our Naomoto steam will solve.



Development of popular menu, The efficiency of cooking work, Reducing of labor costs etc. There are various problems that annoying owner chef. In this section, we will introduce a lot of solutions only by Naomoto steam. 「Naomoto steam may make it....」if you think so, please talk to our staff willingly.

Add new items on menu



Japanese food, Chinese, Western and Italian, you desire “delicious taste like famous chef” simply....

The solution is **350steam DC oven series**

Super-heated steam can be realized the taste at the next level. Furthermore, we have variety of size from a compact desktop type to a conveyor type to large amount of food that can be cooked at one time.



I want to add soup menu but there is no space to place the equipment.

The solution is **soup warmer**

It takes only 12 seconds that steam heat up a couple of 160cc soup up to 80°C. There is no worry about soup boiling down. It can be set up your preferred temperature with heat sensor. Since it is compact size, it's not much space required and fitting naturally.



Taste of the bread and menu of drink could be decide the popularity of the café.

The solution is **conveyer toaster**
DCQuto
Rebake machine

Fluty inside and crispy outside, Old cold bread will remake in a minute by Rebake machine. There is no problem even for part time worker because it's just simple operation by pressing switch.



I want to increase the customer flow of the shop.



To grill the dumplings is surprisingly consuming time. We want to provide all meal at the same time.

The solution is **steamer & grill**

Ultra-small-nano-sized steam will be steamed up the frozen dumplings at once. It takes only 90 seconds to grill. Special grill plate is difficult to stick. Steamer can be used for steam cooking. Large size which can grill 36 pcs of dumpling is also popular..



Of course, speed is important but I am not willing to compromise about fittest boiling time and steaming time.

The solution is **Si-Pronto Rice Steamer**

Frozen pasta, noodles and frozen rice can be defrosted in 35-60 seconds. Super Si pronto also can be defrosted or heated for the sealed frozen food and vegetable. These machines can be installed without Exhausting hood. It is guaranteed a stable finish, and user friendly for non professional operator.



Large amounts of cooking at factory and central kitchen. Not only speed but also taste are important.

The solution is **Large conveyer oven**

It can be grilled piece of sliced fish at only five minute half with high power and speed. It also enables to grill 1600 pieces of sliced fish in an hour. It can be finished deliciously even after cold due to grill at once with super-heated steam. It is prepared for variety of ingredients and 10 types of cooking can be registered in advance.



The solution is **Conveyer Toaster**
DCQute
Conveyer Oven

The dough which is life for pizza can be cooked fluty inside and crispy outside by only our Naomoto super-heated steam over 400°C.



Steam cooking? You can count on us.

We realized the steam cooking which used the high quality steam only by us. It could not imitate in the other companies. If you are looking for superior steamer, we will take care of that. We have been creating steam products over half century.

MS-306-B4

MS-306-T1








MS-306-T4



350 steam DC oven





※ The water softener is necessary separately

Model No.	Picture	Voltage	Power consumption	Steam pressure	Machine dimension (W)x(D)x(H)	Chamber size (W)x(D)x(H)	Weight	Water feeding type	Drainage	Steam Temperature Range	Oven Heater Temperature	Steam Amount	Steam Temperature Selection	Chamber Temperature selection	Remarks
NF-5020C		200V 3ph	9.9kW	0.1MPa	790mm × 615mm × 610mm	500mm × 310mm × 100mm	120kg	※Direct connection to water line	Automatic Drainage	100°C~400°C (Regular use till 350°C)	100°C~350°C (Regular use till 300°C)	3stage Selectable	3 Stage Selectable (Upper/Lower/Manual)	3 Stage Selectable (Upper/Lower/Manual)	•24 hours Operation Type is optional. For Japanese/Italian/Chinese/Bar restaurant 30-50seats
NF-5050C		200V 3ph	12.6kW	0.1~ 0.2MPa	1500mm × 770mm × 650mm	700mm × 460mm × 110 (65) mm	180kg	—	—	100°C~400°C (Regular use till 350°C)	100°C~350°C (Regular use till 300°C)	3stage Selectable (Upper/Lower)	3 Stage Selectable (Upper/Lower/Manual)	3 Stage Selectable (Upper/Lower/Manual)	•Separate placement boiler (steam capacity40-50kg/h steam pressure0.2~Mpa) For Pizza chain/Seafood processing factory/ Delicatessen factory/Caterer
NF-5050CW		200V 3ph	18.3kW	0.1~ 0.2MPa	1670mm × 800mm × 570mm	900mm × 500mm × 60mm	200kg	—	—	100°C~400°C (Regular use till 350°C)	100°C~350°C (Regular use till 300°C)	3stage Selectable (Upper/Lower)	3 Stage Selectable (Upper/Lower/Manual)	3 Stage Selectable (Upper/Lower/Manual)	•Separate placement boiler (steam capacity 40~50kg/h steam pressure0.2~Mpa) •It can be put two kinds of menus In the separate lanes at the same time. For Pizza chain/Seafood processing factory/ Delicatessen factory/Caterer.
QF-5100CB		200V 3ph	15kW	0.1MPa	1305mm × 470mm × 1340mm	525mm × 250mm × 60mm	180kg	※Direct connection to water line	Automatic Drainage	100°C~400°C	100°C~330°C	3stage Selectable (Upper/Lower)	6 programs (upper/lower selectable)	6 programs (upper/lower selectable)	•24 hours Operation Type is optional. •Automatic steam switch (Non-contact-sensor) For Japanese family restaurant/Pizzeria 50-150 seats
QF-5135CB		200V 3ph	20kW	0.1MPa	1503mm × 645mm × 1358mm	525mm × 350mm × 60mm	190kg	※Direct connection to water line	Automatic Drainage	100°C~400°C	100°C~330°C	3stage Selectable (Upper/Lower)	6 programs (upper/lower selectable)	6 programs (upper/lower selectable)	•24 hours Operation Type is optional. •Automatic steam switch (Non-contact-sensor) For Japanese family restaurant/Pizzeria 50-150 seats
QF-5200C		200V single/3 ph	5.5kW	0.1MPa	545mm × 600mm × 560mm	300mm × 265mm × 100mm	76kg	※Direct connection to water line	Automatic Drainage	100°C~400°C	100°C~350°C	3stage Selectable	6 programs (selectable)	6 programs (selectable)	•24 hours Operation Type is optional. •Chamber upper heater 3 stage selectable For Bakery/Curry shop 30-50 seats
QFB-5980C		200V 3ph	79.8kW	0.15MPa	3000mm × 1300mm × 1700mm	2250mm × 800mm × 80mm (three chamber)	1100kg	—	—	100°C~400°C (Regular use till 350°C)	100°C~350°C (Regular use till 300°C)	(Upper / Lower / Manual) Selectable	10 programs (upper/lower selectable)	10 programs (upper/lower selectable)	•Separate placement boiler (steam capacity is 170kg/h. Steam pressure 0.2~Mpa.) •Separate placement control panel. •Memorize ten ways of combinations of each heater temperature and conveyer speed For Food service/Food manufacture/ (Sea) food processing factory

specification





Defrosting

※ The water softener is necessary separately

Model No.	Picture	Voltage	Power consumption	Machine dimension (W)x(D)x(H)	Weight	Water feeding type	Drainage	Steam Pressure	Number of Meal	Remarks
QF-56M		200V 3ph 50/60Hz	6.2kW	340mm × 562mm × 490mm	41.5kg	※Direct connection to water line	Automatic Drainage	0.1MPa	2	•When "D" including grip, It becomes 680mm •24 hours Operation Type is optional. For Family restaurant/ Fast food/Food court/ Delivery pizza
NF-100T		200V 3ph	6.2kW	400mm × 600mm × 450mm	50kg	※Direct connection to water line	Automatic Drainage	0.1MPa	2	•24 hours Operation Type is optional. For Bar restaurant/ Food court



Multi- Steamer

※ The water softener is necessary separately




Model No.	Picture	Voltage	Power consumption	Machine dimension (W)x(D)x(H)	Weight	Water feeding type	Drainage	Steam Pressure	Remarks
MS-306-T4		200V 3ph	6.6kW	500mm × 640mm × 375mm	37.5kg	※Direct connection to water line	Automatic Drainage	0.1MPa	•Height without a nozzle. •24 hours Operation Type is optional. For Family restaurant/ Chinese restaurant
MS-306-T1		200V 3ph	6.6kW	460mm × 560mm × 375mm	37.5kg	※Direct connection to water line	Automatic Drainage	0.1MPa	•Height without a nozzle. •24 hours Operation Type is optional. •Valve type hand-operated in the steam exit. For Department floor of delicatessen/Food court
MS-306-B4		200V 3ph	6.6kW	493mm × 678mm × 955mm	81kg	※Direct connection to water line	Automatic Drainage	0.1MPa	•24 hours Operation Type is optional. For Chinese restaurant
QF-1070CCK		200V 3ph	6.6kW	493mm × 725mm × 1154mm	90kg	※Direct connection to water line	Automatic Drainage	0.1MPa	•For Vacuum cooking. •24 hours Operation Type is optional. For School cafeteria/ Family restaurant/Hotel

Steamer (hotplate of steaming thermal insulation)

※ The water softener is necessary separately


Model No.	Picture	Voltage	Power consumption	Machine dimension (W)x(D)x(H)	Weight	Water feeding type	Drainage	Steam Pressure	Remarks
QF-1130CK		200V 3ph	5.4kW	563mm × 668mm × 940mm	85kg	※Direct connection to water line	Automatic Drainage	0.1MPa	•24 hours Operation Type is optional. For Ramen chain/ Chinese restaurant/ Family restaurant
QFS-1120CK		200V 3ph single ph	3.3kW	390mm × 644mm × 878mm	73kg	※Direct connection to water line	Automatic Drainage	0.1MPa	•24 hours Operation Type is optional. For Ramen chain/ Chinese restaurant/ Family restaurant

Gyoza Grill (Dumpling baking)


Model No.	Picture	Voltage	Power consumption	Machine dimension (W)x(D)x(H)	Weight	Water feeding type	Drainage	Steam Pressure	Remarks
QF-9102G		200V single ph 50/60Hz	1.6kW	Body 402mm × 553mm × 299mm Controller 122mm × 145mm × 320mm	30kg (set weight)	—	—	—	•The length of Connecting cable to Controller is about 2m. •Hot plate surface is (W)300mm x (H)350mm For Ramen chain/ Chinese restaurant
QF-9200GH		200V 3ph 50/60Hz	3.6kW	Body 247mm × 629mm × 209mm Controller 120mm × 258mm × 210mm	32kg (set weight)	—	—	—	•The length of Connecting cable to Controller is about 2m. •Hot plate surface is (W)170mm x (H)355mm •24 dumplings of 4 people For Specialty store of dumplings/Ramen chain
QF-9211G-Y		200V 3ph 50/60Hz	5.4kW	Body 353mm × 603mm × 274mm Controller 174mm × 651mm × 323mm	54kg (set weight)	—	—	—	•The length of Connecting cable to Controller is about 2m. •Hot plate surface is (W)255mm x (H)430mm •36 dumplings for 6 people For Specialty store of dumplings/Ramen chain
QF-9301G-Y	—	200V 3ph 50/60Hz	7.8kW	Body 605mm × 802mm × 233mm Controller 174mm × 651mm × 323mm	73kg (set weight)	—	—	—	•The length of Connecting cable to Controller is about 2m. •Hot plate surface is (W)400mm x (H)500mm •72 dumplings for 12 people For Specialty store of dumplings/Ramen chain
QF-9900GH	—	200V single ph 50/60Hz	1.8kW	Body 200mm × 240mm × 240mm Controller 120mm × 215mm × 210mm	13.6kg (set weight)	—	—	—	•The length of Connecting cable to Controller is about 2m. •Hot plate surface is (W)170mm x (H)170mm •12 dumplings for 2 people For Specialty store of dumplings/Ramen chain

Soup warmer

※ The water softener is necessary separately

Model No.	Picture	Voltage	Power consumption	Machine dimension (W)x(D)x(H)	Weight	Water feeding type	Drainage	Steam Pressure	Remarks
NF-3300S-HA		200V single ph	3.3kW	280mm × 480mm × 650mm	39kg	※Direct connection to water line	Automatic Drainage	0.1MPa	•24 hours Operation Type is optional. For Café/ School café teria/ Fast food

Rebake, steam buns and bread

Model No.	Picture	Voltage	Power consumption	Machine dimension (W)x(D)x(H)	Weight	Water feeding type	Drainage	Steam Pressure	Remarks
NF-2001B		100V	1.5kW	390mm × 510mm × 393mm	28kg	—	Storing water type	—	•Heating with halogen lamp and steam •F softener is necessary separately For Café/Hotel