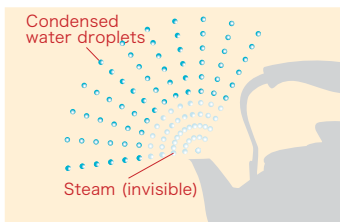


In the first place,

for those who do not know . . . **what it means to cook with steam.**

Steam is not condensed water droplets.

Steam is invisible gas that spews out of the spout of the kettle with boiling water. The steam will be cooled down touching the surround air and become visible (liquid). This is what we call condensed water droplets. Naomoto manufactures and distributes varieties of food machinery using high quality steam.



Steam can reduce the cooking time!

Surprisingly, the size of a particle of steam is about one hundred thousandth of a condensed water droplet. Since these ultra-fine particles of steam swiftly and evenly permeate inside of the food, the cooking time is reduced amazingly. This is the totally brand new cooking method different from steam convection or microwave oven.



Therefore, Tasty & Healthy

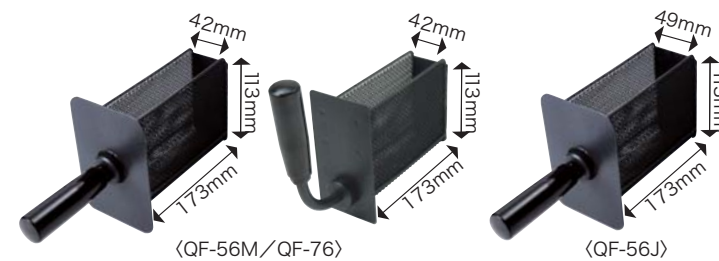
Shorter cooking time means less damage to the food materials. Since cooking food with a large amount of heat for a short time, steam cooking allows the food to retain its flavor and nutrients. Moreover, food is cooked in almost oxygen-free environment, which inhibits the oxidation of the food and lasts its flavor.



Machine dimensions (QF-56M/QF-56J)



Dimensions of trays



Model	QF-56M(Two Trays)	QF-76(One Tray)	QF-56J(Two Trays)
Function	Defrosting machine for frozen noodle		Reheating machine
Voltage	200V 3ph 50/60Hz	200V 1ph 50/60Hz	200V 3ph 50/60Hz
Electric Consumption	6.2kW	3.3kW	6.2kW
Dimensions (WxDxH mm)	340x562x490 ※(D)638 including handle of the tray.	300x415x490 ※(D)503 including handle of the tray.	340x562x490 ※(D)638 including handle of the tray.
Water Feeding Method	Directly connecting with faucet		Directly connecting with faucet
Drainage	Automatic drainage of the steam tank		Automatic drainage of the steam tank
Seam Pressure	0.1MPa		0.1MPa
Weight	41.5kg	30.5kg	41.5kg

※Please ask nearby Naomoto agency about 24 hours operable machine.
 ※Specifications may or may not be changed without notice.



19-8, Ishigatsuji-cho, Tennoji-ku,
 Osaka 543-0031, Japan
 Tel:06-6775-2506, Fax:81-6-6775-2511
 E-mail:overseas@naomoto.com
<http://www.naomoto.com>



Si-Pronto grande

Defrosting machine for frozen noodle.
 [QF-56M/QF-76]

Reheating machine for boiled noodle.
 [QF-56J]





Only **20** seconds
for cooking delicious pasta.



Realized **Faster** Defrosting by Steam and Additional **Cost Savings**.

Si-Pronto Grande Debuts!

Frozen pasta can be defrosted about twice as fast as the conventional model by using Naomoto's original high quality steam. Amazingly, it takes only 20 seconds at the fastest for defrosting them. Steaming hot pasta can be served to your customers faster than ever! Furthermore, it offers about 35% reduced running costs (electricity and water charge) pursuing ecology & economy. Naomoto's knowledge and technology of steam has advanced the popular series of food machinery.

About **35% Cut**
in Running Costs

※This figure is calculated by the difference in cooking time of a piece of frozen pasta on condition that the machine is operated 30 days a month and 100pcs of frozen pasta a day. The running cost includes electricity and water charges.



Responds to varieties of frozen items including pasta.

It is possible to defrost or cook vacuum-packed frozen foods, rice and vegetables.

※Defrosting time depends on the volume and thickness of the noodles.

Weight reduction of the tray using special alloy.

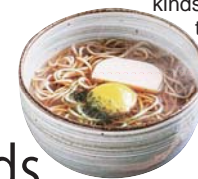
Adopts the special alloy for the pasta tray, which makes it lighter and easier to use.

No need to drain water in the tray. No more wrist trouble.

There is no need to drain the water in the tray each time and to worry about wrist troubles (occupational disease).

Insert tray. Available for use only one tray or both trays at a time.

It is possible to use each tray independently or simultaneously. Two different kinds of food can be cooked at the same time.



Automated cleaning with high temperature steam.

Accumulated noodle debris on the machine bottom is automatically cleaned after finish operation. High temperature steam also has a sterilization effect.

8 Noteworthy Advantages

Cooking the food evenly with easy operation.

Buzzer sounds when the cooking is finished after turning on the start switch. Any operator can achieve the same results at any time.



Realizes gelatinized delicious tastes.

It defrosts frozen food immediately with Naomoto's original high quality steam and realizes gelatinized delicious taste the food has before frozen.

Steam does not permeate the kitchen.

Because of the built-in exhaust cooling device, steam does not permeate the kitchen and water does not collect on the floor, neither, which brings comfortable working environment.



Three easy steps!



1 Put the frozen noodle into the tray
The vertical handle allows the easy operation with one hand even for women. Toppings can be also defrosted at the same time using the other tray.



2 Set the timer
Turn the switch on after confirming that the tray is firmly set. Be aware that steam leaking may cause burn injury.



3 Cooking is completed when the buzzer goes off.
Buzzer goes off at the setting time. Steaming hot delicious pasta will be ready just after putting sauce on it.



Frozen sauce also can be defrosted!

Only 10 seconds for reheating the boiled noodle!

QF-56J takes only 10 seconds to reheat the boiled noodle. In addition to the defrosting food, menu will be expanded to include reheating boiled noodle.

L-shaped tray type is also available.



One tray type model is also available.

Model (QF-76) with a single insert type tray is also available.



※Please ask nearby Naomoto agency for the details.