



Steam boiling chamber UNIPAR U3-E

STRÁNSKÝ A PETRŽÍK



Steam boiling chamber UNIPAR U3-E is member of UNIPAR chambers and it is pressure free boiling device with *electrical heating*, controlled by adjustable time and temperature inside the chamber, with automatic water refilling.

The chamber is designated for heat processing of food products, especially all types of dumplings from yeast dough and potato dumplings, for boiling potatoes, rice, meat and meat products and for sterilization and food defrosting.

It is suitable for central production of public catering companies, canteens, eating places as well as for restaurants. Thanks to the implementation of the steam boiling technology, the productivity will increase compare to the water cookers and you will save electrical energy and water. This chamber also contributes to better working conditions and safety at work as it requires lower temperatures, it saves space in the workplace and reduces the excessive steaming from water cookers. The quality of boiled food is also considerably higher, when the steam chamber is used.

Technical data:

Dimensions: width x depth (inc. engaged cart) x height	1100mm x 950mm x 1500mm
Cart dimensions: width x depth x height	785mm x 850mm x 1500mm
Dimensions of supporting plate	650 x 530 x 20 (resp. 40) mm
Total supporting area	6 x 0,34 m ² = 2 m ²
Basic water volume	22 liters
Water consumption during operation	Approx. 10 liters per hour
Working temperature	Variable from 60°C to 95 °C
Boiling output for bread dumplings (4 slices / 1 helping)	480 helpings per hour
Voltage 3N~	400 V 50 Hz
Electrical input	12 kW
Working cycle time	Variable from 1 minute to 99 hours 99 minutes
Water inlet	G 1/2"
Steam drain – neck diameter	32 mm
Water condensate drain – neck diameter	32 mm
Total weight	290 kg



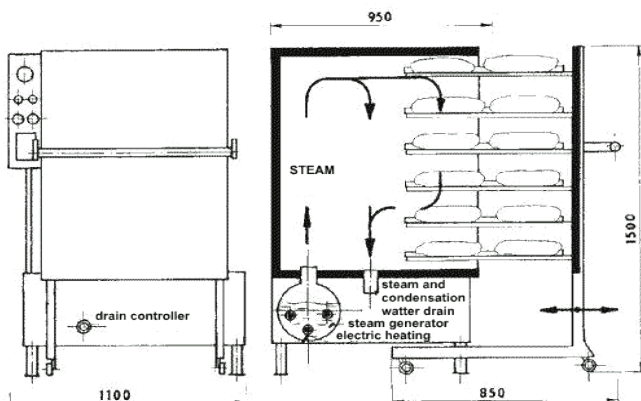
Food cart

Order code:

4020 0301 5000 0000

Package content:

- Steam boiling chamber - 1 pc
- Loading cart - 2 pcs
- Plate with edge 20 mm - 12 pcs
- Plate with edge 40 mm - 12 pcs



Reference time of boiling of some foods:

Bread dumplings	26 - 35 minutes
Fruit filled dumplings	08 - 15 minutes
Potato dumplings	25 - 35 minutes
Filled potato dumplings	20 - 25 minutes
Pork and beef meat	60 minutes
Vegetables	10 minutes
Vegetable dishes	20 minutes
Potatoes	20 minutes
Warming-up sausages	20 minutes
Warming-up dishes – packaged single helping	12 minutes