

Miracle Steamer

Models:

MS-150, MS-250

MS-155, MS-255

MS-355



MS-150



MS-250

The Miracle Steamer is the latest addition to our steamer technology product line.

The Miracle Steamer features two steam options. For instant steam that quickly reheats items or melts cheese, a simple push button releases dry, super-heated steam into the food chamber. Because the steam is released from the top of the food chamber, heat penetration is very efficient and fast.

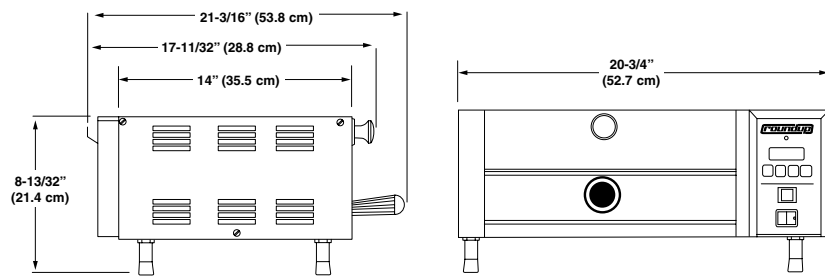
For items that require longer steaming times, a programmable time cycle is also provided.

Features:

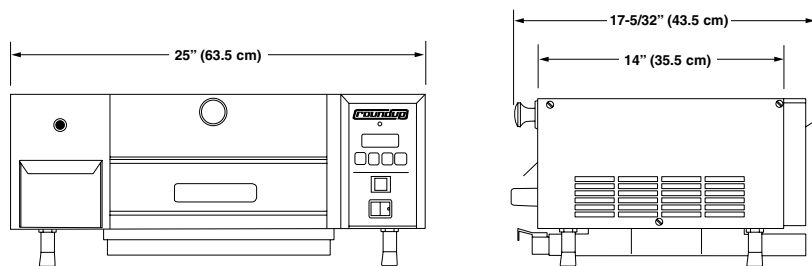
- Easy to use Drawer or Spatula System
- Compact Size
- Digital Display Thermostat and Electronic Controls
- Ideal for Melting Cheese, Reheating Food Items and Steaming a Variety of Food Items
- Quick and Easy Clean Up
- Patented Open Steam Generator, Allows Use of Plain Tap Water
- Stainless Steel Construction for Long Life

Dimensions

MS-150/155 & MS-250/255



MS-355



Electrical Cord & Plug Configurations

Letter Code*	Description	Configuration
C	Commercial Cord	
H	Harmonized Cord	
C	CEE7/7 Schuko 16 Amp, 250 VAC	
F	NEMA 5-15P 15 Amp, 120 VAC	
V	NEMA 6-20P 20 Amp, 250 VAC	

* Used in Model Designation

Model	Manufacturing No.	VAC	Watts	Amps	Hz	Self Contained	Direct Hook-up
Spatula Style							
MS-150	9100420	208	3300	15.9	50/60	X	
MS-150	9100426	230	3300	14.5	50/60	X	
MS-150	9100428	230	3300	14.5	50/60	X	
MS-250	9100430	208	3300	15.9	50/60		X
MS-250	9100436	230	3300	14.5	50/60		X
MS-250	9100438	230	3300	14.5	50/60		X
Drawer Style							
MS-155	9100450	208	3300	15.9	50/60	X	
MS-155	9100456	230	3300	14.5	50/60	X	
MS-255	9100462	120	1800	15.0			X
MS-255	9100460	208	3300	15.9	50/60		X
MS-255	9100466	230	3300	14.5	50/60		X
MS-355	9100480	208	3300	15.9	50/60	X	
MS-355	9100486	230	3300	14.5	50/60	X	

Capacity

14" Spatula accomodates: pizza, bread products, tortillas, wrap style sandwiches and is ideal for melting cheese.