



NEWTOP

Natural Gas Steamer



3 Door Steam Cabinet



2 Door Steam Cabinet



Single Unit Dim-Sum Steamer



Double Unit Dim-Sum Steamer





Natural Gas Steamer characteristics

Newtop Gas Steam Cabinet and Dim Sum Steamer have the features of environmental protection, energy saving, safety and reliable as well as easy to clean. Newtop steamers equipped with security system (hot flame extinguishing protection device) and are ideal cooking equipment for restaurants.

- 1.1 The steamer water tank and its components which contact with the vapor are all made of stainless steel. The automatically water filling system secure the water tank maintain on a reliable balance level. Water protection system prevents damage to the water tank. The water tank using $\phi 1-1/2$ " ball valve for water drain out and the handle set in the front of the appliance for easy operating.
- 1.2 Patented invention of the water tank structure makes the steamer have a large heating supply, high thermal performance, and the amount of natural gas usage decreases 20% than other similar product.
- 1.3 Professional designed burner and water tank tube structure make the gas burned completely and reduce carbon monoxide, nitrogen oxides and other harmful substances. Fire flame distribution is evenly dispersed. Less burning noise.
- 1.4 Independent gas valves control different burners and adjust the main fire flame according to the need of heat during cooking. By opening or closing different gas valve, heat and steam come out differently, three functions including fast steaming, slow steaming and insulation. The steamer keeps pilot flame as usual fire.
- 1.5 Each steam cabinet layer is independent and heat evenly effectively improved the steam utilization.
- 1.6 Steam cabinet door has a special structure of the silicone, and the use of buckle locks ensures that the steam door is sealed with no steam leaked.
- 1.7 All Newtop Gas Steamers use only on non-combustible floors. minimum clearance from combustible construction and non-combustible, 8" from side and 8" from back, commercial use only.

Inside each Newtop steam cabinet can be put 2 GN1 / 1 bowl or a GN2 / 1 basins, standard 4-layer configuration

- SM-3D-N: 3 door steam cabinet
Cabinet body set 3 steaming compartments:
One steam cabinet L * W * H (655*600*400)
Two steam cabinet L * W * H (655*600*220)
- SM-2D-N: 2 door steam cabinet
Cabinet body set 2 steaming compartments:
Two steam cabinet L * W * H (655*600*400)

The upper part of Newtop Dim-Sum steamer is open for free choice of round stainless steel, bamboo Dim Sum steamer, or rectangular Vermicelli Roll steamer.

- SM-DES-N/SM-RRS-N: 2 round headed Dim-Sum steamer
Upper part: free choice
Lower part: has 2 sets of independent control valves. (4 valves control 4 burners)
- SM-SES-N: 1 round head steamer
Upper part: free choice
Lower part: has 1 set of independent control valves. (2 valves control 3 burners)
- SM-SNS-N-750: 1 round head steamer(mini)
Upper part: free choice
Lower part: has 1 set of independent control valves. (2 valves control 2 burners)



Natural Gas Steam Cabinet Spread sheet

No.	Description	Model	# of Door	# of Burner	Burner Rating (BTU/KW)	Size L*D*(H1+H2)	Water Inlet/Drainage	Gas Inlet	Net/Gross Weight(kg)
1	2 Door Steam Cabinet 雙門蒸櫃	SML-2D-N	2	3	191000/56	900*810*1765	DN15/DN40	DN40	225/265
2	3 Door Steam Cabinet 三門蒸櫃	SML-3D-N	3	3	191000/56	900*880*1900	DN15/DN40	DN40	255/295
3	Mini-2 Door Steam Cabinet 迷你蒸櫃	SML-2D-N-750	2	2	116000/34	750*810*1765	DN15/DN40	DN40	215/255



SML-3D-N



SML-2D-N



SML-2D-N-750



Drainage & door pole



Inside cabinet



No.	Description	Model No.	# of Steam Unit	# of Burner	Burner Rating (BTU/KW)	Size L*D*(H1+H2)	Water Inlet/Drainage	Gas Inlet	Net/Gross Weight(kg)
1	Double Unit Steamer (Regular Size) 雙頭蒸爐	SML-DES-N	2	4	170000/50	1500*1050*1250	DN15/DN40	DN40	322/362
2	Double Unit Steamer (Middle Size) 雙頭蒸爐	SML-RRS-N	2	4	142800/42	1200*1050*1250	DN15/DN40	DN40	302/342
3	Single Unit Steamer (Regular Size) 單頭蒸爐	SML-SES-N	1	3	142800/42	900*1050*1250	DN15/DN40	DN40	238/278
4	Single Unit Steamer (Mini Size) 迷你單頭蒸爐	SML-SNS-N-750	1	2	85000/25	750*1050*1250	DN15/DN40	DN40	228/268



**SML-SES-N
SML-SNS-N-750
(Standard Style)**



**SML-SES-N
SML-SNS-N-750
(Standard Style)**



**SML-RRS-N
(Standard Style)**



**SML-DES-N
(Standard Style)**



Chinese Dim Sum round steamer



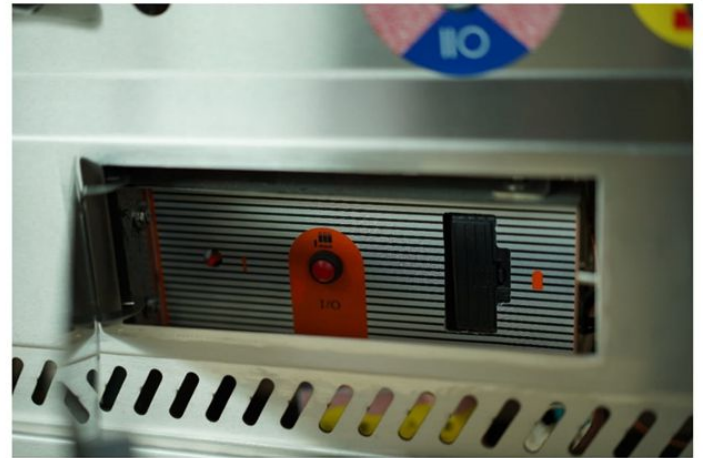
Adjustable steam unit, suitable for Chinese Dim Sum round steamer or Rectangular Vermicelli Roll steamer



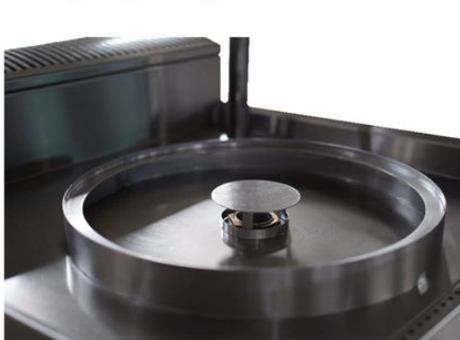
Rectangular Vermicelli Roll steamer



2 groups independent steam unit control



Automatic ignition



Steam outlet



Open kitchen Style



Water outlet

No.	Name	Item No.	Picture
1	Rectangular Vermicelli Roll steamer 單格腸粉爐		
2	20.5" SS Chinese Dim Sum round steamer (set=1cover + 4 bodies) 20.5" 鋼蒸籠 (套裝=1 蓋+4 籠身)		
3	20.5" stainless Steel Steamer stand 20.5" 鋼水腳		
4	54cm Stainless Steel Steamer plate (7 hole) 鋼 54" 鋼 7 孔板		

Please order by:

Phone: 604-233-0360

E-mail: info@sunming.ca

For more information please visit our website:

www.sunming.ca