

Miracle Steamer | MS



THE STEAMER FOR EXPANDING MENUS

Eliminate long waits and prepare hot menu items quickly and efficiently with the Miracle Steamer. This unit converts plain tap water into super-heated dry steam so foods keep their original textures, colors, flavors, and nutrients.

The Miracle Steamer delivers steam from the top down onto product, making it the perfect piece of equipment for finishing and melting cheese. The amount of steam is always consistent, removing the guesswork and producing a uniform finish from one operator to the next. The Miracle Steamer features two steaming options. For instant steam that quickly reheats items or melts cheese, a simple push of a button releases dry, super-heated steam from the top of the food chamber so heat penetration is very efficient and fast. For items that require longer steaming times, the Miracle Steamer features a digital controller that allows operators to program a timed cycle.



Top-down steamer for finishing, melting cheese, reheating, and steaming a variety of food items.

MS-250 Miracle Steamer



Top-Down Delivery

The intense, top-down heat generated by the Miracle Steamer cooks and reheats food quickly and easily.



Fully Programmable

The Miracle Steamer has a fully programmable timed cycle. Easily adjust the time, number of steam shots, and amount of steam to ensure the best results.



Small Footprint

The Miracle Steamer features a compact design and is available with a direct water hook-up or self-contained water reservoir for flexibility in installation.



MORE EFFICIENT

Steam transfers heat quickly, which means foods are cooked and ready to serve faster. With a consistent amount of steam each time, there's no guesswork and no room for error.

BETTER FINISH

With the Deluxe Food Warmer's steaming process, water molecules in the vapor do not condense or leave foods soaked and dripping. This allows the foods to maintain their original colors so that the final product looks fresh and appetizing.

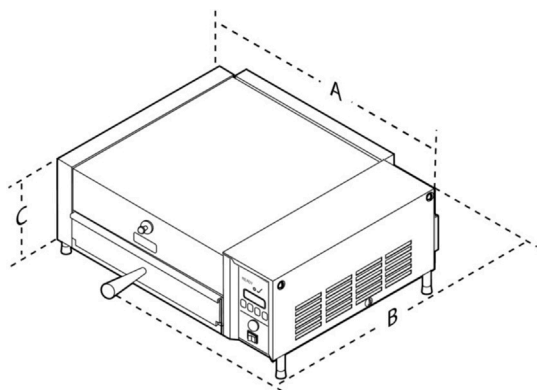
BETTER TASTE

Cooking with steam means serving foods that tastes as great as they look. Compared with microwave cooking, steam is less destructive, allowing foods to keep their original textures, flavors, and nutrients.



MS-150 Miracle Steamer

Miracle Steamer | MS



Features:

- Instantly turns plain tap water into super-heated dry steam.
- Prepare a variety of different menu items with a consistent finish each and every time.
- Fully adjustable pulse of steam.
- Programmable steam cycle.
- Available with either a spatula or a drawer for loading product.
- Available with a four-channel programmable timer.

NOTE: Units with a direct water hookup require a water pressure regulator. The psi should be between 20 and 30.

Spatula style with self-contained water reservoir (side)

Electrical Ratings

Dimensions and Weight

| Model & Mfg. No. | Capacity | Approvals | Plug | Volts | Watts | Amps | Hz. | Width | Depth | Height | Shipping Weight |
|--------------------|----------------------------------|-----------|---------------|-------|-------|------|-------|-----------------|---------------------|---------------------|--------------------|
| MS-150 9100420 | 14" (356 mm) spatula | | NEMA 6-20P | 208 | 3300 | 15.9 | 50/60 | 21" (533 mm) | 21 3/8" (543 mm) | 10 1/4" (260 mm) | 58 lbs. (26 kg) |
| MS-150 9100423 | 14" (356 mm) elevated spatula | | NEMA 5-15P | 120 | 1800 | 15 | 50/60 | 21" (533 mm) | 21 3/8" (543 mm) | 10 1/4" (260 mm) | 58 lbs. (26 kg) |
| MS-150* 9100443 | 14" (356 mm) spatula | | NEMA 6-20P | 208 | 3300 | 15.9 | 50/60 | 22" (559 mm) | 21 3/8" (543 mm) | 10 1/4" (260 mm) | 58 lbs. (26 kg) |
| MS-150 9100421 | 14" (356 mm) spatula | | IEC-309 | 230 | 3300 | 14.4 | 50/60 | 21" (533 mm) | 21 3/8" (543 mm) | 10 1/4" (260 mm) | 58 lbs. (26 kg) |
| MS-150 9100428 | 14" (356 mm) spatula | | CEE 7/7 | 230 | 3300 | 14.4 | 50/60 | 21" (533 mm) | 21 3/8" (543 mm) | 10 1/4" (260 mm) | 58 lbs. (26 kg) |



Model: MS-150

Spatula style with direct water hook-up

| | | | | | | | | | | | |
|--------------------|-------------------------|--|---------------|-----|------|------|-------|-----------------|---------------------|--------------------|--------------------|
| MS-250 9100430 | 14" (356 mm) spatula | | NEMA 6-20P | 208 | 3300 | 15.9 | 50/60 | 21" (533 mm) | 21 3/8" (543 mm) | 9 1/2" (241 mm) | 55 lbs. (25 kg) |
| MS-250 9100438 | 14" (356 mm) spatula | | CEE 7/7 | 230 | 3300 | 14.4 | 50/60 | 21" (533 mm) | 21 3/8" (543 mm) | 9 1/2" (241 mm) | 55 lbs. (25 kg) |
| MS-250* 9100441 | 14" (356 mm) spatula | | IEC-309 | 230 | 3300 | 14.4 | 50/60 | 21" (533 mm) | 21 3/8" (543 mm) | 9 1/2" (241 mm) | 55 lbs. (25 kg) |



Model: MS-250

Drawer style with self-contained water reservoir (side)

| | | | | | | | | | | | |
|-------------------|------------------------|--|---------------|-----|------|------|-------|-----------------|---------------------|---------------------|--------------------|
| MS-155 9100450 | 14" (356 mm) drawer | | NEMA 6-20P | 208 | 3300 | 15.9 | 50/60 | 21" (533 mm) | 17 1/4" (438 mm) | 10 1/4" (260 mm) | 60 lbs. (27 kg) |
| MS-155 9100452 | 14" (356 mm) drawer | | NEMA 5-15P | 120 | 1800 | 15 | 50/60 | 21" (533 mm) | 17 1/4" (438 mm) | 10 1/4" (260 mm) | 60 lbs. (27 kg) |



Model: MS-155

Dimensions are for item without shipping box. Shipping weight includes item and shipping box. Items highlighted in blue are for international markets.

Drawer style with self-contained water reservoir (front)

Electrical Ratings

Dimensions and Weight

| Model & Mfg. No. | Capacity | Approvals | Plug | Volts | Watts | Amps | Hz. | Width | Depth | Height | Shipping Weight |
|---------------------|---------------------|-----------|------------|-------|-------|------|-------|------------------|------------------|------------------|-----------------|
| MS-355 9100480 | 14" (356 mm) drawer | | NEMA 6-20P | 208 | 3300 | 15.9 | 50/60 | 25 1/4" (641 mm) | 17 1/4" (438 mm) | 10 1/4" (260 mm) | 65 lbs. (29 kg) |
| MS-355CV 9100486 | 14" (356 mm) drawer | | NEMA 6-20P | 230 | 3300 | 14.4 | 50/60 | 25 1/4" (641 mm) | 17 1/4" (438 mm) | 10 1/4" (260 mm) | 65 lbs. (29 kg) |
| MS-355 9100482 | 14" (356 mm) drawer | | NEMA 5-15P | 120 | 1800 | 15 | 50/60 | 25 1/4" (641 mm) | 17 1/4" (438 mm) | 10 1/4" (260 mm) | 65 lbs. (29 kg) |
| MS-355 9100483 | 14" (356 mm) drawer | | NEMA 5-20P | 120 | 1800 | 15 | 50/60 | 25 1/4" (641 mm) | 17 1/4" (438 mm) | 10 1/4" (260 mm) | 65 lbs. (29 kg) |



Model: MS-355

Drawer style with direct water hook-up

Electrical Ratings

Dimensions and Weight

| Model & Mfg. No. | Capacity | Approvals | Plug | Volts | Watts | Amps | Hz. | Width | Depth | Height | Shipping Weight |
|-------------------|---------------------|-----------|------------|-------|-------|------|-------|--------------|------------------|-----------------|-----------------|
| MS-255 9100460 | 14" (356 mm) drawer | | NEMA 6-20P | 208 | 3300 | 15.9 | 50/60 | 21" (533 mm) | 17 1/4" (438 mm) | 9 1/2" (241 mm) | 60 lbs. (27 kg) |
| MS-255 9100462 | 14" (356 mm) drawer | | NEMA 5-15P | 120 | 1800 | 15 | 50/60 | 21" (533 mm) | 17 1/4" (438 mm) | 9 1/2" (241 mm) | 60 lbs. (27 kg) |



Model: MS-255

* Includes four-channel programmable timer. † Includes extended exhaust system for venting steam.

Miracle Steamer Accessories

| Item | Mfg. No. | Description | For Use With |
|-------------------------------------|----------|--|---------------------------------|
| Spatula | 7000260 | Spatula with large holes in bottom to allow more steam to penetrate food. | MS-150 & MS-250 |
| SMS-200 Stacking Rack | 9900005 | Rack to stack two units to save space and improve access. Organizes utility lines, protects water pressure regulators, and collects water to single drain hose. 22 1/8" (562 mm) width x 16 1/2" (419 mm) depth x 25 1/2" (648 mm) height. | MS-150, MS-155, MS-250 & MS-255 |
| Single Water Pressure Regulator Kit | 7000314 | Water pressure regulator assembly for use with one steamer. | All MS models |
| Dual Water Pressure Regulator Kit | 7000235 | Water pressure regulator assembly for use with two steamers. | All MS models |