



U.S. ICE MACHINE
MANUFACTURING COMPANY

PASTRAMI STEAMER - GAS



FEATURES:

- Using our Ultimate Pastrami Steamer you can serve the Pastrami Meat or Corned Beef "Piping HOT"
- The Adjustable Temperature Control gives you the option to steam your meat on different temperature as your actual recipe requires
- "COOL TOUCH" - because of the high quality insulation you never burn your hands by touching this Steamer
- The steamer is made out of All Stainless Steel as it is a standard for us
- It can receive two (2) pieces of Full Sized Food Pans
- Removes all the fat from your Pastrami
- By placing your Pastrami into a Microwave you can literally kill the taste and texture. The result? Bubble Gum...
- Easy access and cleaning of pans and water tray
- Suitable for Chicken - Fish - Pork or even for Vegetables!

SPECIFICATIONS:

- Natural Gas
- Water connection to fill up the tray, 3/8"
- Drain connection with valve
- Completely Insulated
- Capacity: Up to 80 lbs of Meat at once!
- Dimensions: 17.5" W x 27.5" D x 41" H. (Depth includes the drain connection in the back.)



U.S. ICE MACHINE
MANUFACTURING COMPANY

Pastrami Steamer - Manufactured by U.S. Ice Machine Mfg

Total Height
40"
legs are included



Total Length
18"

Total Depth
31"
including the gas valve
in the back

SPECIFICATIONS:

Propane or Natural Gas Operated
(setup by request)

8,000 - 12,000 BTU Burner
- Adjustable Flame -

Completely Insulated

Capacity:
Up to 100 lbs of Meat at once!