

Technical Specifications EYC-70



EYC-70

Induction Yum Cha Steamers

- 20kW rapid induction high-frequency coil technology
- 8 level heat settings with LED visual power display
- Rapidly boils water to generate steam consistently
- Water access via rear laundry arm
- Zinc-aluminium alloy burner handle
- AISI grade stainless used on all external panels
- High quality engineering and craftsmanship throughout
- Isolated bottom ensures user safety at all times

Connections

- Electric - hard wired or fit cable and plug (not supplied)
- Water inlet 1/2" threaded BSP male
- Drain 2" BSP male

Options/Accessories

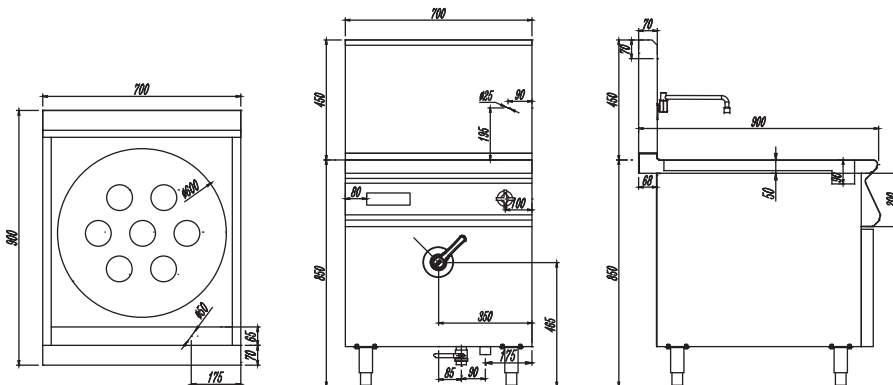
- Low splashback customisations

Water Treatment

- Reverse Osmosis (RO) highly recommended in VIC and required in all other Australian states and territories

INDUCTION

- Suitable for cooking dim sum/dumplings/bao buns
- 20kW induction produces steam within 5 mins of startup
- Instant heat transfer delivering high steam output
- Precise heat control with visual LED display
- Supplied with a 7-hole plate suitable for bamboo baskets
- Lower ambient heat for a more comfortable kitchen
- 90%+ thermal efficiency results in lower energy costs
- Safer than gas with zero carbon emissions or combustion
- Durable, versatile, and easy to clean and service
- 2* Year Parts and Labour 'Platinum Warranty'



Model	Description	Dimensions	Power
EYC-70	Single Induction Steamer with 7 Hole Plate	700w x 900d x 1300h	20kW, 27.8A, 3PH, 50Hz