

Miracle Steamer

Models:

MS-150, MS-250

MS-155, MS-255

MS-355



MS-150



*MS-250

MS-355* Not Shown

The Miracle Steamer is the latest addition to our steamer 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.

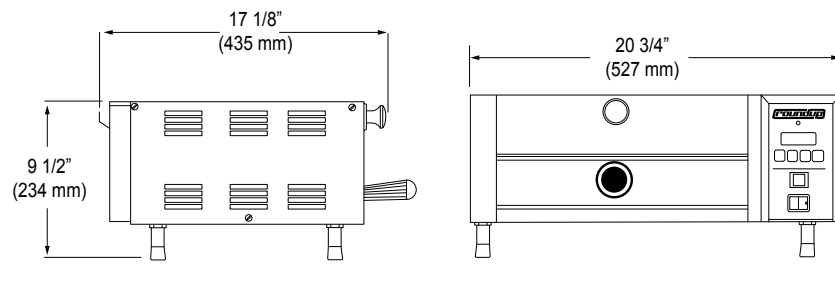
Features:

- Easy to use Drawer or Spatula System
- Compact Size
- Digital Display 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
- Models Available with either a Self Contained Water Reservoir or Direct Water Hookup.

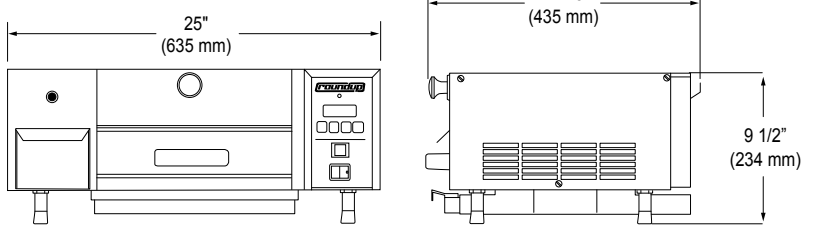
* Water Pressure Regulators are required for units with direct water hook-ups

Dimensions

MS-150/155 & MS-250/255



MS-355



Electrical Cord & Plug Configuration

Letter Code	Description	Configuration
C H	Commercial Cord Harmonized Cord	
(H)C*	CEE 7/7, 16 Amp., 250 VAC (Assembly Only).	
(C)F**	5-15P, 15 Amp., 120 VAC., Non - Locking (Assembly Only).	
(C)V**	6-20P, 20 Amp., 250 VAC., Non - Locking (Assembly Only).	

* Indicates the plug comes with a Harmonized Cord
 ** Indicates the plug comes with a Commercial Cord

NOTE: Water Pressure Regulators required on units with direct water hook-ups.

Style	Model	Mfg. No.	VAC	Watts	Amps	Hz	Self Contained	Direct Hook-up
SPATULA	MS-150CV	9100420	208	3300	15.9	50/60	✓	
	MS-150CV	9100424	208	3300	15.9	50/60	✓	
	MS-150CV	9100426	230	3300	14.5	50/60	✓	
	MS-150HC	9100428	230	3300	14.5	50/60	✓	*
	MS-250CV	9100430	208	3300	15.9	50/60		✓ *
	MS-250CV	9100432	208	3300	15.9	50/60		✓ *
	MS-250CV	9100433	230	3300	14.4	50/60		✓ *
	MS-250CV	9100436	230	3300	14.5	50/60		✓ *
	MS-250HC	9100438	230	3300	14.5	50/60		✓ *
	MS-250CF	9100439	120	1800	15.0	50/60		✓
DRAWER	MS-155CV	9100450	208	3300	15.9	50/60	✓	
	MS-155CF	9100452	120	1800	15.0	50/60	✓	
	MS-155CV	9100456	230	3300	14.5	50/60	✓	
	MS-155HC	9100458	230	3300	14.5	50/60	✓	*
	MS-255CV	9100460	208	3300	15.9	50/60		✓ *
	MS-255CF	9100462	120	1800	15.0	50/60		✓ *
	MS-255CV	9100466	230	3300	14.5	50/60		✓ *
	MS-255HC	9100468	230	3300	14.5	50/60		✓
	MS-355CV	9100480	208	3300	15.9	50/60	✓	
	MS-355CV	9100486	230	3300	14.5	50/60	✓	

* Water Pressure Regulator is required to maintain 20-25 PSI (138-172 kPa)

Capacity

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



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