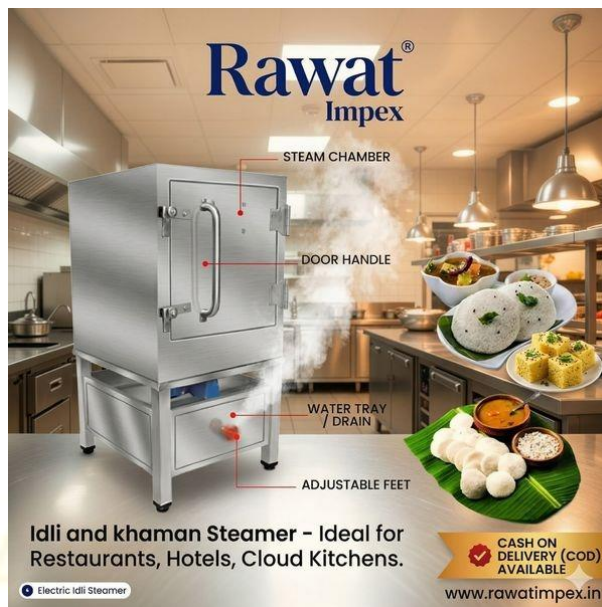




## **Rawat Premium 8-Tray Commercial Food Steamer Machine – Heavy-Duty SS Gas-Operated Multi-Processor**



### **About Product**

The Rawat Commercial Gas-Operated Food Steamer Machine is a heavy-duty, high-capacity kitchen solution engineered for rapid, high-volume steam cooking. Featuring a spacious 8-tray configuration and built entirely from high-grade Stainless Steel, this machine utilizes advanced gas heating to distribute intense, uniform steam across all levels simultaneously.

It is the absolute ultimate choice for commercial canteens, catering businesses, busy hotels, sweet shops, and institutional kitchens looking to



prepare bulk batches of idlis, momos, dhoklas, rice, vegetables, and khaman flawlessly while retaining natural nutrients and flavors.

### **Core Highlights**

- Made In India
- High capacity 8-tray steaming chamber designed to handle heavy commercial catering loads effortlessly
- Fuel-efficient gas-operated system delivers rapid steam generation and cuts down on expensive electric bills
- Full heavy-duty Stainless Steel construction provides exceptional rust resistance and long-lasting field life
- Dual-door locking mechanism locks in heat and steam efficiently to ensure uniform, fast cooking cycles
- Multi-purpose operational capability handles idlis, momos, rice, dhokla, modak, sprouts, and vegetables
- Hygienic chamber design satisfies strict food safety protocols and allows for fast, easy cleanup routines

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### **Technical Specifications**

- Brand: Rawat
- Product Type: Food Steamer Machine
- Fuel Type: Gas Operated (LPG / Commercial Gas Line)
- Capacity: 8 Trays (Spacious Multi-Layer Chamber)
- Material: Heavy-Duty Premium Stainless Steel (SS Body)
- Automation Grade: Semi-Automatic



- Door Configuration: Secure Single/Double Lock System
- Tray Type: High-Quality Changeable Steaming Trays
- Suitable For: Idli, Momo, Khaman, Dhokla, Rice, Veg Steaming, etc.
- Country of Origin: India

### **Why Choose Rawat ?**

- Speeds up bulk commercial cooking by preparing multiple food types or massive single batches at once
- Heavy gas-burner efficiency maximizes thermal output while keeping everyday operational costs low
- High-grade commercial stainless steel body withstands intense daily moisture exposure without corroding
- Even steam circulation prevents wet spots or undercooked centers, maintaining premium food presentation
- Total operational confidence backed by Rawat's dependable customer care and ready spare parts availability
- Proudly Made in India, heavy-engineered to perfectly match the high workloads of demanding Indian catering kitchens