



SUPERHEATED STEAM OVEN INNOVA



Superheated steam is steam at a temperature higher than its vaporization (boiling) point at the absolute pressure where the temperature is measured.

We take advantage this superheated steam for boiling and grilling.

We installed special heater unit into the machine in order to heat with high temperature.

<Benefits>

■ Speedy

- 700°C Superheated Steam from our special heater cooks in a short time
- No defrosting process required

■ Upgrade

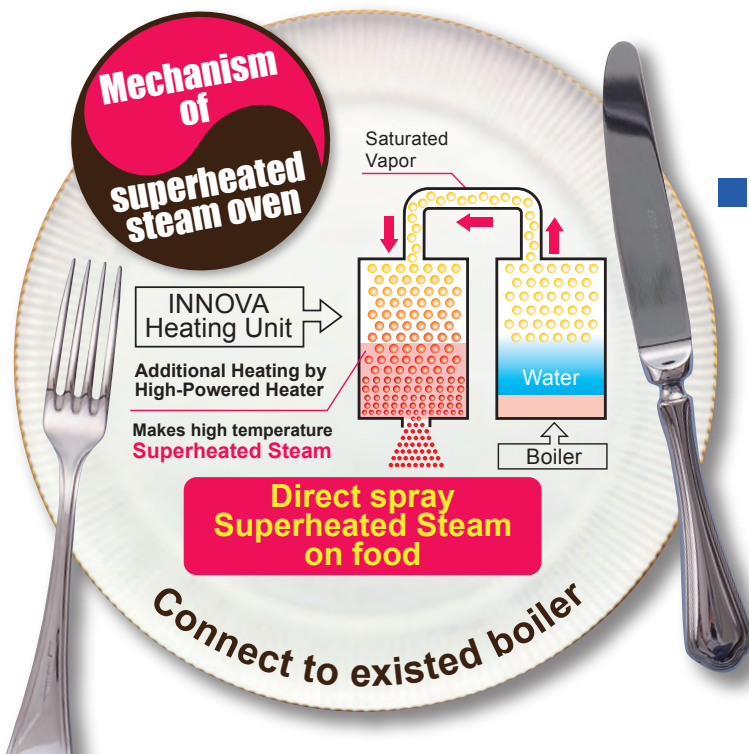
- Improve taste and quality
- Well singed (brulee) products available

■ Saving

- Saving Energy :
The machine reduces fuel cost (up to one-eighth)
- Saving space :
No incidental facilities required

■ Safety

- No afraid of causing fire
(Less chance of oxidization for products)



<Features>

■ Easy operation

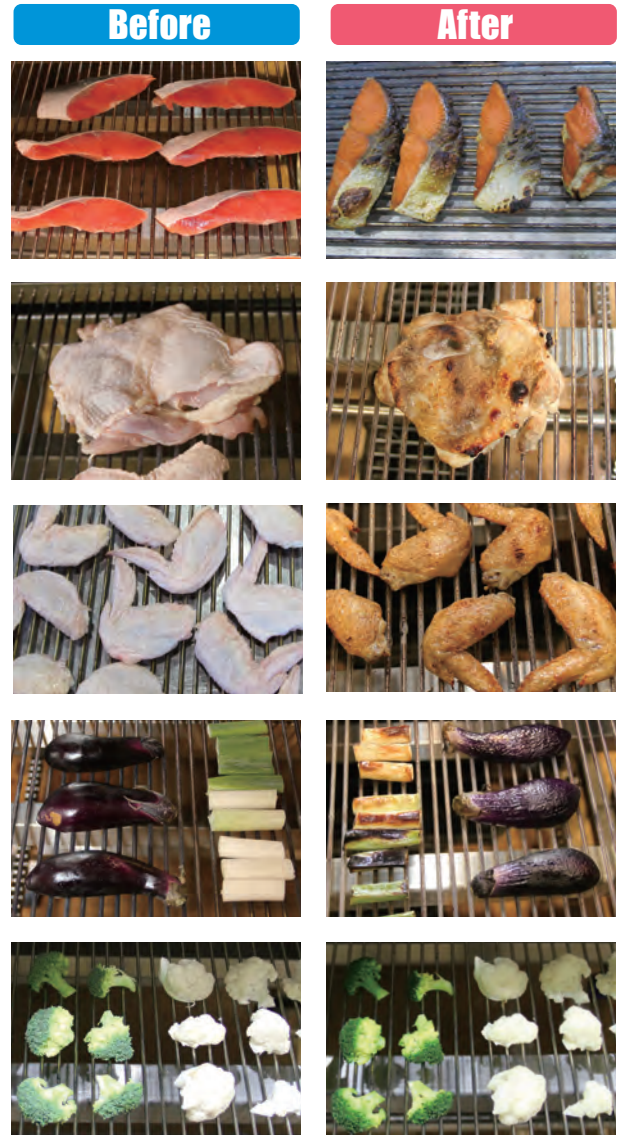
Following operations are available to set up:

- Switching steam or superheated steam
- Switching upper heating unit or lower heating unit
- Nozzle temperature
- Nozzle position
- Steam amount
- Heating time

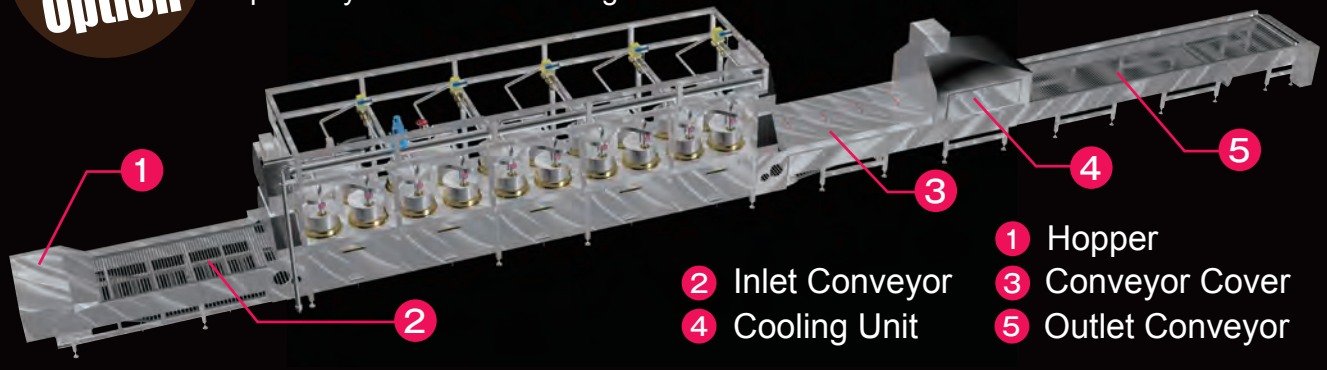
■ Various operations available

We can offer not only steaming but also broiling, grilling or roasting process in different temperature on your request.

- Broiling / Grilling
- Defrosting
- Simultaneous Defrosting, Broiling, Grilling and defrosting
- Steaming
- Dry Heating
- Roasting
- Sterilizing



The number of oven unit is depending upon the products and processing amount.
 In case of Salmon Portion processing : (80g/portions and 3000 portions/hour)
 Optionally installable following units:



- 1 Hopper
- 2 Inlet Conveyor
- 3 Conveyor Cover
- 4 Cooling Unit
- 5 Outlet Conveyor

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