

# Superheat standing steamer



## Industrial Stand Steamer

A stand steamer is an industrial appliance used in commercial kitchens to cook and keep a variety of foods warm.

This appliance is available in two types, electric and gas, and has several advantages over traditional cooking methods.

### Sorenco Stand Steamer

The Sorenco stand steamer is one of the best appliances on the market, with a cooking capacity of 400 to 500 servings at a time. This appliance is made of 304 stainless steel and has a double-walled, heat-insulated design. It also has a thermometer to indicate the temperature and a water tank with a float.

### Applications of Stand Steamers

Stand steamers can be used to cook a variety of meats, poultry, vegetables, grains, and more. They can also be used to keep food warm, cook rice, cook soups and stews, and cook a variety of dietary dishes.

### Expanded Applications of Industrial Stand Steamers

Industrial stand steamers have many applications, some of which are mentioned in the original article. Here are some of the lesser-known applications of this appliance:

**Baking cakes and pastries:** Industrial steamers can also be used to bake cakes and pastries. This cooking method makes cakes and pastries soft and fluffy.

**Cooking pasta:** Industrial steamers can also be used to cook pasta. This cooking method ensures that the pasta cooks evenly and that its starch does not disappear.

**Cooking vegetables:** Industrial steamers can also be used to cook vegetables. This cooking method ensures that vegetables retain their flavor and nutritional value.

### Advantages:

**Quick and easy cooking:** Industrial steamers use moisture to cook food quickly and easily.

**Preserving the nutritional value of food:** Steaming food helps preserve its nutritional value.

**Saves time and energy:** Industrial steamers save time and energy, which reduces kitchen costs.

**Easy to use and maintain:** Industrial steamers are simple and user-friendly appliances that are also easy to maintain.

### Conclusion

Industrial stand steamers are efficient and versatile appliances that are a great choice for commercial kitchens. This appliance has several advantages over traditional cooking methods and can be a suitable replacement for a double-walled boiler.

For more information about this product, please scan the QR code below.

