



**625-A
RAPID
STEAMER**



Model 625-A



The Prince Castle Rapid Steamer is an ideal solution for heating and rethermalizing in any restaurant. Able to steam buns, eggs, rice, pancakes and much more in as little as 8 seconds, you will be able to offer your customers appetizing foods quickly and easily.

The Prince Castle Rapid Steamer is also safe and easy to use. Digital controls ensure simple and accurate operation while the unit disperses little steam and the surfaces have minimal condensation.

Flexibly designed to accommodate menu expansion and with its ability to have two units fit back-to-back on many prep tables, the Rapid Steamer is a versatile piece for any operation.

STANDARD FEATURES

- Quickly steams a variety of products in under 10 seconds
- Digital controls ensures accurate steaming and simple operation
- Flexibly designed to accommodate menu expansion
- Minimal condensation on surface. Minimal steam discharged
- One year parts and labor warranty

HEAT/RETHEMALIZE THE FOLLOWING:

- Any type of bread products
- Pancakes / Waffles
- Eggs
- Burgers
- Pasta
- Grilled / Char-broiled chicken
- Potatoes
- Vegetables
- Rice
- Seafood
- Tortillas
- Deli Meats / Cheeses
- Nachos

625-A RAPID STEAMER

PRINCE CASTLE INC. 
WORLDWIDE

SPECIFICATIONS

DIMENSIONS

MODEL NUMBER	LENGTH IN. (CM)	HEIGHT IN. (CM)	WIDTH IN. (CM)	SHIPPING WT. LB. (KG.)
625-A	16.5 (41.9)	8.9 (22.6)	14.1 (35.8)	35 (15.9)

ELECTRICAL

MODEL	VOLTS	Hz.	WATTS	AMPS	PLUG NUMBER
625-A	200-240	50/60	3450	17.25	IEC 309



SANITATION

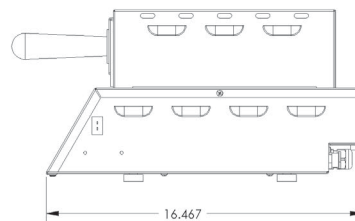
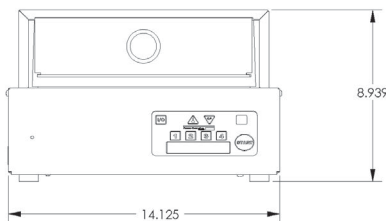
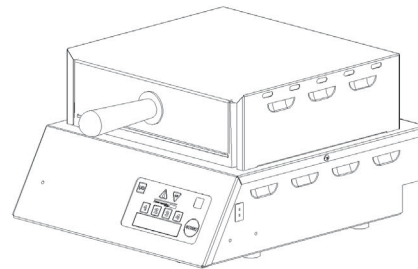
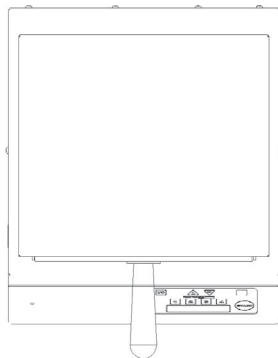


CLASSIFIED 59GM
AS TO NSF4-1996



OPTIONS

- 625-103S - 10' Coil/Hose Extension Kit
- 625-104S - Regulator Assembly Kit (for 1 to 2 steamers)
- 625-187S - Spatula Insert
- 625-330S - Regulator Assembly Kit (for 1 steamer)



*Designs and specifications are subject to change without notice.



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