

Idli Steamer:-

- SS 304 Food Grade quality steel body construction.
- SS Steamer tank which passes steam direct to the idli compartments above, the idli compartment is fitted with industrial rubber gasket and hinged lockable doors.
- Inner SS Pipe frames and legs along with nylon adjustable bullet feet.
- The equipment will be duly connected with the best quality copper pig tails, needle valves and burners will be of heavy duty industrial type and to be operated at 0.3 kg/cm² (4.5 PSIG) gas pressure. The main line will be of 1” dia BSP ‘c’ class ERW M.S. pipe and pressure tested.
- Aluminum Idli mould perforated trays along with SS Water dip support tray.
- Made under the wise supervision of our highly qualified and skilled professionals using technologically advanced machinery.
- Tested on various quality parameters to ensure the quality and consistency.
- Capacity: 90, 108 & 120 No’s

Sr. No.	Model	Standard Size	Capacity
1	Idli Steamer	24” x 24” x 54”	96 No’s
2	Idli Steamer	24” x 24” x 54”	72 No’s