



Benchstar Automatic Double Pan Fried Dumplings/Buns Machine NPD-2

Quick Overview

- Multi-purpose compact, lightweight machine
- Suitable for potstickers, scones, Pan-fried Steamed Buns, Pan-fried dumplings, etc.
- Corrosive-resistant hard chrome grill plate ensures efficient heat transfer
- Simple design of the top cover
- Top cover can stop at any position,
- Easy to clean
- Digital control panel
- Programmable setting for more cooking needs such as pan-fried dumplings and steaks
- High-efficiency low-density heating tube
- Includes buzzer and light: Indicator to remind user after cooking
- Takes only 11 minutes to preheat the plate from 30 to 210 °C
- Cooking temperature: 50-250 °C
- Cooking time (MM: SS): 00:30-30:00
- Water feeding time (MM: SS): 00:10-10:00
- Feeding water volume up to 950ml
- Each plate can cook 28 to 33 dumplings
- Each grill plate size is 31/x204m
- Requires a 15amp x 2 plugs

Description

Benchstar Automatic Double Pan Fried Dumplings/Buns Machine NPD-2

Multi-Purpose Compact Machine for Versatile Cooking

This compact and lightweight machine is designed for various culinary applications, including potstickers, scones, pan-fried steamed buns, and various types of dumplings such as gyoza, mandu, and pierogi. Its corrosion-resistant hard chrome grill plate

ensures efficient heat transfer, making it an ideal choice for both professional and home kitchens.

Key Features

- Multi-purpose compact, lightweight machine
- Suitable for potstickers, scones, Pan-fried Steamed Buns, Pan-fried dumplings, etc.
- Corrosive-resistant hard chrome grill plate ensures efficient heat transfer
- Simple design of the top cover
- Top cover can stop at any position,
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Additional Information

- Simple, Practical Design: The top cover features a minimalist design and can be stopped at any position, allowing for flexible use and easy cleaning.
- User-Friendly Controls: Equipped with a digital control panel and programmable settings, this machine can be tailored to a wide range of cooking needs, from pan-fried dumplings to steaks.
- Efficient Heating: The high-efficiency low-density heating tube ensures quick and even cooking. . Cooks fresh dumplings in just 3:30 minutes and frozen dumplings in 5:30 minutes. Up to 4 programs can be stored for each cooking side
- Precise Cooking: The cooking temperature ranges from 50 ° C to 250 ° C, with cooking times adjustable between 00:30 and 30:00 minutes.
- Water Feeding System: The machine includes a water feeding feature, with a timer adjustable between 00:10 and 10:00 minutes, and a maximum water volume of 950ml.
- High Capacity: Each grill plate can cook between 28 and 33 dumplings (such as gyoza, mandu, or pierogi), making it perfect for high-demand settings.
- Convenient Alerts: Includes a buzzer and light indicator to remind the user when cooking is complete.

1 Year Parts & Labour Plus 1 Year Parts Only Warranty When Products Registered Within 14D Of Invoice

Your Shipping Specifications

Net Weight (Kg)	52
Width (mm)	570
Depth (mm)	625
Height (mm)	439
Packing Width (mm)	695
Packing Depth (mm)	665
Packing Height (mm)	510
Power	6000W/15Ax2
Warranty	1 Year Parts & Labour Plus 1 Year Parts Only Warranty When Products Registered Within 14D Of Invoice