



4 functions
in just one appliance



Whirlpool
M.A.X. 高温蒸焗爐 Combi Steamer

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Steaming, Baking, Stewing and Rising, it does it all!



Combining the wisdom of traditional Chinese steaming and the functionality of a convection oven, the m.a.x. Combi Steamer enables a variety of cooking methods including steaming, baking, stewing and rising. This marks a redefinition for culinary delicacy.

STEAM • High Temperature up to 110°C

Steaming has a long history in the cooking culture of Asia. It is the best method to maintain the original flavour, nutritional value and colour of food cooked. Important nutrients such as vitamins and minerals in vegetables are retained in steaming. Food is oxidized and its colour changes when exposed to air. In the process of steaming, oxygen is driven away and the natural color of food can be maintained.

Conventional steaming woks are not completely sealed, and the precise temperature is hard to be set. However, m.a.x. Combi Steamer meticulously controls the cooking temperature to ensure the best result. Moreover, the sealed door of m.a.x. Combi Steamer effectively reduces the loss of steam, ensuring a better cooking result.

With traditional steaming, the maximum temperature reached is only 100°C. The temperature for the new m.a.x. Combi Steamer can be adjusted up to 110°C, doubling the effectiveness of steaming in retaining the original flavour and nutrients of food cooked.

High temperature steam sterilization at 100°C or above can be completed in 20 minutes. This can be used for disinfecting tableware, milk bottles and towels, etc. The temperature can be adjusted down for other purposes, such as at 50°C for preparation of delicate dishes, at 60°C for defrosting or at 40°C for keeping dishes warm.

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BAKING • Convection with Top & Bottom Heat



Unlike ordinary steam cooker, the new Whirlpool m.a.x. Combi Steamer provides a combination of convection baking and steaming. It can produce dry heat, moist heat or a combination of the two at various temperatures.

Whirlpool's convection bake function enables even distribution of heat in the oven. Together with the use of steaming, a cooking method frequently used by professional chefs, food cooked is crispy on the outside while juicy and succulent within.

STEWING • 3 Hours of Prolonged Steaming

The m.a.x. Combi Steamer is ideal for stewing. Its 1.3 litre water tank ensures that water is enough for 3 hours of cooking without the hassle of adding water during the cooking process. So you now don't have to worry about the stew boil over and soup made is fresh and rich.



Moreover, utilizing closed heating, the water tank avoids steam from spreading, maintaining the temperature at the desired level.

RISING • Defrost and Rising

The new Whirlpool m.a.x. Combi Steamer's keep warm function at 40°C can also be used as a dough proving function. Using steam to rise the dough can reduce the effect of room temperature on the fermentation process, and it significantly reduces the proving time, too! While you can also use the it for the final bake, just one appliance does it all.

High temperature steam sterilization can be used for disinfecting tableware, milk bottles and towels, etc. The temperature can be adjusted down to 50°C for preparation of delicate dishes, or at 60°C for defrosting.



28L Large Capacity

The m.a.x. Combi Steamer features an extra-large capacity of 28 litre. You can put the food in three layers and finish cooking 3 dishes in 30 minutes, saving a lot of time and effort.

With the innovative steam injection design, condensation is less likely to occur, offering you the best steaming effect.



Professional Endorsement



Experienced Food Connoisseur - KC

Has written food reviews for over 74 restaurants in Hong Kong, now Chief Editor of 'KC's True Taste'.

“ Whirlpool's free-standing m.a.x. Combi Steamer is beyond my expectation. Its temperature can be set up to 110°C to release fat in the food, making it more savory. Moreover, the steam mode helps to preserve the nutrients and colours of food. Whirlpool's m.a.x. Combi Steamer is truly multi-functional as it provides the functions of steam, hot air convection and grill. With just this appliance, you can cook Chinese dishes in addition to western dishes and different kinds of desserts. You will love it as you can create as many culinary delights as you wish. ”



FREE RECIPE BOOK

Now when you purchase m.a.x Combi Steamer you will get a complimentary recipe book.



Specifications



MAX209S

m.a.x. Combi Steamer

Design	<ul style="list-style-type: none"> • Champagne Gold Body Colour • LED Touch Control Panel • Full Mirror Glass Door • Stainless Steel Cavity
Function	<ul style="list-style-type: none"> • 7 Cooking Methods <ul style="list-style-type: none"> - Convection Bake - Grill - Pyro Steam - Steam - Keep Warm - Disinfection - Defrost • Child Lock • Timer
Accessories	<ul style="list-style-type: none"> • Wire Rack • Steam Tray • Drip Tray • Oven Gloves • Cleaning Sponge
Capacity (Litre)	• 28
Water Tank Capacity (Litre)	• 1.3
Power Output (W)	<ul style="list-style-type: none"> • High Temp. Steam : 2100 • Steam : 1200 • Grill : 1650
Temperature Range	<ul style="list-style-type: none"> • Steam : 50°C - 110°C • Grill : 120°C - 230°C • Convection : 120°C - 230°C • Pyro steam : 120°C - 230°C • Keep warm 40°C
Product Dimension (H x W x D mm)	• 365 (385*)x 530 x 448
Spur Unit	• 13A
Length of Power Cord (mm)	• 1000
Net Weight (Kg)	• 21.5
Gross Weight (Kg)	• 23

* Height includes feet and air outlet