

Steam. Roast. Serve.

Commercial ovens and steam cabinets. Start with the dishes, batch sizes and service pattern you want to support.

North America

480 V · 3-phase · 60 Hz

China

380 V · 3-phase · 50 Hz

Dual-chamber steam & roast oven

BL-SR-380-02

25.2 kW

Steam & roast oven with recovery

BL-SH-CMB-US051-BL

12.6 kW

Three-door glass-front steamer

BL-SH-RSC-US066-BL

15.9 kW

Large three-door steamer

BL-SH-RSC-US064-BL

22.5 kW

Seafood steamer

BL-SH-RSC-US067-BL

25 kW

Six-door glass-front steamer

BL-SH-RSC-US068-BL

40.8 kW

Rated power is the same for both configurations listed. BL-SR-380-02 final specifications are subject to the project technical agreement and approved sample. Equipment selection and electrical installation must match the site.

Built around your menu.

Compact steamers, rice noodle roll equipment and dim sum steaming.

North America

480 V · 3-phase · 60 Hz

China

380 V · 3-phase · 50 Hz

Five-tray food steamer

BL-SH-RSC-US062-BL

5.3 kW

Two-tray food steamer

BL-SH-RSC-US061-BL

5.1 kW

Two-tray rice noodle roll steamer

BL-SH-CFR-US071-BL

20.5 kW

Three-tray rice noodle roll steamer

BL-SH-CFR-US072-BL

20.5 kW

Tunnel-style rice noodle roll steamer

BL-SH-CFR-US073-BL

21 kW

Seven-position dim sum steamer

BL-SH-DSS-US081-BL

15 kW

Share tray sizes, peak-hour demand and your existing kitchen layout when discussing a model. Supply ratings alone do not establish installation approval or market certification.

Cooking for everyday life.

Two home appliance ranges for retail and distribution conversations.

Countertop steam & roast oven

BL-SHO-US01

North America 120 V · Single-phase · 60 Hz · 1800 W

China 220 V · Single-phase · 50 Hz · 2100 W

Two-tier food steamer

US011-BL + US022-BL

North America 120 V · Single-phase · 60 Hz · 1800 W

China 220 V · Single-phase · 50 Hz · 2100 W

Tell us about your market.

Discuss the target country, sales channels, intended cooking applications and local installation requirements with our team.

Other electrical supplies are handled as project requirements. Review model-specific documentation before ordering or installing. This guide summarizes selection information; it is not an installation or operating manual.

Prepare a useful brief.

Bring these details to a product, distribution or kitchen-project discussion.

01 / Your menu

Dishes, preparation steps, container dimensions, batch quantities and busiest service period.

02 / Your site

Available floor or counter space, access route, electrical supply, water, drainage and ventilation.

03 / Your market

Country, intended customers, required certification documentation and distribution or project scope.

04 / Your next step

Preferred models, sample evaluation needs, quantities, timeline and the technical documents you need.

Talk to BOLDLION

Request the installation drawing and operating manual for your chosen model and configuration.

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