

FOOD MACHINES FOR A NATURALLY BETTER TASTE

Innovative Techniques for the Thermal Food Processing

TILTABLE FRYING PAN WITH AGITATOR



Heavy Duty Stainless Steel Frypan

Technical Data

Application: Frying, browning, roasting, cooking, stewing of meat,

vegetables and other food products

Design: Tiltable frying pan made from stainless steel

electrical heating system

agitating system

rounded inner edges and corners

discharge spout

nsulated cover

electro-mechanical tilting, emptying in 200 liter standard bins

Heating System:

The pan is electric heated. The heating elements are mounted inside an insulated double jacket which is filled with thermal oil. The heating area is insulated against energy loss. The insulation is covered by stainless steel.

constant and equal heat distribution

high heat storage capacity

Agitator:

An electrical motor for the detachable scraping agitator is mounted underneath the pan. As scrapers, three blades made from stainless spring steel mounted on the pan radius in a staggered arrangement are used.

no sealing in the product area

Control System:

The complete control system, including the operating elements, is integrated in a panel with touch screen. The control system includes the temperature controller with timer, the switch for the tilting function and the control system for the agitator.

The speed of the agitator is selectable. There is also a possibility to run the agitator in interval mode. The required roasting time is adjusted via the timer. The timing starts when the pre-selected temperature has been reached. After the timing, the timer switches the heating off.

Material: Stainless Steel AISI 304 / Ceramic blasted

Product touched surfaces grinded

Options: Strainer for decantation

Mixing tap for cold and hot water intake

Standard Size: 150 litres total volume

