

FOOD MACHINES FOR A NATURALLY BETTER TASTE



Innovative Techniques for the Thermal Food Processing



Tiltable Frying Pan

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
 -  rounded inner edges and corners
 -  discharge spout
 -  insulated cover
 -  electro-mechanical tilting, emptying in 200 liter standard bins
- Heating System:** The tiltable frying 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
- Control System:** The complete control system, including the operating elements, is integrated in a console. The control system includes the temperature controller with timer and the switch for the tilting function of the pan.
- Furthermore there is a three-step switch in the control cabinet in order to allow an optional heating with reduced capacity.
- 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:** Mixing tap for cold and hot water intake
- Standard Size:** 130, 225 litres total volume