

FOOD MACHINES FOR A NATURALLY BETTER TASTE












Innovative Techniques for the Thermal Food Processing



Tiltable Frying Pan with Agitator

Technical Data

Application:	Frying, browning, roasting, cooking, stewing of meat, vegetables and other food products
Design:	Tilttable frying pan made from stainless steel <ul style="list-style-type: none"> electrical heating system agitating system rounded inner edges and corners discharge spout insulated 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. <ul style="list-style-type: none"> 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. <ul style="list-style-type: none"> no sealing in the product area
Control System:	<p>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. Furthermore there is a step switch in the control panel in order to allow an optional heating with reduced capacity.</p> <p>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.</p>
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