

- 100 plates of handmade type fried rice to be cooked by several minutes
- The machine to be operated as fine temp. control and quick response by IH specialty
- Using for many cooking modes such as boiling and stir-frying of vegetable and others
 - Pan to be tilted for both sides as requirement of HACCP



[Alternative Control Switches]
Beside of Touch Panel, there are operation switches on unloading side.

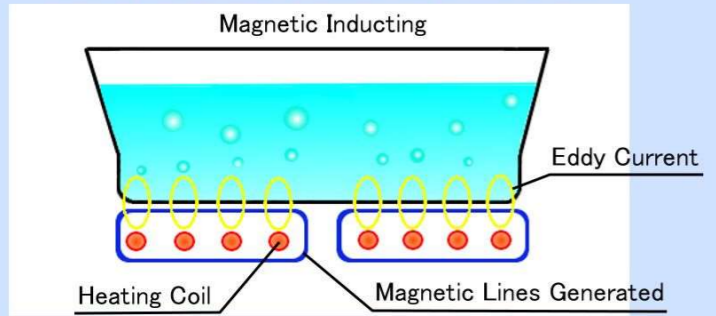
The damage to ingredients is minimal, too.



[Loosening & Mixing]
By Special designed agitator and scraper, Food to be cooked as quick and uniform.

IH Heating System.

「IH」 (Induction Heating) means "magnetic inducing heating", and the principle of IH Cooker is to generate the magnetic lines by sending the electric current to the magnetic coils inside the machine, and by putting the ferrous metal pot in the magnetic lines, eddy current is generated there, which will cause heating of pot itself by the electric resistance of the metal.



- CO2 emissions are "zero". It is an eco-friendly cooking machine.
- Room temp. raising to be minimized due to no combustion exhaust gas (Heat Efficiency : 90 %)
- Minimizing for the load of air conditioning and exhausting facilities
- Safe operation because of no firing
- Exact temp. control by automatic

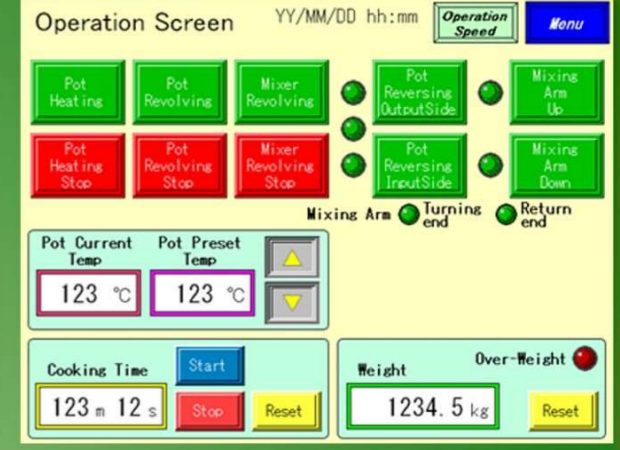
With the IH inverter of two inner outside, I minimize temperature drop at the time of the ingredients injection by heating up at the same time.



Unloading Side



[Touch Panel]
Operator can easily control the machine by touch panel. Yield rate also to be confirmed (Load Cell installed machine)



Wide Heating Flat Pan.



Stir-Frying by High Power
Pan to be 1,100 mm dia. And 250 mm depth and optimum for Stir-Fry cooking.



Loading Side



①②③I prevent getting burnt and gathering in the scraper of, three. In addition, I can cook the worker without adding a hand.