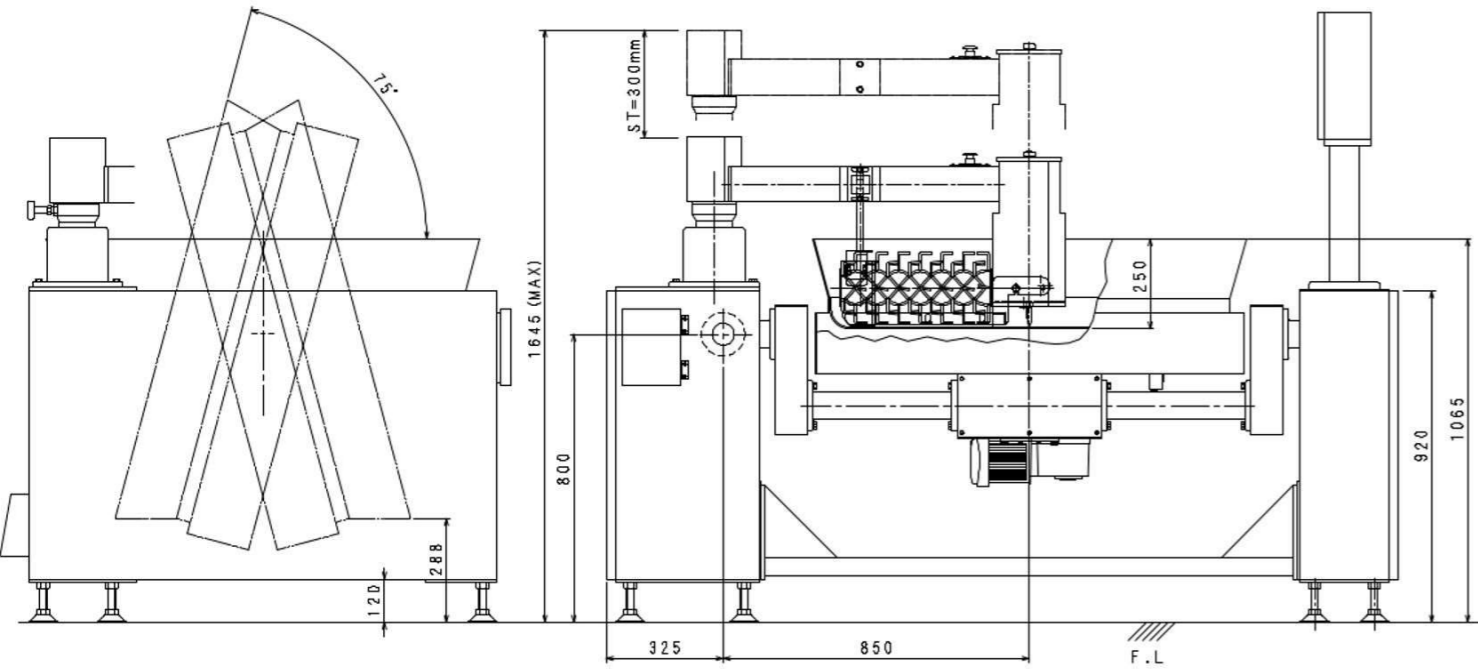
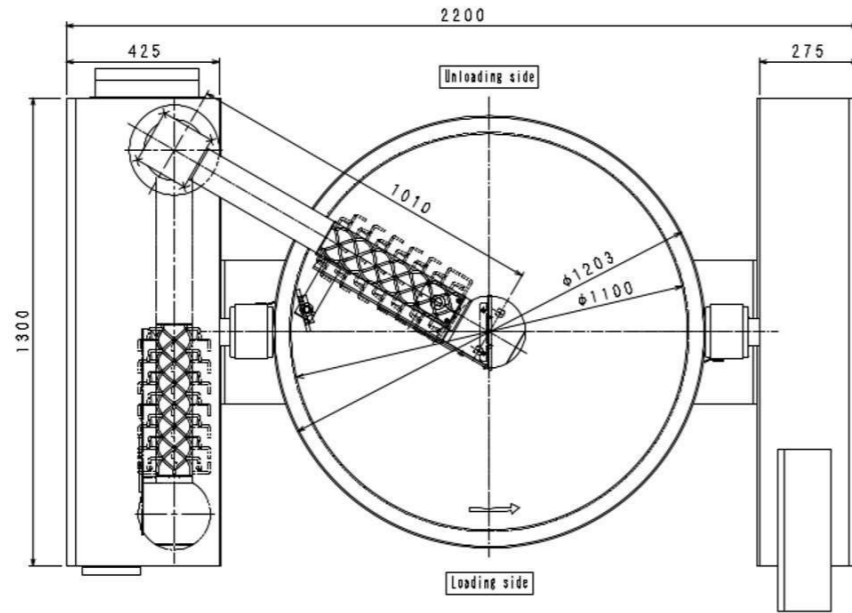


Basic Specifications	
Item	Content
Model	IH-035AS
Rated Voltage/Frequency	AC200-220V/50-60Hz
Required Power Capacity	43.2kVA (Min)
Rated Input Power	Max:36kw
Rated Input Current	111.2Amps IH Heating (IN SIDE:15.2Amps/OUT SIDE:91Amps)
Pot Dimensions/Capacity	φ1100×250 (200Liter)
Temperature Control	By PID (~300℃)
Pot Turn-Over Angle	Both feed&discharge side at 75°
Pot Material	SUS430 (t=5) #400 Buff finish
Pot&Agitator Speed Control	By Inverter
Operation Method	Indicating&operation by Touch Panel
Machine Structure	Simple Rust-Proof type
Weighing	Lood-Cell Scale/200kg(Scale by 100grams)
Machine Weight	900kg



You can see the cooking video here.
(Read with your smartphone camera)



IKC Asia-Pacific Pte Ltd.

15 Hindhede Place, Singapore 587864

Phone +65 96567493

Email:henry.yee@ikcaspac.com



伊藤工機株式会社
ITOH KOUKI CORPORATION

High Power Cooking

Large Capacity IH Cooker

New

IH-035



- 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.

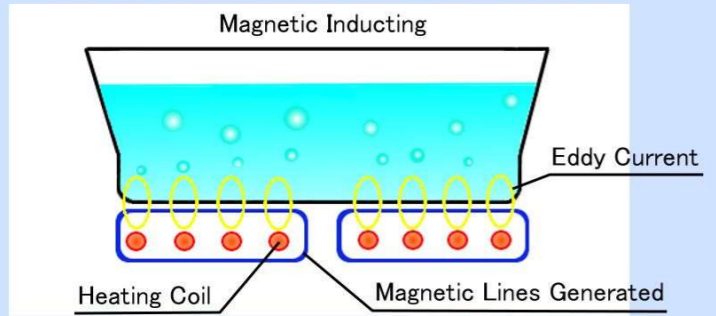
The damage to ingredients is minimal, too.



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

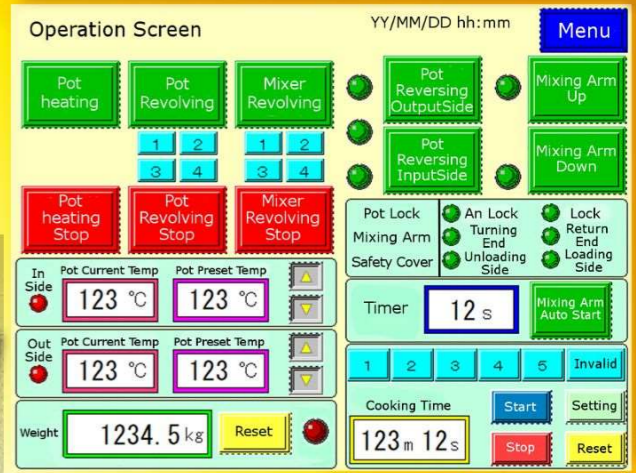
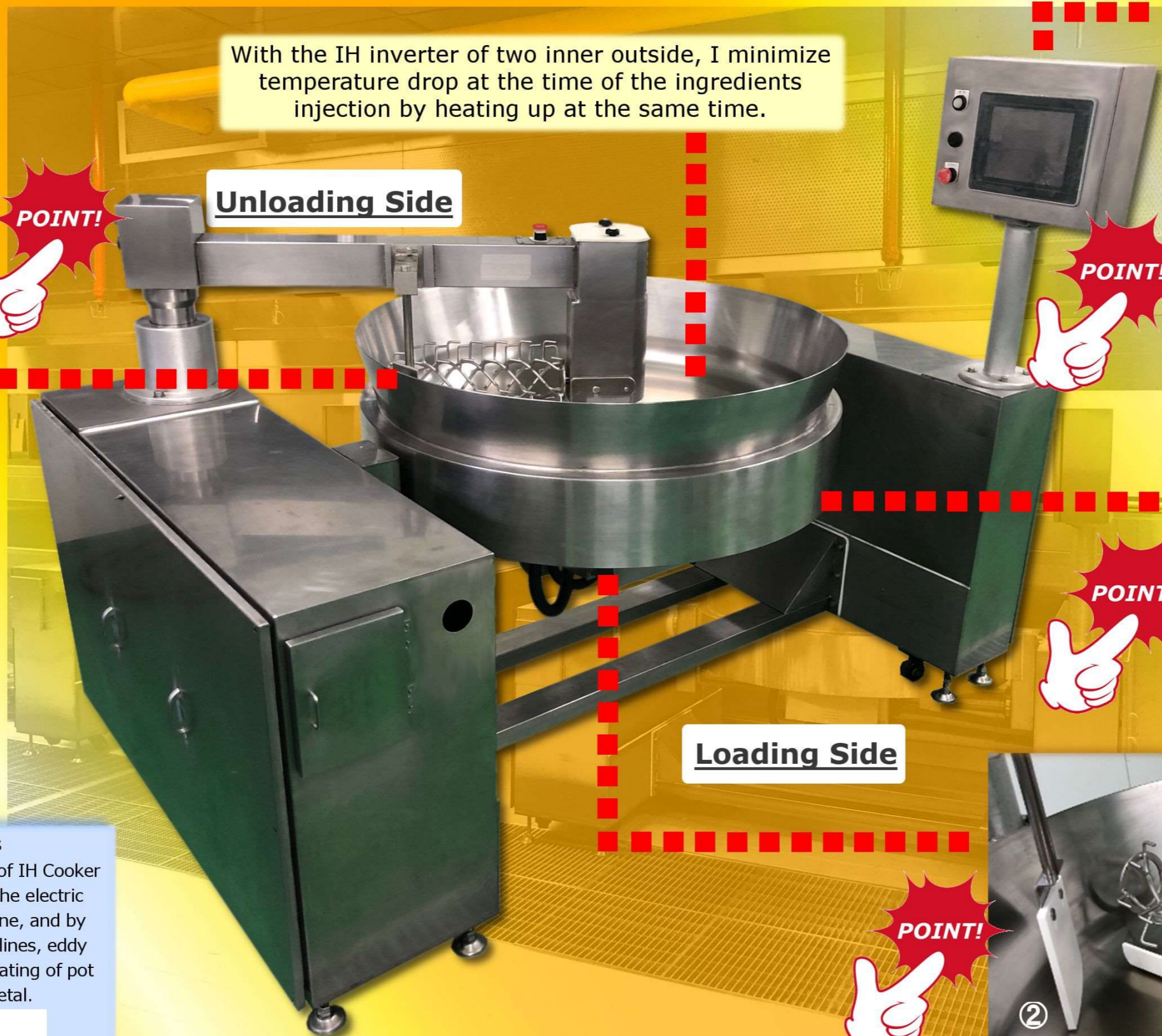
IH Heating System.

「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.



[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.



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