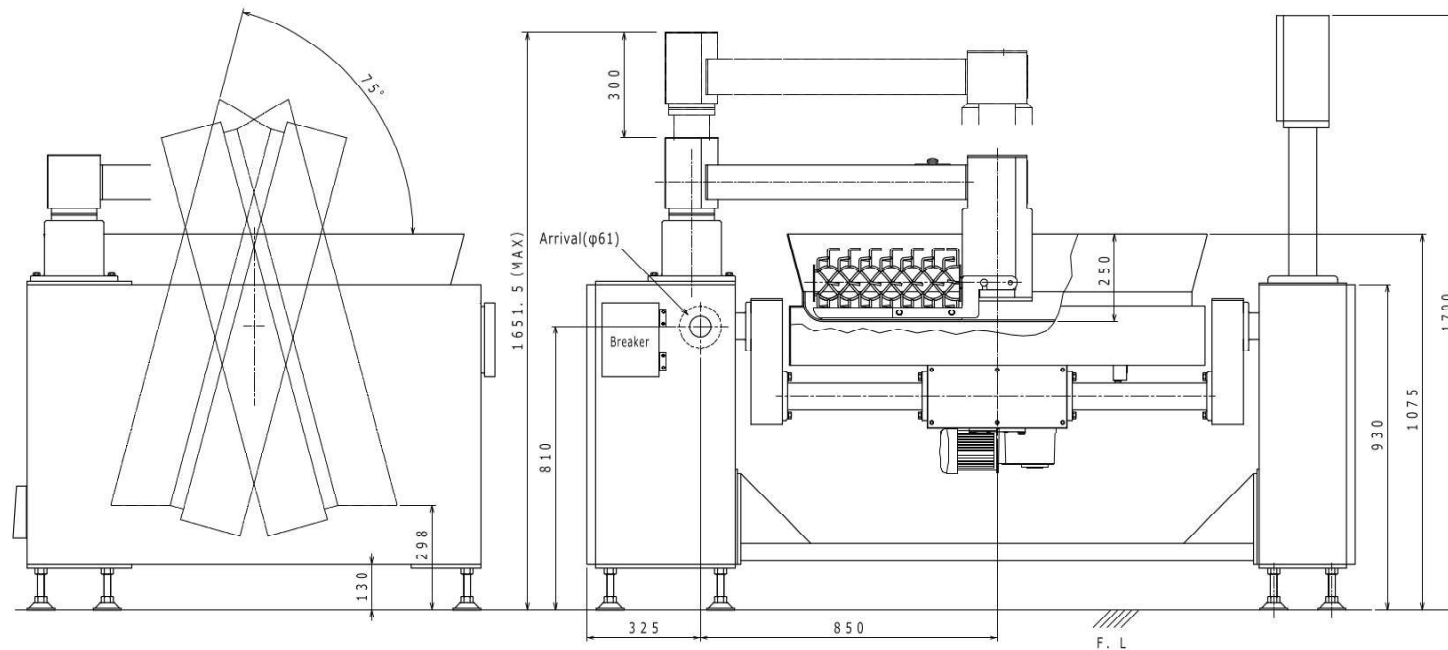
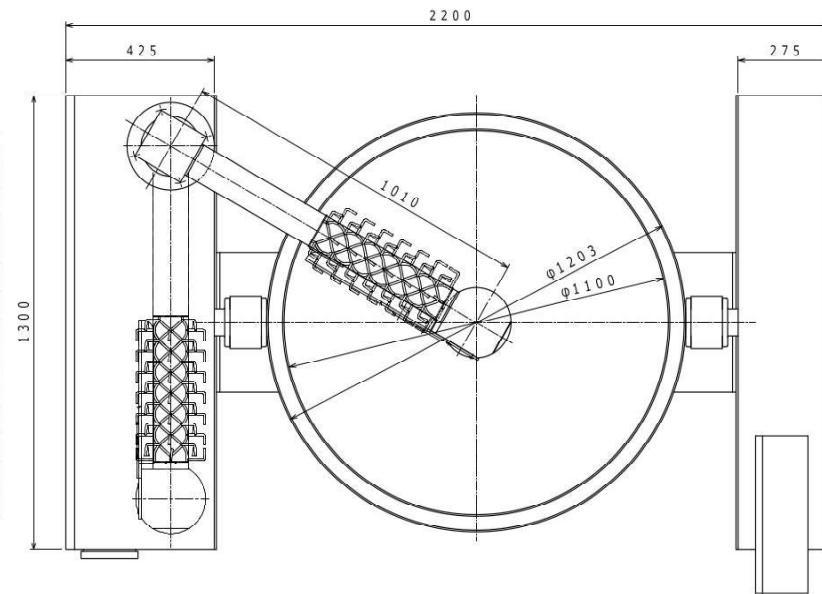


Basic Specifications

Item	Content
Model	IH-030AS
Power Consumption	Max32kw(175A)
Rated Power Current	Max125Arms(Sine Wave RMS 178Apeak)
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	Load-Cell Scale/200kg(Scale by 100grams)
Machine Weight	890kg



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



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伊藤工機株式会社
ITOHI KOUKI CORPORATION

High Power Cooking

Large Capacity IH Cooker

IH-030





[Safety Measure]

The stirring section is equipped with a safety cover and a torque limiter to prevent it from getting caught.



[Loosening & Mixing]

By Special designed agitator and scraper, Food to be cooked as quick and uniform.



①②③I prevent getting burnt and gathering in the scraper of, three.

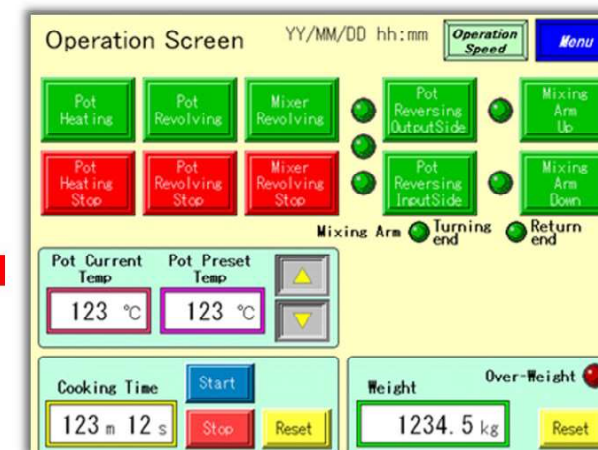
In addition, I can cook the worker without adding a hand.

- 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.



Unloading Side

Loading Side



[Touch Panel]

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

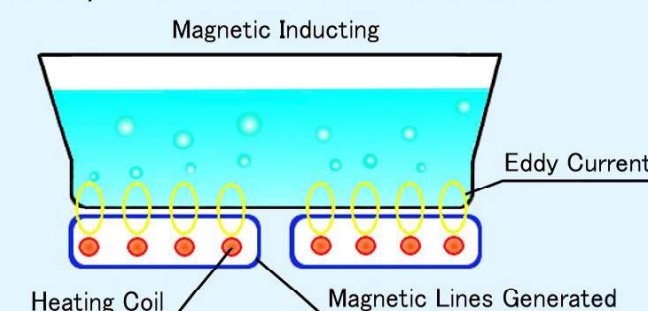
Wide Heating Flat Pan



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

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