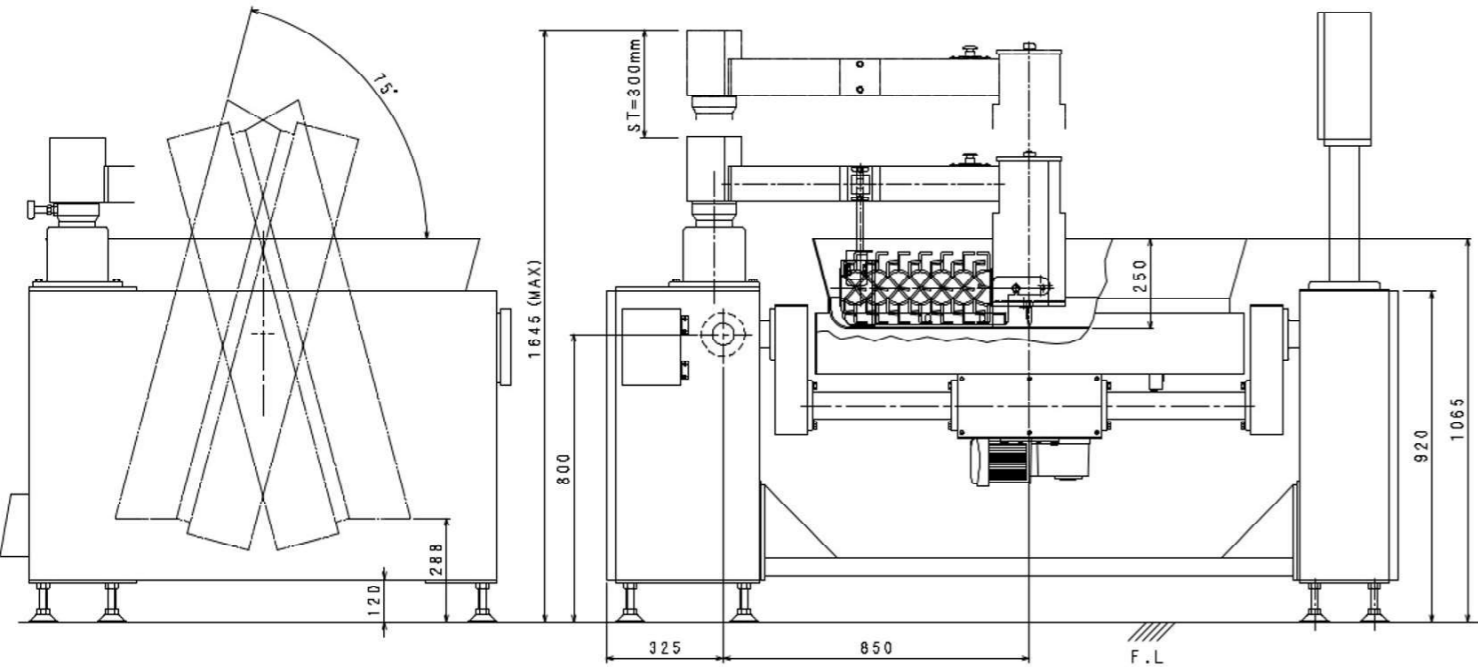
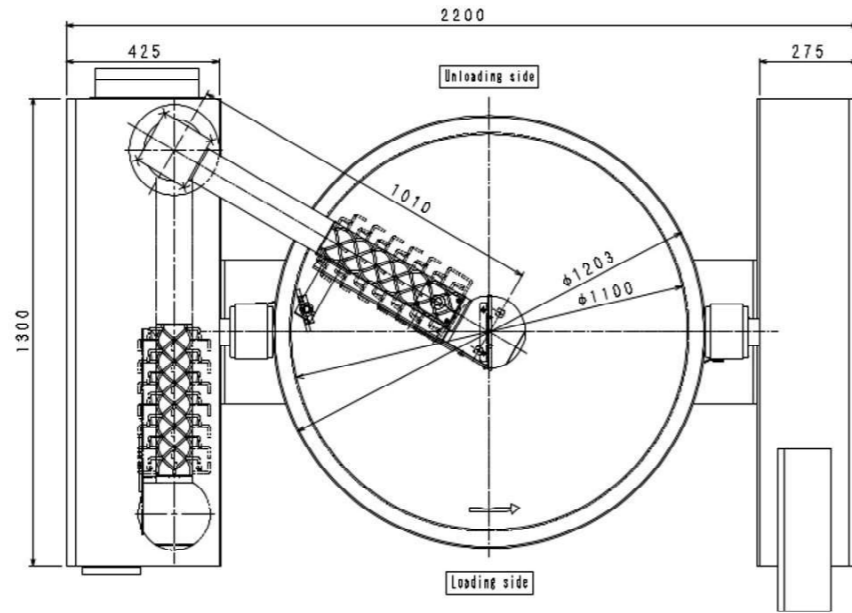


| Basic Specifications | |
|----------------------------|--|
| Item | Content |
| Model | IH-035AS |
| Rated Voltage/Frequency | AC200-220V/50-60Hz |
| Required Power Capacity | 43.2kVA (Min) |
| Rated Input Power | Max:36kw |
| Rated Input Current | 111.2Amps IH Heating (IN SIDE:15.2Amps/OUT SIDE:91Amps) |
| 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 | Load-Cell Scale/200kg(Scale by 100grams) |
| Machine Weight | 900kg |



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



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High Power Cooking

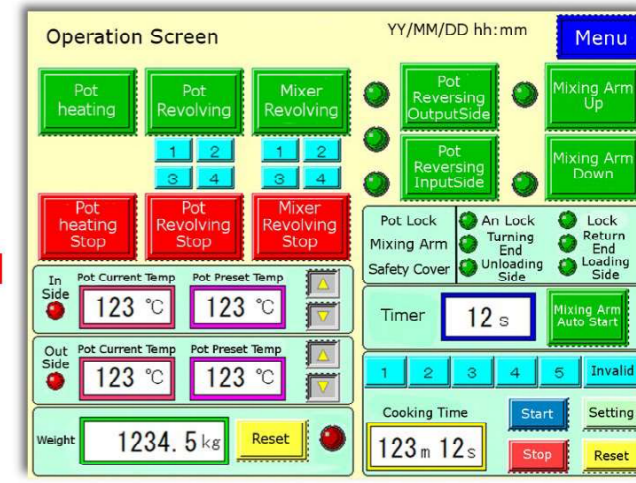
Large Capacity IH Cooker

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.



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

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.

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



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



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

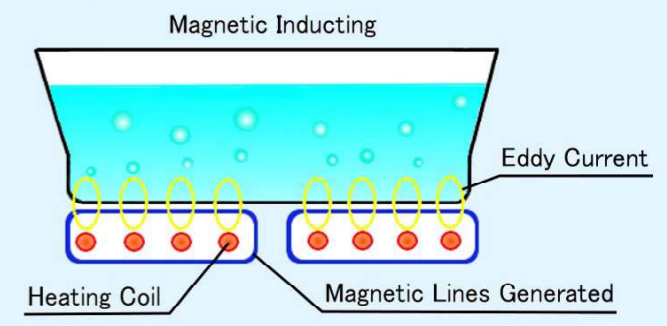


Loading Side



- 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

[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.



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