

Tilting frying pan InoPa



JONIFOODLINE



High-quality user-friendly products for professional catering centres

InoPa – Frying pan with stainless steel pan

- Hygienic pan in stainless steel
- Easy cleaning
- Even heat distribution
- Fast heating
- 3 sizes
- 90 mm or 120 mm deep
- Two zones on InoPa 209/212 and 309/312
- Even lid can be used for temporary storage
- Disconnecter switch
- Tilting function operated by push button
- Stepless, thermostatic heat control
- Dimensions fitting to gastronorm containers



InoPa 209 with height adjustment

Possible stands

- Fixed pillar
- Height adjustable pillar
- Fixed stand
- Height adjustable stand
- Mounted on the wall, fixed height
- Mounted on the wall, height adjustable



InoPa 309 on a fixed stand



Options

- Height adjustment
- Air curtain on front of the pan
- Foot pedal for tilt
- Holder for GN-containers
- Grating for GN-containers
- Spout to the left
- Handle and wheels for easy moving
- Template for fixing the pillar
- Imbedding frames for the pillar
- Side shelf
- Separate lid



Electric height adjustment and tilting funktion, operated by push buttons

The versatile tilting frying pan

With the frying pan InoPa new standards are set for tilting frying pans. The stainless pan is easy to clean after use without a risk for rust formation.

With a 90 mm deep pan InoPa can be used for frying, sautéing and braising meat, rice and vegetables. Also smaller amounts of stews can be made in the pan. For special purposes the pan can also be delivered with a 120 mm deep pan.

The whole tilting frying pan is made of stainless steel, and the special construction, choice of material and the densely packed, powerful heating elements ensures an even distribution of heat.

The lid is hinged and balanced with a gas spring, making it easy to open and preventing it from accidentally falling down. In closed position the lid can be used for temporary storage.

The push button operated tilting function makes emptying and cleaning the pan easy and safe.

With the foot pedal option tilting can be done while the operator has both hands free.

The tilting frying pan is available in three sizes and can be delivered on a pillar, on a stand or for mounting on the wall.

InoPa 209/212 and InoPa 309/312 are both fitted with two separate heating zones so that it is possible to cook in one zone and keep the food hot in the other at the same time.

If required, the tilting frying pan can be fitted with electrical stepless height adjustment so that the user can adjust the working height.

Other practical options are eg. the air curtain that is connected to the air ventilation system of the kitchen and blows the fumes of cooking away from the operator and into the hood.

The tilting frying pan can be supplied for 3~230V, 3~400V, 3~400V+N, 3~440V, or 3~480V.

Technical specifications

Pan sizes:

InoPa 109: 490x515x90 mm(24 L)
InoPa 209/315x515x90 mm (36 L)
InoPa 309: 960x515x90 mm (47 L)

Available in pillar, stand or wall-mounted versions

Option for electric height adjustment

Apron, lid, pillar and stand: made from stainless steel EN1.4301

Pan: Stainless steel

Electric tilt

Temperature control with thermostat

Two separate heating zones on InoPa209 and InoPa309.

Max. temperature of pan plate: 250° C

Wide lid handle which can be used with both hands

Tilt button on the side of the pan for safe operation

Adjustment bolts in base of pillars

Adjusting screws on all four legs on standmounted models

Working height: 900 mm.



You find kettles, more frying pans and ranges in our other brochures on www.joni-foodline.dk

