

Stir-frying at its finest
with easy operation 



High Heat Power Rotary Stir-fryer

- ◎ High-heat burner for achieving crunchy vegetables and flaky fried rice (Yakisoba noodles will be chewy and vegetables will remain crunchy).
- ◎ High-efficient burners for reducing the gas consumption by 30% compared to the conventional models (our comparisons).
- ◎ Voice-activated interactive control panel for easy and effortless cooking (both Japanese and English options are available).
- ◎ One-touch detachable blades with safety device for safe and reliable use.
- ◎ Smooth and wide range of heat adjustment from high to low temperature.
- ◎ Heating the pot in a short time significantly reduces the cooking time and contributes to the increase of work capacity and quality.



Aiming for Harmony between People and Work

Daishin Co., Ltd

<http://daishin-sa.co.jp>

High Heat Power

Features of Rotary Stir-fryer

🔥 Exquisite Heat Control

Using our unique PID program, step-less control of the temperature of high-power burners have been achieved from high to low temperature which was previously thought to be difficult.

🔥 Energy Saving

By controlling the high-efficiency burner with our unique PID control program, it is made possible to cook high-quality stir-fried food with a small amount of gas. Gas consumption has been reduced by 30% compared to the conventional burners.

🔥 Easy Operation and Authentic Cooking

Get the finished output you want with a variety of menu settings!
After fixing the requirements from the menu option, press the START button to begin the cooking. You will be guided by a voice instructor through each step of the cooking process to make it easy to follow. The display and the voice instructor are available both in Japanese and English, with a one-touch switch for interchanging. The cooking temperature can be attained quickly with easy ignition (automatic spark ignition) and flame failure monitoring (flame rod). While maintaining the set temperature, the operators will be alerted by a buzzer about the time to move on to the next process, resulting in consistent quality and reduced cooking time.

Model / Menu	Yakisoba (spaghetti)	Fried rice (pilaf)	Vegetable stir fry
DRB-3	70kg / batch for350	50kg / batch for250	70kg / batch for350
DRB-2	30kg / batch for160	30kg / batch for150	30kg / batch for160

※The values vary depending on recipe.

Specification/Model	DRB-3	DRB-2
Power Source	3 phase200V	3 phase200V
Power Consumption	2 kW	2 kW
Burner Output	149600 kcal / h (174kw)	88000 kcal / h (102 kw)
Width (outer dimension)	2350 mm	1850 mm
Length (outer dimension)	1835 mm	1400 mm
Height (outer dimension)	2425 mm	1950 mm
Weight	1400 kg	600 kg

※Specifications are subject to change without notice for quality improvement.

※According to the requirement, other dimensions can be quoted than those listed above.



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