

For any compact space

# Continuous Horizontal Stir-Fryer



Energy Saving!!  
Space Saving!!

## Continuous Horizontal Stir-fryer

※Auxiliary equipments and devices are optional.

※Photos and specifications may differ from some products.

- High-heat burner for achieving savory and flaky fried rice.
- High-efficient burners for reducing the gas consumption by 30% compared to the conventional models (our comparisons) and for reducing the running costs.
- No need for high-voltage power receiving equipment compared to IH.
- Less heat radiation since the burner is not exposed. Assure comfortable work environment.
- Temperature settings at 3 areas for adjusting the texture of the stir-fry easily.
- Our unique stirring blade for optimal dropping and feeding (patent pending).
- Optional cleaning function for reducing the cleaning time for pots and stirring blades significantly compared to the conventional models (our comparisons).
- Touch panel with detailed menu settings (both Japanese and English options are available).
- Safety device developed from the accumulated know how for ensuring high confidence in running the machine.



Aiming for Harmony between People and Work

**Daishin Co., Ltd**

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

## Unique stirring blade allows for smooth fried rice!

Depending on the product, the exhaust port can be fully closed or opened in two stages.

High Power Combustion



Low Power Combustion



## Easy cleaning by opening the lid!!



Sales Agents:

Flexible Factory Automation

# DAISHIN

## Features of Continuous Horizontal 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. It was previously thought to be difficult. In addition, the temperature can be set at 3 areas of the machine to get the perfect stir-fried food by adjusting the temperature according to requirements.



### Various Settings

On the touch panel, the tilt angle of the body, the swinging speed of the stir-frying pan and the rotation speed of the stirring blade can be finely set to adjust the optimum frying time, quality and texture of the food. It supports both Japanese and English.

### 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 conventional burners.

### Easy Cleaning and Time Saving

Warm water is sprayed from the cleaning nozzle to clean the pot and the stirring blade. The lid can be fully opened and the stirring blade can be removed easily with a single tool. It can be cleaned in a short amount of time which reduces the human labor cost and it is safe in terms of hygiene.

※Ancillary equipment other than the cleaning nozzle is optional.

Specification/model	DTC-350
Production Capacity	1000kg/H
Power Source	3 phase 200V
Power Consumption	8 kW
Burner Output	150000 kcal/h (174 kw)
Width (external dimension)	4300 mm
Depth (external dimension)	2100 mm
Height (external dimension)	2750 mm
Weight	3500 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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