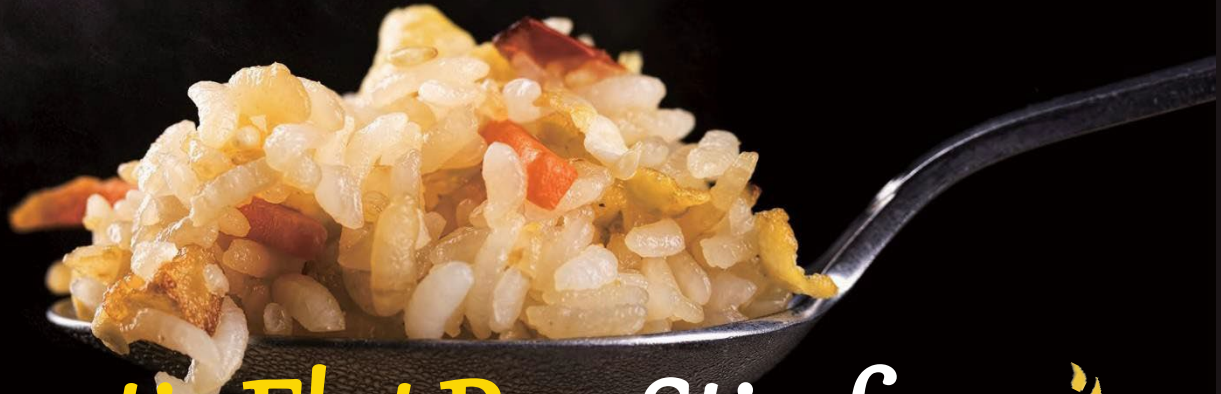
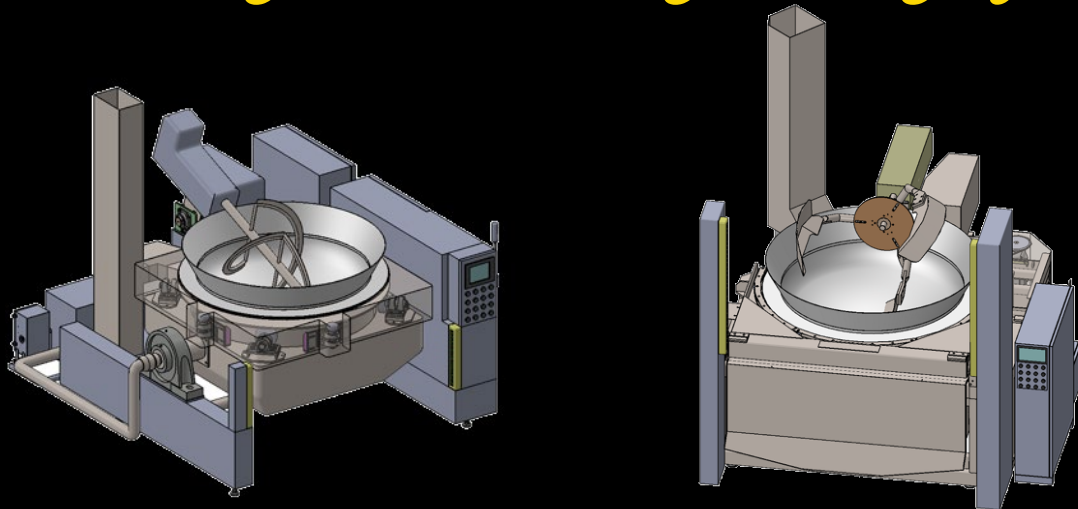


Reliable technology backed by years of experience



# Automatic Flat Pan Stir-fryer *Master of the Art of Stir-frying*



- ◇ High-heat burner for achieving crunchy vegetables and flaky fried rice.
  - Authentic stir-fried rice
  - Fried noodles with chewy texture
  - Quick and crunchy stir-fried vegetables
- ◇ 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).
- ◇ Low-position pan for easy ingredients adding.
- ◇ 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>

# Features of Automatic Flat Pan Stir-fryer

## Exquisite Heat Control

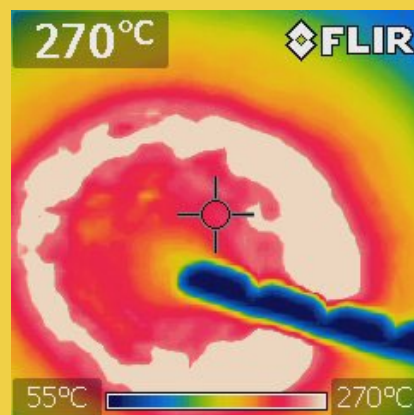
Using our unique program, continuous temperature control of the high-power burners have been accomplished from high to low temperature which was previously considered difficult. The heating power can be smoothly and widely adjusted from high to low temperature. The iron pan can be heated in a short time, significantly reducing the cooking time and contributing to the increase of work capacity and quality.

## Energy Saving

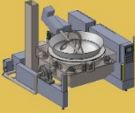
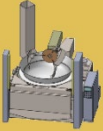
High-quality stir-frying has been achieved by the high-efficiency burner and the gas consumption has been reduced by 30% compared to the conventional burners.

## 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 by the operator. The display and the voice instructor are available both in Japanese and English, with a one-touch switch for interchanging. The low-positioned pan makes it easy to add the ingredients and its rotation ensure the even mixing of the ingredients and the quality.



*Special design for wide and even heating of the pan*

Specification/ Model	 <b>DHR-15</b> With exhaust chimney and safety area sensor	 <b>DHH-15</b> With exhaust chimney and safety area sensor
<b>Product Dimensions (W x L x H)</b>	【when the main unit is installed】 2511x2453x2250 【when each part rises】 2511x2453x2326	【when the main unit is installed】 2878x2297x2250 【when each part rises】 2878x2297x2452
<b>Power Supply</b>	2kW 3P AC200V	2kW 3P AC200V
<b>Power Consumption</b>	【gas】180,000kcal/h 【15m <sup>3</sup> /h(city gas)・7.5m <sup>3</sup> /h(LPG)】	【gas】180,000kcal/h 【15m <sup>3</sup> /h(city gas)・7.5m <sup>3</sup> /h(LPG)】
<b>Pressure</b>	【gas】1.96KPa 200mmH20(city gas) 2.74KPa 280H20(LPG) 【air】 approx. 0.15MPa	【gas】1.96KPa 200mmH20(city gas) 2.74KPa 280H20(LPG) 【air】 approx. 0.15MPa
<b>Burner Output</b>	MAX 180,000kcal/h	MAX 180,000kcal/h
<b>Electric Motor Capacity</b>	Kettle rotary motor : 0.4kW 4P AC200V Tilt motor : 0.2kW 4P AC200V Combustion blower : 0.2kW 2P AC200V	Kettle rotary motor : 0.4kW 4P AC200V Tilt motor : 0.2kW 4P AC200V Combustion blower : 0.2kW 2P AC200V
<b>Production Capacity</b>	Approx. 15~20 kg	Approx. 15~20 kg
<b>Body (Pan)</b>	SUS、φ1200(iron pan)	SUS、φ1200(iron pan)
<b>Stirring Blades Power</b>	Blade rotation:0.4kW Vertical movement:0.75kW	Blade rotation:0.4kW Vertical movement:0.75kW
<b>Thermometer</b>	Reference indicator for coolant temperature sensor, supply air 0.15MPa	Reference indicator for coolant temperature sensor, supply air 0.15MPa
<b>Gas Alarm</b>	For LNG or LPG, install either one	For LNG or LPG, install either one
<b>Discharge Mechanism</b>	Discharging the contents by tilting and rotating the pan	Discharging the contents by tilting and inverting the pan
<b>Weight</b>	1600 kg	1600 kg

\*Specifications are subject to change without notice for quality improvement.

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



*Aiming for Harmony between People and Work*

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Sales Agents: