



FRYING PANS

///Characteristics//////////

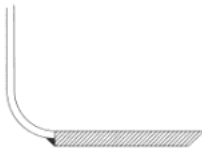
Our frying pans present an original particularity which gives them an exceptional longevity.

On most other models cracks appear in the angles after several uses.

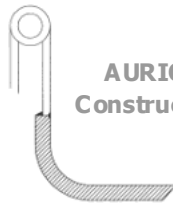
To avoid this phenomenon, the thick bottom of AURIOL frying pans is folded on the 4 sides and the edges are welded after the fold.

The edge itself is reinforced by a thick tube supporting the insulation

Classic Construction



AURIOL Construction



///Steam heating//////////

This type of heating presents numerous advantages :

- * Temperature homogenization
- * Very high power heating
- * Very fast temperature rise
- * A pressure of 10 bars is required for a temperature of 184°C

///Executions//////////

Frying pans can be :

- * rectangular or round (possibility to mount a mixer)
- * fixed or tilting (normal tilting or off-center)
- * With or without lid

**On request :
Gas or Electric heating**



**Frying pan 150dm²
Off-center tilting**



**Round steam frying pan
With mixer**



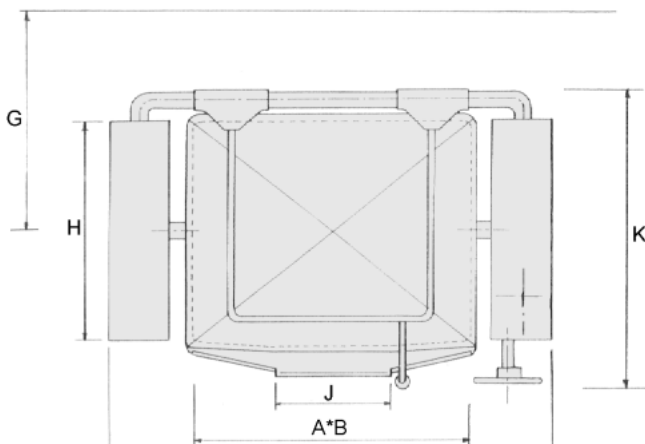
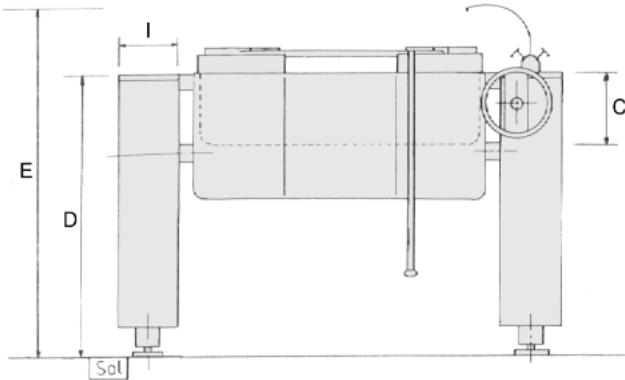
**Steam frying pan 90dm²
With lid and fountain**



**Electric frying pan 90dm²
Off-center tilting and lifting lid
are hydraulic**

Standard capacities – All other capacities on request

Frying pan CAPACITY (in dm ²)	Dimensions (en mm)											Connections		
	TANK			D	E	F	G	H	I	J	K	Water EC/EF	Steam	Condensats
80	A	B	C	1000	1400	1600	700	800	220	400	1200	15/21	15/21	15/21
100	1250	800	250	1000	1500	1850	700	800	220	400	1200	15/21	15/21	15/21



///options//////////

- Fountain with swiveling swan neck tap, hot and cold water
- Stainless steel 316 L on the parts in contact with the product
- Water meter with preselector
- Protection bumper
- Hinged or hydraulic lid
- Off-center tilting

