

StePa

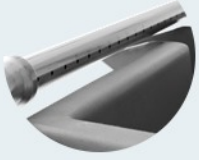
Versatile frying pan with air curtain

Sizes

Available in 25, 38, 49 dm²



Highlights



Air curtain

Better working conditions around the frying pan with the air curtain

The air curtain blows air through small holes from the tube in front of the frying pan. This protects the user from fumes and fat from frying. This makes a big improvement for the working conditions for the user.

The pipe can be removed for cleaning.

The fan for the air curtain is mounted on the right side of the frying pan.



Hinged lid

Hinged stainless lid

The lid is hinged and balanced with a gas spring, making it easy to open and preventing it from accidentally falling down.



Electric tilting

Easy and safe tilting

The tilting function is electrically operated by a dial on the side of the pan.



Shallow pans for easier frying

Easy to turn the food, lesser risk of injuries

The normal, 65 mm deep pan makes it easier to turn the food in the pan while still allowing to make smaller amounts of sauces or braising. Also when turning the food inside a shallow pan, there will be lesser risk in injuries due to the fact that one does not have to go "inside" the pan to turn the food.



Two heating zones

Two separate controlled heating zones

The medium and large models 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.



Temperature control by thermostat

Thermostatic control for each heating area

The temperature is controlled by a thermostat with a dial. On our medium and large models there are two separately controlled heating zones, so that it is possible to cook in one zone, keeping the food hot in the other zone at the same time.



Long life and low TCO

Save resources by investing in long lasting equipment

Functionality without unnecessary sensitive components gives the frying pan sturdiness and a long life. All components are sturdy and not high costly. A repair will always be worth it and spare parts will be available for many years. In this way a life time for more then 25 years is not unusual.



Quick heating

20-180°C in only 4 minutes

StePa's pan is heating 20-180°C in only 4 minutes. This is maybe quicker then you expect from a frying pan, but high power, heating elements mounted on the pan and high insolation, heats the pan quick and even.



High energy efficiency

More than 95% of the applied energy is becoming heat in the pan

By mounting the heating elements on the pan a great efficiency is reached and 98% of the used energy is becoming heat in the pan.

No wasted power converting frequencies and no delay caused by elements not attached to the pan.

A well insulated pan also minimizes the loss under the heating elements.

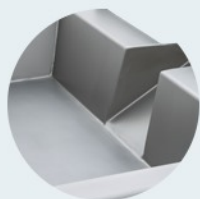


Heavy duty steel pan

Heavy duty pan for even heat distribution

The heavy duty, glass-blown steel pan can accumulate a big amount of heat that gives a very even hot surface, also when big amounts of cold food is added.

Accessory



120 mm deep pan

120 mm depth gives more possibilities

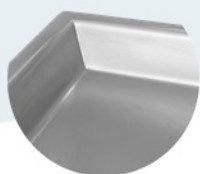
In the 120 mm deep pan it is possible also to cook smaller amount of stews and casserole dishes.



Loose lid

Replace the hinged lid by a loose one

At a frying pan with loose lid, the lid will not disturb the view even when the pan is in use.



Pan in stainless steel

Easy to clean, no rust

The stainless pan is without joints in the food area and easy to clean after use without a risk for rust formation.



230V and 440V

Models for 230V or 440V

As special models the frying pans are available for 230V or 440V. Please notice the power can vary on these models.

We reserve the right to make technical changes. Conditions for printing errors.

