



# TS Techniek bv

FOOD ENGINEERING & MACHINERY

## STIRSTAR 300

Industrial stir fry system for rapidly changing sets of ready meals and meal components. Ideal for cooking pasta, sauce, meat roast, poultry and vegetables.

### Standard design features:

- Touch screen color display with intelligent cooking control
- Two electrically heated and adjustable temperature zones for bottom and side wall cooking surfaces
- Adjustable mixing system
- Electrical roll over and lid opener system
- Water strainer to strain water or cooking fluids
- Optimal heat transfer and superior insulation resulting in low energy consumption
- Hygienic and ergonomic design, easy to clean



### Technical specifications:

- Capacity: approx. 300 liter ( ca. 79 US Gallons )
- Weight: 950 kg (2092.5 LB pounds )
- Dimensions: 2426 x 1922 x 1452 mm ( 7.95 x 6.3 x 4.76 Feet )
- Consumption: 25 kW
- Maximum temperature: 250° Celsius ( 482° Fahrenheit )



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