

三省堂實業株式會社

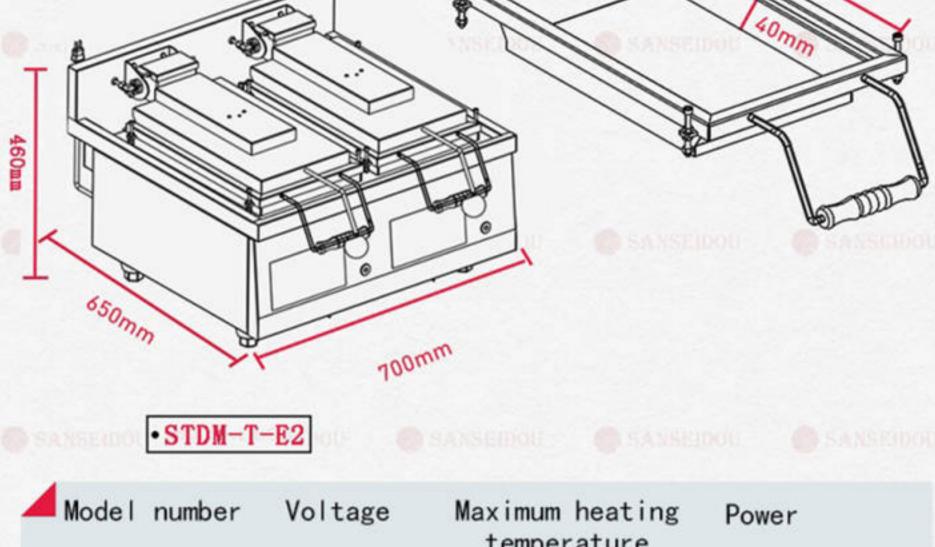
SANSEIDOU INDUSTRIAL CO., LTD



STDM-T-E2 Electric Automatic Gyoza Cooker

220mm

330mm



Model number	Voltage	Maximum heating temperature	Power
STDM-T-E1	1N100V-127V	300℃	1.5KW×1
	1N200V-240V	300℃	3.3KW×1
STDM-T-E2	1N100V-127V	300℃	1.5KW×2
	1N200V-240V	300℃	3.3KW×2
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Equilibrium Heating Structure

1, Clad Steel Pan

Product Introduction

The frying pan is made of thick clad steel (double structure with stainless steel and iron). The surface of the bottom plate has been carefully and finely polished, which can ensure that the fried gyoza are intact and no stick. More importantly, we strive to achieve uniform temperature in all heating zones.

control, really achieve standardization and save labor cost for you. 電源 SANSEIDOU 加熱

Cooking

process

CC 焼き上げ時間 (分秒)

COOKING TEMP

Current

temperature

2, Precise & Rigorous

Automatic Program Control System

After spraying water, it starts to calculate heating time when the preset

whole heating time from beginning to the end, ignore the water pressure

temperature is reached to ensure each gyoza has stable taste. Most of

products that made in China do not have this function, only calculate

and other unstable situation. To turn the fuzzy control into precise

WATER FEEDING START/PAUSE **COOKING** DOWN

3, Automatic Water Supply! Cooling Water Drop Prevention Function The water is sprayed from five directions equally from nozzle with five holes. It can prevent cooling water from dropping from nozzle. While Gyoza is being fried, there is much cooling water generated in nozzle and water supply pipe after steam enters them. If cooling water drops, it will make fried Gyoza turn soft.

Sanseidou Gyoza Cooker Other Maker's Gyoza Cooke 4, Lift-up Type Pan、Rear Drainage、 Trash Basket Good for Cleaning

remove cook residue easily. It also can ensure each gyoza not be sticked to by small residue burnt, when the pan is risen and made tilt, cook residue and water used will be flowed into rear drainage, cook residue will be left in the trash basket to be taken out at any time. And water used will flow into sewer pipe. Other maker's products on the market do not have this function, have to be cleaned by wiping pan surface with wet rag.

Lift-up type pan and rear drainage design can help you clean the pan and





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