

Up to 120 perfect  
results in  
6 minutes and ...

**iDinium<sup>®</sup>**

FRYGRIDS  
GRILLGRIDS  
BAKED POTATO RACKS  
CONTAINERS  
BAKING SHEETS





# ... a guaranteed new experience!

We would like to introduce you to our unique, patented new heat absorbing alloy.

Combined with our special surface treatment it will revolutionize food handling providing high quality products for those who demand the highest quality standards from a professional, economical, labour and environmental point of view.

New doors will be opened and oven foodhandling will never be the same again!

## Improved food quality

Through extremely fast and effective heat absorption perfect frying results are achieved (gratin, lasagne, steaks, fish etc).

All food products maintain optimal quality.

Our products accumulate and retain heat due to their unique heat absorption.

No need to turn steaks for a perfect result!

Easy handling!

## Grill and fry without any fat

Thanks to this silver-grey QuanTanium® coating, exclusively developed for Ipinium, you can grill, fry and bake almost completely without fat. Who would not want to offer their customers fat free solutions?

Our products will quickly become a more economical option due to less use of fat.

## Easy to work with

### – nonstick effect

The special surface treatment on our products produces a nonstick effect and is extremely easy to clean, resulting in shorter handling time.





## **The process will revolutionize your food handling**

Depending on the size of your oven you can either simultaneously fry 120 salmon fillets, 100 steaks or burgers or 140 chicken fillets! For example 3 grillgrids will replace one traditional frying table.

These new products will allow you to plan your working day – place all items to be cooked on our product trays, store them in a refrigerator or cold room until you need to fry them.

Allow the produce to be roomtempered (minimum 15 °C) and place the grids/containers directly into the oven and the produce will be ready within 6 to 12 minutes depending upon the item being cooked. This short cooking time could be used to increase turnover and large quantities could be handled in a very limited area.

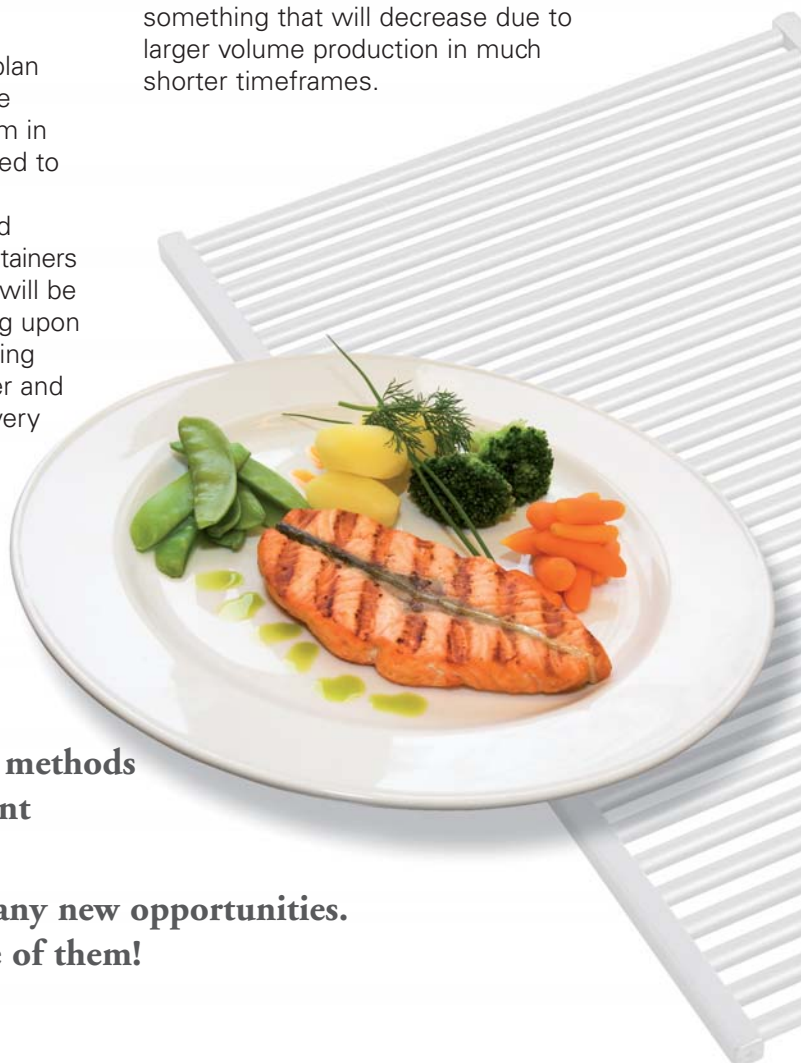
- Improved food quality**
- Grill and fry without any fat**
- Nonstick effect**
- Revolutionary cooking/frying methods**
- Improved working environment**

**Our products will give you many new opportunities. Make sure you take advantage of them!**

## **Better working environment**

Apart from offering increased productivity the working environment will also improve as a result of reduced heat and smoke from conventional frying tables.

Gas and electricity consumption is also something that will decrease due to larger volume production in much shorter timeframes.

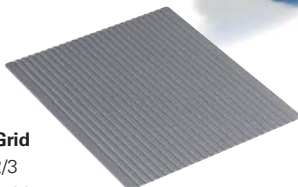


# FRYING GRIDS, CONTAINERS, BAKING SHEETS

– new opportunities and possibilities!



**Fry Grid**  
GN 1/1  
530 x 325 mm  
**14227-PT**



**Fry Grid**  
GN 2/3  
354 x 325 mm  
**14226-PT**



**Baking Sheet**  
GN 1/1  
530 x 325 mm  
**14240-PT**



**Container**  
GN 1/1  
530 x 325 x 20 mm  
**14235-PT**



**Container**  
GN 2/3  
354 x 325 x 20 mm  
**14238-PT**



**Container**  
GN 1/1  
530 x 325 x 40 mm  
**14236-PT**



**Container**  
GN 2/3  
354 x 325 x 40 mm  
**14239-PT**



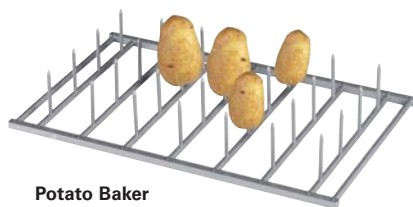
**Grill Grid**  
GN 1/1  
530 x 325 mm  
**14225-PT**



**Container**  
GN 1/1  
530 x 325 x 60 mm  
**14237-PT**



**Container**  
GN 2/3  
354 x 325 x 60 mm  
**14242-PT**



**Potato Baker**  
GN 1/1  
530 x 325 mm  
**14230**



**ipinium**<sup>®</sup>

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