

Search strategy

Query
((FRY AND PAN) AND (HANDLE))

100 Documents

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CN102835890 A	Multifunctional fry pan	REN QINGSHENG
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KR200314640U Y1	Fry pan with Two Sides	LEE, JIN YONG, ...
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CN108523631 A	Multilayer combined type light cast iron fry pan with pan bodies	HENAN ZHONGSHUAI METAL PRODUCTS
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CN203987704U U	Fry pan with WiFi transmitter	GUANGDONG MASTER
CN105496175 A	Fry pan with lampblack absorbing handle	SHI BIHUA
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US4268741 A	Electric fry pan	BREVILLE HOLDINGS
CN204158196U U	Fry pan capable of performing separated cooking	NINGBO BINGO INT
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CN108814268 A	Fry pan for preventing hand scalding	SHEN MINGHUI
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US20180078092 A1	Energy Efficient and Time Saving Two-side Heating Fry Pan	LIU ZHONGSHAN
CN201977528U U	Fry pan with temperature calling function	INSTITUTE OF METAL RESEARCH CHINESE ACADEMY OF SCIENCES
CN202312796U U	Fry pan	WANG YONG
KR20170060773 A	Electric fry pan	CHENG, HYUN-WOO
CN208114525U U	Fry pan	SHANGHAI GUANHUA ENERGY SAVING KITCHEN TOOLS
KR20110002116 A	A pan cover for multipurpose cooking	KIMS HOLDINGS
KR20040029908 A	Multifunctional fry pan	PARK SUNG SOO
CN203935030U U	Fry pan moving device	NINGBO BENZLE COOKWARE
CN203334071U U	Electric iron	FOSHAN SHUNDE SINCERE HOME HOME APPLIANCE

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		MANUFACTURING
CN109431240 A	Fry pan structure based on gas stove	ZHEJIANG GONGSHANG UNIVERSITY
CN203041917U U	Water storage boiler cover capable of being placed vertically and fry pan	GUANGDONG ZHONGBAO KITCHENWARE
WO9802074 A1	Fry pan cooking shield and method	WILLIAM G JOSEPH
US5542347 A	Fry pan cooking shield and method	JOSEPH; WILLIAM G.
CN108552990 A	Fry pan	TONGXIANG CITY WUZHEN TOWN WUYUE TOURISM ADVISORY STUDIO
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CN204232839U U	Easy-throwing composite-bottom non-stick fry pan	ZHUHAI DOUBLE HAPPINESS ELECTRIC APPLIANCE
CN201911866U U	Novel electric- fry pan	ZHANG JI
CN205795492U U	Ceramic fry pan	JIANGXI JINGSHANG INDUSTRIAL
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TWM539893 U	Pan-fry and grill stove	CHEN WEN-CUN
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CN1065585 A	Stainless steel compound metal stir- fry pan	LI JINZHENG, ...
CN201523969U U	Stirring type food fry pressure pan	HUANG SHAOLONG
US20050247209 A1	Grill device with a removable grill plate	TSANN KUEN ENTPR
CN201515962U U	Intelligent temperature-controlled fry pan	FU KE
WO2007136169 A1	Fry pan for removing odor	SEOK JAE
KR19980022633U U	A frying pan	JU, JI YEONG
FR2956020 A3	Fry pan , has linkage provided on side wall of pan body, where transversal groove for connection at horizontal part of rod and retractable groove used for receiving vertical portion of rod are provided in linkage	ZHU JINHONG
CN104248352 A	Double-shaft stir- fry mechanism for automatic frying pan	ANHUI YIDING ENERGY SAVING TECHNOLOGY
CN203378938U U	Spiral duct type combustion gas energy saving stir- fry pan	HUANG XUESHI
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Publication numbers	Title	Current assignees
KR200238402U Y1	Fry pan	HAN Jung Soo
KR200279263U Y1	Fry pan having a valve structure	IM BIN
CN203987468U U	Planetary pendulum type two-claw fry pan stirring device	HUO XUEMING
KR200238663U Y1	Electric fry pan	KUK WON INDUSTRIAL
CN201234867U Y	Energy-saving stir- fry pan with rib	JIANG HAIHUA
KR20000021359U U	Cover of fry pan	KIM INN CHUL
CN208491708U U	Fry in shallow oil and fry dual -purpose pot	ZHEJIANG HANKE INDUSTRY & TRADE
KR20120108693 A	A multi purpose fry pan with a removable handle	PARK, KWANG SEO
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US3547307 A	One piece handle and leg construction and means for fastening thereof to a fry pan or the like	WESTINGHOUSE ELECTRIC
CN207707789U U	Fry in shallow oil broiler and handle knot unit	TSANN KUEN ENTERPRISE
CN206612126U U	Full -automatic small -size stir - fry tea machine	SOUTH CHINA UNIVERSITY OF TECHNOLOGY
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US3745987 A	Self-contained gasoline fry pan	DRIBNENKI J, ...
KR20110000512U U	Direct flame type fry pan	SEO, JOO HEOUN
KR200308230U Y1	That two faces use is possible fry pan	KIM, YUN HO
CN207855585U U	Easily fry multifunctional pot of oil strain	XINXING XIANFENG STAINLESS STEEL PRODUCT
CN103381052 A	Pot cover-type cooking machine and suspended stir- fry device cooking method	HU QIONG
CN204581028U U	Fry in shallow oil a set handle	TANG JIANZHONG
KR200306583U Y1	Fry pan cover	JANG, HYEON DAE, ...

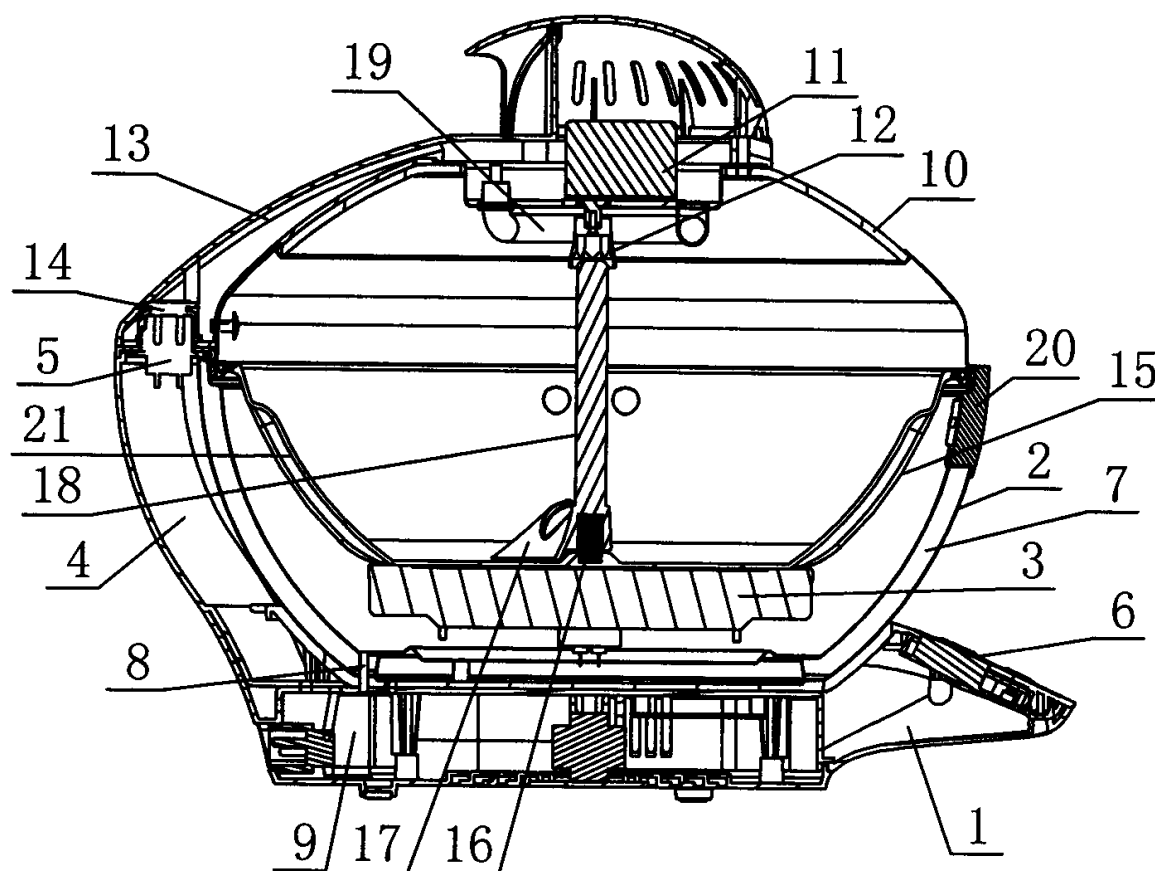
Publication numbers	Title	Current assignees
CN205457997U U	Convenient frying pan of dish	SHENYANG SHIZHIQI DAILY NECESSITIES
CN201528987U U	Multifunctional electric pan with a handle	SHANDONG JIAJIALIAN KITCHEN INDUSTRY
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CN204796659U U	Multi -functional stir - fry ice maker	SONG MIN, ...
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CN206314499U U	Automatic stir - fry device that turns over of tealeaves	ZHANG YIHUANG
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CN206949414U U	Novel green tea frying pan	ZHANG KUN
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CN208658711U U	Pottery frying pan	YU GUOBAO
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CN108851943 A	Pan -toss-stabilization-type cooking equipment	LIANG XIAOBING
CN208371623U U	Novel fry in shallow oil roast machine	FOSHAN SHUNDE QIANZE ELECTRIC APPLIANCE
CN109924893 A	Type cooking dish machine to fry processes	SHENZHEN JUZHAO COMMERCIAL INTELLIGENT FURNACE INDUSTRY, ...
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CN103006076 A	Automatic stir- fry displacement mechanism of cooking machine	HEILONGJIANG PROVINCE DISCOVER KITCHEN ROBOT TECHNOLOGY
KR20120123935 A	Interchangeable frying pan	JJ CONSULTING & BIZ

Family 1/100 - FAMPAT - ©Questel

Title

(CN102835890B)

Multifunctional fry pan

Images**Publication data including kind & date**

CN102835890	A	2012-12-26	CN102835890
CN102835890	B	2015-07-22	CN102835890B

**Abstract**

(CN102835890)

The invention relates to a light-wave (heat wave) far infrared heat automatic cooking technology, and in particular discloses a multifunctional fry pan. The multifunctional fry pan comprises a pan body and a fry pan arranged in the pan body, wherein a pan cover which is hermetically connected with the pan body is spliced above the fry pan; the pan body comprises a base, an outer pan body with an upper opening is fixedly connected with the top part of the base, and a lower heater is fixed at the bottom inside the outer pan body; the pan cover comprises a cover body, a motor is arranged on the top part of the cover body, the output shaft of the motor extends into the cover body and is fixedly connected with a rotating shaft connector, and a handle is arranged on one side of the cover body; and the fry pan comprises a fry pan body, the bottom of the fry pan body is contacted with the lower heater, a short shaft is in screwed connection in the center of the bottom inside the fry pan body, a rotating shaft of which the lower part is provided with an agitating vane is movably sleeved on the short shaft, and the upper end of the rotating shaft is movably spliced on the rotating shaft connector. The multifunctional fry pan has a reasonable structure, high heat efficiency and multiple functions, and is energy-saving, simple and easy in operation and convenient in brushing.

Inventors

REN QINGSHENG

Family 2/100 - FAMPAT - ©Questel

Title

(US4667085)

CA1270657

C 1990-06-26 CA1270657

Abstract

(US4667085)

A cooking **pan** having an inner shell and an outer shell between which is an oil filled cavity containing a heating element the inner shell being secured to the outer shell by a rolled beaded edge formed in such a manner that the free edges of the respective inner shell and outer shell are not in contact with one another because the outer margin of the inner shell has been pre-beaded, the outer margin of the outer shell has been folded, and the relationship between the two is such that the folded portion is spaced slightly from the pre-beaded portion. The oil filling hole is provided with a circumferential seat against which an O-ring is urged by a cup-shaped plug for the hole backed by a spring and spring retainer held in position by a **handle** bracket provided with a spring retainer backing plate so that the oil filling hole plug functions also as a relief valve which is completely concealed beneath the **handle**.

Inventors

REMMELE WAYNE R

STEINHARDT MARK S

Latest standardized assignees - inventors removed

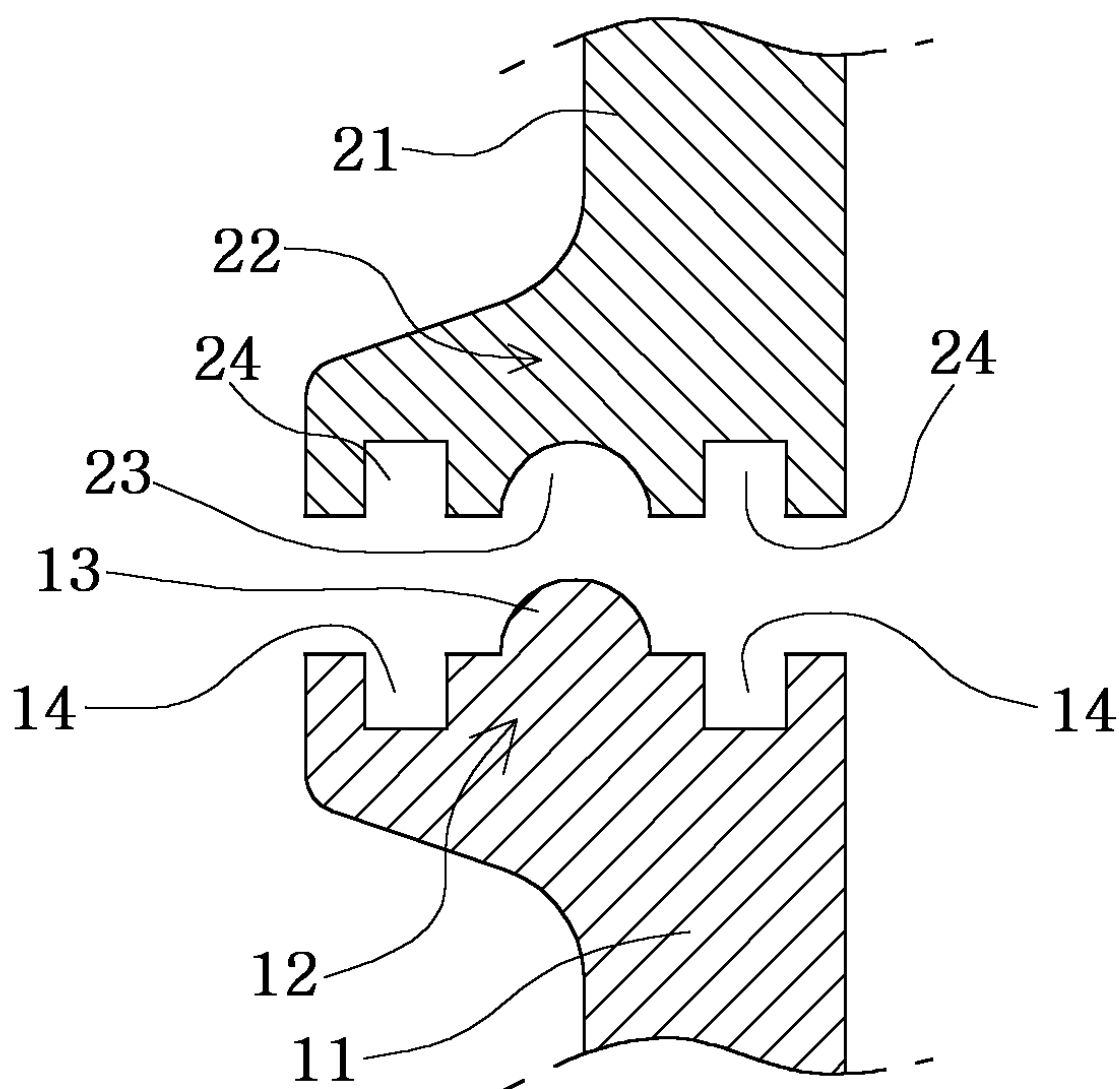
REGAL WARE

Family 3/100 - FAMPAT - ©Questel

Title

(KR200314640U)

Fry pan with Two Sides**Images**



Publication data including kind & date

[KR200314640](#)

Y1 2003-05-27 KR200314640U



Abstract

(KR200314640)

This invention relates to a roasted food frying skillet cuingases (**Fry pan**) used for the same, and more particularly to occur when heating and thereby relax the internal pressure can be safely used in the present cuingases frying **pan**. The technical structure of the sided frying **pan**, the rim having a lower connection on the surface of the lower container, corresponding to the lower container can be coupled to a top surface and the edge of the engagement portion so that one side of the lower container and upper container with a hinged, wherein the lower container and upper container are each formed in the **handle**, the lower joint in the center of the round form, within the round protrusion, a pair of grooves 1 along the exterior side while forming a square, round the upper joint on the control lumen is correspondingly coupled to form a round groove, the groove is in a round, rectangular groove 1 along the outside of the corresponding pair of grooves may be combined to form a rectangular features.

Inventors

LEE, JIN YONG

LEE, SANG JIN

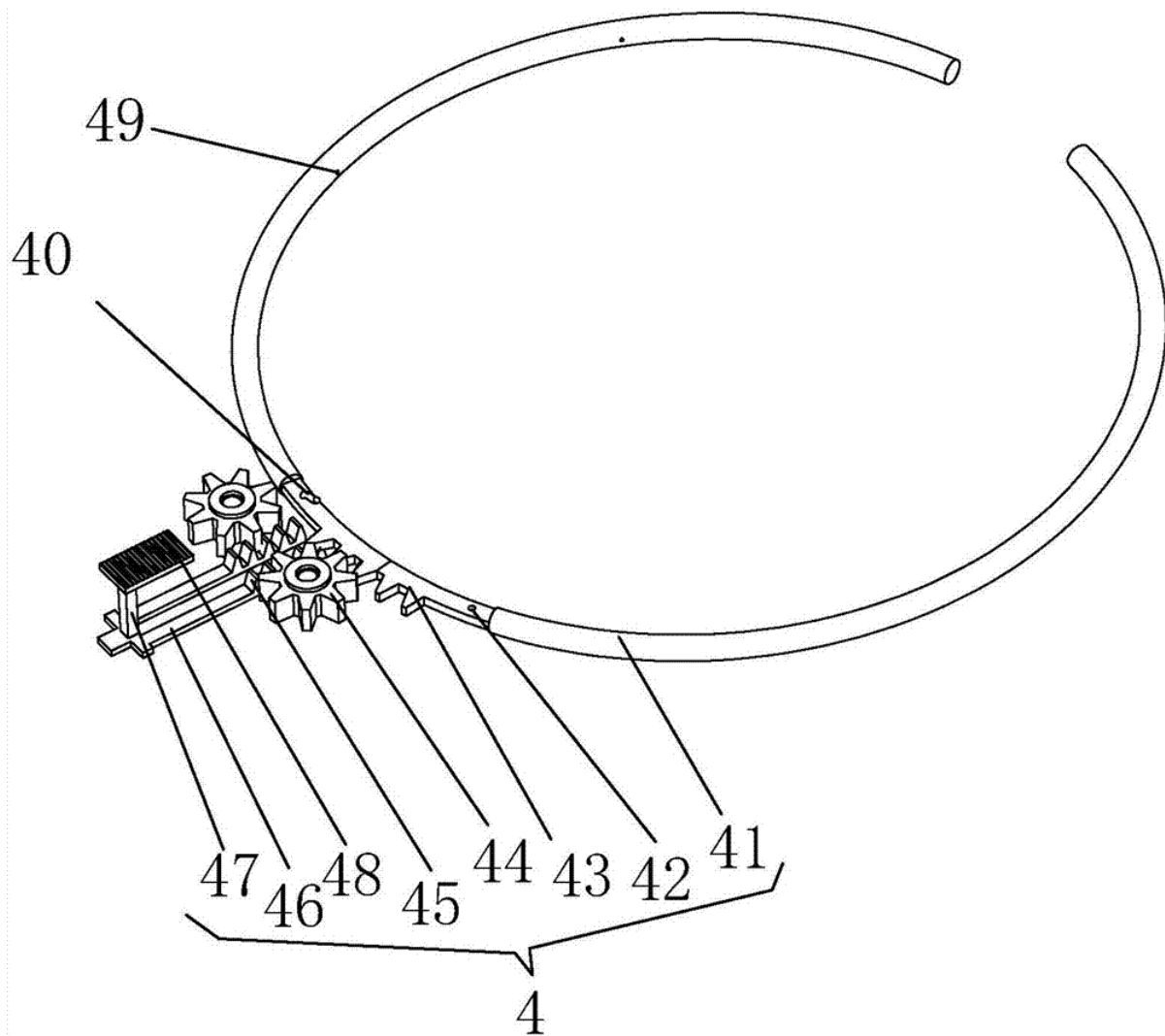
Family 4/100 - FAMPAT - ©Questel

Title

(CN108030388)

High-pressure fry pan with water adding device

Images



Publication data including kind & date

CN108030388

A 2018-05-15 CN108030388



Abstract

(CN108030388)

The invention discloses a high-pressure fry pan with a water adding device. The high-pressure fry pan comprises a fry pan. A lid is arranged on the fry pan, and the lid and the fry pan can be sealed with each other. The high-pressure fry pan is characterized in that a fry pan handle is arranged on a side of the fry pan, the water adding device is arranged in the fry pan and the fry pan handle, and a pressurizing mechanism for driving the water adding device to add water into the fry pan is arranged on a side of the fry pan handle. The high-pressure fry pan has the advantages that the high-pressure fry pan is simple in structure and convenient to use; the lid does not need to be opened for adding the water when foods are stewed in the high-pressure fry pan and water is evaporated until moisture is insufficient, only a switch of the water adding device needs to be turned on, water cannot directly flow into the high-pressure fry pan due to excessively high internal water pressures of the high-pressure fry pan, an adjusting wheel needs to be controlled after the switch of the water adding device is turned on, accordingly, pressures can be applied by a pressure push plate, and the water can be pushed by the pressures to flow into an inner cavity of the fry pan.

Inventors

LIN GUANGHUA

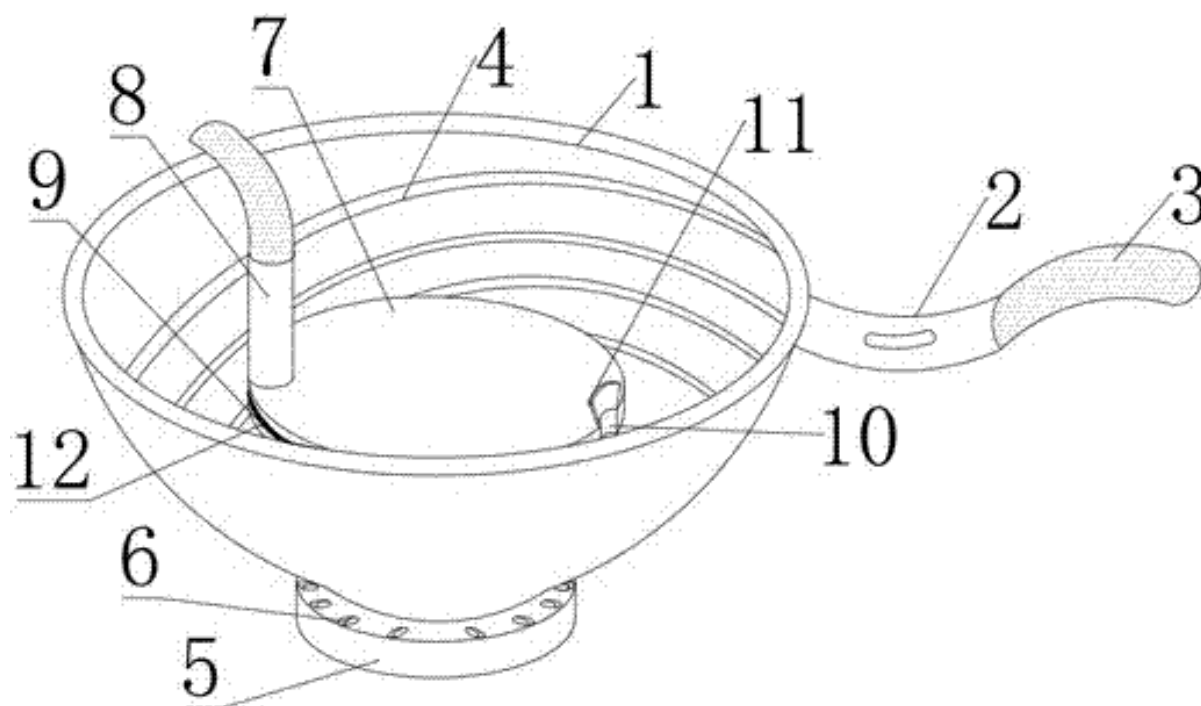
Latest standardized assignees - inventors removed

ZHONGSHAN XIANGSHI MACHINERY EQUIPMENT

Title

(CN108523631)

Multilayer combined type light cast iron fry pan with pan bodies

Images**Publication data including kind & date**[CN108523631](#)

A

2018-09-14

CN108523631

**Abstract**

(CN108523631)

The invention discloses a multilayer combined type light cast iron fry pan with pan bodies. The multilayer combined type light cast iron fry pan is characterized in that a first handle is arranged on the outer side of the edge of a cast iron fry pan, an annular base is fixedly arranged at the bottom of the cast iron fry pan, oblique through holes are formed in the annular base, arc-shaped grooves are formed in the surface of the inside of the cast iron fry pan, a cast iron flat plate is arranged inside the cast iron fry pan, annular bosses are arranged at the edge of the upper surface of the cast iron flat plate, a tin heat conduction ring is arranged in an annular groove formed in the edges of the side surfaces of the cast iron flat plate, a second handle is arranged on the upper surface of the cast iron flat plate, a half-cylinder groove is formed in the edges of the cast iron flat plate, an arc-shaped barrier closely clings to the upper side of the half-cylinder groove, and non-stick pan layers are arranged on the inner wall of the cast iron fry pan and the upper surface of the cast iron flat plate. The multilayer combined type light cast iron fry pan has the advantages that boiling and frying can be simultaneously carried out, and accordingly the cooking efficiency can be improved; the cast iron fry pan is good in stability owing to the annular base, flame at the bottom of the cast iron fry pan is in uniform trend, and accordingly the cast iron fry pan can be uniformly heated.

Inventors

ZHANG XINQING

ZHANG YONGHUI

WANG XIAOPING

ZHANG YAHUI

Latest standardized assignees - inventors removed

HENAN ZHONGSHUAI METAL PRODUCTS

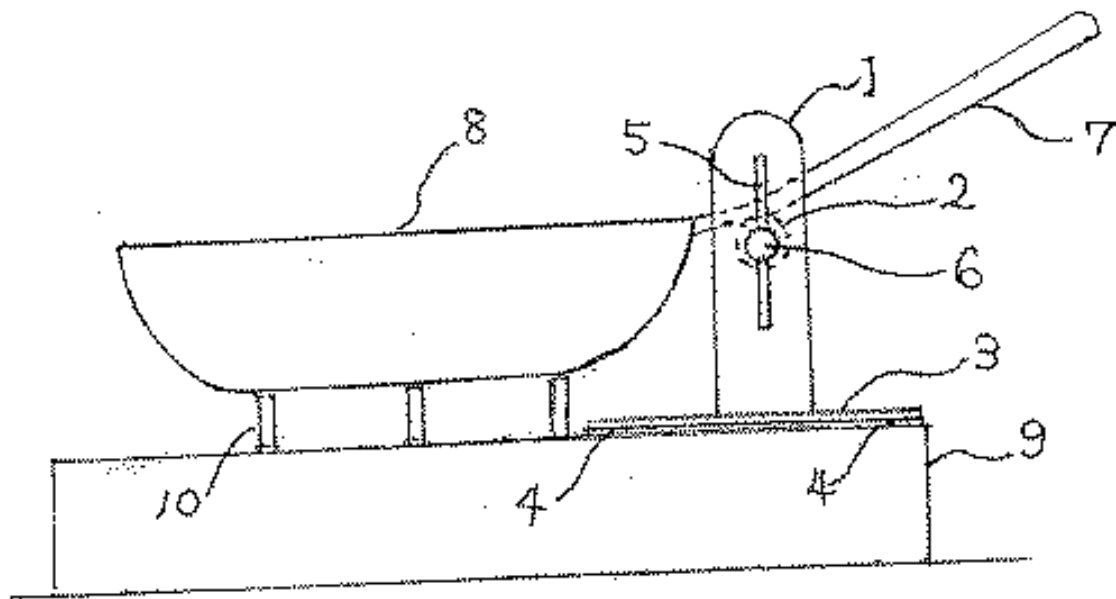
Family 6/100 - FAMPAT - ©Questel

Title

(JP2016202862)

Reception tool of fry pan for preventing tendovaginitis

Images



Publication data including kind & date

JP6041227	B2	2016-11-18	JP6041227
JP2016202862	A	2016-12-08	JP2016202862



Abstract

(JP6041227)

PROBLEM TO BE SOLVED: To provide a reception tool for receiving a **handle** of a **fry pan**. **SOLUTION:** When one makes Chinese fried rice, one shakes a **fry pan** in a vertical direction and in a cross direction, and a cook who often makes Chinese fried rice tends to hurt one's shoulder and suffer from tendovaginitis. If a tip end of a **handle** of a **fry pan** is mounted on a roller 2 of a reception tool 1 of a **fry pan** in fig.1, as shown in fig.2, the **fry pan** is shaken in the vertical direction and cross direction, so that weight of a **pan** 8 of the **fry pan** is not applied to arms, and the shoulder is not hurt. When making Chinese fried rice, one must use a gas stove, but when using an IH stove, since a bottom part of the **pan** 9 of the **fry pan** is placed on an upper face of the IH, as shown in fig.3, so that the **pan** cannot be shaken in the vertical direction and in the cross direction. The fig.3 shows a side face in which, the roller of the reception tool 1 is lowered so that the **pan** 9 of the **fry pan** is brought into contact with the upper face of the IH. **SELECTED DRAWING:** Figure 2

Inventors

TAKAGI SATOSHI

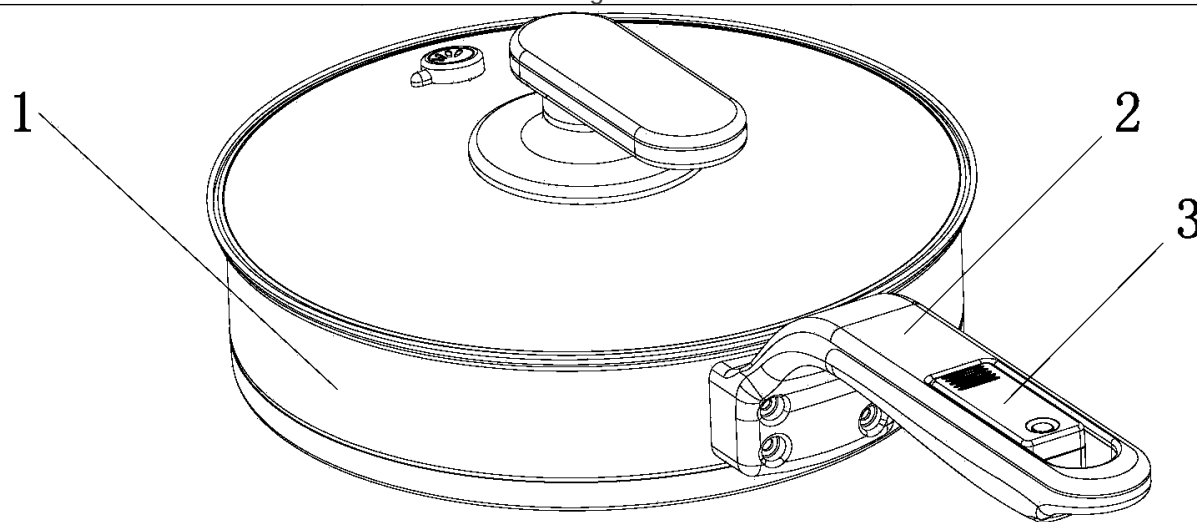
Family 7/100 - FAMPAT - ©Questel

Title

(CN203987704U)

Fry pan with WiFi transmitter

Images

**Publication data including kind & date**

CN203987704

U

2014-12-10

CN203987704U

**Abstract**

(CN203987704)

The utility model relates to the technical field of cooking utensils, in particular to a fry pan with a WiFi transmitter; the fry pan with the WiFi transmitter comprises a fry pan body, the WiFi transmitter and a pan handle, wherein a temperature inductive probe is arranged at the matched position of the pan handle and the fry pan body; the temperature inductive probe is used for probing the temperature of the fry pan body; the WiFi transmitter is electrically connected with the temperature inductive probe, and a mounting slot in which the WiFi transmitter is mounted is arranged in the pan handle; as the WiFi transmitter is arranged, a user can connect to the WiFi transmitter through an intelligent terminal, so that the user in other places outside the kitchen can monitor the cooking progress of food in real time, on the other hand, if the fry pan with the WiFi transmitter is used in conjunction with an intelligent cooking utensil, the fry pan with the WiFi transmitter can intelligently communicate with the intelligent cooking utensil through the WiFi transmitter, therefore, the automatic cooking is realized; with the fry pan with the WiFi transmitter, users are relieved from fuggy kitchens, and the quality of life for the users is accordingly improved.

Inventors

LIU BINGYAO

LI JIANQUAN

LIANG YANMING

HUANG ZHENHONG

YANG XIANGDONG

WANG XIZHI

Latest standardized assignees - inventors removed

GUANGDONG MASTER

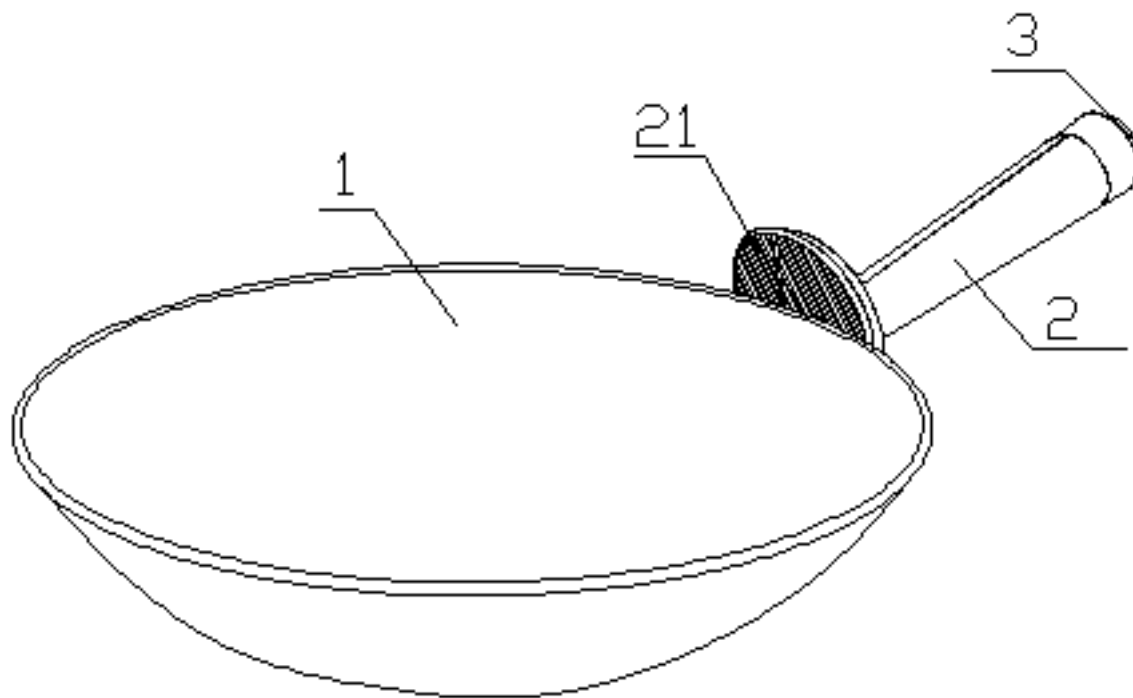
Family 8/100 - FAMPAT - ©Questel

Title

(CN105496175)

Fry pan with lampblack absorbing handle

Images

**Publication data including kind & date**[CN105496175](#)

A

2016-04-20

CN105496175

**Abstract**

(CN105496175)

A fry pan with a lampblack absorbing handle mainly comprises a fry pan, a handle and a switch button, wherein a pan body is detachably connected with the handle, a fan is mounted in a connecting part of the handle and the fry pan, the switch button is arranged at the tail end of the handle, the interior of the handle is filled with activated carbon, and the activated carbon is cylindrical. Since the fry pan is detachably connected with the handle, space is saved during storage. During the use, all that is needed is to mount the handle on the fry pan, the starting and the stopping of the fan are controlled through the switch button, the activated carbon can effectively absorb lampblack, and by compared with cleaning to a huge range hood, the cleaning to the handle is easier.

Inventors

SHI BIHUA

Latest standardized assignees - inventors removed

SHI BIHUA

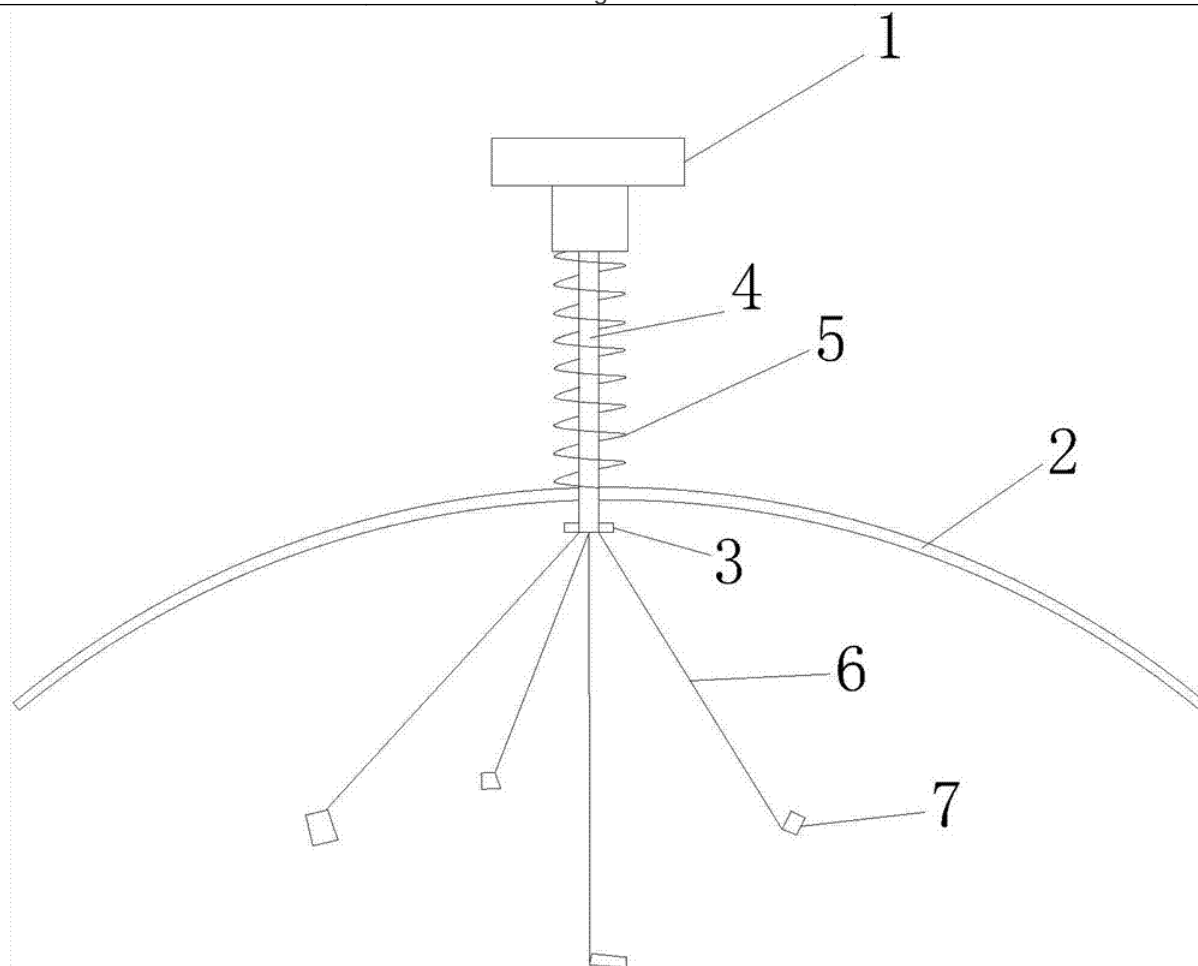
Family 9/100 - FAMPAT - ©Questel

Title

(CN107669137)

Stir-fry pan cover for realizing stir-frying

Images

**Publication data including kind & date**

CN107669137

A

2018-02-09

CN107669137

**Abstract**

(CN107669137)

The invention discloses a stir-fry pan cover for realizing stir-frying. The stir-fry pan cover comprises a cover body (2) and a lifting handle (1), and further comprises a transmission shaft (4), a spring (5), a plurality of connecting rods (6) and a plurality of stir-fry parts (7), wherein a through hole is arranged in the middle of the upper end of the cover body (2), the upper end of the transmission shaft (4) passes through the through hole and the spring (5) to be fixedly connected with the lifting handle (1), a limiting block (3) is arranged at the lower end of the transmission shaft (4), so that the cover body (2) and the transmission shaft (4) are movably connected, and no falling occurs; one ends of the connecting rods (6) are fixedly connected with the lower end of the transmission shaft (4), and the other ends of the connecting rods (6) are fixedly connected with the stir-fry parts (7). With the pan cover provided by the invention, during the dish drying process, the pan cover is placed on a stir-fry pan, the lifting handle (1) is downwards pressed and rotated, then stir-frying of dishes in the stir-fry pan is realized, meanwhile, oil in the stir-fry pan can not splash the upper arms of people, thus the practicability and safety are realized, and the arms are protected from being scalded.

Inventors

ZHUANG XIAOHONG

ZHONG ZHENGLI

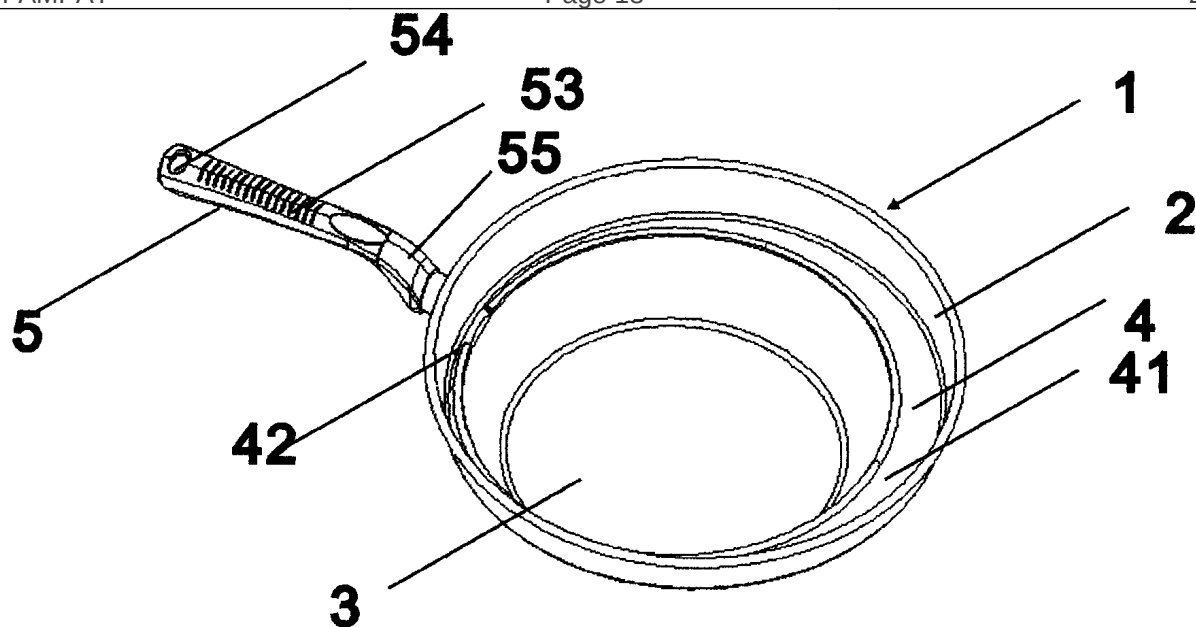
Family 10/100 - FAMPAT - ©Questel

Title

(US4268741)

Electric fry pan

Images

**Publication data including kind & date**

CN204158196

U

2015-02-18

CN204158196U

**Abstract**

(CN204158196)

The utility model relates to a fry pan capable of performing separated cooking. The fry pan comprises a fry pan body and a handle. The fry pan body comprises a pan body and a pan bottom. An inner wall of the pan body is provided with an object-placing part, the object-placing part surrounds the inner periphery of the pan body to form an arc shape, an outer wall of the front end of the pan body and an outer wall of the rear end are protruded, the handle is arranged on a protrusion of the outer wall of the rear end of the pan body, the tail end of the pan is provided with a hanging hole, press lines which are protruded and are composed of a plurality of horizontal lines are arranged on the upper surface of the handle, and a connecting block is arranged at the joint of the front end of the handle and the pan body. According to the technical scheme, through the arrangement of the object-placing part in the pan body, foods of different heating degrees can be placed, separated cooking is facilitated, the handle effectively avoids heat conduction, the heat insulation and anti-scalding effects are improved, and the fry pan is fashionable and novel in integral design, safe, reliable and convenient to use and saves time and space.

Inventors

HU BINGGU

Latest standardized assignees - inventors removed

NINGBO BINGO INT

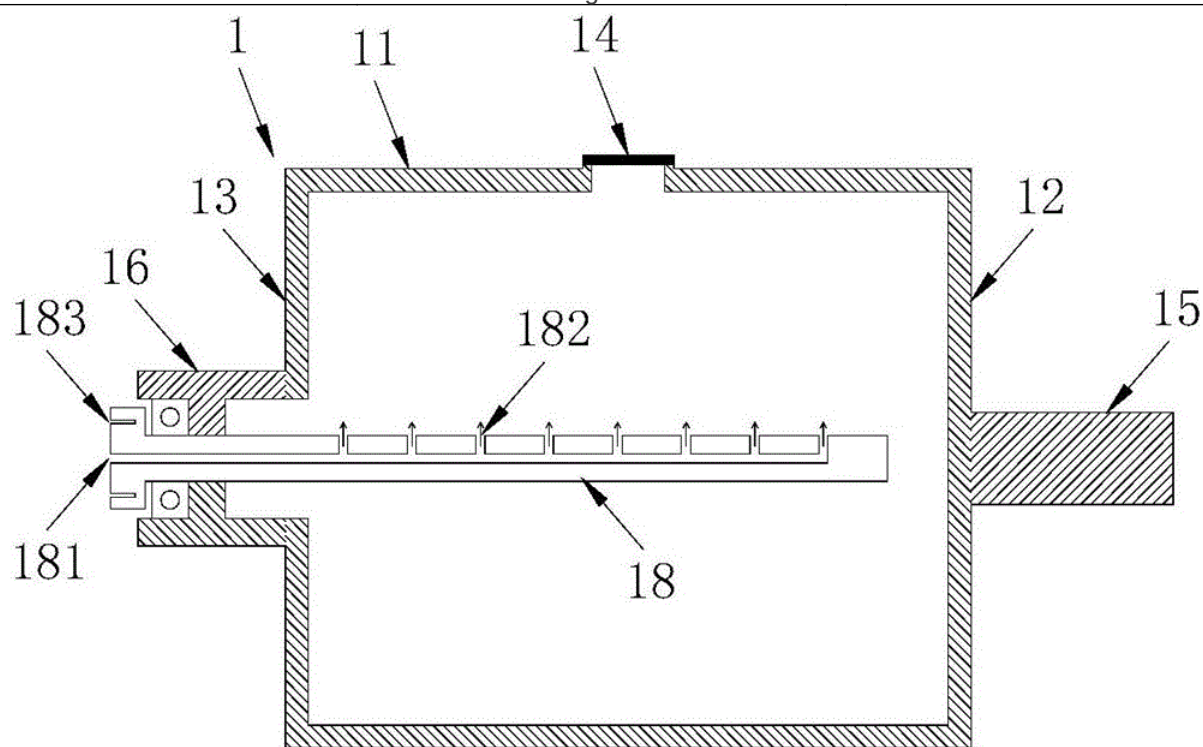
Family 12/100 - FAMPAT - ©Questel

Title

(CN205729049U)

Frying pan and automatically, stir-fry device turns over thereof

Images



Publication data including kind & date

CN205729049

U 2016-11-30 CN205729049U



Abstract

(CN205729049)

The utility model provides a frying **pan**, including polygon pot body and be located first and second bottoms of a boiler of pot relative both sides of body, the surface of pot body is equipped with puts the opening of getting food, be connected with sealing door on the opening, be connected with first axis of rotation on the first bottom of a boiler, be connected with the second axis of rotation on the second bottom of a boiler, the second axis of rotation is hollow cylindric structure, the cavity position of second axis of rotation rotates through the bearing and is connected with a steam section of thick bamboo, a steam section of thick bamboo is fixed in the dead eye of bearing and is compressed tightly the cooperation with the cavity inner wall of second axis of rotation, the one end surface of a steam section of thick bamboo is equipped with the air inlet and is located a pot body outside, the stack shell surface of a steam section of thick bamboo is equipped with a plurality of gas outlets and is located inside pot body, air inlet and gas outlet are at the inside through connections of a steam section of thick bamboo, still be equipped with a plurality of exhaust holes on the first bottom of a boiler or the second bottom of a boiler. The utility model provides a stir -**fry** device is turned over in the automation that has aforementioned frying **pan**. The utility model discloses a polygon pot body can make the fine parabola of food evagination, turns over from top to bottom and fries fully.

Inventors

WANG BIN

GOU ZHONGJUN

YANG GUANG

Latest standardized assignees - inventors removed

CHONGQING JUHUI FOOD

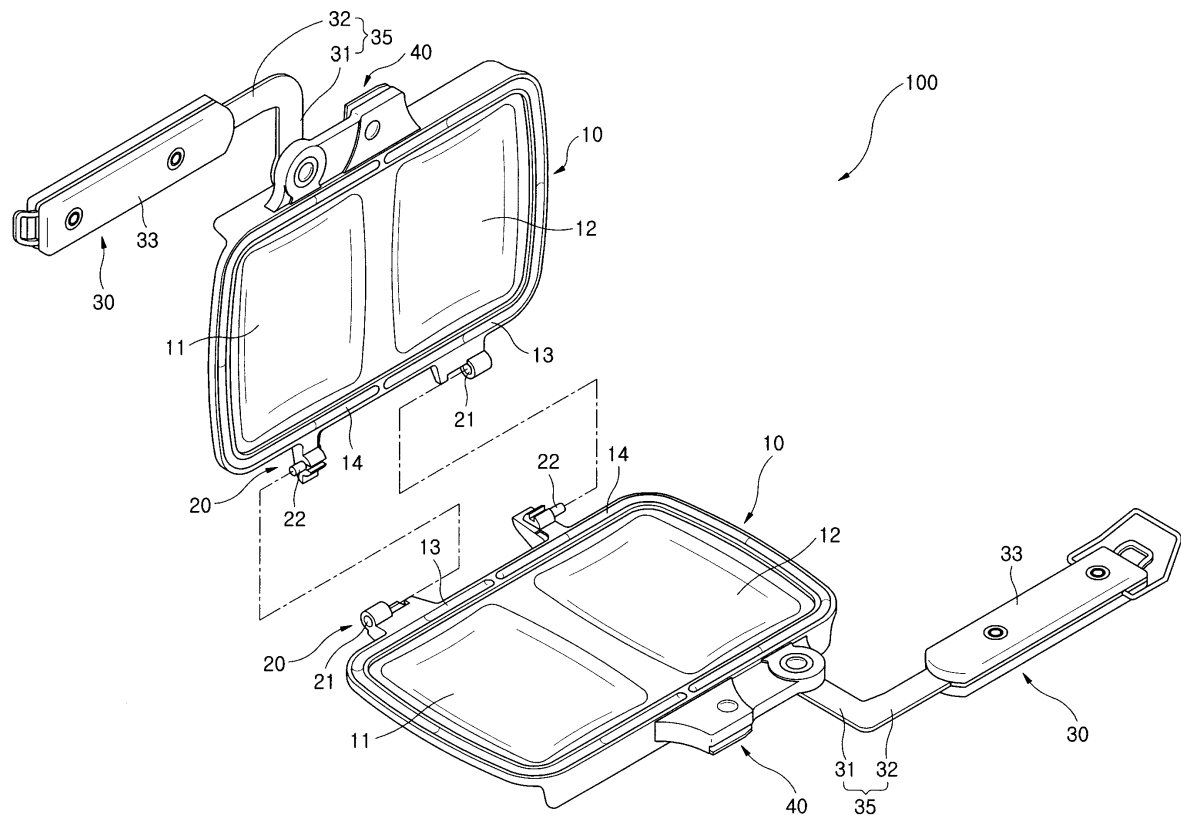
Family 13/100 - FAMPAT - ©Questel

Title

(KR200319729U)

Handle structure of both sides frying **pan**

Images



Publication data including kind & date

KR200319729

Y1 2003-07-18

KR200319729U



Abstract

(KR200319729)

This invention relates to a **handle** of the **fry pan** side directed to the structure, and having a grill part to accommodate food to be pivoted by a hinge means in a predetermined pair of the fan body, wherein each of the fan body composed of a **handle** provided on both sides in the **fry** pans, wherein each **handle**: the fan body based on a predetermined center point at the center point of the outside of the first rotatably supporting portion 1, at a position corresponding to the center point of the perpendicular portion 1 so that the first 2 and second portion adapted for extending; 1 based on the first center point 2 of the first and second portions in a state where the fan is perpendicular to the center of the body and remain in, the rotation support point 1 of the first portion of the fan to rotate around the edge of the body can be closely attached to the **handle** body; are provided.

Inventors

LEE, JONG-TAE

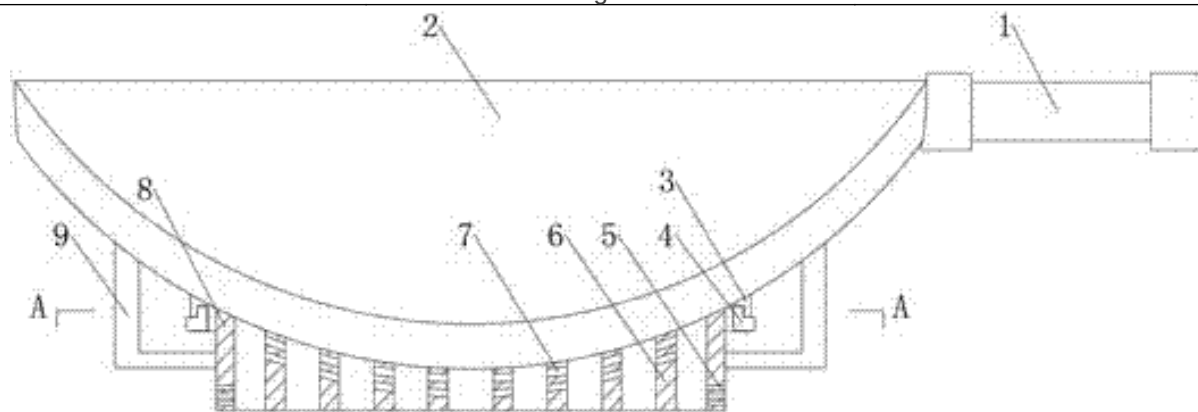
Family 14/100 - FAMPAT - ©Questel

Title

(CN108078368)

Cast iron fry pan with adjustable heat gathering speeds

Images

**Publication data including kind & date**

CN108078368

A

2018-05-29

CN108078368

**Abstract**

(CN108078368)

The invention discloses a cast iron fry pan with adjustable heat gathering speeds. The cast iron fry pan comprises a handle, a pan, a plurality of inner-circle heat gathering rings and an outer-circle heat gathering ring. The handle is fixedly arranged on the right side surface of the pan, the outer-circle heat gathering ring and the inner-circle heat gathering rings cling to the bottom of the pan, the outer-circle heat gathering ring is of a structure in the shape of a circular ring, and the multiple inner-circle heat gathering rings are arranged at an inner circle of the outer-circle heat gathering ring. The cast iron fry pan has the advantages that the inner-circle heat gathering rings and the outer-circle heat gathering ring are arranged at the bottom of the pan, accordingly, the purposes of quickly heating the pan and saving energy can be achieved, heat can be guaranteed against being quickly dissipated, most heat can be sufficiently utilized, and effects can be obviously improved as compared with existing circular ring patterns and radial protruded patterns; the inner-circle heat gathering rings and the outer-circle heat gathering ring are movably arranged, can be detached from the pan and can be selectively used according to actual requirements, and accordingly the cast iron fry pan is humanized; the problem of severe internal and external air pressure imbalance due to excessively high internal temperatures of existing outer-circle heat gathering rings can be assuredly solved by the aid of heat dissipation holes formed in the lower end of the outer-circle heat gathering ring, and accordingly the cast iron fry pan is high in protectiveness and suitable for popularization.

Inventors

ZHANG YONGHUI

ZHANG XINQING

ZHANG YAHUI

Latest standardized assignees - inventors removed

HENAN ZHONGSHUAI METAL PRODUCTS

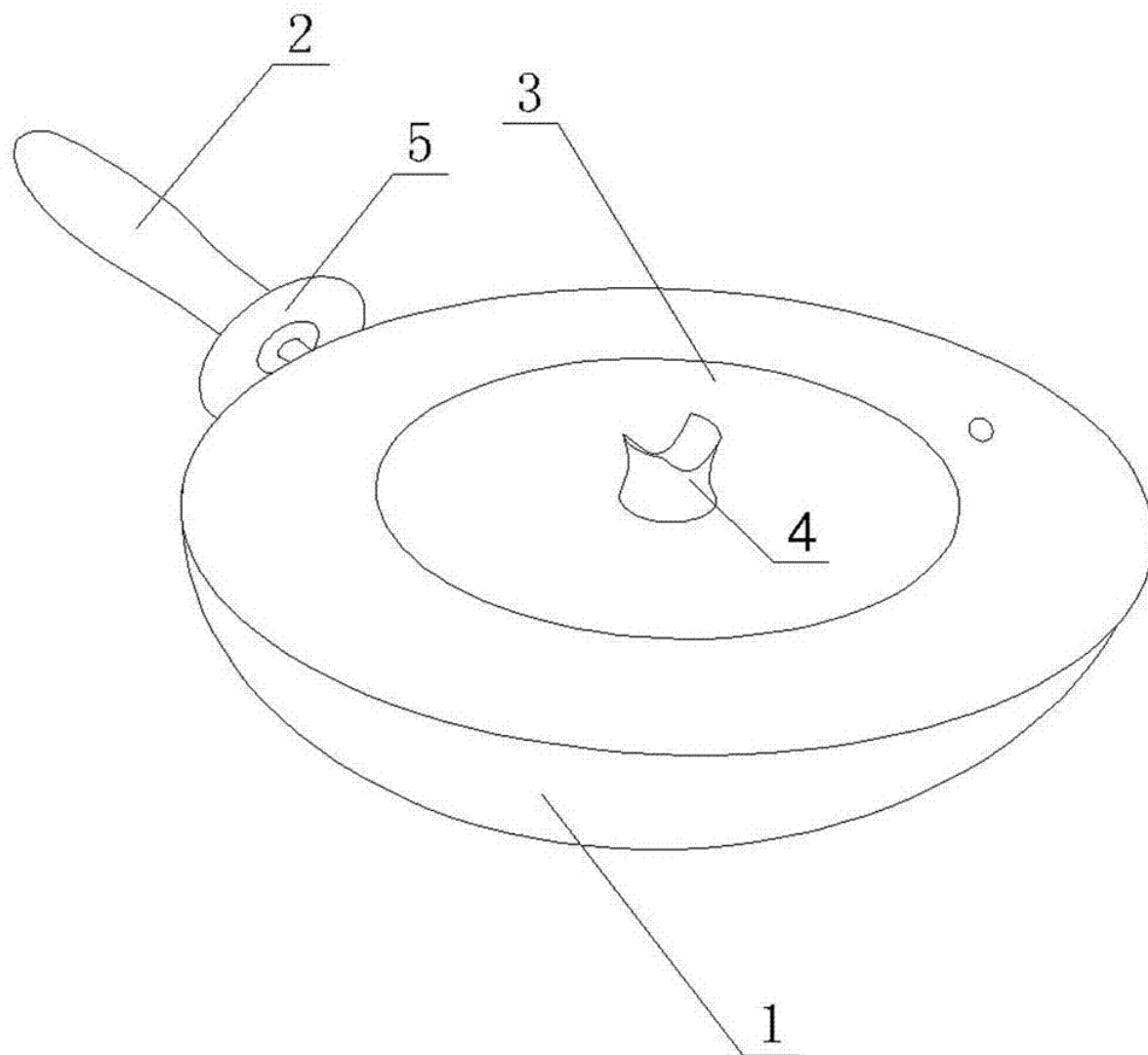
Family 15/100 - FAMPAT - ©Questel

Title

(CN108814268)

Fry pan for preventing hand scalding

Images

**Publication data including kind & date**

CN108814268

A 2018-11-16 CN108814268

**Abstract**

(CN108814268)

The invention relates to a fry pan for preventing hand scalding. The fry pan comprises a pan body, a fry pan handle fixedly connected to the pan body and a pan cover covering the pan body and further comprises a protection cover for preventing hand scalding, and the protection cover is fixedly arranged on the top face of the fry pan handle. The fry pan is ideal in structural design, by adopting the design of the protection cover, in the cooking process, juice, such as seasoning juice and hot oil, in the pan body is effectively prevented from splashing and scalding the hands, and the hand safety of operators is protected.

Inventors

SHEN MINGHUI

Family 16/100 - FAMPAT - ©Questel

Title

(KR101465411)

Manufacturing method of double side fry pan using magnetic plate and the double side fry pan made by using the method

Images

판재소재 양면 프라이팬 공정도

제 1 공정 - 소재 준비단계

제 2 공정 - 몸체 성형단계

제 3 공정 - 핀 통공 가공단계

제 4 공정 - 밀폐부 성형단계

제 5 공정 - 부속 결합단계

완성

Publication data including kind & date

KR20140120132	A	2014-10-13	KR20140120132
KR101465411	B1	2014-11-26	KR101465411



Abstract

(KR20140120132)

The present invention relates to a method for manufacturing a double-sided **pan** using a magnetic plate and the double-sided **pan** using the same. The method comprises: a step of preparing a stainless steel plate as a magnetic material to be

machined to a **pan** container; a body forming step of machining the stainless steel material to **pan**-shaped first and second bodies using a press; a pin through-hole machining step of coupling a shaft pin to couple the first and second bodies; a sealing part forming step of forming a protrusion part on the first body and a recessed part on the second body to increase adherency between the first and second bodies formed above; and a part coupling step of coupling a bracket for coupling a **handle** to the first body to the shaft pin, and a bracket for coupling a **handle** and a water receiver to the second body. The present invention can be used in both an ordinary direct heating tool and an induction heating tool operated by an induced current to increase the utilization of the double-sided **pan**, and can be used in the induction heating tool safer than the direct heating tool to make a user lead a safe kitchen life.

COPYRIGHT KIPO 2015

Inventors

KIM, JONG MUK

Latest standardized assignees - inventors removed

HAN A TOOLS

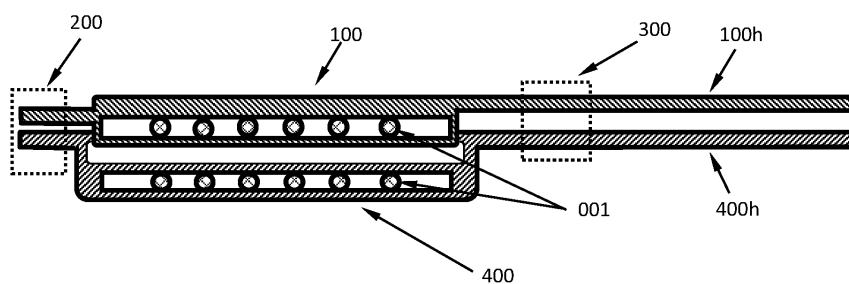
Family 17/100 - FAMPAT - ©Questel

Title

(US20180078092)

Energy Efficient and Time Saving Two-side Heating **Fry Pan**

Images



Publication data including kind & date

[US20180078092](#)

A1 2018-03-22

US20180078092



Abstract

(US20180078092)

This disclosure describes embodiments of several structures of two-side heating **fry pan** that can save energy and shorten cooking time. Moreover, the invented two-side heating **fry pan** has pressing function that enable it to do pressing and model-pressing cook to certain type of foods. The invented two-side heating **fry pan** also has a feature that effectively removes the oily vapor generated during the cooking process.

Inventors

LIU ZHONGSHAN

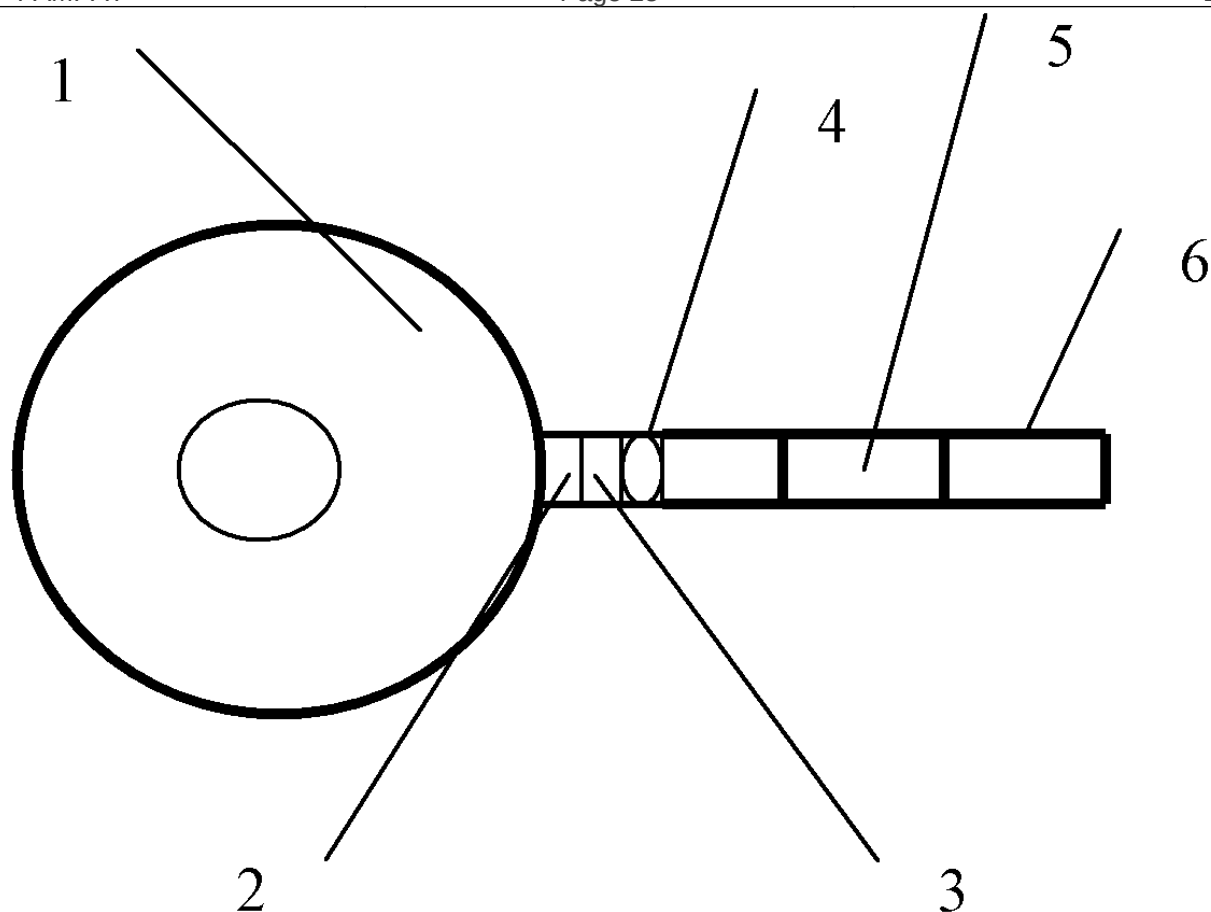
Family 18/100 - FAMPAT - ©Questel

Title

(CN201977528U)

Fry pan with temperature calling function

Images

**Publication data including kind & date**[CN201977528](#)

U

2011-09-21

CN201977528U

**Abstract**

(CN201977528)

The utility model relates to the field of fry pans, in particular to a fry pan with the temperature calling function, which solves the problem of the prior art that the temperature of a fry pan is difficult to master. Color changeable temperature indication sheets are arranged on the handle of the fry pan and comprise a 100 DEG C color changeable temperature indication sheet, a 150 DEG C color changeable temperature indication sheet and a 180 DEG C color changeable temperature indication sheet, a 180 DEG C minitype temperature switch is further included, the 180 DEG C color changeable temperature indication sheet is mounted on the 180 DEG C minitype temperature switch, and the 180 DEG C minitype temperature switch is connected to a circuit in which a buzzer is positioned. When the temperature reaches 180 DEG C, the buzzer calls for 10 seconds. By adopting the fry pan with the temperature calling function, the dish frying temperature can be controlled, and the delicious dishes can be fried as required; moreover, the cooking is performed under the temperature, no oil fume is caused, and fewer vitamins are lost.

Inventors

LONG KANG

WANG SHENGGANG

HU ZHIMING

LIN JIAPING

Latest standardized assignees - inventors removed

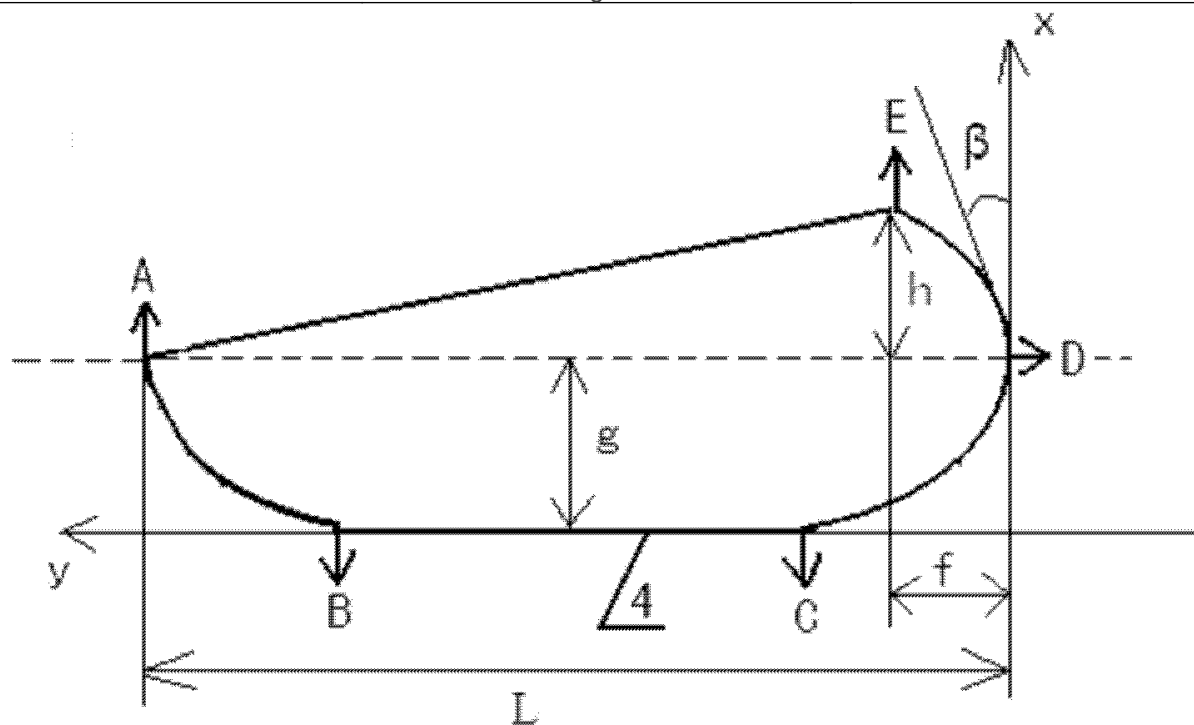
INSTITUTE OF METAL RESEARCH CHINESE ACADEMY OF SCIENCES

Family 19/100 - FAMPAT - ©Questel

Title

(CN202312796U)

Fry pan**Images**

**Publication data including kind & date**

CN202312796

U 2012-07-11

CN202312796U

**Abstract**

(CN202312796)

The utility model discloses a fry pan, which comprises a pan body and a pan handle, wherein the pan handle is fixed on the pan body through a connection seat. Compared with a traditional fry pan, an arc-shaped DE section with arc protruding outwards is additionally arranged on the outer edge of the pan body of the fry pan. The length c formed by the DE section extending to the inner side of the pot body accounts for one eighth to one sixth of the total length L of the pot body. The height b formed by upward extension of the DE section accounts for two thirds to four fifths of the height a formed by the distance from the pot bottom to the top of the inner edge of the pot body. The range of an angle β formed by a tangent of the connection position of the DE section and the outer edge of the pot body and the vertical direction is 5 degrees to 20 degrees. The fry pan can effectively reduce splashing of vegetables when the vegetables are stirred during cooking.

Inventors

WANG YONG

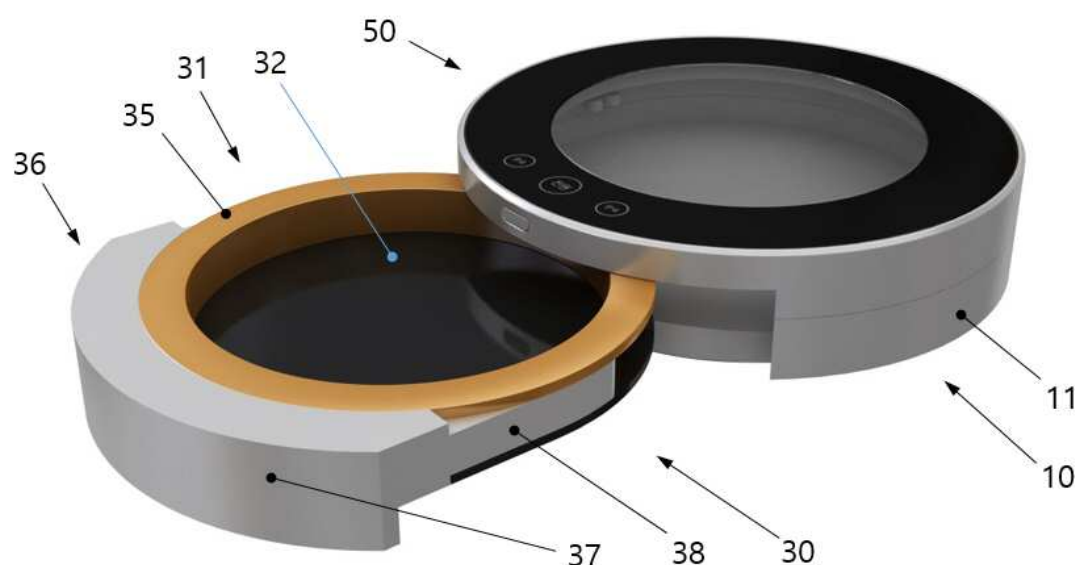
Family 20/100 - FAMPAT - ©Questel

Title

(KR20170060773)

Electric fry pan

Images

**Publication data including kind & date**

KR20170060773

A

2017-06-02

KR20170060773

**Abstract**

(KR20170060773)

The present invention relates to an electric fry pan comprising: a cooking plate on which a food material is placed to be cooked; a main body which stores a part of the cooking plate therein, and includes a heating body, wherein the heating body emits heat by means of power supplied from the outside, and delivers the heat to the cooking plate to heat the cooking plate; and a cover which covers a top of the cooking plate and the main body, wherein the cooking plate, the main body, and the cover are separable from each other. According to the present invention, the cooking plate comprises: a cooking unit which is heated by the heat emission of the heating body, and on which the food material is placed to be cooked; and a handle in which the cooking unit is mounted, and which is gripped by a user to allow the user to store the cooking plate in the main body or separate the cooking plate from the main body. The main body comprises: a heating surface which supports the cooking unit by being in contact with a bottom surface of the cooking unit of the cooking plate, and includes a heating body to be heated by the heating body; and a side wall which surrounds a part of the cooking plate and the heating surface, and forms a part of the side surface of the fry pan. A part of the handle of the cooking plate is disposed in a region not surrounded by the side wall of the main body, and its outer side surface forms the surface continuing from the outer side surface of the side wall of the main body, thereby forming the outer side surface of the fry pan together with the outer side surface of the side wall of the main body. The cooking plate slides with respect to the main body through a region of the main body that does not have the side wall so as to be stored in the main body, or separated from the main body.

COPYRIGHT KIPO 2017

Inventors

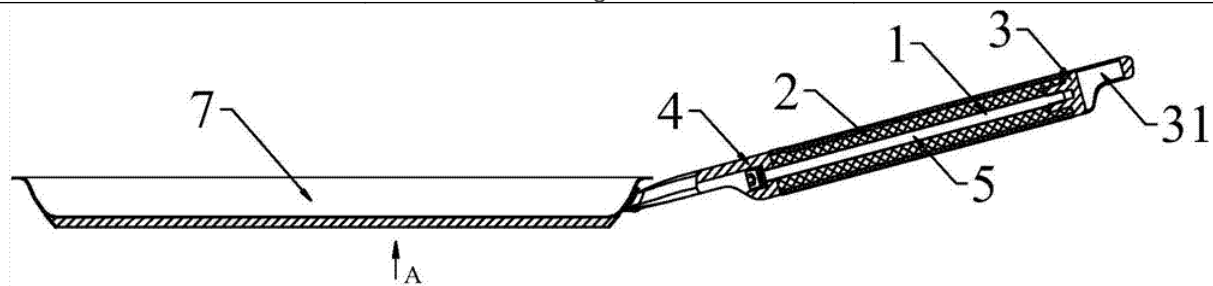
CHENG, HYUN-WOO

Family 21/100 - FAMPAT - ©Questel

Title

(CN208114525U)

Fry pan**Images**

**Publication data including kind & date**

CN208114525

U

2018-11-20

CN208114525U

**Abstract**

(CN208114525)

The utility model provides a fry pan, be equipped with the handle on fry pan's the lateral wall, the handle is including handle body, mounting and the connection connecting piece on fry pan that is rectangular platykurtic, the front end of handle body with the mounting is connected, the rear end of handle with the connecting piece is connected, handle body tilt up, be equipped with first through -hole on the connecting piece, first through -hole is followed the front end of connecting piece link up to the rear end, be equipped with the second through -hole along length direction on the handlebody, be equipped with the bolt on the handle, the bolt passes in proper order first through -hole and second through -hole and with the mounting is connected. The utility model discloses simple structure, the modern design sets up bolted connection handle body, mounting and connecting piece, makes handle and fry pan's connection more reliable.

Inventors

LI ZHONGWEI

Latest standardized assignees - inventors removed

SHANGHAI GUANHUA ENERGY SAVING KITCHEN TOOLS

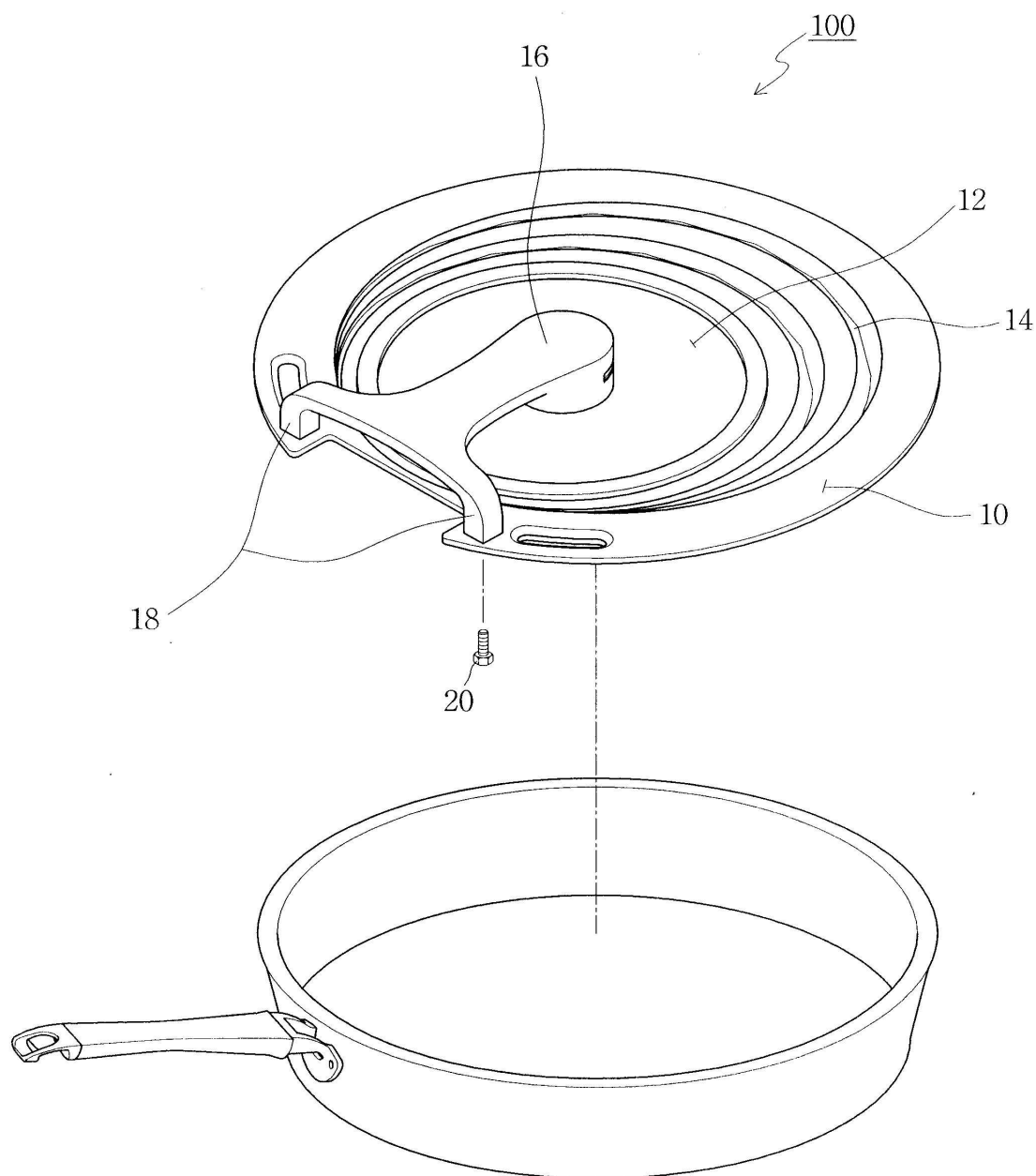
Family 22/100 - FAMPAT - ©Questel

Title

(KR101128051)

A pan cover for multipurpose cooking

Images

**Publication data including kind & date**

[KR20110002116](#) A 2011-01-07 KR20110002116
[KR101128051](#) B1 2012-04-12 KR101128051

**Abstract**

(KR20110002116)

PURPOSE: A fry pan cover is provided to inform the completion of cooking by generating a certain sound through a sound generator when a steam occurs in the cooking process. **CONSTITUTION:** A fry pan cover includes a handle(16), and the front portion of the handle is coupled to the central portion of a transparent plate(12), and the end portion of the handle is bent in one side and extended in a horizontal direction. Support pieces(18) are branched into both sides at the end portion of the handle and extended in one direction. The end portion of the support pieces are coupled to an external plane of a cover body(10). The fry pan cover stands in the state that the support pieces are supported on the ground.

Inventors

KIM, MYUNG IM

Latest standardized assignees - inventors removed

KIMS HOLDINGS

Family 23/100 - FAMPAT - ©Questel

Title

(KR20040029908)

Multifunctional fry pan

Publication data including kind & date

KR20040029908

A

2004-04-08

KR20040029908



Abstract

(KR20040029908)

PURPOSE: A multifunctional fry pan is provided to save energy and shorten cooking time by cooking various foods at the same time with only one gas oven, to be helpful for health and minimize the loss of raw materials by preventing easily boiled materials from being burned and to prevent the mix of materials even if at least two foods are cooked in one fry pan. CONSTITUTION: A multifunctional fry pan is installed with a grip(102), an oil groove(103), an oil discharge passage(104), an oil outlet(105), a plurality of circular plate mounting parts(106) and a plurality of square plate mounting parts(107) for cooking various foods without mixing the foods to a fry pan body(101). Left and right holes are drilled through the outer ring of the fry pan body to insert and install a plate installation auxiliary mechanism to the body.

Inventors

PARK SUNG SOO

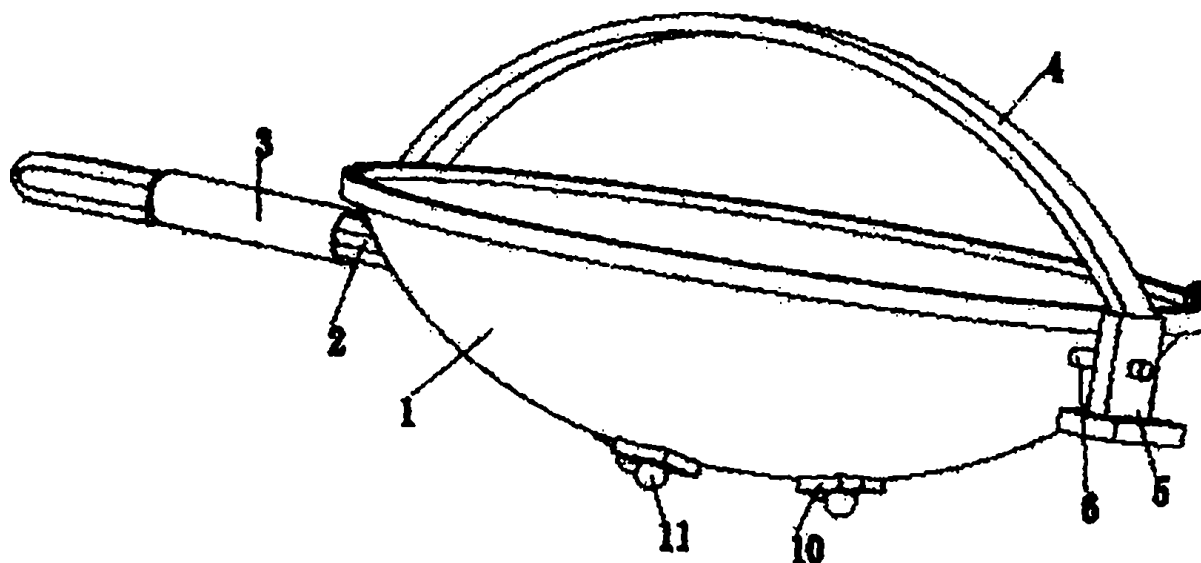
Family 24/100 - FAMPAT - ©Questel

Title

(CN203935030U)

Fry pan moving device

Images



Publication data including kind & date

CN203935030

U

2014-11-12

CN203935030U



Abstract

(CN203935030)

The utility model relates to the technical field of kitchen ware and in particular relates to a fry pan moving device. The fry pan moving device comprises a pan body and a pan handle, wherein the upper part of the pot body is provided with a bracket handle; the pan handle comprises a front handle and a rear handle; the front handle is fixedly connected with the pan body; a through hole is formed in the front handle; one end of the rear handle is sleeved in the through hole in the front handle and is fixedly connected with the pan body; a sliding device is arranged at the bottom end of the pan body. The bracket device which can control the pan body to swing left and right by virtue of the rear handle is arranged on the pan body, and the sliding device is arranged at the bottom end of the pan body, so that the pan body can be effectively

controlled to move, and the device is convenient to use.

Inventors

CHEN ZHANG

Latest standardized assignees - inventors removed

NINGBO BENZLE COOKWARE

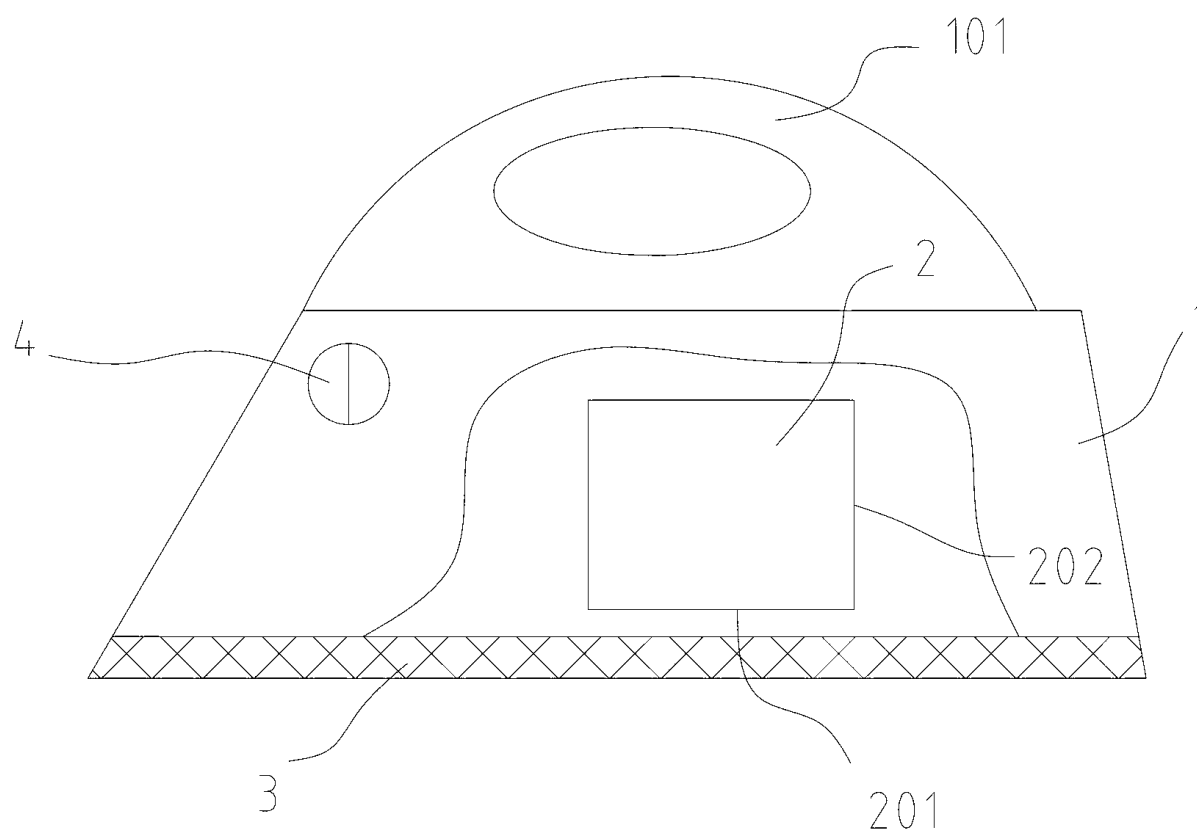
Family 25/100 - FAMPAT - ©Questel

Title

(CN203334071U)

Electric iron

Images



Publication data including kind & date

CN203334071U	U	2013-12-11	CN203334071U
CN203354313	U	2013-12-25	CN203354313U
CN203354335	U	2013-12-25	CN203354335U
CN203354877	U	2013-12-25	CN203354877U
CN203354933	U	2013-12-25	CN203354933U
CN203354941	U	2013-12-25	CN203354941U
CN203364230	U	2013-12-25	CN203364230U
CN203364233	U	2013-12-25	CN203364233U
CN203364236	U	2013-12-25	CN203364236U
CN203364324	U	2013-12-25	CN203364324U
CN203369675	U	2014-01-01	CN203369675U
CN203389078	U	2014-01-15	CN203389078U
CN203435998	U	2014-02-19	CN203435998U
CN203440686	U	2014-02-19	CN203440686U
CN203462336	U	2014-03-05	CN203462336U
CN203464225	U	2014-03-05	CN203464225U
CN203493082	U	2014-03-26	CN203493082U



CN203493325	U	2014-03-26	CN203493325U				
CN203493458	U	2014-03-26	CN203493458U				
CN203493464	U	2014-03-26	CN203493464U				
CN203493550	U	2014-03-26	CN203493550U				
CN203736047	U	2014-07-30	CN203736047U				
CN203949351	U	2014-11-19	CN203949351U				

Abstract

(CN203334071)

The utility model relates to an electric iron which comprises a shell body, a bottom plate and a water tank. A heating element and a first temperature sensing device are arranged on the bottom plate. A protection layer is arranged outside the heating element. A control device is arranged in the shell body which is respectively and electrically connected with the heating element and the first temperature sensing device. The heating element is a thick-film circuit which is printed on the upper side and/or the lower side of the bottom plate. Due to the fact that the thick-film circuit is directly printed on the bottom plate, occupied space by the heating element is greatly reduced, the electronic iron is compact in structure and light, and a user can work for a long time. The working temperature of the bottom plate is monitored in real time through the first temperature sensing device so that the electronic iron cannot damage clothes or a desk top during a heating process and an ironing interval. Due to the coated protection layer, the thick-film circuit is separated from the outside, safety of the user is guaranteed, the thick-film circuit is protected from damage, after using, surplus water does not need to be heated and dried, and maintaining is convenient.

Inventors

LIANG YONGJIAN

HUANG WEICONG

Latest standardized assignees - inventors removed

FOSHAN SHUNDE SINCERE HOME HOME APPLIANCE MANUFACTURING

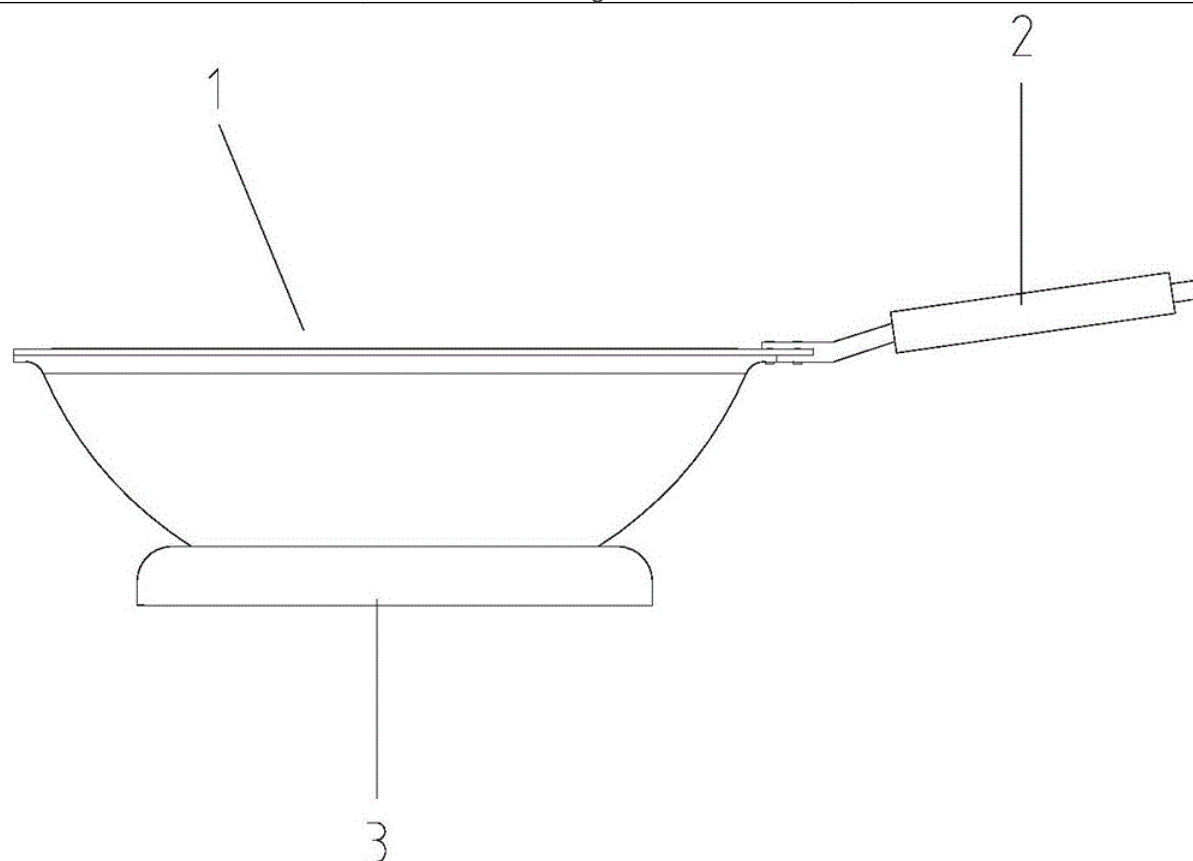
Family 26/100 - FAMPAT - ©Questel

Title

(CN109431240)

Fry pan structure based on gas stove

Images

**Publication data including kind & date**

CN109431240

A

2019-03-08

CN109431240

**Abstract**

(CN109431240)

The invention relates to the technical field of kitchen ware and discloses a fry pan structure based on a gas stove. The fry pan structure comprises a pan body and a pan handle. The pan body comprises an inner pan main body and an outer pan main body. An upper turned edge is arranged on the edge of the inner pan main body. A lower turned edge is arranged on the edge of the outer pan main body. The lower turned edge and the upper turned edge are attached, welded and connected. A closed medium cavity is formed between the inner pan main body and the outer pan main body and filled with a heat conduction medium. The pan body is placed on a gas cover, the bottom face of the outer pan main body is heated by flames of gas, and therefore the heat conduction medium in the medium cavity is heated and has the flowability characteristic after absorbing heat, the temperatures of the heat conduction medium tend to be consistent, all parts of the inner pan main body are evenly heated, and excessive frying caused by the highest temperature at the bottom of the pan body cannot happen during dish frying. The fry pan structure has the advantages of being even in heating, high in heat utilization rate and capable of preventing excessive dish frying.

Inventors

LI TONGQIANG

YU BINXIAO

YU JINHUA

ZHAO ZHONGWEI

Latest standardized assignees - inventors removed

ZHEJIANG GONGSHANG UNIVERSITY

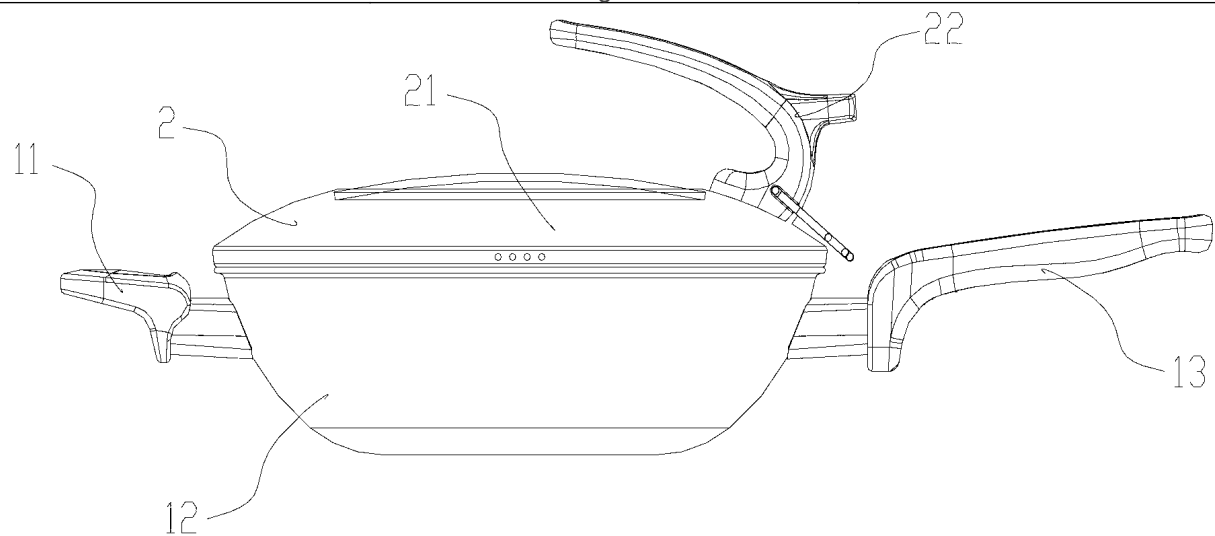
Family 27/100 - FAMPAT - ©Questel

Title

(CN203041917U)

Water storage boiler cover capable of being placed vertically and fry pan

Images

**Publication data including kind & date**

CN203041917

U 2013-07-10 CN203041917U

**Abstract**

(CN203041917)

The utility model discloses a water storage boiler cover capable of being placed vertically, which comprises the following components: a boiler cover body, and a cover **handle** which is fixed on the boiler cover body. The cover **handle** comprises a long holding segment, a fixing segment and a supporting segment. The long holding segment and the supporting segment are fixed at one end of the fixing segment. The other end of the fixing segment is fixedly connected with the boiler cover body. One side of the fixing segment, which is connected with the boiler cover, is provided with a supporting foot. The utility model further discloses a **fry pan** which is provided with the water storage boiler cover that is capable of being placed vertically. The **fry pan** comprises a **pan** body and the water storage boiler cover that is used together with the **pan** body and can be placed vertically. The **pan** body is provided with a main holding long **handle** and an auxiliary holding short **handle**. The water storage boiler cover provided by the utility model has the following advantages: boiler cover placement facilitation by a user, higher convenience and higher convenience in use of the **fry pan**, simple structure, and relatively low cost.

Inventors

LIN NENGCHAO

Latest standardized assignees - inventors removed

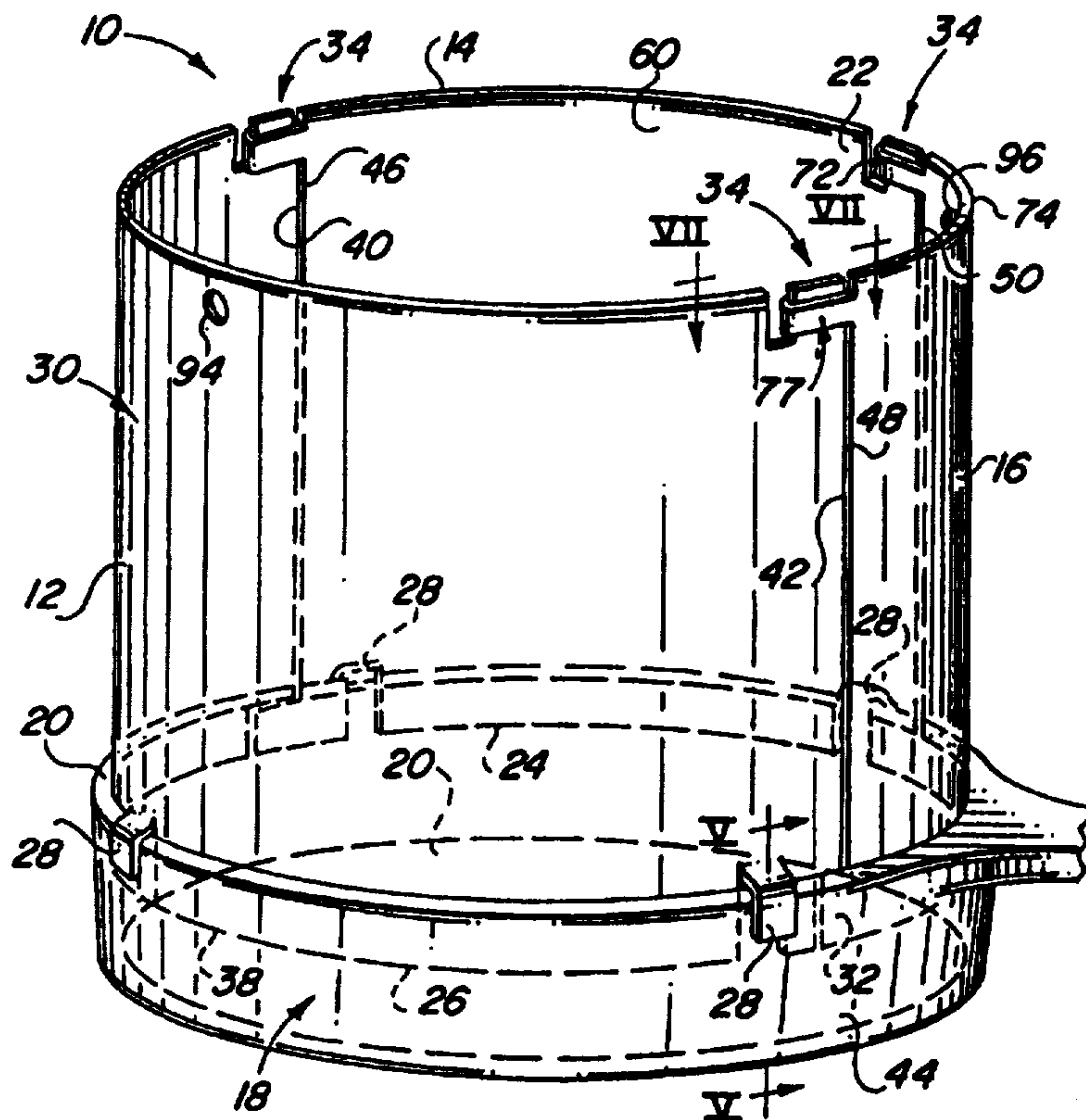
GUANGDONG ZHONGBAO KITCHENWARE

Family 28/100 - FAMPAT - ©Questel

Title

(WO9802074)

Fry pan cooking shield and method**Images**



Publication data including kind & date

WO98/02074	A1	1998-01-22	WO9802074
AU6544996	A	1998-02-09	AU9665449



Abstract

(WO98/02074)

Arcuate shield segments (12, 14, 16) form a collar (10) around the perimeter of a frying **pan** (18) cooking surface while suspended within the **pan** side walls for containing splattering grease within the **fry pan**. Tabs (28) extending from lower edge portions of the shield segments permit attachment to pans having various size openings. Multiple shield segments are removably attached to each other and aligned to surround the **pan** cooking surface. The segments are removably attached such that a **handle** removes all segments simultaneously or a single segment when access through the shield wall is desired. Each segment is dimensioned for convenience in cleaning and storage of the multiple segments.

Inventors

JOSEPH WILLIAM G

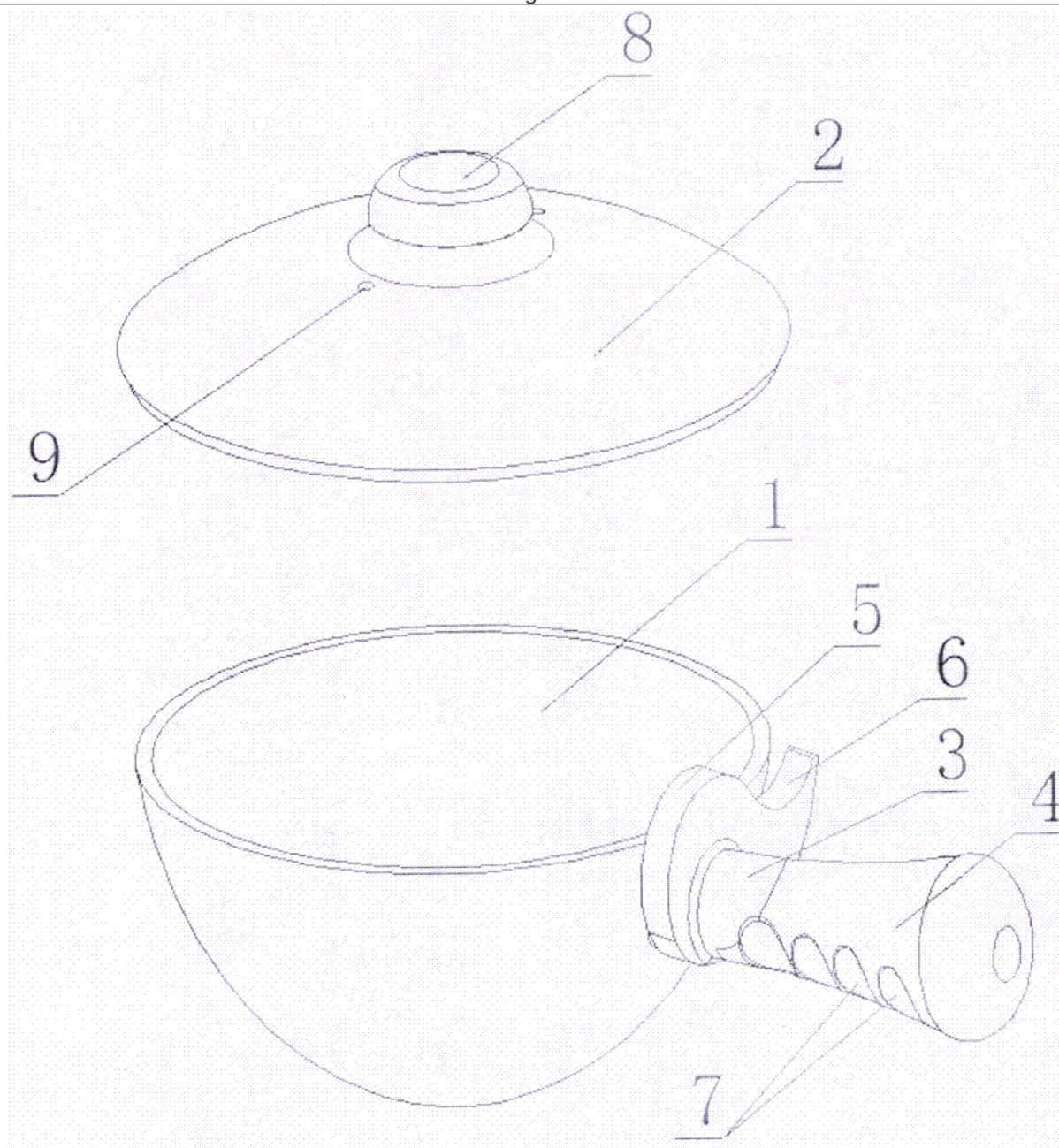
Family 29/100 - FAMPAT - ©Questel

Title

(US5542347)

Fry pan cooking shield and method

Images

**Publication data including kind & date**

CN108552990

A 2018-09-21 CN108552990

**Abstract**

(CN108552990)

The invention relates to the technical field of kitchenware and in particular to a fry pan. The fry pan comprises a pan body. The upper end of the pan body is opened. The outer side face of the pan body is provided with a handle. One end of the handle is connected with the pan body, and the other end is cantilever-shaped. One end, adjacent to the pan body, of the handle is provided with a blocking part. The blocking part is a blocking sheet. The blocking sheet is at least provided with a depression. The provided fry pan is simple in structure, convenient to use, and labor-saving, and has an anti-scald function.

Inventors

YU FENGLIN

Latest standardized assignees - inventors removed

TONGXIANG CITY WUZHEN TOWN WUYUE TOURISM ADVISORY STUDIO

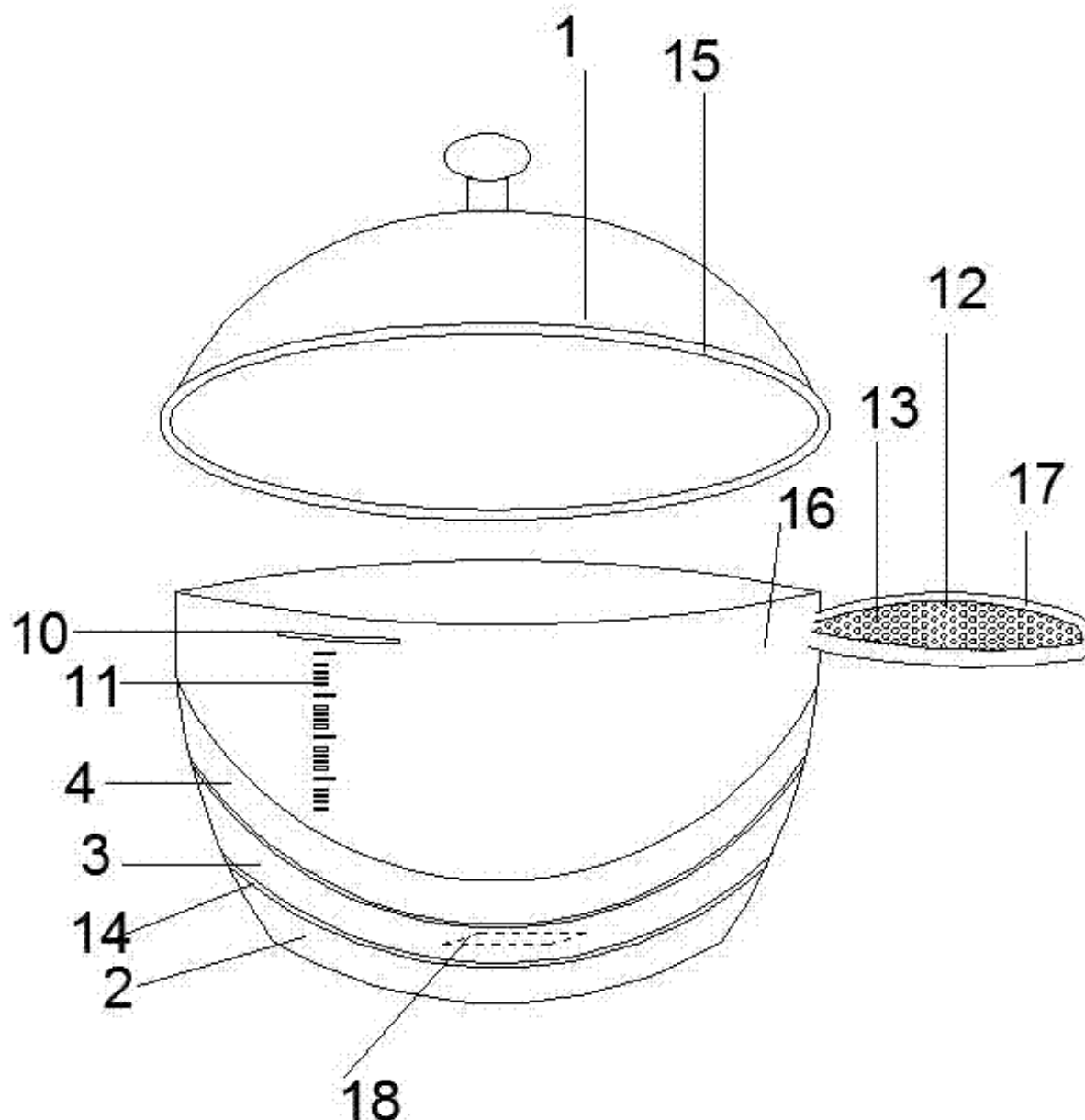
Family 31/100 - FAMPAT - ©Questel

Title

(CN208404108U)

Novel electric fry pan

Images



Publication data including kind & date

CN208404108

U

2019-01-22

CN208404108U



Abstract

(CN208404108)

The utility model discloses a novel electric **fry pan** belongs to the kitchen utensil field, including the pot cover, the bottom of a boiler, pot body and pot **handle**, the bottom of a boiler includes the zone of heating, protective layer and wearing layer, be equipped with a plurality of conducting strips on the zone of heating, the perspective arrangement such as circumferential direction in the bottom of a boiler are followed to a plurality of conducting strips, be equipped with oxidation -preventing film on the wearing layer, the surface of wearing layer is equipped with a plurality of align to grid's anti -skid pattern, the inside of protective layer is equipped with the temperature -sensing ware, the surface in the bottom of a boiler is equipped with that standard USB charges mouthful and the display screen, the temperature -sensing ware, standard USB charges mouthful and the display screen passes through the wire connection, standard USB charges the mouth and is located the left side of display screen, pot body inner wall is equipped with restrict water supply position and depth of water scale, it is located the top of depth of water scale to restrict water supply the position, be equipped with at a distance from thermal pad on the pot **handle**, the surface that separates thermal pad is equipped with a plurality of align to grid's circular bump. The utility model discloses anovel electric **fry pan** charges the mouth through standard USB and charges and to realize convenient energy -conserving advantage.

Inventors

CHEN HAN

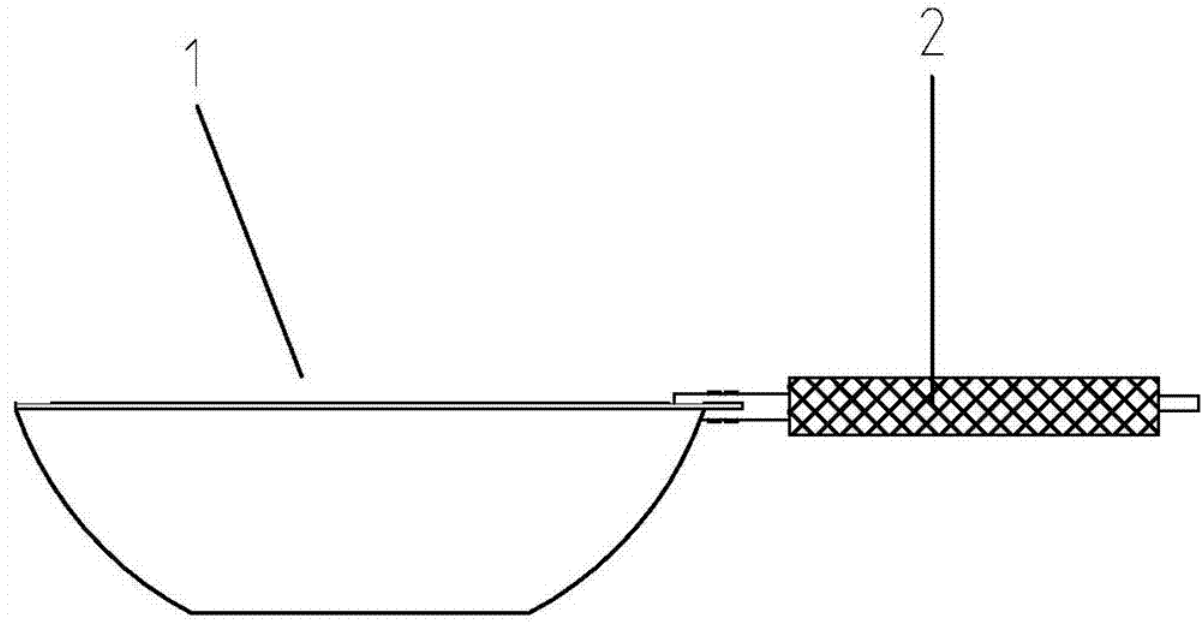
Latest standardized assignees - inventors removed

ZHEJIANG HUAWANDUO INDUSTRY & TRADE

Family 32/100 - FAMPAT - ©Questel

Title

(CN109330348)

Fry pan structure based on electromagnetic oven**Images****Publication data including kind & date**[CN109330348](#)

A

2019-02-15

CN109330348

**Abstract**

(CN109330348)

The invention relates to the technical field of cooking utensils, and discloses a **fry pan** structure based on an electromagnetic oven. The **fry pan** structure comprises a **pan** body and a **pan handle**, wherein the **pan** body comprises an inner **pan** main body and an outer **pan** main body, a supporting plane is arranged at the bottom of the outer **pan** main body, the opening end of the inner **pan** main body extends outwards to form an upper turning edge, the opening end of the outer **pan** main body is bent inwards to form a lower folding edge, the top face of the lower folding edge is in sealing fit welding connection with the bottom face of the upper turning edge, a closed medium cavity is defined by the inner **pan** main body and the outer **pan** main body, and the medium is filled with a heat-conducting medium; the outer end of the upper turning edge extends to form a connecting lug, and the inner end of the **pan handle** is fixedly connected with the connecting lug. The **fry pan** structure based on the electromagnetic oven has the advantages of being even in heating of the inner **pan** main body and not prone to deformation.

Inventors

LI TONGQIANG

YU JINHUA

XU XIANLI

ZHAO ZHONGWEI

Latest standardized assignees - inventors removed

ZHEJIANG GONGSHANG UNIVERSITY

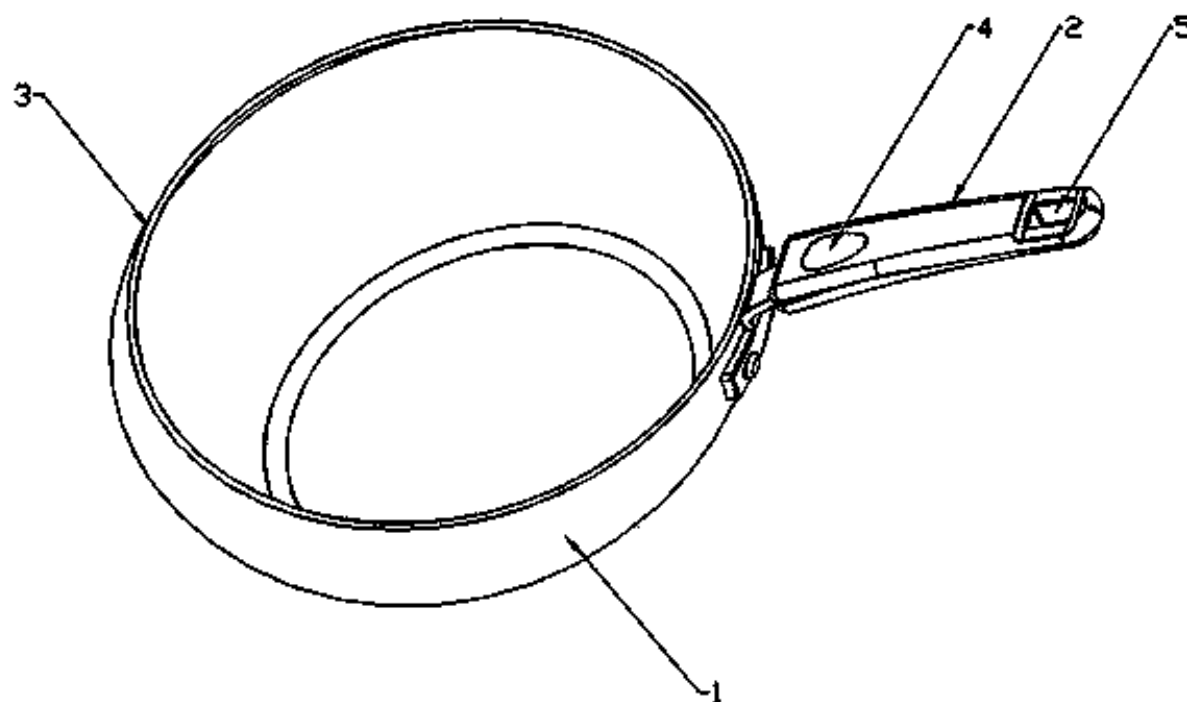
Family 33/100 - FAMPAT - ©Questel

Title

(CN204232839U)

Easy-throwing composite-bottom non-stick fry pan

Images



Publication data including kind & date

CN204232839

U

2015-04-01

CN204232839U



Abstract

(CN204232839)

The utility model discloses an easy-throwing composite-bottom non-stick fry pan. The easy-throwing composite-bottom non-stick fry pan disclosed by the utility model has the aims that the structure is simple, the use is convenient, and food is excellently prevented from being thrown away during throw-frying. The easy-throwing composite-bottom non-stick fry pan comprises a pan body (1) and a handle (2), wherein a port (3) of the front part of the pan body (1) is inwardly inclined, and the handle (2) is fixedly arranged on the external sidewall of the rear part of the pan body (1). The utility model is applied to the technical field of household cooking tools.

Inventors

JIANG TIANEN

Latest standardized assignees - inventors removed

ZHUHAI DOUBLE HAPPINESS ELECTRIC APPLIANCE

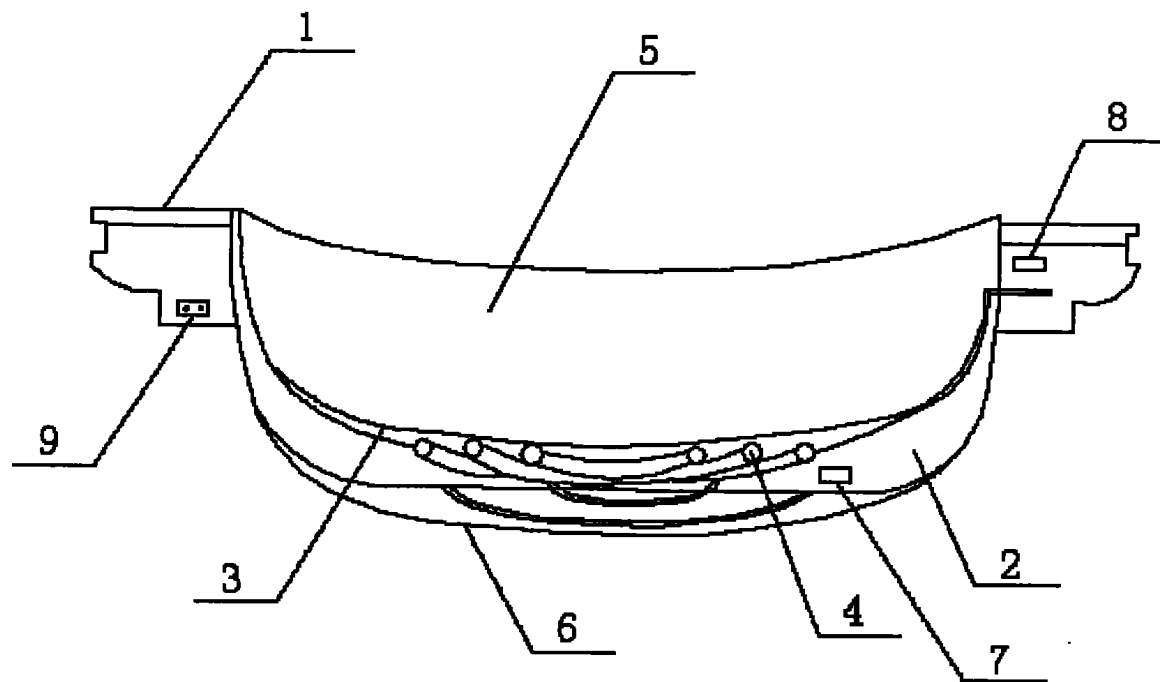
Family 34/100 - FAMPAT - ©Questel

Title

(CN201911866U)

Novel electric-fry pan

Images



Publication data including kind & date

CN201911866

U

2011-08-03

CN201911866U



Abstract

(CN201911866)

A novel electric-fry pan relates to an electrical heating cooker. The novel electric-fry pan comprises pan handles (1), a switch (8) and a socket (9), and further comprises a heat conducting material (2), a soaking aluminium plate (3), electric heating tubes (4), an inner pan body (5), an outer pan body (6) and a temperature limiting device (7); the pan handles (1) are arranged on the two upper sides of the outer pan body (6); the switch (8) and the socket (9) are arranged on the pan handles (1) respectively; the temperature limiting device (7) is arranged in the pan handles (1); a cavity is formed between the bottom of the inner pan body (5) and the outer pan body (6); electric heating tubes (4) are welded in the cavity; and the heat conducting material (2) and the soaking aluminium plate (3) are welded at the outer bottom of the inner pan body (5). The novel electric-fry pan is easy to clean, has the advantages of high heat efficiency and convenience in use.

Inventors

ZHANG JI

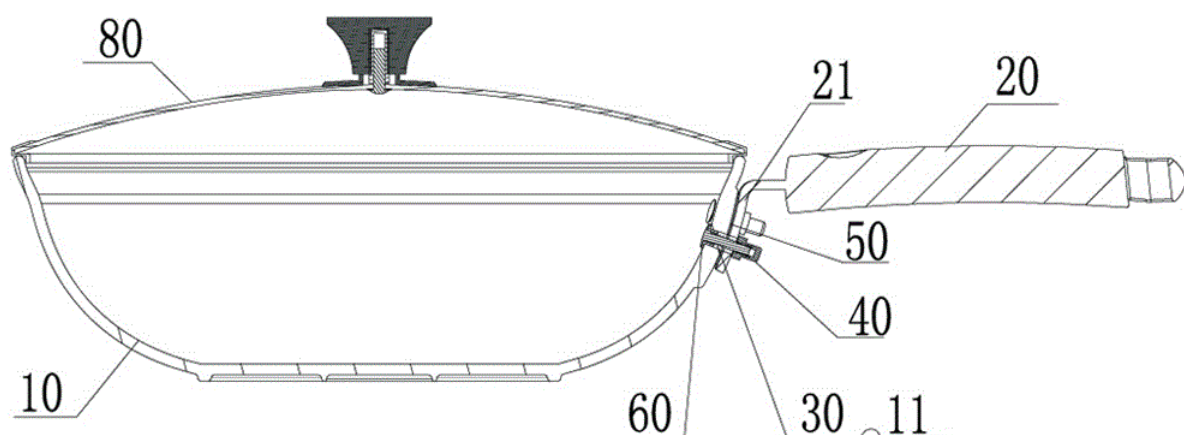
Family 35/100 - FAMPAT - ©Questel

Title

(CN205795492U)

Ceramic fry pan

Images



Publication data including kind & date

CN205795492

U 2016-12-14

CN205795492U

**Abstract**

(CN205795492)

The utility model relates to a ceramic fry pan, including the pot body (10) and handle (20), the pot body (10) is formed by ceramics firing, on the pot body (10) wall when firing the shaping have two at least through -hole (11), also set up the aperture of corresponding quantity on connecting portion (21) of handle (20), still including two pair at least screw rod (30) and nut (40) that are used for connecting the pot body (10) and handle (20), connecting portion (21) and the pot body (10) the outer wall of handle (20) are closely laminated, through -hole (11) and the aperture on handle connecting portion (21) on the pot body (10) are passed in screw rod (30), again with the help of nut (40) the locking of screwing. The utility model discloses ceramic fry pan can assemble by convenience of customers by oneself, and the packing transportation is also convenient.

Inventors

XIAO XIAO

WU LIBIN

HUANG SAIJUN

Latest standardized assignees - inventors removed

JIANGXI JINGSHANG INDUSTRIAL

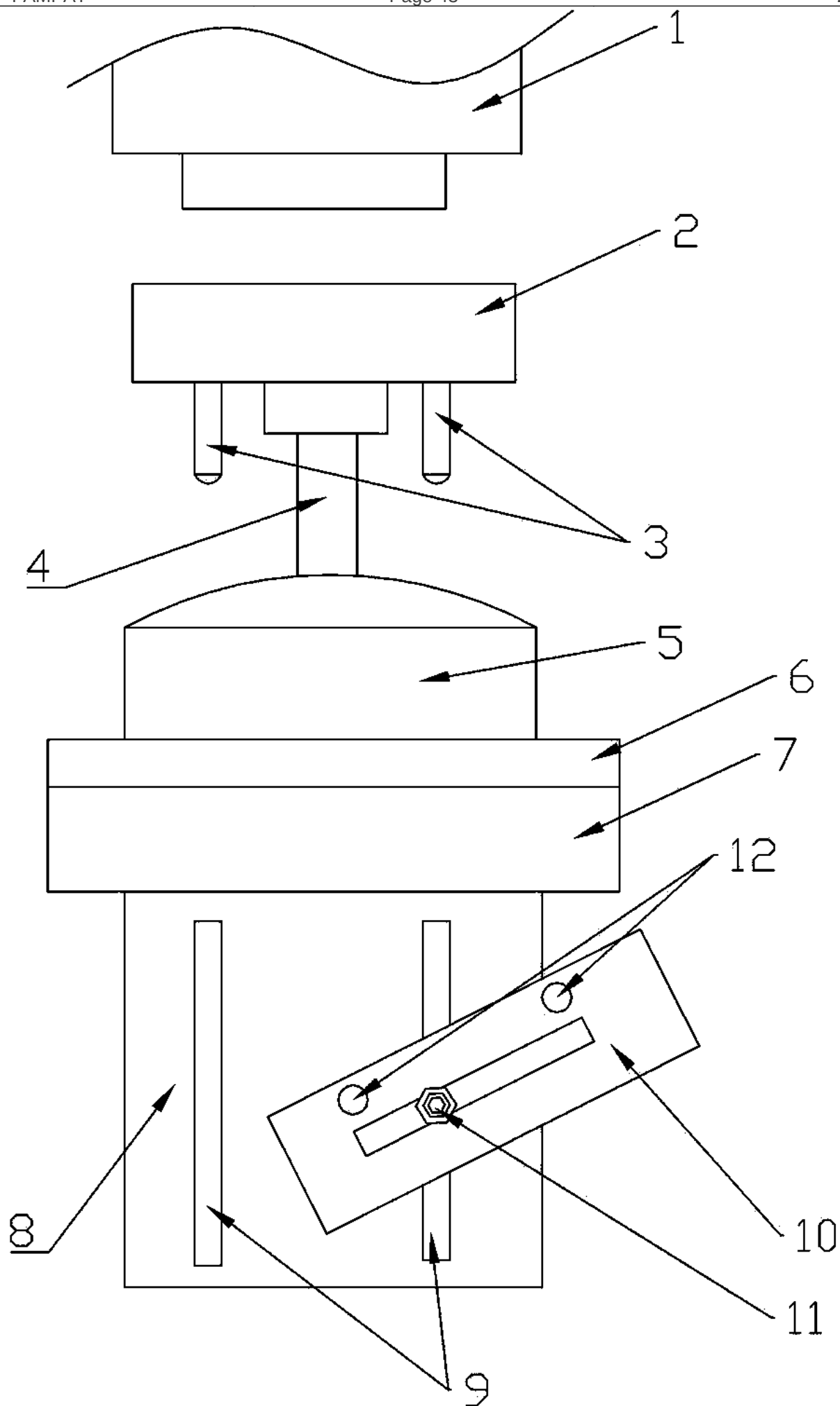
Family 36/100 - FAMPAT - ©Questel

Title

(CN204094001U)

Fry pan stamping and limiting device

Images



CN204094001

U 2015-01-14 CN204094001U

Abstract

(CN204094001)

The utility model relates to a **fry pan** stamping and limiting device which comprises a variable pressure segment connected with a stamping machine tool, a movable die plate and a fixed die plate, wherein the movable die plate and the fixed die plate are arranged on a working platform of the stamping machine tool. The movable die plate is provided with a drill bit. The fixed die plate and the working platform are fixed. The movable die plate is connected with the fixed die plate through a reset unit. A limiting mechanism corresponding to a drilling hole in position is fixedly arranged on the lower bottom face of the working platform through a connection block. The **fry pan** stamping and limiting device is simple in structure and reasonable in design, a **pan** body can be rotated manually by 180 degrees under the action of the limiting mechanism, then hole drilling is conducted, the connection positions of the a **pan** body and a **pan handle** are reasonable in distribution, bear even pressure and are not prone to breakage, and great convenience is brought to users; meanwhile, the stamping working efficiency of **fry** pans can be improved effectively, the manual operation cost is saved, and the waste of energy sources is reduced.

Inventors

DENG PENGWEI

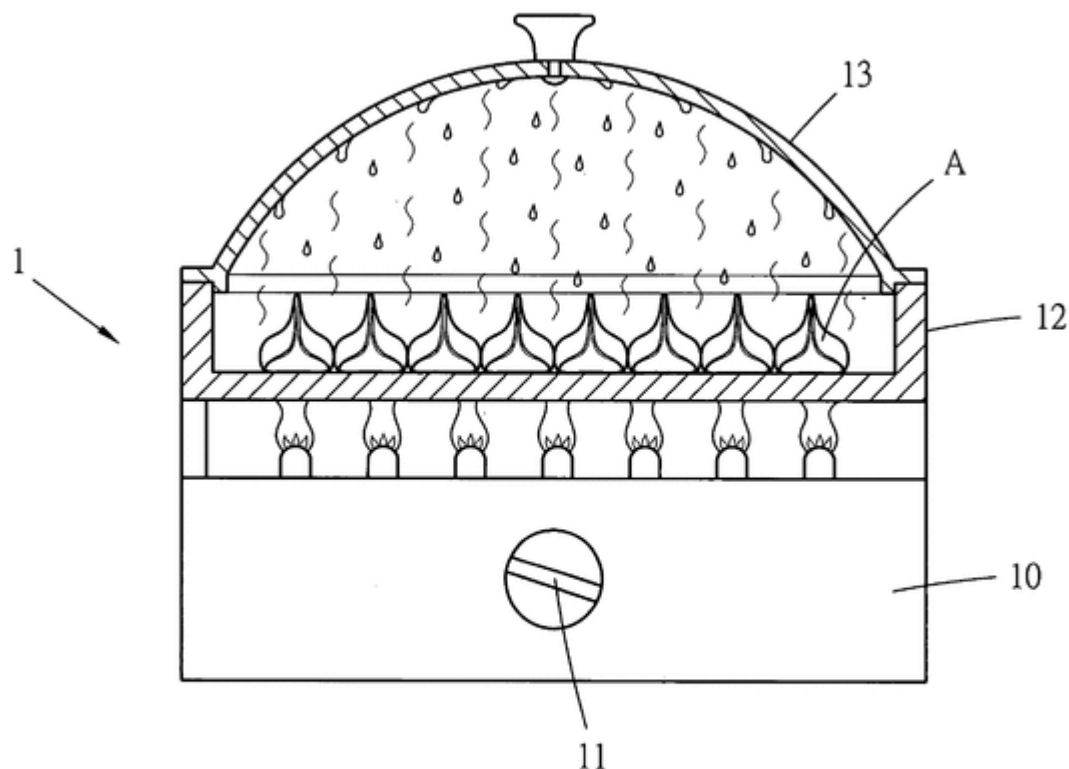
Latest standardized assignees - inventors removed

HENAN TAIBANG ALUMINUM

Family 37/100 - FAMPAT - ©Questel

Title

(TWM539893)

Pan-fry and grill stove**Images**

第一圖

TWM539893

U 2017-04-21 TWM539893

Abstract

(TWM539893)

This creation is in providing one kind fries the oven, is composed of radio stations and two bases, the frontage of this radio station is equipped with two time setting kneading boards, two temperature control knobs and two groups of power lights, among the tops of this radio station the spot is equipped with a fixed stand, this radio station top two sides are equipped with a support abutment respectively, these two base departments suppose relatively in this radio station, these two bases place above are equipped with respectively cook the plate, these two cook on the plate to suppose possesses forbearance sets at the trough, these two cook the plate on the relative flank wall to be equipped with a **handle** respectively, these two cook the plate on the relative inside wall to be equipped with two pin connecteds respectivelyThe trunnion, these two cook **Pan** Xiyou the fulcrum to put on supposes in these two pin connected trunnions with the fixed stand of this radio station, these two cooks **Pan** Shushe in this fixed stand, the rear end of these two base are equipped with a heat conduction pipe coupling separately to this radio station, so, in two time setting kneading boards and two temperature control knobs because of sole radio station may control two to cook the heating-up time and temperature separately, for two cooks the plate simultaneously to cook or cooks the plate to cook the use alone.

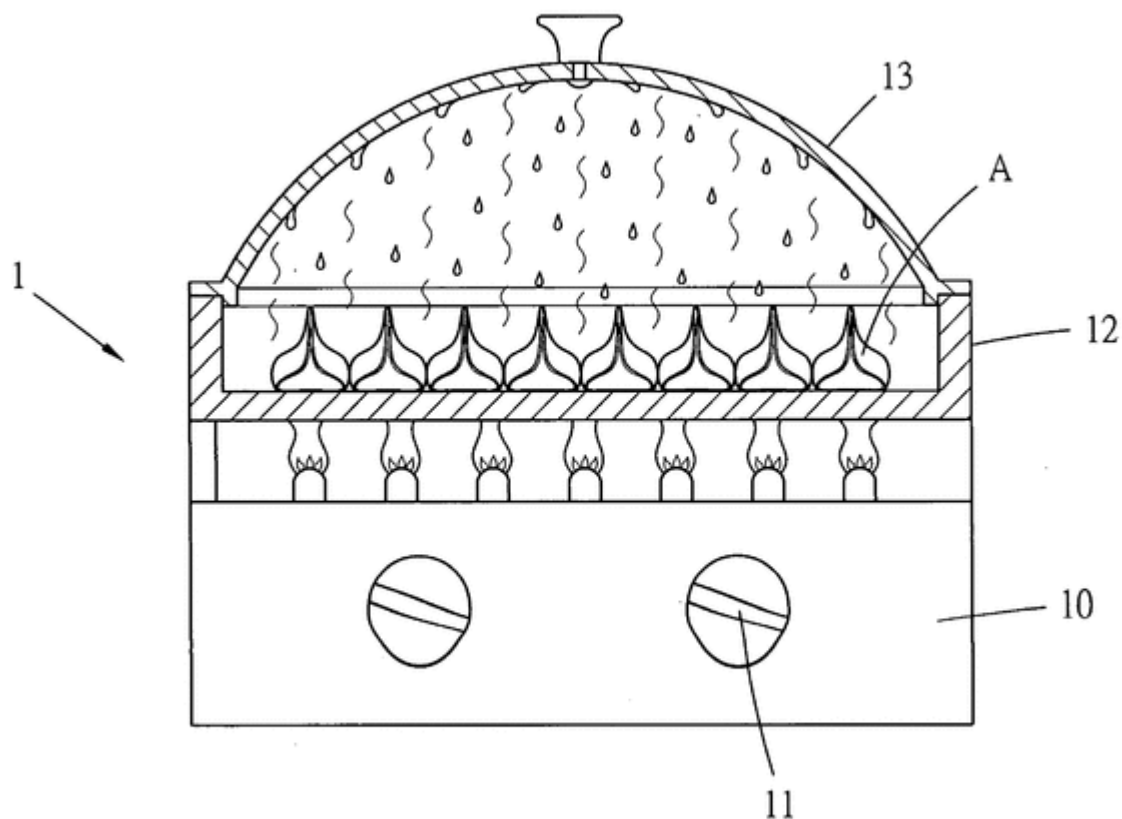
Inventors

CHEN WEN-CUN

Family 38/100 - FAMPAT - ©Questel

Title

(TWM520344)

Pan-fry and grill stove**Images**

第一圖

Publication data including kind & date

TWM520344

U 2016-04-21 TWM520344



Abstract

(TWM520344)

This creation is in providing one kind fries the oven, is composed of radio stations, two bases and two Ge Ti, the frontage of this radio station is equipped with the time setting kneading board and temperature control knob and power light, among the tops of this radio station the spot is equipped with a fixed stand, this radio station top two sides are equipped with a support abutment respectively, these two base departments suppose relatively in this radio station, these two bases place above are equipped with respectively cook the plate, these two cook on the plate to suppose possesses forbearance sets at the trough, these two cook the plate on the relative flank wall to be equipped with a **handle** respectively, these two cook the plate on the relative inside wall to be equipped with two pin connecteds respectivelyThe trunnion, these two cook **Pan** Xiyou the fulcrum to put on supposes in these two pin connected trunnions with the fixed stand of this radio station, these two cooks **Pan** Shushe in this fixed stand, the rear end of these two base are equipped with a heat conduction pipe coupling separately to this radio station, these two cover the system to distinguish Ge She on the cooking of plates these two base, these two cover the body ventral to be equipped with a localization to keep off the reason respectively, these two cover the top of body to be equipped with respectively grips, so, because of the electric heating directly to cooking the plate heating, when cooking, may achieve the average temperature and controls, causes to cook on the plate the food to be evenThe heating, may cook the epidermis crispy, delicacy delicious food.

Inventors

CHEN, WEN-CUN

Family 39/100 - FAMPAT - ©Questel

Title

(CN1065585)

Stainless steel compound metal stir-fry **pan****Images**

说明书附图

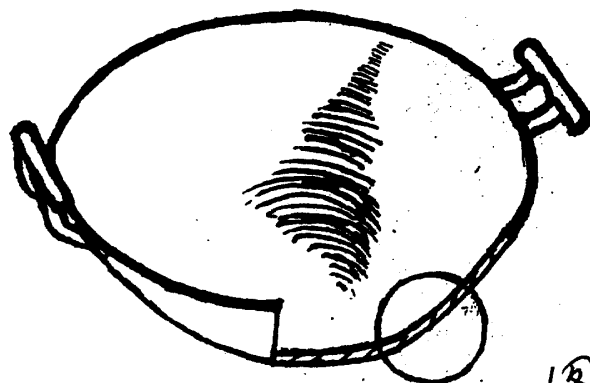


图 1

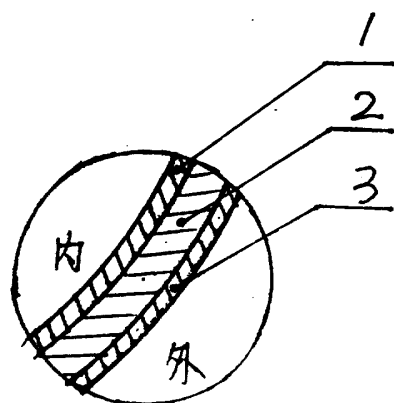


图 2

5

Publication data including kind & date

CN1065585

A 1992-10-28 CN1065585



Abstract

(CN1065585)

A kind of stainless steel compound metal stir-fry pan is made up by punching the metallic composite material comprised of stainless steel blank and carbon steel blank by detonator and explosive welding process, then it is finished by edge plating and handle installing. Said stir-fry pan combines the advantages of stainless steel pan and iron pan, i. e. there is no adhesion to pot while frying and it features anti-corrosion, smooth and clean.

Inventors

TIAN WENBIN
LI JINZHENG
LIANG YANMING
WANG FUCHENG

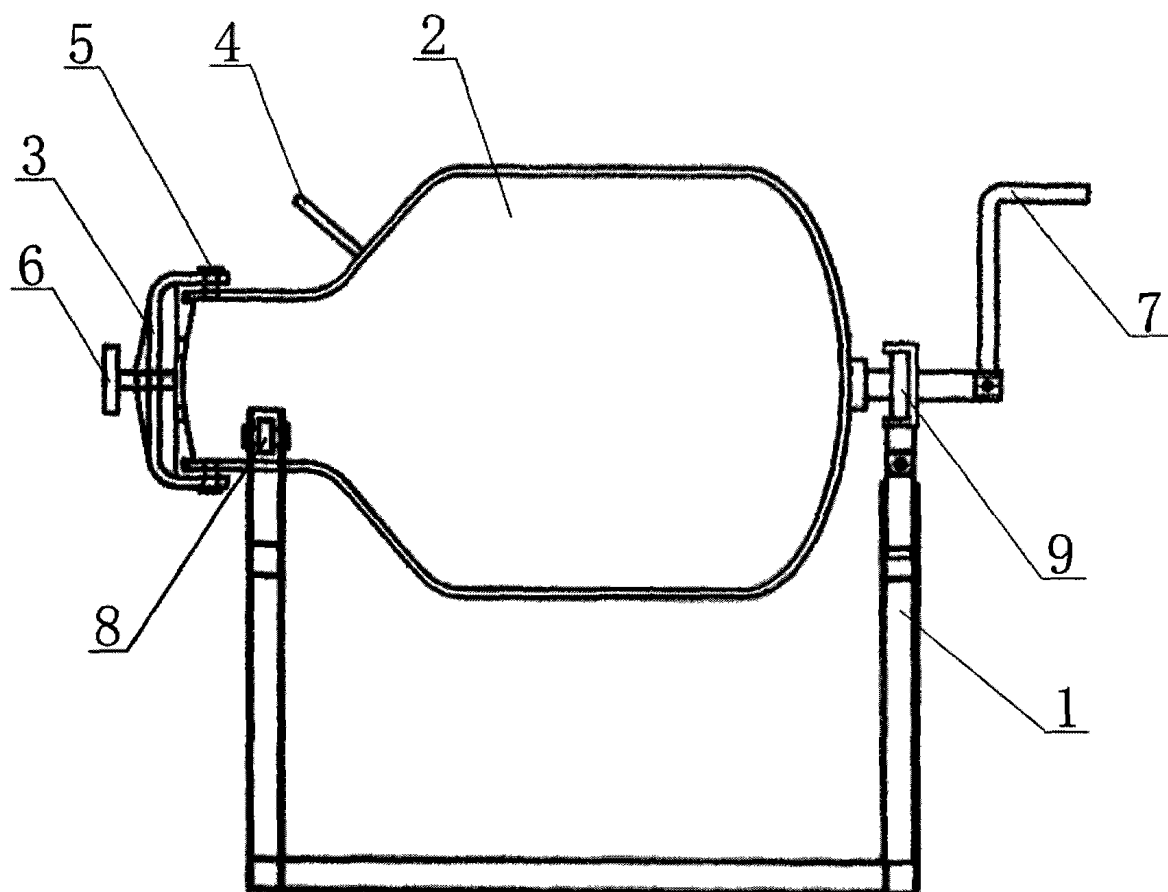
Family 40/100 - FAMPAT - ©Questel

Title

(CN201523969U)

Stirring type food fry pressure pan

Images



Publication data including kind & date

CN201523969

U

2010-07-14

CN201523969U



Abstract

(CN201523969)

The utility model relates to a stirring type food fry pressure pan. The upper part of one end of a support is provided with two bearings; one side of the pan body is provided with a support shaft; the support shaft is provided with a rotating handle; the support shaft is installed on the bearings arranged at the other end of the support; a bearing arranged at the other end of the support is a free bearings which can be separated from the support, and the bearing, together with the two bearings, plays a role of supporting and assisting the pan body to rotate; a pan cover is arranged at one end of the pan body and clamped on the pan body by a fastener in a screwing way; and the cover is provided with a screwing handle and simultaneously provided with a safety valve hole and a vent valve hole. The stirring type food fry pressure pan completely overcomes the defects of the common open-mouthed pan and the common pressure pan, not only has simple structure and high efficiency, but also has convenient operation. When in use, according to a fixed proportioning of a recipe, the taste of fried food is basically the same, thus avoiding overmuch dependence on personal factor.

Inventors

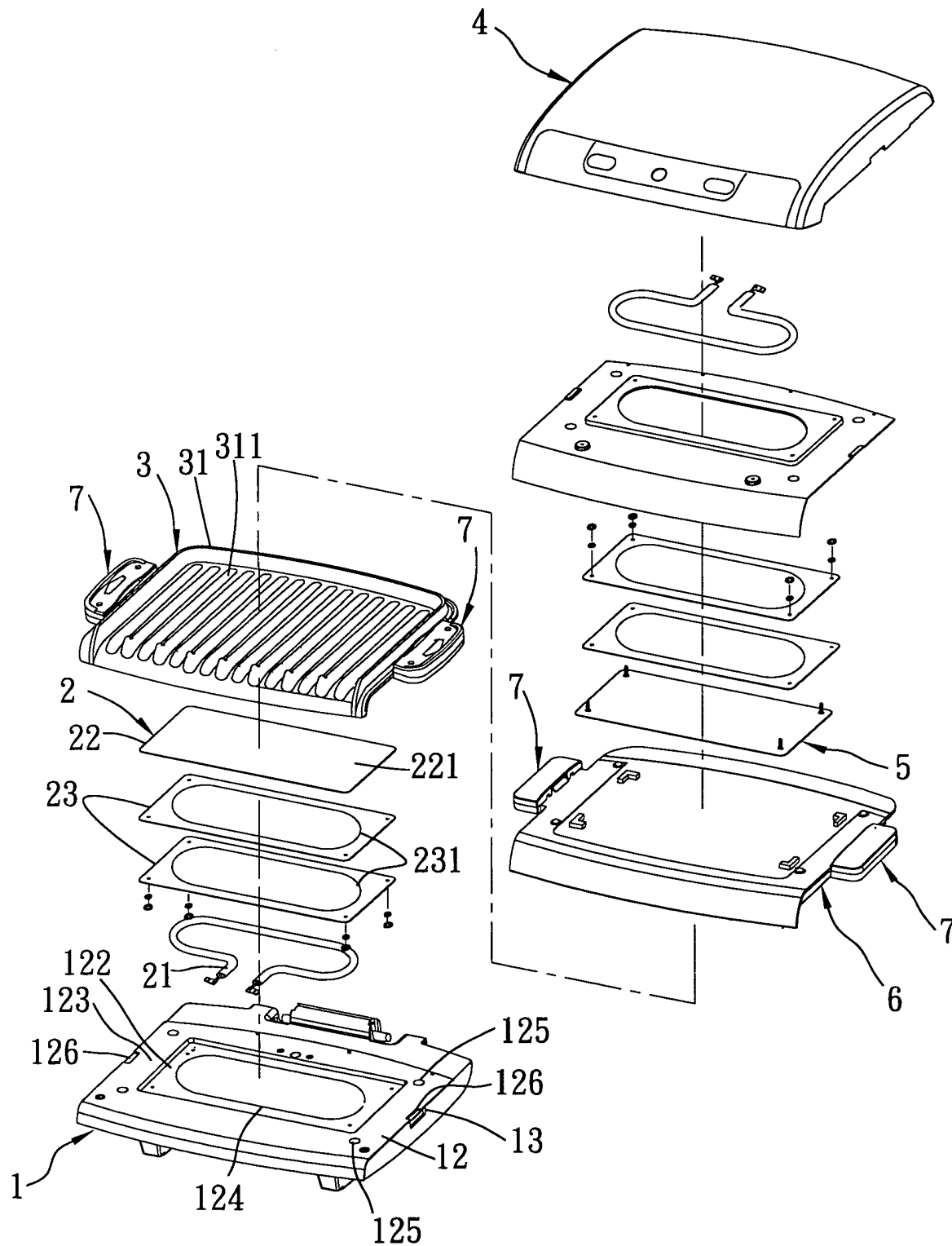
HUANG SHAOLONG

Family 41/100 - FAMPAT - ©Questel

Title

(US8100050)

Grill device with a removable grill plate

Images**Publication data including kind & date**

US20050247209	A1	2005-11-10	US20050247209
US8100050	B2	2012-01-24	US8100050
US20080216669	A1	2008-09-11	US20080216669
US8141478	B2	2012-03-27	US8141478
GB0426278	D0	2004-12-29	GB200426278



GB2413756	A	2005-11-09	GB2413756				
GB2413756	B	2007-02-14	GB2413756				
GB0609473	D0	2006-06-21	GB200609473				
GB0609474	D0	2006-06-21	GB200609474				
GB2423919	A	2006-09-13	GB2423919				
GB2423920	A	2006-09-13	GB2423920				
GB2423919	B	2007-02-14	GB2423919				
GB2423920	B	2007-02-14	GB2423920				
TW200537969	A	2005-11-16	TW200537969				
TWI365004	B	2012-05-21	TWI365004				

Abstract

(US20050247209)

A grill member of a grill device includes a housing, a grill plate, a heating unit, and a **handle** unit. The housing is formed with a latch hole. The grill plate is made of a heat-conductive material and is disposed removably on the housing. The heating unit is mounted on the housing and is operable so as to generate heat that is conducted to the grill plate. The **handle** unit is movably retained on the grill plate and is operable so as to engage releasably the latch hole in the housing, thereby locking releasably the grill plate on the housing.

Inventors

KUO PO-CHUN

LIN YEH-PING

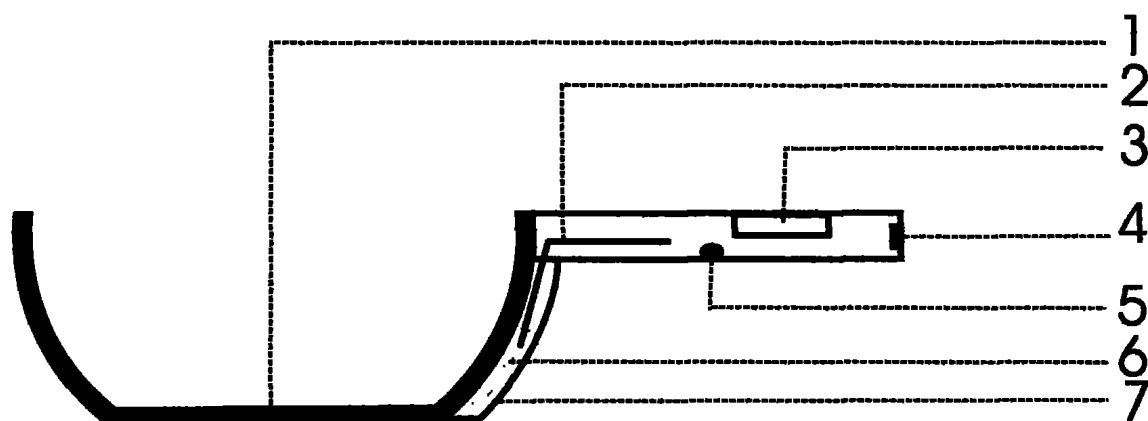
Latest standardized assignees - inventors removed

TSANN KUEN ENTPR

Family 42/100 - FAMPAT - ©Questel

Title

(CN201515962U)

Intelligent temperature-controlled **fry pan****Images****Publication data including kind & date**[CN201515962](#) U 2010-06-30 CN201515962U**Abstract**

(CN201515962)

An intelligent temperature-controlled **fry pan**, comprises a **pan** body, a **handle**, a flammable gas inductor, a control chip, an information reading device, a temperature inductive probe, a water-proof key and a buzzer, wherein the control chip, the information reading device, the flammable gas inductor, the water-proof key and the buzzer is integrated in a **pan handle**, a temperature sensor is arranged at one side of the **pan** body, the temperature inductive probe is not directly contacted with the **pan** body, but is immersed into the heat-conducting materials in the temperature sensor. According to the utility model,

the temperature inductive probe is not directly contacted with the **pan** body, but is immersed the heat-conducting silica gel and metallic oxide and carbon powder mixture of the temperature sensor, the heat energy of the inside and outside frame of burnt gas is transferred to the temperature inductive probe, the probe can provide the average temperature in the **pan** for the microcomputer chip, the interactive information can be calculated by the control chip and provided for a user.

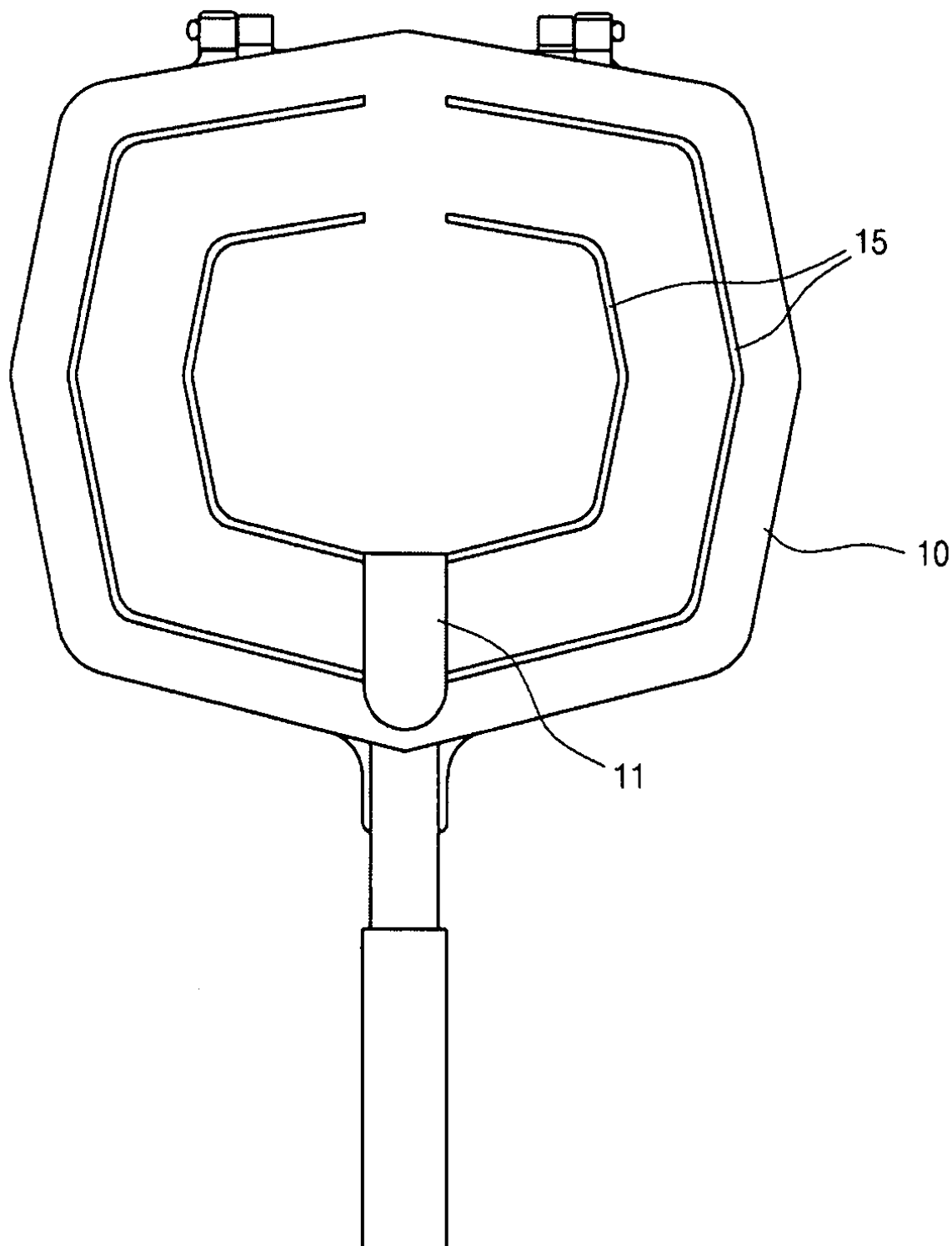
Inventors

FU KE

Family 43/100 - FAMPAT - ©Questel

Title

(WO2007136169)

Fry pan for removing odor**Images**

Publication data including kind & date

WO2007/136169	A1	2007-11-29	WO2007136169
US20070266684	A1	2007-11-22	US20070266684
JP2007313317	A	2007-12-06	JP2007313317
KR100771494	B1	2007-10-31	KR100771494

**Abstract**

(WO2007/136169)

The present invention relates to a **fry pan** for removing an odor comprises a body including an upper half casing and a lower half casing combined together and having a guide passageway formed penetratingly therein in such a manner as to intercommunicate with a side of the inside thereof and the outside thereof, respectively, a discharge opening/closing means disposed at an end of the body for opening/closing the guide passageway, and a grill net mounted along the outer peripheral edge of the body for putting a food to be cooked thereon, so that a food odor and gas and the like produced when cooking is discharged only to the lower portion of the lower half casing due to the air-tightness by a silicon formed along the outer peripheral edges of the discharge opening/closing means and the grill net, respectively, and is combusted by a flame of a gas stove, thereby effectively removing the food odor.

Inventors

KWON SEOKJAE

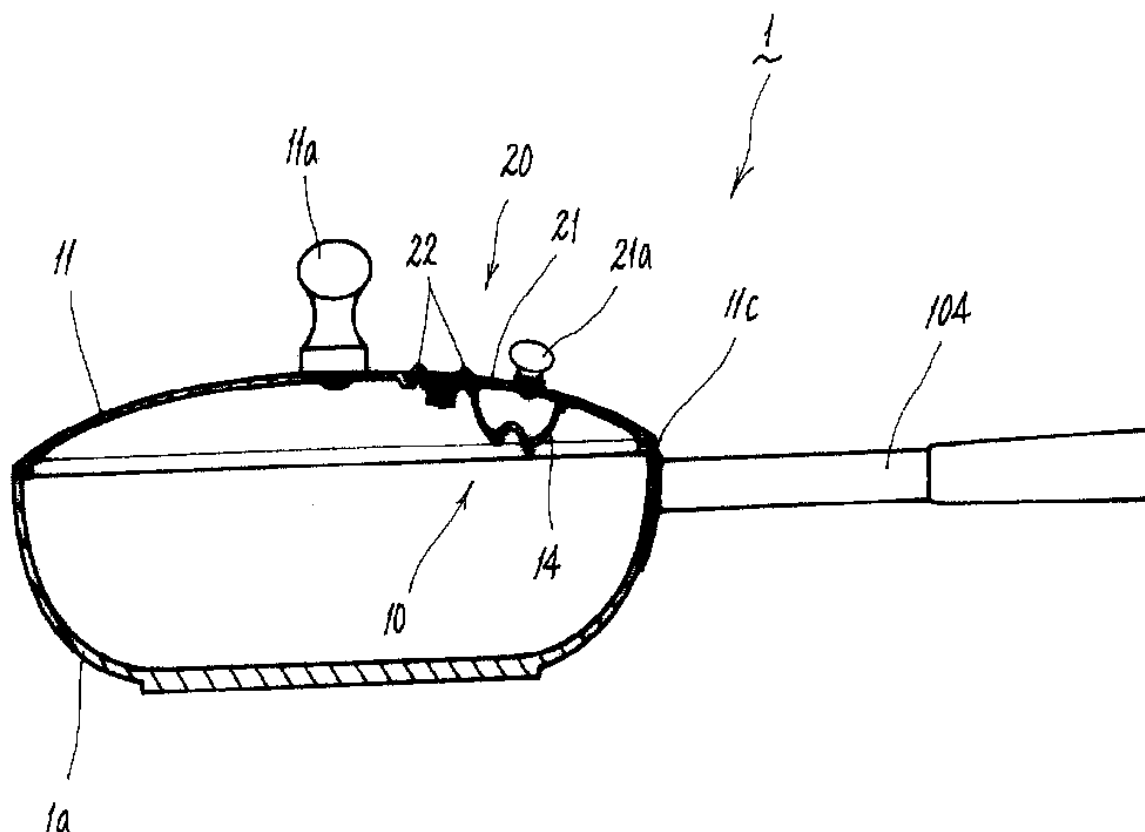
Latest standardized assignees - inventors removed

SEOK JAE

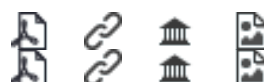
Family 44/100 - FAMPAT - ©Questel

Title

(KR200146023U)

A frying **pan****Images****Publication data including kind & date**

KR19980022633	U	1998-07-25	KR19980022633U
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KR200146023

Y1 1999-06-15 KR200146023U

Abstract

(KR19980022633)

This invention relates to a lid on the top surface of the auxiliary **pan** with a lid (**FRY PAN**) having the same, and more particularly to cooking **pan** of a frozen food product. And the like such as rice and fish can be cooked batch cooked or outer elastic, or soft, or hard to spread well and is not early life of the well so that a safe and easy cooking operation can be carried out quickly and greatly improved so that the auxiliary **pan** with the lid in the present invention.

This invention relates to a lid of a plurality of outwardly projecting on the upper surface and a lower position sensor is provided, which is provided with a through hole of a predetermined size therebetween and, on the side of the sieve of the through hole is provided with a charging inlet mounted around the top of the lid portion for covering the fan; coincides with a center lower position and upper position with the center, the shaft member is fitted into the through hole is mounted on a bottom face of the lid equipped with an auxiliary, equipped with an auxiliary **handle** on its upper surface and on the other hand, the auxiliary lid opening works of the shaft member so as to facilitate the snap ring is sandwiched between the guide ring and the washer is fixed to a constant force spring member having the inlet and can be equipped with the auxiliary lid portion; **pan** with the lid to provide assistance.

Inventors

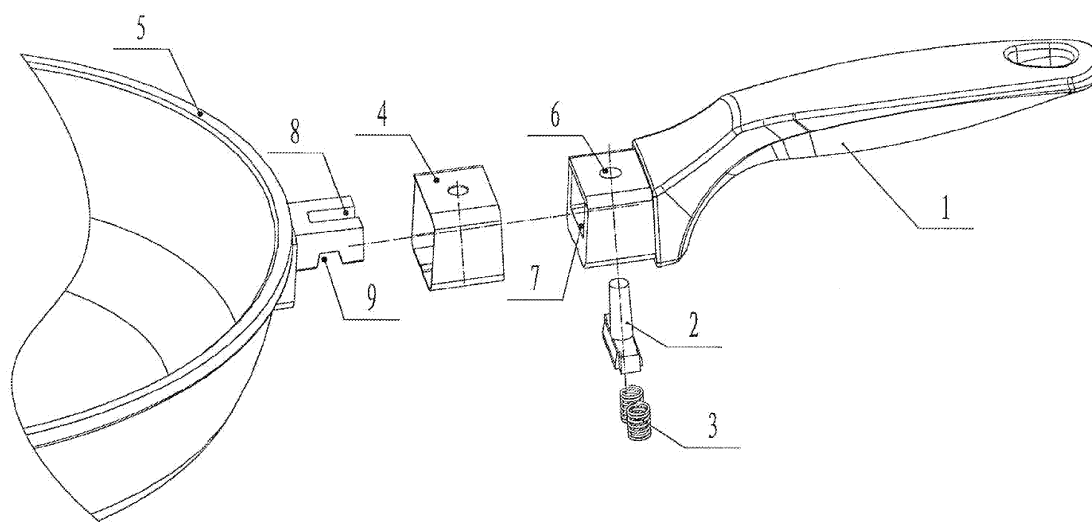
JU, JI YEONG

Family 45/100 - FAMPAT - ©Questel

Title

(FR2956020)

Fry pan, has linkage provided on side wall of **pan** body, where transversal groove for connection at horizontal part of rod and retractable groove used for receiving vertical portion of rod are provided in linkage

Images**Publication data including kind & date**

FR2956020 A3 2011-08-12 FR2956020

FR2956020 B3 2012-02-03 FR2956020

**Abstract**

(FR2956020)

The **pan** has a **handle** (1) including a cavity (7) with an end connected to a **pan** body (5). A wedging rod (2) is supported on

a metallic protection cover (4) by a supporting spring (3). A linkage is provided on a side wall of the **pan** body at a corresponding position of the **handle** so as to engage with the cavity of the **handle**. A transversal groove (9) used for connection at a horizontal part of the rod and a retractable groove (8) used for receiving a vertical portion of the rod are provided in the linkage.

Inventors

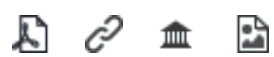
ZHU JINHONG

Family 46/100 - FAMPAT - ©Questel

Title

(CN104248352)

Double-shaft stir-**fry** mechanism for automatic frying **pan****Images**



CN104248352

A 2014-12-31 CN104248352

Abstract

(CN104248352)

The invention discloses a double-shaft planetary stirring mechanism for an automatic frying **pan**, and relates to the field of cooking equipment manufacture. The double-shaft planetary stirring mechanism is characterized in that a body comprises an outer shaft and an inner shaft, the hollow outer shaft comprises two sections and is divided into an outer perpendicular shaft and an outer oblique shaft, the outer perpendicular shaft is connected with the outer oblique shaft, an inner perpendicular shaft is arranged inside the outer perpendicular shaft, an inner oblique shaft is arranged inside the outer oblique shaft, a cross universal joint is arranged inside a joint of the outer perpendicular shaft and the outer oblique shaft, the outer perpendicular shaft is connected with the outer oblique shaft by the cross universal joint, the bottom of the inner perpendicular shaft and the top of the inner oblique shaft are respectively connected to two ends of the cross universal joint, the top of the inner perpendicular shaft penetrates the top of the outer perpendicular shaft, an inner shaft belt pulley is arranged on the top of the inner perpendicular shaft, an outer shaft belt pulley is arranged on the top of the outer perpendicular shaft, and the inner oblique shaft penetrates the bottom of the outer oblique shaft and is provided with a stir-**fry** plate. The double-shaft planetary stirring mechanism has the advantages that the outer shaft and the inner shaft work together, so that planetary stirring effects can be realized; uniform stirring effects can be realized, and the work efficiency of the frying **pan** can be improved.

Inventors

SONG TONGLIANG

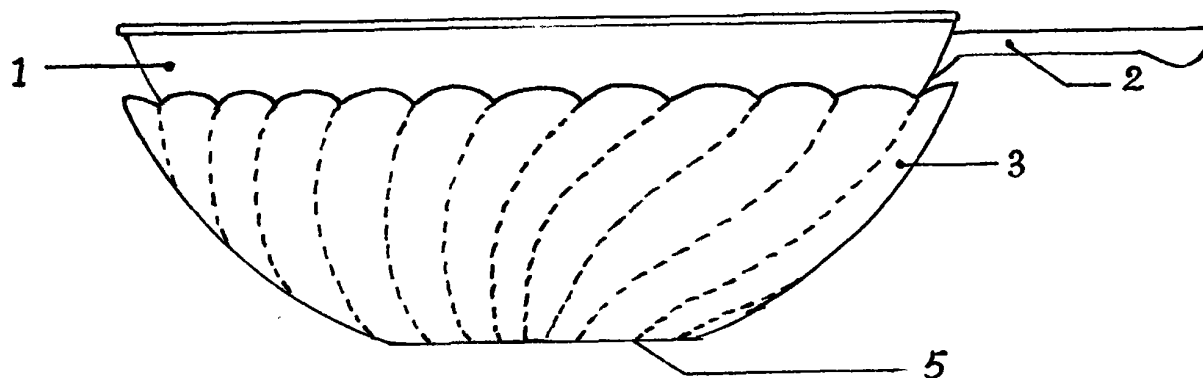
Latest standardized assignees - inventors removed

ANHUI YIDING ENERGY SAVING TECHNOLOGY

Family 47/100 - FAMPAT - ©Questel

Title

(CN203378938U)

Spiral duct type combustion gas energy saving stir-**fry pan****Images****Publication data including kind & date**

CN203378938

U 2014-01-08 CN203378938U

**Abstract**

(CN203378938)

A spiral duct type combustion gas energy saving stir-**fry pan** mainly comprises a **pan** body and a spiral duct disposed below the **pan** body, can effectively extend stroke of combustion gas at the bottom of the **pan** and increase heat absorption area, and can largely improve heat efficiency and save a large amount of energy.

Inventors

HUANG XUESHI

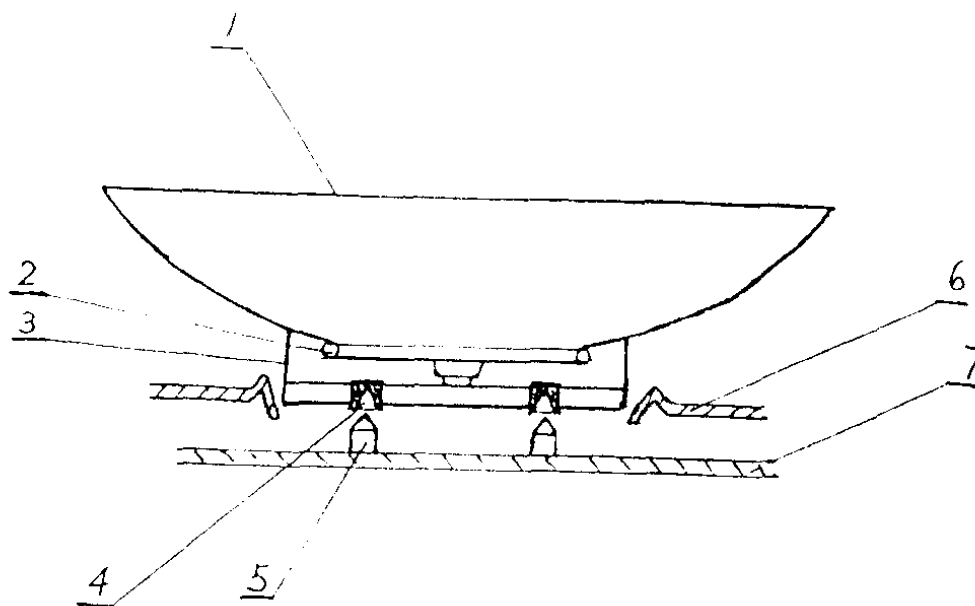
Family 48/100 - FAMPAT - ©Questel

Title

(CN2058819U)

Positioning electric stir-fry pan

Images

**Publication data including kind & date**

CN2058819	U	1990-07-04	CN2058819U
CN89221769	Y	1991-04-03	CN89221769U

**Abstract**

(CN2058819)

The utility model discloses an integral directly heated electric stir-fry pan, which can be used in household electric range. A concave conical seat (4) is arranged at the bottom of the pan body, which is connected with an electrothermal element (2). A peaky cone (5) is fixed on a bottom plate (7) of the insulated hearth, which is communicated with the power supply. When using the pan, the cone base and the cone body completely contact and fit each other, making the power supply and the electrothermal element implement dependable electrical contact. The pan body is simultaneously positioned, which can not rotate when in use. The utility model has the advantages of high thermal efficiency, high reliability, convenient operation and low cost.

Inventors

SU MUZHAN

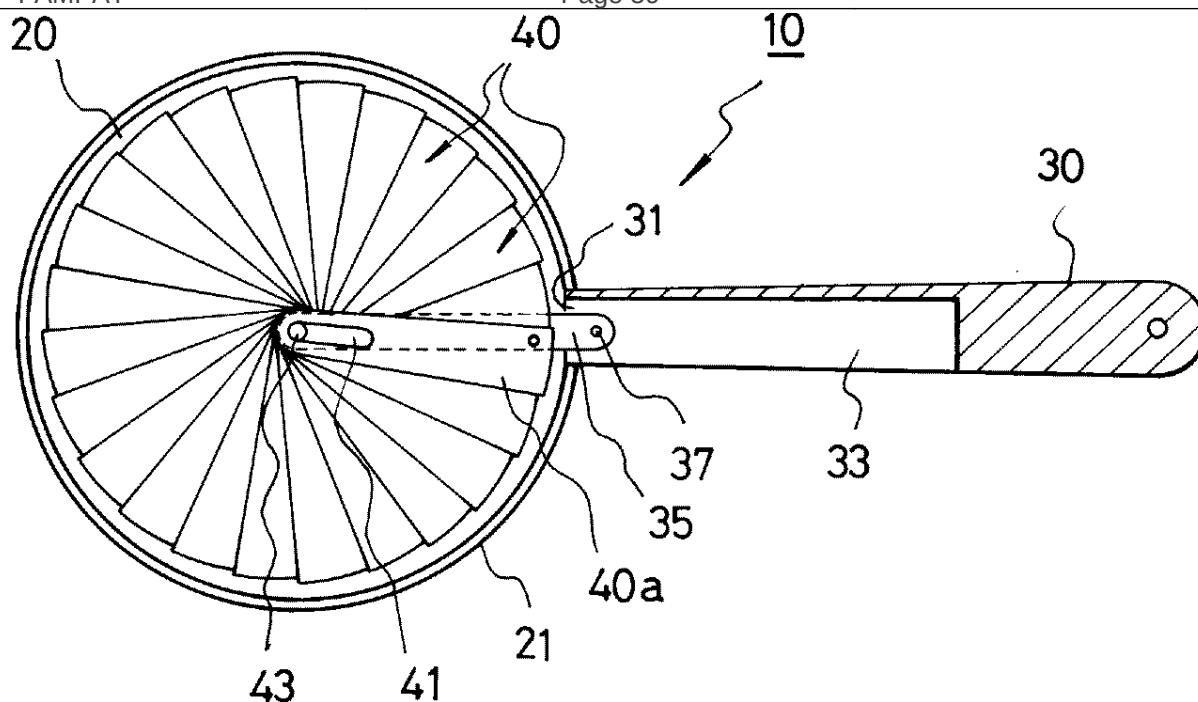
Family 49/100 - FAMPAT - ©Questel

Title

(KR200233176U)

Fry pan

Images

**Publication data including kind & date**

KR200238402

Y1 2001-10-08

KR200238402U

**Abstract**

(KR200238402)

The present invention comprises, as regards the frying pan, with food item receiving portion, the handle is attached on one side of the receiving portion in the frying, the frying pan is; attached on one side of the housing in the shape of an open end of the receiving grooves are formed along the length of a handle; receiving groove in the inlet region to be pivoted by a pin which is received in the receiving groove is provided with a folding support; at the tip area of the support by a pivot pin according to a plurality of stacked deployable folding and are arranged so as to cover the upper region of the housing and the cover plate to be characterized. In this way, both permanent and can be used when the cooking oil from splashing to the outside and the like can be blocked due to splashing of the oil in the safety of the user and, in the vicinity of the worktop can remain clean the frying pan is provided.

Inventors

HAN Jung Soo

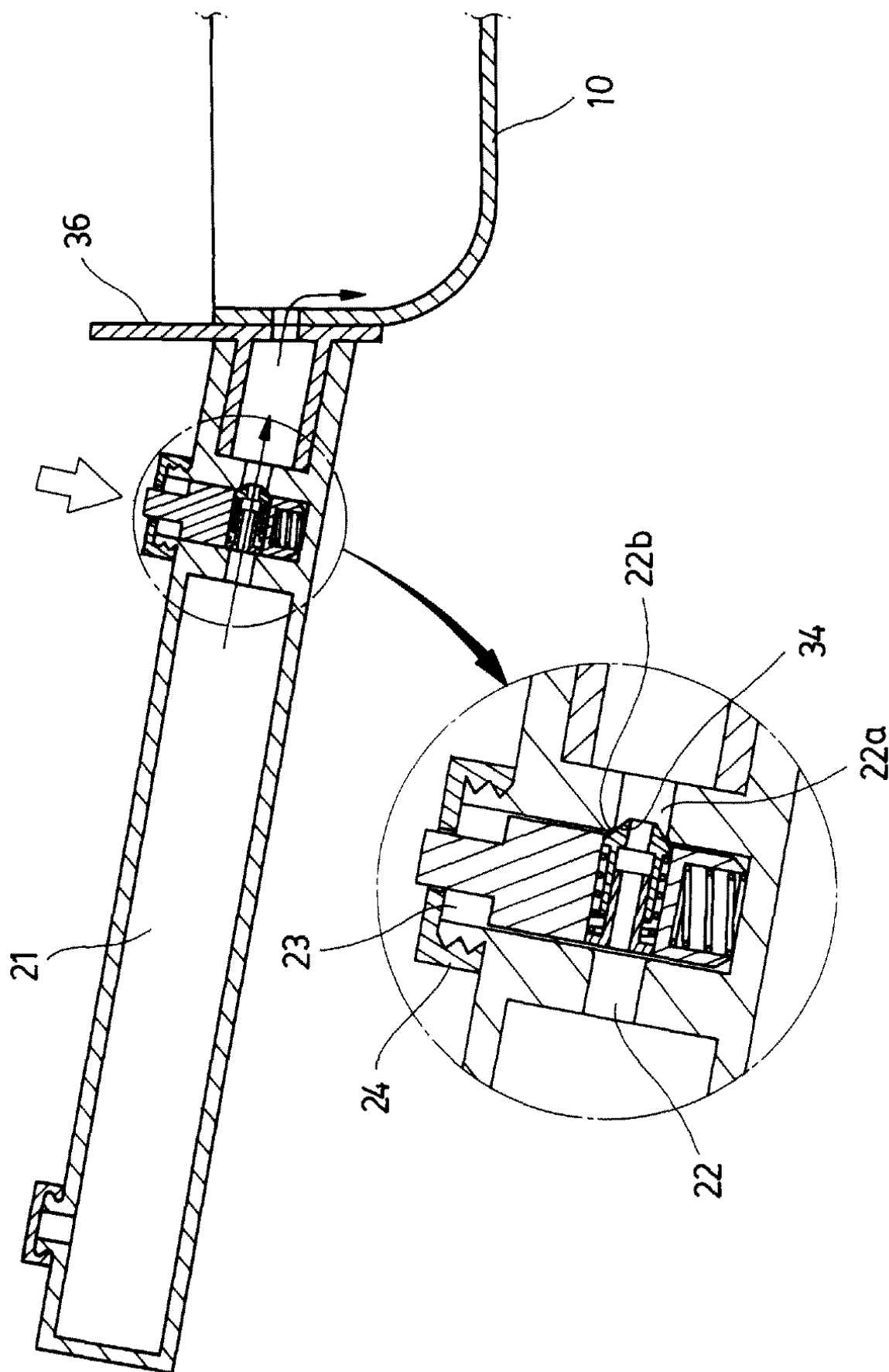
Family 51/100 - FAMPAT - ©Questel

Title

(KR200279263U)

Fry pan having a valve structure

Images

**Publication data including kind & date**[KR200279263](#)

Y1 2002-06-24

KR200279263U

**Abstract**

(KR200279263)

This invention relates to a quick and smooth in order to allow the oil in the oil reservoir and the valve structure is formed on

the **handle** side/**pan** is installed in. Particularly in the fan (10) and is composed of a **handle** (20), the **handle** (20) is a reservoir (21) for storing fluid therein and connected to the discharge port side of the fan (10) and includes a (22) passage for mounting a valve (30) for opening and closing of the installation groove (23) is formed; wherein the (30) valve is elastically inserted and installed inside the groove (23) when pressing head being communicated to (22) the through (32) hole is formed in the piston (31), the perforations (32) being elastically closely outside the pressure- (34) formed so as to narrow the diameter of the cylindrical guide plate (33) being comprised of; at this time, the passage (22) hole (32) is smaller in diameter relative to the flow path (22a) is formed at the pressure- (34) so that they can be moved to the inside of which is characterized in that it (11).

Inventors

IM, OK BIN

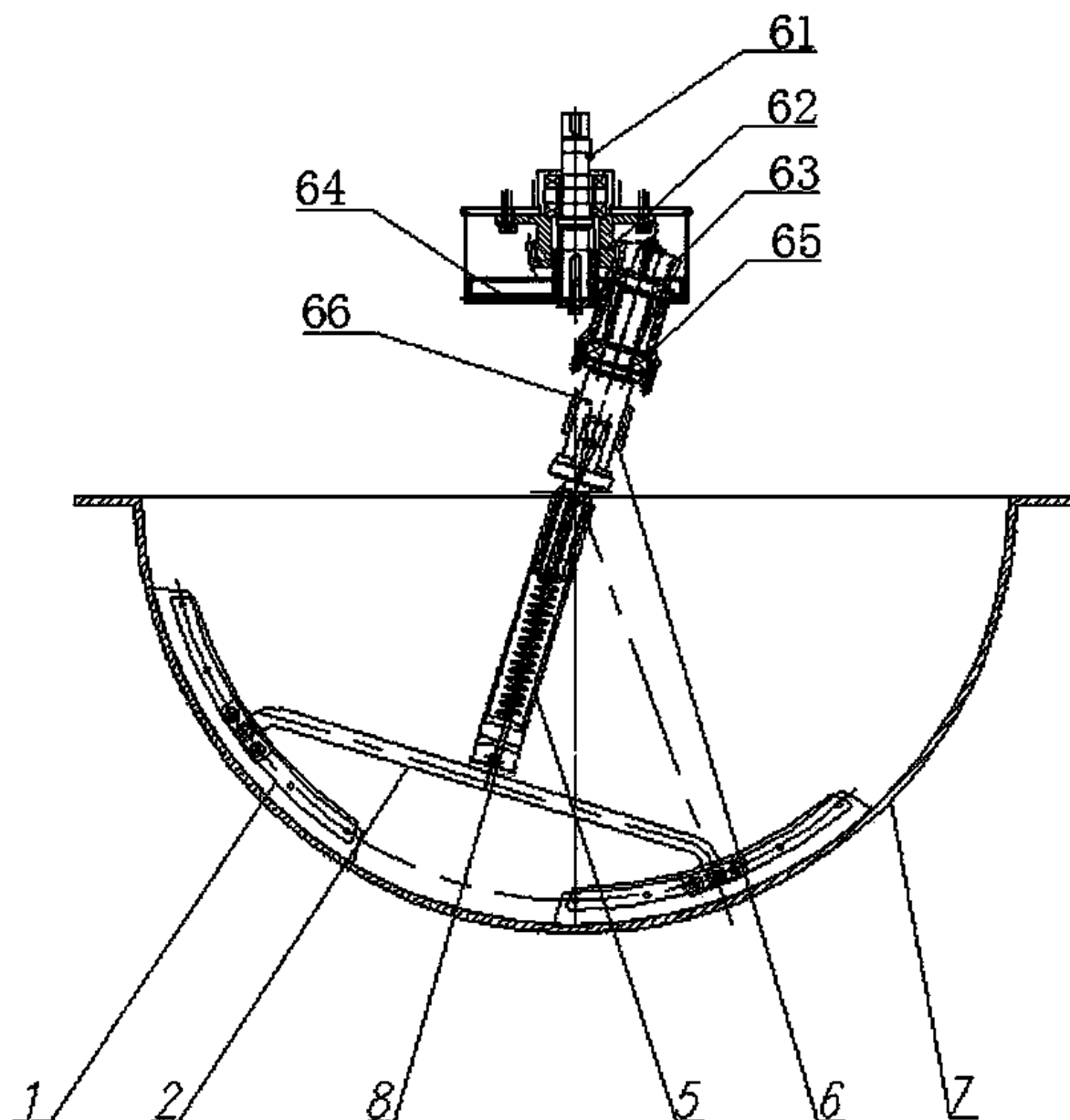
Latest standardized assignees - inventors removed

IM BIN

Family 52/100 - FAMPAT - ©Questel

Title

(CN203987468U)

Planetary pendulum type two-claw **fry pan** stirring device**Images**

Publication data including kind & date[CN203987468](#)

U 2014-12-10 CN203987468U

**Abstract**

(CN203987468)

The utility model relates to a planetary pendulum type two-claw **fry pan** stirring device, which comprises a transmission mechanism, wherein the transmission mechanism is provided with a swinging output shaft, and the lower end of the swinging output shaft is connected with stirring claws. The device is characterized in that the swinging output shaft is coaxially provided with a spline sleeve, the interior of the spline sleeve is provided with a compression spring, and the lower end of the spline sleeve is connected with the stirring claws. The device has the advantages that as the circularity of a pot body cannot be easily guaranteed during manufacturing and processing, the compression spring in the spline sleeve is connected with the transmission mechanism, and the close attaching of the claws and the pot is guaranteed by the function of the compression spring; as two arc-shaped scraping plates are arranged, are in tight contact with the pot body and move relative to the pot body in a curve manner, a to-be-stirred object is uniformly stirred in the pot, and does not adhere onto the pot; the cleanness, environment-friendly and high temperature-resistant effects are realized.

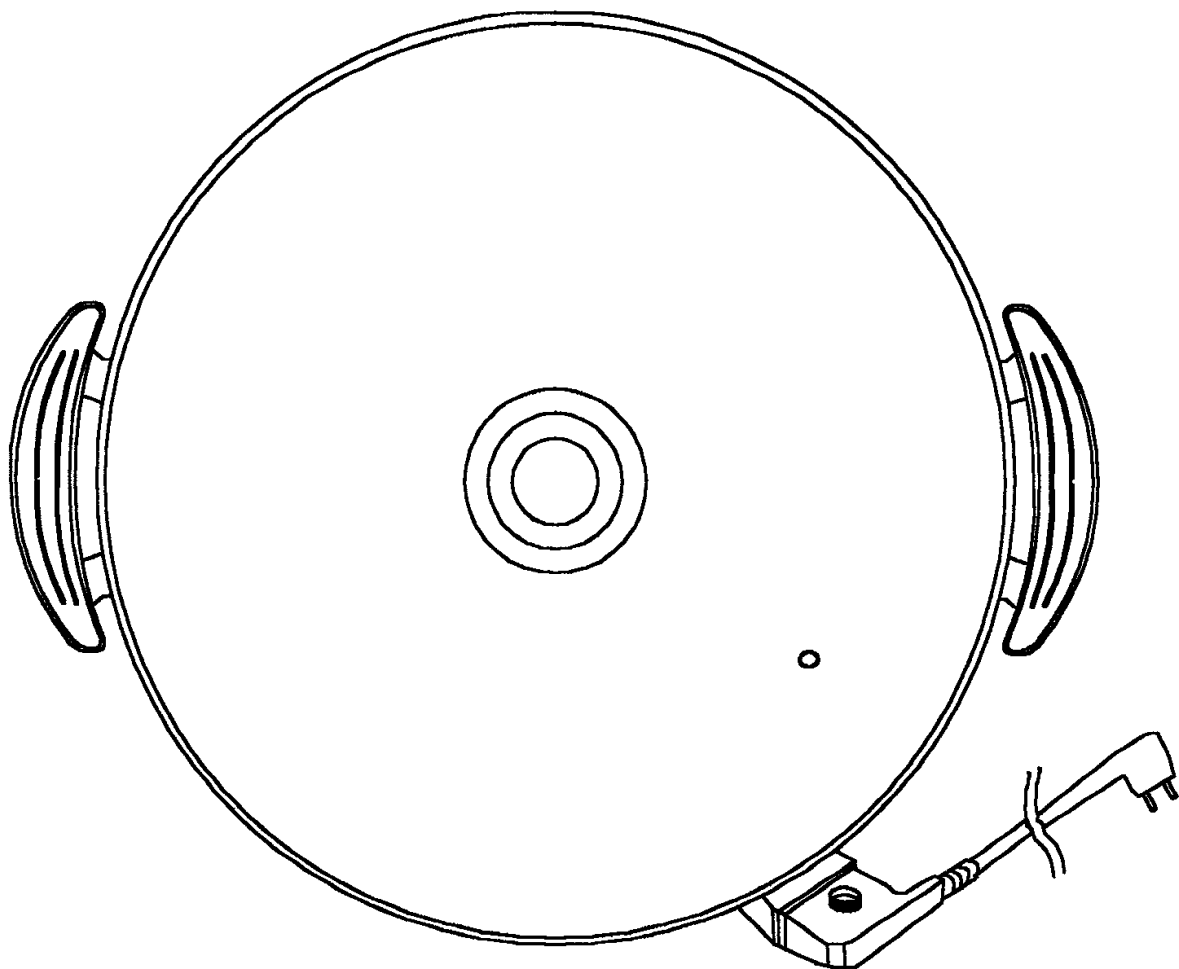
Inventors

HUO XUEMING

Family 53/100 - FAMPAT - ©Questel

Title

(KR200238663U)

Electric **fry pan****Images****Publication data including kind & date**[KR200238663](#)

Y1 2001-10-12 KR200238663U

**Abstract**

(KR200238663)

1) Technical field of the design

This invention relates to a body of the electric frying **pan** and frying electrical line embedded electric heater, an electric heater line heat endurance of the electric skillet **handle** but not to the method

2) Object of the design

Electric skillet generally beneath the body portion is exposed to an electric heater line or fixed to a bolt or the like, to form a groove bottom portion of the body of the electric heater line by line fixed to the electric heater is exposed to the most portion of the fixing heater enclosing the expansion of the heat pipe heater, to prevent damage due to the shrinkage and, an electric heater line is exposed to the heat transfer of the electric frying **pan handle** to be prevented.

3) the configuration of the design

More specifically a prefabricated electric heater line near by the interior space of the mold body with a constant water into a mold for forming a passageway through the end portion of an electric heater is fixed only to the inner wall of the mold line is not in contact with the inner space of the mold to extract floating, 680 water was added to the mold while being cooled by the circulation passage at 700 to 1,000 dissolved in the solution at a temperature aluminum pressure cast aluminum solution injected into the tone is under the influence of the electric heater and circulating cooling water from the inner wall of the formwork with rapid cooling line direction of the line to completely enclose the electric heater, an electric heating wire is embedded into the electric skillet directly to the body of an electric heater line is not exposed to the outside of the, electric skillet **handle** to prevent heat transfer through the bottom of the body to the outlet heat to electric skillet **handle** fastened from passing step is characterized by consisting of the present invention.

4) the effect of the design

This prevents damage to the actual use of the heater pipe to extend the life of the electric heater is an electric heater line and the line of electric skillet **handle** being transferred to the heat of the electric frying **pan**.

Inventors

LEE, SEUNG-WOONG

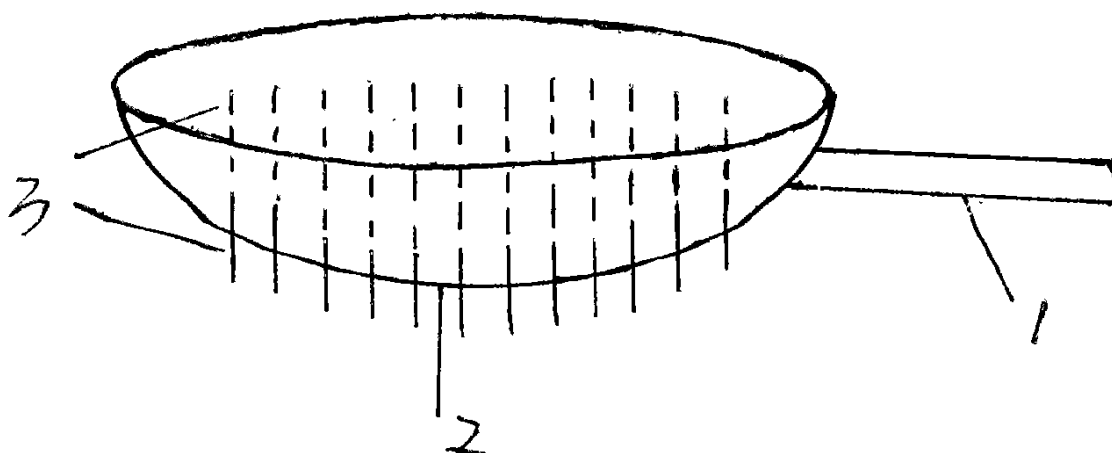
Latest standardized assignees - inventors removed

KUK WON INDUSTRIAL

Family 54/100 - FAMPAT - ©Questel

Title

(CN201234867U)

Energy-saving stir-fry **pan** with rib**Images****Publication data including kind & date**[CN201234867](#)

Y

2009-05-13

CN201234867U

**Abstract**

(CN201234867)

An energy-saving frying-**pan** with reinforcing ribs is provided, which is formed by a **handle** 1, a **pan** bottom 2 and reinforcing ribs 3, wherein a plurality of reinforcing ribs 3 are densely arranged on the lower surface of the **pan** bottom 2 for increasing the heat transfer area of the frying-**pan**. The energy-saving frying-**pan** with the reinforcing ribs can greatly increase gas utilization, reduce energy waste, and have excellent popularization and application values.

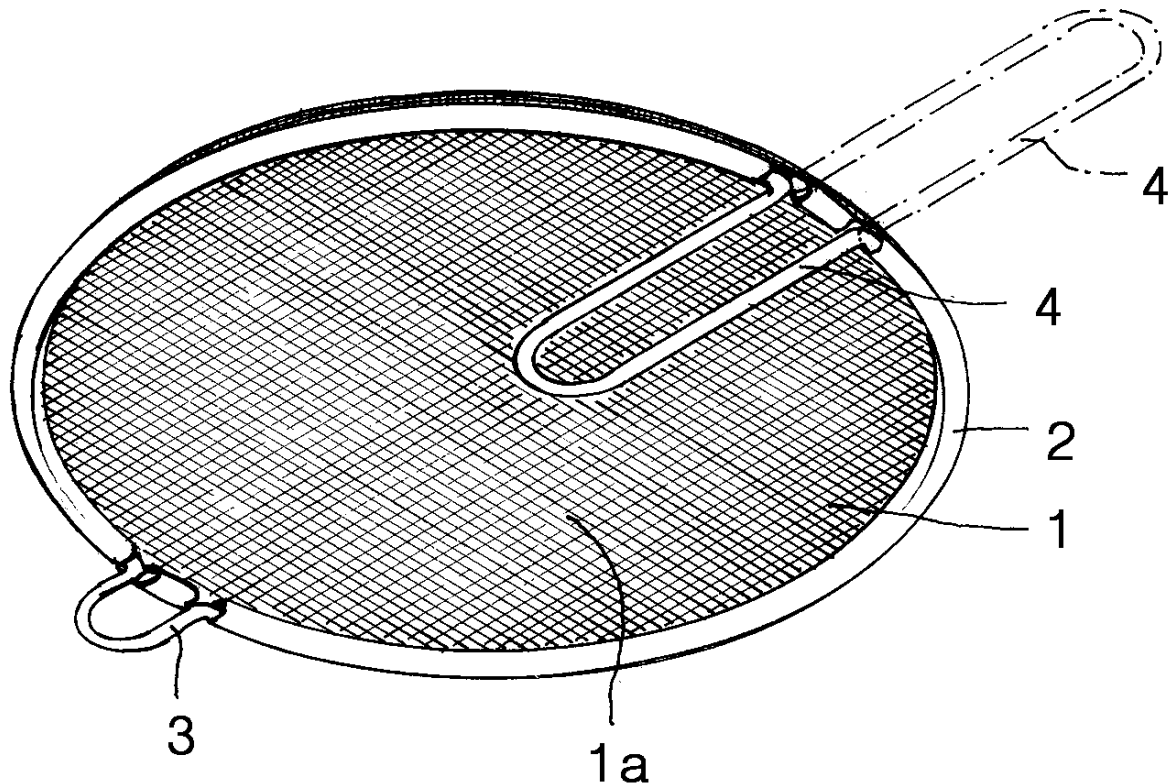
Inventors

JIANG HAIHUA

Family 55/100 - FAMPAT - ©Questel

Title

(KR20000021359U)

Cover of **fry pan****Images****Publication data including kind & date**[KR20000021359](#) U 2000-12-26 KR20000021359U**Abstract**

(KR20000021359)

This invention relates to a **pan** placed on the cover as a lid, in particular food in a cooking or baking **pan** when the fish, the water vapor is blown so as not to splash oil, (1a) of very fine holes in the form of a wire (1) mesh disposed inwardly of the annular rim (2), wherein a predetermined portion of annular rim (2) **handle** (3) and auxiliary **handle** (4) attached to a foldable cover for preventing scattering of the oil **pan** is present.

Inventors

KIM, INN-CHUL

Latest standardized assignees - inventors removed

KIM INN CHUL

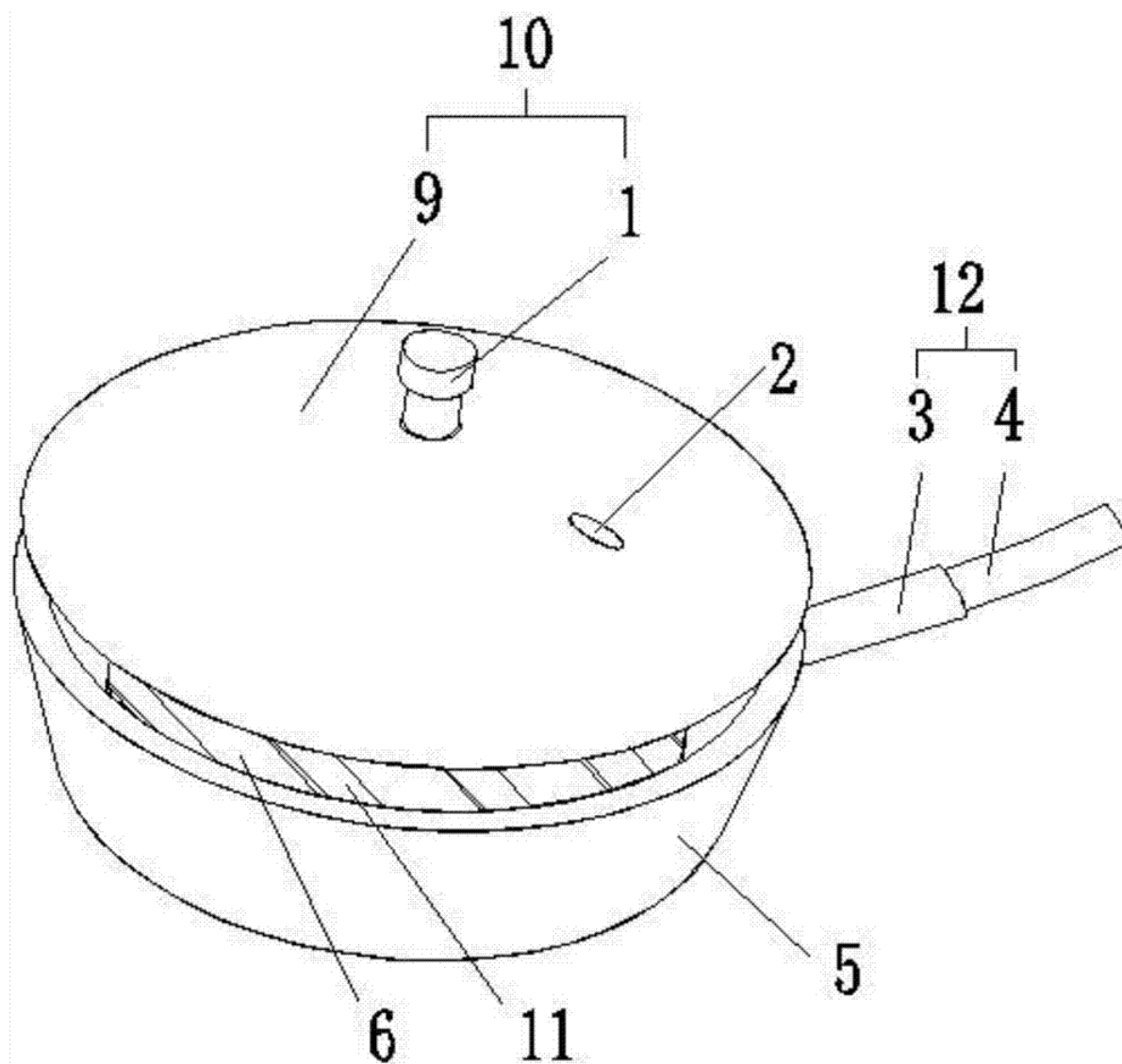
Family 56/100 - FAMPAT - ©Questel

Title

(CN208491708U)

Fry in shallow oil and **fry** dual -purpose pot

Images



Publication data including kind & date

CN208491708

U

2019-02-15

CN208491708U



Abstract

(CN208491708)

The utility model discloses a fry in shallow oil and fry dual -purpose pot belongs to frying pan technical field, including the pot body, pot cover and pot handle, its characterized in that: pot cover and pot handle fixed connection, the upper end border of the pot body is equipped with two and leads the glib talker, two it arranges to lead glib bilateral symmetry, the inside of the pot body is equipped with the fixed column, fries in shallow oil dish and connecting rod, be equipped with the screw hole in the fixed column, the lower extreme of connecting rod is equipped with the screw thread, the upper end of connecting rod with fry in shallow oil a set fixed connection, the upper surface of frying in shallow oil the dish is equipped with a plurality of protruding muscle, it is a plurality of the horizontal equidistance of protruding muscle is arranged, the inside cavity of protruding muscle, the bottom of the pot body is equipped with magnetically permeable layer, magnetically permeable layer handles through the thickening, the pot cover includes that borosilicate glass lid and pot drip, and this practical frying pan simple structure can realize one pot of dual -purpose effect.

Inventors

LÜ ZHIHUI

Latest standardized assignees - inventors removed

ZHEJIANG HANKE INDUSTRY & TRADE

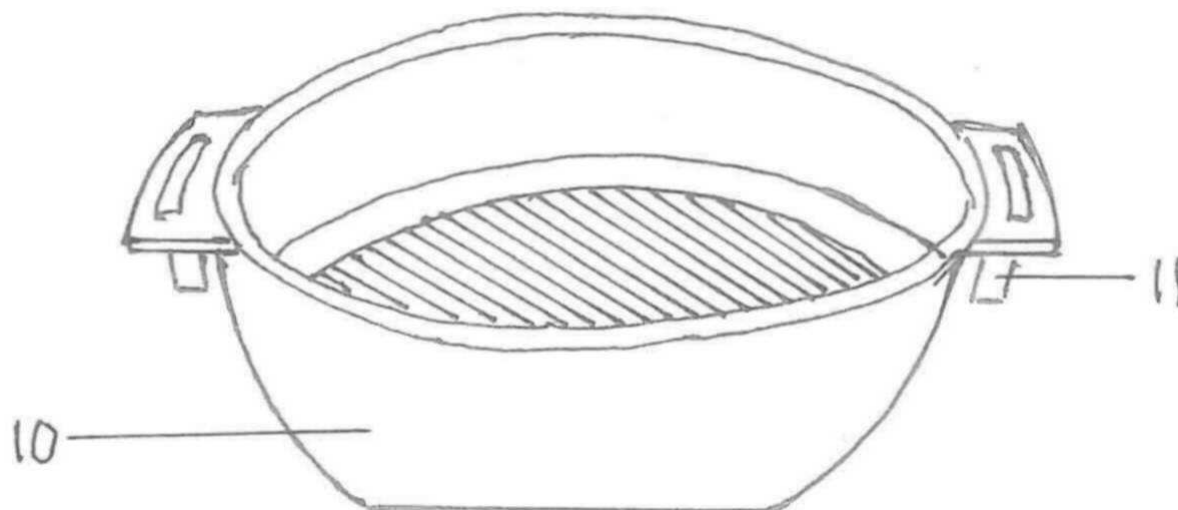
Family 57/100 - FAMPAT - ©Questel

Title

(KR20120108693)

A multi purpose **fry pan** with a removable **handle**

Images



Publication data including kind & date

[KR20120108693](#)

A

2012-10-05

KR20120108693



Abstract

(KR20120108693)

PURPOSE: A detachable multifunction frying fan is provided to improve user convenience by enabling a user to easily move multifunction frying pans. CONSTITUTION: A connection hook connects to a holding link(11) of a multifunctional frying **pan**. One end of a **handle** is fixed to the connection hook. A knife and a fritter tender are embedded in the **handle**. The knife and the fritter tender are fixed to a rivet transformed at the front or end of the **handle** using a fixing screw. A grill and a steamed dish box are attached to the multifunctional frying fan in cooking. The multifunctional frying **pan** is able to easily discharge steam and oil to the outside.

Inventors

PARK, KWANG SEO

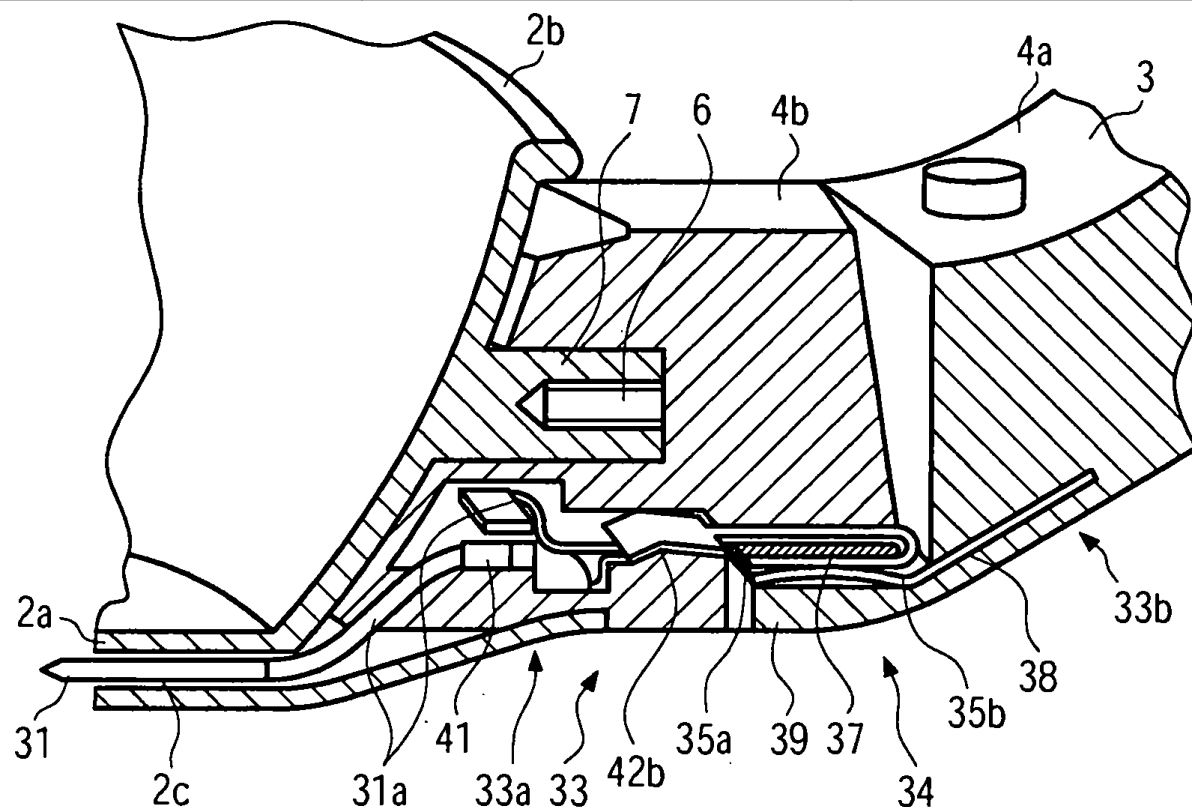
Family 58/100 - FAMPAT - ©Questel

Title

(DE102007054022)

Cooking vessel i.e. **pan** such as digital **fry pan**, has wire connection with disconnection area having surface contact elements, where connection is automatically disconnected from vessel body at disconnection area during removing of **handle**

Images



Publication data including kind & date

DE102007054022	A1	2009-05-14	DE102007054022
DE102007054022	B4	2018-11-15	DE102007054022



Abstract

(DE102007054022)

The vessel (1) has a temperature sensor arranged at a vessel body (2), and a removable and re-attachable **handle** (3) fixed to the body. An indicating device (32) is provided at the **handle**, and a wire connection is provided between the temperature sensor and the indicating device. The wire connection has a disconnection area (34) that includes two surface contact elements that are arranged at the body and the **handle**, respectively. The wire connection is automatically disconnected from the body at the disconnection area during removing of the **handle**.

Inventors

ABELE WERNER
BOERNER CORNELIUS
ALBERT HEINZ
BÜHLMAIER GÜNTER
HUBER SIEGFRIED
KIEFER ALEXANDER
KAUPP HEINZ
NEUMAYER MARTIN
OSTOWSKI MANFRED
THIERER HARALD
SCHNÖTZINGER FRANK

Latest standardized assignees - inventors removed

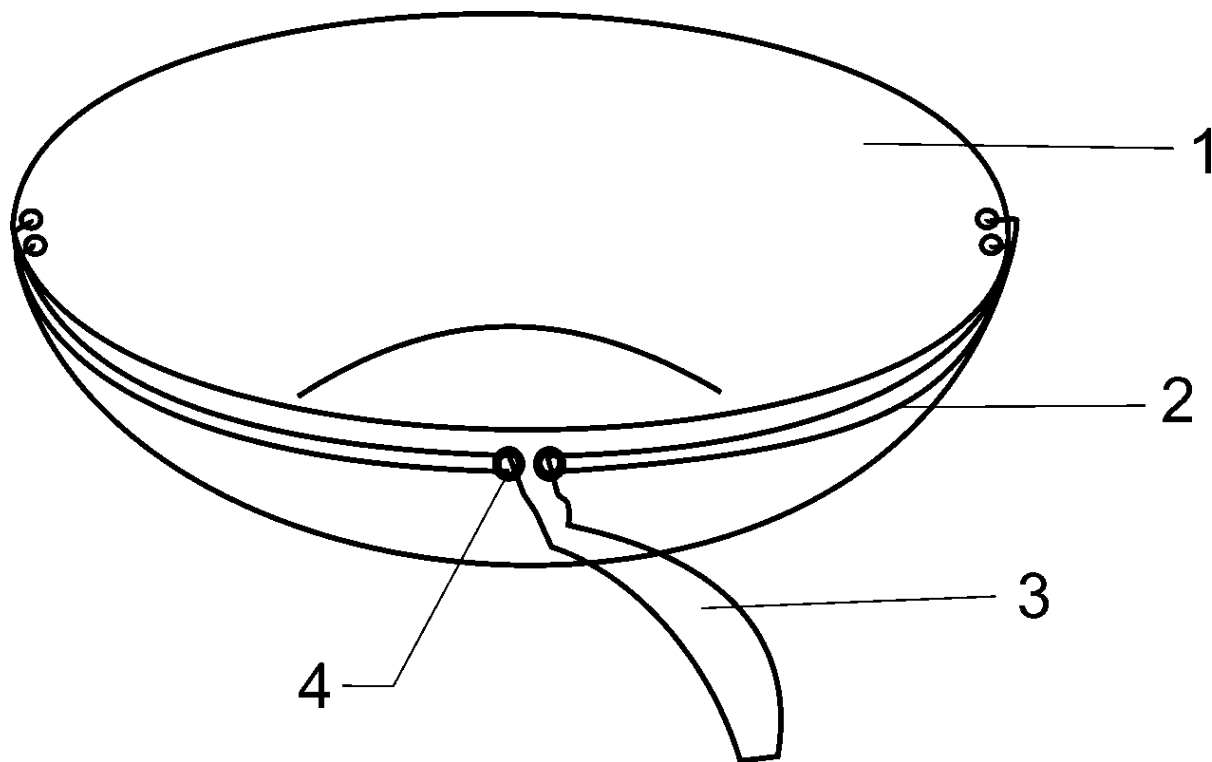
WMF

Family 59/100 - FAMPAT - ©Questel

Title

(CN202981550U)

Stir-frying **pan** with reinforced **handle**

Images**Publication data including kind & date**

CN202981550

U

2013-06-12

CN202981550U

**Abstract**

(CN202981550)

A stir-frying **pan** with a reinforced **handle** is composed of a **pan** body, a fixing ring, a **handle** and screws. The stir-frying **pan** is characterized in that a circle of fixing ring is added on the periphery of the **pan** side of the **pan** body, the periphery is fastened by the screws and the fixing ring, and the **handle** and the fixing ring are fastened on the **pan** body through the screws together. When a user holds the **handle** by the hand to stir-fry vegetables, a circle of fixing ring is added on the periphery of the **pan** side so as to effectively prevent the **handle** from being cracked when the **handle** is stressed seriously. The stir-frying **pan** with the reinforced **handle** has the advantages of having the **handle** for fastening the stir-frying **pan** and preventing breakage.

Inventors

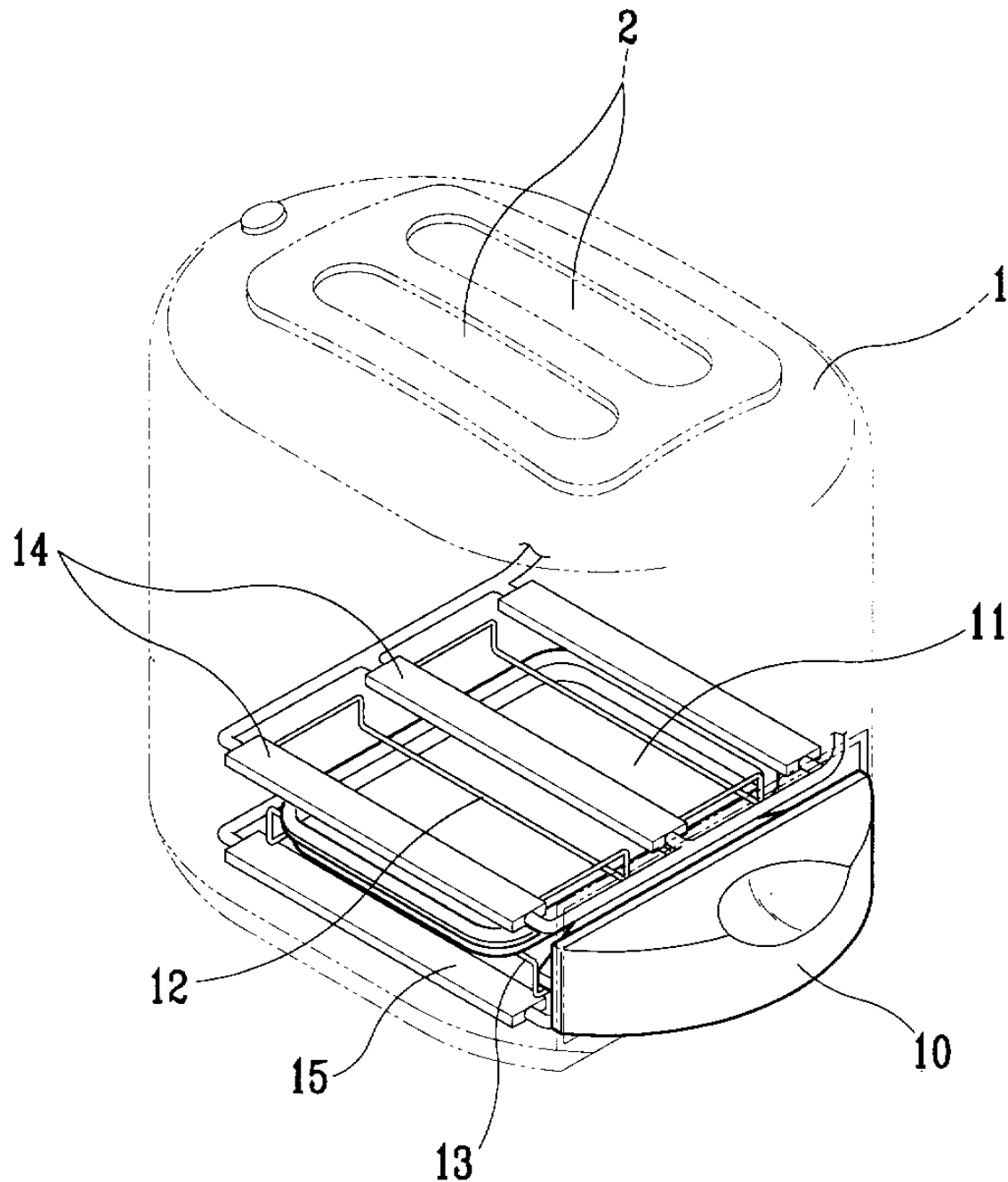
FU ZHISHEN

Family 60/100 - FAMPAT - ©Questel

Title

(KR200227039U)

Toaster of cooking **fry****Images**

**Publication data including kind & date**

KR200227039

Y1 2001-06-15

KR200227039U

**Abstract**

(KR200227039)

This invention relates to a bread baked on the lower side of toaster so that a separate heater cooking **pan** can be detachably bread in a toaster by one of burning, **fry** eggs can be at the same time as well, thereby making a separate eating toast cooker and cooking and to avoid the inconvenience of use, easily and conveniently making toast edible egg **fry** that can relate to both the toaster, the bread flour of toaster plate is provided with a **handle** on a lower **pan** having a **pan**, the **pan** is placed on the bottom rail top rail and bottom rail state while being guided by detachably mounted to, wherein the top rail and bottom rail of each heater is mounted on an outer **pan fry** an egg placed on so the can be designed which can be made to the present invention.

Inventors

HONG, SUNG UN

Latest standardized assignees - inventors removed

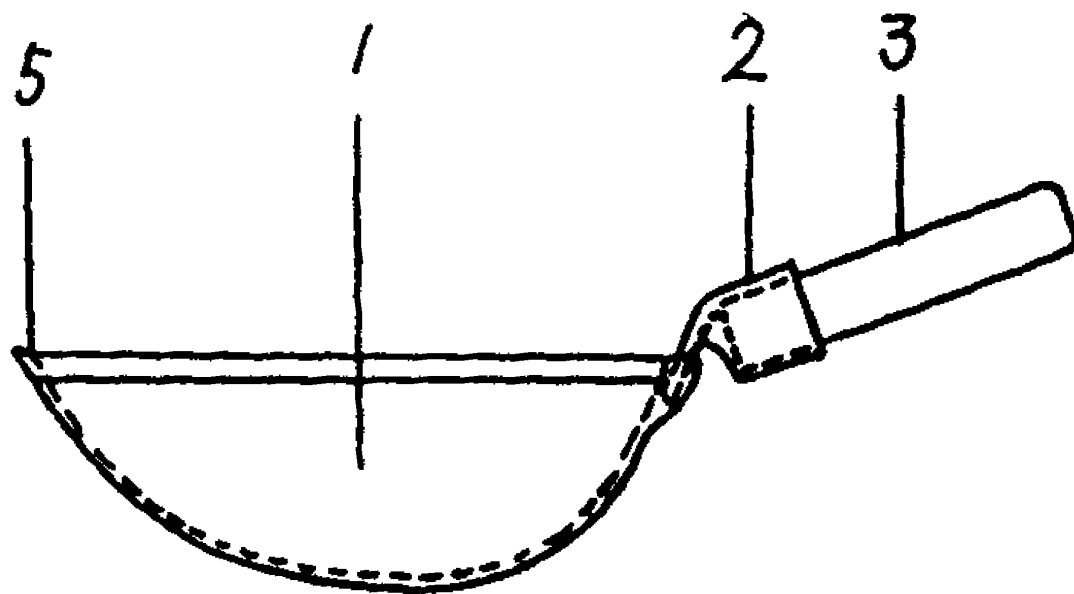
KIM YOUNG BOK

Family 61/100 - FAMPAT - ©Questel

Title

(CN2079922U)

Cast iron stir-fry ladle

Images**Publication data including kind & date**

CN2079922	U	1991-07-03	CN2079922U
CN90217646	Y	1992-08-05	CN90217646U

**Abstract**

(CN2079922)

The utility model provides a cast iron stir-fry pan, which is characterized in that two parts of a pan body and a pan handle of the stir-fry pan are made up into integration by adopting plug-connected casting or by adopting rivet joint. The material of the pan body is white cast iron. The material of the pan handle is thin wrought iron plate. The stir-frying pan has the advantages of easy manufacture, low cost, light weight, long service life, and convenience and practicability.

Inventors

LIU SHENG
LIU QIANG
YU SHUXIAN
LIU LIZHEN

Family 62/100 - FAMPAT - ©Questel

Title

(GB190517979)

An Improved Fry Pan Cover and Dish Cover Combined

Publication data including kind & date

GB190517979	A	1906-01-04	GB190517979
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**Abstract**

(GB190517979)

17,979. Betts, W. E. Sept. 6. Dishes, covers for. -Relates to a frying-pan cover which is applicable for use as a dish cover. The recess A fits over the handle, while two hooks B on the opposite side of the cover engage with the edge of the pan. A

small recess C<1> is formed at the wired edge C to catch any liquid flowing down the sides of the cover.

Inventors

BETTS WALLACE EDGAR

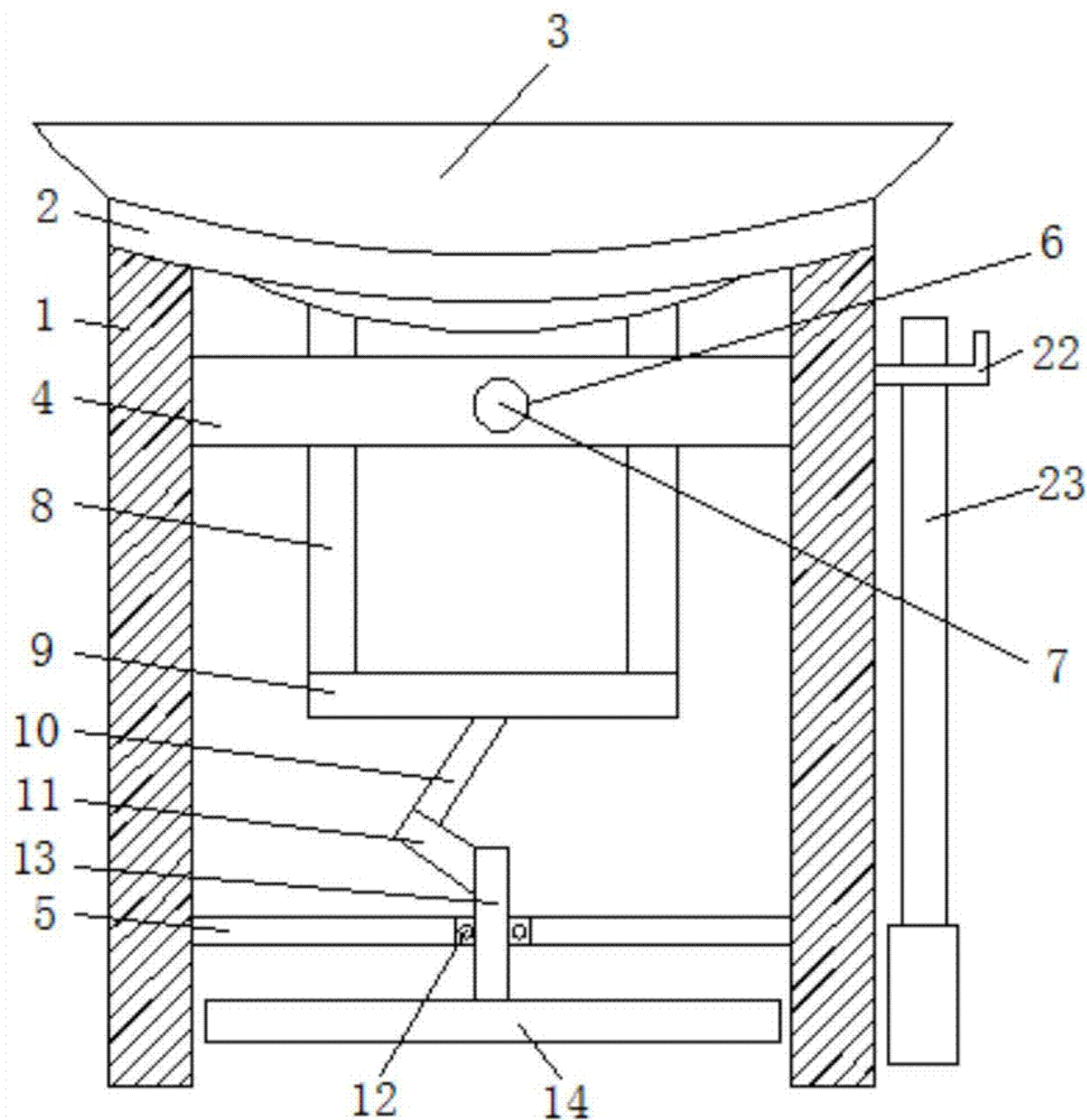
Family 63/100 - FAMPAT - ©Questel

Title

(CN208389013U)

Turn over even trichosanthes of stir -fry and turn over stir -fry equipment

Images



Publication data including kind & date

CN208389013

U

2019-01-18

CN208389013U



Abstract

(CN208389013)

The utility model discloses a turn over even trichosanthes of stir -fry and turn over stir -fry equipment, including the supporting leg, the last fixed surface of supporting leg is connected with the support ring, and the sliding surface of support ring is connected with the frying pan, and the surface of supporting leg is first connecting plate of fixedly connected with and second connecting plate respectively, the superficial connecting hole of first connecting plate, and the inner wall fixedly connected with gas outlet of connecting hole, the lower fixed surface of frying pan is connected with the head rod, and the one end of head rod articulates there is the disc. This turn over even trichosanthes of stir -fry and turn over stir -fry

equipment, fixed connection that can be through second connecting rod and third connecting rod change into the circumference with the rotary motion of first pivot and rock for the lower surface of frying **pan** is connected to produce through head rod and disc and is rocked, and it is even to make the trichosanthes equipment of frying that turns over turn over the speculation -wake, thereby has effectually solved the ordinary stir -**fry** equipment that turns over and **fry** inhomogeneously turning over can appear turning over when frying the trichosanthes, influence the ripe degree of trichosanthes, causes the problem of the underdone condition of partial ripe part.

Inventors

LU XIANGZHONG

Latest standardized assignees - inventors removed

ANHUI LUSHI ECOLOGICAL AGRICULTURE TECHNOLOGY

Family 64/100 - FAMPAT - ©Questel

Title

(US3547307)

One piece **handle** and leg construction and means for fastening thereof to a **fry pan** or the like**Images**

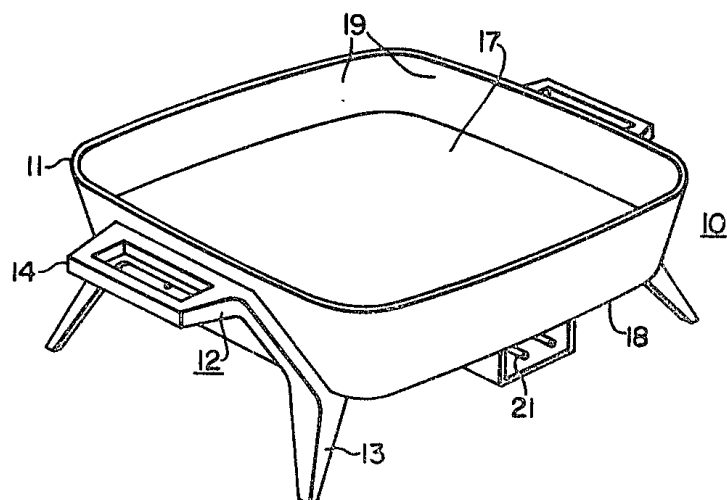


FIG. 1.

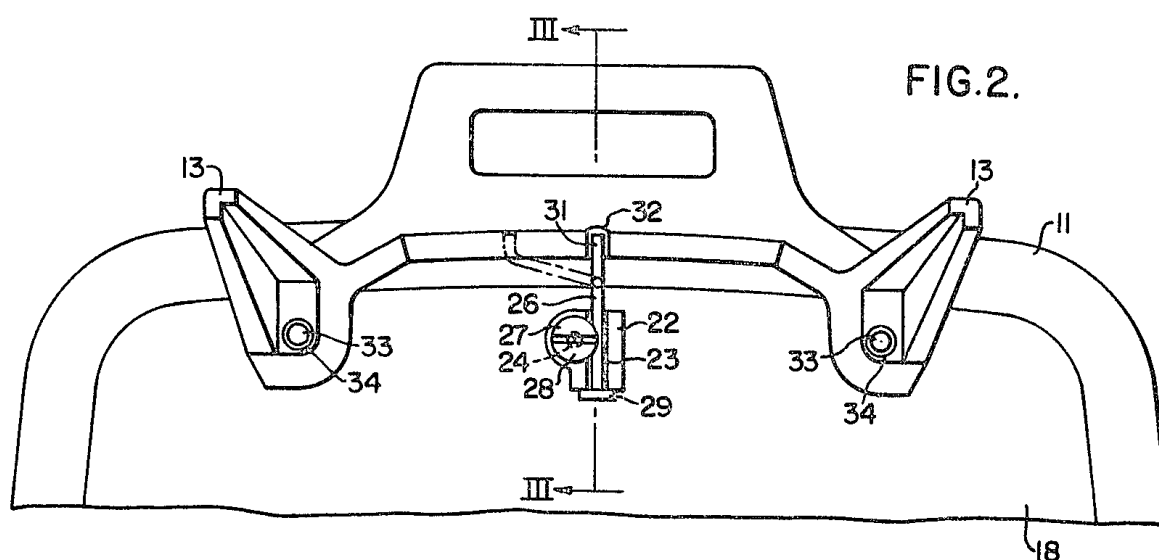


FIG. 2.

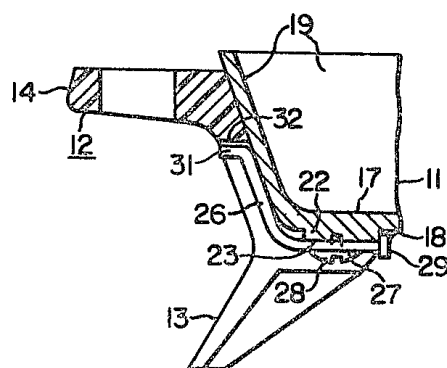


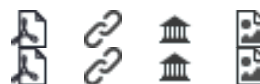
FIG. 3.

WITNESSES

Theodore A. Wohel
 1771

INVENTORS

Harry H. Barker and
 Remington S. Radcliff
 BY 1 1 1



CA930565

A 1973-07-24 CA-930565

Inventors

BARKER HARRY H

RADCLIFFE REMINGTON S

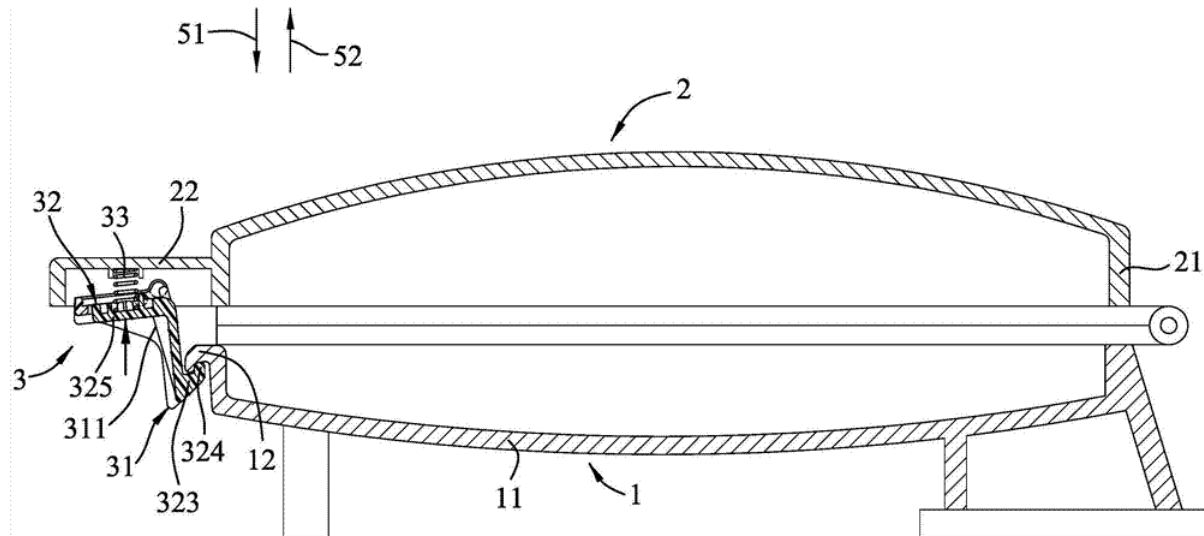
Latest standardized assignees - inventors removed

WESTINGHOUSE ELECTRIC

Family 65/100 - FAMPAT - ©Questel

Title

(CN207707789U)

Fry in shallow oil broiler and **handle** knot unit**Images****Publication data including kind & date**

CN207707789

U 2018-08-10 CN207707789U

**Abstract**

(CN207707789)

The utility model provides a **fry** in shallow oil broiler and **handle** knot unit, should **fry** in shallow oil broiler and contain a first casing to and a second casing that this first casing was opened or the lid closes relatively, this second casing includes a portion of opening and close. Should **fry** in shallow oil broiler and still contain one and set up in the **handle** of this portion of opening and close and detain the unit, unit is detained including a first fastener and a second fastener of independent pivot separately to this **handle**. This first fastener includes the first joint portion of an ability and this first casing butt, and this second fastener includes the second joint portion of an ability and this first casing butt to an and overhead hook part who lives towards the outstanding ability of this first casing and this first casing fastener from this second joint portion. Through the first joint portion of this first fastener, the second joint portion and the overhead hook part of this second fastener, make this **handle** detain unit can positively with should first casing lock location, this first fastener and this second fastener pivot separately moreover, for the design that two segmentations were opened, make this **handle** detain process that unit opened smoothly, can avoid the dead phenomenon of barb card.

Inventors

HUANG HONGSHAN

Latest standardized assignees - inventors removed

TSANN KUEN ENTERPRISE

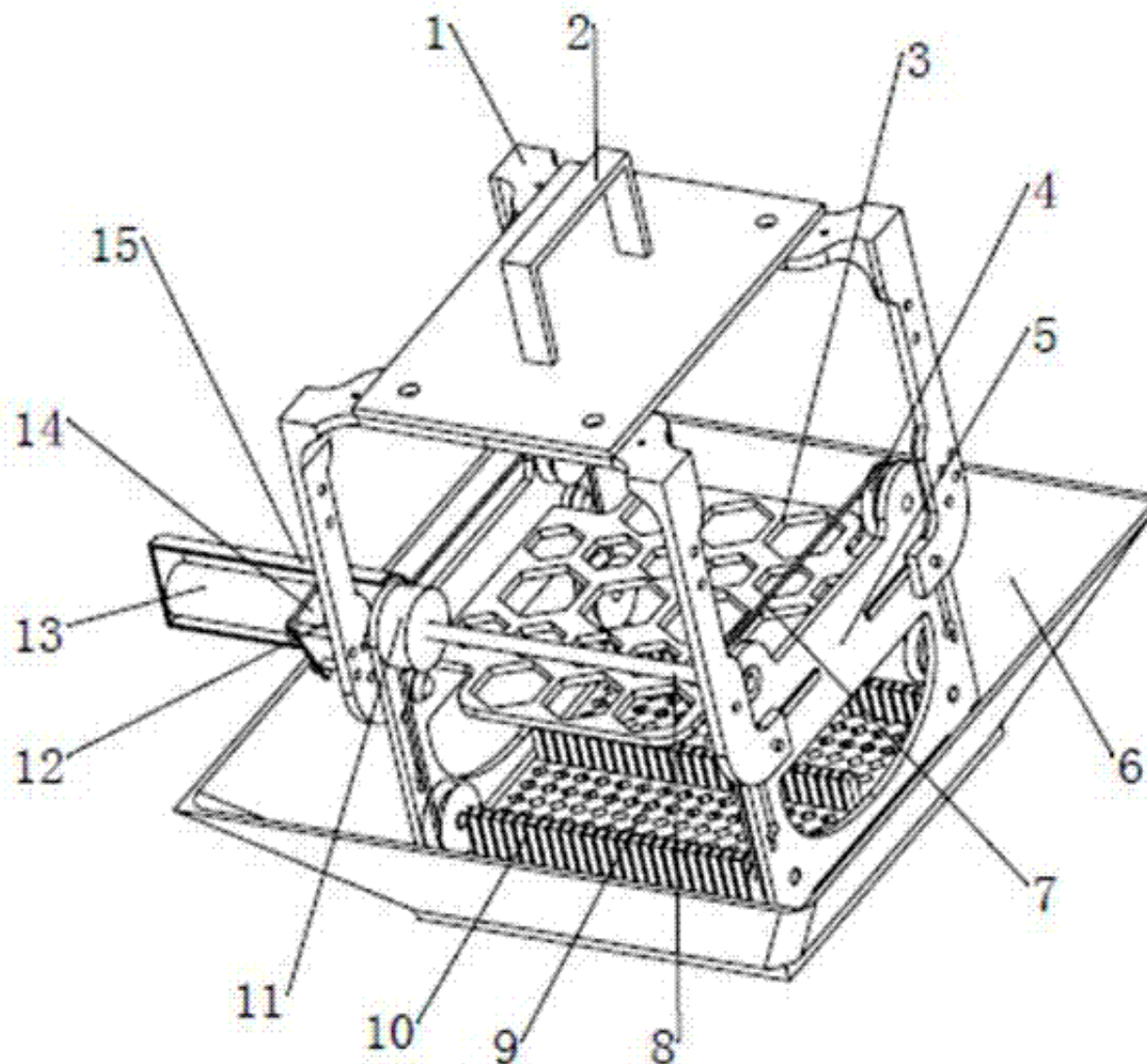
Family 66/100 - FAMPAT - ©Questel

Title

(CN206612126U)

Full -automatic small -size stir -**fry** tea machine

Images



Publication data including kind & date

CN206612126

U

2017-11-07

CN206612126U



Abstract

(CN206612126)

The utility model discloses a full -automatic small -size stir -fry tea machine, including pan, the stir -fry tea owner body, fry the tea owner body from top to bottom including the handle, the support holder that connect gradually, turn over and fry the mechanism, turn over fry the mechanism include two vertically collateral branch fagging, fixed one side in office backup pad one side of parallel arrangement the motor, the band pulley that sets up in each collateral branch fagging four corners rotates, the motor simultaneously with two collateral branch faggings on the drive of double -phase right band pulley is connected, all set up bare back flex around having a flexible transmission area, connecting between two collateral branch faggings between four band pulleys of every collateral branch fagging, connect between two flexible transmission areas and be provided with thin indisputable net of taking synchronous motion along with flexible transmission, thin iron net two sides all is fixed with a plurality of rows of brushes. The utility model discloses small, quality is light, convenient to carry, efficient, can alleviate the labour, does not do the requirement to frying the tea technology, makes tealeaves or production research test tea quality to tealeaves farmer familial system, simple and convenient many.

Inventors

ZHANG DONG

YANG JINSHUI

YANG ZHENPO

FENG RUIDONG

LU HUANPENG

TANG YINGJIE

YIN KANYUE

Latest standardized assignees - inventors removed

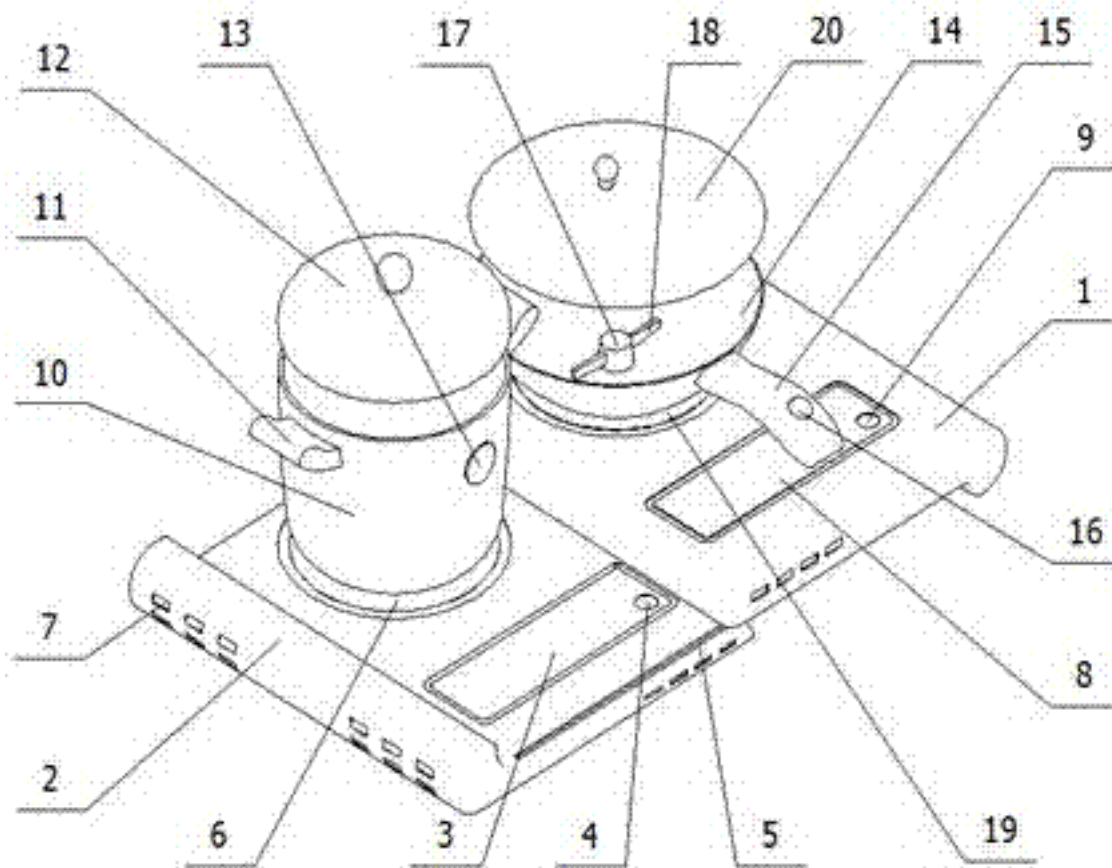
SOUTH CHINA UNIVERSITY OF TECHNOLOGY

Family 67/100 - FAMPAT - ©Questel

Title

(CN206281012U)

Automatic multi -functional electromagnetism stove of stir -fry turns over

Images**Publication data including kind & date**[CN206281012](#)

U

2017-06-27

CN206281012U

**Abstract**

(CN206281012)

The utility model discloses an automatic multi -functional electromagnetism stove of stir -fry turns over, including main electromagnetism stove, vice electromagnetism stove, main electromagnetism stove coil panel and **pan** pot cover, main electromagnetism stove coil panel and main electromagnetism stove control panel are installed to the outer wall of main electromagnetism stove, and the right side of main electromagnetism stove control panel installs main electromagnetism stove switch, vice electromagnetism stove control panel and vice electromagnetism stove coil panel are installed to the outer wall of vice electromagnetism stove, and the right side of vice electromagnetism stove control panel installs vice electromagnetism stove switch, slaughterhouse of the compound end is connected with slaughterhouse **handle** of the compound end, and the top of end slaughterhouse is equipped with slaughterhouse pot cover of the compound end again, slaughterhouse of the compound end automatic mixing switch install in the outer wall of slaughterhouse of the compound end, slaughterhouse of the compound end is placed in the positive intermediate position of vice electromagnetism stove coil panel. This automatic multi -functional electromagnetism stove of stir -fry turns over is double -deck electromagnetism stove, the hot water of can cooking simultaneously and stew, and occupation space is little, and answers end slaughterhouse and turn over the stir -fry device automatically with inside all being equipped with of **pan**, does not need the

manual work to turn over stir-fry, liberation both hands.

Inventors

TAN JIAYONG

Latest standardized assignees - inventors removed

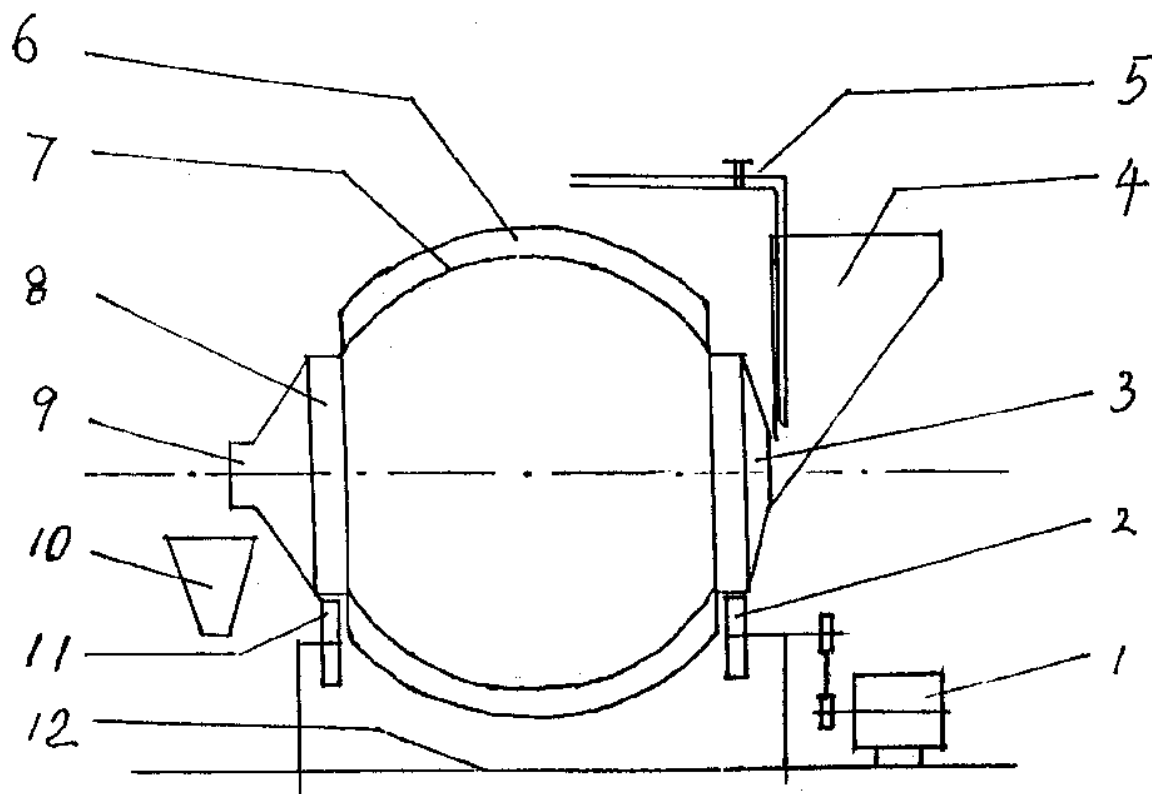
ZHONGSHAN GETROM ELECTRICAL

Family 68/100 - FAMPAT - ©Questel

Title

(CN1208596)

Automatic stir-fry cooking pan

Images**Publication data including kind & date**

[CN1208596](#)

A

1999-02-24

CN1208596

**Abstract**

(CN1208596)

An automatic stir-fry pot is a ball type pot which makes the contents in the pot continuously tumble in the pot by means of revolving-transmission mode, so that the vegetables and meat foods in the pot are thrown up and down in turn quickly while revolve to make them stir-fry evenly under high temperature so as to achieve the aim of being cooked.

Inventors

LUO JUN

Family 69/100 - FAMPAT - ©Questel

Title

(US3745987)

Self-contained gasoline fry pan

Images

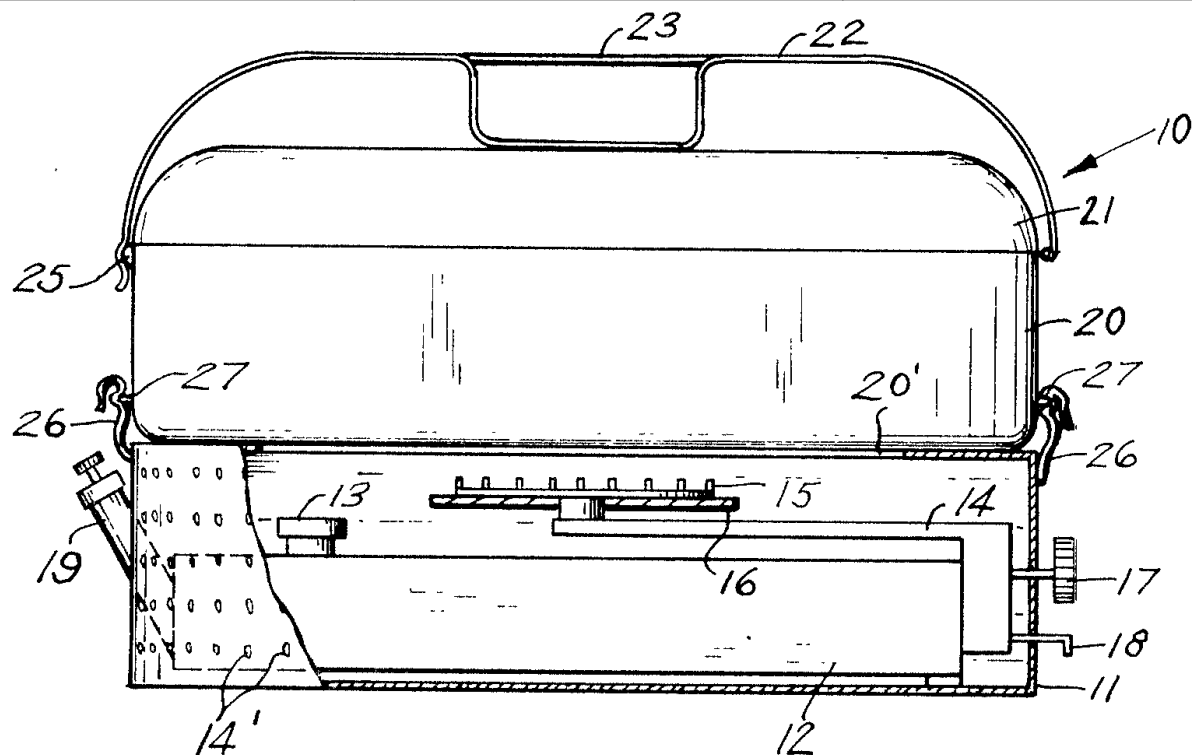


FIG. 1

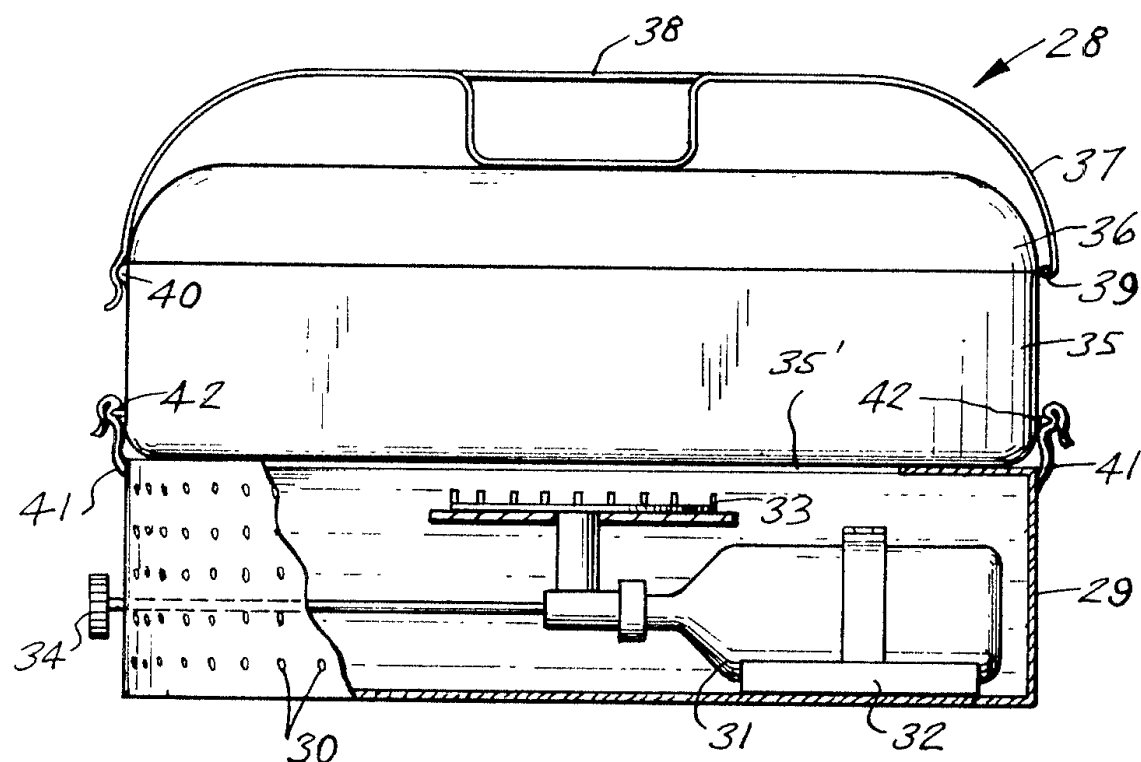


FIG. 2

INVENTOR
JOE J DRIBNENKI

Publication data including kind & date

US3745987

A 1973-07-17 US3745987

CA943420

A 1974-03-12 CA-943420



Abstract

(US3745987)

A portable frying **pan**. A base member with a gasoline fired burner, the base being clipped to the frying **pan** body which is removable.

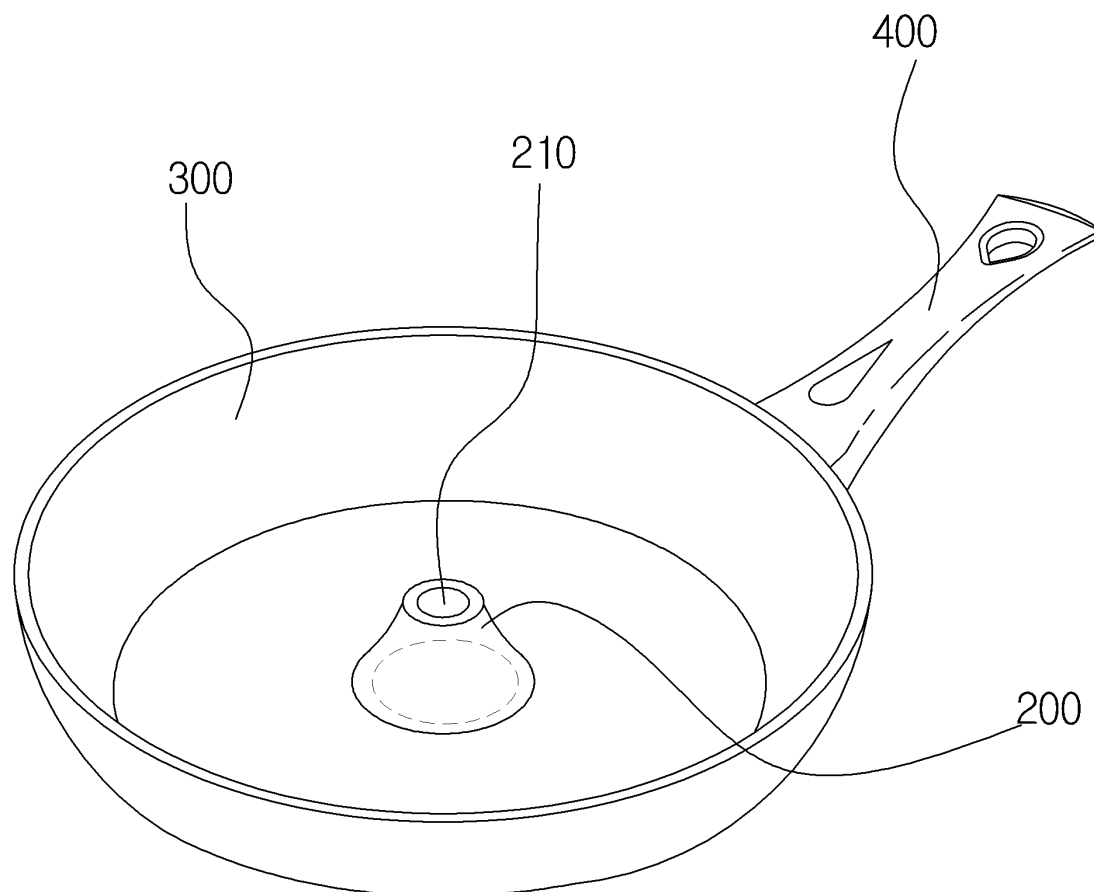
Inventors

DRIBNENKI J

Family 70/100 - FAMPAT - ©Questel

Title

(KR20110000512U)

Direct flame type **fry pan****Images****Publication data including kind & date**[KR20110000512](#) U 2011-01-18 KR20110000512U**Abstract**

(KR20110000512)

The present invention relates to a **pan** for flame, housed within the top open and has a portion protruded upwardly from the central part of the gasifier inlets are formed container body, the outer surface of the container body is composed of a **handle**.

Thus, according to heat the bottom of the container body in fluid communication with the inlet passage into the interior of the string in the indirect direct direct string heated food cooking time is significantly shortened as well as a fuel gas may be reduced, the taste of the food in the ignition column may be cooked by the rice as well as, station, stew, steaming, cooking is available in a variety of sphere and the, cooking food odors generated from food odors are removed by flame that minimizes the occurrence of the effect, formed at the end damping machine simply by closing plug for flame in the indirect heat cooking vessel or the general use of the advantage of using a cooking vessel and may be selectively, the bottom surface of the heat transfer material 3 can be retained and excellent effect is designed to be extremely useful.

Inventors

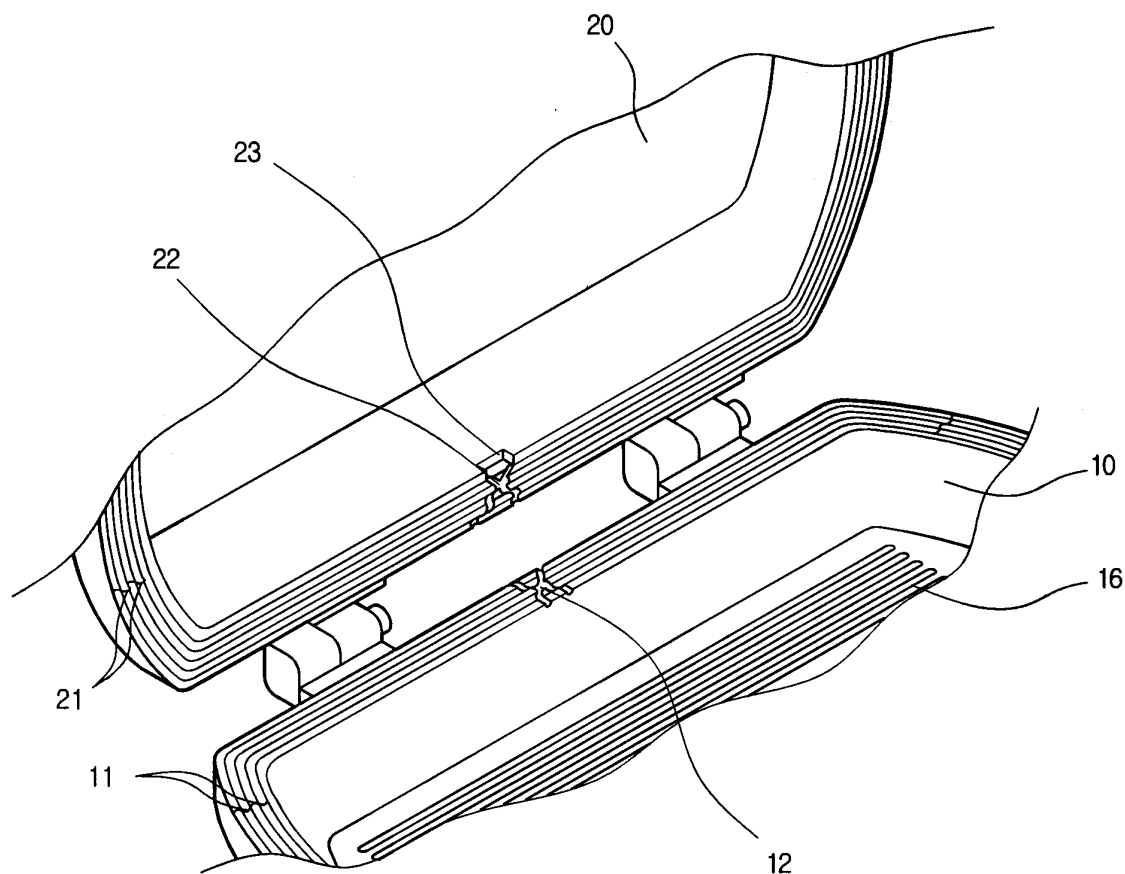
SEO, JOO HEOUN

Family 71/100 - FAMPAT - ©Questel

Title

(KR200308230U)

That two faces use is possible fry pan

Images**Publication data including kind & date**[KR200308230](#)

Y1

2003-03-26

KR200308230U

**Abstract**

(KR200308230)

The groove of the double frying is the frying pan to the upper and lower designed double projections are engaged with the inner opening is rapidly lost and to prevent, the bottom of the drop preventing pieces of the upper frying pan on the jaw jaw coupled to the bottom of the upper frying pan frying oil and drained into a clean and sanitary blocks are provided to both sides of cooking can be directed to the frying pan.

Wherein the outer edge of the groove (11) is formed on one side and a double air discharge groove (12) is formed on the lower frying (10), the frying pan (10) and the bottom of the double recess (11) and a protrusion is formed (21) on the outer rim of a dual, air discharge groove (22) is formed at one side consists of an upper frying (20) pan.

Inventors

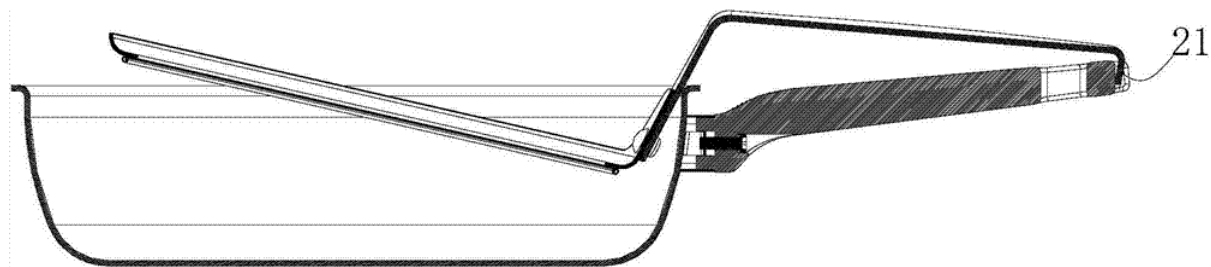
KIM, YUN HO

Family 72/100 - FAMPAT - ©Questel

Title

(CN207855585U)

Easily fry multifunctional pot of oil strain

Images**Publication data including kind & date**

CN207855585

U

2018-09-14

CN207855585U

**Abstract**

(CN207855585)

The utility model discloses an easily fry multifunctional pot of oil strain, it is including pot body and pot handle, pot handle installs in the side of pot body, pot body internalization is provided with and is used for frying and the mesh screen of oil strain, the mesh screen includes the oil strain body and installs the mesh screen handle on the oil strain body, mesh screen handle rear end bending type becomes the couple, the draw-in groove has been set up to pot handle's rear end, the couple assigns into in the draw-in groove, the oil strain body is pushing up the pot mouthful position of pot body and leave the bottom of a boiler and perk. This pan has concurrently fries the oil strain function, both can fry food, again can deep-fry food, and also can, the culinary art carry out the oil strain to food after accomplishing to make this pan realize the multiple use, richened the culinary art mode.

Inventors

YE CANXIONG

LIANG JIANXIU

YU JINGYUAN

HUANG ZHIRONG

WU SHANGKAI

LI GUANGBIN

PAN DEYING

WU JINYANG

CHEN YUGUI

LIANG WEIMIN

LIU JINXIONG

LIANG SONGWEI

Latest standardized assignees - inventors removed

XINXING XIANFENG STAINLESS STEEL PRODUCT

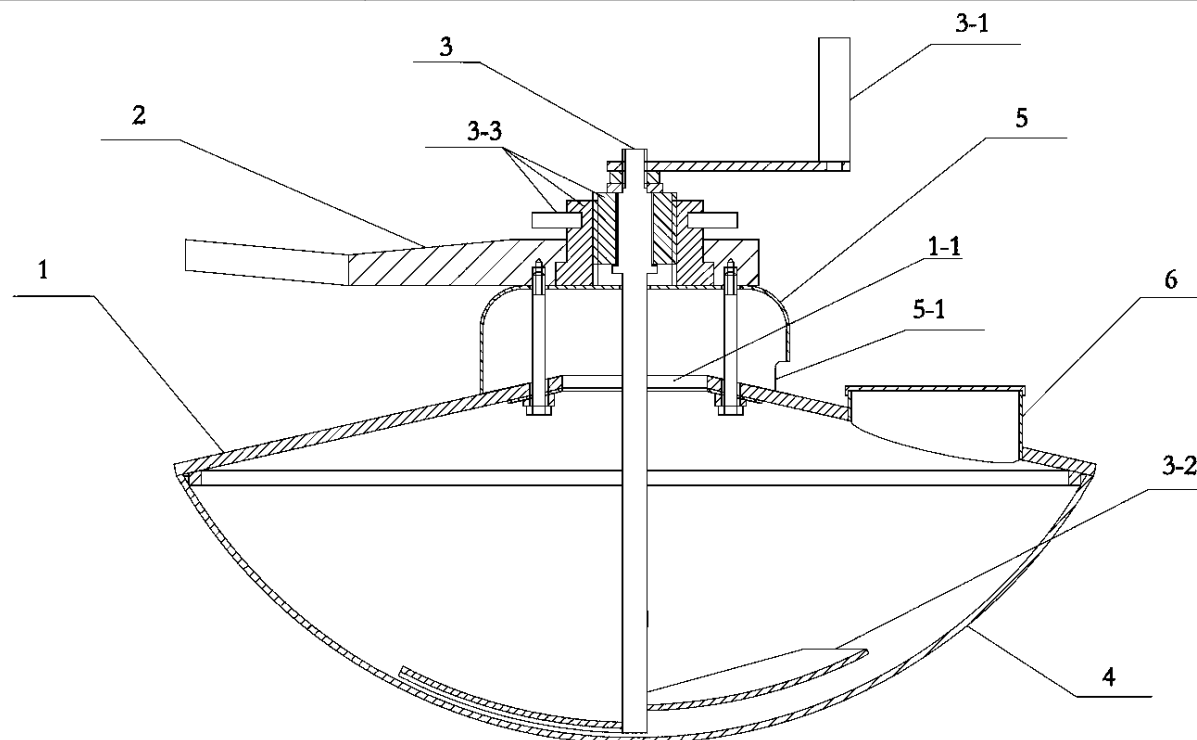
Family 73/100 - FAMPAT - ©Questel

Title

(CN103381052)

Pot cover-type cooking machine and suspended stir-fry device cooking method

Images



Publication data including kind & date

CN103381052	A	2013-11-06	CN103381052
CN202960047	U	2013-06-05	CN202960047U



Abstract

(CN103381052)

A pot cover-type cooking machine consists of a pot cover, a Y-shaped **handle**, a suspended stir-**fry** device combination, a pot, an anti-spilling hood and a feed port, and achieves stir-frying of vegetable in the pot by adopting a rocking **handle** to rotate the suspended stir-**fry** device on the pot cover. A suspended stir-fry device cooking method comprises the steps that the suspended stir-**fry** device combination is mounted on the pot cover, the suspended stir-**fry** device of the suspended stir-**fry** device combination is rotated manually or by electric machinery to stir-**fry** the vegetable in the pot. By adopting the pot cover-type cooking machine, the pot cover does not need to be opened for cooking, so that the probability of heat loss is low, the vegetable is cooked fast, energy is saved, people can be protected from injuries caused by explosion and oil splash, and soap can not spill over the pot. Therefore, the pot cover-type cooking machine is economical, practical and convenient, and can be used together with common drying pans by residents and in restaurants and hotels.

Inventors

HU QIONG

HU XIN

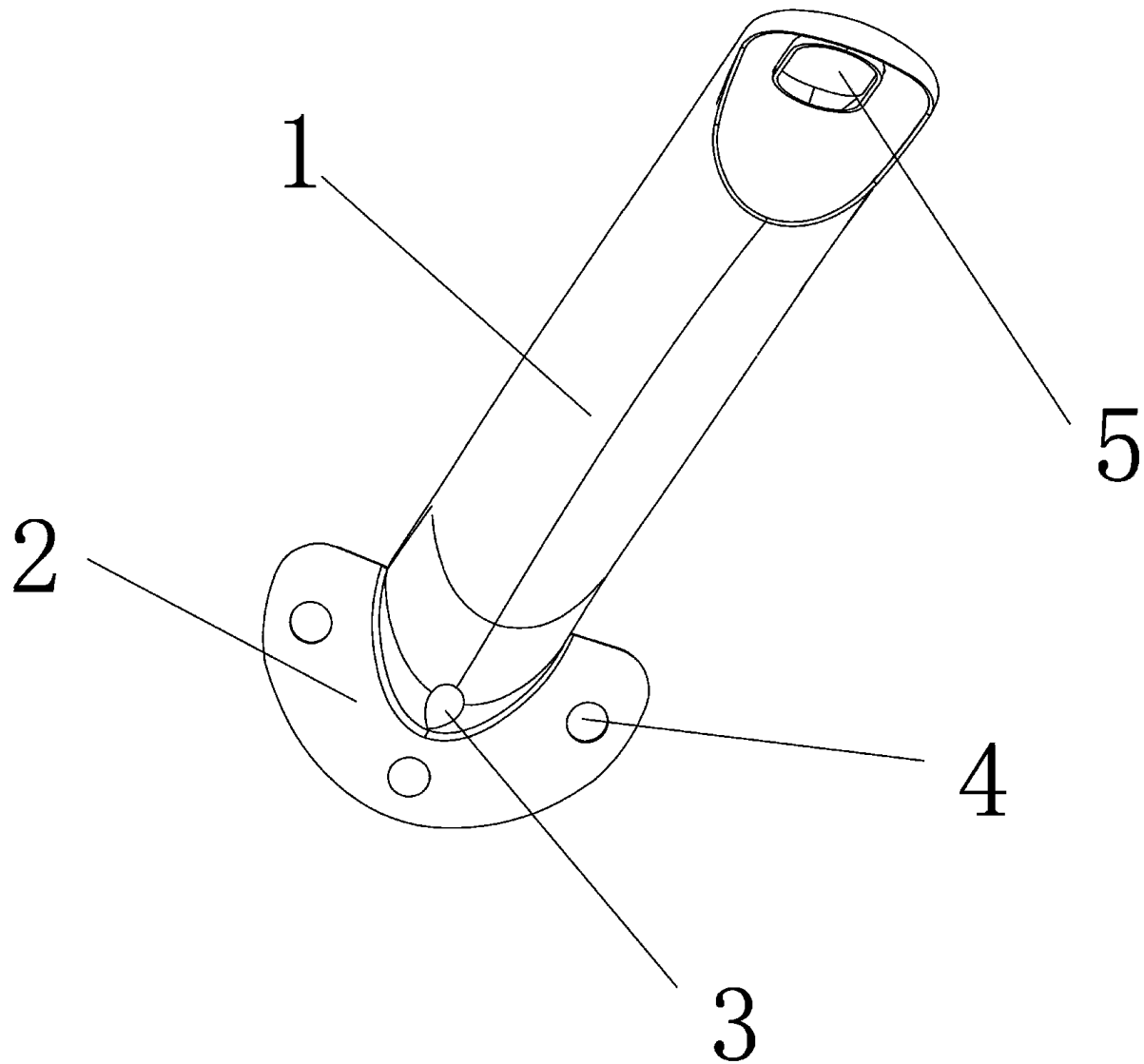
Family 74/100 - FAMPAT - ©Questel

Title

(CN204581028U)

Fry in shallow oil a set **handle**

Images

**Publication data including kind & date**[CN204581028](#)

U

2015-08-26

CN204581028U

**Abstract**

(CN204581028)

The utility model discloses a fry in shallow oil a set handle, including handle portion and riveting afterbody, riveting afterbody position D font rib plate structure, the riveting afterbody with fixed the linking to each other of front end of handle portion. The utility model discloses a fry in shallow oil a set handle had both strengthened the intensity of handle, had improved again and had riveted the produced deformation in afterbody position, the bad phenomenon of fracture behind the fatigue test, also do not catchment and the greasy dirt in the in-process handle that uses is hollow simultaneously, easy cleanness becomes, it is unique to make the holistic structure of handle have more the smooth U. S. A, the outward appearance that there are the lines formula in addition.

Inventors

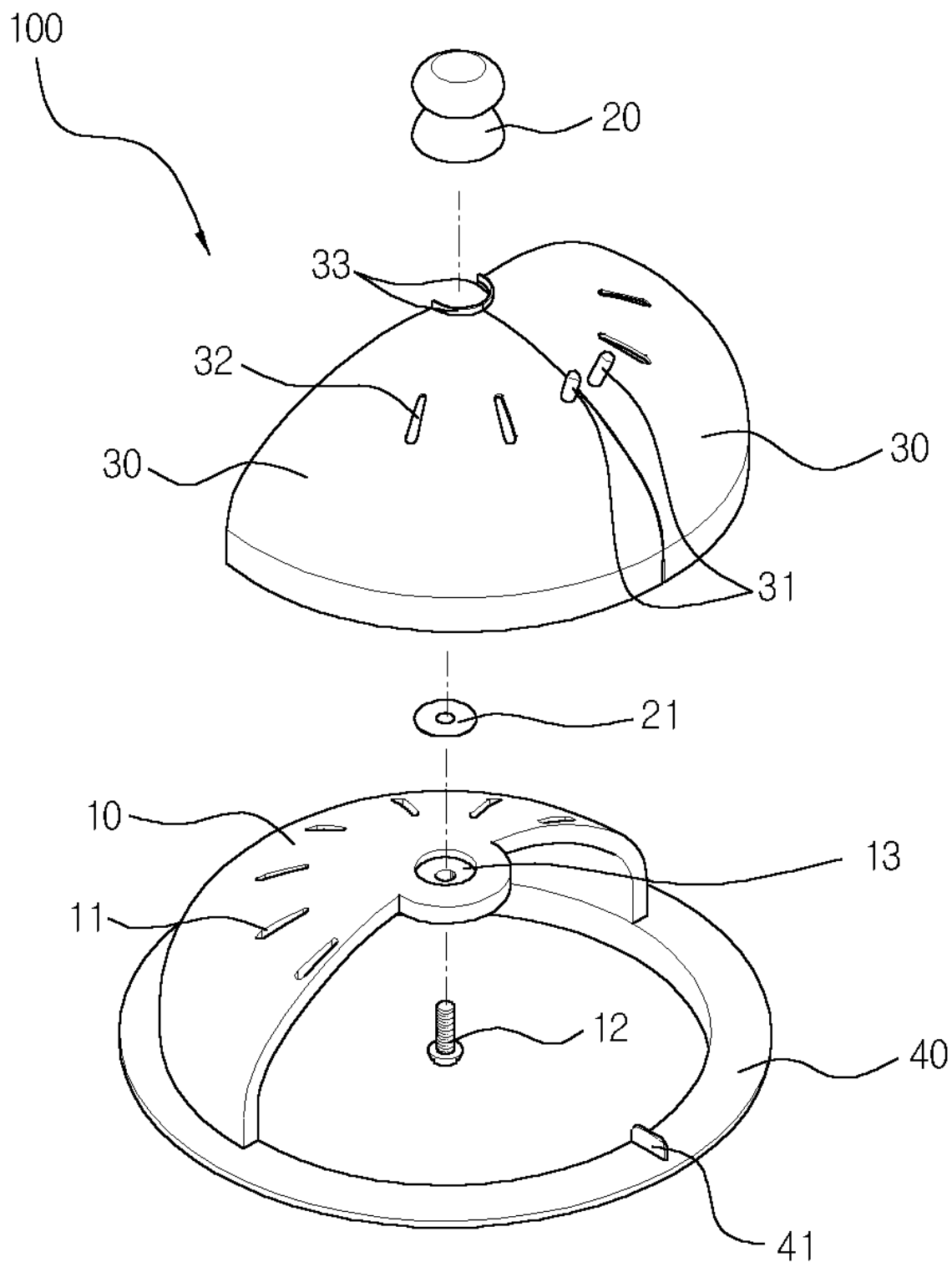
TANG JIANZHONG

Family 75/100 - FAMPAT - ©Questel

Title

(KR200306583U)

[Fry pan](#) cover**Images**



Publication data including kind & date

[KR200306583](#)

Y1 2003-03-12 KR200306583U



Abstract

(KR200306583)

This invention relates to a **pan** with a **pan** on a bottom surface of the lid of the lid of the **pan** by a plurality of grooves are formed stepwise depending on the size **pan** lid that can be used and, in the form of a door in the upper portion of the plurality of air holes formed in the **pan** lid.

The closed lower end of such a design is of a stepped groove is formed, a plurality of ventilation holes formed in the upper end of the body and, a plurality of air holes is formed on the surface of the main body includes a pair of door handles on the inside of the groove formed in the projecting portion is formed at an end of the door to be SLID bond doeyeo **pan** is configured to provide a lid thereof.

Inventors

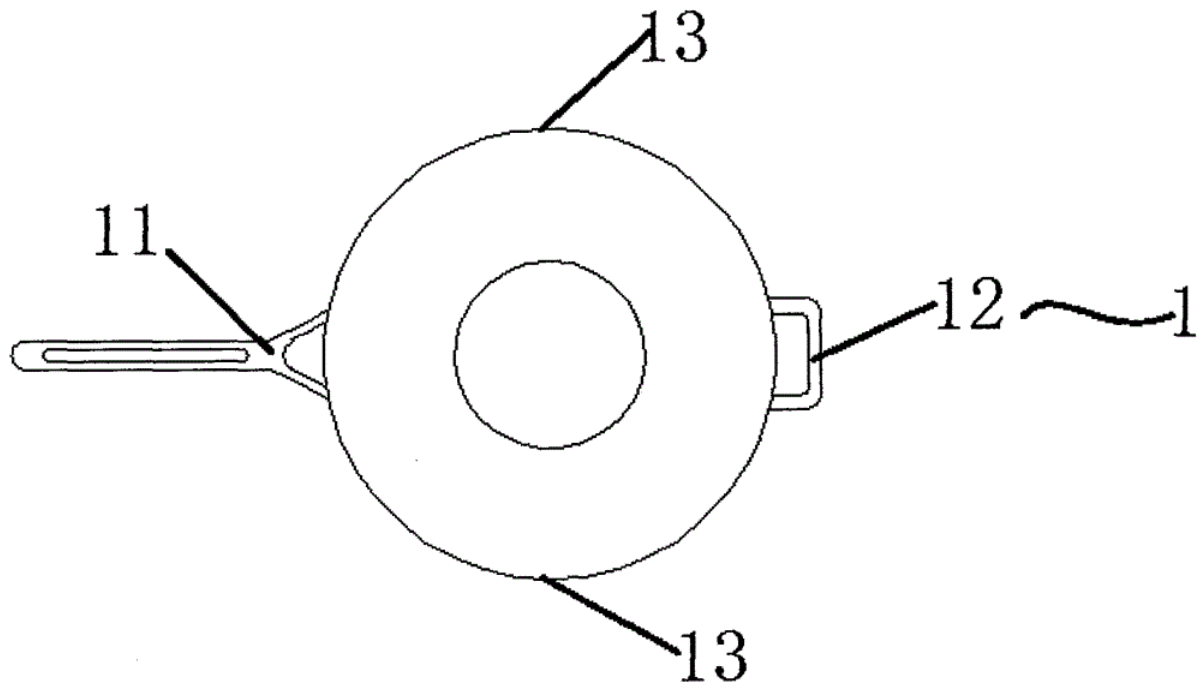
KIM, KWANG NAM

JANG, HYEON DAE

Family 76/100 - FAMPAT - ©Questel

Title

(CN205457997U)

Convenient frying **pan** of dish**Images****Publication data including kind & date**[CN205457997](#)

U

2016-08-17

CN205457997U

**Abstract**

(CN205457997)

The utility model relates to a convenient frying **pan** of dish, its characterized in that: it is including adopting the integrative stir -**fry** pot body who sets up of cast iron, and **fry** pot body and go up the symmetry and set up a pot **handle** and one and be used for supplementary stably holding the **handle** of frying pot body, and pot **handle** and **handle** and the setting as an organic whole of stir -**fry** pot body, the pot **handle** is rectangular **handle** form, and just rectangular **handle** form is cavity, and pot **handle** and stir -**fry** pot body's junction is fretwork triangle -shaped, the **handle** is semi -ring shape, the pot edge of frying pot body is provided with at least one course mouth. So that accurate plate or the bowl of containing the dish of aiming at of dish prevents that the condition that the cooked food spilt from taking place when falling the dish through the course mouth. Therefore, the utility model discloses can extensively be used for the kitchen utensil field.

Inventors

ZHAO QINGDE

Latest standardized assignees - inventors removed

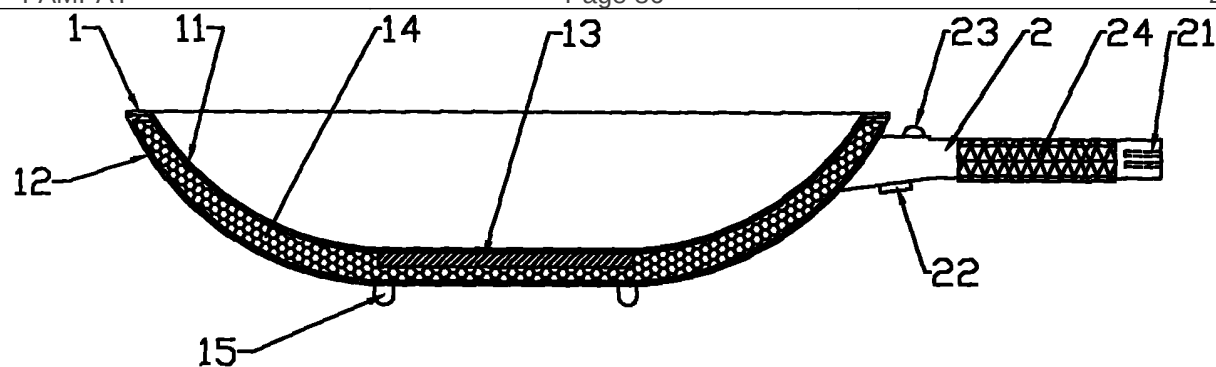
SHENYANG SHIZHIQI DAILY NECESSITIES

Family 77/100 - FAMPAT - ©Questel

Title

(CN201528987U)

Multifunctional electric **pan** with a **handle****Images**

**Publication data including kind & date**

CN201528987

U

2010-07-21

CN201528987U

**Abstract**

(CN201528987)

The utility model relates to a multifunctional electric pan with a handle, which belongs to electrothermal cooking utensils. The multifunctional electric pan with the handle comprises a pan body and the handle, wherein the pan body comprises an inner pan body and an outer shell which are connected in a sealing way, a heating element is arranged at the bottom outside the inner pan body, and insulation rock wool is filled in a cavity between the inner pan body and the outer shell. The handle is shaped like a rectangular block, one end of the handle is connected with the pan body, the other end of the handle is provided with a plug socket for connecting with a power plug, and one end of the pan body of the handle is provided with a switch at a lower side and an indicating lamp at an upper side. The multifunctional electric pan with the handle is a special electric pan with function of stir-frying, and extends application range of electric cookers. Fried dishes by the multifunctional electric pan taste nice.

Inventors

WANG ZHANGZHENG

CHANG TAO

Latest standardized assignees - inventors removed

SHANDONG JIAJIALIAN KITCHEN INDUSTRY

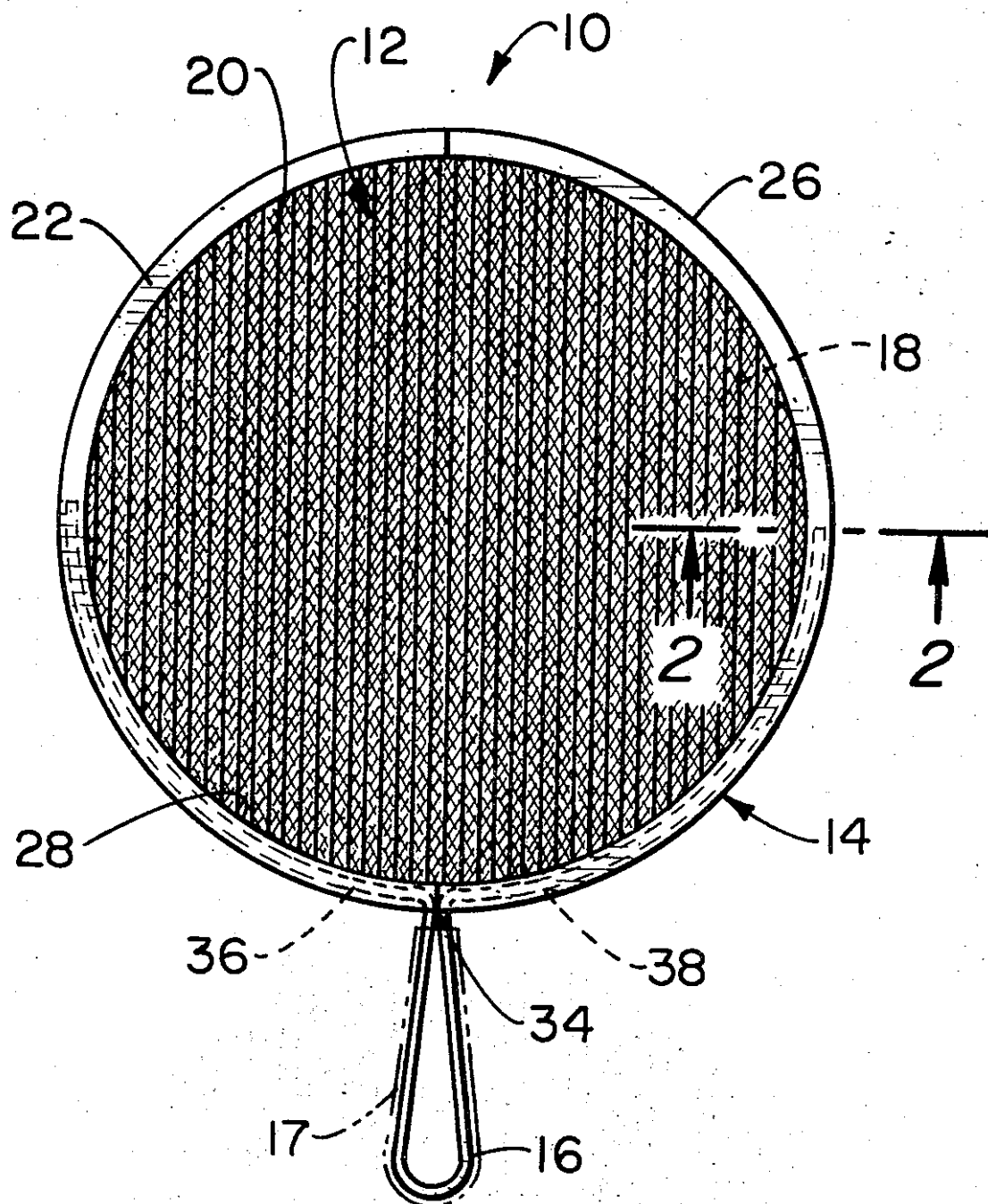
Family 78/100 - FAMPAT - ©Questel

Title

(US3807596)

Fry pan utensil

Images

**Publication data including kind & date**

US3807596

A

1974-04-30

US3807596

**Abstract**

(US3807596)

The utensil is to be located over the top of a heating vessel such as a frying pan to prevent splatter from the heating vessel wherein a dual aluminum screen assembly is employed which is connected through a circular rim, the circular rim having an upper substantially planar surface with a lower rounded surface, the rim having an internal cavity, the free ends of a wire stock handle cooperating within said cavity and being securely connected to said rim.

Inventors

BAKER R

Latest standardized assignees - inventors removed

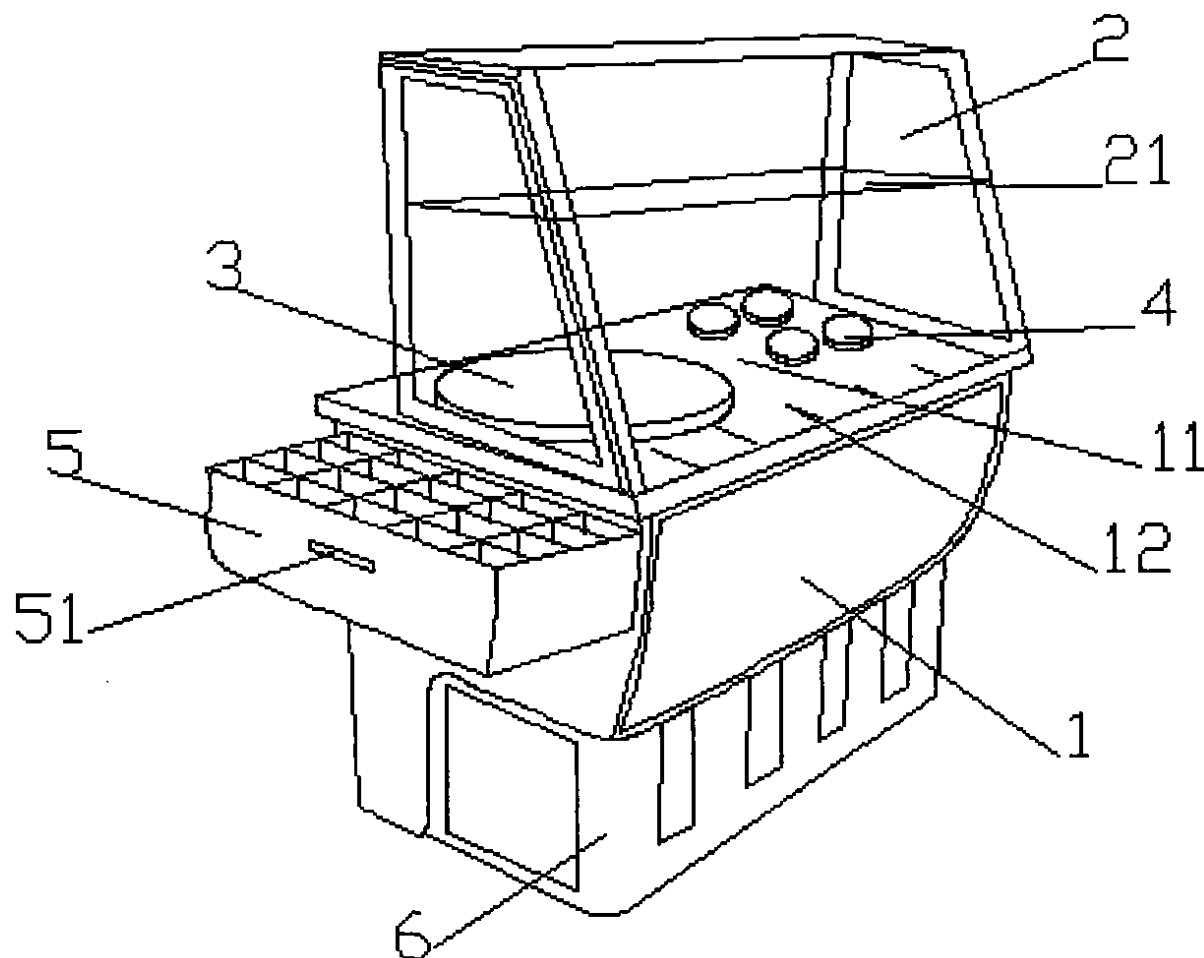
ALUMINUM FILTER

Family 79/100 - FAMPAT - ©Questel

Title

(CN204796659U)

Multi -functional stir -fry ice maker

Images**Publication data including kind & date**

CN204796659

U

2015-11-25

CN204796659U

**Abstract**

(CN204796659)

The utility model discloses a multi -functional stir -fry ice maker, including frying ice maker body, table surface, dust cover, main frying pan, vice frying pan, pull formula freezer and base, the upper end of frying the ice maker body is provided with table surface, the upper end at table surface is fixed to the dust cover, the surface at table surface is inlaid to main frying pan and four vice frying pans, pull formula freezer embeds is frying ice maker body both sides to pull formula freezer is inside all be equipped with the several place check it fixes on the base to fry the ice maker body, be equipped with exhibition thing platform on the dust cover, the surface of the work is equipped with two and perhaps fries the shovel jack more than two, be equipped with the handle on the pull formula freezer, this multi -functional stir -fry ice maker simple structure, convenient to use, the taste is diversified, and the auxiliary material is difficult rotten, and very audio -visual show product is fried and is shoveled fixed placing, and is safe convenient.

Inventors

SONG MIN

ZHAO JING

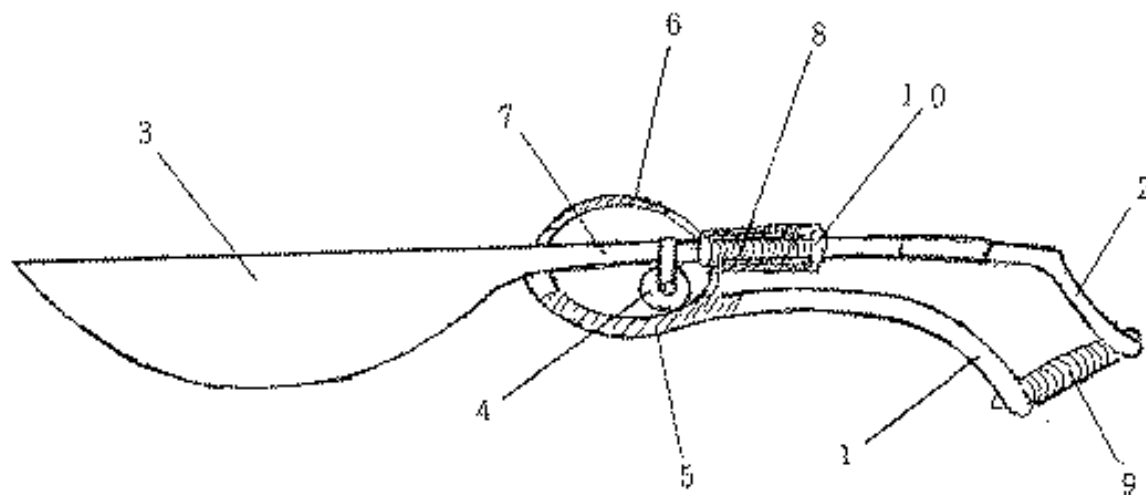
Family 80/100 - FAMPAT - ©Questel

Title

(JP2013022444)

Frying pan having long handle equipped with caster

Images

**Publication data including kind & date**

JP2013022444

A

2013-02-04

JP2013022444

**Abstract**

(JP2013022444)

PROBLEM TO BE SOLVED: To solve the problem, in which when a **handle** is long, a frying **pan** becomes heavy, eliminating the need of moving it near a fire. **SOLUTION:** A caster of a fulcrum 4 is provided on an attaching part of a frying **pan** 3 and a **handle** 1. On the opposite side of the **handle**, a receiving rod 5 for stabilizing the frying **pan** and the **handle** is provided. A holding **handle** 2 is connected to the frying **pan** 3 and the receiving rod 5 and provided on the upper part of the **handle**. The caster 4 is rotatably fixed to the lower part of the holding **handle** 2. The frying **pan** is held by the **handle** and the holding **handle**.

Inventors

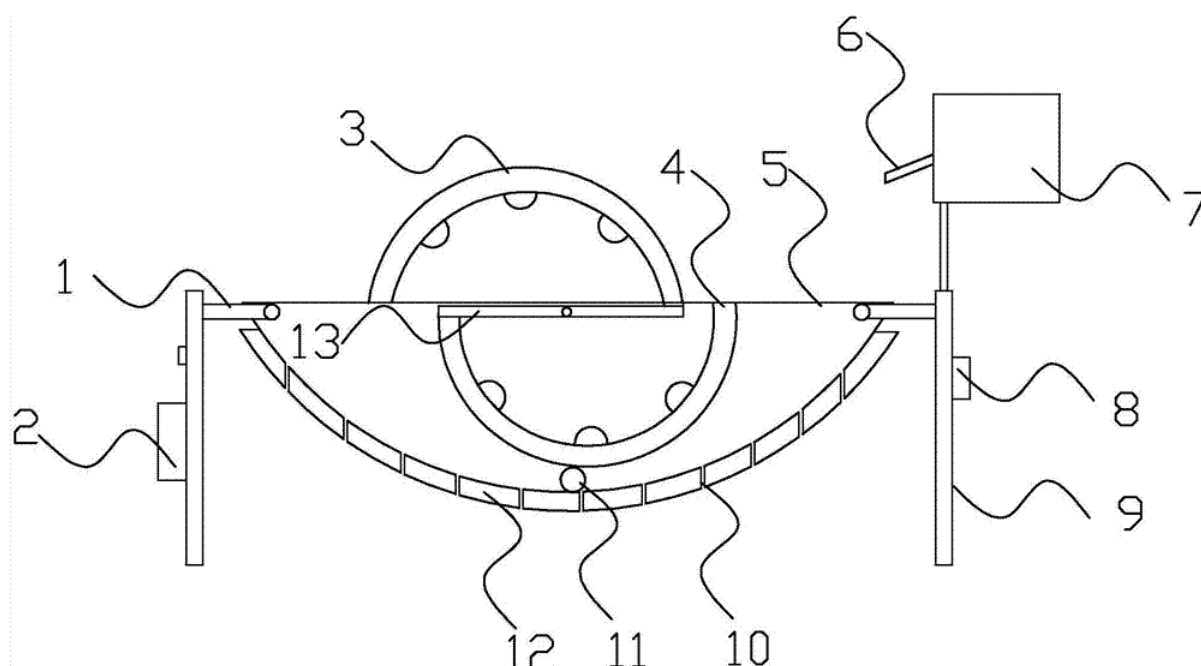
YANO HIROAKI

Family 81/100 - FAMPAT - ©Questel

Title

(CN206314499U)

Automatic stir -fry device that turns over of tealeaves

Images**Publication data including kind & date**

CN206314499

U

2017-07-11

CN206314499U



Abstract

(CN206314499)

The utility model discloses an automatic stir -fry device that turns over of tealeaves, including frame and blowing storehouse, one side of frame is equipped with the blowing storehouse, the one side in blowing storehouse is equipped with out the hopper, the frame is through a plurality of handle and frying pan swing joint of waveing, one side of frame is equipped with the timer, the opposite side of frame is equipped with the siren, the inside bottom of frying pan is equipped with temperature sensor, the bottom of frying pan is equipped with the heater, evenly be equipped with a plurality of ventilation cavity in the heater, between being equipped with, the inside both sides of frying pan are equipped with the dwang, be equipped with the pick -up plate on the dwang, be equipped with humidity transducer in the pick -up plate, and one side of pick -up plate is equipped with to turn over to fry and fights, the opposite side of pick -up plate is equipped with down to turn over to fry fights, on turn over fry to fight and fry the equal swing joint in inside who fights and have a plurality of agitators with turning over down, this kind of automatic stir -fry device that turns over of tealeaves has overcome and has turned over that to fry the effect poor, and defect that degree of automation is low makes that to turn over stir -fry efficiency higher, the material resources of using manpower sparingly, and tea matter is better.

Inventors

ZHANG YIHUANG

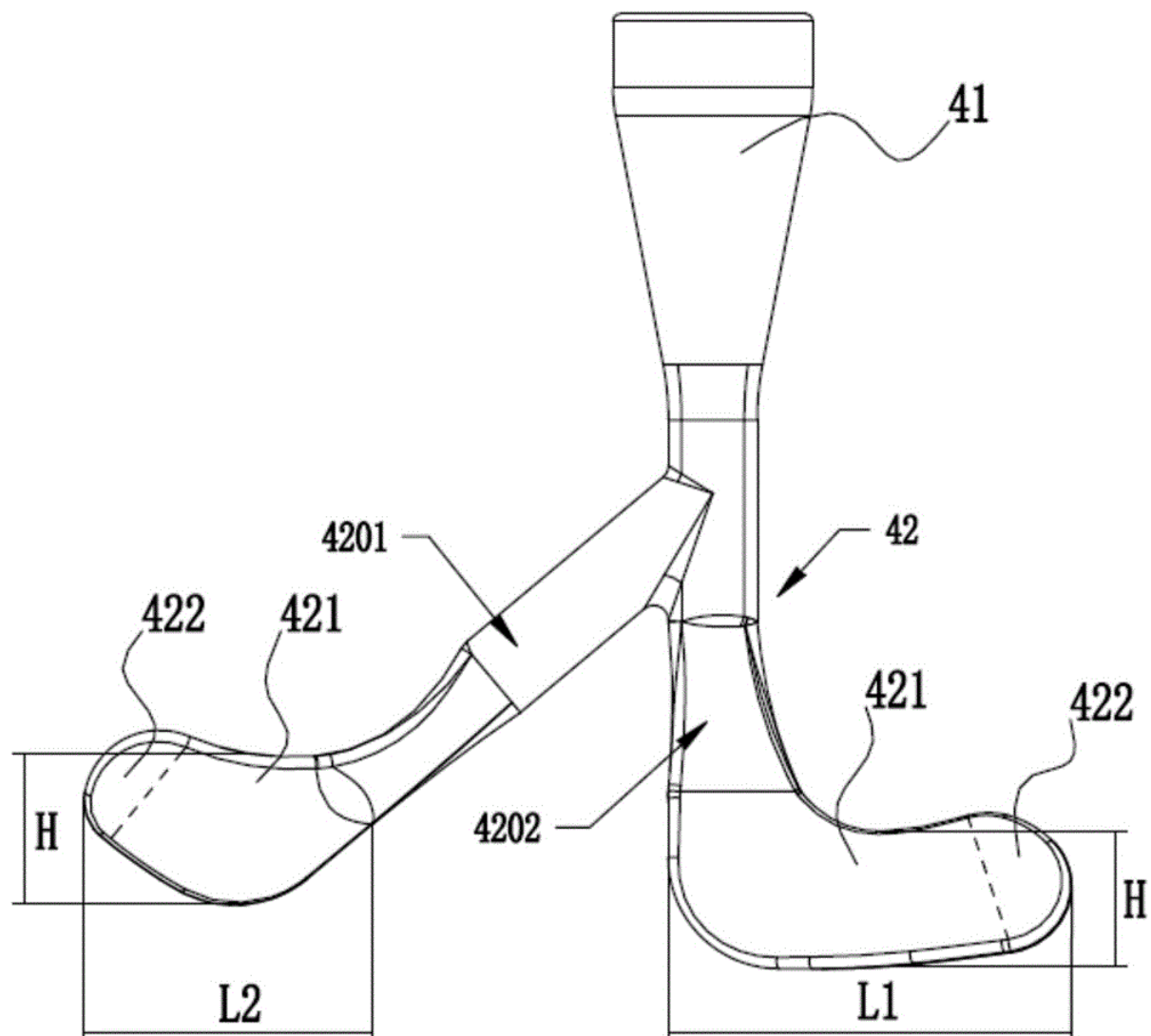
Family 82/100 - FAMPAT - ©Questel

Title

(CN208658724U)

Automatic fried dish machine of stir -fry turns over

Images



CN208658724

U 2019-03-29 CN208658724U

**Abstract**

(CN208658724)

The utility model provides an automatic fried dish machine of stir -fry turns over, including the pot body, frying pan, pot cover and main control unit, be equipped with stirring shovel and driving motor on the pot cover, the stirring is shoveled detachable and is connected driving motor, the internal heating device who is equipped with the heating frying pan of pot, and main control unit electricity connection driving motor and heating device, the stirring shovel is including connecting portion and stirring leaf, the stirring leaf is equipped with stirring main part and tip, and the height of stirring main part be 15mm to 30mm, and is slope form setting, stirs the height that highly is greater than the tip of main part to it turns over the stir -fry to make the fried dish built -in eat material intermural automation in stirring main part and frying pan. The utility model discloses the stirring main part height of stirring shovel 15mm to between the 30mm, and the slope form sets up, consequently, conveniently turns over and eats the material when frying and cross the stirring main part, reduces and eats the pile up time of material along with the stirring main part.

Inventors

ZHU ZECHUN

CUI WEIMIN

ZHANG GENSEN

PENG BIHUA

Latest standardized assignees - inventors removed

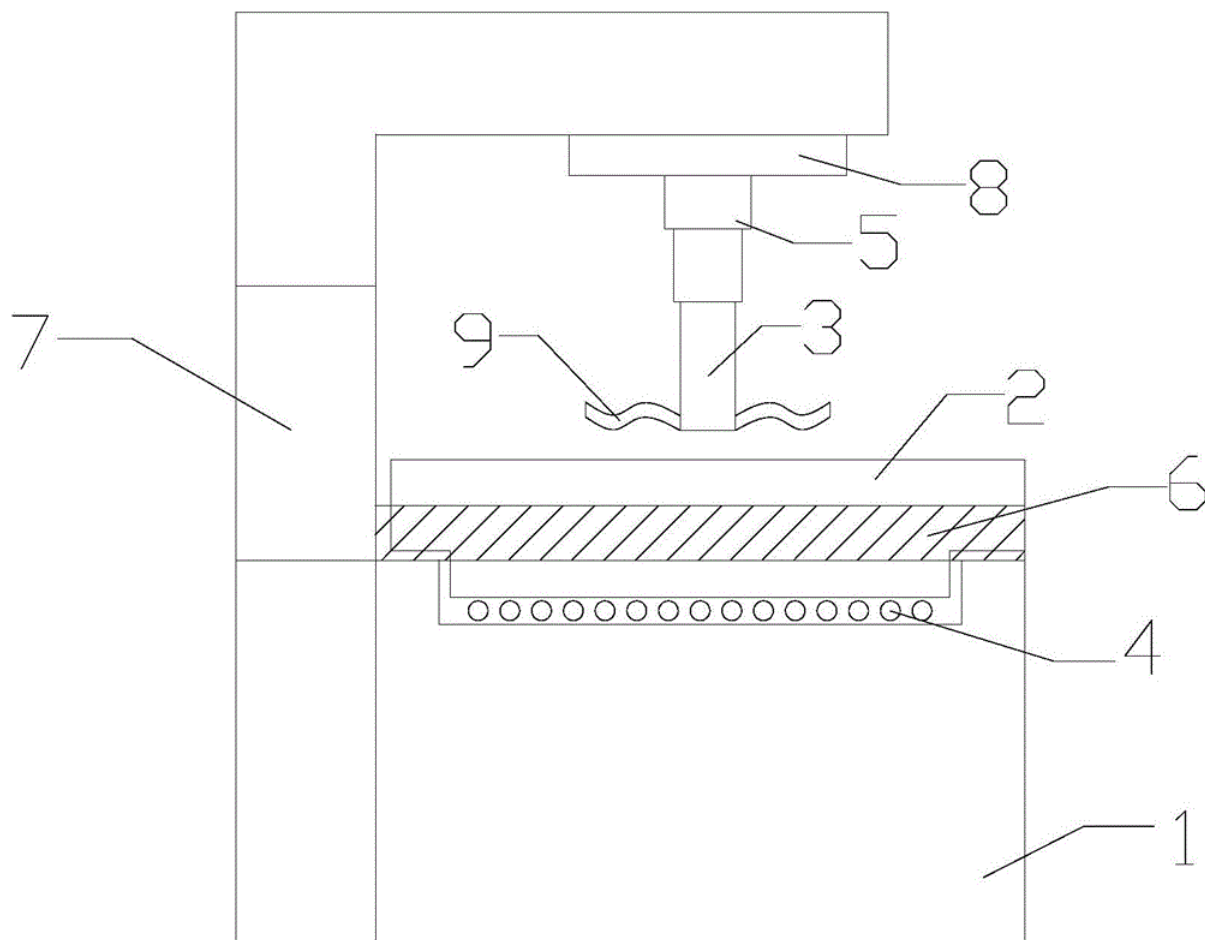
JOYOUNG

Family 83/100 - FAMPAT - ©Questel

Title

(CN205795481U)

Multi -functional frying pan

Images

Publication data including kind & date

CN205795481

U 2016-12-14

CN205795481U

**Abstract**

(CN205795481)

The utility model provides a multi -functional frying **pan**, includes a pot frame, stir -**fry** dish, slice, the solenoid valve, and the chimney, the ware etc. Of heating up water, the utility model has the advantage of scientific and reasonable design, it is little to have solved traditional frying **pan** application range, shortcoming that service function is few, and the rate of heating of frying **pan** not only can be accelerated in the setting of solenoid valve to set up the scalable rotatory slice that uses, set up annular heat up water ware and chimney simultaneously between stir -**fry** dish and pot frame, can also heat up water and add water when cooking, and can determine the circumstances of heating up water through the circumstances of discharging fume of chimney, the function is more, and it is more convenient that the use is got up.

Inventors

SONG TONGLIANG

GENG MEI

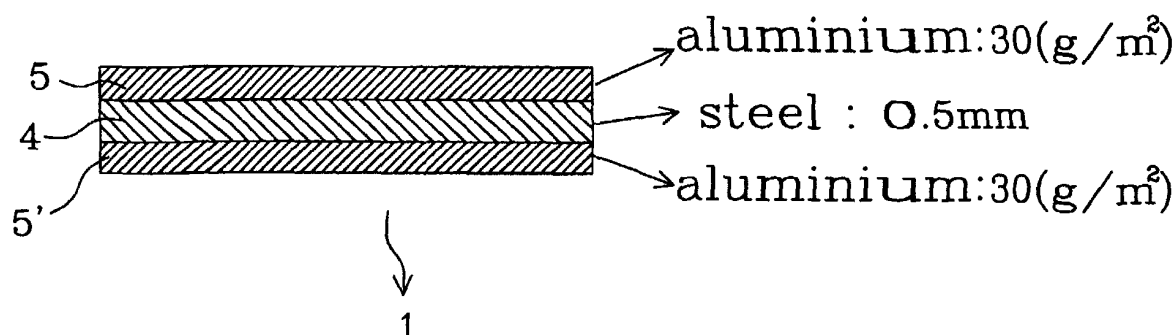
Latest standardized assignees - inventors removed

ANHUI YIDING ENERGY SAVING TECHNOLOGY

Family 84/100 - FAMPAT - ©Questel

Title

(WO200419742)

The method for manufacturing of frying **pan** using steel sheet coated by aluminum**Images****Publication data including kind & date**

WO2004/019742

A1 2004-03-11

WO200419742

JP2005537088

A 2005-12-08

JP2005537088

AU2002349483

A1 2004-03-19

AU2002349483

KR20020072524

A 2002-09-16

KR20020072524

KR100394832

B1 2003-08-14

KR100394832

**Abstract**

(WO2004/019742)

This invention generally relates to the manufacturing method for frying **pan** and its' apparatus with use of aluminum coated steel plate. More particularly, the invention relates to foregoing method and apparatus optimizing thermal efficiency, reducing production and marketing cost and preventing warp of **pan** bottom from heating by high-frequency radio fusion of outer formed frying **pan** being made of aluminum coated steel plate with inserted aluminum reinforcing plate. In accordance with the invention, a differentiated manufacturing method for frying **pan** and its' apparatus using aluminum coated steel plate is provided including processes of press forming (A1), overlapping (A2) and high-frequency radio fusing (A3).

Inventors

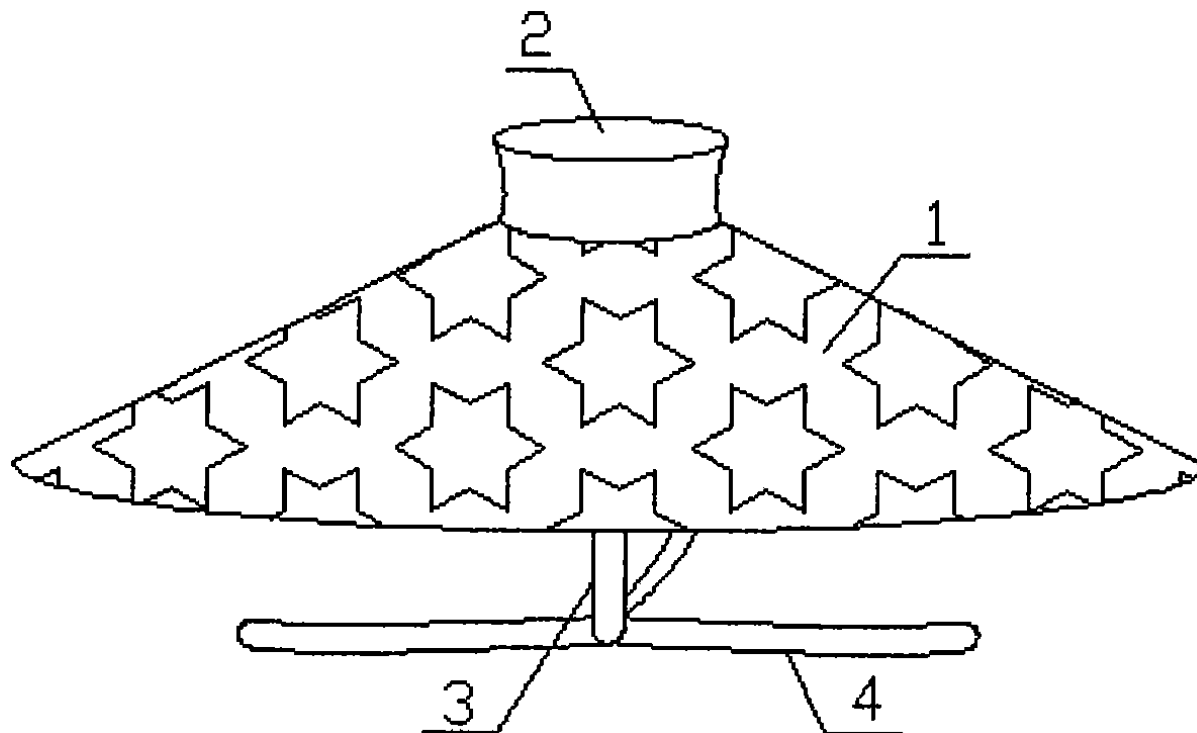
BAEK BONG-KI

Family 85/100 - FAMPAT - ©Questel

Title

(CN201968496U)

Automatic stir-fry type lid

Images**Publication data including kind & date**

[CN201968496](#)

U

2011-09-14

CN201968496U

**Abstract**

(CN201968496)

The utility model relates to an automatic stir-fry type lid, which consists of a lid, a **handle** and a stirring device, wherein the arc-shaped lid can seal **pan** off; the **handle** is fixed on the top end of the lid and is internally provided with a controller; the stirring device comprises a stirring shaft and blades uniformly fixed at the lower end of the stirring shaft, the stirring shaft is divided into an upper section and a lower section which are connected with each other through a spring, and the length can be automatically adjusted; and the upper end of the stirring shaft is provided with a connecting column and is connected with the controller through the connecting column. The automatic stir-fry type lid of the utility model is characterized by additionally arranging the stirring device on the lid, food in the **pan** is stir-fried automatically after the lid is connected with a power source, and the lid does not need to be removed, thereby not only reducing consumption of physical strength, but also saving energy.

Inventors

LU FANGWEI

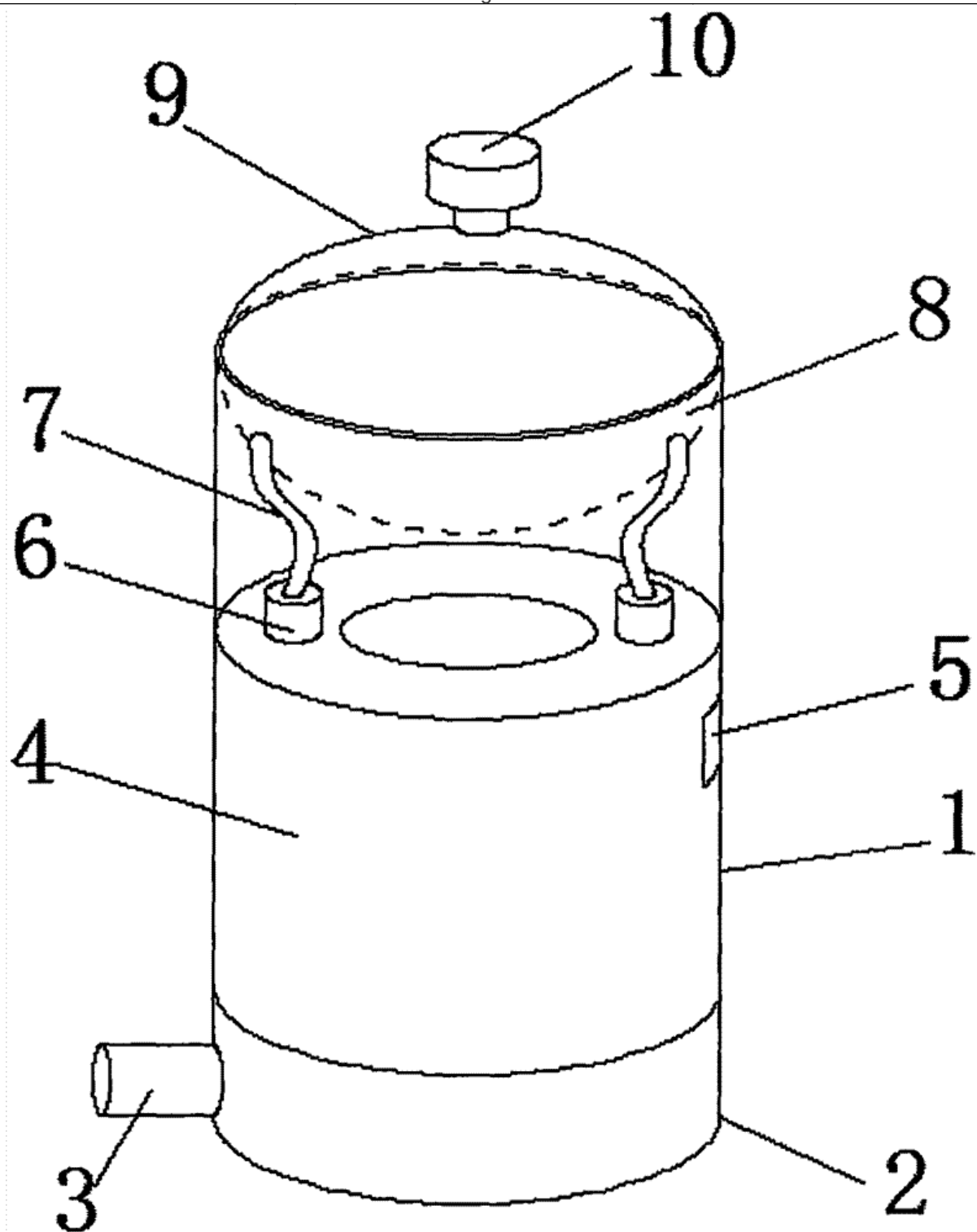
Family 86/100 - FAMPAT - ©Questel

Title

(CN206521446U)

Stir -**fry** device is evaporated in integral type energy -conservation of peanut oil production usefulness

Images



Publication data including kind & date

CN206521446

U

2017-09-26

CN206521446U



Abstract

(CN206521446)

The utility model discloses a stir -fry device is evaporated in integral type energy -conservation of peanut oil production usefulness, fry device shell including evaporating, it is equipped with air interlayer in the lateral wall of frying device shell to evaporate, it has heating cooker to evaporate the bottom fixed mounting who fries device shell, heating cooker's left end fixedly connected with air -blower, the bottom fixed mounting who evaporates stir -fry device shell's inner chamber has ring canal form steamer, the pan feeding mouth has been seted up on the side surface right side of ring canal form steamer, and the pan feeding mouth runs through and evaporate the lateral wall and external intercommunication of frying device shell, the top fixed mounting of ring canal form steamer has steam outlet, the utility model discloses it combines to cook the peanut and fry two processes when using, has realized the operation of integration, both can reduce the time of process flow, and heat energy can be practiced thrift simultaneously to the effect that can accomplish convenient to use again to

vapours through the steamer heats the frying pan, can not also the energy saving to the work efficiency who has improved the frying pan.

Inventors

ZHUANG QIANTAO

Latest standardized assignees - inventors removed

SHANDONG GUOLU

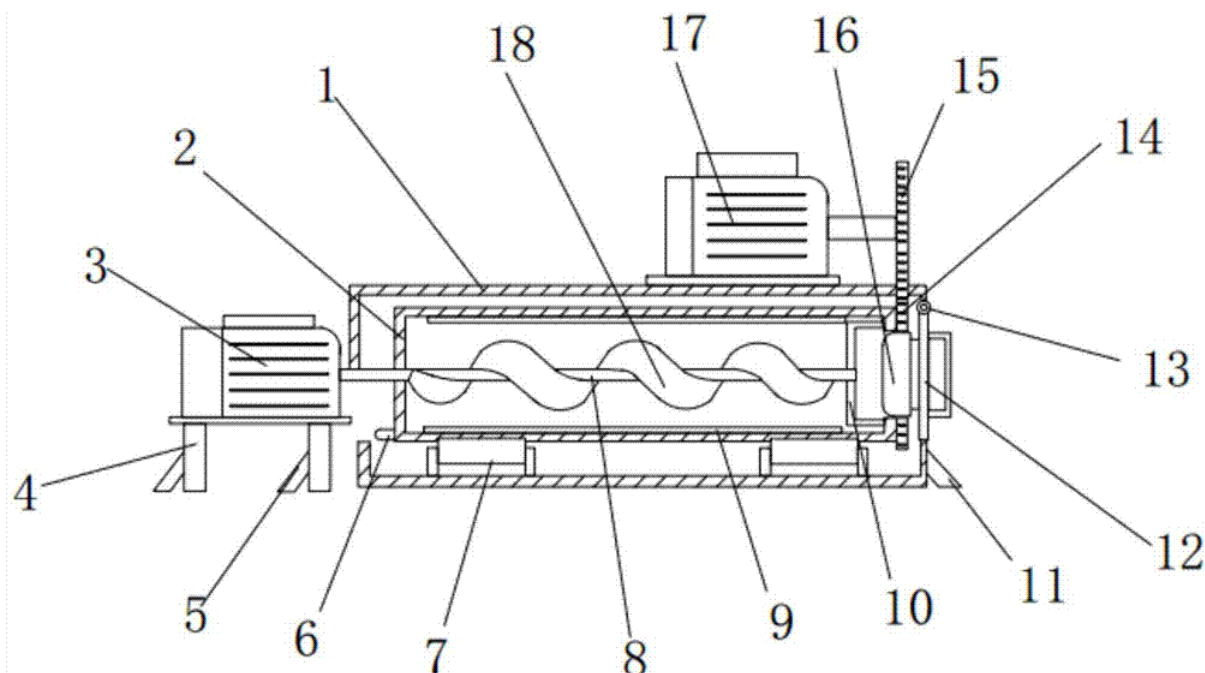
Family 87/100 - FAMPAT - ©Questel

Title

(CN206949414U)

Novel green tea frying pan

Images



Publication data including kind & date

[CN206949414](#)

U

2018-02-02

CN206949414U



Abstract

(CN206949414)

The utility model discloses a novel green tea frying pan, including shell body and stir-fry tea bucket, the internally mounted of shell body has the tea of stir-fry bucket, the stirring leaf is installed to the outer wall of pivot, housing door is installed on the right side of shell body, housing door passes through the door-hinge and links to each other with the shell body, the handle is installed on housing door's right side, the rubber buffer is installed in housing door's left side, the rubber buffer inserts to be fried in the tea bucket. This novel green tea frying pan stirs the leaf through the first electric motors drive pivot messenger and begins to rotate, turns over the tealeaves in the stir-fry tea bucket, and the ring gear on tea bucket right side is fried in the gear drive that the 2nd motor shaft held, the rotation of drive stir-fry tea bucket, and messenger's tealeaves turns over when frying meticulously, and the runner messenger stir-fry tea bucket that stir-fry tea barrel head portion installed is more smooth at the pivoted in-process, and it is continuous with the rubber buffer that rand, card post and spliced pole are crossed to the handle gate open, and messenger's rubber buffer can freely change when inserting stir-fry tea bucket.

Inventors

ZHANG KUN

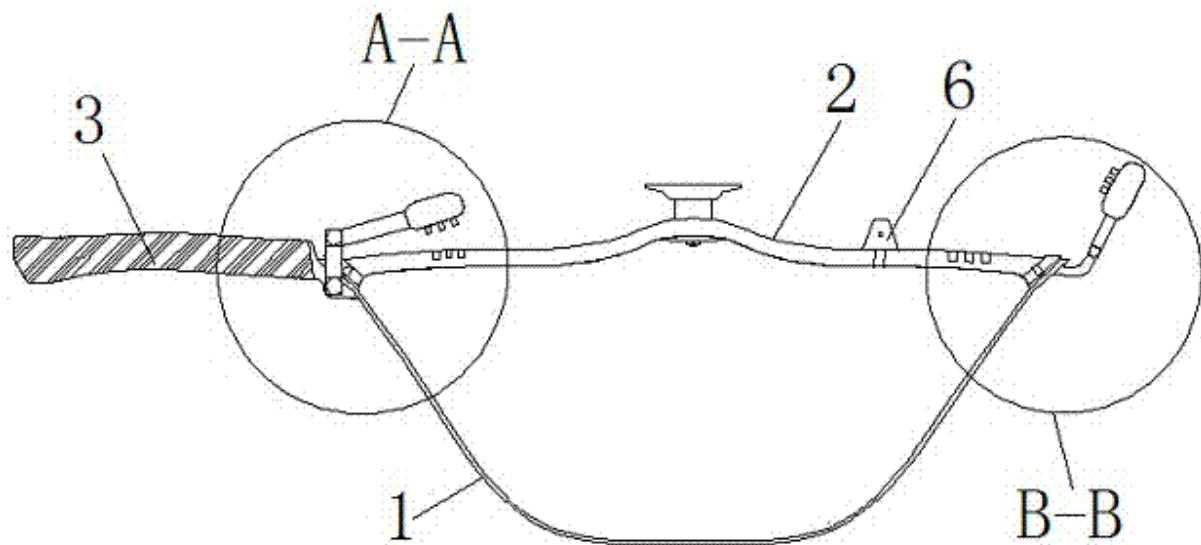
Family 88/100 - FAMPAT - ©Questel

Title

(CN206423956U)

Sealed frying **pan**

Images

**Publication data including kind & date**

CN206423956

U 2017-08-22 CN206423956U

**Abstract**

(CN206423956)

The utility model discloses a sealed frying **pan**, including frying pot body and pot cover body, be provided with the main **handle** on the stir -**fry** pot body, one side of main **handle** is provided with fixing device no. 1, fixing device no. 1 includes first clamp plate, the first fixture block of fixedly connected with on the first clamp plate, be provided with the first draw -in groove with first fixture block looks adaptation on the pot cover body, fixedly connected with head rod on the first clamp plate, the head rod is through the top swing joint of first pivot with mount no. 1, the bottom of mount no. 1 is through first bolt and stir -**fry** pot body fixed connection, the one side of keeping away from the main **handle** on the stir -**fry** pot body is provided with fixing device no. 2. This sealed frying **pan** has increased sealed frying **pan**'s stability, makes sealed frying **pan**'s sealed effect better, makes the atmospheric pressure in the sealed frying **pan** adjust more easily, and this sealed frying **pan** leakproofness is strong, and is tasty easily during the culinary art, and the culinary art time is short, simple structure moreover, convenient to use, the suitable popularization.

Inventors

XU DONG

Latest standardized assignees - inventors removed

WUXI DONGTE MACHINERY TECHNOLOGY

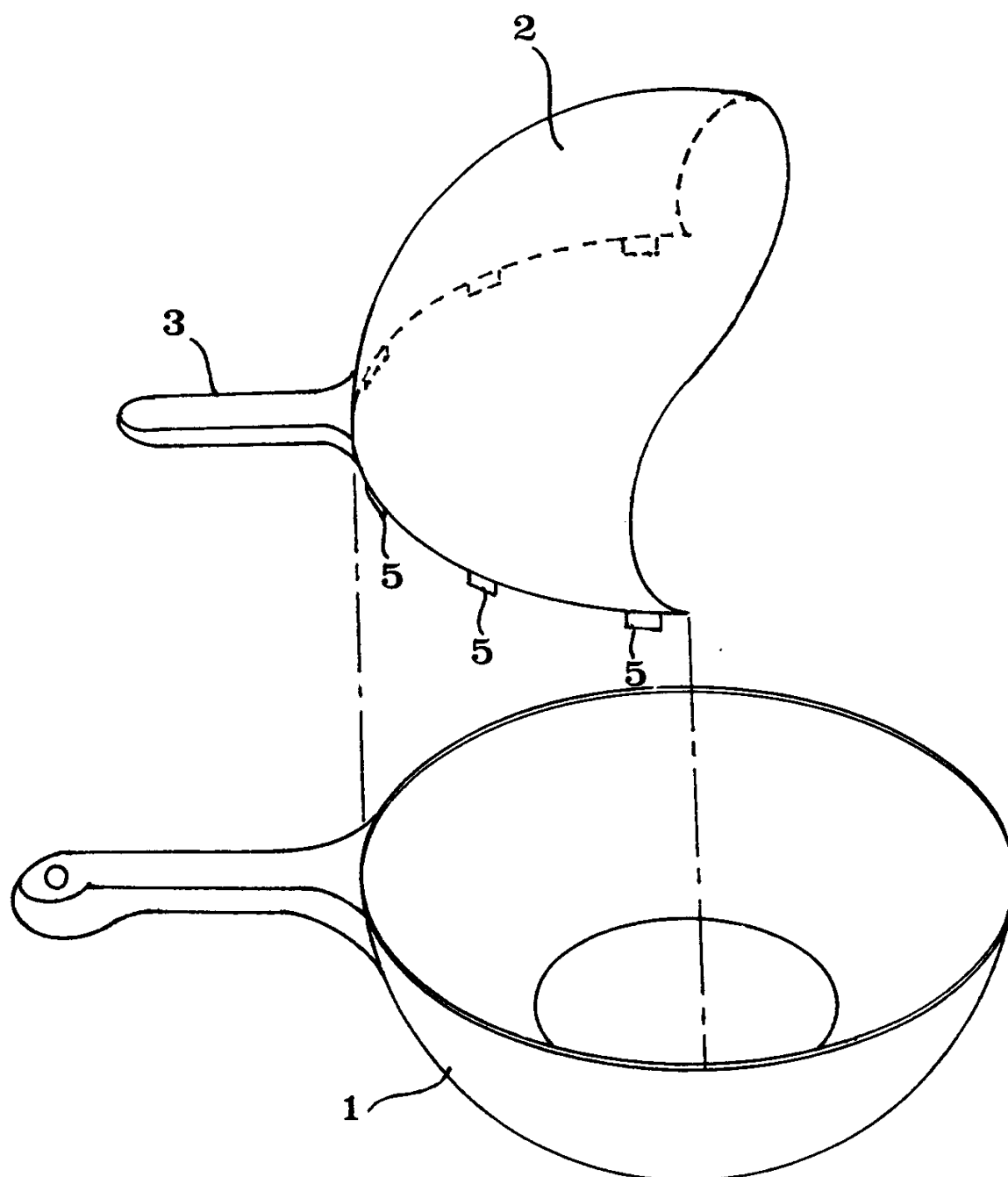
Family 89/100 - FAMPAT - ©Questel

Title

(KR200256895U)

Safty **fry pan**

Images

**Publication data including kind & date**

KR200256895

Y1 2001-12-29

KR200256895U

**Abstract**

(KR200256895)

This invention relates to a food cooking **pan** having the same,

Current use in the oil **pan** occurs during use due to the scattering of the mouth of the user image problem.

It is clear of the present invention comprises a substantially hemispherically shaped portion is open in the upper portion of the **pan** for removal of the safety cover, attached so as to enable the attachment of the frying oil during the cooking of the food and the like by a large amount of water contained in the content of the heavy oil enters the scattering of the developing at the same time even when the user by preventing direct contact of the image or the like when the user does not suffer designed for attachment to the safety cover **pan**.

Inventors

SONG, KI-SUK

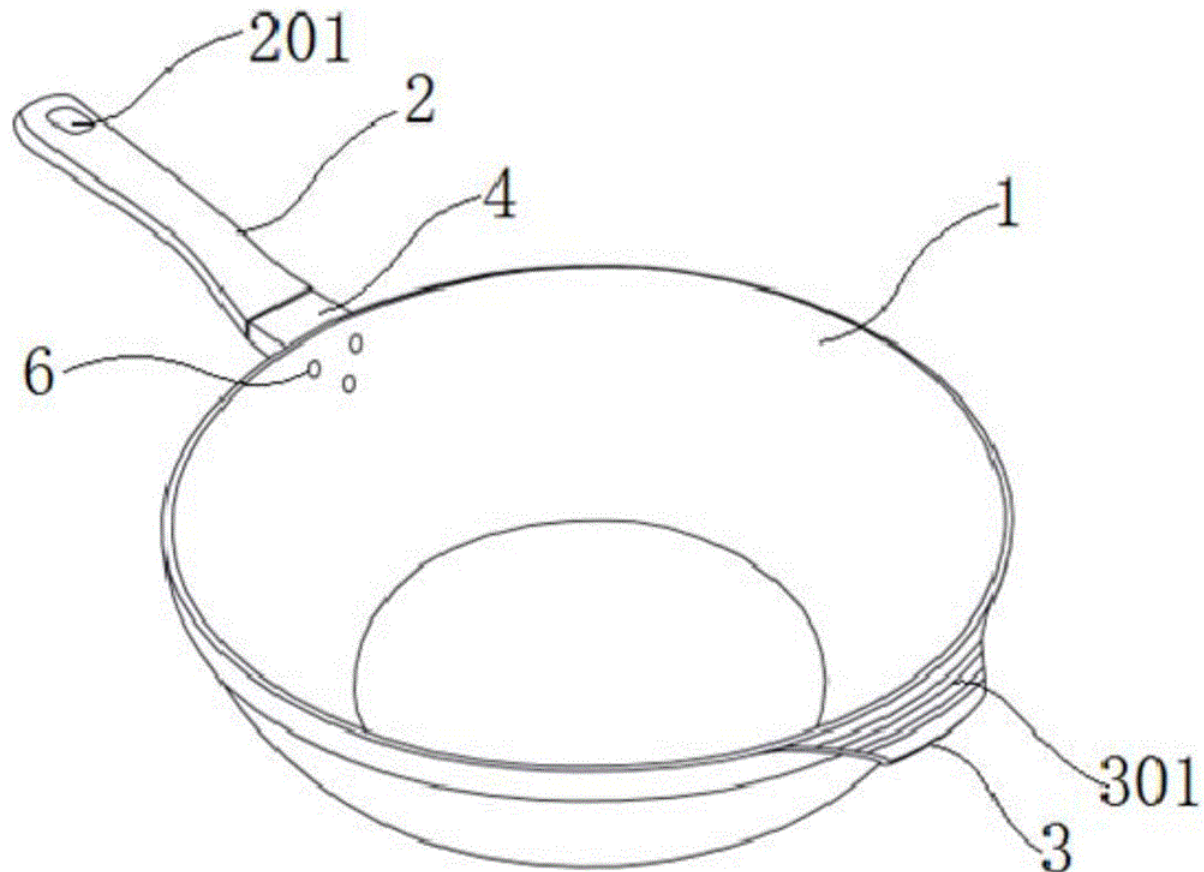
Family 90/100 - FAMPAT - ©Questel

Title

(CN208658711U)

Pottery frying pan

Images



Publication data including kind & date

[CN208658711](#)

U

2019-03-29

CN208658711U



Abstract

(CN208658711)

The utility model discloses a pottery frying pan, include stir-fry pot body who forms by ceramics firing and the handle that links to each other with the detachable mode with stir-fry pot body, it has ceramic enamel layer to fry the pot body internal and external surface spraying, it evenly arranges and is used for improving the heat conduction recess of frying the effect that pot body was heated to fry the pot body lateral surface, the handle includes swing joint integrative connecting seat and handle, the pot body side is being fried in connecting seat laminating, and the connecting seat surface is equipped with the handle mounting groove, the tip of handle is equipped with the installation base with handle mounting groove looks adaptation, the utility model discloses a frying pot body adoption ceramics firing, having characteristics such as heat conduction is fast, high temperature resistant, the heat conduction recess of frying the setting of pot body surface makes the frying pan have more excellent heat conductivity, and the ceramic enamel layer on stir-fry pot body surface is difficult for gluing the pot when the culinary art, the easy washing, and stir-fry pot body adopts to dismantle with the handle and is connected, and it is more convenient that the packing is transported.

Inventors

YU GUOBIAO

Family 91/100 - FAMPAT - ©Questel

Title

(KR20040087397)

Multipurpose double-faced frying pan by mounting grill in frying pan

Publication data including kind & date

[KR20040087397](#)

A

2004-10-14

KR20040087397



Abstract

(KR20040087397)

PURPOSE: A multipurpose double-faced frying **pan** is provided to roast and **fry** meat or fish, and boil fish by mounting a grill in the frying **pan**. CONSTITUTION: A multipurpose double-faced frying **pan**(10) is composed of an upper plate(11), and a lower plate(12). The upper and lower plates are coupled by a shaft pin(14), and have a main wall(13). Handles(15,15') are mounted to one side of the upper and lower plates. Grills(20) are detachably coupled to the inside of the frying **pan**.

Inventors

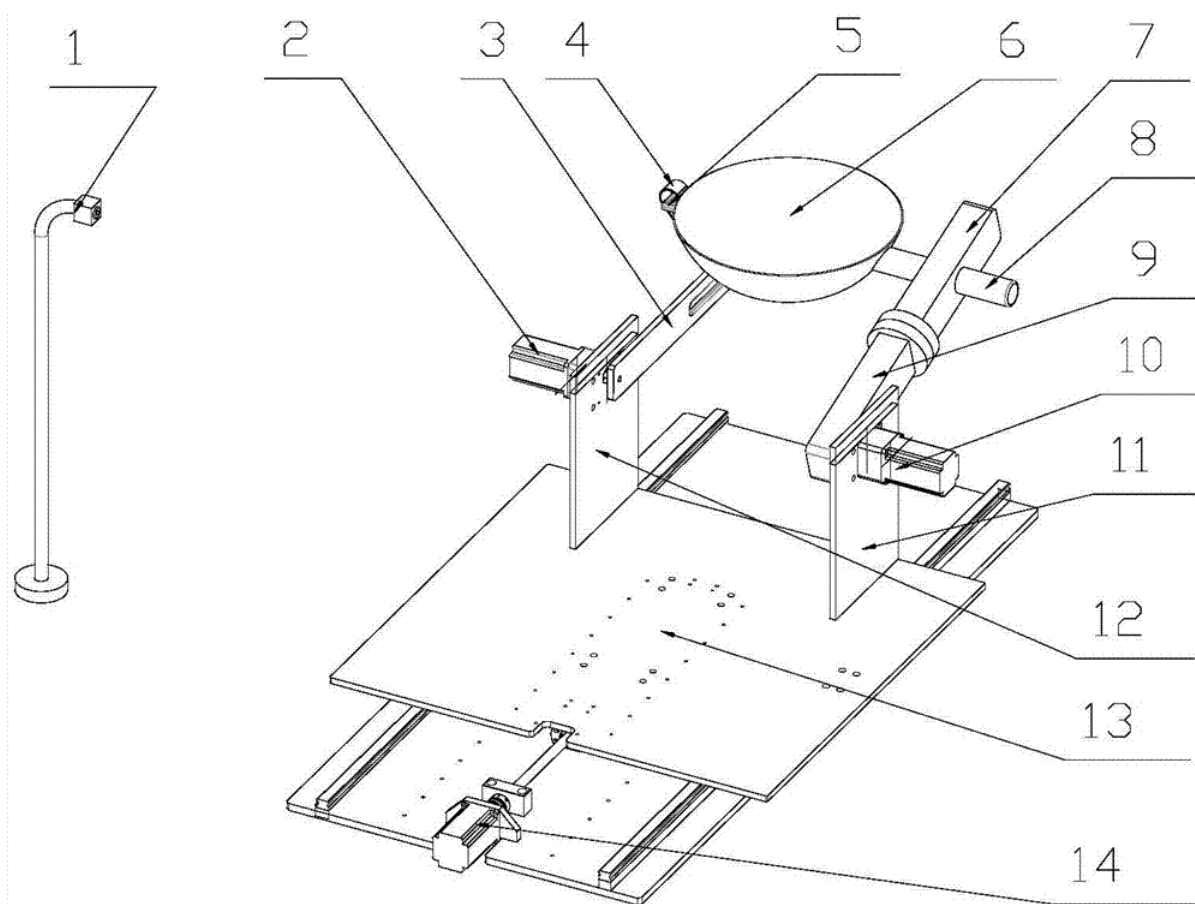
BAE BYUNG CHUL

BYEUN SANG HEUM

Family 92/100 - FAMPAT - ©Questel

Title

(CN108851943)

Pan-toss-stabilization-type cooking equipment**Images****Publication data including kind & date**

CN108851943

A

2018-11-23

CN108851943

**Abstract**

(CN108851943)

The invention discloses **pan**-toss-stabilization-type cooking equipment. The equipment comprises a **fry pan** and a control assembly for controlling motion of the **fry pan**, the **fry pan** comprises a **fry pan** body, a **pan handle** and a **pan** lug, and the **pan handle** and the **pan** lug are arranged on the **fry pan** body; the **fry pan** control assembly comprises a **pan handle** driving device applied to the **pan handle** and a **pan** lug driving device applied to the **pan** lug. The **pan**-toss-stabilization-type cooking equipment is provided with the **pan handle** driving device and the **pan** lug driving device, dual driving is adopted, synchronous driving can be achieved, differential driving can also be achieved, the equipment is more flexible and stable during cooking **pan** toss, dishes in the **pan** are not easily turned out of the **pan** during **pan** toss, slow movement can also be achieved, and oil evening is achieved.

Inventors

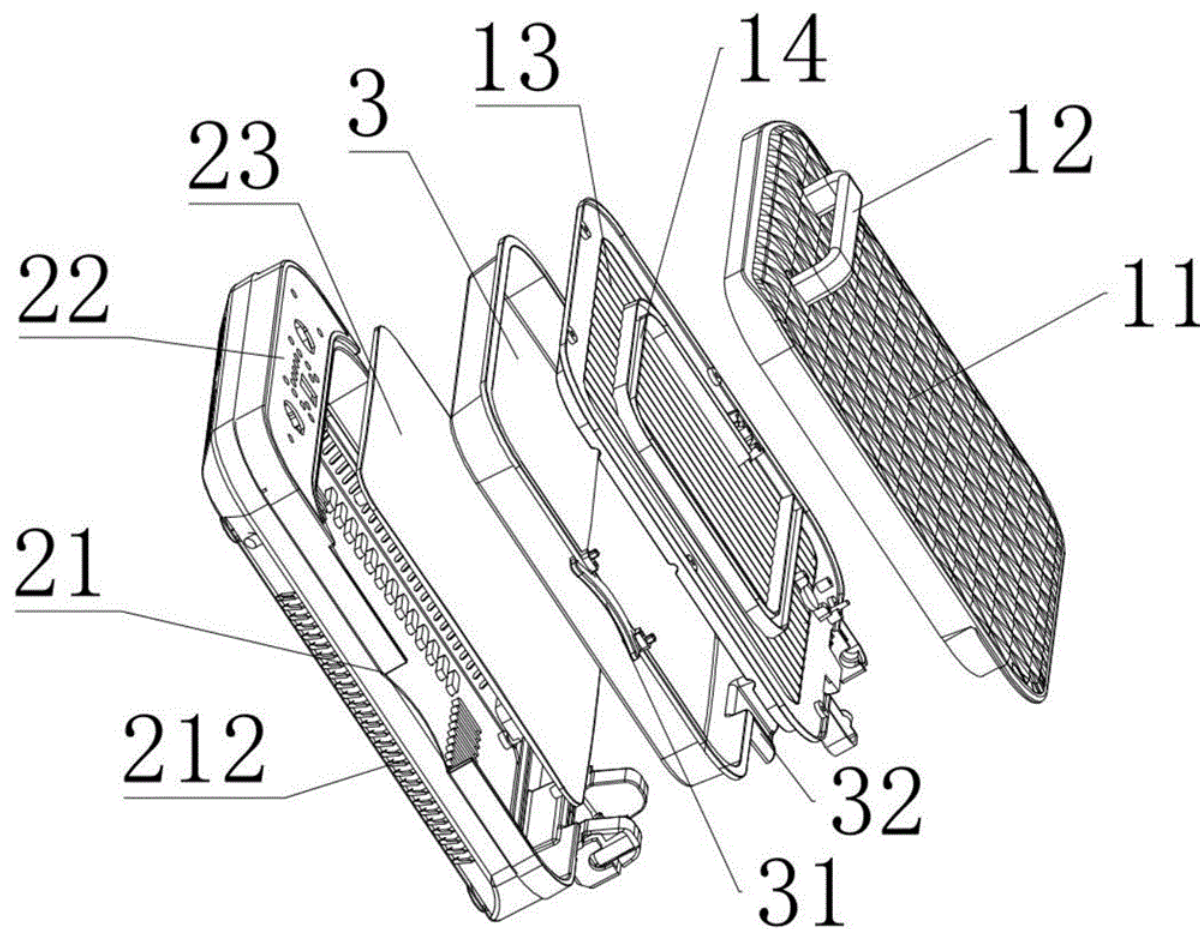
LIANG XIAOBING

Family 93/100 - FAMPAT - ©Questel

Title

(CN208371623U)

Novel fry in shallow oil roast machine

Images**Publication data including kind & date**

CN208371623

U

2019-01-15

CN208371623U

**Abstract**

(CN208371623)

The utility model relates to a novel fry in shallow oil roast machine, including upper and lower dish, upper and lower set of pin joint, the hanging wall includes the platelike upper cover of recess, handle, locates the last heating plate in the upper cover recess and go up the heating pipe, the lower wall includes the platelike lower cover of recess, control panel, locates lower heating plate and lower heating pipe in the lower cover recess, control panel connects the lower cover, it appears for G with lower heating pipe to go up the heating pipe, it is the striped flat board to go up the heating plate, the lower cover is equipped with two heat dissipation through -hole areas, it still includes the platelike removal overware of recess and locates the anti -scalded handle who removes the overware both sides to fry in shallow oil roast machine, removing the overware and being located between heating plate and the lower heating plate, its recess is just to last heating plate. The utility model provides a removal overware that has increased the recess form is at last heating plate under and in the middle of the heating plate for the anti -scalded handle that the overware both sides were equipped with is removed in the more pluralism of culinary art kind of frying in shallow oil roast machine, and the removal overware lifts, loads onto to the user that lets that can relax off, and wash it.

Inventors

HE RUSHENG

Latest standardized assignees - inventors removed

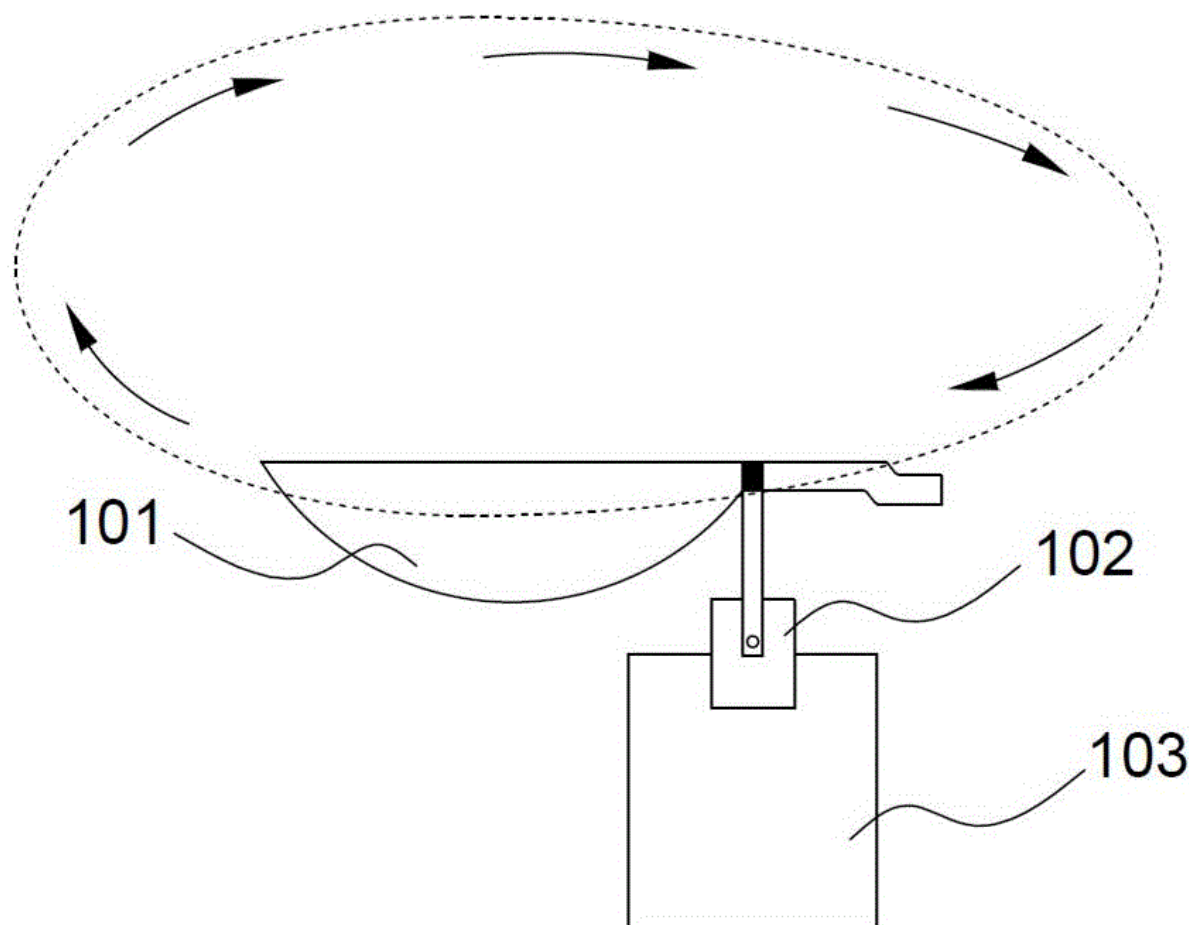
FOSHAN SHUNDE QIANZE ELECTRIC APPLIANCE

Family 94/100 - FAMPAT - ©Questel

Title

(CN109924893)

Type cooking dish machine to fry processes

Images**Publication data including kind & date**[CN109924893](#)

A

2019-06-25

CN109924893

**Abstract**

(CN109924893)

The present invention discloses a type cooking dish machine to fry processes, including frying pan of the type cooking dish machine, frying pan of the wok pan fixation assembly fixed position, and the pan fixed assembly for controlling the frying pan of the wok pan motion trajectory is connected to the control assembly and heat to the frying pan of the wok pan heat assembly; the present invention provides a simulated manual frying of the frying processes of the type cooking dish machine, Chinese food dishes machined feature from which a sterilizing apparatus, Chinese food dishes machined technology can merge into the main points of the frying machine, of the type cooking dish machine for advanced to, conform to the Chinese dishes manufacturing characteristics, to thereby obtain a comparable quality of Chinese food dishes to be artificially manufactured. The present invention to fry processes, each stage power constant, which is matched with the polishing rate of fry, set differently for different food material, so that dishes of the heat evenly stir afore, burnt phenomenon does not occur.

Inventors

HOU QINGJUN

Latest standardized assignees - inventors removed

SHENZHEN JUZHAO COMMERCIAL INTELLIGENT FURNACE INDUSTRY

HONG KONG HAOZHAO RESTAURANT INTELLIGENT TECHNOLOGY

as conveniently without causing stress. Further, the snapping device of the present invention is inexpensive to manufacture and install, and thus can be inexpensively installed and operated even in small-scale businesses.

Inventors

LIM, JIN KWANG

Family 96/100 - FAMPAT - ©Questel

Title

(JP06047402Y)

Frying **pan** with the induction coil

Publication data including kind & date

JP6007632	U	1994-02-01	JP06007632U
JPH0647402	Y2	1994-12-07	JP06047402Y

**Abstract**

(JP6007632)

[Object] coil together in combination **pan** body, while rotating the user when the food **pan** extortion stir **fry**, or **pan** up and down turning food Diso roast time, maximum efficiency of the induction coil and a magnetic field generated by the held completely in the guiding of the pot body. PURPOSE: That **pan** body 10 match the size and shape to each other in a bottom induction coil 30 is mounted, the induction coil 30 both ends of the 32 a predetermined length of the spiral conductor 50 religated, spiral conducting wire and the 50 to the other end of the power supply terminal 52 couples to a current to the induction coil 30 be configured to be induced.

Inventors

Hulong Jiang

Latest standardized assignees - inventors removed

KO RYUKO

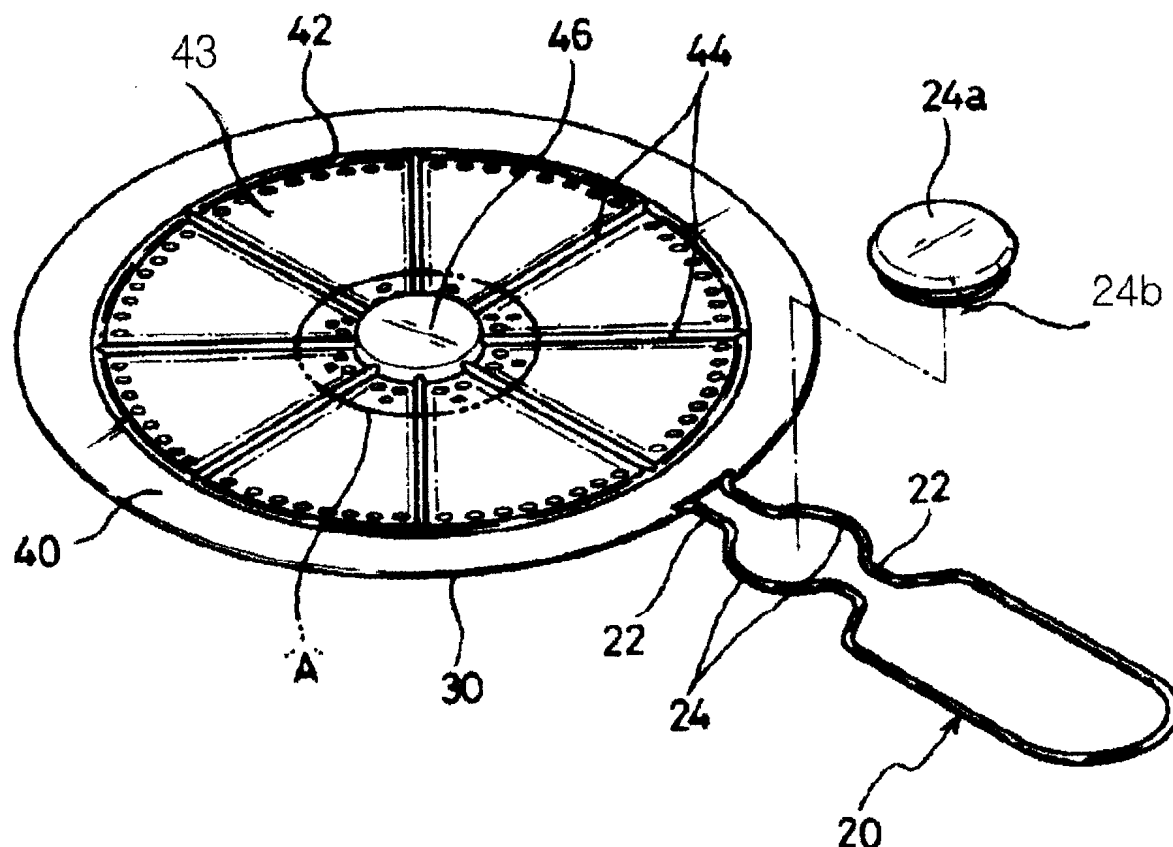
Family 97/100 - FAMPAT - ©Questel

Title

(KR200166413U)

Oil frying prevention plate for frying **pan**

Images

**Publication data including kind & date**

KR200166413

Y1 2000-02-15

KR200166413U

**Abstract**

(KR200166413)

The present invention relates to a kitchen cooking oil in the fry pan that is mainly used to prevent the plate structure for use in a fryer, at least the handle portion, connected to the handle portion to form a boundary with the rim portion, the inner surface of the rim of the heat can be released into a mesh having a plurality of parts of the fry pan which is equipped with an oil splash preventing plate structure, wherein the edge portion on the inner side of the oil is heated in fry pan from splashing to the outside in order to prevent the sealing plate around the barrel with a closure, the closure is formed on the inside of the perimeter in order to enhance the robustness and approximately a convex shape with a central support having a plurality of support, the center support is connected to a central point of the circular closure plate is provided with a central closure formed is made.

Inventors

YOU, YOUNG-GUN

Latest standardized assignees - inventors removed

RYU YOUNGGEUN

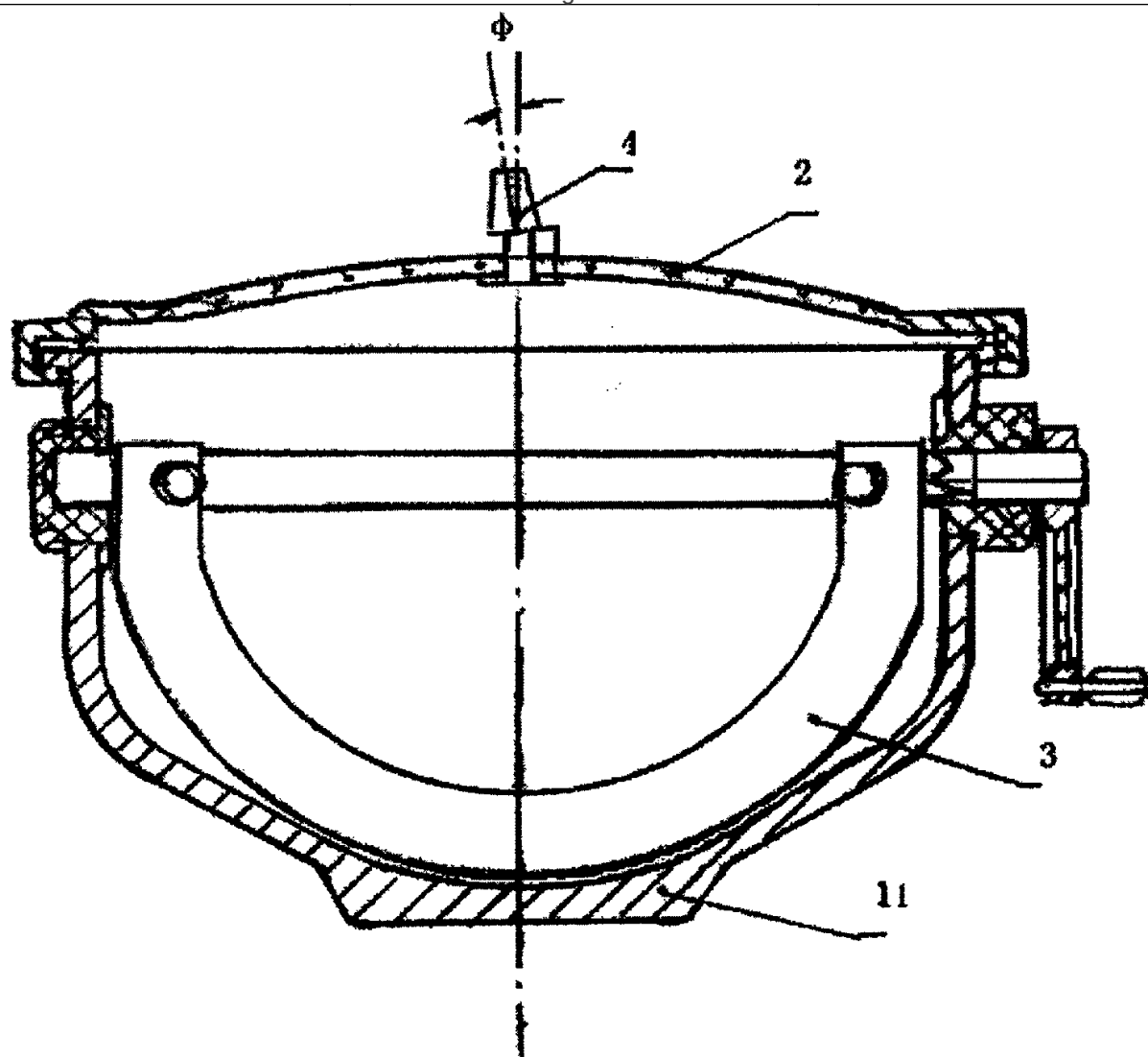
Family 98/100 - FAMPAT - ©Questel

Title

(CN204862585U)

But sealed frying pan

Images

**Publication data including kind & date**

CN204862585

U

2015-12-16

CN204862585U

**Abstract**

(CN204862585)

The utility model discloses a but sealed frying **pan**, turn over stir -**fry** mechanism (3) including the pot body (11) and the machinery that rotationally sets up in the pot body (11). Machinery turns over the outline shape and pot corresponding or looks adaptation of interior profile shape of the body of frying the mechanism to clearance is left between the two. Be provided with rocking **handle** (21) in the outside of the pot body (11), it can be rotated or remove turns over and fries mechanism (3) and rotate in the pot body in order to drive machinery, and then machinery turns over and fries mechanism (3) and act on cooking in the pot body (11) and **fry** the raw materials and turn over the stir -**fry** to it. The utility model discloses an use can be moved or the fried dish spoon mechanical device of operation such as removal at the external yaw of pot, and it is internal to transmit the pot with the rotation in the frying **pan** outside or removal, becomes the internal fried dish action of pot to make the interior cooked food raw materials of frying **pan** obtain the thermally equivalent and turn over the stir -**fry** fast. From this, cooking the produced oil smoke of stir -**fry** and being sealed in but sealed frying **pan**, the real realization of its constitution is pollution -free, the frying **pan** of no oil smoke.

Inventors

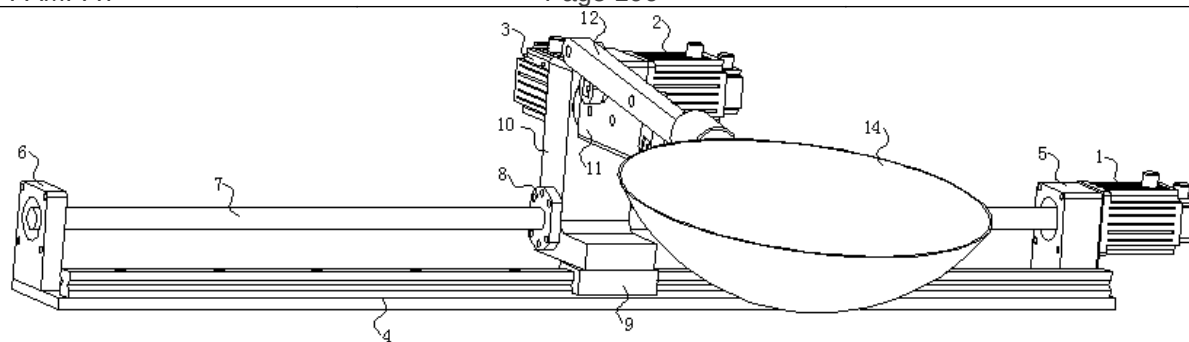
CHEN SHIQIONG

Family 99/100 - FAMPAT - ©Questel

Title

(CN103006076B)

Automatic stir-**fry** displacement mechanism of cooking machine**Images**

**Publication data including kind & date**

CN103006076	A	2013-04-03	CN103006076
CN103006076	B	2015-04-15	CN103006076B

**Abstract**

(CN103006076)

The invention discloses an automatic stir-fry displacement mechanism of a cooking machine, and relates to a rotary piston type or a swinging piston type machine or engine. The automatic stir-fry displacement mechanism is composed of a displacement driving motor, a pan-bumping driving motor, a turning driving motor and a guide rail, wherein one end of the guide rail is fixedly connected with a motor positioning plate, and the other end is fixedly connected with a limiting plate; the pan-bumping driving motor is arranged on one side of a support frame, and the other side of the support frame is hinged with a pan-bumping cross beam through at least one connecting rod; the power output shaft of the pan-bumping driving motor penetrates through the support frame and is fixedly connected with one connecting rod, and a lead screw nut is sleeved on a lead screw; and a sliding block is meshed with the guide rail. The mechanism has a simple structure, the control mode is simple and is easy to implement, and the mechanism

Inventors

GE WENHUA
DU JUN
YANG HUKUN
WU LIANTAO
DAN WEIHONG
SUN GUOWEN
LI QIZHI
JING LINGZHI

Latest standardized assignees - inventors removed

HEILONGJIANG PROVINCE DISCOVER KITCHEN ROBOT TECHNOLOGY

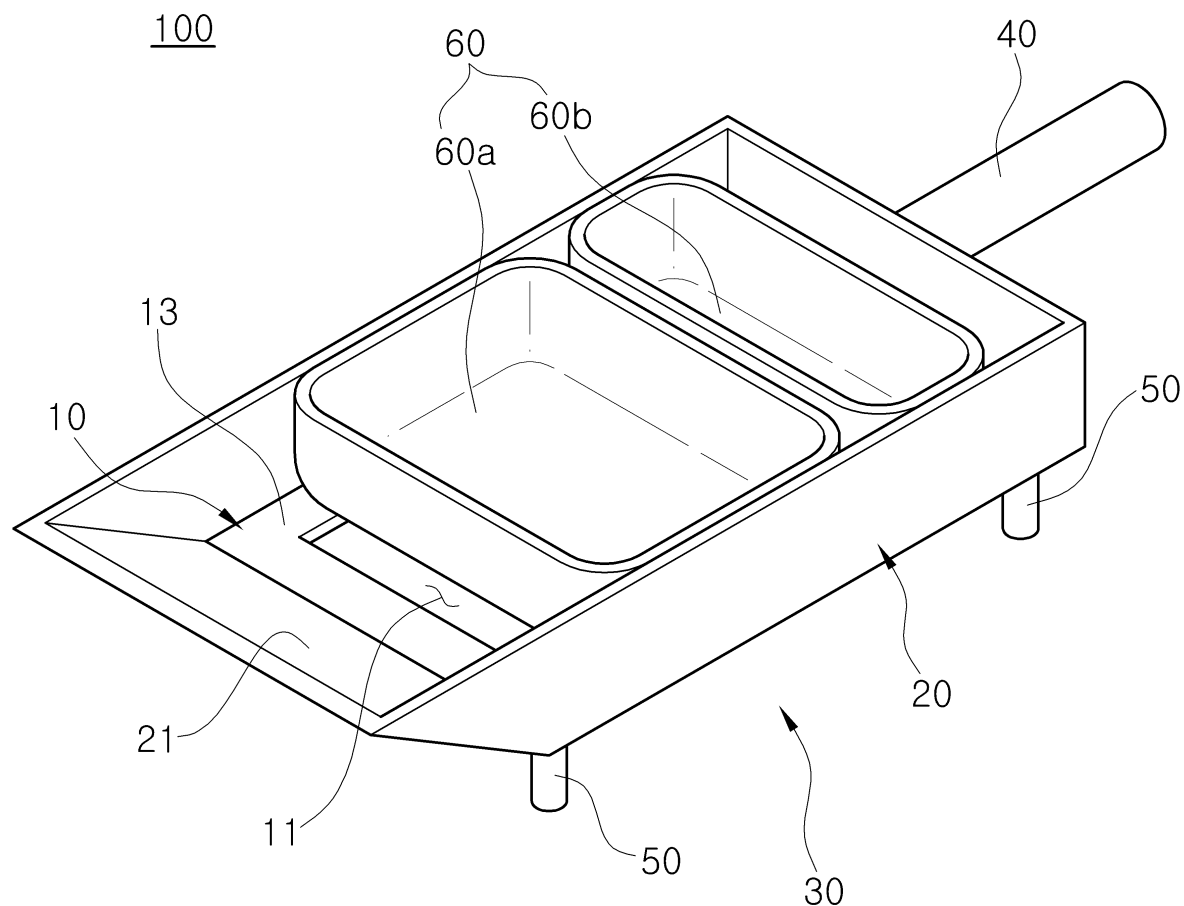
Family 100/100 - FAMPAT - ©Questel

Title

(KR101306849)

Interchangeable frying pan

Images

**Publication data including kind & date**

KR20120123935	A	2012-11-12	KR20120123935
KR101306849	B1	2013-09-10	KR101306849

**Abstract**

(KR20120123935)

PURPOSE: A replaceable frying **pan** is provided to facilitate cooked food to a dining table from a **fry pan**. **CONSTITUTION:** A replaceable frying **pan**(100) comprises a body unit(30) and a cooking container(60). The body unit comprises a bottom portion and a circumferential portion. The bottom portion comprises an opening portion(11). A cooking container is installed to be slid on the bottom portion. The circumferential portion is projected along the circumference of the bottom portion.

Inventors

KIM, TAE JIN

Latest standardized assignees - inventors removed

JJ CONSULTING & BIZ