

Asian Cooking - Teppanyaki Griddle
Electric - Teppanyaki NETY - table top
NETY 3.75-50



Due to continuous technical development, the image shown may not represent the latest design of the unit.

DESCRIPTION

Electric table-top Teppanyaki griddle with uniform heating and accurate temperature control for superior hibachi-style cooking.

One heating zone, energized by Nayati SSS® die cast aluminium heating elements with a total of 3.15 kW connected load to ensure a stable and unfluctuating heating performance.

Griddle made of 16 mm thick, stainless steel AISI 420 which is designed to withstand the daily use of knives and spatulas. The griddle design with the grooved edges for oil collection and rectangular drain in combination with the grease drawer and removable splash-guard guarantees an excellent hygienic level.

OTHER AVAILABLE MODELS

- NETY 5.8-50
- NETY 9-50

MAIN FEATURES

- High-efficient Nayati SSS® die cast aluminium heating elements with a total connected load of 3.15 kW.
- Thermostats with control knobs and function indication lights.
- Griddle plate, made of 16 mm stainless steel AISI 420 with grooved edges for oil collection.
- Rectangular drain with a grease/food debris collection drawer.
- Detachable, stainless steel grease splash-guard.
- CE certified unit.

CONSTRUCTION

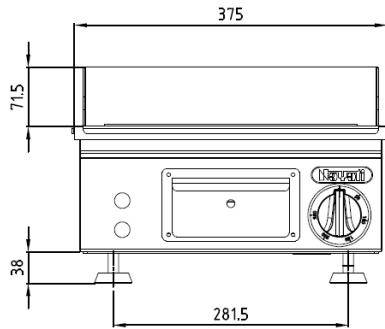
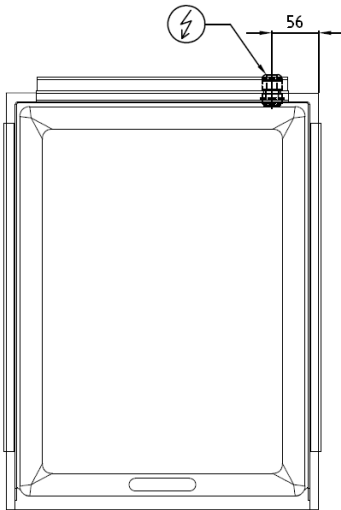
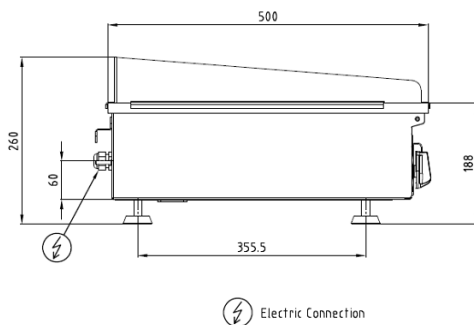
- Unified, full welded body.
- Front, side and back panels (1.5 mm) made of stainless steel AISI 304 with hairline surface pattern.
- Types of installations: table-top.
- IPX4 water protection level.
- Frame, top and panels, all made of high-grade stainless steel.

INCLUDED ACCESSORIES

- Detachable, stainless steel grease splash-guard.

OPTIONAL ACCESSORIES

- Power cable type: H07RN-F (3 x 2.5 mm²).

FRONT**TOP****SIDE**

*Overall dimension in mm

TECHNICAL DATA**External Dimensions**

| | |
|--------|--------------|
| Width | : 375 mm |
| Depth | : 500 mm |
| Height | : 188/260 mm |

Cooking Surface

| | |
|---------------|----------------------------------|
| Cooking zones | : 287 x 412 mm |
| Heating zones | : 1 |
| Control type | : Modulating temperature control |

Electrical Supply Data

| | |
|----------------------|----------------------------|
| Total connected load | : 3.15 kW |
| Voltage | : 230V, 1PNE AC / 50-60 Hz |
| Recommended fuse | : 20 A (slow) |

Connections

| | |
|-------|-------|
| Water | : N/A |
| Drain | : N/A |

Heat & Steam Emissions

| | |
|----------------------|-------------|
| Direct heat emission | : 1.04 kW |
| Latent heat emission | : 1.26 kW |
| Steam emission | : 1.85 kg/h |

PACKAGING DATA

| | |
|--------|-----------------------|
| Width | : 405 mm |
| Depth | : 530 mm |
| Height | : 380 mm |
| Volume | : 0.08 m ³ |

WEIGHT

| | |
|--------------|---------|
| Net Weight | : 35 kg |
| Gross Weight | : 43 kg |