

Total Food Service Solutions

Asian Cooking - Teppanyaki Griddle Electric - Teppanyaki NETY - drop-in NETY 9-50 DI



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

DESCRIPTION

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

Two individually controlled heating zones, energized by Nayati SSS[®] die cast aluminium heating elements with a total of 13 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 3.75-50 DI
- NETY 5.8-50 DI

MAIN FEATURES

- High-efficient Nayati SSS[®] die cast aluminium heating elements with a total connected load of 13 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 and rectangular drain.
- Rectangular drain
- Detachable, stainless steel grease splash-guard.
- CE certified unit.

CONSTRUCTION

- Covers made of stainless steel AISI 304.
- Types of installations: drop-in.
- Unit made of high-grade stainless steel.

INCLUDED ACCESSORIES

• Detachable, stainless steel grease splash-guard.

OPTIONAL ACCESSORIES

• N/A

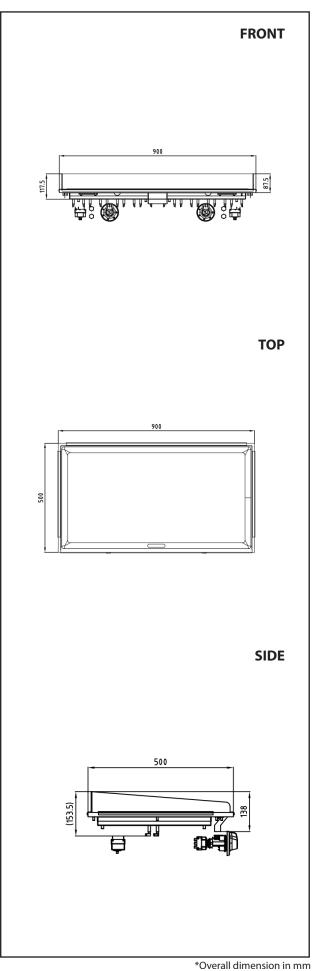


CE

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TECHNICAL DATA

External Dimensions

| Width | : 900 mm |
|--------|--------------|
| wiath | . 900 mm |
| Depth | :500 mm |
| Height | : 138/154 mm |

Cooking Surface

| Cooking zones | : 812 x 412 mm |
|---------------|----------------------------------|
| Heating zones | : 2 |
| Control type | : Modulating temperature control |

Electrical Supply Data

| Total connected load | : 13 kW |
|----------------------|--------------------------|
| Voltage | : 400V, 3PNE AC /50-60Hz |
| Recommended fuse | : 25 A (slow) |

Connections

Water : N/A Drain : N/A

Heat & Steam Emissions

| Direct heat emission | : 4.29 kW |
|----------------------|-------------|
| Latent heat emission | : 5.20 kW |
| Steam emission | : 7.64 kg/h |

PACKAGING DATA

| Width | : 930 mm |
|--------|-----------------------|
| Depth | : 530 mm |
| Height | : 276 mm |
| Volume | : 0.14 m ³ |

WEIGHT

| Net Weight | : 75 kg |
|--------------|---------|
| Gross Weight | : 88 kg |

NETY 9-50 DI Electric - Teppanyaki NETY - drop-in Asian Cooking - Teppanyaki Griddle

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