

Total Food Service Solutions

Asian Cooking - Teppanyaki Griddle Electric - Teppanyaki NETY - table top NETY 9-50



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.

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
- NETY 5.8-50

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.
- 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 (5 x 2.5 mm2).

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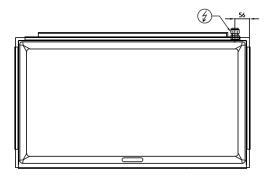
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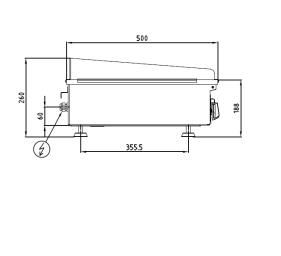


FRONT

TOP



SIDE



*Overall dimension in mm

TECHNICAL DATA

External Dimensions

Width : 900 mm Depth : 500 mm Height : 188/260 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

: 400V, 3PNE AC /50-60Hz Voltage

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 : 380 mm Volume : 0.19 m³

WEIGHT

Net Weight : 85 kg **Gross Weight** : 102 kg

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