

## Oriental 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.

Three individually controlled heating zones, energized by Nayati SSS® die cast aluminium heating elements with a total of 10 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 10 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.

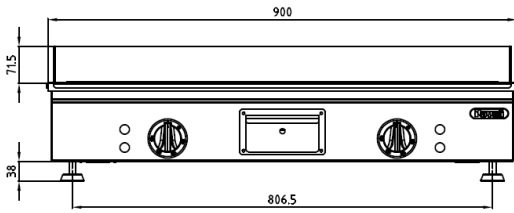
### INCLUDED ACCESSORIES

- Detachable, stainless steel grease splash-guard.

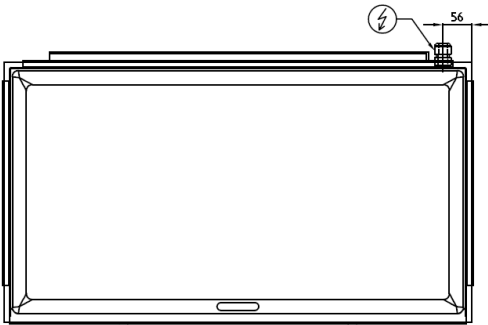
### OPTIONAL ACCESSORIES

- Power cable type: H07RN-F (5 x 2.5 mm<sup>2</sup>).

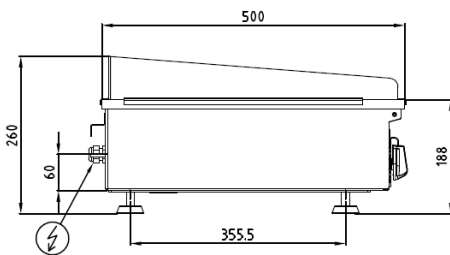
**FRONT**



**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 : 10 kW  
 Voltage : 400V, 3NPE AC /50-60Hz  
 Recommended fuse : 18 A (slow)

**Connections**

Water : N/A  
 Drain : N/A

**Heat & Steam Emissions**

Direct heat emission : 3.30 kW  
 Latent heat emission : 4.00 kW  
 Steam emission : 5.88 kg/h

**PACKAGING DATA**

Width : 930 mm  
 Depth : 530 mm  
 Height : 380 mm  
 Volume : 0.19 m<sup>3</sup>

**WEIGHT**

Net Weight : 85 kg  
 Gross Weight : 102 kg