

Total Food Service Solutions

Oriental Cooking - Teppanyaki Griddle Electric - Teppanyaki TP

TP 12/E



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

DESCRIPTION

Electric 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 11.7 kW connected load to ensure a stable and unfluctuating heating performance.

Griddles made of 20 mm thick, highly polished S355JR steel, which is designed to withstand the daily use of knives and spatulas. Mounted on a sturdy stainless steel frame construction with a spacious base cabinet equipped with sliding doors. The removable top frame for the griddle and the large capacity grease container guarantees an excellent hygienic level.

OTHER AVAILABLE MODELS

- TP 12/E Portable
- TP 15/E
- TP 15/E Portable

MAIN FEATURES

- High-efficient Nayati SSS® die cast aluminium heating elements with a total connected load of 11.7 kW.
- Thermostats with control knobs and function indication lights.
- Griddle plate, made of 20 mm polished S355 JR steel.
- Rectangular drain with a large stainless steel container to collect grease/ food debris.
- Hand-/condiment rail which accepts various numbers of GN 1/9 containers.
- Detachable, spacious base cabinet with two sliding doors.
- CE certified unit.

CONSTRUCTION

Sturdy frame made of stainless steel AISI 430.

- Stainless steel top panel (1.5 mm), AISI 304 with orbital surface pattern.
- Front and side panels (1.0 mm) made of stainless steel AISI 304 with hairline surface pattern.
- Back panel (1.0 mm) made of stainless steel AISI 304 with hairline surface pattern.
- · Height adjustable stainless steel legs.
- Types of installations: free standing.
- Frame, top and panels, all made of high-grade stainless steel.

INCLUDED ACCESSORIES

N/A

OPTIONAL ACCESSORIES

N/A

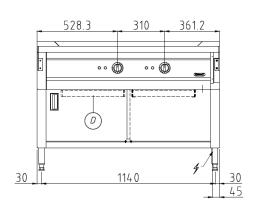
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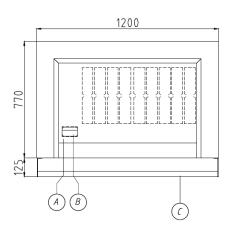
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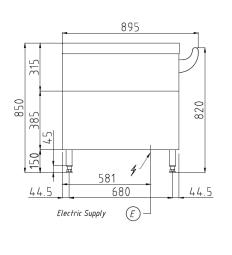
FRONT



TOP



SIDE



*Overall dimension in mm

TECHNICAL DATA **External Dimensions**

Width : 1200 mm Depth : 770/895 mm Height : 850 mm

Cooking Surface

Cooking zones : 960 x 550 mm

Heating zones : 2

Control type : Modulating temperature control

Electrical Supply Data

Total connected load : 11.7 kW

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

Recommended fuse : 20 A (slow)

Connections

Water : N/A Drain : N/A

Heat & Steam Emissions

Direct heat emission : 3.86 kW Latent heat emission : 4.68 kW Steam emission : 6.88 kg/h

PACKAGING DATA

Width : 1230 mm Depth : 925 mm Height : 970 mm Volume : 1.10 m³

WEIGHT

Net Weight : 201 kg **Gross Weight** : 254 kg

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