

Oriental Cooking - Teppanyaki Griddle

Gas - Teppanyaki TP

TP-JG 15/G



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

DESCRIPTION

Gas Teppanyaki Griddle with uniform heating and accurate temperature control for superior hibachi-style cooking.

Three, individually controlled heating zones energized by high-performance, atmospheric burners with a total of 21 kW power rate. The griddles are made of 20 mm thick, highly polished S355JR steel, which are designed to withstand the daily use of knives and spatulas.

Mounted on a sturdy stainless steel frame construction with a spacious base cabinet which is 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-JG 12/G
- TP-JG 12/G P
- TP-JG 15/G P

MAIN FEATURES

- High-performance atmospheric burners with a total power rate of 21 kW.
- Three, individually controlled heating zones.
- Piezo ignition.
- Equipped with pilot burners, safety thermocouples, gas valves, gas knobs.
- 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

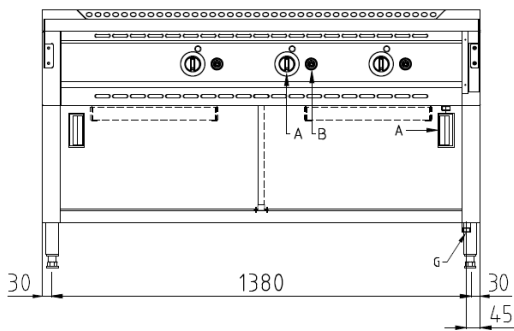
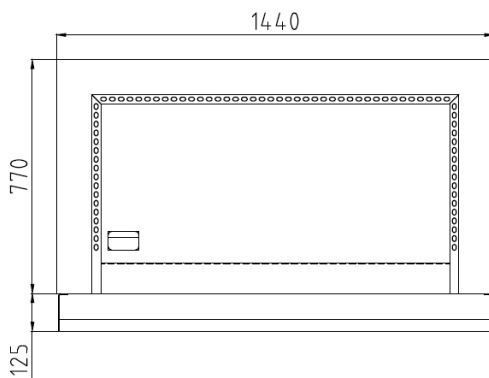
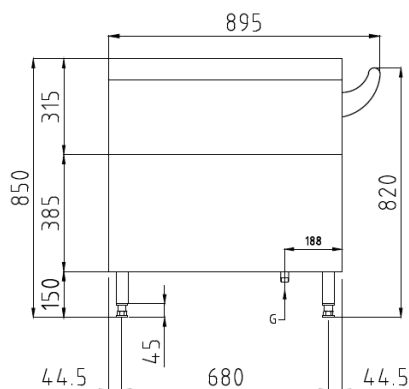
- Sturdy frame, made of stainless steel AISI 430.
- Stainless steel top panel (1.5 mm), AISI 304 with orbital surface pattern.
- Front and side panels (1.0 mm) made of stainless steel AISI 304 with hairline surface pattern.
- Back panel (1.0 mm) made of stainless steel AISI 304 with hairline surface 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

FRONT**TOP****SIDE**

*Overall dimension in mm

TECHNICAL DATA**External Dimensions**

Width	: 1440 mm
Depth	: 770/895 mm
Height	: 850 mm

Cooking Surface

Cooking zones	: 1200 x 550 mm
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Gas Power Rating

Heat input total	: LPG/LNG 21 kW
No. of burners	: 3
Control type	: Modulating temperature control
Gas type options	: LPG G30, G31 LNG G20, G25

Connections

Gas	: DN 20 (3/4")
Water	: N/A
Drain	: N/A

Heat & Steam Emissions

Direct heat emission	: LPG/LNG 7.35 kW
Latent heat emission	: LPG/LNG 8.40 kW
Steam emission	: LPG/LNG 12.34 kg/h

PACKAGING DATA

Width	: 1470 mm
Depth	: 925 mm
Height	: 970 mm
Volume	: 1.32 m ³

WEIGHT

Net Weight	: 238 kg
Gross Weight	: 296 kg