

## Asian 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

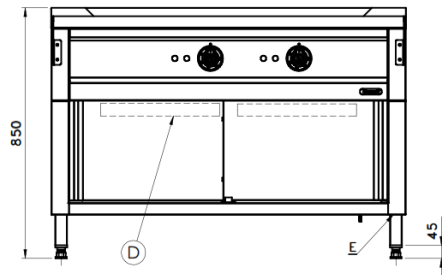
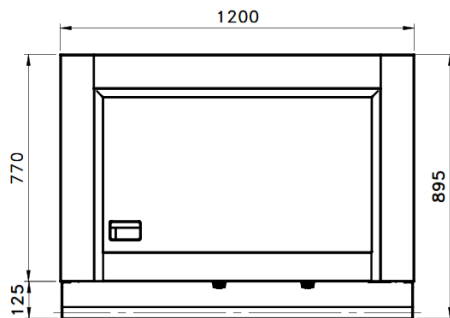
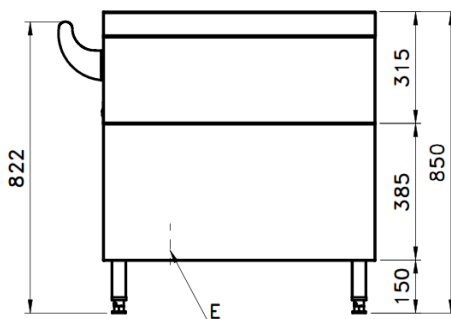
- Sturdy frame made of stainless steel AISI 430.
- Stainless steel top panel (1.5 mm), AISI 304 with orbital surface pattern.
- Front and side panels (1.0 mm) made of stainless steel AISI 304 with hairline surface pattern.
- Back panel (1.0 mm) made of stainless steel AISI 304 with hairline surface pattern.
- Height adjustable stainless steel legs.
- Types of installations: free standing.
- Frame, top and panels, all made of high-grade stainless steel.

#### INCLUDED ACCESSORIES

- Oil collection drawer.
- Power cable type:H07RN-F (5X4 mm2)

#### OPTIONAL ACCESSORIES

- N/A

**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	: 910 x 525 mm
Heating zones	: 2
Control type	: Modulating temperature control

**Electrical Supply Data**

Total connected load	: 11.7 kW
Voltage	: 400V, 3PNE AC /50-60Hz
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 m <sup>3</sup>

**WEIGHT**

Net Weight	: 201 kg
Gross Weight	: 254 kg