

Modular Cooking – Oriental Electric Teppanyaki

NETY 9-50



*Due to routine technical improvement, the photograph shown may not represent the latest design of the products.

AVAILABLE MODEL

1. NETY 9-50

DESCRIPTION

Electric Teppanyaki with 26 kW/m² Heating Area Capacity. Energized with SSS Heating System for stable and un-fluctuated heating performance. Controlled with Safety Thermostat for temperature management with 2 heating zones. Equipped with splash back and grooved edge for oil collection and drainage. Constructed with solid working surface and hygienic design with access to all corners.

ITEM#	<u>:</u>	
MODEL#	:	

NAME

SN

MAIN FEATURE

- Griddle made from solid Stainless Steel 420 KnifeSteel.
- SSS Griddle Heating System.
- Hygienic Design
- Safety thermostat to avoid overheating.
- IPX4 water protection.

CONSTRUCTION

- All exterior panels in 304 type of Stainless Steel.
- Constructed with solid working surface.
- Splash back to protect oil sprinkling.

INCLUDED ACCESSORIES

N/A

OPTIONAL ACCESSORIES

- Scrapper.
- Power Cable

APPROVAL

PT. NAYATI INDONESIA www.nayati.com nayati@nayati.com

The company reserves the right to make modifications to the products without prior notice.
All information correct at time of printing. 2018.01.03

FRONT 900 72.5 88

SIDE 500 188 Electric Connection

ELECTRIC

TOP

Electrical rating (Kw) 10 Element rating (kW) 10 :

Electrical supply voltage 400V 3N

Required electrical supply (amps): 17

Power Cable

H07RN-F ~ Cable Type

~ Cable Dimension 5 x 2.5mm²

Electrical current split (amps): L1: 17

L2: 17

L3: 17

KEY INFORMATION

Cooking surface (WxD) 812 x 412 mm

Direct heat emission 3.30 kW

4.00kW Latent heat emission

Steam emission 5.88 kg / h

MIN working temperature 50°C

MAX working temperature 250°C

Temperature control 2

Net weight

Shipping height

Shipping width

Shipping depth

Shipping volume

* Overall Dimension inmm

APPROVAL