




Technical Data Sheet

Code	Catalogue	Page
AHC0001/NN	CATALOGUES 8	170
Temperature		+50°C/+250°C
Capacity		cooking surface 492x412 mm
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Dim. mm (WxDxH)	Energy	kW Total	Voltage	Phase	Frequency	N. Components	Nett Weight kg
580 x 500 x 180		6,300	400	1F+N	50/60	1	46.00

GB ELECTRIC TEPPANYAKI, TABLETOP, 2 ZONES, 6,3 KW

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. Main Features: •Griddle made from solid Stainless Steel 420 Knife Steel. •SSS Griddle Heating System. •Self-Closing Drawer •Hygienic Design •Safety thermostat to avoid overheating. Construction: •All exterior panels in 304 type of Stainless Steel. •Constructed with solid working surface. •Splash Back to protect oil sprinkling.

I TEPPANYAKI ELETTRICO DA BANCO, 2 ZONE, 6,3 KW

D ELEKTRO-TEPPANYAKI, TISCHMODELL, 2 ZONES, 6,3 KW

Elektro-Teppanyaki mit 26KW/m² Wärmeleistung. 2 Heizzonen gesteuert über ein Sicherheitsthermostat. Ausgestattet mit dreiseitigem Spritzschutz. Hauptmerkmale: Grilloberfläche hergestellt aus Edelstahl AISI 420. Edelstahl Heizelemente. Sicherheitsthermostat. Konstruktion: Chassis aus Edelstahl AISI 304.

E TEPPANYAKI ELÉCTRICO DE SOBREMESA, 2 ZONAS, 6,3 KW

F TEPPANYAKI ÉLECTRIQUE DE TABLE, 2 ZONES, 6,3 KW

PL PLYTA TEPPANYAKI ELEKTRYCZNA 2. STREFOWA, NASTAWA, 6,3 KW

