




# Technical Data Sheet

Code	Catalogue	Page
AHC0007/NN	CATALOGUES 8	170
Temperature		+50°C/+250°C
Capacity		cooking surface 287x412 mm
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Dim. mm (WxDxH)	Energy	kW Total	Voltage	Phase	Frequency	N. Components	Nett Weight kg
375 x 500 x 180		2,400	230	1F+N	50/60	1	27.00

**GB** ELECTRIC TEPPANYAKI, TABLETOP, 1 ZONE 2,4 KW

Electric Teppanyaki with 20 kW/m<sup>2</sup> Heating Area Capacity. Energized with SSS Heating System for stable and un-fluctuated heating performance. Controlled with Safety Thermostat for temperature management with 1 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, 1 ZONA DA 2,4 KW

**D** ELEKTRO-TEPPANYAKI, TISCHMODELL, 1 ZONE 2,4 KW

Elektro-Teppanyaki mit 20KW/m<sup>2</sup> Wärmeleistung. 1 Heizzone 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, 1 ZONA 2,4 KW

**F** TEPPANYAKI ÉLECTRIQUE DE TABLE, 1 ZONE 2,4 KW

**PL** PLYTA TEPPANYAKI ELEKTRYCZNA 1. STREFOWA, NASTAWA 2,4 KW

