Modular Cooking – Oriental Gas Teppanyaki Jumbo Griddle Portable TP-JG-15/G P



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

AVAILABLE MODEL

1. TP-JG-15/G P

DESCRIPTION

Gas Teppanyaki with 21 kW power rate. Burner atmospheric supplied by a mixture of liquid gas and air or natural gas and air. Main Burner ignition carried by Pilot Burner and equipped by Safety Thermocouple.

ITEM#	:
MODEL#	:
NAME	:

MAIN FEATURE

SN

- Heavy duty gas Teppanyaki built on assembled frame construction for flexibility.
- Three heating zones with 7 kW each.
- Multi burners controlled by gas valve.
- Removable top frame.
- Removable griddle plate.
- Square drain hole designed for Teppanyaki scrapper.
- Removable grease container is provided for easy cleaning.
- Griddle made by 20 mm thick S355JR steel.

CONSTRUCTION

- Fully Stainless Steel Exterior.
- 770mm working depth.
- Large capacity grease container.
- Adjustable legs 40 x 40 mm.
- Griddle dimension: 1204x554x30/150 mm

INCLUDED ACCESSORIES

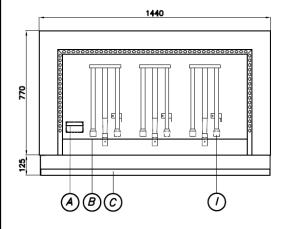
• SS handrail.

OPTIONAL ACCESSORIES

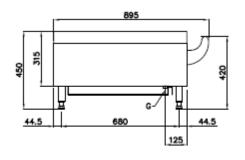
N/A

FRONT ⊚• ் இ

TOP



SIDE



* Overall Dimension in mm

GAS

Gas Consumption 21 kW

(18,060kCal/h)

Gas Type Option G30

3/4" **Gas Connection**

LPG Gas Pressure G30: 28 mbar

KEY INFORMATION

Unit dimension (WxDxH) 1440x770/895x450 mm

Griddle dimension (WxDxH): 1200x550x20 mm

Direct heat emission 7.35 kW

Latent heat emission 8.40 kW

Steam emission 12.34 kg/h

Net weight 193 kg

PACKING DETAILS

Shipping width 1490 mm

Shipping depth 925 mm

Shipping height 640 mm

Shipping volume 0.88 m³

Gross weight 239 kg