



Total Food-Service Solutions

Modular Cooking – Oriental Gas Teppanyaki Jumbo Griddle

TP-JG-15/G



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

AVAILABLE MODEL

1. TP-JG-15/G

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 : _____

SN : _____

MAIN FEATURE

- 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

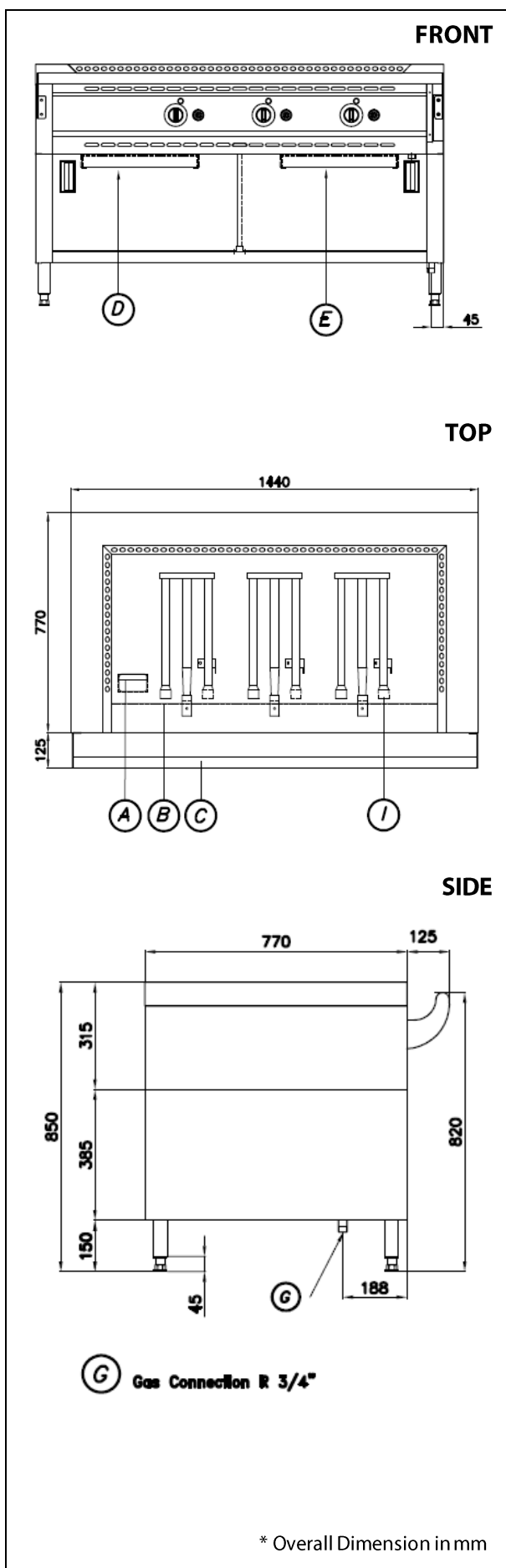
- SS handrail.

OPTIONAL ACCESSORIES

- N/A

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

Gas Consumption	:	21 kW (18,060kCal/h)
Gas Type Option	:	G30
Gas Connection	:	3/4"
LPG Gas Pressure	:	G30: 28 mbar

KEY INFORMATION

Unit dimension (WxDxH)	:	1440x770/895x850 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	:	238 kg

PACKING DETAILS

Shipping width	:	1490 mm
Shipping depth	:	925 mm
Shipping height	:	1040 mm
Shipping volume	:	1.43 m ³
Gross weight	:	296 kg