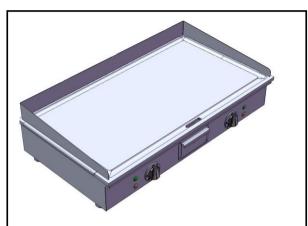


Modular Cooking – Oriental Electric Teppanyaki

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# | : |
|--------|----------|
| MODEL# | : |
| NAME | : |

MAIN FEATURE

SN

- 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.

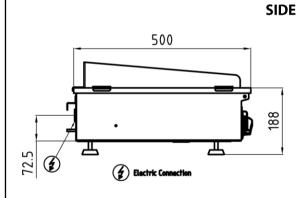
INCLUDED ACCESSORIES

N/A

OPTIONAL ACCESSORIES

- Scrapper.
- Power Cable

FRONT 900 72.5 88



* Overall Dimension inmm

ELECTRIC

TOP

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

Electrical supply voltage 400V 3N

Required electrical supply (amps): 17

Power Cable

~ Cable Type H07RN-F

~ 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

Latent heat emission 4.00kW

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

Electric Teppanyaki