

# Modular Cooking – Oriental Electric Teppanyaki

#### TP-15/E



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

#### **AVAILABLE MODEL**

1. TP-15/E

#### **DESCRIPTION**

Teppanyaki Electric with 14.3 kW power rate. (11x1.3 kW each heater). Uses 20 mm S355JR Steel Griddle Plate and consists of three heating zones. This appliance is especially designed for cooking Japanese cuisine: sautéing. Unit to be installed free standing can be joined with base cabinet, table stand or cantilever systemor portable model that easy to be brought. The appliance also equipped with Safety Thermostat to adjust the cooking temperature (50°C up to 250°C).

ITEM#	<b>:</b>
MODEL#	<b>:</b>
NAME	:
CNI	•

#### **MAIN FEATURE**

- Heavy duty electric teppanyaki built on assemblied frame construction for flexibility.
- Multi burners controlled by safety thermostat.
- Removable grease container is provided for easy cleaning.
- Griddle made of 20 mm S355JR Steel.

#### **CONSTRUCTION**

- Fully Stainless Steel Exterior.
- ¾" Thick highly polished steel plate.
- 770mm working depth.
- Large capacity grease container.
- Adjustable legs 40 x 40 mm.
- With Safety Thermostat.
- Material Griddle is S355JR (t = 20mm).

#### **INCLUDED ACCESSORIES**

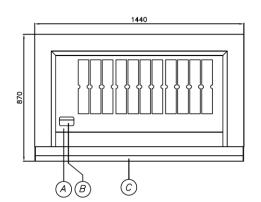
N/A

### **OPTIONAL ACCESSORIES**

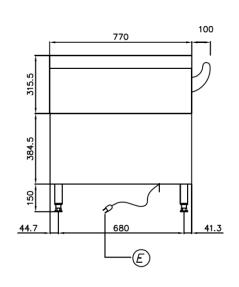
Power Cable

# **FRONT** 850

# **TOP**



# SIDE



\* Overall Dimension in mm

### **ELECTRIC**

Electrical rating (kW) 14.3 Element rating (kW) : 14.3

Electrical supply voltage 400V 3N

Required electrical supply (amps): 24

Power Cable

~ Cable Type H07RN-F

~ Cable Dimension  $5 \times 4 \text{mm}^2$ 

Electrical current split (amps): L1:18

L2: 24

L3: 24

### **KEY INFORMATION**

Unit Dimension (mm) 1440x770/870x850

Cooking surface (mm) 1200x550

Direct heat emission (kW) 4.7

Latent heat emission (kW) 5.72

Steam emission (Kg/h) 8.41

Min working temperature 50°C

Max working temperature 250°C

#### **PACKING DETAILS**

Shipping Dimension (mm) 1490x910x1040

Gross Weight (Kg) 297

Shipping volume (m³) 1.4