10/2018

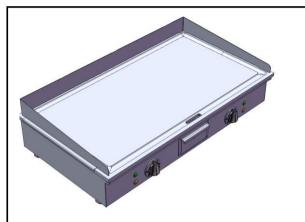
Mod: TYE-90/T-N

Production code: NETY9-50





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

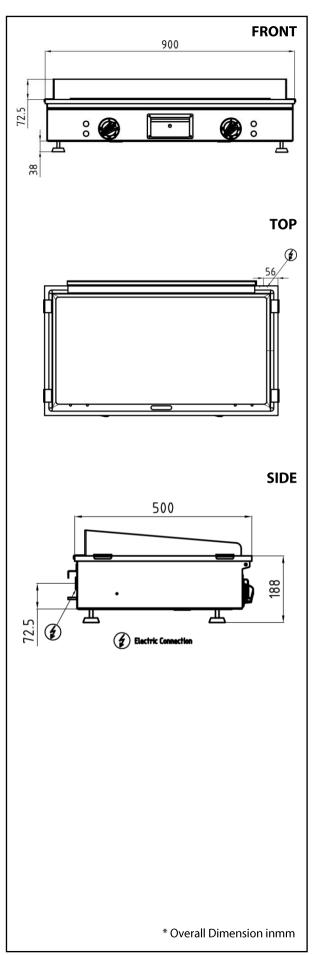
N/A

OPTIONAL ACCESSORIES

- Scrapper.
- Power Cable

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ELECTRIC

Electrical rating (Kw) : 10

Element rating (kW) : 10

Electrical supply voltage : 400V 3N

Required electrical supply (amps): 17

Power Cable :

~ Cable Type : H07RN-F

 \sim Cable Dimension : $5 \times 2.5 \text{mm}^2$

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 :

APPROVAL