



CUN

## Teppanyaki

Art. 669110

Cooking station Teppanyaki \_\_\_\_ The teppanyaki grill cart from JOKODOMUS is made for perfect cooking results. The special technique of the stainless steel griddle assures best temperature distribution and constant power. A must for passionate cooks which love to prepare fresh ingredients while enhancing natural taste and create punctual flavours. On the fry top teppanyaki griddle from JOKODOMUS you can cook and fry without additional fat and unhealthy burning on; and also you can prepare different food in sequence without taste transmission. A smart technology; and finally also the cleansing is easy to do.



### details

surface: **stainless steel AISI 304**  
 structure: **stainless steel AISI 304**  
 Load capacity: **75 kg**

### sizes

width: **992 mm**  
 height: **950 mm**  
 depth: **604 mm**  
 weight: **65 kg**

✓ Indoor

✓ Outdoor



Scan the Qr code to get more information on available about available sizes and accessories.

[LINK TO THE PRODUCT](#)

## materials

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working surface:	<b>stainless steel AISI 304</b>
structure:	<b>stainless steel AISI 304</b>
body:	<b>stainless steel AISI 304</b>

## wheels

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Wheels with break:	<b>2</b>
Wheels without break:	<b>2</b>

## dimensions

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width:	<b>992 mm</b>
height:	<b>950 mm</b>
depth:	<b>604 mm</b>
weight:	<b>65 kg</b>
Load capacity:	<b>75 kg</b>

## energy

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energy:	<b>electricity</b>
Voltage:	<b>230 V</b>
power:	<b>3 KW</b>
protection:	<b>16 A</b>
plug:	<b>Schuko type F</b>
Cable length:	<b>1200</b>
Cooking type:	<b>Teppanyaki 2 zones electric</b>