



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

working surface:	stainless steel AISI 304
structure:	stainless steel AISI 304
body:	stainless steel AISI 304

wheels

Wheels with break:	2
Wheels without break:	2

dimensions

width:	992 mm
height:	950 mm
depth:	604 mm
weight:	65 kg
Load capacity:	75 kg

energy

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