



AUXILIUM

Teppanyaki

Art. 698012

The built in teppanyaki grill from JOKODOMUS is made for the ones who want the most flexible fry top in their kitchen. Avoiding the use of pans while cooking vegetables, fish or meat directly on the stainless steel griddle surface enables punctual temperature transmission, in steaming or frying technique. Of course all this will be done without additional fat and unhealthy burning on. 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:	580 mm
height:	60 mm
depth:	510 mm
weight:	26 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:	580 mm
height:	60 mm
depth:	510 mm
weight:	26 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