

10/2018

Mod: TYE-58/T-N

Production code: NETY5.8-50



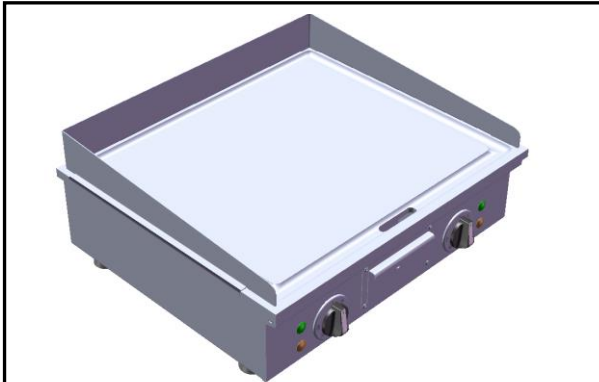
Diamond
catering equipment



Modular Cooking –Oriental

Electric Teppanyaki

NETY 5.8-50



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

AVAILABLE MODEL

1. NETY 5.8-50

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 : _____

SN : _____

MAIN FEATURE

- 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

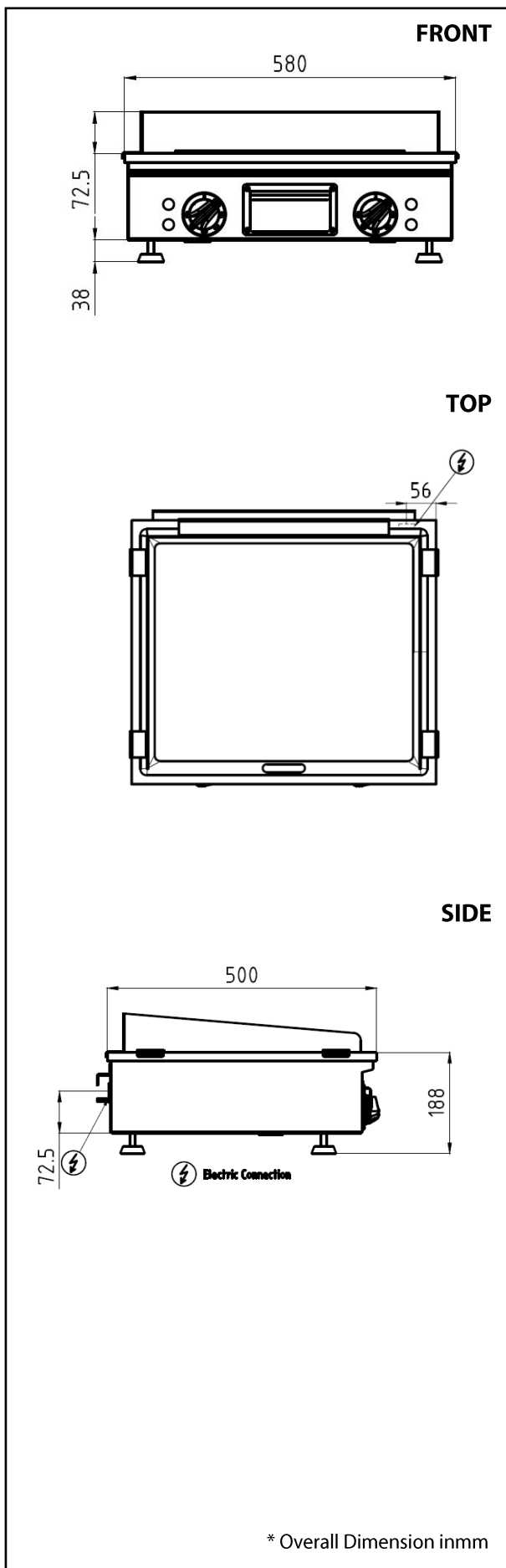
- N/A

OPTIONAL ACCESSORIES

- Scrapper.
- Power Cable

APPROVAL : _____

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.
2018.01.03



ELECTRIC

Electrical rating (Kw)	:	6.3
Element rating (kW)	:	6.3
Electrical supply voltage	:	400V 3N
Required electrical supply (amps):		14
Power Cable	:	
~ Cable Type	:	H07RN-F
~ Cable Dimension	:	3 x 2.5mm ²
Electrical current split (amps) :		L1: 14
		L2: 14
		L3: 0

KEY INFORMATION

Cooking surface (WxD)	:	492 x 412 mm
Direct heat emission	:	2.08 kW
Latent heat emission	:	2.52kW
Steam emission	:	3.70 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 : _____

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