JOKODOMUS

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 vegtables, 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

JOKODOMUS

Staatsstrasse 37 Via Nazionale
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materials

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

dimensions

width:	**580 mm**
height:	**60 mm**
depth:	**510 mm**
weight:	**26 kg**
Load capacity:	**75 kg**

wheels

Wheels with break:	**2**
Wheels without break:	**2**

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**

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