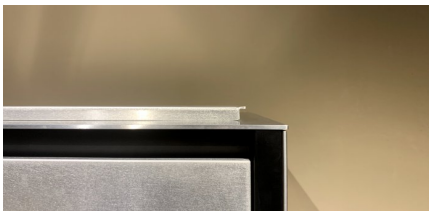
JOKODOMUS

ONO

Teppanyaki

Art. 765391

ONO teppanyaki - stainless steel 316. Kitchen cart in matte stainless steel of the series ONO with teppanyaki griddle 2 zones and two drawers. The full solid 4 mm stainless steel worktop is very sturdy and resistant. The drawers are handleless and can be easily detached for cleansing. Interiors all black. On hidden wheels (with brake and height adjustment sets). The connection cable is placed under the bottom of the module. Teppanyaki 2 zones • separate zones front/rear • warm up approx. 10 minutes • griddle in stainless steel (sandwich) • maximum temperature 250 °C • with large juice groove



details

surface:	**stainless steel AISI 316**
structure:	**stainless steel AISI 316**
Drawers :	**555x470 h345**
Load capacity:	**80 kg**
Number of drawers:	**2**
Number of doors 1:	**555x470 h345**
Number of doors 2:	**555x470 h315**

sizes

width:	**658 mm**
height:	**970 mm**
depth:	**658 mm**
weight:	**110 kg**

✓ Indoor ✓ Outdoor

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

LINK TO THE PRODUCT

JOKODOMUS

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materials

working surface:	**stainless steel AISI 316**
structure:	**stainless steel AISI 316**
body:	**stainless steel AISI 316**
Number of drawers:	**2**
Internal available dimensions drawer 1:	**555x470 h345**
Internal available dimensions drawer 2:	**555x470 h315**

dimensions

width:	**658 mm**
height:	**970 mm**
depth:	**658 mm**
weight:	**110 kg**
Load capacity:	**80 kg**

wheels

Wheels with break:	**4**

energy

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

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