

TEPPAN-YAKI RANGE

TEPPAN-YAKI GRIDDLE

This Sheffield design engineered commercial cooking product is perfect for the Japanese-style cuisine that traditionally uses an iron griddle to cook steak, shrimp, okonomiyaki, yakisoba, and monjayaki.

The simple styling and solid polished-steel cooking surface of the Teppan-Yaki Griddle is readily used to cook food in front of guests at restaurants and is most suitable for smaller ingredients, such as rice, egg and finely chopped vegetables.

Quality, dependability and customer satisfaction makes Sheffield Teppan-yaki Range the ultimate choice.



GAS RANGE

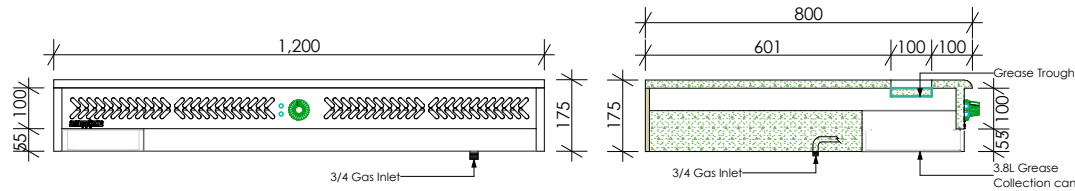
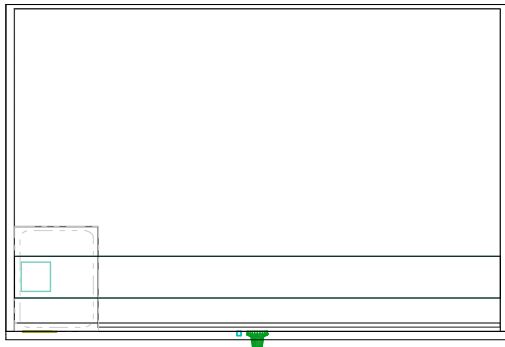
MODEL - TEP-01



MODEL - TEP-02



TEPPAN-YAKI GRIDDLE DESIGN SPECIFICATIONS



STANDARD FEATURES

- 304 Stainless Steel exterior.
- Highly polished 3/4" thick steel griddle plate.
- 3.8L Large capacity removable grease can.
- Stainless Steel grease trough and one piece rolled front for easy cleaning.
- One year limited warranty, parts and labor.

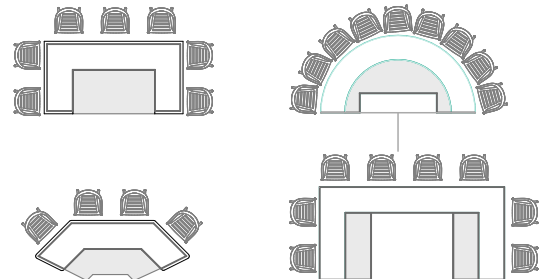
Gas Range Features

- 30,000 BTU round burner creates a hot zone in the center of the griddle to accommodate this unique style of cooking.
- Burner has adjustable gas valve and continuous pilot for instant ignition.

OPTIONAL FEATURES

- 4" legs, set of 4.
- Extra burner.
- Stainless Steel splash.
- Chrome griddle plate.
- Casters for stands (set of 4).
- Casters for stands (set of 6).
- Gas or Electric Options.
- Optional Chimney for smokeless Range

CUSTOMISABLE TEPPANYAKI TABLES



CLEARANCES: For use only on non-combustible floors. Legs or casters are required, or 2" (51) overhang is required when curb mounted. Clearance from non-combustible walls is 0". When unit is placed next to combustible walls, clearances must exceed 12" (305) on sides, and 4" (102) from rear Radiant broilers for non-combustible locations only. Left and right side need 1" clearance to the edge of the griddle plate.