

# TEPPANYAKI Grill




 **BOHNER**<sup>®</sup>

Competence in Kitchen Technology

# BOHNER® High performance-GRIDDLE PLATES TEPPANYAKI

## Models

	Heating zones	Dimension B x D	Grill area B x D	Power consumption	Type	Height
<b>Models full-heated, optionally 2 or 3 heating zones (high performance for large quantities)</b>						
BG 120 A	2-3	1,200 x 600 mm	1,140 x 540 mm	13.0 kW/400 V	<b>A=</b> Table-top	 170 30 200 mm
BG 140 A	2-3	1,400 x 600 mm	1,340 x 540 mm	15.0 kW/400 V		
BG 160 A	2-3	1,600 x 600 mm	1,540 x 540 mm	17.0 kW/400 V		

## Models middle-heated, surrounding warming zone (special models for Teppanyaki-restaurants, preparation of individual servings directly at the Teppanyaki table)

BG TY 120 A	2	1,200 x 600 mm	1,140 x 540 mm	7.0 kW/400 V	<b>S=</b> Stand	 170 680 (730) 850 mm (900 mm) optionally "mobile"
BG TY 140 A	2	1,400 x 600 mm	1,340 x 540 mm	8.0 kW/400 V		
BG TY 160 A	2	1,600 x 600 mm	1,540 x 540 mm	9.0 kW/400 V		

## All of the above-mentioned table-top units are also available as **E= Drop-in**

Depending on the model, the installation in the work plate can be "flush mounted" or "overlying".

Please request installation drawings during planning phase.



**The BOHNER® TEPPANYAKI grill – simply "the greatest"!**  
When are you going to treat yourself to the new dimension in grilling?

## Your advantages

- **No transfer of flavor with different grill items** (fish, meat, side dishes and vegetables)
- **No sticking or burning of food** with optimal grilling results
- **Meat will not cook but will roast evenly and will remain tender** due to the thermostat-controlled grilling temperature
- **Temperature will stay constant even if the plate is permanently used** thus the griddle plate will remain fully efficient even at peak times
- **Minimal heat radiation** for pleasant ambient and working temperature
- **Low generation of cooking vapour,** thus optimally suited for frontcooking and catering



TEPPANYAKI-griddle standing device with castors

## Your cost savings

### Energy:

Due to the perfected heat storage technology in combination with the special griddle surface, up to 80% of energy can be saved (depending on application area).

### Oil:

Is very finely applied with spray bottle. Up to 90% of savings depending on application area.

### Material usage:

Up to 10 % less grilling loss with fish and meat due to the special grilling surface.

### Cleaning:

Easy and quick cleaning (also in between grilling sessions) just with water and a special sponge, saves valuable worktime and all chemicals.



TEPPANYAKI-griddle standing device  
As mobile module in frontcooking station



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