



無煙の鐵板燒

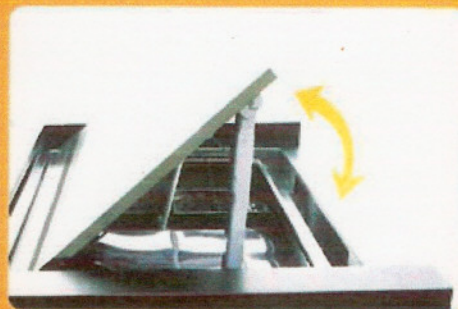
Smokeless Teppenyaki

Smokeless Teppenyaki satisfies the general crave of both environmental protection and the recipe of exotic cuisine. It cooks food with the provision of electricity, meaning neither toxic nor greenhouse gases such as CO and CO₂ are produced. Moreover, fireless cooking means there are far less worries about fire control. Thus, it suits for outdoor as well as indoor environment. The unique Air Curtain Directing Design effectively guides emerging fumes to prevent even the smallest disturbance to the enjoying customers and striving chef. Besides, the Air Curtain drains exhaust heat so as to maintain comfortable temperature, which can well cut down the cost of air-con.



-> Air Curtain Directing Design

Air flows from the guest side to the chef side, forming an air curtain to cover the heating zone and drive the fumes away.



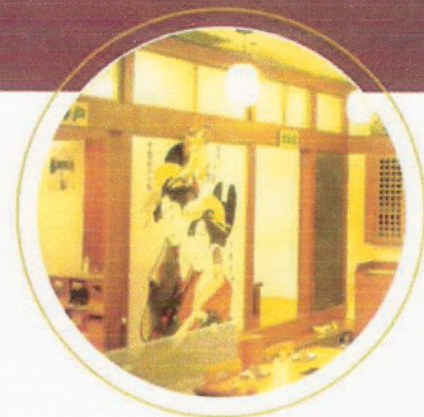
-> Lever Lifting Mechanism of Heating Plate

The heating plate can be lifted by the lever system. Maintenance and cleaning can be done safely and swiftly.



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Smokeless Teppenyaki



TY-1160-E-FT

Ventilation and air filtering system embedded.
Suitable for small-size restaurants and clubhouses, which do not possess independent ventilators.

型號 TY-1160-E-FT 

TY-1160-E

Requires independent ventilation systems
Suitable for commercial Japanese restaurants and Teppenyaki stalls.


型號 TY-1160-E 



General characteristics:

- Dimensions:
- Hot plate dimensions: 1100(L)*600(W)*20(Thick)mm
- Electric loading: 12kW
- Voltage: 380/3P+N
- Electric rating: 28 Amp
- Airflow rate: 500CFM
- Static pressure: 750Pa

*** Preferences of specification changes are welcomed

 漢悅廚具工程有限公司
VCE Vicpoint Catering Engineering Co.,Ltd.

香港沙田火炭山尾街37-41號華樂工業中心第一期高層地下B座23號

No.23,UG/F., Block B,Wah Lok Industrial Centre,Phase One,37-41, Shan Mei Street, Fotan,Shatin,H.K.

電話(Tel): (852)2608 0333 傳真(Fax): (852)2608 0199 電郵(E-mail): vce@netvigator.com

網址(Web Site): <http://www.vce.com.hk>