

# TEPPANYAKI

electric griddle plate





 **BOHNER**<sup>®</sup>  
competence in kitchen technique

# Der Bohner

## Models

# High-performance Electric griddle plates "TEPPANYAKI"

	Heating zones	External dimensions B x D	Grill area B x D	Power consumption	Type	Height		
<b>BG TY 120</b>	2	<b>1200 x 600</b> mm	1140 x 540 mm	6,0 kW/400 V	<b>A = Table-top appliance</b>	 170 30	<b>200</b> mm	
<b>BG TY 140</b>	2	<b>1400 x 600</b> mm	1340 x 540 mm	7,0 kW/400 V				
						<b>S = Stand-up appliance</b>	 170 680 (730)	<b>850</b> mm (900 mm)

### TEPPANYAKI-Special:

Grill heated in centre surrounded by heat retention zone  
OPTION:

### BOHNER-Frontcooking-TEPPANYAKI-TABLE

Multi-part, fold-out and dismountable front-cooking cladding

Stand-up appliances also "mobile"

Practically all the aforementioned models are available as **E = installed appliances**  for flush or protruding installation.

## BOHNER-TEPPANYAKI grill – simply "the greatest"!

When are you going to treat yourself to the new dimension in table-top grilling?

- No transfer of taste when various articles are grilled ( fish, meat, garnishing, vegetables ).
- Optimal grilling results without sticking, without scorching, without burning ( even with fish and difficult to grill ).
- Meat does not boil, but fries evenly and remains tender thanks to the constant grilling surface temperature which is thermostatically regulated.
- Even if it is totally full, the temperature does not drop and the griddle plate remains fully capable, even in peak operation.
- Minimal loss of heat by radiation leads to a pleasant room and working temperature.
- Lowest possible development of fumes, which is why it can be used without problems in the front-cooking area, in a party service and in catering.



Teppanyaki grill - Stand-up appliance as mobile modul in Frontcooking-Station FLEXI LINE "Smart" (Trade fair photo)

Teppanyaki grill- installed appliance in Teppanyaki-table  
Reference objekt:  
SAKURA II, Berlin



TEPPANYAKI grill –installed appliance in tabletop

### Say YES to these cost savings!

- ☑ **Cooking oil:**  
Only very thin spraying by means of a spray bottle necessary. Up to 90% can be saved Depending on the field of application.
- ☑ **Use of food:**  
Up to 10 % less loss in frying of fish and meat thanks to the particular grilling surface.
- ☑ **Energy:**  
The specific hard chrome-plated surface coating of the grilling surface and a well matured heat-reservoir system make savings of up to 80 % (depending on the field of applications) possible.
- ☑ **Cleaning:**  
Easy, quick cleaning (also in between) only with water and a special sponge, saves precious working time and all chemical cleaners!



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