

3600 WATT DUAL BURNER "CHEF EDITION"

PATENTED SHALLOW-DIP-TECHNOLOGY + CONTACT HEAT



TEPPANYAKI SPECIFICATIONS

Size: 31-1/2" x 23-5/8" x 3.5" H | 80 x 60 x 8 cm H

Material: Professional Food Grade Best Alloy
German Stainless Steel type 304 (V2A)
5/32" thick (4 mm | 8 gauge)
cold pressed, hand-welded + hand-finished
Silk-brushed. Color: silver (stainless)

Power: **2x 1800 Watt | requires 2x 20 AMP breaker**
Electric: **120V | 50-60 Hz | 15 AMP/ea. outlet**
ProStyle 240V | 10 AMP/ea. outlet
Analog temperature control:
1-10 dial | 2 indicator lights | thermostat
Contact Heat: 150°F to 450°F (65°-230°C)

5 Year ltd. Warranty. Electrical + electronic parts: 1 year limited manufacturers'.
CE/ GS/ VDE European Safety Approval.
Components: UL/CSA rated.

For full warranty and details refer to www.cookndine.com/policies.html

Top forms **ONE continuous OVAL**
Cooking "Well" with both heaters on.
Emulates genuine teppanyaki
style cooking. Edges stay cool.
INDOOR + OUTDOOR USE | IPX4 RATED

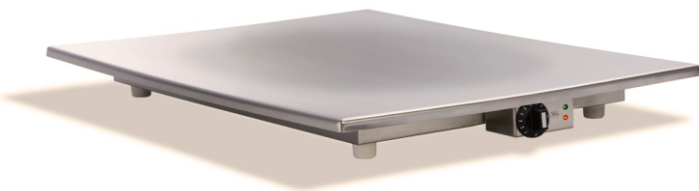
- 1 SOLID 304 STAINLESS STEEL GRILL TOP
- 2 TEMPERATURE CONTROLS/THERMOSTATS
- 3 304 (V2A) HEATING ELEMENT ENCLOSURE
- 4 RUBBER FEET PROTECT SURFACE/TABLE (see image below)

Two 10 ft POWER CORDS included

Ship weight ~69 lbs | ship size 36" x 31" x 7"
Ship weight ~28 kg | ship size 93 x 77 x 16 cm



**PATENTED
"SHALLOW-DIP"
TECHNOLOGY**



The manufacturer reserves the right to update, change, alter or discontinue any model without further notice.

Shown: PU-80.1 Accessories not included.



SINCE 1887 - OVER 125 YEARS OF INNOVATION & PRECISION MANUFACTURING



Stainless steel production uses 60-80% recycled raw material