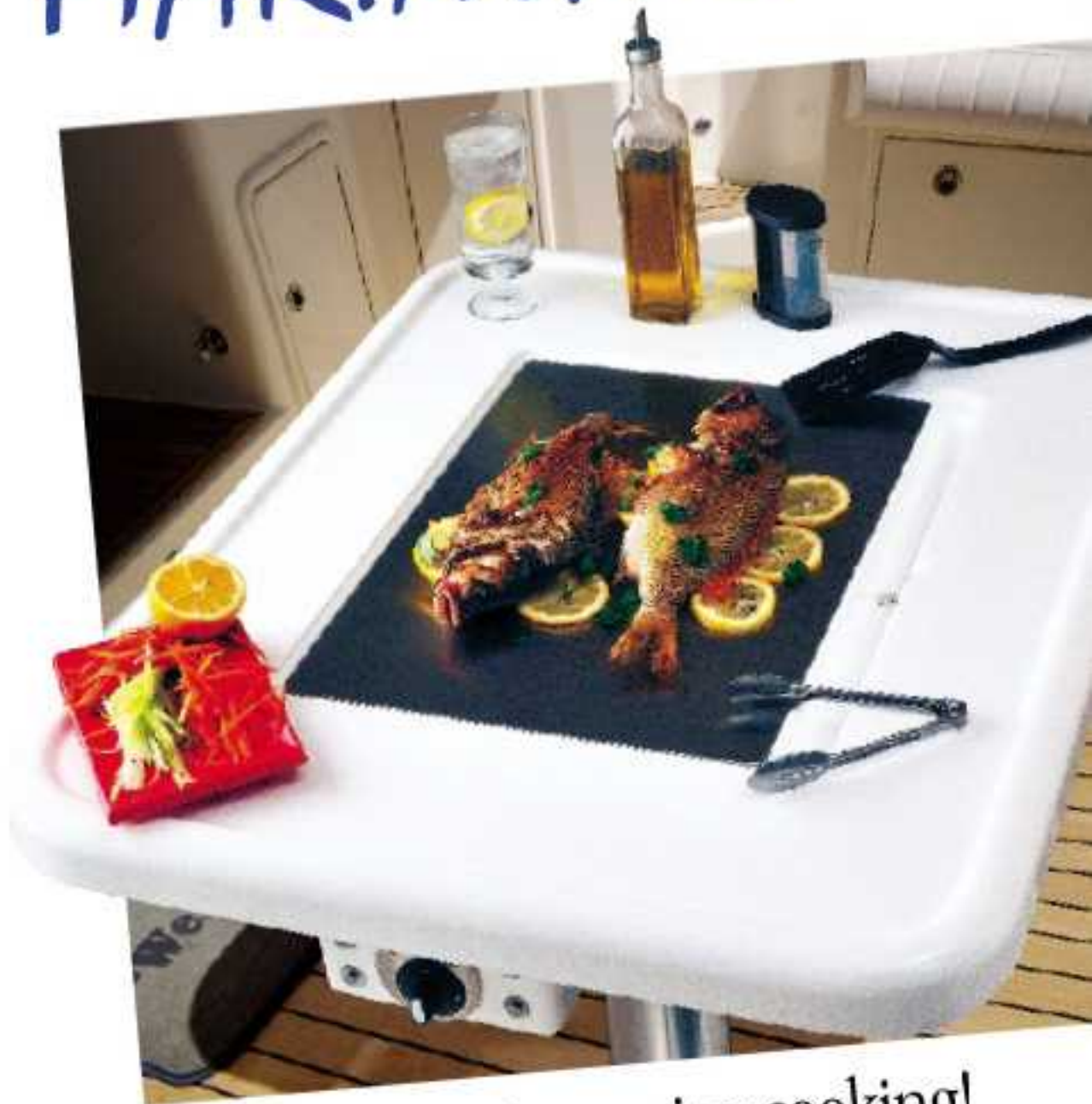


MARINYAKI



The new wave in marine cooking!

*Super Efficient Electric Appliance – No Volatile Fuels
Accurate Temperature Control for Superb Cooking Results*

Functional, stylish, efficient & safe...

Function, Style, Efficiency and Safety are all combined to provide the most innovative cooking appliance available for boats.

The revolutionary **MARINYAKI** 'Gunwale' mounted teppanyaki style hot plates are easily mounted in a rod holder and have a quick-release lever for adjustment to any angle.

- Electric and super fast heat-up
- Accurate temperature control
- Healthy and interactive Teppanyaki style cooking
- Built-in cleaning facilities

'Gunwale' Premier



Adjustable lever enables perfect levelling to any angle

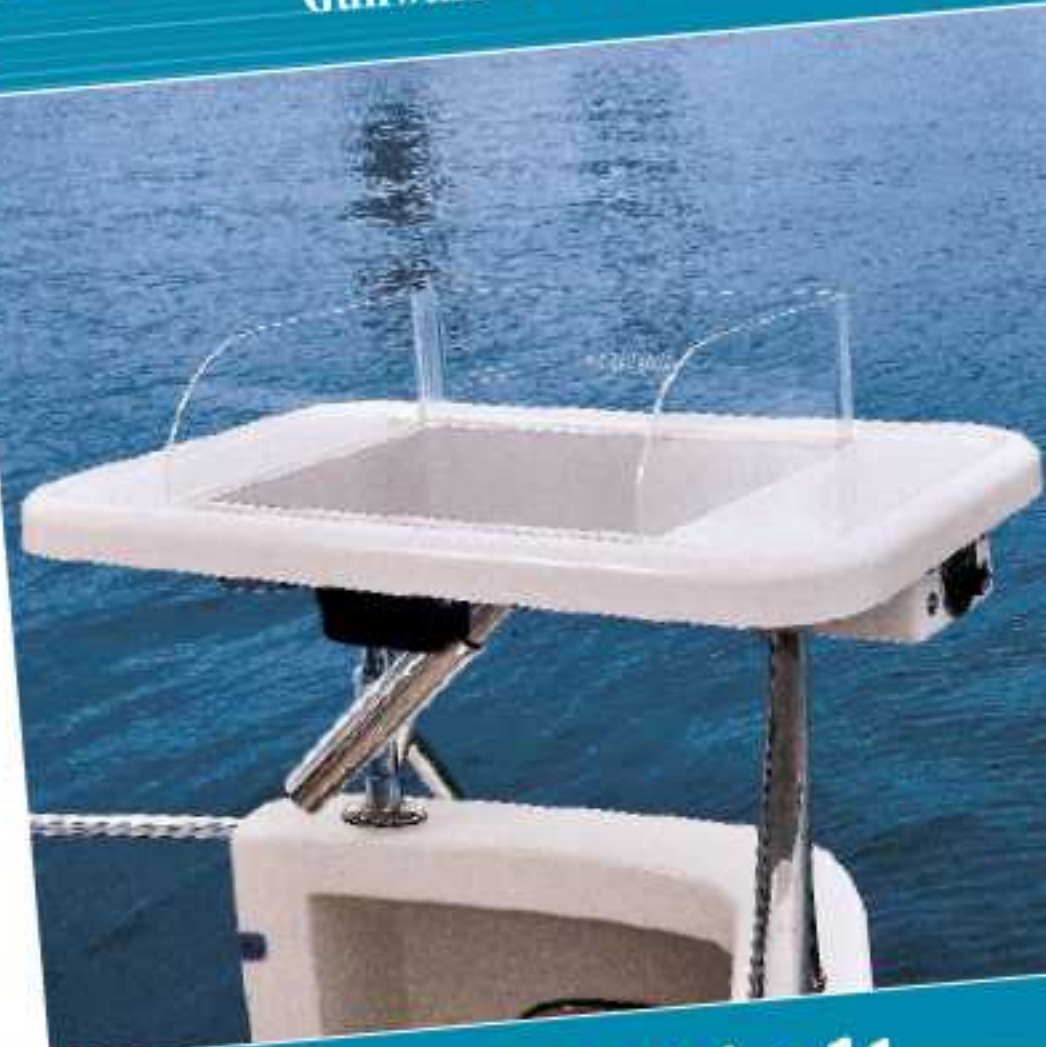


Folds up easily

Less than 15cm deep – ensuring easy store-away



'Gunwale' Standard
Twin Post Fixed Mounting



MARINYAKI



Cleaning Bin

Clean

The Built-In Cleaning Trap ensures there are no spills onto fine teak decks.

- Quick & Easy Cleaning
- Waste Collection Bin – simply slide out to empty
- Waste Drain for Outboard Drainage

Versatile

The fabulous 304 Grade Cook-N-Dine Stainless Steel cooking plate is recessed into a premium quality fibreglass table.



Filleting Board



General Table



Pedestal Model



Built-In Model

The 'Pedestal' Mounted Model is supplied with pedestal mount base attached and ready to simply place on the boat pedestal, plug in and turn on.

The **MARINYAKI** range of tables can be custom built in many colours and materials to suit any décor.

ACCESSORIES INCLUDED

- Collapsible Acrylic Wind Guard
- Cleaning Bin
- Reversible Filleting Board Infill



Distributor Details

MARINYAKI

www.cookndine.com