

Teppanyaki 1 zone

698011

Kochstationen Auxilium Indoor Outdoor

the built in teppan yaki grill from joko domus is made for the ones who want the most flexible fry top in their kitchen. avoiding the use of pans while cooking vegtables, fish or meat directly on the stainless steel griddle surface enables punctual temperature transmission, in steaming or frying technique. of course all this will be done without additional fat and unhealthy burning on. a smart technology; and finally also the cleansing is easy to do.

working top stainless steel
width 380 mm.
depth 510 mm.
height 60 mm.

hob Teppanyaki 1 zone
voltage 230 V.
power 2 W.
Average 0,8 Wh
protection 10 A.
plug Schuko type F