TEPPANYAKI electric griddle plate

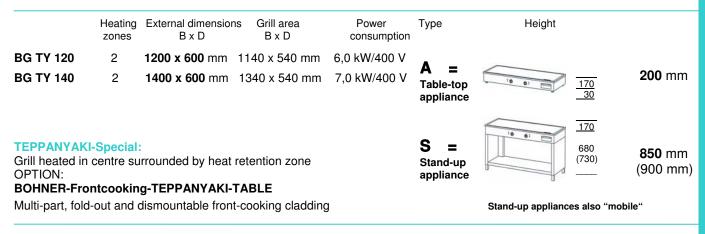




Der Bohner

Models

High-performance Electric griddle plates "TEPPANYAKI"



Practically all the aforementioned models are available as \mathbf{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 food 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 applicance 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.
 - 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!



aampetense in kitahen technique

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