

Teppan-Yaki Griddles



Model ITY-36

Griddle Features

- Stainless steel front, sides, and landing ledge.
- Welded stainless steel seams.
- One year parts and labor warranty.
- AGA and CGA design certified and NSF listed.



Model Numbers

Manually Controlled Griddles

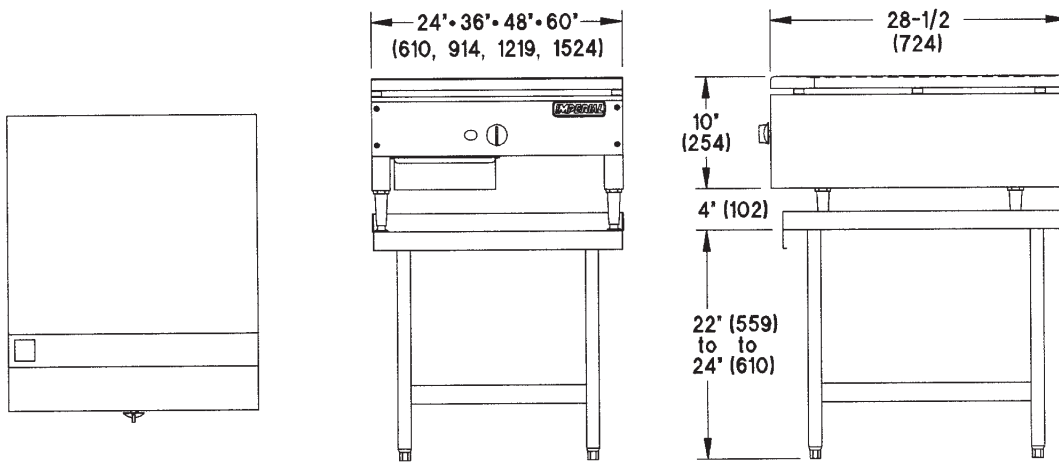
- ITY-24
- ITY-36
- ITY-48
- ITY-60

Cook Top Features - Griddle Top

- One 31.6 (NG) & 33.0 (LPG) mj/hour round burner creates a "hot spot" in the center of the griddle - unique to this style of cooking.
- Burner has an adjustable gas valve and continuous pilot for instant ignition.
- Thick $\frac{3}{4}$ " (19) highly polished steel griddle plate for a wide variety of cooking applications. Optional 1" (25) thick plate and optional chrome griddle top also available.
- Engineered with venting features that enable unit to be built into non-combustible cabinets or tables.
- Full 24" (610) depth plate for more cooking surface.
- 3" (76) wide grease trough with one piece rolled stainless steel front for easy cleaning.
- Large grease can with 1 gal. (3.8 L) capacity.

All measurements in () are metric equivalents.

Imperial Teppan-Yaki Griddle Series



Model #	Description	Dimensions (W x D x H)	NAT	LPG	Weight
ITY-24	610mm teppanyaki plate	610 x 725 x 255	31.6	33.0	93
ITY-36	915mm teppanyaki plate	915 x 725 x 255	31.6	33.0	148
ITY-48	1220mm teppanyaki plate	1220 x 725 x 255	31.6	33.0	204
ITY-60	1525mm teppanyaki plate	1525 x 725 x 255	31.6	33.0	256

NOTE: DIMENSIONS OF THE BACK GUARD HEIGHT HAVE BEEN MODIFIED TO AUSTRALIAN PREFERENCE, REFER TO DIMENSIONS ABOVE FOR HEIGHT, NOT ILLUSTRATION

Standard Exterior Specifications

Front, ledge, grease trough and sides shall be stainless steel with welded and finished stainless steel seams. Control knobs shall be durable cast metal with a polished chrome finish.

Griddle Top Specifications

Griddle burner shall be 31.6 (NG) & 33.0 (LPG) mj/hour (9 KW) round burner that shall be located at the center of the griddle plate to provide a "hot spot". The unit shall be engineered so that temperature gradually decreases toward the griddle plate edges. Burner shall have one adjustable gas valve with one standing pilot for instant ignition. Griddle plate shall be 1/8" thick, highly polished plate with no breaking-in required. Griddle plate depth shall be 24" (610). Unit shall be engineered with venting feature that enables the unit to be built into non-combustible cabinets or tables. Grease trough shall be 3" (76) wide grease with a rolled stainless steel front for easy cleaning. Grease can shall have a large capacity and be removable.

Gas: Manifold pressure is 5.0" W.C. for natural gas or 10.0" for propane gas. Manifold size 3/4" NPT. 3/4" pressure regulator supplied with equipment to be installed at time of connection. Specify type of gas and elevation if over 2000 ft. (610 m).

Clearance: For use only on non-combustible floors. Legs or casters are required for non-combustible floors. Provide 0" clearance from non-combustible surfaces and 8" (203) from combustible surfaces.

Optional Items

- Chrome griddle top
- Hardened 1" (25) thick griddle plate
- Griddle safety valve
- Set of four, 4" (102) adjustable legs
- Extra burner
- Griddle plate splashes rear and side
- Gas shut off valve 3/4" (19)
- Quick disconnect and flexible gas hose
- Stainless steel stands
- 6" (152) casters for equipment stands



Restaurant & Bar Solutions Pty Ltd
4 Robert Street Collingwood, Vic 3066
P: 03 9419 3333

E: sales@randbsolutions.com.au
W: www.randbsolutions.com.au