

TEPPANYAKI JAPANESE STYLE GRIDDLES

FEATURES

- Stainless steel exterior body
- Stainless steel exterior frame suitable for drop-in or free-standing unit
- Polished 3/4" thick and 24" deep steel griddle plate
- 30,000 BTU/hr. round burner creates a hot zone in the center of the griddle
- Large capacity removable grease can
- Stainless steel grease channel



ARTY-48

Shown with optional 1/2" side and back splash guard

Model	Width	Depth	Height	# Burners	Gas Output		Ship Weight	
					BTU/hr.	(kW)	Lbs	(kg)
ARTY-24	24" (610)	28" (712)	10½" (267)	1	30K	(9)	200	(91)
ARTY-36	36" (915)	28" (712)	10½" (267)	1	30K	(9)	300	(136)
ARTY-48	48" (1220)	28" (712)	10½" (267)	1	30K	(9)	365	(166)
ARTY-60	60" (1524)	28" (712)	10½" (267)	1	30K	(9)	450	(204)

Optional: Stainless Steel All Welded ½" Griddle Splash (24", 36", 48", 60")

RESTAURANT JET WOK RANGES (WITH HEAVY GAUGE STAINLESS STEEL TOP)

FEATURES

- Stainless steel front and sides
- Heavy gauge steel with welded-in 2" high ring
- 23 tip 150,000 BTU/hr. jet burner
- Brass control valve with large width aluminum handle
- Adjustable bullet feet for leveling
- 13" or 16" diameter wok rings

Model	Width	Depth	Height	# Burners	Gas Output		Ship Weight	
					BTU/hr.	(kW)	Lbs	(kg)
ARW-13	18" (458)	20" (508)	36" (915)	Jet	150K	(44)	145	(66)
ARW-16	18" (458)	20" (508)	36" (915)	Jet	150K	(44)	145	(66)



23 TIP JET BURNER

High heat
150,000 BTU/hr.



ARW-13

*Must specify type of gas and elevation if over 2000 ft. when ordering.

