

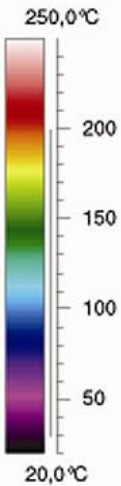




Standard Grill.



Even heat Spread on a teppanyaki table.....



CHE Grill.

Ideal for:-

Tepanyaki	Grills & Griddles	Frying pans
Baking Plates	Sauce pans	Deep Frying Pans
Hot plates	Crêpe pans	Industrial Processes
Toasted sandwich / panini makers	Panel Heating	Commercial Dishwashers

## FEATURES & BENEFITS

- Even distribution of heat over a large surface area
- No hot spots or cold spots or cold edges  
Better cooking, less food sticking
- Less mass required  
Better control  
Rapid heat-up, quick cool down  
Shorter waiting time  
Less accumulated heat – Energy saving
- The cooking surface can be split into zones, that can be controlled at different temperature
- Efficient heat transfer without the element being in direct contact/immersed in what it is heating.
- Slim-line design and low external heat losses provide new Design Freedoms

