



Item No. _____

Project _____

Quantity _____

Electric, Drop-In Teppanyaki Griddles Model: 148TT,160TT[12KW], 160TT-18KW



Model 148TT-12KW shown

SIZING AND PERFORMANCE GUIDE

Model/Width/KW	Surface Area	Controls
<input type="checkbox"/> Model 148TT-12KW	1104 sq. in.	2
<input type="checkbox"/> Model 160TT-12KW	1380 sq. in.	2
<input type="checkbox"/> Model 160TT-18KW	1380 sq. in.	3

SHORT/BID SPECIFICATION

Teppanyaki Griddle shall be a **LANG Manufacturing Model [specify width: 148TT-12KW" or 160-12KW"]** -__ [specify power 12 or 18-kW (for 60")] with: center mounted 6-kW incoloy sheathed heating elements, pressure clamped to plate bottom; solid state controls that react to 2°F temperature change; 1" thick polished cooking surface; 550°F high end temperature, 2" wide mounting flange and recessed griddle surface module and recessed control panel for installation in Teppanyaki cooking island; and all the features listed and the options/accessories checked:

STANDARD PRODUCT WARRANTY

One year, parts & labor

CONSTRUCTION FEATURES

- 1" thick precision machined, polished steel cooking surface
- 2" wide full parameter stainless steel top mounting flange
- Recessed cooking surface
- 6-kW heating elements center mounted, with 24" heated on 12-kW models and 36" on 18-kW model
- Separate, insulated stainless steel griddle and control modules

PERFORMANCE FEATURES

- Thick griddle plate retains heat and recovers fast
- Highly polished, recessed surface and continuously welded mounting flange speeds cleanup
- Heating elements incoloy sheathed, for long life
- Elements are pressure clamped to bottom of griddle plate, for more even heating
- Recessed control panel protects control knobs
- 550°F high end temperature for rapid cooking

CONTROL PACKAGE

- Solid State Controls which react to a 2°F temperature change
- Independent temperature control every 12" [center of griddle]
- Power-to-element pilot lights provided for each control
- 175° to 550°F temperature control, in 25° increments



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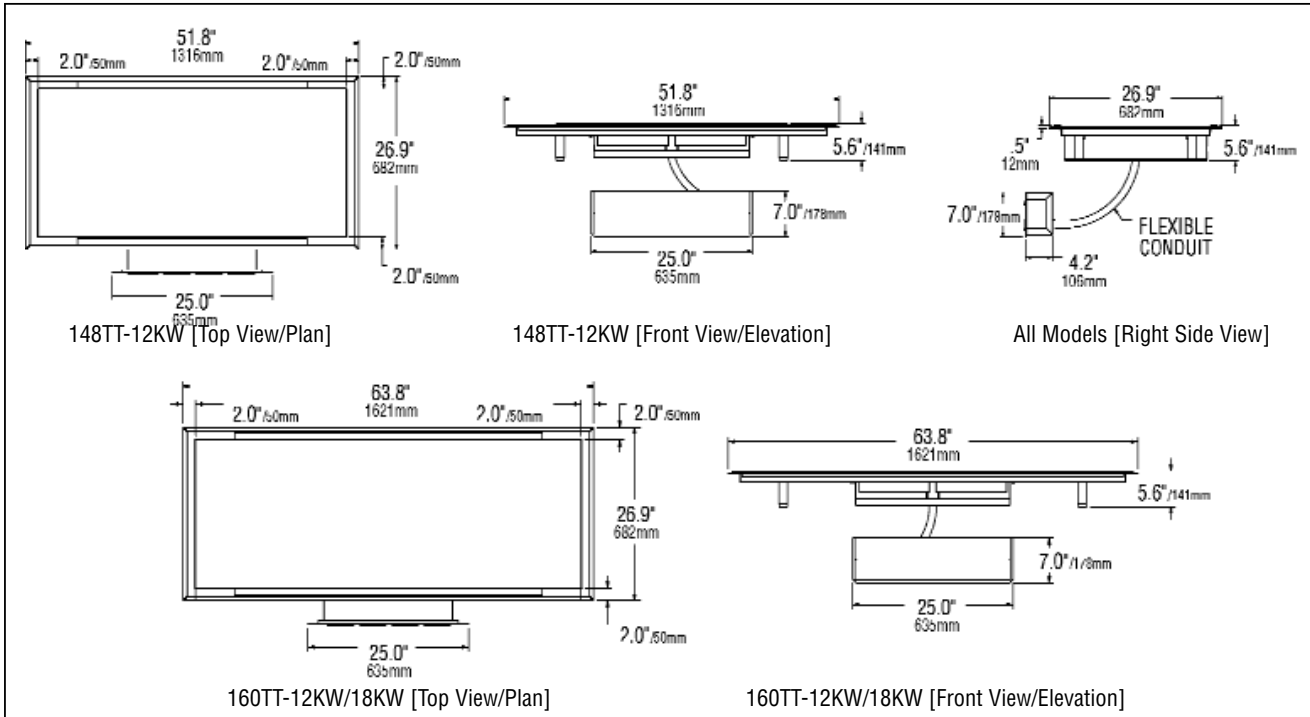
Electric, Drop-In Teppanyaki Griddles Model: 148TT,160TT[12KW],160TT-18KW

INSTALLATION REQUIREMENTS

- (E) 208V, 3-phase, field convertible to 240V or 1-phase; or optional 408V, 3-phase power connection
- Installation in approved Teppanyaki cooking island. [Provided by others] See below for rough openings required for griddle and control panel modules.
- Installation under approved vent hood required. [Connections from rear. See below for location and power requirements]

OPTIONS & ACCESSORIES

- 408V, 3-Phase operating voltage



Model	Top-Rough Opening		Controls-Opening		Clearance from combustible surface	Weight		Freight Class
	Width	Depth	Height	Width		Actual	Shipping	
148TT-12KW	48.3" 1227mm	23.5" 597mm	6.7" 170mm	22.2" 564mm	Sides: 0" Back: 0"	376 lbs. 171 kg	525 lbs. 239 kg	85
160TT-12KW 160TT-18KW	60.3" 1531mm	23.5" 597mm	6.7" 170mm	22.2" 564mm		470 lbs. 214 kg	665 lbs. 302 kg	

Model	Total kW	Maximum AMP Per Line				
		208V/3-Phase	240V/3-Phase	480V/3-Phase	208V/1-Phase	240V/1-Phase
148TT-12KW	12.0	50.0	43.3	21.7	57.7	50.0
160TT-12KW	12.0	50.0	43.3	21.7	57.7	50.0
160TT-18KW	18.0	50.0	43.3	21.7	86.5	75.0

CAD SYMBOLS & PRICING



Due to continuous improvements, specifications subject to change without notice.



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