

# 1. DUCTLESS SYSTEMS. TEPPAN TABLE

## Description

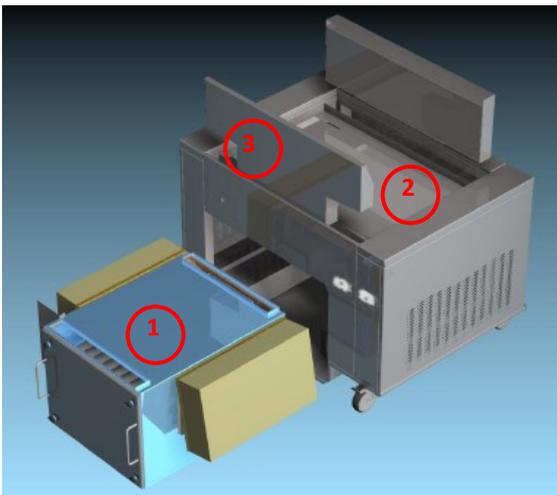
The Teppan Table offers a cooking system using a Steel plate and at the same time allows the fumes generated to be filtered. The system makes it possible to cook in spaces that do not have the possibility of smoke extraction, to increase the size of a kitchen in buildings where it is not possible to install a new extraction duct or to cook in the dining room itself. It also offers the option of having wheels that allow it to be moved around the premises.

## Parts of the system

1. A block containing the electrostatic filters, a fan, active carbon filters and flow regulation with an integrated variable speed drive.
2. A 4KW steel plate.
3. A fume collection area next to the griddle.



**Teppan Table Version**



## Operation

The smoke enters the filtration zone which includes a first mechanical filtration stage (dynamic filter) that filters the larger particles.

It then passes through the filtration block which consists of a second dynamic filter and two stages of electrostatic filtration with a combined efficiency of over 99%.

Finally, it circulates through the fan and the active carbon filters to exit to the outside through the side walls.

*The machine is not intended for the filtration of flammable fumes or explosive vapours. For electric cooking equipment only.*

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## Measurements and characteristics

- \* The smoke is filtered and deodorized.
- \* High and constant efficiency.
- \* Easy to assemble and install
- \* Low maintenance cost.
- \* Easy to clean.
- \* System without chimney.
- \* This cost is comparable to that of a conventional installation.
- \* Electronic control of fan and plates very easy to use (see photos).



Model	Structure dimensions (mm)	Plate dimensions (mm)	Power	Connection
Teppan Table	1270 x 900 x 980	1090 x 645	4KW	380/220 Three-phase

## Technical fundamentals of operation

### Stage 1: MECHANICAL FILTRATION.

Filters particles down to 3 microns.

Mechanical filtration is carried out by means of a set of louvred filters similar to those used in industrial kitchens, which are capable of filtering the largest particles (over 3 microns) by centrifugation.

### Stage 2: ELECTROSTATIC FILTRATION.

Filters particles to 0,01 microns.

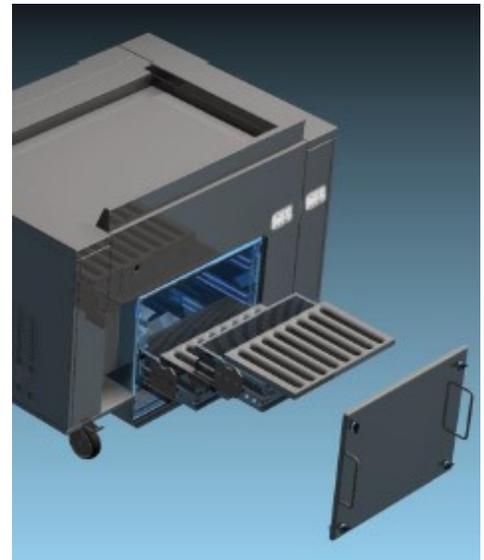
The electronic air filter is a particulate trap based on the principle of electrostatic precipitation.

These electrostatic filters and some special dry filters are the only ones capable of separating particles of less than 5 microns. The efficiency threshold of the filters is in the order of magnitude of 0,01 microns.

### Stage 3: ACTIVE CARBON FILTRATION.

Eliminates odours.

The ability of activated carbon to remove odours from the air (by the adsorption mechanism) is well known. With an activated carbon filter in grain, it retains the odour of the smoke previously filtered.



With the purchase of the equipment, an **instruction manual** for maintenance, electrical connections, safety systems, etc. is included.

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Photo 1 & 2.



Original standard unit of the Teppan Table model. It allows the customer to see the cooking and no fume extraction is needed in that area of the room.

## Specific dimensions Teppan Table

