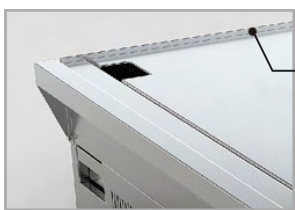
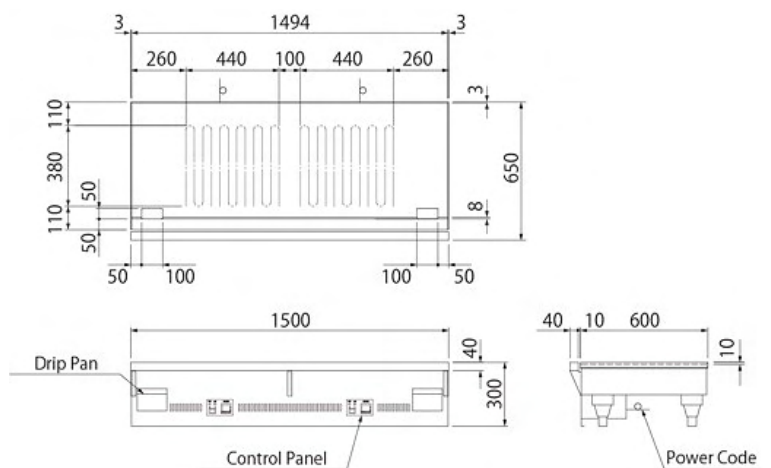




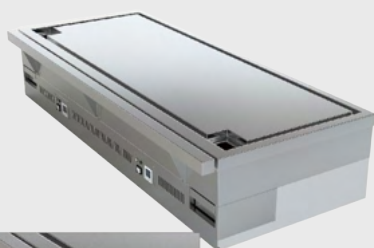
Custom Made Teppanyaki

Various models available according to use

Teppanyaki are griddles that have been specialized for preparing steaks. The arrangement and length of the heating elements on Fujimak's custom teppanyaki make it possible to customize the heating area. This gives users complete freedom to customize it to their liking. We recommend this product as a versatile cooking appliance that can be used not only to fry hamburgers, grill steaks, seafoods, vegetables, and a variety of other foods but also to toast bun surfaces and warm sauces.



Raised flat bars around the griddle prevent oil from escaping.



A stainless steel plate surrounding the griddle prevents heat conduction from heating the surrounding area.



The entire top plate surface is made of steel. Because the surface is flat, grooves have been incorporated around the plate to prevent oil leakage.

Customized Case

Griddle with ducts

The griddle is designed for installation in restaurants that do not have ceiling exhaust ducts by integrating ducts into the chassis of the product and incorporating ventilation features. The design ensures quiet operation by locating the suction fan several meters away. A silent-type motor is also used to transport air, ensuring a pleasant, quiet experience for customers.

In the unlikely event of a fire in the ducts, a built-in automatic fire extinguishing device can extinguish it immediately. This product is installed in hotels and other establishments where food is prepared in front of customers.



Custom design

This is a countertop teppanyaki that can be positioned to accommodate various kitchen sizes. The plate thickness is customizable to suit your needs (standard thickness: 19 mm), and the plate's heat storage capacity helps minimize temperature drops. Choose between digital and analog controls to adjust the temperature.

Countertop teppanyaki

This countertop teppanyaki can be installed on a cold base or cabinet. It offers excellent work efficiency, as food and tableware can be taken out on the spot.



Airflow fan teppanyaki

When preparing food in front of customers, the airflow fan creates an air barrier between the teppanyaki and the counter, preventing exhaust, heat, smoke, and cooking oil splashes from reaching customers' seats. This design helps to ensure a comfortable eating environment for customers.