



- Professional Teppanyaki Equipment Manufacturer
- Global Restaurant Solutions
- Since 2004

Every Detail, Designed

From copper plates to smokeless filtration, everything is customizable —because in your kitchen, **no detail is small.**



COOKER  **AKI**

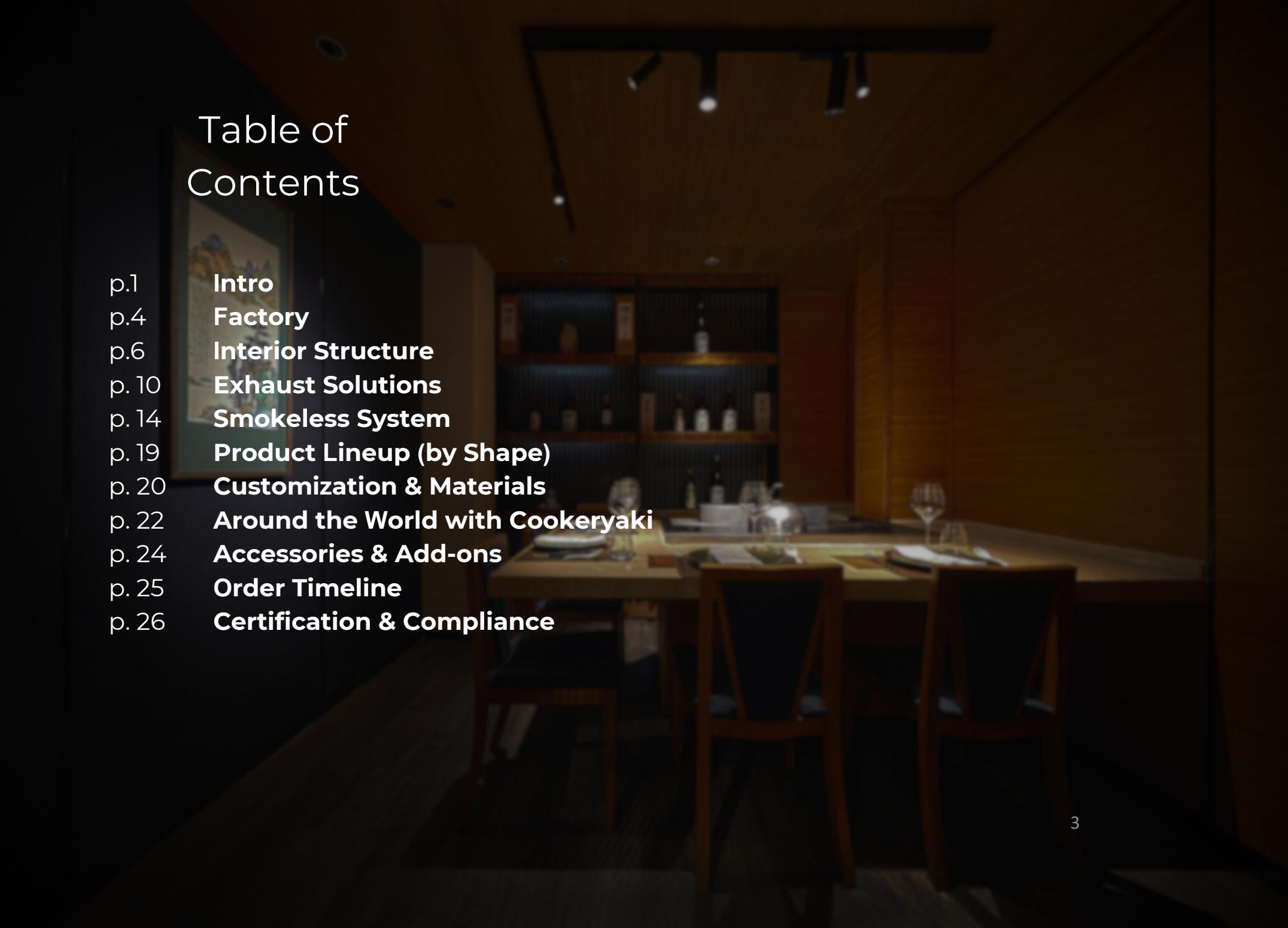


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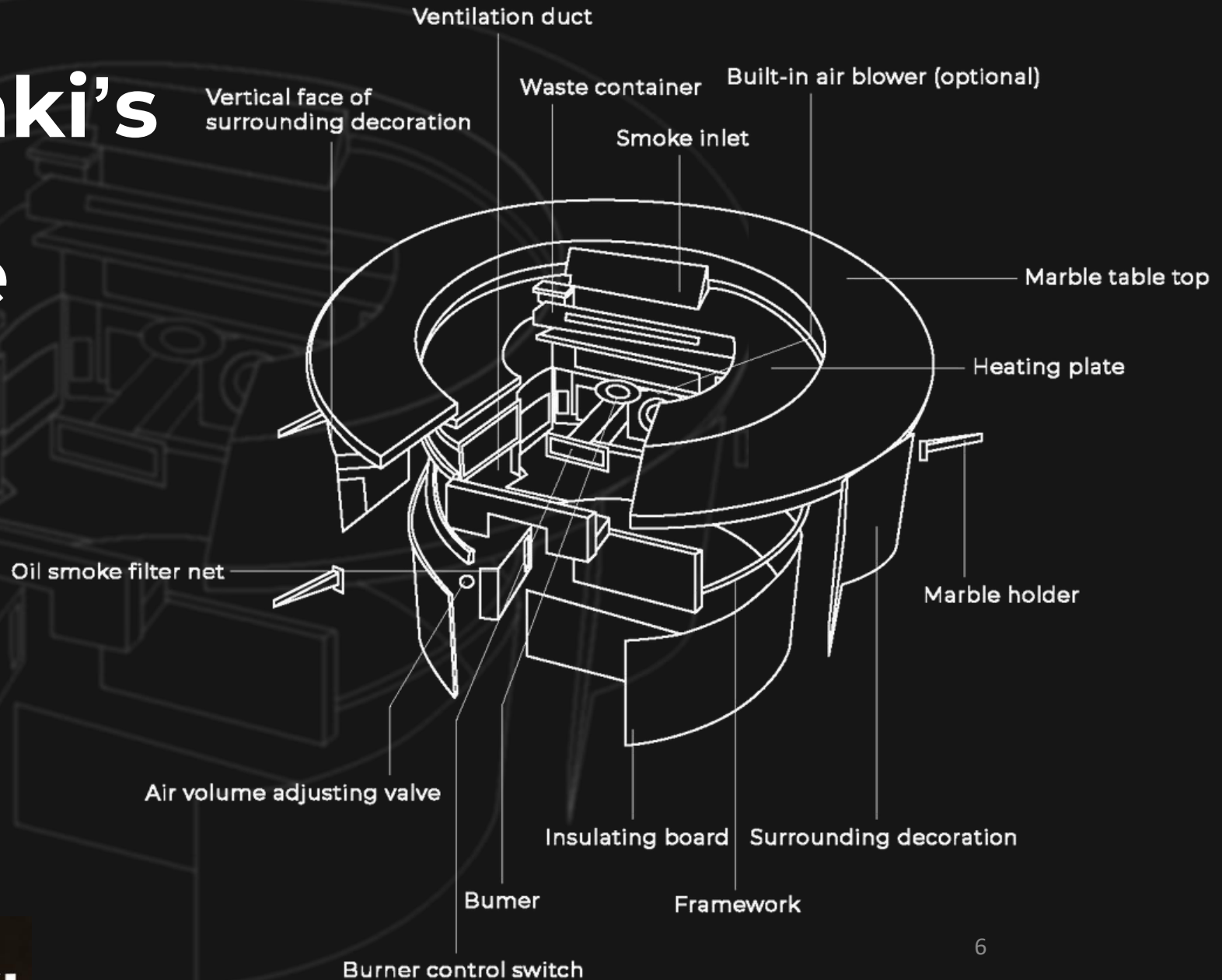
Powerful Manufacture

- 20+ Years Experience
- Global presence with subsidiaries in Southeast Asia and the US
- Professional one-stop service: design, production, QC, logistics & after-sales

- Premium quality, strict quality control
- Tailored equipment for your business
- Innovative design, superior performanceLeading manufacturer in the industry
- Stable performance, long service life
- Global partner for food equipment



Cookeryaki's Interior Structure



Heating Methods

GAS

Hands-on heat and responsive flame—great for chefs who prefer to control the fire.

To Reach
500° F:



10-15
mins

ELECTRIC

Quick heat-up and precise digital control — best for quiet, consistent service with planned preheat.



6–10 mins (Heating tube)
3–4 mins (Induction coil)



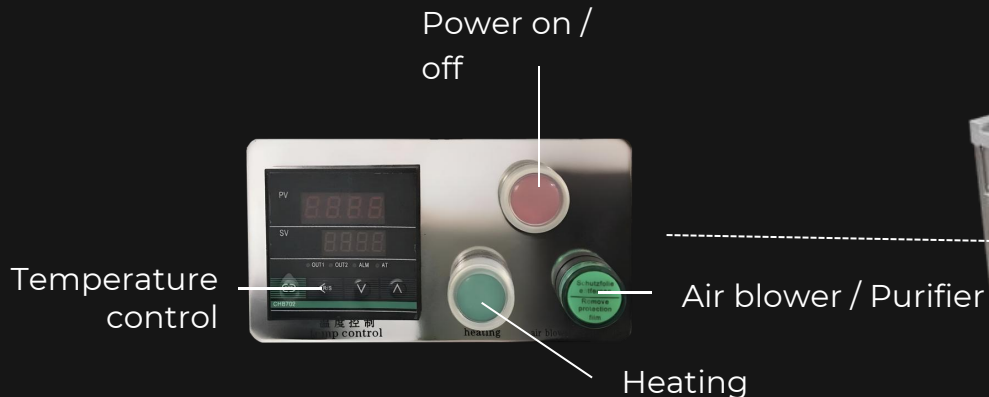
Heat That Works Harder



Gas teppanyaki

Gas Type

- Natural Gas
(42377.6 BTU/h)
- Liquefied Petroleum Gas
(42185.4 BTU/h)
- Liquefied Propane
(86266.8 BTU/h)



(Available for electric teppanyaki)



Electric teppanyaki

Heating Elements

- Electric tube
- Induction coil

Voltage

- 208~415V(Custom)

Phase

- Single / Three

Electric Teppanyaki



VS.

Gas Teppanyaki



Electric Heating Tube or Induction Coil

- ✓ No Time Wasted — heats up within minutes
- ✓ Digital control with display — temp accuracy up to 932°F
- ✓ Quiet, clean, and precise — ideal for indoor private dining
- ✓ Premium energy profile — built for high-spec kitchens
- ✓ Noise level: ~50 dB for electric heating tube, 50-60 dB for induction cooker coil
- ✓ Fit to updraft, downdraft, or smokeless

- ✓ Strong heat — great for high-volume or open kitchens
- ✓ Manual control — preferred by chefs who cook by feel
- ✓ Offer greater flexibility for outdoor
- ✓ Simple system — fewer electronic parts, easy maintenance, longer shelf life
- ✓ Lower operating cost over time
- ✓ Fit to updraft, downdraft, or smokeless — smokeless requires adequate indoor ventilation

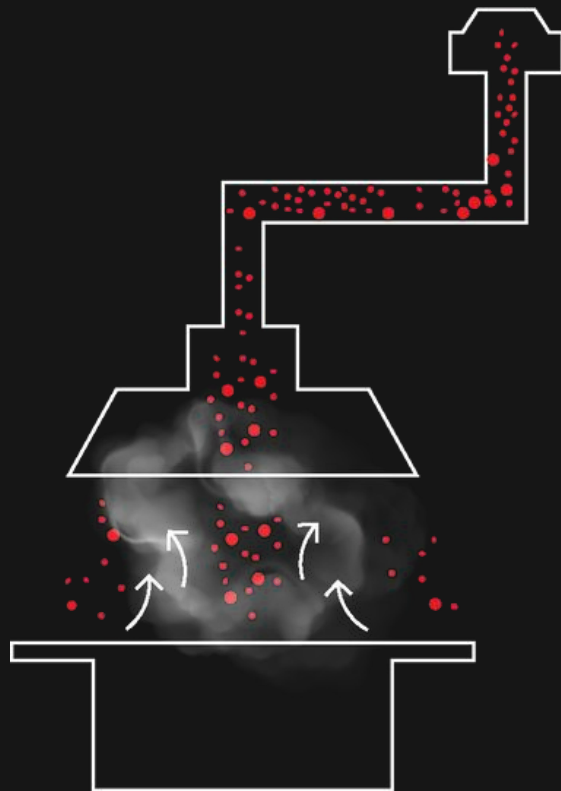
Exhaust Solutions

Cookeryaki Tailors for You: **Updraft**,
Downdraft, or **Smokeless**. The Right
Exhaust Solution for Every Space.

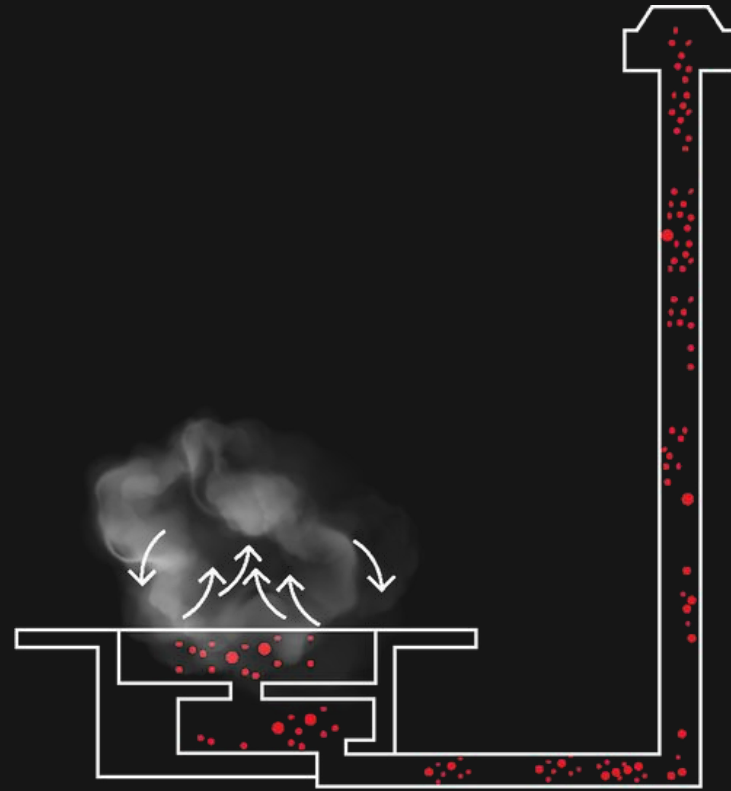


When Duct-Free Isn't an Option

Traditional Updraft & Downdraft Systems Built to Match Complex Layouts



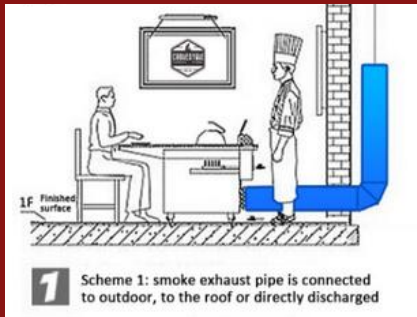
Updraft System



Downdraft System

4 Ways for Downdraft Exhaustion

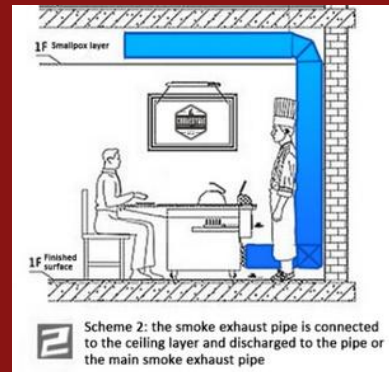
OPTION 1: DIRECT OUTDOOR VENTING



Exhaust pipe extends to the exterior wall or roof for direct discharge.

→ Ideal for kitchens with wall or rooftop access

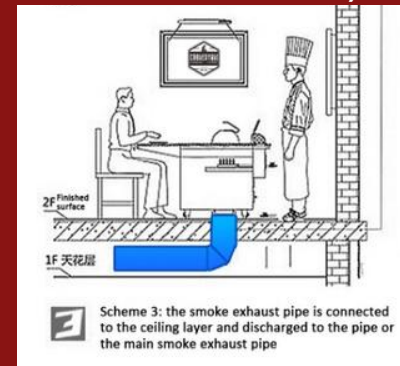
OPTION 2: CEILING DUCT CONNECTION



Connects into a ceiling-level duct or building's main exhaust system.

→ Best for buildings with overhead infrastructure

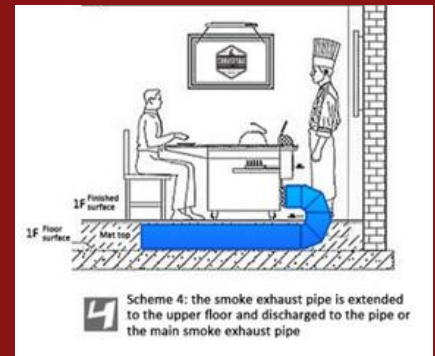
OPTION 3: UNDERFLOOR EXHAUST (PRE-CONSTRUCTION)



Pipe runs below and connects to vertical shaft or exhaust.

→ Requires preplanning; offers cleanest visual finish

OPTION 4: UPPER FLOOR DISCHARGE



Exhaust pipe extends to the next floor and connects there.

→ Useful in multi-floor spaces with limited access

When Duct-Free Isn't an Option

Traditional Updraft & Downdraft Systems Built to Match Complex Layouts

	Updraft (Ceiling Hood)	Downdraft (Floor Duct – 4 Configurations)
Visual Impact	Visible hood above the table	Clean aesthetic — no overhead ducting visible
Performance	Excellent capture power, works with high ceilings	Efficient when well-designed and paired with purifier
Best Fit For	Chain restaurants, open kitchens with high clearance	Custom interiors, high-rise buildings, luxury rooms
Installation	Requires ceiling clearance and vertical duct routing	Requires underfloor or multi-floor access planning
Access & Maintenance	Easier access for cleaning	Access varies by route; may require design foresight

Built For Conversation Powered For Performance

Cookeryaki's smokeless electric teppanyaki system uses a low-noise air purification module designed for private dining rooms and executive settings.



Purified. Simplified. Duct-Free.

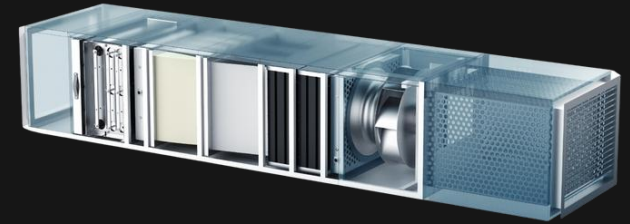
A self-contained purification
system made for teppanyaki—
clean air, no compromise.

[airwork-
group.com/en](http://airwork-group.com/en)



Smokeless by Design

cookeryaki's integrated smokeless system uses a multi-stage purification process to eliminate oil and odor, **eliminating the need for overhead or floor ducting.**



Dual-layer
activated
carbon filtration

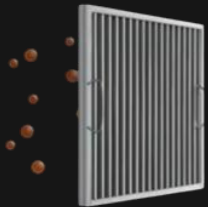
Washable
internal
purifier

Smart airflow
control
for consistent
extraction

How Airwork® Works

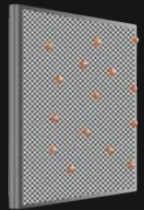
A 6-stage process for silent, effective smoke elimination.

1. Baffle filter separates 90% of the grease.



Baffle Filter

2. Mesh filter screens out large grease particles.



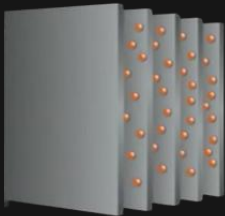
Mesh Filter

3. The ionizer gives the grease particles a charge.



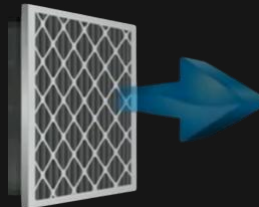
Ionizer

4. Charged particles stick to the collecting plates. Odor particles remain.



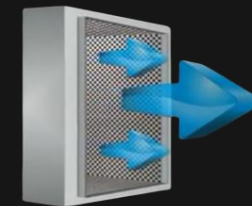
Collectors

5. Carbon filter removes odor particles.



Carbon Filter

6. Muffler reduces sound as air returns to the room.



Muffler

Smokeless or Traditional— Which Fits Your Space?

Not sure which to choose? Send us your layout — our engineers will handle the airflow.

Smokeless System (Airwork®)

- 🔥 No external ducting required
- 🔥 Integrated air purification with dual carbon filters
- 🔥 Available with electric models in all kinds of environment — gas models supported with proper indoor ventilation (**Not for sealed or unventilated spaces**)
- 🔥 Modern, self-contained design
- 🔥 Noise level: ~55-70 dB

Traditional Exhaust System

- 🔥 Requires ducting to ceiling, wall, floor, or upper level
- 🔥 Connected to building's HVAC or standalone exhaust
- 🔥 Ideal for pre-built kitchens or larger, open-layout restaurants
- 🔥 Flexible layouts, multiple venting schemes available
- 🔥 Varies based on ductwork and fan type

Fits Any Floor Plan

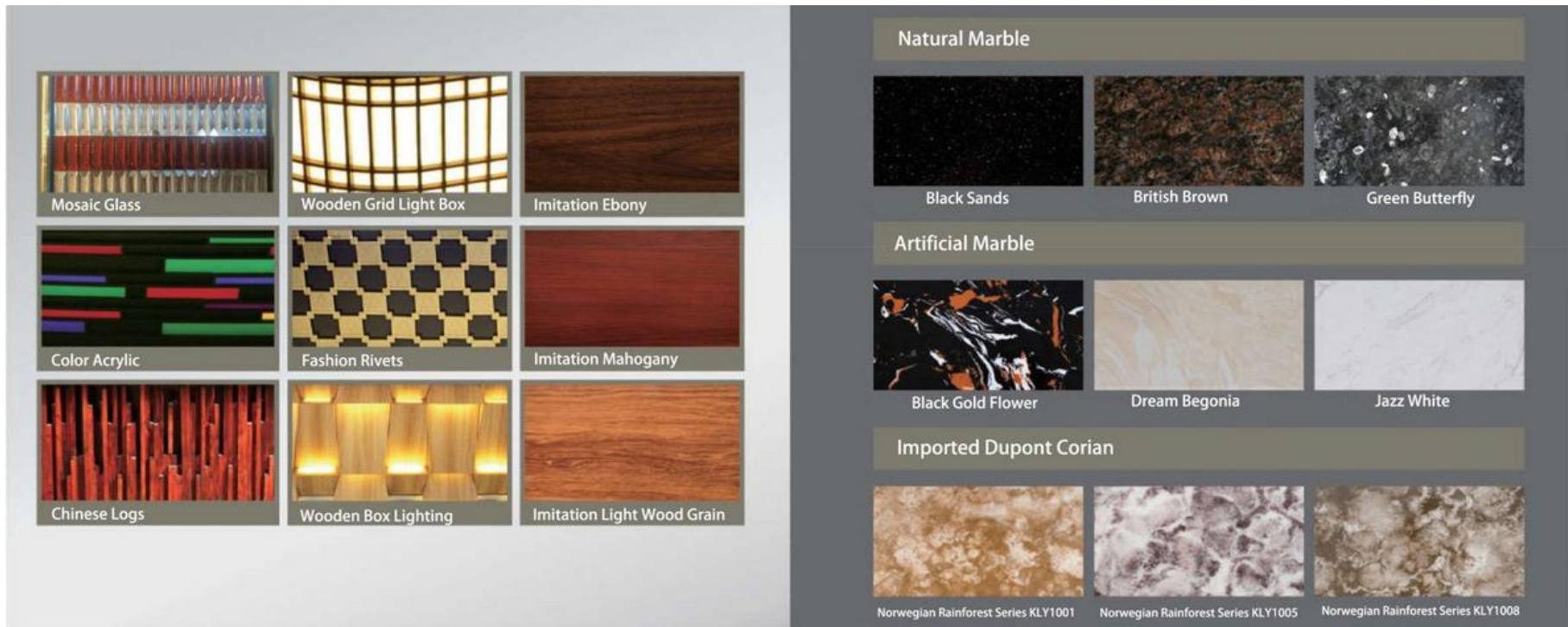
6 to 16 seats. Built your way.



Built Your Way

From white marble to brushed copper, **every surface is a statement.**

Marble Counter Top



Anything is possible !



Chosen by Global Icons

From luxury hotels to beloved restaurant chains — **trusted worldwide.**



Trusted by Chefs Worldwide

From Michelin-level showpieces to family-run hidden gems — Cookeryaki's systems are serving meals across 27 countries and counting.



Accessories & Add-ons

Tools That Complete the Table



Customization Options

- Storage drawers
- Utensil holders
- Plug-and-play power modules
- etc.

Spatulas, knife & fork, pot cover – everything within arm's reach

From Order to Installation: What to Expect

1

Custom
Design
Confirmation:
1-3 days

2

Manufacturing
Timeline:
3-4 weeks

3

Shipping &
Packaging: **4-5 weeks** for sea
freight, **1 week**
for air freight

4

On-Site Prep
(electrical
hookup, marble
install):
1-2 days

5

Remote
Support &
After-sales
Service: **24
hours online**

6

Warranty
1 years

WE'LL WALK YOU THROUGH EVERY STEP.

Certified to Perform

VERIFICATION OF CONFORMITY

S/N: 011942

No.: **ICR/VC/HCT260303**

Name and address of Applicant

SHANGHAI COOKERYAKI TECHNOLOGY CO., LTD.
Room 110, No. 389 Jinwan Road, China (Shanghai) Pilot Free Trade Zone

Name and address of manufacturer:

Hua'an Zhiming Kitchen Equipment Co., Ltd.
No. 6 Kaibuo Road, Economic Development Zone, Hongze District,
Hua'an City, Jiangsu Province, China

Product name:

TEPPANYAKI

Product types

EDB-11, EDB-12, EDF-11, EDF-8, EDO-10, EDR-10, EDR-8, EDS-8,
EDU-11, EDU-12, EDY-12, ETB-11, ETB-12, ETF-11, ETF-8, ETQ-10,
ETR-10, ETR-7, ETR-8, ETS-8, ETU-11, ETU-12, ETY-12, GB-11, GB-12,
GF-11, GF-8, GO-10, GR-10, GR-7, GR-8, GS-8, GU-11, GU-12, GY-12
n/a

Product trademark:

Verification was carried within following scope:

Information on the Declaration of Conformity:

Result:

Legislation: LVD [2014/35/EU]

EN IEC 60335-2-9:2023+A11:2023
EN 60335-1:2012

Result: EMC [2014/35/EU]

EN IEC 55014-1:2021
EN IEC 55014-2:2021
EN IEC 61000-3-2:2019
EN 61000-3-3:2013+A2:2021+AC:2022

The assessment process has been carried out in accordance with individual rules and conditions agreed with the applicant. Evaluation has been carried out in accordance with:

Test report:

CTT202603040001

Tests conducted by:

Zhejiang Coretech Testing & Certification Co., Ltd.

Issue date:

04.03.2026

Expiration date:

03.03.2031

Remarks:

- VoC was issued on voluntary basis and does not imply meeting all essential requirements listed in Declaration of Conformity.
- For introducing this product on European market may be needed EU-type examination conducted by appropriate Notified Body.

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Edition: 5.1.18 of 06/3.2024

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RECOGNIZES

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China

AS COMPLYING WITH NSF/ANSI 4 AND ALL APPLICABLE REQUIREMENTS.
PRODUCTS APPEARING IN THE NSF OFFICIAL LISTING ARE
AUTHORIZED TO BEAR THE NSF MARK.



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March 3, 2025
Certificate# C0670088 - 01



Start with a sketch.
End with a masterpiece.



Get In Touch

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www.cookeryaki.com