COOKERYAKI

TEPPANYAKI & PIZZA SOLUTIONS

EST. 2004

See To Believe



TEPPANYAKI GRILL TABLES

FACTORY

EST. 2004 · SHANGHAI, CHINA

cookeryaki.com · marketing@cookeryaki.com



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EXPORT CATALOGUE · 2026

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About Us

Focused on commercial teppanyaki equipment with built-in fume extraction for over 20 years.



2004

FOUNDED, FOCUSED ON TEPPANYAKI EQUIPMENT

COOKERYAKI was founded in 2004 and has focused on the design, manufacturing and technical development of commercial teppanyaki equipment with built-in fume extraction. Rooted in the domestic market, we have served close to 10,000 restaurant customers and hold dozens of patents granted by China's National Intellectual Property Administration. Our products are NSF and CE certified and are sold in countries and regions around the world.

2007

FACTORY AND R&D CENTER

In 2007 the company established its teppanyaki equipment factory and R&D center in Huai'an, Jiangsu, with more than 5,000 sqm of dedicated production space. Innovation and quality are central to what we do: we follow detailed production standards and build practical, eco-friendly design into every teppanyaki machine.

2014

PRODUCT RANGE EXPANDED

In 2014, drawing on years of technical expertise and a deeper understanding of customer needs, COOKERYAKI expanded its product line from teppanyaki grills to commercial grilled fish ovens, lava-stone pizza ovens, commercial skewer grills, yakitori grills and round open-kitchen grills. The move carried the strengths built up in heating, temperature control and structural design into a wider range of commercial cooking.

2022

OUR OWN RESTAURANTS

In 2022 the group's headquarters opened its first Ximi Teppanyaki restaurant in Hongqiao, Shanghai, followed by restaurants at Shanghai Tower (68th floor, beside the Oriental Pearl Tower), the Shanghai Expo site and Magnolia Plaza, as well as in Zhejiang and Jiangsu, reaching 11 directly operated restaurants in total. Running our own restaurants lets the equipment be tested in real daily operation over the long term, and keeps the brand close to what restaurant operators actually need, so design and function keep improving.

Present

We sincerely invite you to visit Cookeryaki



01

Showroom

Our headquarters and equipment showroom are in Shanghai Pudong, near Shanghai Disney Resort.

02

Factory

Our own factory and R&D center in Huai'an, Jiangsu, 5,000+ sqm of production space.





03

Restaurants

We also run Ximi Teppanyaki, 11 restaurants of our own across Shanghai, Zhejiang and Jiangsu.

04

Present

You are welcome to visit us for a tour and see the equipment in person.

BOOK A VISIT

marketing@cookeryaki.com



SECTION TWO

Teppanyaki Grill Tables

Four series, multiple shapes, one platform — plate, extraction and purification built into the body.

SERIES	Master, Classic, Copper Plate, Multi-function Custom	06–09
SIZES & SEATING	Footprint, seat count and counter options	10
SPECIFICATIONS	Plate, power, temperature, weight	11
CONSTRUCTION	Section through the body and the plate	12
AIR PURIFICATION	Six-stage filtration inside the unit	14
EXHAUST SYSTEMS	Duct routing and vent positions	15
APPLICATIONS	Eight formats, from restaurant to villa	16–17

Master Series

25mm
QUENCHED STEEL PLATE

Built for kitchens that work with premium ingredients and care about timing.



25mm Quenched Plate

Thicker plate holds more heat, so the surface stays stable when food goes on.

Wear-Resistant Surface

Hardened surface, resistant to everyday spatula wear.

STANDARD SHAPES



SEMICIRCULAR



ROUND



ARCHED



FAN-SHAPED



OVAL



HORSESHOE

Custom shapes available, geometry confirmed against drawings

Classic Series

20mm
STEEL PLATE

The cooking surface is a 20mm plate: fast to heat, even across the whole surface, and enough for almost any menu.

Fast, Even Heat

Heats up quickly and spreads heat evenly, and covers almost any menu.

Most Specified

The great majority of teppanyaki restaurants and private clubs we have worked with use this series.



STANDARD SHAPES



SEMICIRCULAR



ROUND



ARCHED



FAN-SHAPED



OVAL



HORSESHOE

Custom shapes available, geometry confirmed against drawings

Copper Plate Series

20mm
SOLID COPPER PLATE

Copper moves heat faster and spreads it more evenly than steel. On gentle-heat dishes the difference shows.



Faster, Even Heat

The plate heats up quickly, holds an even temperature edge to edge, and is easier to control.

Copper You Can See

The warm copper tone alone sets it apart from a common steel griddle, and gives the restaurant a feature guests notice.

STANDARD SHAPES


SEMICIRCULAR


ROUND


ARCHED


FAN-SHAPED


OVAL


HORSESHOE

Custom shapes available, geometry confirmed against drawings

Multi-Function

Made to order
SHAPE · SIZE · FUNCTION

The shape follows your floor plan, the functions follow your menu, and both are built into one table.



Any Shape

L-shaped, curved, polygonal, cornered. It can follow a wall, wrap a column, and take as many seats as the room allows.

Several Stations, One Table

Griddle, induction, fryer, steamer, hot pot, holding area. Split into two zones, each controlled separately.

From Drawing to Delivery

Send a size, a photo or a drawing. A plan and a quote come back first, then we build it in our own factory.

MULTI-FUNCTION BUILDS



DUAL STATION



WITH INDUCTION



WITH BBQ



EXTRA MODULES



XL SECTIONAL

Layout design and extraction planning are included

Sizes & Seating

These standard shapes, sizes and seat counts cover most restaurants. Custom shapes and multi-unit tables are made to order.

SERIES

Master Series
25mm quenched steel

Classic Series
20mm steel

Copper Plate
20mm solid copper

Multi-Function
Planned to the site, any number of seats

STANDARD SIZES



Rectangular

7 seats
1200 × 850 × 850 mm

8 seats
1600 × 850 × 850 mm

10 seats
2400 × 850 × 850 mm



Fan-Shaped

8 seats
1700 × 850 × 850 mm

11 seats
2300 × 1071 × 850 mm



Semicircular

8 seats
1700 × 850 × 850 mm



Oval

10 seats
2400 × 850 × 850 mm



Arched

10 seats
1800 × 1330 × 850 mm

12 seats
1800 × 1830 × 850 mm



Horseshoe

11 seats
2300 × 1051 × 850 mm

12 seats
2600 × 1051 × 850 mm



Round

12 seats
Φ1700 × 850 mm



Custom Shape

Custom
4800 × 3300 × 800 mm

Equipment Specifications

A side-by-side comparison of the specifications of each Cookeryaki teppanyaki grill table series.

PARAMETER	Classic Series	Master Series	Copper Plate Series
Heat Mode	Electric heating tube, induction plate		Electric heating tube
Frame	40 × 40 × 2.5mm galvanized steel tube		
Cooking Area	Heating tube 700 × 500mm (enlargeable) Induction plate 600 × 500mm		Heating tube 700 × 500mm (enlargeable)
Voltage / Power	380V / 9KW · 220V / 5KW customizable		
Cooking Temperature	200–260°C recommended, adjusted to the ingredients		
Griddle Thickness	20mm	25mm	20mm
Griddle Material	Alloy steel	Quenched high-hardness alloy steel	Copper plate
Control Panel Material	Stainless steel 304 / 201		
Net Weight	200–550 kg (by series and size)		
Decoration	Marble / customizable		
Certification	NSF, CE		
Optional Accessories	Oil fume purifiers, fans, induction cookers, grills, mini hot pots and more		
Included Accessories	Stainless steel exhaust outlet, grease screen, oil tray, 1/9 GN pan, leveling foot, swivel castor		
Delivery Time	15–25 working days		

Equipment Structure

Ten components, most of them made in our own factory.

01 One-piece griddle plate

02 High-efficiency exhaust hood

03 All-new structural frame

04 Electric-heating temperature controller

05 Fire damper

06 Stainless steel grease trough

07 Dedicated exhaust motor for teppanyaki

08 High-efficiency centrifugal filter

09 Swivel castors and adjustable feet

10 Fume purifier







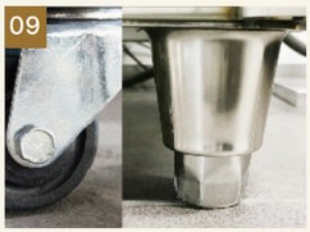






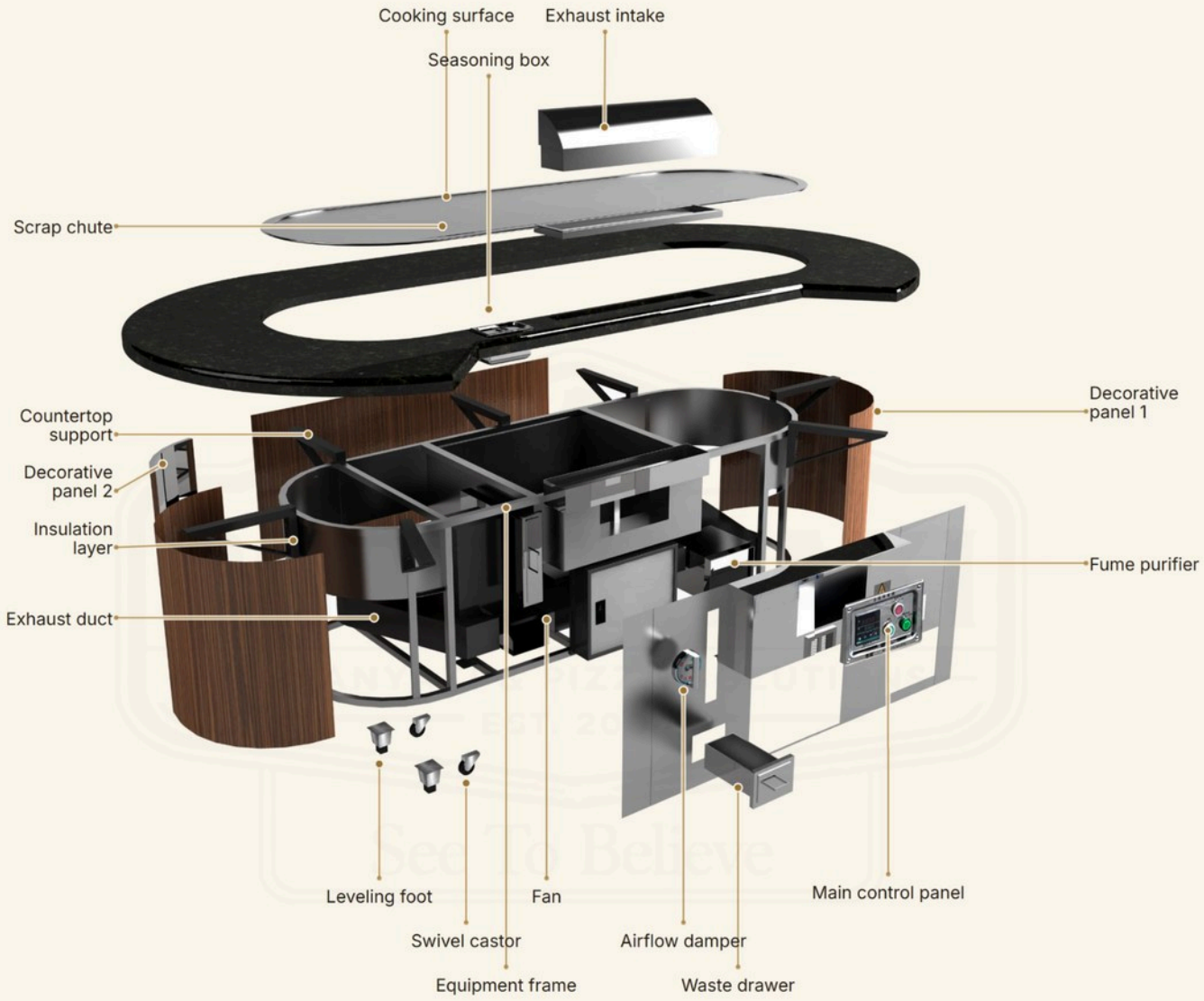






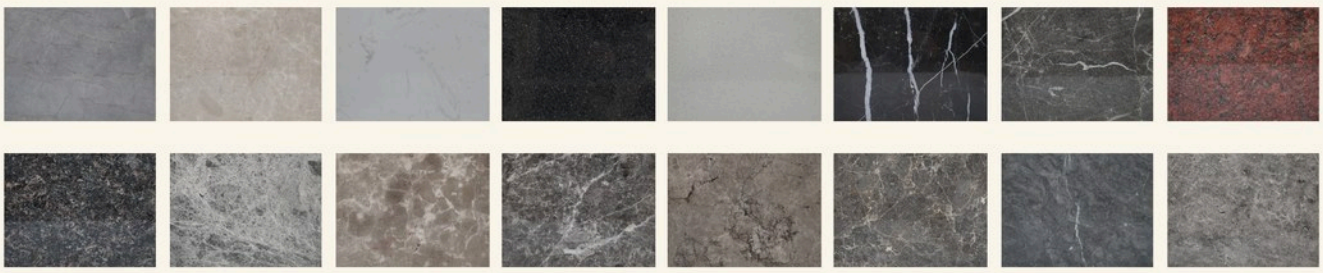


Exploded View



COUNTERTOP FINISHES

16 finishes · more on request



AIRWORK®

EXCLUSIVELY ENGINEERED FOR TEPPANYAKI GRILL TABLES



AIRWORK ASTRON

In-unit electrostatic fume purifier, mounted inside the table body.

COOKERYAKI EXCLUSIVE
A purifier specified for premium teppanyaki kitchens.

LONGER LIFE
Stainless steel collectors outlast traditional aluminum.

EASY MAINTENANCE
Modular build for fast access, cleaning and service.

CLEANER AIR
Controls grease, smoke and odour at the source.

RELIABLE PERFORMANCE
Built for heavy-duty commercial kitchens.

98%

UP TO 98%
Purification efficiency

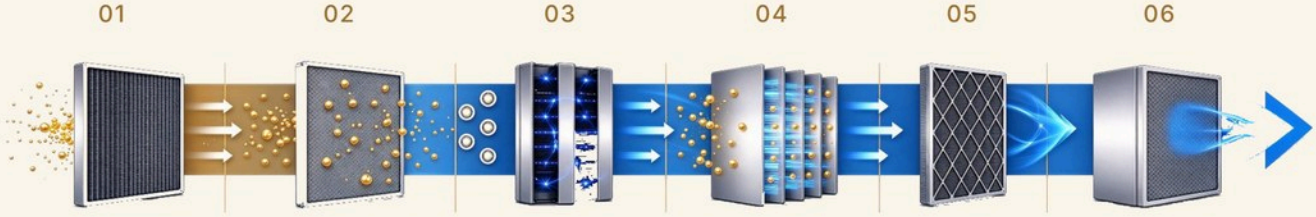
LOW-ALTITUDE
Low-altitude emission solution

ESP
Electrostatic precipitation

3000–6000 M³/H
Modular design, flexible airflow

6-STAGE FILTRATION

Grease, smoke, odour, noise

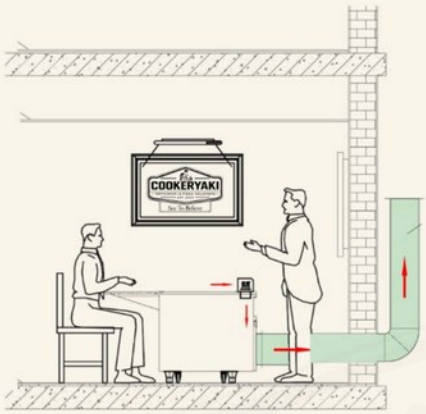


01	02	03	04	05	06
BAFFLE FILTER	MESH FILTER	IONIZER (ESP)	COLLECTORS	CARBON FILTER	MUFFLER
Removes up to 90% of grease at rated airflow	Traps larger particles	Charges the particles	Plates collect them	Removes odour	Cuts noise

Teppanyaki Exhaust Systems

Duct routing and vent positions are customized to each site layout.

EXHAUST ROUTING DIAGRAM



DIRECT OUTDOOR VENTING

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

Ideal for kitchens with wall or rooftop access



CEILING DUCT CONNECTION

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

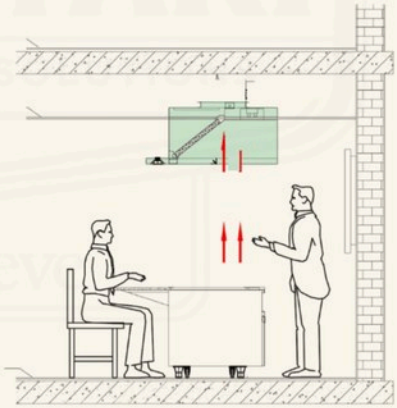
Best for buildings with overhead infrastructure



UNDERFLOOR EXHAUST (PRE-CONSTRUCTION)

Pipe runs below to the vertical shaft or exhaust.

Requires pre-planning; offers a clean visual finish



TOP EXHAUST

Fumes rise naturally into the overhead hood.

Ideal for street-facing shops and back-of-house kitchens

EXHAUST VENT LOCATION DIAGRAM



Left Side of Chef's Side



Left Side of Equipment



Lower Left Side of Equipment



Right Side of Chef's Side



Right Side of Equipment



Lower Right Side of Equipment

Top & Bottom Exhaust

Comparison of the two exhaust options, adaptable to all kinds of complex layouts.



	TOP EXHAUST	BOTTOM EXHAUST
Visual Impact	Visible hood above the table	Clean aesthetic: no overhead ducting visible
Performance	Strong capture power, works with high ceilings	Efficient when well designed and paired with a 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 need design foresight

Applications

Teppanyaki equipment isn't only for teppanyaki restaurants.



01 Teppanyaki Restaurants

Dining rooms built around the grill: guests sit at the counter and the chef cooks in front of them. Formats include Japanese and French teppanyaki, teppanyaki steakhouses, teppanyaki buffets and chain outlets.



02 Existing Restaurants

An operating restaurant adds a teppanyaki station, and the unit has to fit the space, power supply and service flow already in place. Seen in Chinese restaurants, Japanese restaurants, steakhouses, seafood buffets, hot pot restaurants and grill houses.



03 Hotels, Resorts & Cruises

Teppanyaki dining areas inside hotels, resorts and ships, with countertops and exterior finishes matched to the property's style. Locations include hotel private rooms, buffet stations, banquet halls, resort island restaurants, hot spring resorts, cruise ships and large yachts.



04 Corporate Dining & Private Clubs

Custom teppanyaki rooms for corporate hospitality, built to the space and the interior style, used for client entertaining and VIP reception. Found at corporate headquarters, reception suites, private members' clubs, golf clubs and yacht clubs.

Applications

From a mall counter to a home kitchen — the same platform.



05 Teppan-Counter Steak Rice Bowls

A value fast-casual format that took shape in Chinese shopping malls in 2025: the chef cooks at the counter, and the sense of occasion of a high-end teppanyaki counter comes at a few dozen CNY per guest. Close to Japan's counter-side dining, hamburger-steak rice bowls and tempura beef rice bowls.



06 Food Halls & Open Kitchens

Working counters in malls, supermarkets and markets, built to commercial duty so the plate stays flat under continuous heat, with an integrated purifier keeping grease and smoke out of the room. Locations include mall food stalls, supermarket cook-on-demand counters, open kitchens, food courts, open Chinese kitchens and market stalls.



07 Villa & Home Kitchens

Residential units with custom sizes, running on household power, free-standing or built into a countertop. Settings include villa teppanyaki rooms, kitchen island inserts, dining table inserts, cabinetry inserts, sunrooms, terraces, and backyard cooking under a pergola or by the pool.



08 Outdoor & Mobile Teppanyaki

An all-in-one unit on castors — wheel it anywhere. Used for restaurant off-site catering, hotel mobile cooking, outdoor gatherings and team events, lawn weddings, villa garden parties, camping and markets. Requires a standard power supply and a vent path; on-site conditions confirmed before delivery.



SECTION THREE

Manufacturing & Service

From the CAD drawing to the first service — five stages, fifteen procedures, and one contact all the way through.

HOW THEY ARE MADE	Five stages, fifteen procedures, tested before shipping	20
SERVICE & SUPPORT	Layout, production, shipping, installation, after-sales, training	21

How They Are Made

Five stages, fifteen procedures — every unit tested before it ships.

STAGE 01

Sheet Metal & Forming

01 Laser Cutting

02 Water Grinding

03 CNC Bending

STAGE 02

Frame & Integrated Purification

04 Frame Fabrication

05 Purifier Installation

STAGE 03

Heating System & Cooktop

06 Heating System

07 Plate Fitting & Welding

08 Chef-Side Trim

09 Countertop Grinding

STAGE 04

Control & Testing

10 Control & Electricals

11 Power-On Test

STAGE 05

Finishing & Delivery

12 Outer Side Panels

13 Fine Brushing

14 Anti-Rust Oil

15 Inspection & Packing



Service & Support

One contact, from the first drawing to after-sales.

01	**Before You Order**	Free CAD layout drawings, exhaust routing and function options. 3D visuals are charged separately.
02	**Operational Guidance***	Twenty years in teppanyaki, plus our own restaurants to draw on.
03	**During Production**	One dedicated contact, and every production step trackable online.
04	**Packing & Shipping**	Export packing, sea or air freight, customs documents, tracked end to end.
05	**Installation***	Installation manual, video guides, remote help and on-site commissioning.
06	**After-Sales**	One-year warranty for quality-related issues, 7×24 response, spare parts.
07	**Training***	Dish tutorials, chef referral, and time inside a working restaurant.



* Quoted per project. Other items listed are included as standard.



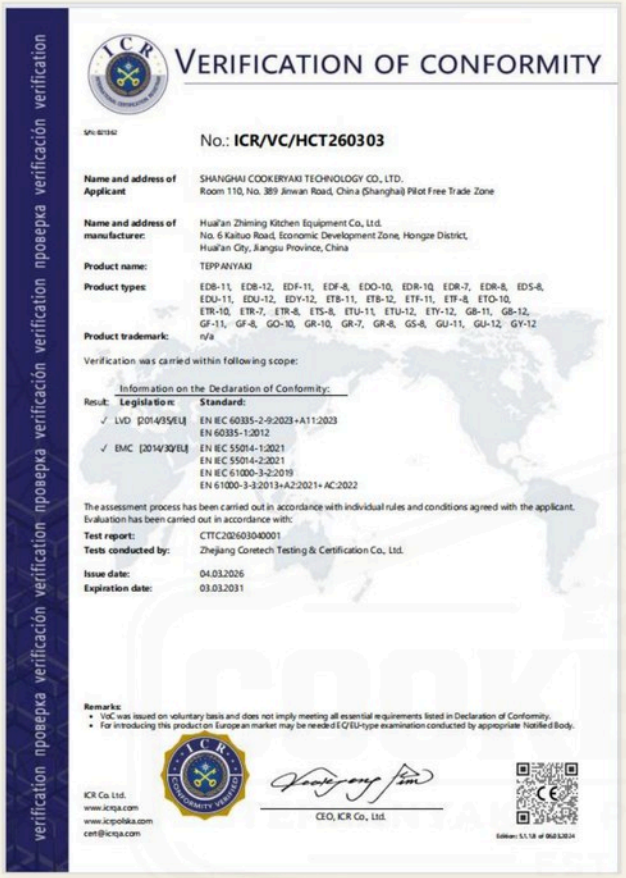
SECTION FOUR

Clients & Certification

Certified to perform, and already in service — from Chinese teppanyaki chains to hotel and cruise brands worldwide.

CERTIFICATION	CE and NSF, plus a portfolio of national patents	23
GLOBAL PRESENCE	27 countries, hotel and cruise partners	24

Certified to Perform



VERIFICATION OF CONFORMITY

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 Kaituo 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-7, EDR-8, EDS-8, EDU-11, EDU-12, EDY-12, ETB-11, ETB-12, ETF-11, ETF-8, ETO-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

Product trademark: n/a

Verification was carried within following scope:

Information on the Declaration of Conformity:

Result:	Legislation:	Standard:
✓	LVD (2014/35/EU)	EN IEC 60335-2-9:2023+A11:2023 EN 60335-1:2012
✓	EMC (2014/30/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: CTTC202603040001

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 EC/EU-type examination conducted by appropriate Notified Body.

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CEO, ICR Co., Ltd.

verification проверка verificación verification проверка verificación verification проверка verificación verification

CE
EU electrical safety and EMC



NSF International
789 N. Dixboro Road, Ann Arbor, MI 48105 USA

RECOGNIZES

Shanghai Cookeryaki Technology Co., Ltd.
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.

March 3, 2025
Certificate# C0670088 - 01

Samuel Cole
Director Food Equipment

NSF
Food equipment sanitation, US

NATIONAL PATENTS

A selection from our portfolio



Global Presence

Equipment in 27 countries, across every format of teppanyaki restaurant — from high-end counters to family-run shops, from chain hotels to cruise ships.



HOTEL & CRUISE PARTNERS

Selected clients, in no particular order

Hilton · Kempinski Hoteliers Since 1897 · Sheraton Hotels & Resorts · Hotel Okura Amsterdam · Four Seasons Resort Maldives at Landaa Giraavaru · Milaidhoo Maldives · Velaa Private Island Maldives

Gili Lankanfushi Maldives · Muraka as unique as you · Ayada Maldives · Soneva Fushi · Hideaway Beach Resort & Spa · Manafaru Maldives · Baros Maldives

MSC Cruises · Princess · NCL Norwegian Cruise Line · Carnival · Silversea · Veligandu

Adora Cruises · 西贝莜面村 · 喜来 · Onodera · Cho Japanese Dining · teppanyaki Okinawa · The Rocks Teppanyaki



SINCE 2014

Commercial Kitchen Equipment

Beyond teppanyaki: lava-stone pizza ovens, grilled fish ovens and four grill formats — the same heating, temperature control and structural work, applied to a wider range of cooking.

Pizza Oven	Baked on natural lava stone, wood fired or electric. Six formats.	26
Grilled Fish Oven	Six to eight minutes a batch, up to 60 fish an hour.	27
Skewer & Grill	Four electric formats, no open flame.	28

Pizza Oven

Baked on natural lava stone — wood fired or electric.



LAVA STONE FLOOR

Natural volcanic stone holds the heat and dries the base — crisp underneath and soft inside; wood-fired models carry the aroma of burning fruitwood.

WOOD OR ELECTRIC

Wood fired for flavour and theatre; electric where there is no flue and no open flame allowed.

SIX FORMATS

From a full traditional Italian oven to a compact model that fits a café counter.

THE RANGE

Lava stone floor on all models



Traditional Italian



Japanese Compact



Roman



Dome



Electric Lava Rock



Mini

Grilled Fish Oven

Six to eight minutes a batch, up to 60 fish an hour.



UPRIGHT BAYS

Each fish stands in its own bay, so oil and juices run down the sides instead of dripping onto the heating elements.

BOTH SIDES AT ONCE

Skin side cooler so it colours evenly, belly side hotter for crisp outside and tender inside. Never turned.

420°C CHAMBER

Double steel shell with fireproof cement and insulation wool. Wipes clean between rounds.

6–8 min	15–60	420°C	2–8
Per batch · 1–1.3 kg sea bass, chamber at 420°C	Fish per hour, depending on model and fish size	Chamber temperature, suited to grilled fish	Bays, three layouts



Tabletop, 2 Fish



Cabinet, 2 Fish



Tabletop, 4 Fish



Cabinet, 4 Fish



Cabinet, 3 Fish



Cabinet, 6 Fish



Double Deck, 6 Fish



Double Deck, 8 Fish

Skewer & Grill

Four electric formats, no open flame.



SKEWER GRILL

A compact countertop grill for skewers and small cuts. The skewer line sits over the heat, with the control panel at the side.



DOWNDRAFT SKEWER GRILL

A cabinet-base model with downdraft extraction and oil fume purification built in, so smoke is held at the skewer line. The cabinet also gives a full-width cooking surface.



YAKITORI GRILL

A long, narrow grill for yakitori bars and skewer counters. Extraction runs along the back, and the wide base adds storage and a stable working height.



ROUND COUNTER GRILL

A large round grill for steak, lamb chops, chicken and other ingredients. The round surface is 1400 to 1800 mm across, and the whole surface is the cooking area, heated by electric heating tubes. The two boxes at the sides are removable waste collection boxes. The open layout suits an open kitchen where guests can watch the cooking.

We are the factory — every unit is built to your counter size, finish and extraction layout.

Partners

OEM / ODM manufacturing and channel partnerships, built on our own factory.

WAYS TO WORK TOGETHER

01

Regional Distributor

Represent Cookeryaki in your market, with your own sales and service team behind it.

02

Project Contractor

Specify our equipment in the kitchens you build. Drawings and technical data from tender stage.

03

OEM / Private Label

Your brand, your specification, your packaging. Manufactured in our own factory.

WHAT YOU GET

01 Distributor pricing, tiered ex-works and territory terms

02 Product and selection training for your sales team

03 Photos, videos and project CAD files for your bids

04 One contact from inquiry through to after-sales

HOW IT WORKS

01 SUBMIT YOUR DETAILS

► 02 DISCUSSION

► 03 VISIT US

► 04 SIGN & LAUNCH



COOKERYAKI

TEPPANYAKI & PIZZA SOLUTIONS

EST. 2004

See To Believe

TEPPANYAKI GRILL TABLES

FACTORY

Commercial kitchen equipment

GROUP HEADQUARTERS

No. 199 Luji Road, Pudong New Area,
Shanghai, China

EQUIPMENT SHOWROOM

Jinmen Plaza, No. 389 Jinwan Road,
Pudong New Area, Shanghai, China

FACTORY

No. 6 Kaituo Road, Hongze Economic
Development Zone, Huai'an, Jiangsu, China

GET IN TOUCH

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Shanghai Cookeryaki Technology Co., Ltd.

Specifications are subject to change without notice.

COOKERYAKI