

JC3

JAPANESE GRILL JC3



THE ADVANTAGES OF THE JAPANESE GRILL

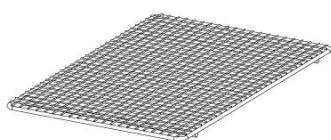
1. Heavy-duty design, thickened materials, making it possible for the equipment to work for long periods.
2. The triple temperature zone design allows for the perfect grilling of every part of the yakitori.
3. Specially designed heat dissipation and heat insulation air ducts ensure good heat insulation for the entire machine and ensure safe operation of the equipment.
4. Entire machine made of high-standard 304 stainless steel, ensuring all parts in contact with food are safe.

SPECIFICATION

Dimensions (mm)	1204*352*650mm
Material	304 stainless steel
Daily Charcoal Consumption	3-5KG
Hourly Output	~80KG
Temperature	200-300°C
Thermal Power	12kw
Flue Gas Mass Flow Rate	17.34g/s
Net Weight	120KG

INCLUDED ACCESSORIES

Grill Rack



VIEW

