

# JCP

## JAPANESE GRILL JCP



### THE ADVANTAGES OF THE JAPANESE GRILL

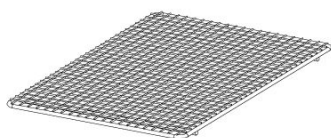
1. Heavy-duty design, thickened materials, making it possible for the equipment to work for long periods.
2. The entire machine is designed for assembly, allowing for individual replacement of any damaged parts.
3. Suitable for grilling large skewers.
4. Entire machine made of high-standard 304 stainless steel, ensuring all parts in contact with food are safe.
5. Heat-resistant food-grade insulation materials ensure good heat preservation effect for the equipment.
6. Integrated design of ash collection box and air door, aesthetically pleasing and convenient to operate.

### SPECIFICATION

Dimensions (mm)	1000*550*350mm
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	150KG

### INCLUDED ACCESSORIES

Grill Rack



### VIEW

