

JAPANESE GRILL JCV



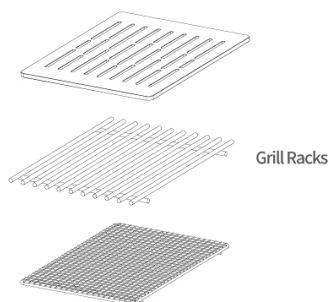
THE ADVANTAGES OF THE JAPANESE GRILL

1. Heavy-duty design and thickened materials enable the equipment to operate for extended periods.
2. The entire machine features a modular design, allowing for individual replacement of any damaged parts.
3. Made entirely of high-standard 304 stainless steel, ensuring safety for all parts in contact with food.
4. High-temperature resistant, food-grade insulation materials guarantee excellent heat retention.
5. The integrated design of the ash collection box and air damper is aesthetically pleasing and easy to operate.
6. It features a lifting function for easy temperature adjustment and precise cooking.

SPECIFICATION

Dimensions (mm)	1085*550*1080mm
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	210KG

INCLUDED ACCESSORIES



VIEW

