

JOSPER BASQUE GRILL PVJ



PVJ-050-2

High-temperature resistant element which guarantees smooth, continuous movement of the grill. The Basque Grill has been designed for optimal thermal insulation:

- Exclusive ventilation system based on multi-chambers air circuit.
- Inside protection barrier with mineral insulation.
- Heat conduction unforced flow, limiting heat transfer to reduce the outside temperature of the Josper basque grill, and thus be easy to fit.

In the manufacturing process of the Basque Grill we use the best high technology steel alloys created by and for Josper, as well as the most advanced design in the construction of traditional grills.

ACCESSORIES INCLUDED

Tongs · Poker for coal

TECHNICAL INFORMATION

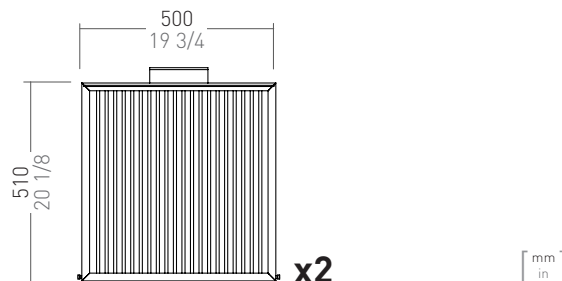
Braising area	500 x 510 mm (x2)	19 3/4 x 20 1/8 in (x2)
Grill stroke	290 mm	11 1/2 in
Fire up time	20 min average	
Charcoal daily consumption	20 to 22 kg	44 to 48.5 lb
Broiling temperature	250 °C	482 °F
Nominal heat output	4,5 kW	6 hp
Net weight	367 kg	809.1 lb

INSTALLATION

Clearance with non-flammable equipment	100 mm	4 in
Clearance with flammable equipment	300 mm	12 in
Exhaust rate	3500 m3/h	2060 cfm

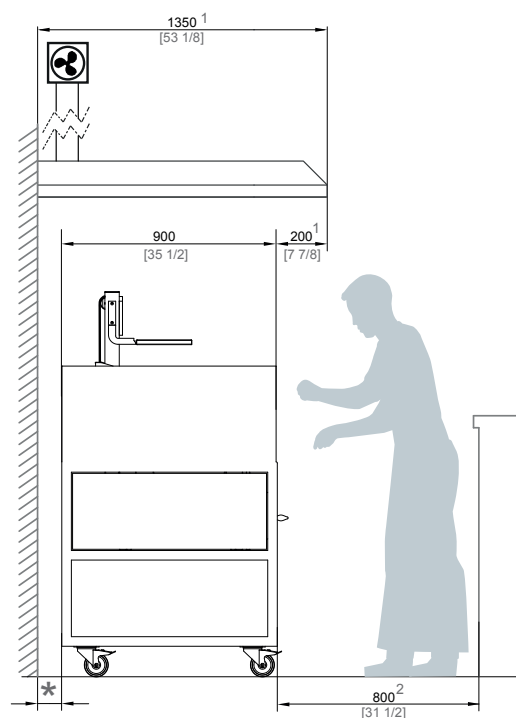
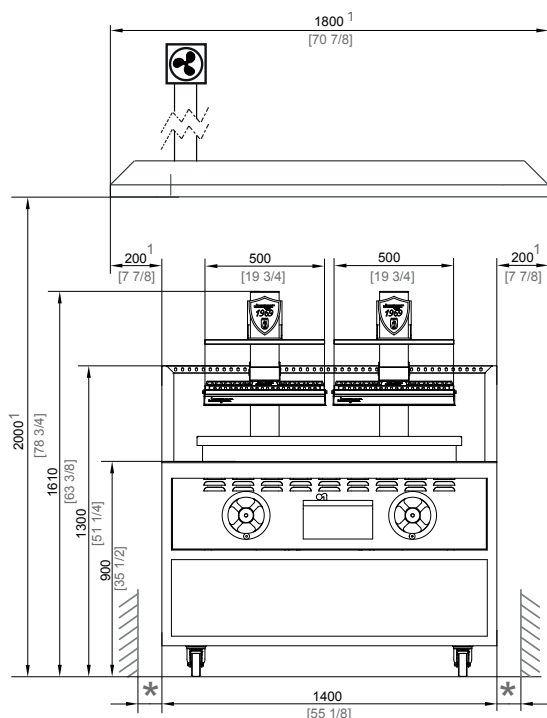
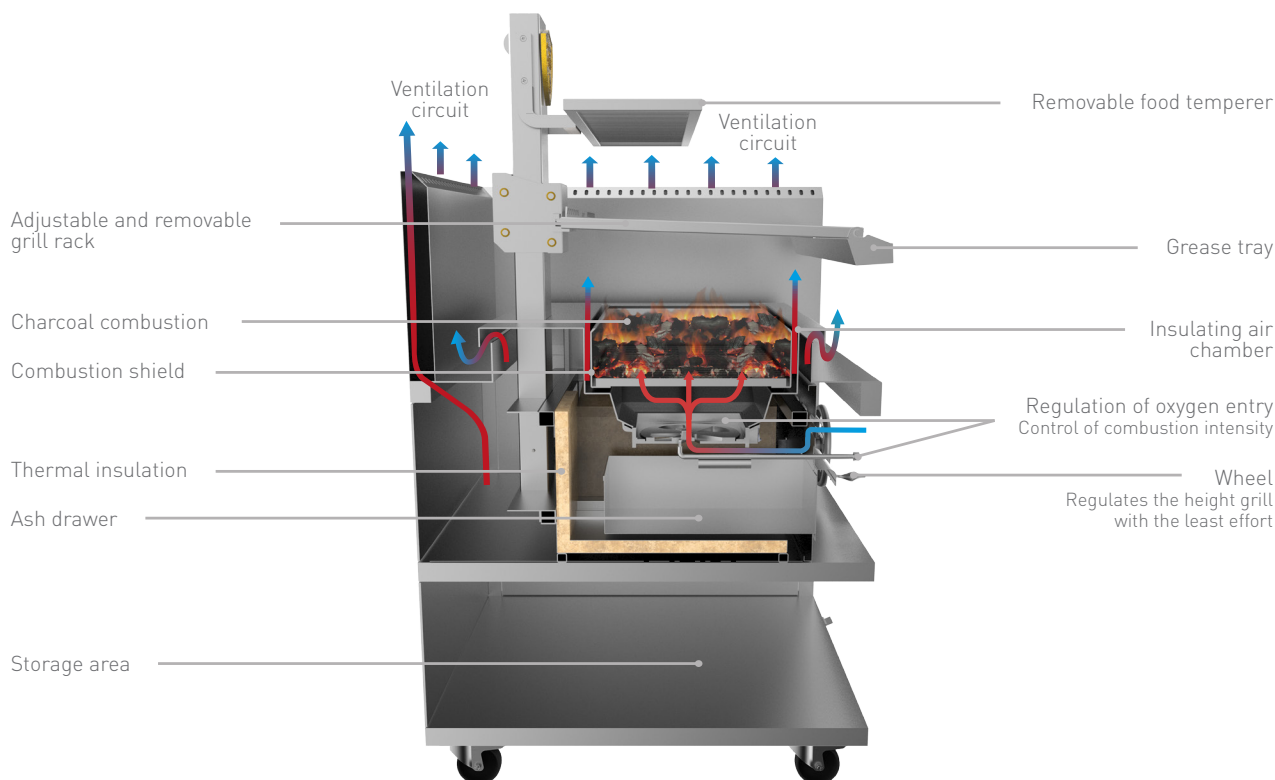
BUNDLES: SIZES AND WEIGHTS

Sizes bundle	1520 x 1080 x 1820 mm	59 7/8 x 42 1/2 x 71 5/8 in
Gross weight bundle	-	-



Ed.03.2019 - Josper reserves the right to make modifications to catalogues, pricelists and promotional material according to the development and improvements applied to its equipment.

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* MINIMUM DISTANCE TO FLAMMABLE ELEMENTS: 300 mm [12 in] / RECOMMENDED DISTANCE TO ANOTHER ELEMENTS: 100 mm [4 in]

1 RECOMMENDED HOOD'S MINIMUM DIMENSIONS

2 RECOMMENDED CHEF'S WORKING SPACE

[mm
in]