





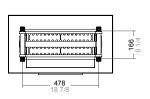
JOSPER ROBATAGRILL RGJ

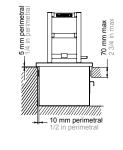


INSTALLATION		
Recommended installation height	630 mm	24 7/8 in
Clearance with non-flammable equipment	100 mm	4 in
Clearance with flammable equipment	300 mm	12 in
Exhaust rate	2500 m³/h	1471 cfm

BUNDLES: SIZES AND WEIGHTS			
Sizes bundle	600 x 1140 x 720 mm	23 5/8 x 44 7/8 x 28 3/8 in	
Gross weight bundle	-	-	











RGJ-050

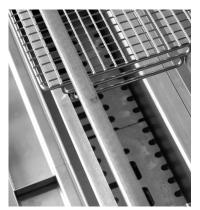
The Josper Robatagrill is the new charcoal grill for cooking in the robatayaki style, an ancient technique of Japanese culture consisting of grilling in front of the diners. The small portions of food are grilled on skewers over hot charcoal. Ideal for cooking all types of meat and fish in a unique way, where the ingredients never lose the original flavor. This method of Asian cuisine is very adaptable for many styles and other gastronomic cultures. The Josper Robatagrill offers several levels of grilling and includes different types of accessories for working over charcoal kebabs, grills, Teppanyaki... With the Robatagrill you will enjoy live cooking and will see how the chefs prepare their dishes around the grill... A real culinary show.

ACCESSORIES INCLUDED

Skewer supports · Tongs · Temperature regulation grate · Grease tray









Ed.02.2019 - Josper reserves the right to make modifications to catalogues, pricelists and promotional material according to the development and improvements applied to its equipment.











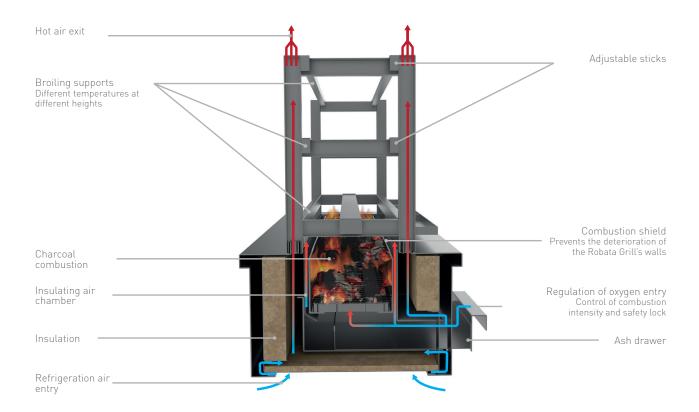


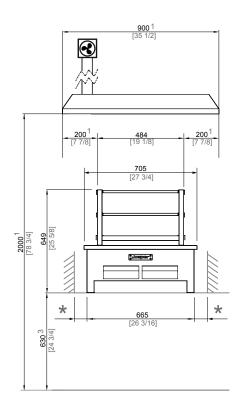


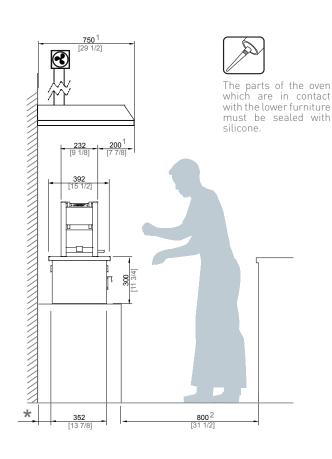
JOSPER ROBATAGRILL RGJ











- * 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
- 3 RECOMMENDED INSTALLATION HEIGHT













