



# JOSPER ROBATAGRILL RGJ

## TECHNICAL INFORMATION

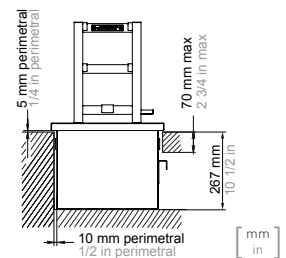
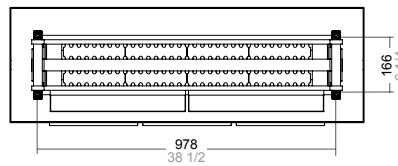
Braising area	978 x 166 mm (x3)	38 1/2 x 6 1/2 in (x3)
Fire up time	20 min average	
Broiling temperature	250 °C	482 °F
Charcoal daily consumption	10 to 12 kg	22 to 26.5 lb
Nominal heat output	2 kW	2.68 hp
Net weight	111 kg	244.7 lb

## 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	3200 m³/h	1883 cfm

## COMBUSTION SHIELD MEASURES

## RECESSED INSTALLATION



## RGJ-100

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

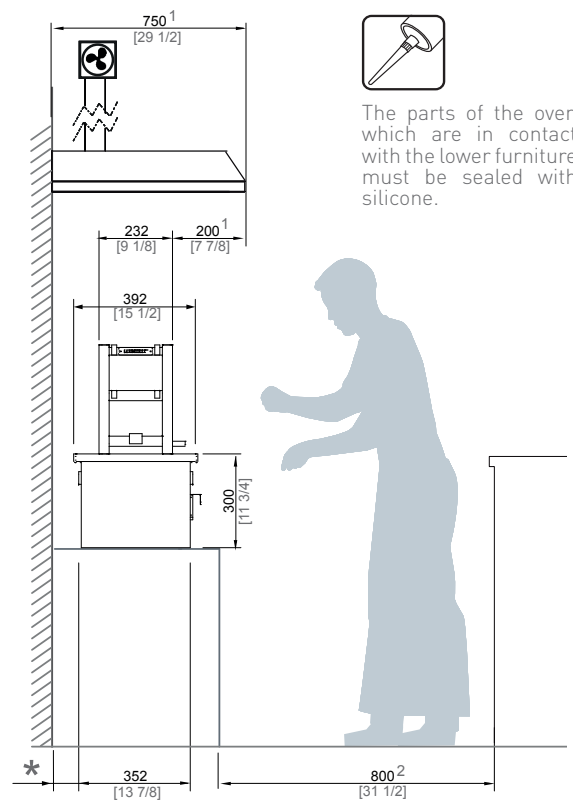
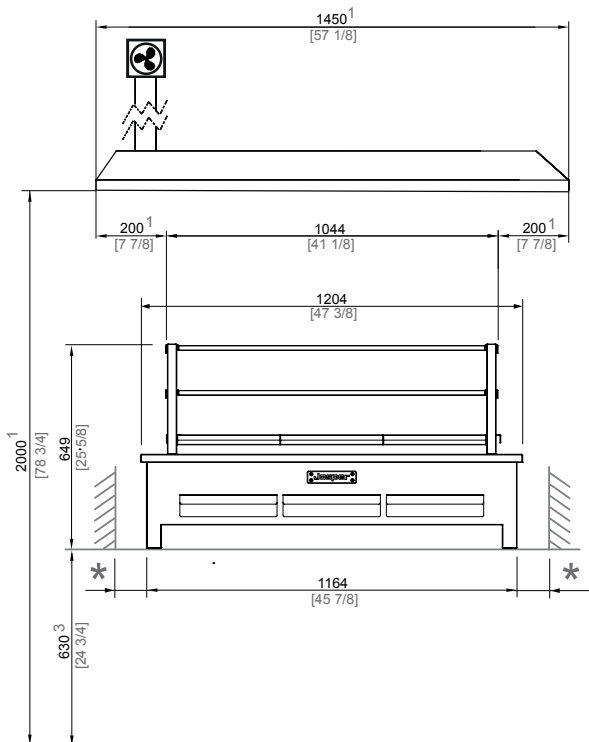
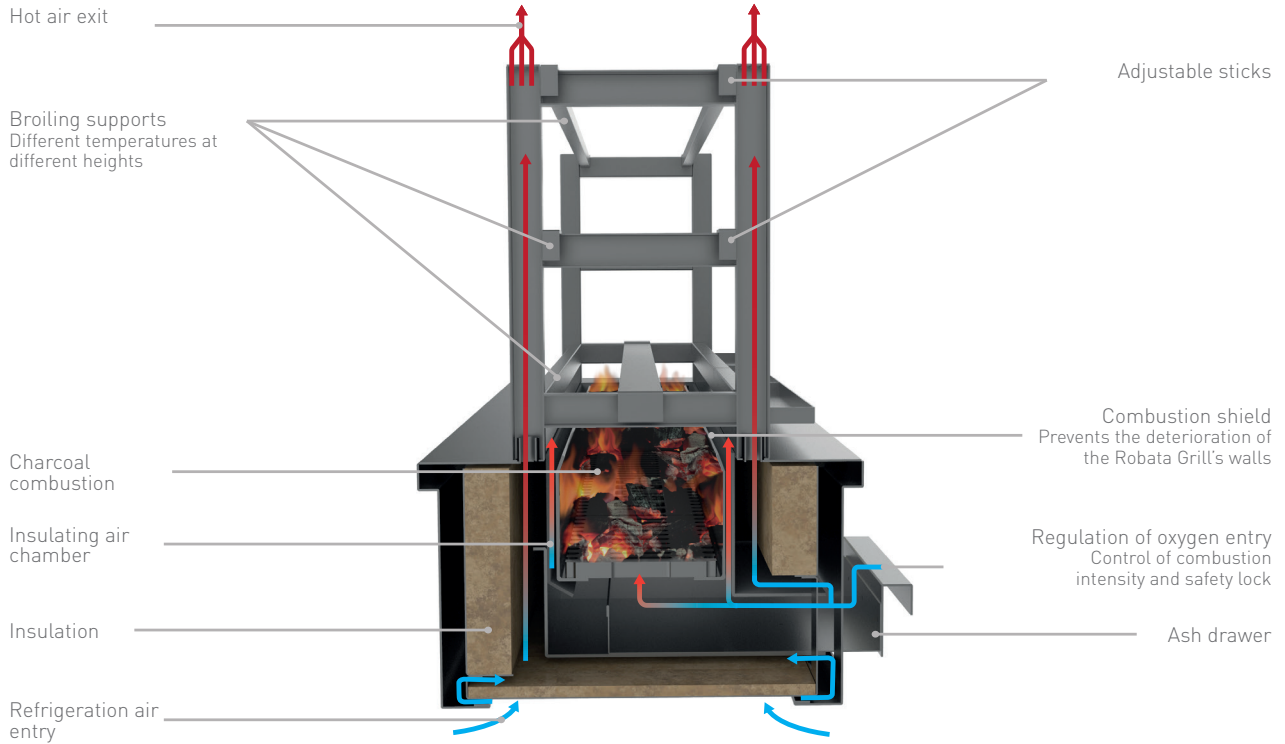
Skewer supports · Tongs · Temperature regulation grate · Grease tray



Ed.01.2021 - 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

3 RECOMMENDED INSTALLATION HEIGHT

[ mm  
in ]

