



TÜVRheinland®
Sistema de
Gestión
ISO 9001:2008



BASQUE GRILL

TECHNICAL INFORMATION

Braising area	30 x 20 1/8 in (x2)
Grill stroke	11 1/2 in
Fire up time	20 min average
Charcoal consumption	79.4 to 88.2 lb average
Broiling temperature	482 °F
Power equivalent	8 hp
Exhaust rate	2354 cfm
Net weight	1159.6 lb

INSTALLATION

Clearance with nonflammable equipment	4 in
Clearance with inflammable equipment	12 in

BUNDLES: SIZES AND WEIGHTS

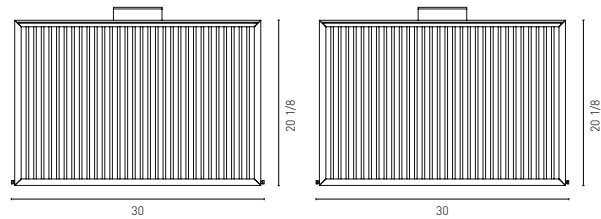
Sizes bundle	86 5/8 x 45 1/4 x 82 3/4 in
Gross weight bundle	1662.3 lb

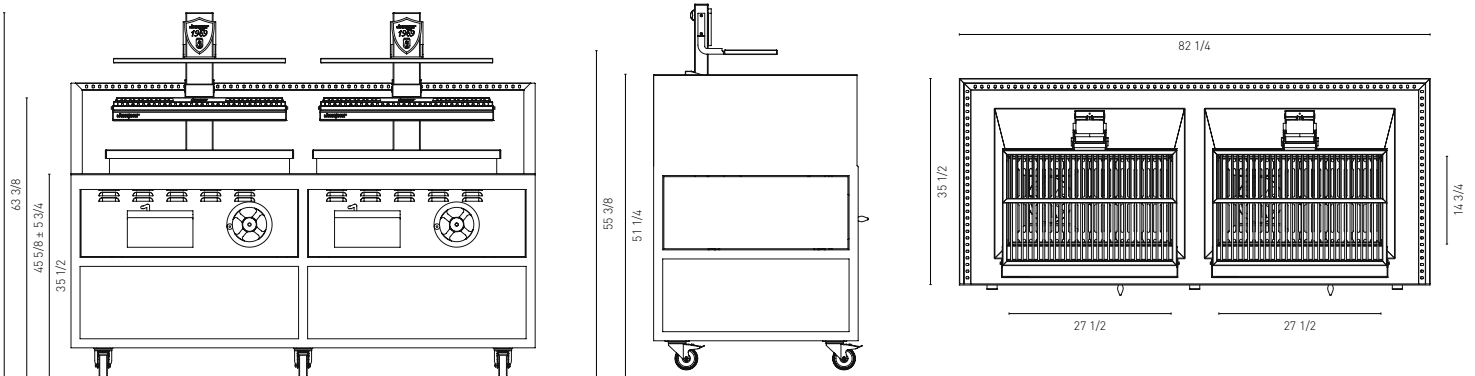
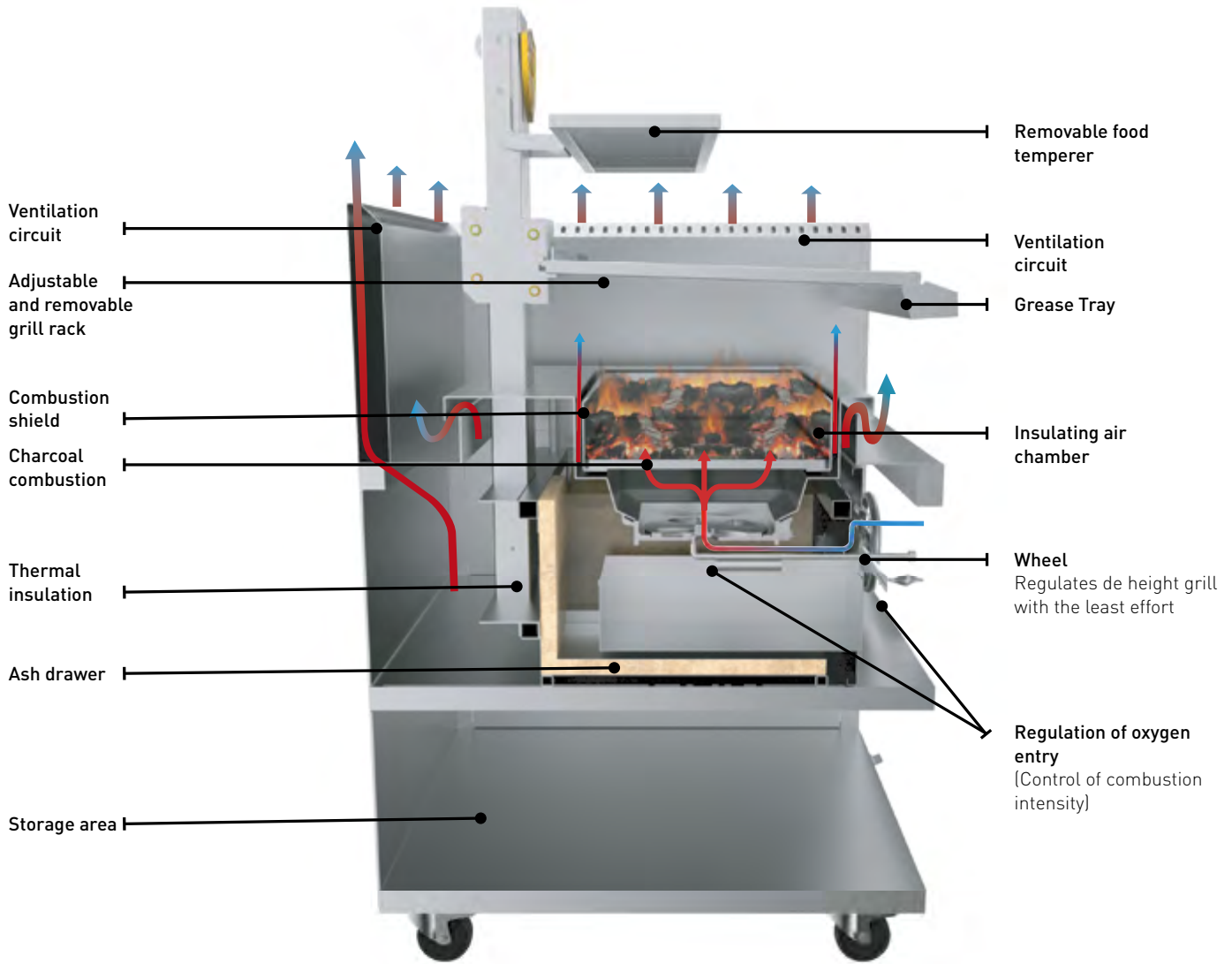


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High-temperature resistant element which guarantees smooth, continuous movement of the grill. In the manufacturing process of the BASQUE GRILL we use the best high technology steel alloys created by and for JOSPER, as well as the most advanced design in the construction of traditional grills.

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.





The measures are in inches (in)
* Combustion shield measures