



TÜVRheinland®
Sistema de
Gestión
ISO 9001:2008



JOSPER BASQUE GRILL



TECHNICAL INFORMATION

Braising area	19 3/4 x 20 1/8 in (x2)
Grill stroke	11 1/2 in
Fire up time	20 min average
Charcoal consumption	44 to 48.5 lb average
Broiling temperature	482 °F
Power equivalent	6 hp
Exhaust rate	2060 cfm
Net weight	809.1 lb

INSTALLATION

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

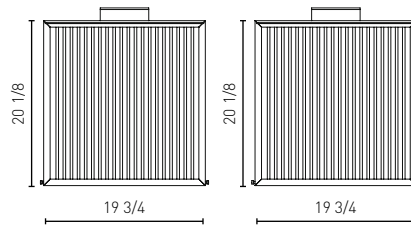
BUNDLES: SIZES AND WEIGHTS

Sizes bundle	59 7/8 x 42 1/2 x 71 5/8
Gross weight bundle	-

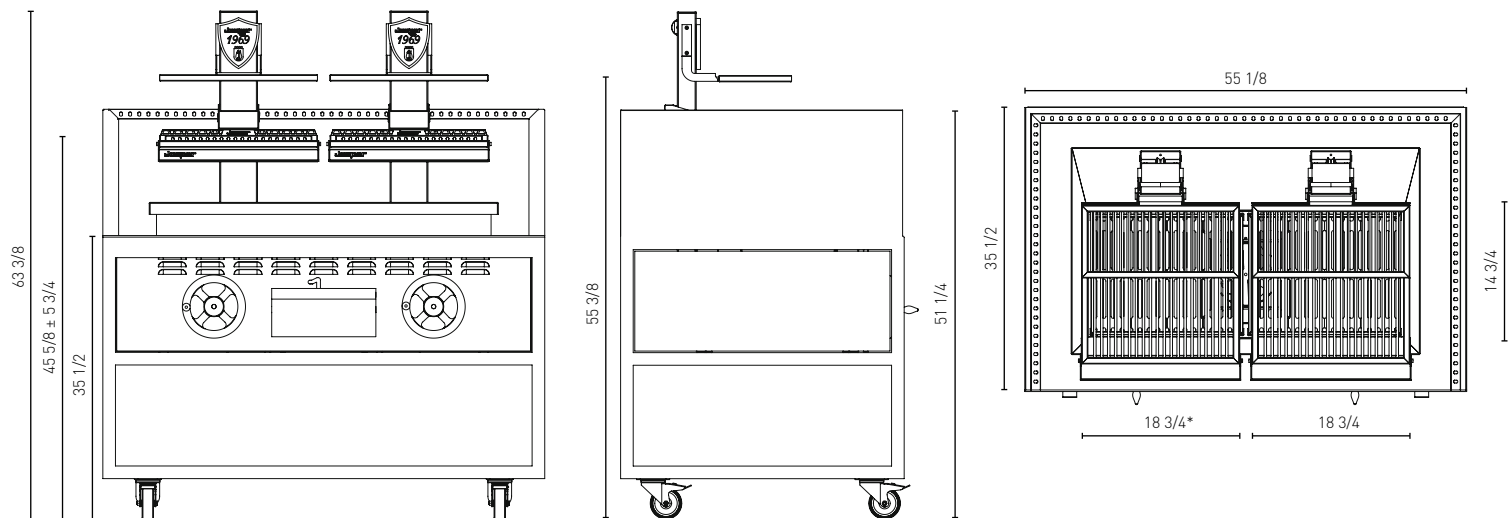
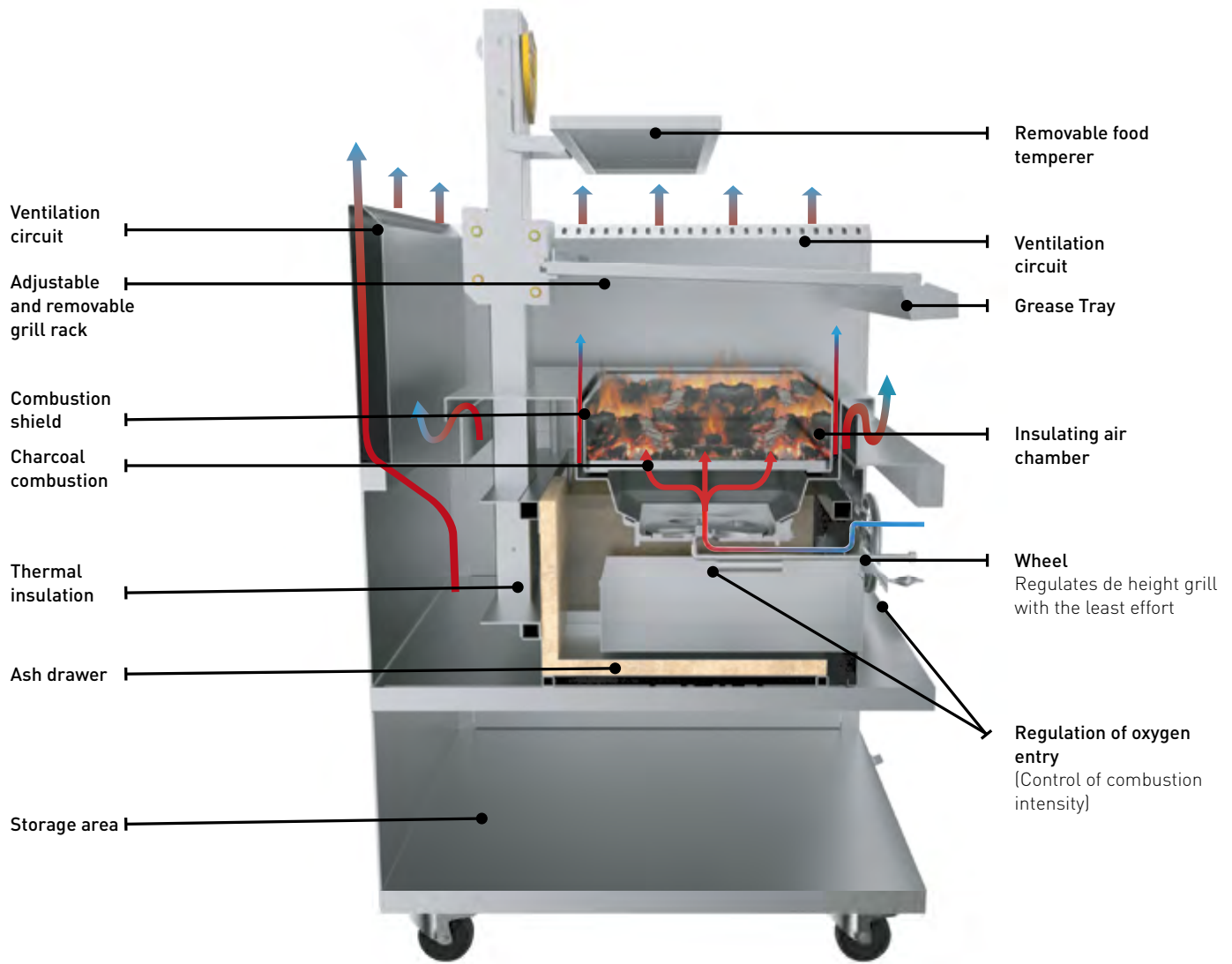
PVJ - 050 - 2

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.



JOSPER BASQUE GRILL



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

Josper[®]
CHARCOAL EQUIPMENT

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THE MIDDLEBY CORPORATION

*Passion
for Grilling*[®]
by josper



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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

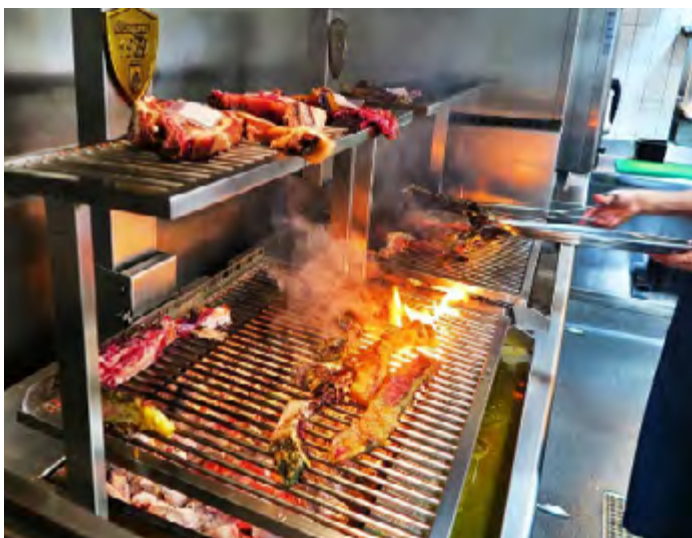
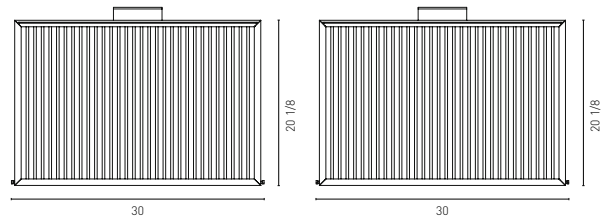
Sizes bundle	86 5/8 x 45 1/4 x 82 3/4 in
Gross weight bundle	1662.3 lb

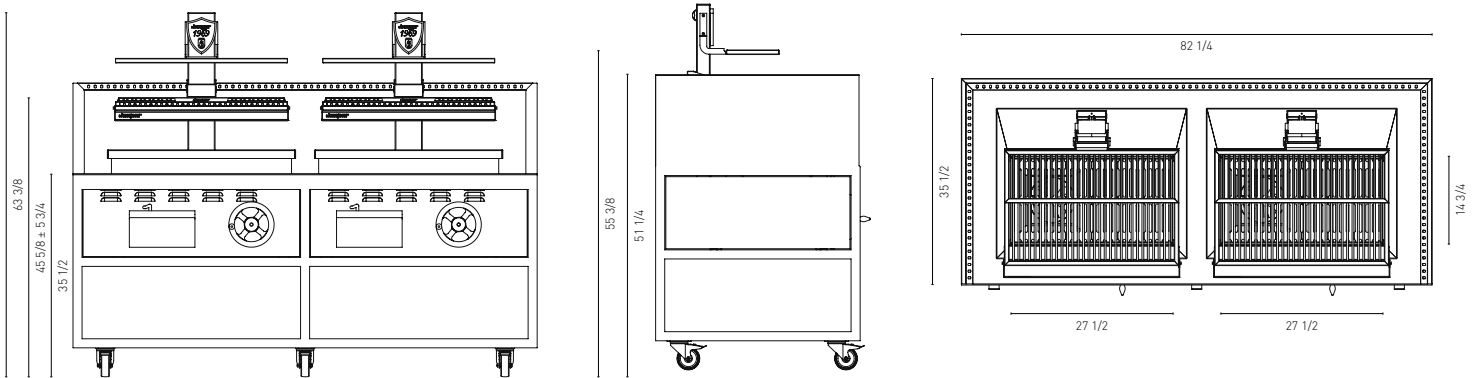
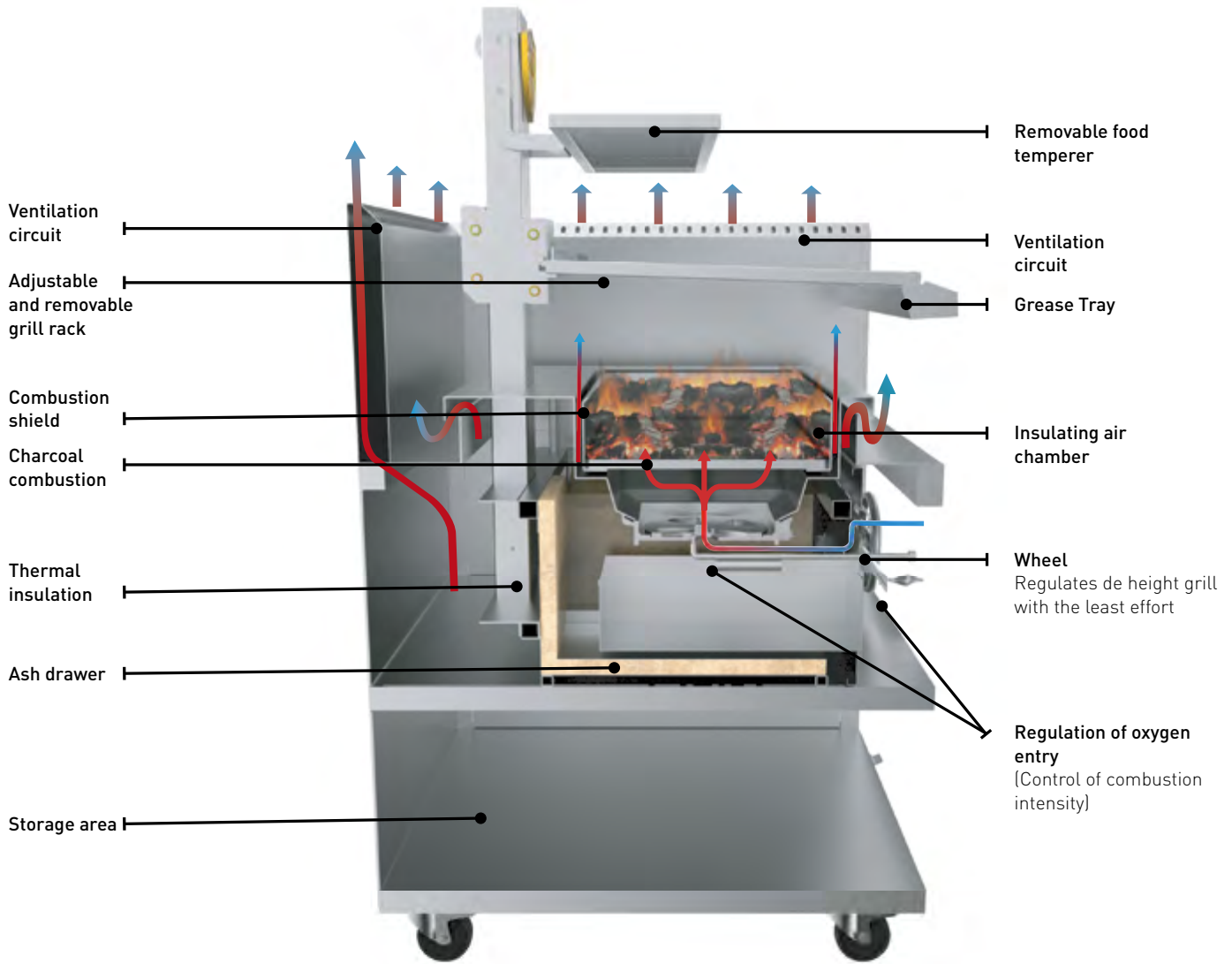


PVJ - 076 - 2

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.

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BASQUE GRILL



TECHNICAL INFORMATION

Braising area	30 x 20 1/8 in
Grill stroke	11 1/2 in
Fire up time	20 min average
Charcoal consumption	39.7 to 44 lb average
Broiling temperature	482 °F
Power equivalent	4.02 hp
Exhaust rate	1471 cfm
Net weight	-

INSTALLATION

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

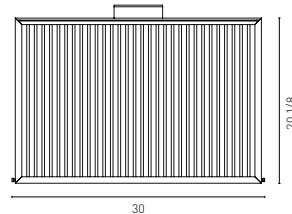
BUNDLES: SIZES AND WEIGHTS

Sizes bundle	59 7/8 x 42 1/2 x 71 5/8
Gross weight bundle	994.3 lb

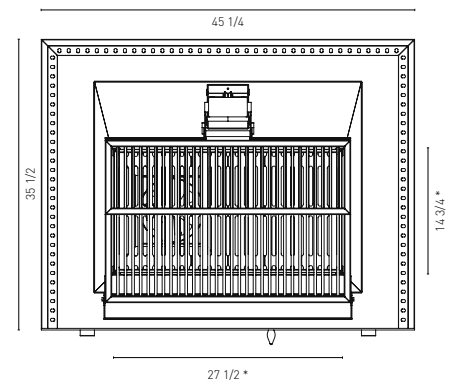
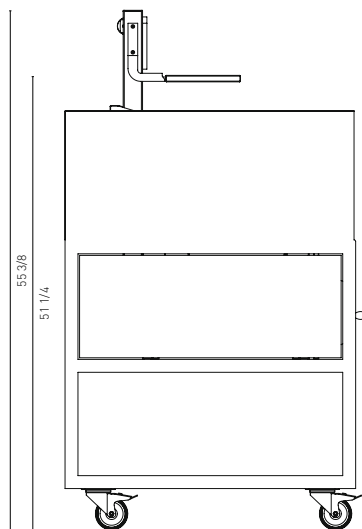
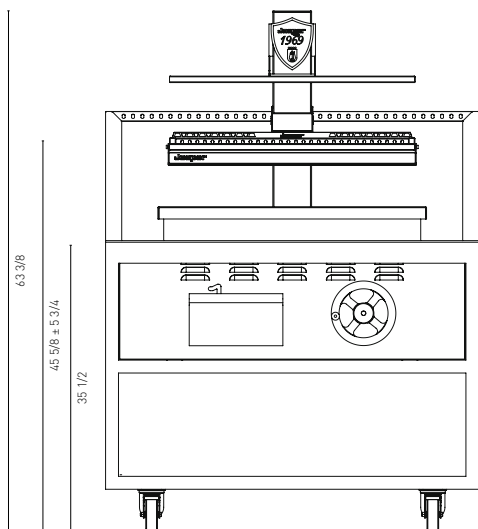
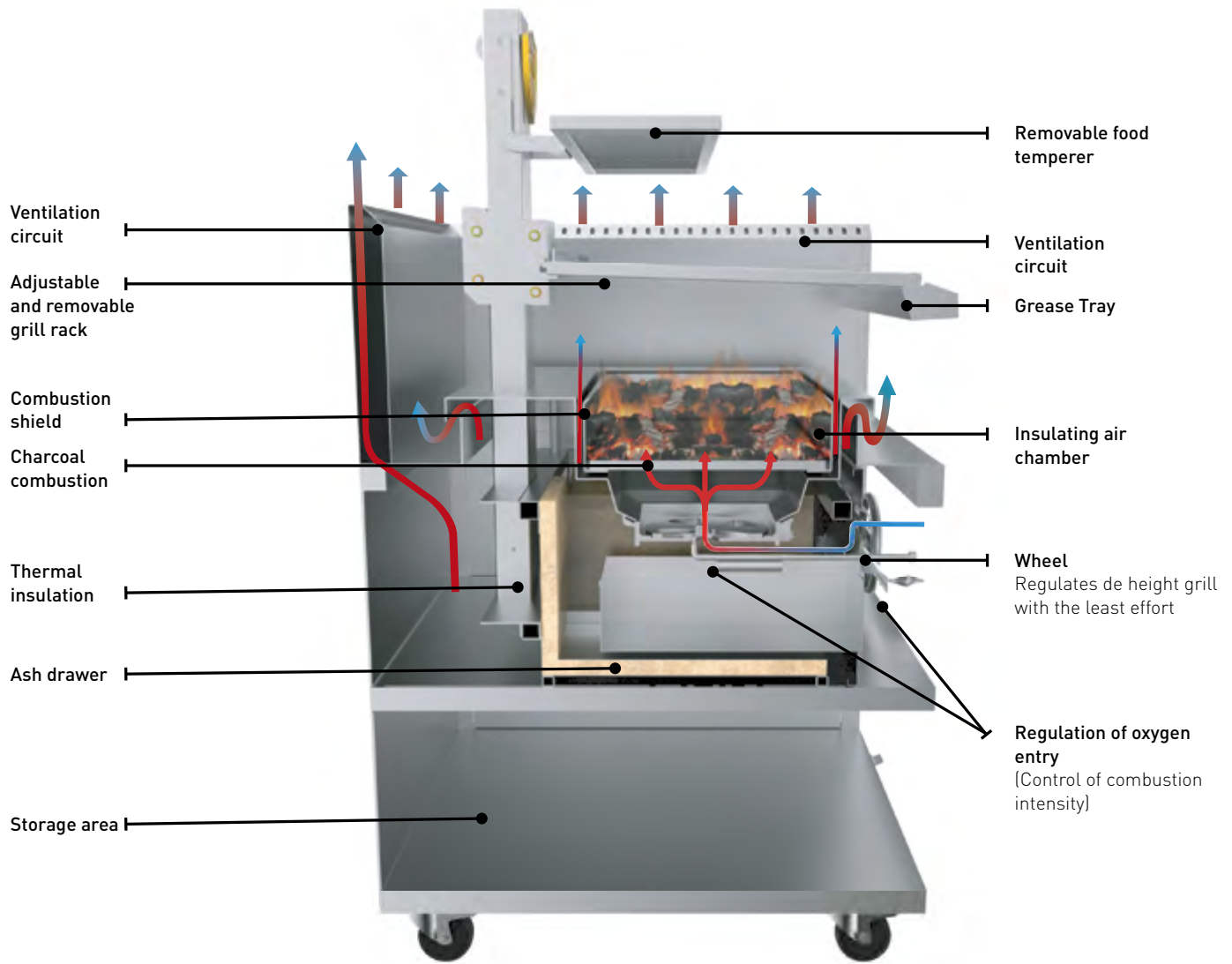
PVJ - 076 - 1

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BASQUE GRILL



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