



TÜVRheinland®
Sistema de
Gestión
ISO 9001:2008



JOSPER ROBATAGRILL

TECHNICAL INFORMATION

Fire up time	20 min average
Cooking temperature	482° F
Power equivalence	2.68 hp
Exhaust rate	1883 cfm
Net weight	244.7 lb

INSTALLATION

Surface installation height	24 7/8 in
Clearance with nonflammable equipment	4 in
Clearance with inflammable equipment	12 in

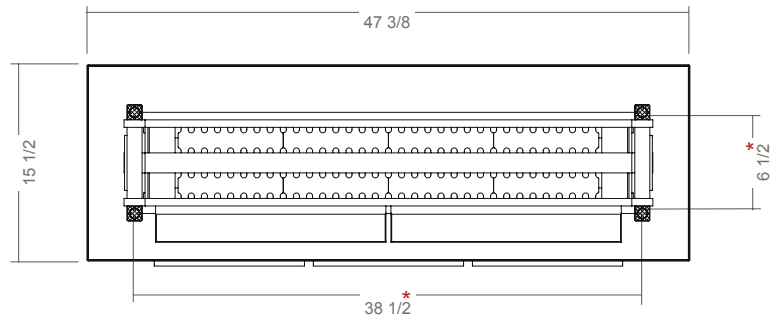
BUNDLES: SIZES AND WEIGHTS

Sizes bundle	51 1/4 x 19 1/4 x 34 1/4 in
Gross weight bundle	231 lb

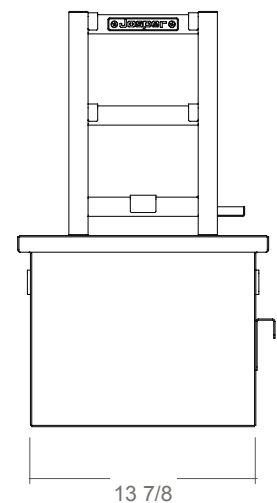
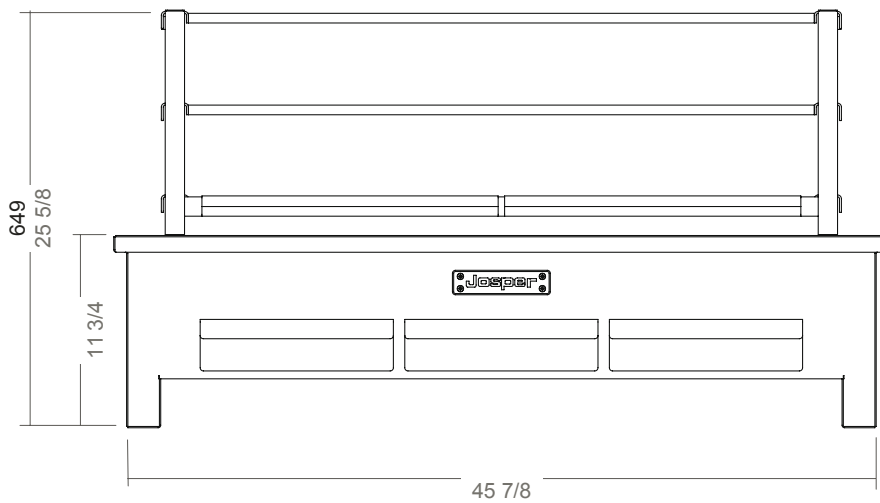
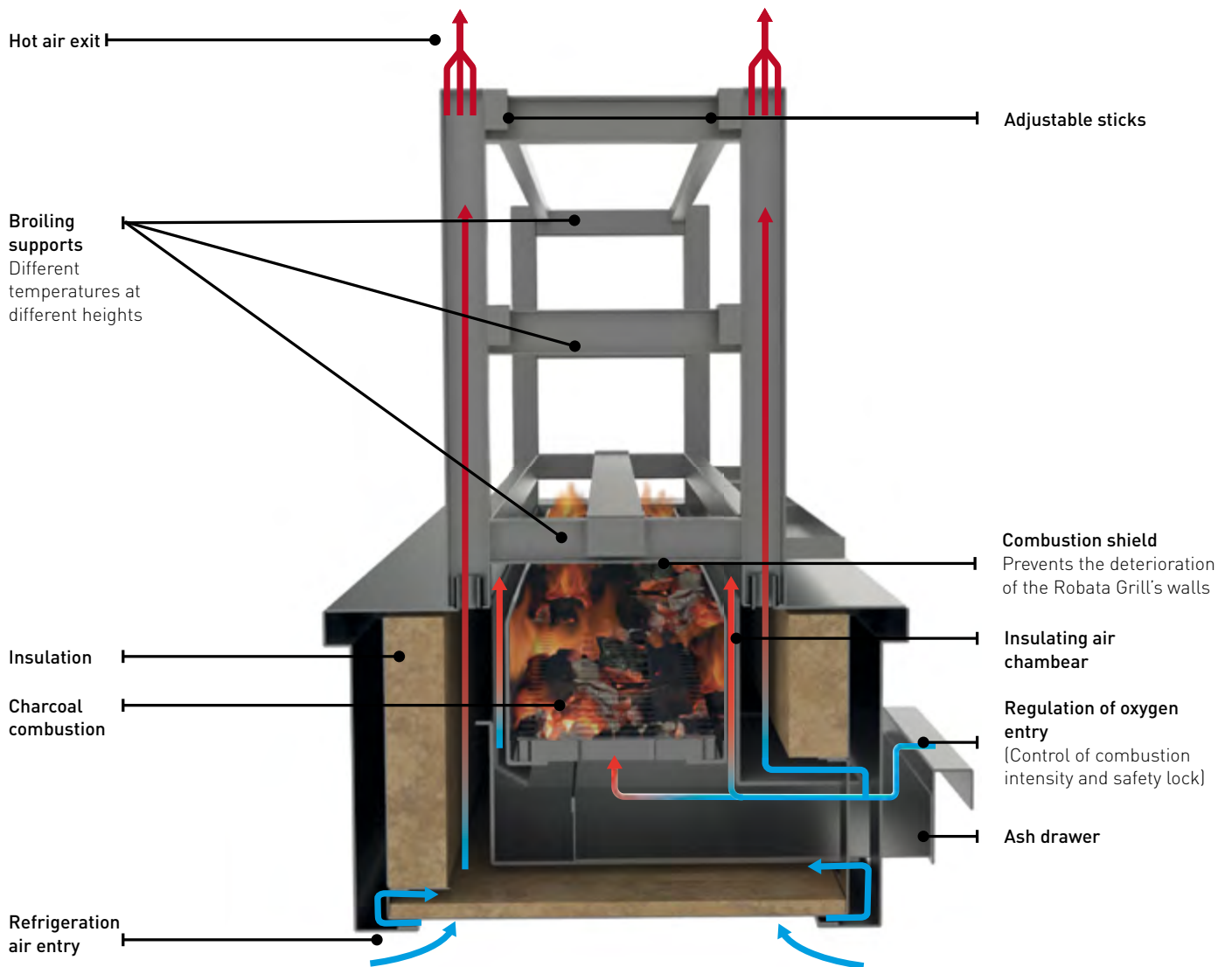


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The JOSPER ROBATAGRILL is the new charcoal grill for cooking in the robatayaki style, an ancient technique of Japanese culture consisting of grilling in front of the diners. The small portions of food are grilled on skewers over hot charcoal. Ideal 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



JOSPER ROBATAGRILL



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

Josper[®]
CHARCOAL EQUIPMENT

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THE MIDDLEBY CORPORATION

*Passion
for Grilling*
by josper[®]