

Hibachi HGJ-PRO



10 dinners

Hibachi

A traditional Japanese grilling rack with a compact design, ideal for cooking in front of diners, offering intense heat, authentic flavour and an interactive dining experience.



Included accessories HGJ-PRO



Tongs
Ref. 0423



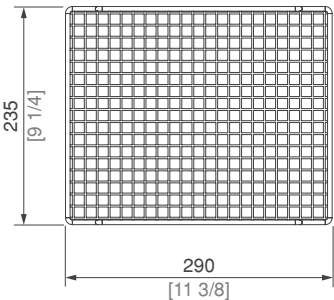
Cloth
Ref. ZJX0004



Base support
Ref. 270438



Grill
Ref. 270333



All Josper products work exclusively with charcoal.
The NSF certification refers to the equipment and not to the accessories described in this document

Specifications

	HGJ-PRO
Recommended for ± (comensales)	10
Braising area	290 x 235 mm x1 / 11 3/8 x 9 1/4 in x1
Fire up time	35-40 min aprox. / average
Charcoal daily consumption	1.5 kg / 3.3 lb
Broiling temperature	250 °C / 482 °F
Exhaust rate	1000 m³/h
Net weight	10 kg / 22.05 lb



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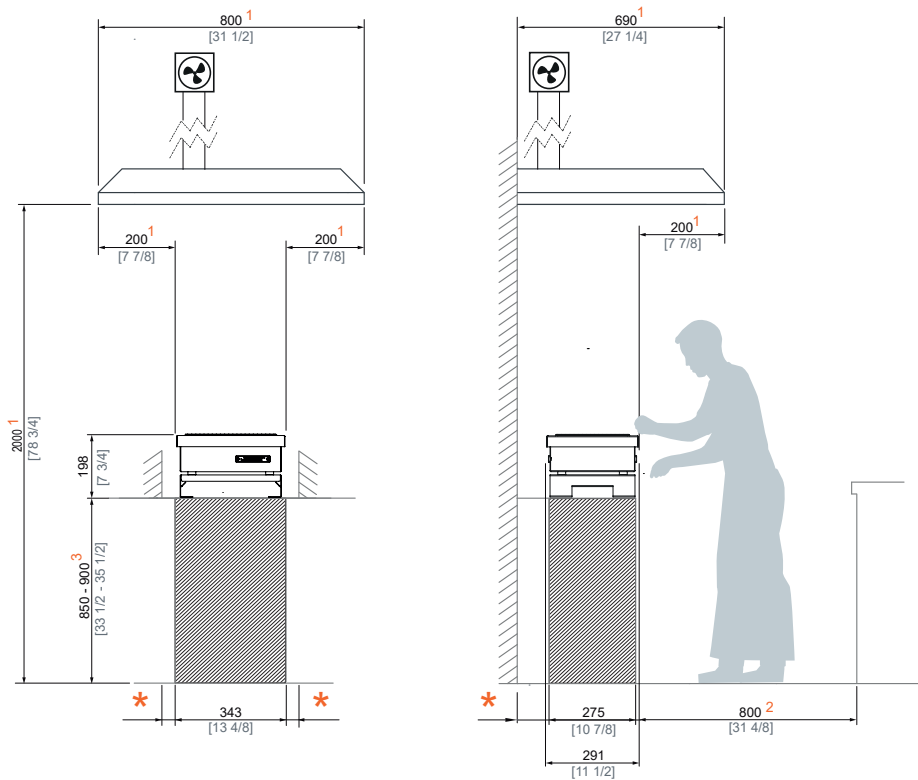


Sistema de Gestión
ISO 9001:2015



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Equipment Installation



- * Minimum distance to flammable elements 12 in 300 mm
- Minimum distance to non-flammable elements 4 in 100 mm

- 1 Recommended hood's minimum dimensions
- 2 Recommended chef's working space
- 3 Recommended height to install the oven without table



Ed.0105 - Jospers 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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