

NEW!

ROBATA GRILL



We always remember with our products that tradition is a very important component to food preparation. We revere tradition, whether it is authentic wood cooked barbecue or Brazilian Churrasco grilling. Now we have a rich new tradition to honor: Japanese **Robata** Grilling. This cooking style has been perfected over centuries. We have created a new chef-friendly grill to honor this venerable cooking style.

J&R Manufacturing is Excited to Now Offer Robata Grills for Authentic Japanese Grilling

Easy to use

Three totally separate grilling zones give the chef enormous flexibility. Three built-in saucepans. Fuel loading is easy with the front fuel-loading door for the large zone and easily removable grill grates in the smaller zones.

Adjustable cooking surface

Each grilling zone offers three easily adjustable grilling heights.

Safe, cool operation

Our unique Chef Cool[®] design keeps the heat *inside* the grill resulting in a cooler kitchen and a grateful chef.

Easy to clean

The firebox surfaces are smooth and an ash drop in the firebox floor of each zone facilitates ash transfer to the removable ash drawers. Heavy-duty casters allow easy mobility for cleaning.

Air control damper

The chef can regulate the combustion air to the large zone to help control the burn rate.

Rugged

These units are built like tanks to take the day-to-day abuse in busy kitchens.

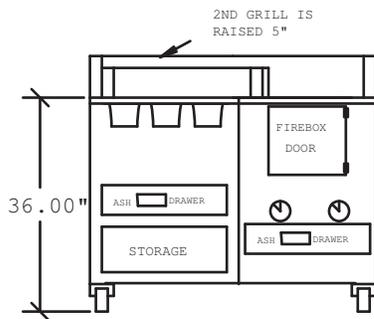


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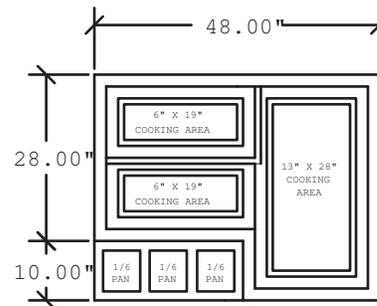


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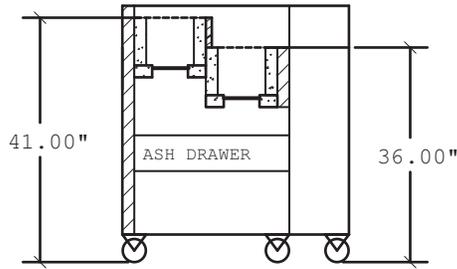
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FRONT VIEW

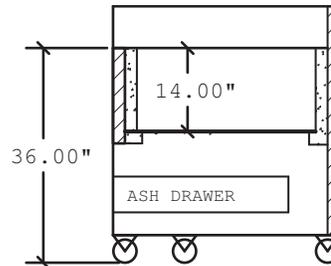


PLAN VIEW



LEFT SIDE ROBATA FIREBOXES

THESE TWO FIREBOXES ARE BOTH 8" DEEP.



RIGHT SIDE MAIN FIREBOX

NOTES:

1. Install on a noncombustible floor.
2. Clearance from combustibles: 2" from the rear, 2" on the right and left, and 48" from the front.
3. This unit must be installed under a Type I exhaust hood (hood and fire suppression by others). Refer to NFPA 96 for further details and always check local codes for any further venting requirements.
4. Adequate combustion air must be supplied.
5. Fuel: wood or charcoal.
4. See Owner's Manual for additional information.

***Robatayaki* refers to restaurants in which seafood and vegetables are cooked over an open charcoal grill. In the olden days, an open fireplace (*robata*) in the middle of a Japanese house was the center of activity for cooking, eating, socializing, and simply keeping warm. The **Robata Grill**, then, was the grill placed in the robata. Today's robatayaki restaurants are like nostalgia trips back into Japan's past. Grilling is done over high quality charcoal.**

One variety of charcoal is made from holm oak, a very hard wood used in kilns in the southern Kishu area (Wakayama Prefecture). This charcoal, called Kishu binchotan, is considered to be the best grade because it is hard and yields a long burn. It emits plenty of far-infrared rays, which bring out the flavor of broiled foods. In the U.S., high quality mesquite or oak lump charcoal is the practical (and excellent) alternative.

There's no special menu in a robatayaki restaurant — rather, it includes just about everything eaten in Japan. The difference is that most of the food will be grilled.

CONSTRUCTION - Extra heavy, all structural steel welded framing. Exterior is 14 gauge epoxy coated steel tread plate (red or black). The firebox features Chef Cool[®] construction consisting of two layers of steel, two inches of 2500-degree cast refractory, and two inches of high temperature insulation. The top cap is 14-gauge 304 stainless steel. The fuel-loading door is insulated and hinged. The casters are heavy duty and include two brakes. The grill grates are constructed from 304 stainless steel, 3/8 inch diameter round bar, with 304 stainless steel, 11 gauge tubing frames on the two smaller grates and a solid, 1 inch mild steel square bar frame for the large grill.