



J & R MANUFACTURING
820 W. KEARNEY, MESQUITE, TX 75149
972-285-4855 | 800-527-4831
www.jrmanufacturing.com

THE J&R ROBATA GRILL

**THE WORLD'S FINEST COMMERCIAL
SMOKERS, GRILLS, AND ROTISSERIES**



PRODUCT DESCRIPTION

When developing our products, we always keep in mind that underlying traditions are a very important component. We revere tradition, whether it's authentic wood-fired barbecue or Brazilian Churrasco grilling. In this case, we are proud to honor and continue the long-held tradition of Japanese Robata Grilling. This cooking style has been perfected over centuries and we're proud to share our own J&R version with our customers that is both chef-friendly and also honors this venerable cooking style and the flavors it's delivered.



FEATURES & BENEFITS



EASY TO USE

Three separate grilling zones give the chef enormous flexibility and are easy to use. This includes three built-in saucepans and easy fuel loading via the front fuel-loading door for the large zone, plus easily removable grill grates in the smaller zones.



EASY TO CLEAN

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



ADJUSTABLE COOKING SURFACE

Each grilling zone offers three easily adjustable grilling heights.



RUGGED

These units are rugged, and built like tanks, to thrive in the busiest kitchens daily.



SAFE, COOL OPERATION

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



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SPECIFICATIONS

SIZE	48" W X 38" D X 48" H
GRILL SIZE	2 AT 19" W X 6" D & 1 AT 13" W X 28" D
FUEL	WOOD/CHARCOAL
SHIPPING WEIGHT	1450 LBS.

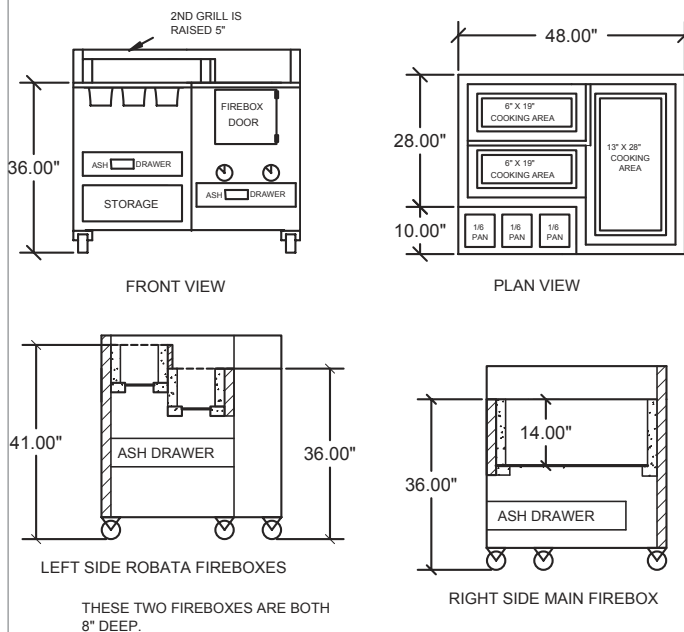
CONSTRUCTION

Extra heavy all structural steel-welded frame. Exterior is a 14-gauge epoxy-coated steel tread plate in red or black. The firebox features Chef Cool technology, 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. Built to last!

Robatayaki refers to restaurants in which seafood and vegetables are cooked over an open charcoal grill. In the past, 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.

One variety of charcoal is made from holm oak, a very hard wood used in kilns in the southern Kishu area in 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 option.

J&R ROBATA GRILL DIMENSIONS



NOTES:

1. Install on a non-combustible 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.
6. See Owner's Manual for additional information.