

# JOSPER BASQUE GRILL PVJ



## TECHNICAL INFORMATION

Braising area	500 x 510 mm (x2)	19 3/4 x 20 1/8 in (x2)
Grill stroke	290 mm	11 1/2 in
Fire up time	20 min average	
Charcoal daily consumption	20 to 22 kg	44 to 48.5 lb
Broiling temperature	250 °C	482 °F
Nominal heat output	4,5 kW	6 hp
Net weight	367 kg	809.1 lb

## INSTALLATION

Clearance with non-flammable equipment	100 mm	4 in
Clearance with flammable equipment	300 mm	12 in
Exhaust rate	3500 m <sup>3</sup> /h	2060 cfm

## BUNDLES: SIZES AND WEIGHTS

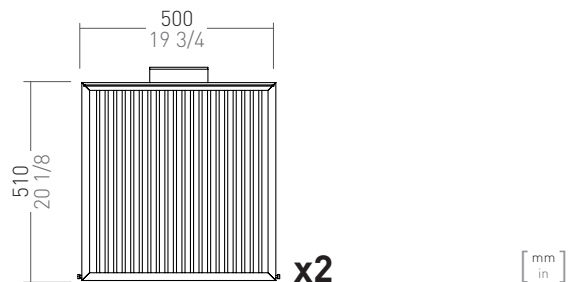
Sizes bundle	1520 x 1080 x 1820 mm	59 7/8 x 42 1/2 x 71 5/8 in
Gross weight bundle	-	-

## PVJ-050-2

High-temperature resistant element which guarantees smooth, continuous movement of the grill. 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 Jasper basque grill, and thus be easy to fit.

In the manufacturing process of the Basque Grill we use the best high technology steel alloys created by and for Jasper, as well as the most advanced design in the construction of traditional grills.



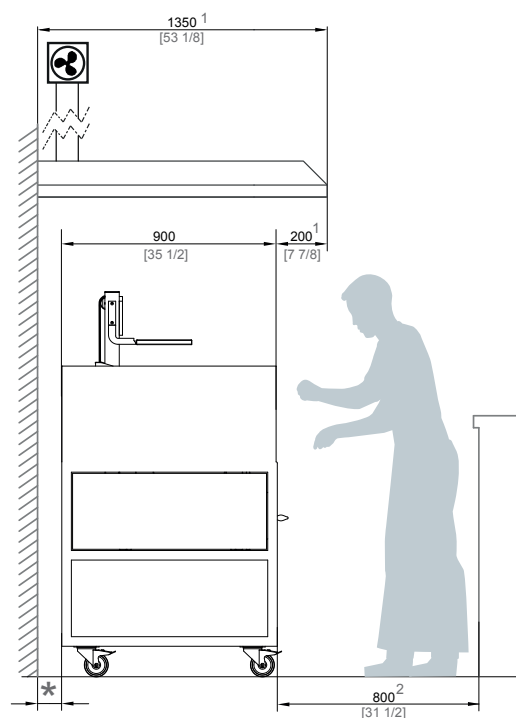
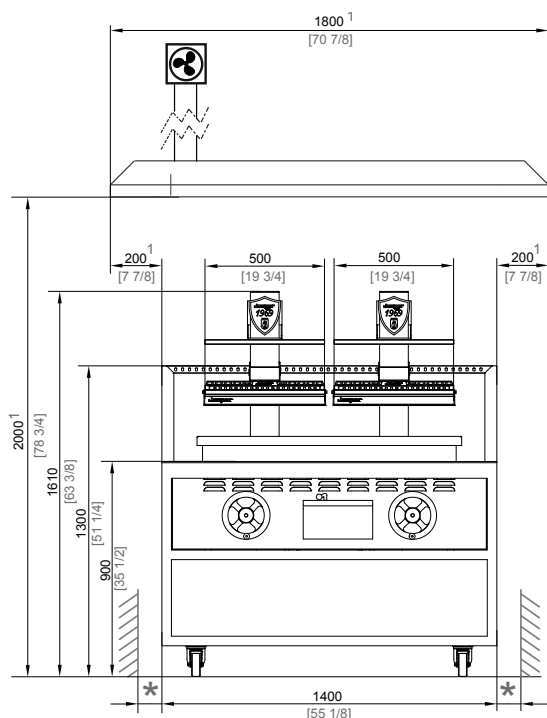
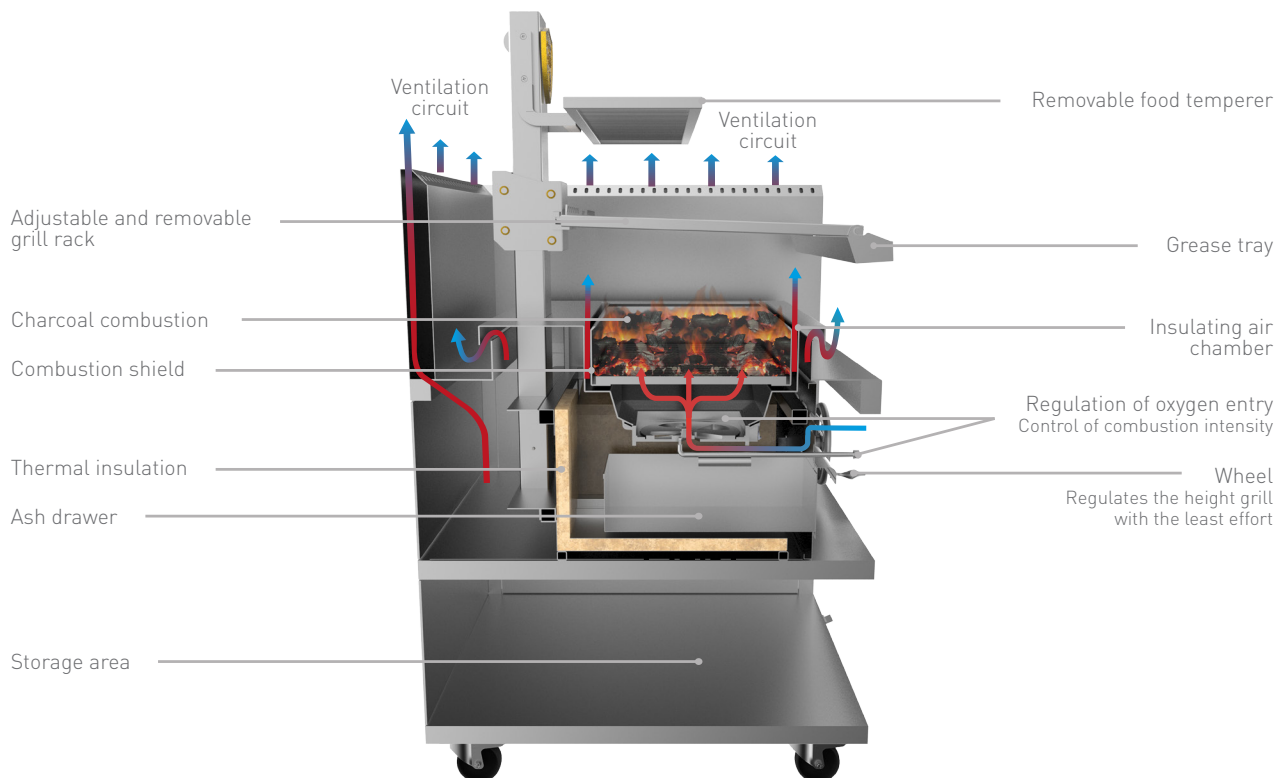
## ACCESSORIES INCLUDED

Tongs · Poker for charcoal



Ed.10.2020 - Jasper reserves the right to make modifications to catalogues, pricelists and promotional material according to the development and improvements applied to its equipment.

# JOSPER BASQUE GRILL PVJ



\* MINIMUM DISTANCE TO FLAMMABLE ELEMENTS: 300 mm [12 in] / RECOMMENDED DISTANCE TO ANOTHER ELEMENTS: 100 mm [4 in]

1 RECOMMENDED HOOD'S MINIMUM DIMENSIONS

2 RECOMMENDED CHEF'S WORKING SPACE

[ mm  
in ]



# JOSPER BASQUE GRILL PVJ



## TECHNICAL INFORMATION

Braising area	760 x 510 mm	30 x 20 1/8 in
Grill stroke	290 mm	11 1/2 in
Fire up time	20 min average	
Charcoal daily consumption	18 to 20 kg	39.7 to 44 lb
Broiling temperature	250 °C	482 °F
Nominal heat output	3 kW	4.02 hp
Net weight	307 kg	676.8 lb

## INSTALLATION

Clearance with non-flammable equipment	100 mm	4 in
Clearance with flammable equipment	300 mm	12 in
Exhaust rate	2500 m <sup>3</sup> /h	1471 cfm

## BUNDLES: SIZES AND WEIGHTS

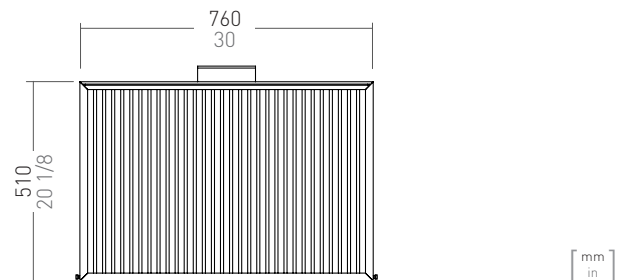
Sizes bundle	1520 x 1080 x 1820 mm	59 7/8 x 42 1/2 x 71 5/8 in
Gross weight bundle	451 kg	994.3 lb

## PVJ-076-1

High-temperature resistant element which guarantees smooth, continuous movement of the grill. 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 Jasper basque grill, and thus be easy to fit.

In the manufacturing process of the Basque Grill we use the best high technology steel alloys created by and for Jasper, as well as the most advanced design in the construction of traditional grills.



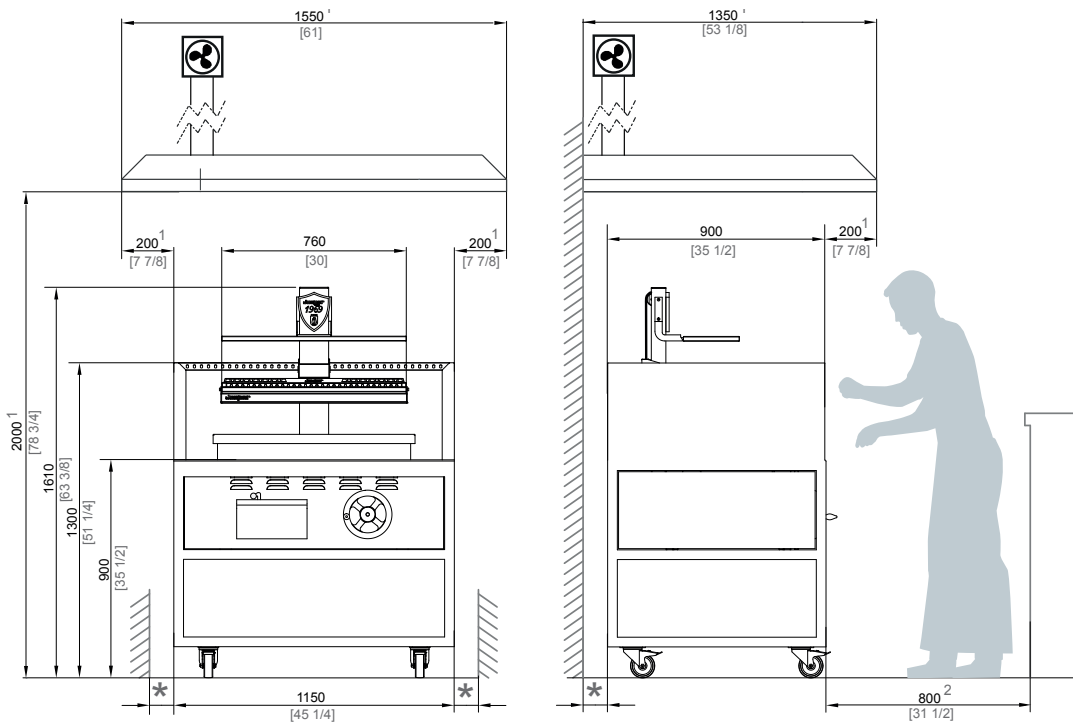
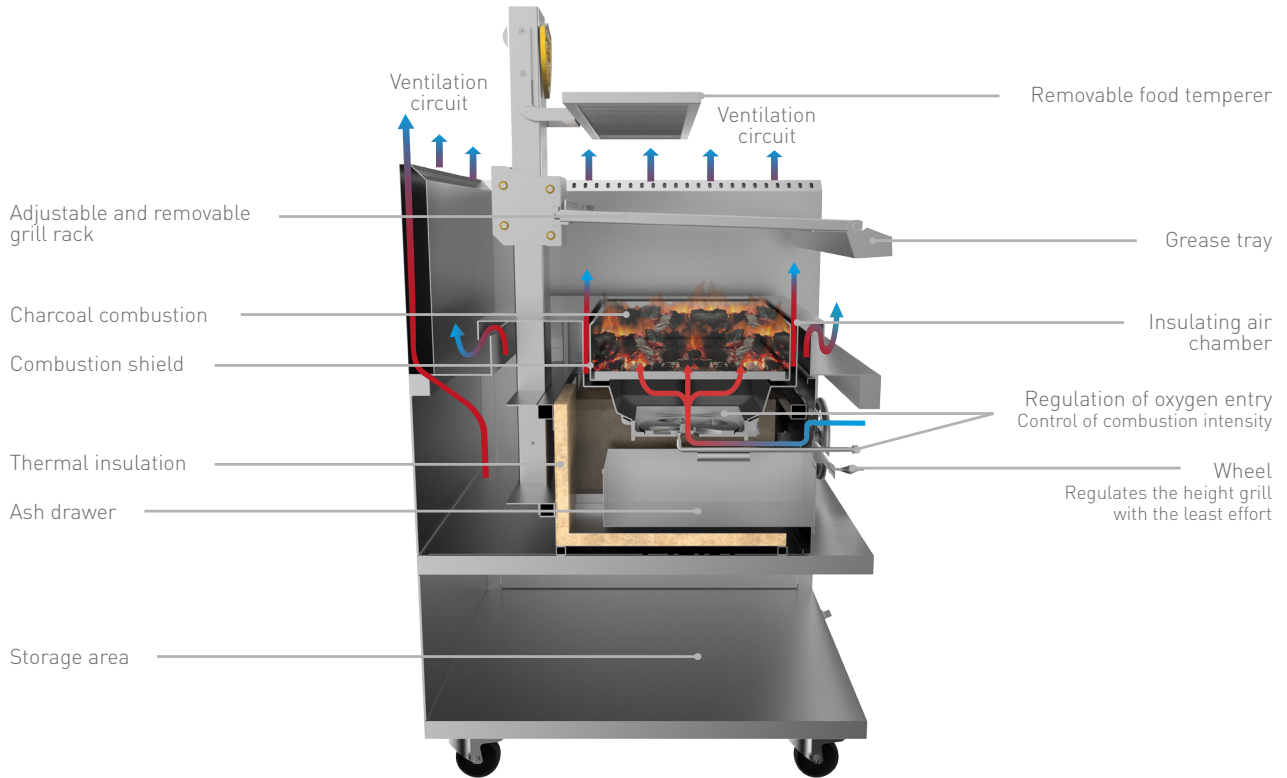
## ACCESSORIES INCLUDED

Tongs · Poker for charcoal



Ed.10.2020 - Jasper reserves the right to make modifications to catalogues, pricelists and promotional material according to the development and improvements applied to its equipment.

# JOSPER BASQUE GRILL PVJ



\* MINIMUM DISTANCE TO FLAMMABLE ELEMENTS: 300 mm [12 in] / RECOMMENDED DISTANCE TO ANOTHER ELEMENTS: 100 mm [4 in]

1 RECOMMENDED HOOD'S MINIMUM DIMENSIONS

2 RECOMMENDED CHEF'S WORKING SPACE

[ mm  
in ]



# JOSPER BASQUE GRILL PVJ



## TECHNICAL INFORMATION

Braising area	760 x 510 mm (x2)	30 x 20 1/8 in (x2)
Grill stroke	290 mm	11 1/2 in
Fire up time	20 min average	
Charcoal daily consumption	36 to 40 kg	79.4 to 88.2 lb
Broiling temperature	250 °C	482 °F
Nominal heat output	6 kW	8 hp
Net weight	526 kg	1159.6 lb

## INSTALLATION

Clearance with non-flammable equipment	100 mm	4 in
Clearance with flammable equipment	300 mm	12 in
Exhaust rate	4000 m3/h	2354 cfm

## BUNDLES: SIZES AND WEIGHTS

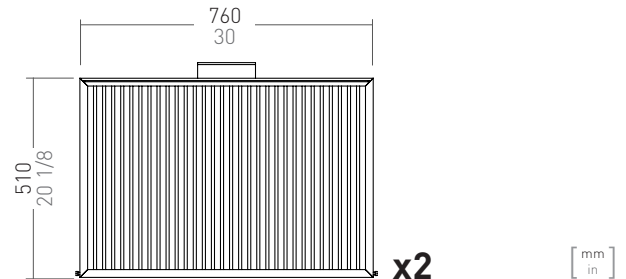
Sizes bundle	2200 x 1150 x 2100 mm	86 5/8 x 45 1/4 x 82 3/4 in
Gross weight bundle	754 kg	1662.3 lb

## PVJ-076-2

High-temperature resistant element which guarantees smooth, continuous movement of the grill. 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 Jasper basque grill, and thus be easy to fit.

In the manufacturing process of the Basque Grill we use the best high technology steel alloys created by and for Jasper, as well as the most advanced design in the construction of traditional grills.



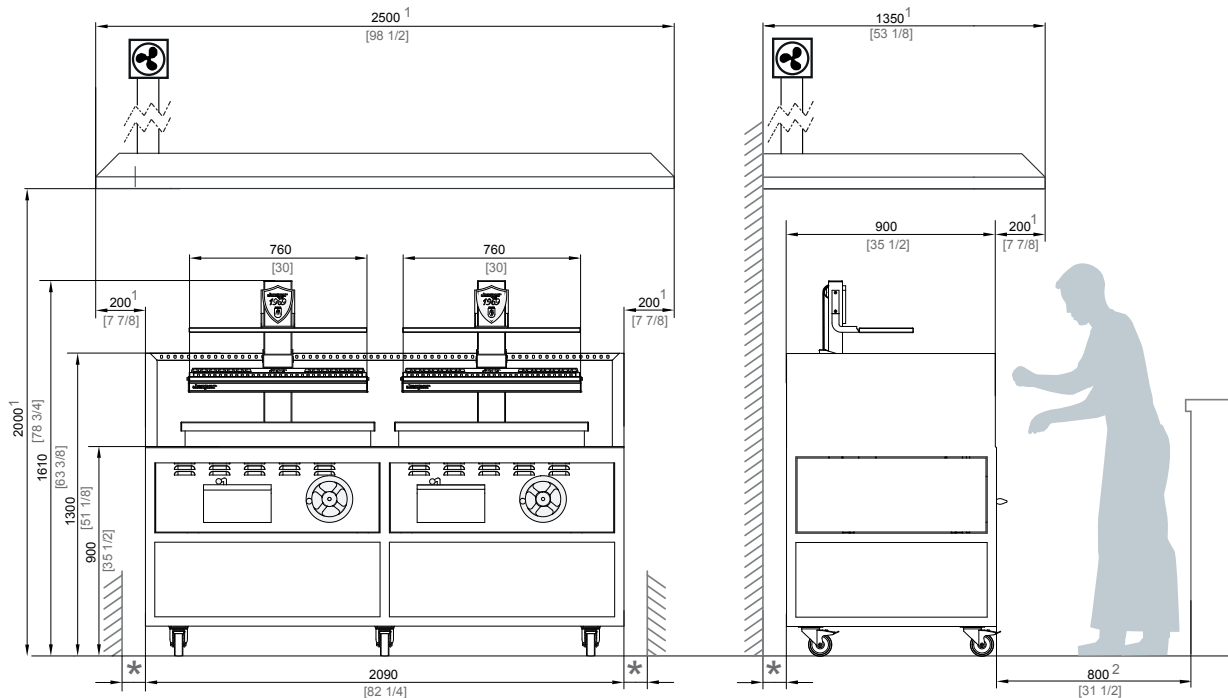
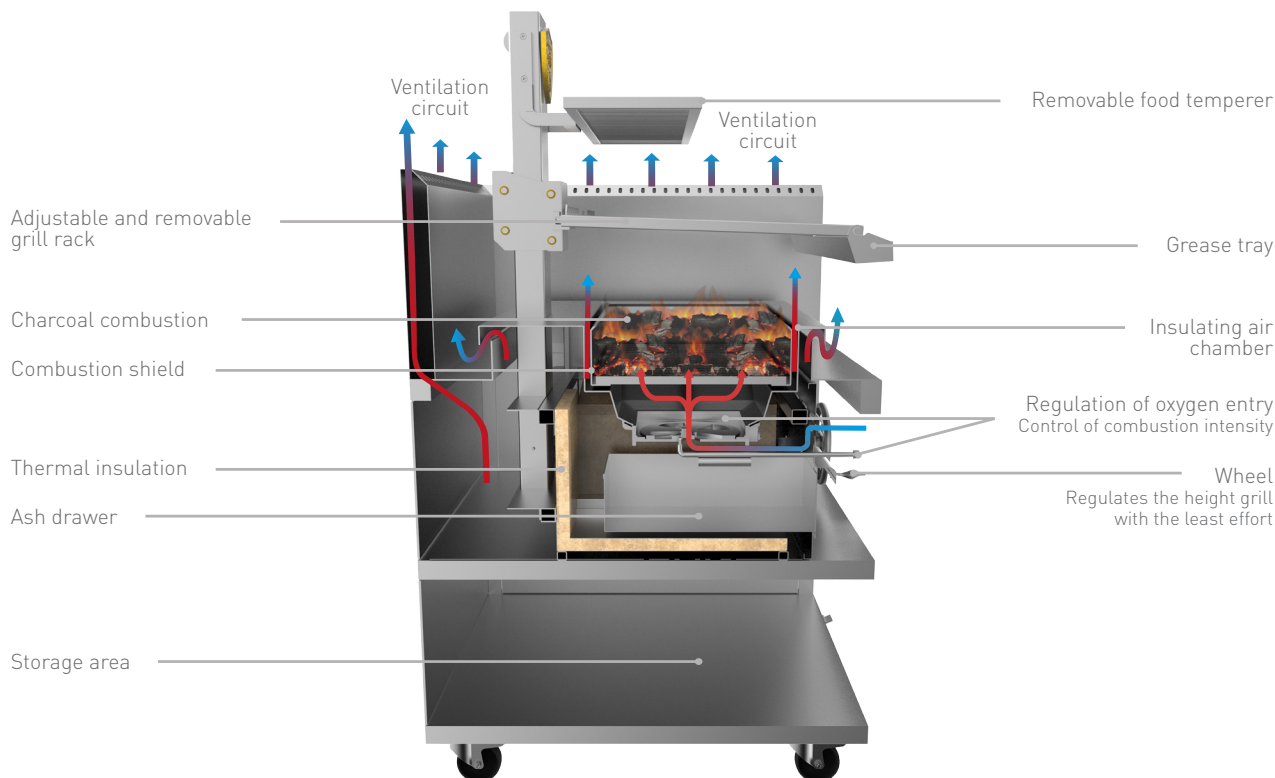
## ACCESSORIES INCLUDED

Tongs · Poker for coal



Ed.03.2019 - Jasper reserves the right to make modifications to catalogues, pricelists and promotional material according to the development and improvements applied to its equipment.

# JOSPER BASQUE GRILL PVJ



\* MINIMUM DISTANCE TO FLAMMABLE ELEMENTS: 300 mm [12 in] / RECOMMENDED DISTANCE TO ANOTHER ELEMENTS: 100 mm [4 in]

1 RECOMMENDED HOOD'S MINIMUM DIMENSIONS

2 RECOMMENDED CHEF'S WORKING SPACE

[ mm  
in ]

# JOSPER BASQUE GRILL PVJ



## TECHNICAL INFORMATION

Braising area	760 x 510 mm (x3)	30 x 20 1/8 in (x3)
Grill stroke	290 mm	11 1/2 in
Fire up time	20 min average	
Charcoal daily consumption	54 to 60 kg	119 to 132.3 lb
Broiling temperature	250 °C	482 °F
Nominal heat output	9 kW	12 hp
Net weight	921 kg	2030.4 lb

## INSTALLATION

Clearance with non-flammable equipment	100 mm	4 in
Clearance with flammable equipment	300 mm	12 in
Exhaust rate	5500 m3/h	3237 cfm

## BUNDLES: SIZES AND WEIGHTS

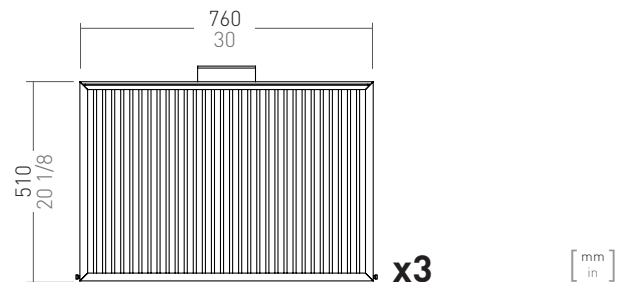
Sizes bundle	-	-
Gross weight bundle	-	-

## PVJ-076-3

High-temperature resistant element which guarantees smooth, continuous movement of the grill. 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 Jasper basque grill, and thus be easy to fit.

In the manufacturing process of the Basque Grill we use the best high technology steel alloys created by and for Jasper, as well as the most advanced design in the construction of traditional grills.



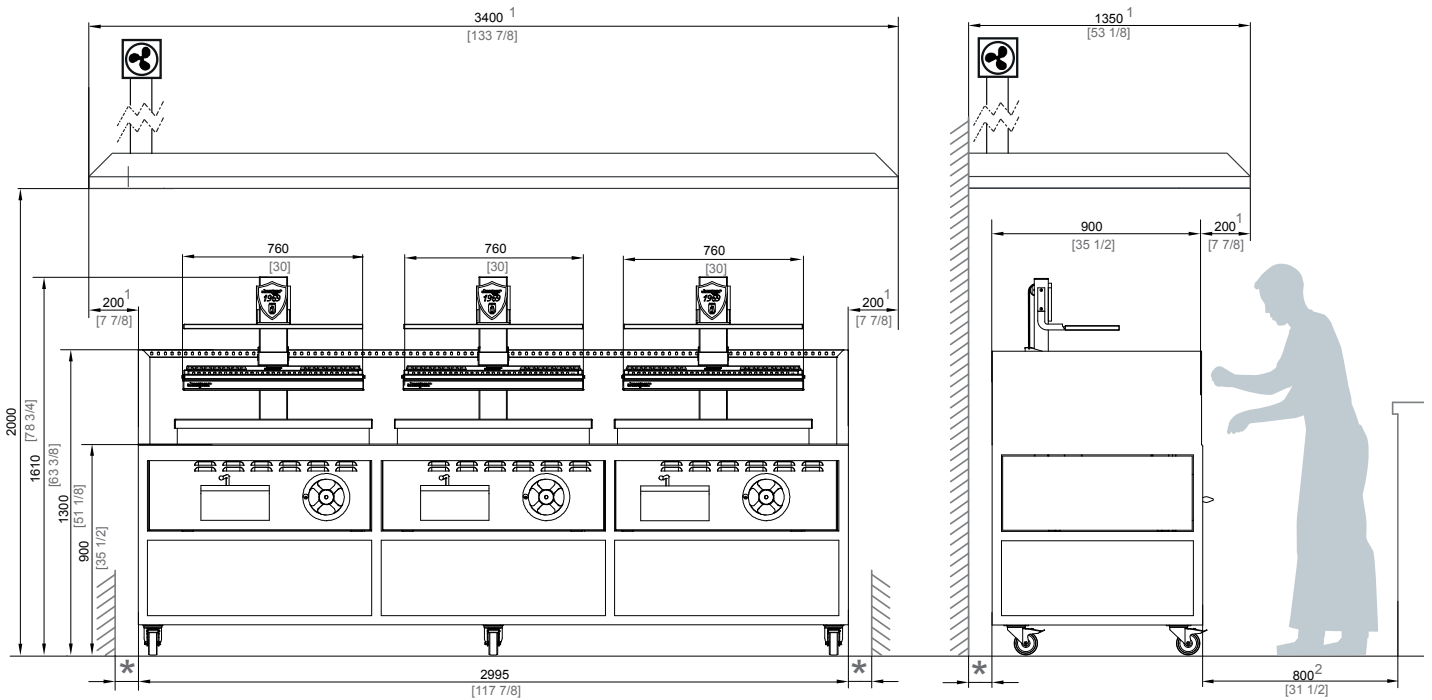
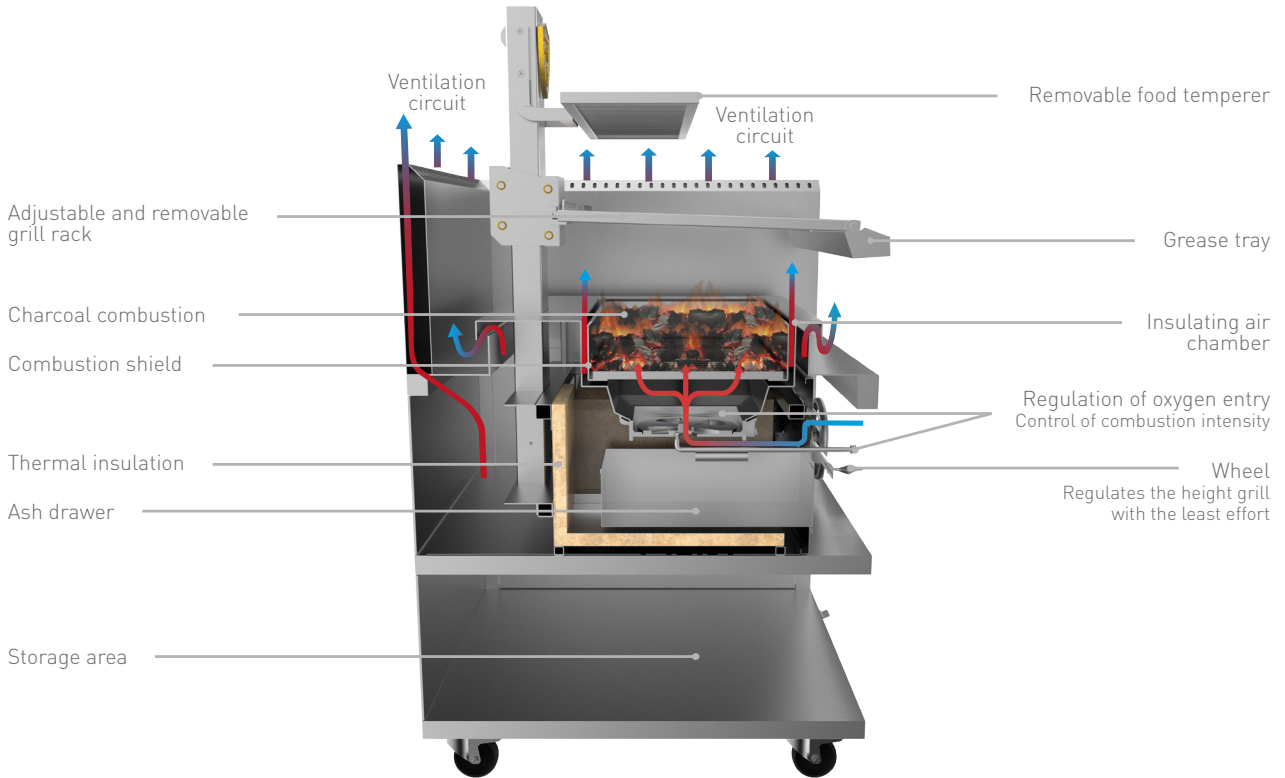
## ACCESSORIES INCLUDED

Tongs · Poker for charcoal



Ed.10.2020 - Jasper reserves the right to make modifications to catalogues, pricelists and promotional material according to the development and improvements applied to its equipment.

# JOSPER BASQUE GRILL PVJ



\* MINIMUM DISTANCE TO FLAMMABLE ELEMENTS: 300 mm [12 in] / RECOMMENDED DISTANCE TO ANOTHER ELEMENTS: 100 mm [4 in]

1 RECOMMENDED HOOD'S MINIMUM DIMENSIONS

2 RECOMMENDED CHEF'S WORKING SPACE

[ mm  
in ]

