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2. INTRODUCTION

BEEFING UP THE PEOPLE

“Beefing up the people”, the lifestyle of the Japanese. Bring people together with food and have a delicious grill on a traditional Japanese grill. A fun summer evening with family and friends. The table filled with delicious food and grilling away. An evening program for your guests to enjoy a summer gourmet.

Now grilling on a Shichirin is not just BBQ'ing. This is a whole other discipline. More refined, more elegant and smaller. No half pigs or whole chickens, but small refined dishes that require more precision. This is grilling with the preciseness of a Swiss watch.

The Japanese use binchotan charcoal, or the black gold of Japan. Binchotan burns longer at a more intense temperature and is more neutral than ordinary charcoal which reaches extremely high temperatures. A real yakitori grill reaches temperatures of 900+ degrees.

Because of its use as a yakitori grill (grilling with skewers), a rectangular Shichirin can also be supplied with yakitori bars as an accessory. The rectangular Shichirin comes standard with a grill grid. In short, the whole Japanese cuisine in one unit (also called Konro or Hibachi).

MEAT, FISH, EVEN DESSERTS IN A JIFFY

The YAKINIKU® Shichirin is the ultimate product for anyone who loves the smoky grill flavor. With the Shichirin, you're not restricted to one location to grill, but can replicate a solid grilling experience on professional ceramic anywhere, such as spectacular waygu beef or plaice fillet in the park, and even desserts like grilled pineapple. For precise cooking of wagyu beef or juicy steaks, fire up the YAKINIKU® Shichirin in a flash.



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3. GENERAL INFORMATION

3.1. YAKINIKU® SHICHIRIN

The YAKINIKU® Shichirin is a table grill made of ceramic with quartz and cordierite and baked at high temperature. This makes the Shichirin a real powerhouse of quality. The YAKINIKU® Shichirin is very easy to clean with its glazed finish. The appliance can only be used outdoors with briquettes, self-igniting briquettes or charcoal. Because of the ceramic and stainless steel finish, the YAKINIKU® Shichirin will be ready for you even in winter.

All stainless steel used for the YAKINIKU® Shichirin is type 304. This steel is the best choice when it comes to heat resistance.

3.2. READ AND SAVE THE USER MANUAL

This manual belongs to the YAKINIKU® Shichirin. It contains important information on setting up and using the product. Please read the user manual, especially the safety instructions, before using the product. Failure to follow this manual may result in serious injury or product damage.

This guide is based on the standards and regulations which apply within the European Union. Outside the EU, you must further consider the country-specific guidelines and laws. Please keep this manual for future reference. If you pass this product on to a third party, you must also include this user manual.

3.3. ACCESSORIES

There are several accessories available for the YAKINIKU® Shichirin. These can be found on the YAKINIKU® website: www.yakinikugrill.com.



4. DANGERS AND WARNINGS

4.1. DANGERS

- Do not use indoors! This grill is designed for outdoor use in a well-ventilated area, and is not and should never be used as a heating appliance. Indoor use accumulates toxic fumes that can cause serious bodily injury or death.
- Do not use in a garage, building, passageway or other confined space.
- Do not use gasoline, alcohol or other highly volatile substances to light the charcoal. If using lighter fluid (not recommended) for the charcoal, remove any fluids that have leaked through the boiler vents before lighting the charcoal.
- Do not add charcoal-lighting liquid or charcoal soaked with lighter fluid to hot or warm charcoal. After use, seal the lighter fluid and place at a safe distance from the grill.
- Keep the area around the grill free of flammable vapors and liquids such as gasoline, alcohol, flammable materials, etc.

4.2. WARNINGS

- Do not use the grill unless all parts are installed. This grill must be properly assembled according to the mounting instructions. Improper assembly can be dangerous.
- Do not use this grill under an elevated flammable structure.
- The use of alcohol, or prescription or non-prescription drugs, may affect the user's ability to properly assemble or safely use the grill.
- Use caution when using the grill. The grill is hot when grilling or cleaning and should never be left unattended.
- **WARNING!** This barbecue gets very hot, do not move it while in use.
- **WARNING!** Keep children and pets away from the barbecue.
- **WARNING!** Do not use spirit, petrol or other flammable liquids for (re)lighting! Only use igniters that comply with EN 1860-3!
- This YAKINIKU® Grill is not intended for installation in or on campers and/or boats.
- Do not use the grill within 1½ feet of flammable materials. Flammable materials include, but are not limited to wood or pretreated wood decks, patios and porches.
- Always keep the grill on a safe and level surface away from flammable materials.
- Do not grill in high winds.
- Do not wear loose sleeved clothing while lighting or using the grill.
- Never touch the grill, ash or charcoal to check if they are hot.

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- Use proper tools with long, heat-resistant handles.
- Never dispose of hot charcoal where it can be walked on or is a fire hazard. Never dispose of ashes or charcoal before they are completely extinguished.
- Do not put the grill away or store it until the ash and charcoal are completely extinguished.
- Do not remove the ashes until all charcoal has been burned and completely extinguished and the grill has cooled.
- Keep electrical wires and cords away from the hot surfaces of the grill and away from areas of heavy foot traffic.
- **WARNING!** Do not use the barbecue in a confined space, for example in a house, tent, caravan, vehicle or small room.
- Risk of fatal accidents due to carbon monoxide poisoning.

4.3. PRECAUTIONS

- Do not use water to control flare-ups or extinguish charcoal.
- Grill brushes should be checked regularly for loose threads and excessive wear. Replace the brush if you find loose threads on the grill grate or on the brush. YAKINIKU® recommends purchasing a new stainless steel grill brush at the beginning of each spring.
- After use, store the YAKINIKU® Shichirin in a dry place.

4.4. IMPORTANT

Always be on alert! Risk of material or product damage. Hazards or dangerous behavior that could result in serious injury or even death. The grill may cause damage to a piece of furniture, always place the grill on the bamboo shelf.

Failure to follow the DANGEROUSNESSES, WARNINGS and PRECAUTIONS in this manual may result in serious personal injury, death, or create a fire, explosion, or damage to property. Please read all safety information contained in this manual before using this grill.

5. WARRANTY

Thank you for purchasing a YAKINIKU® Shichirin.

Your Shichirin is covered by a two-year warranty against manufacturing defects from the date of purchase, provided that defects from the date of purchase, and it is used in accordance with this manual. Your purchase receipt with the date of purchase serves as proof of warranty. Wear, rust, deformation and discoloration of the parts (especially the stainless steel parts) that come into direct contact with the fire are normal and are in no way considered a manufacturing defect - they are the logical consequence of using the barbecue. Your Shichirin is handmade and therefore deviations may occur.

Check from the parts list and the drawing that the package contents are packaging contents are complete. If there are any missing parts or damage to the product from the box, please contact the shop where the YAKINIKU® product was purchased.

In addition, we do not guarantee fine hairline cracks. The fine hairline cracks in the finish (glaze) of your YAKINIKU® grill can already occur when the ceramic is fired. During this process, the glaze and ceramic may expand, possibly exposing fine hairline cracks. In the case of glazed surfaces, which should be particularly heat-resistant, these fine hairline cracks are more common and even desirable. This makes the ceramics more robust against temperature fluctuations. The less flexible glaze can “move with” the ceramic. These fine hair cracks make the ceramic less fragile and more durable. Hairline cracks do not only occur during the production of ceramics, but also, for example, when painting oil paintings.

5.1 OWNER'S RESPONSIBILITIES UNDER THIS WARRANTY

For trouble-free warranty coverage, it is important (but not required) to register your YAKINIKU® product online on the YAKINIKU® website (www.yakinikugrill.com) or on the country-specific website you are referred to. Please keep the original sales receipt and/or invoice. Registering your YAKINIKU® product will confirm the warranty coverage, and will enable YAKINIKU® to contact you if necessary.

The above warranty is subject to the owner's care and handling of the YAKINIKU® product, following all installation instructions, user instructions and guide for preventive maintenance as described in the accompanying user manual, unless the owner proves that the malfunction or failure was not due to non-compliance with the above obligations.



If you live in a coastal area or your product is installed near a swimming pool, regular cleaning and rinsing of the exterior of the product is part of the regular maintenance routine, as described in the accompanying user manual.

5.2. CERAMIC ACCESSORIES

The ceramic parts of the YAKINIKU® Shichirin are guaranteed up to two (2) years for the original purchaser. These ceramic parts are not covered for fall damage or abuse damage. If there is tearing due to use that causes structural weakness, a two (2) year warranty period applies to the ceramic. For professional use, a warranty period of one (1) year applies.

5.3. METAL PARTS

Metal, stainless steel and cast iron parts of the YAKINIKU® Shichirin (including the stainless steel frame, stainless steel air vents and stainless steel grille) are warranted up to two (2) years for the original purchaser. For professional use, the warranty period is one (1) year.

At YAKINIKU®, there is an extra focus on using materials that are resistant to rust and can be used for high temperatures. However, metal materials and their coatings can be affected by various surfaces, scratches or exposure to substances and situations beyond the control of YAKINIKU®. Substances such as chlorine, industrial fumes, chemicals, fertilizers, extreme humidity, pesticides and salt can cause the metal finish to corrode. For this reason, the warranty for metal, stainless steel and cast iron parts does not cover rust, oxidation, fading or other imperfections except if it causes structural weakening or breakage of these parts of the YAKINIKU® Shichirin.

5.4. WOODEN COMPONENTS

Wooden and bamboo components (including Shichirin handles, Shichirin bottom shelf, wooden and bamboo accessories for the Shichirin) have a two (2) year warranty for the original purchaser. Wooden products are not covered for normal weathering or cracking unless there is structural weakening. For professional use, a one (1) year warranty period applies here.

Installation parts such as screws, bolts, nuts, silicone caps have a one (1) year warranty. For professional use the warranty period is six (6) months.

5.5. NO WARRANTY CASES

These warranties are based on normal and reasonable consumer use and adequate maintenance of the YAKINIKU® Shichirin. Commercial use and related applications are warranted for a period of one (1) year. The warranty does not apply to incidental damage or breakage, or for damage caused by transportation; dropping; improper assembly; improperly supporting, attempting to use the Shichirin in ways other than ways other than the recommended Shichirin support frame plus bamboo protection board, non-combustible surface underneath the Shichirin, commercial use, modifications to the Shichirin; alterations to the Shichirin; neglect; abuse; improper maintenance; road hazards; normal and reasonable wear and tear; or natural disasters. Scratches, dents, splinters, hairline cracks and external or cosmetic cracks of the glaze on the product or ceramic that do not affect the performance of the Shichirin are not covered by the warranty.

YAKINIKU® products purchased from unauthorized dealers or by unauthorized retail channels or unauthorized third parties are not covered by warranty provisions.

Note: If the consumer buys from an unauthorized source, even a company that is a legitimate business selling unopened boxes with warranty forms (but it is an unauthorized seller), then they are buying, under the law, a used product. If a product is purchased through an unauthorized intermediary or retailer, or from an unauthorized online retailer, then it is a used product. If a product is purchased through an unauthorized agent or retailer, or from an unauthorized online retailer, then the product is purchased without a warranty from YAKINIKU®, despite the statements or claims of the seller. This policy is used by multiple brands and companies, not just YAKINIKU®.

5.6. CLAIMING DATE OF COVER & WARRANTY

Warranty coverage begins when the YAKINIKU® product is purchased from an authorized dealer. This warranty lasts for the time period previously mentioned.

Warranty for a YAKINIKU® product can be made at the store where the product was purchased. To claim the warranty, it is necessary to present the purchase invoice to the store. For the YAKINIKU® products purchased outside Europe, warranty claims are processed at an authorized dealer or distributor within the country of purchase. Do not ship or ship parts for warranty claim before contacting the authorized dealer or distributor, as in some cases it is not necessary to return parts for warranty.

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In order to claim warranty, the following information must be provided to the authorized dealer: the purchase invoice with the date of purchase and the name

of the authorized dealer where the YAKINIKU® product was purchased, which YAKINIKU® product is intended to be used, and the date of purchase. In order to claim warranty, the following information must be submitted to the authorized dealer: the purchase invoice with the date of purchase and the name of the authorized dealer where the YAKINIKU® product was purchased, which YAKINIKU® product is purchased for which warranty is claimed, together with an accurate description of the problem of the defective part.

YAKINIKU® is not responsible for shipping, delivery charges, labor import duties, VAT or other taxes as a result of claiming the warranty, service, repair or return, unless authorized in writing by YAKINIKU®.

5.7. WARRANTY INVALIDATION

Unauthorized modifications to the YAKINIKU® product will void the product warranty. This includes drilling holes or tampering with the product's parts; using parts in the YAKINIKU® product other than genuine YAKINIKU® parts; or using internal parts in a manner not intended by the manufacturer. Adjusting or replacing internal parts will void the warranty, and YAKINIKU® disclaims liability for any direct, indirect, incidental or consequential damages that may result in expressly disclaims. The addition of lighter fluids or other flammable mixtures on or in the YAKINIKU® product will void the warranty. Such use is dangerous and may result in damage or personal injury.

5.8 INDEMNITIES

In addition to the warranty and disclaimers set forth in this warranty statement, no further warranty or voluntary liability is expressly made beyond the legal liability applicable to YAKINIKU®. Situations or claims where YAKINIKU® has mandatory liability under the law are not limited or excluded by this warranty statement.

No warranty will apply beyond the applicable periods of this warranty. Warranties issued by any other person, including dealers or retailers, with respect to a product (such as any "extended warranties") shall not be binding on YAKINIKU®. This warranty provides only for the repair or replacement of defective parts or products.

In no event shall remedies of any kind under this voluntary warranty have a value greater than the purchase price of the YAKINIKU® Product sold.

You assume the risk and liability for loss, damage or injury to you and your home and/or to others and their property due to improper or incompetent use of the product or failure to follow the instructions provided by YAKINIKU® in the accompanying user manual.

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Parts and accessories replaced under this warranty, be covered only for the remainder of the original warranty period(s) mentioned above.

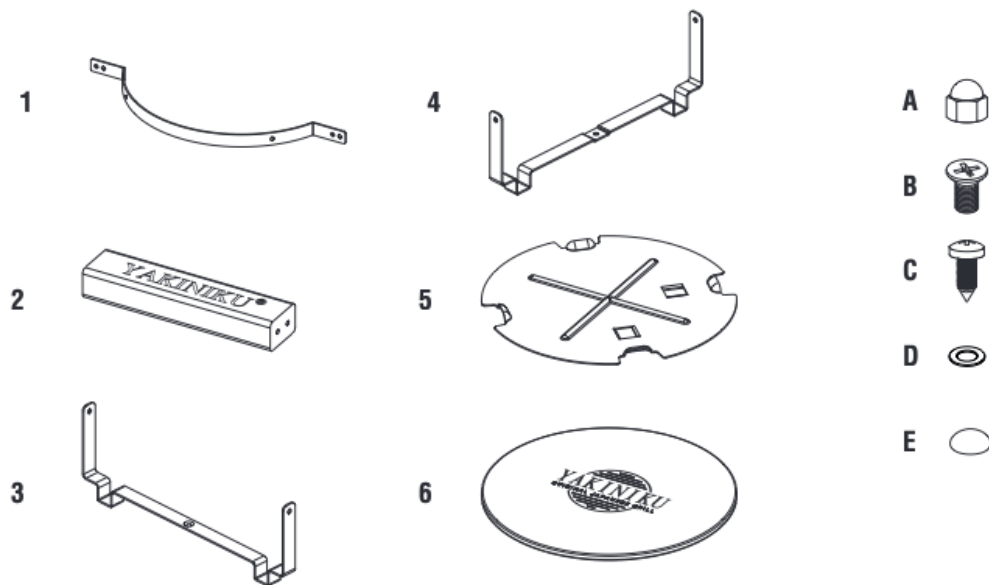
This warranty applies to use in private single-family homes or apartments and does not apply to YAKINIKU® barbecues used in commercial, community or multi-unit environments, such as restaurants, hotels, resorts or vacation homes.

YAKINIKU® may change the design of its products from time to time. Nothing in this warranty shall be construed as requiring YAKINIKU® to incorporate such design changes into previously manufactured products, nor shall it be construed as acknowledging that any previous design was defective.

6. INSTRUCTIONS

6.1. ROUND SHICHIRIN ASSEMBLY

IMPORTANT! - Remove all packaging before use, but retain the safety instructions and keep them with this product.



- 1** Band (2x)
- 2** Bamboo Handle (2x)
- 3** Bracket 1 (1x)
- 4** Bracket 2 (1x)
- 5** Metal Heat Shield (1x)
- 6** Bamboo Heat Shield (1x)

- A** Nut (5x)
- B** Screw (M6x12) (5x)
- C** Screw (5X10) (8x)
- D** Washer (5x)
- E** Silicone cap (8x)

STEP 1 - Manually attach Bracket 1 (3) to Bracket 2 (4) using an M6 screw (B), washer (D) and nut (A).

STEP 2 - Hand fasten the Band (1) to the Support with two M6 screws (B), 2 washers (D) and two nuts (A).

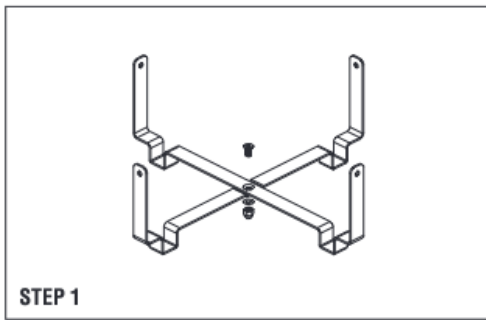
STEP 3 - Repeat step 2 on the other side of the stand.

STEP 4 - Attach the Bamboo Handle (2) to the straps with 4 screws (C) using a screwdriver. The YAKINIKU® logo on the handle is facing upwards.

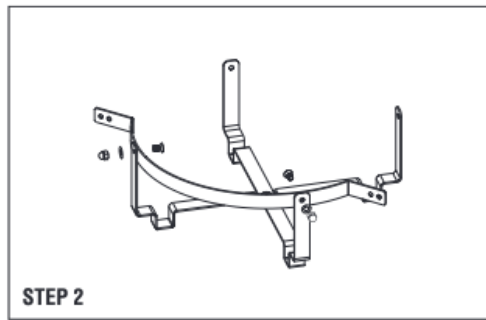
STEP 5 - Repeat step 4 on the other side of the stand.

STEP 6 - Attach 4 Silicone caps (D) to the bottom of the stand.

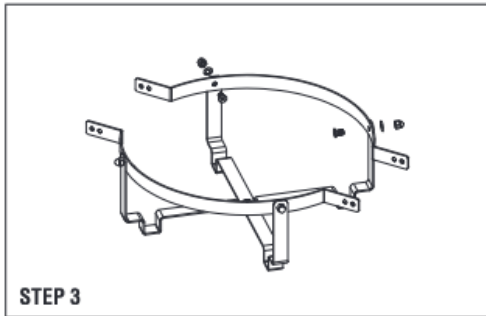
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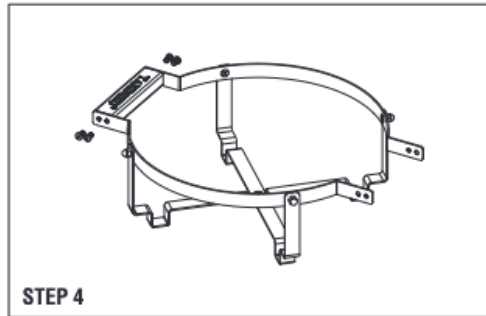
STEP 1



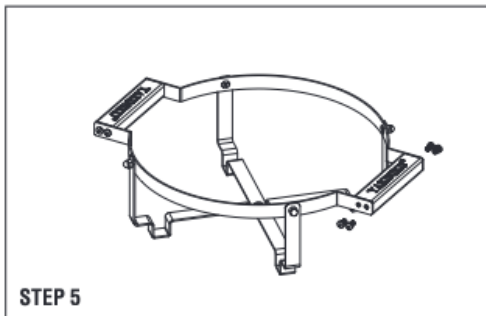
STEP 2



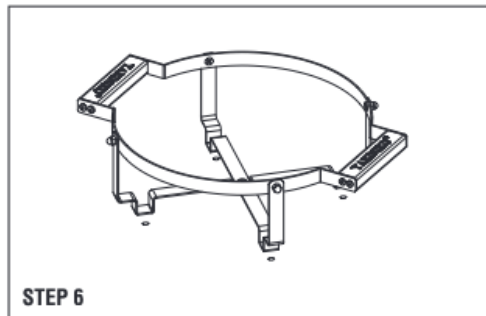
STEP 3



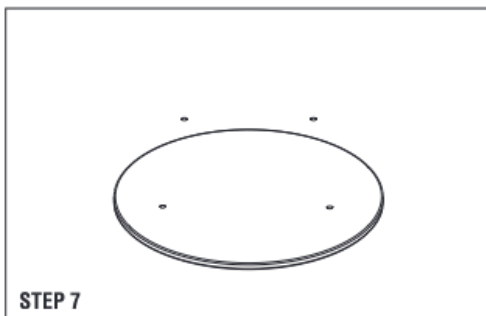
STEP 4



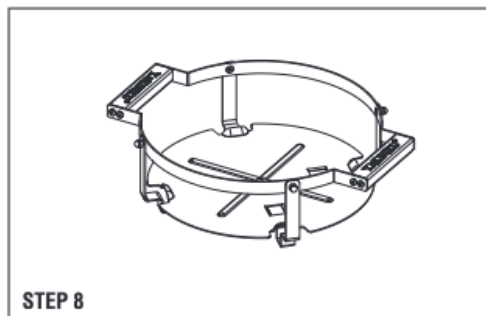
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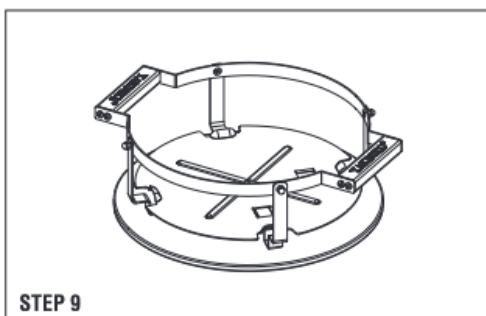
STEP 6



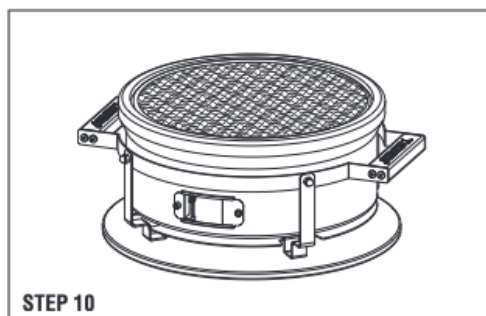
STEP 7



STEP 8



STEP 9



STEP 10

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STEP 7 - Attach 4 Silicone caps (D) to the bottom of the Bamboo Heat Shield (6).

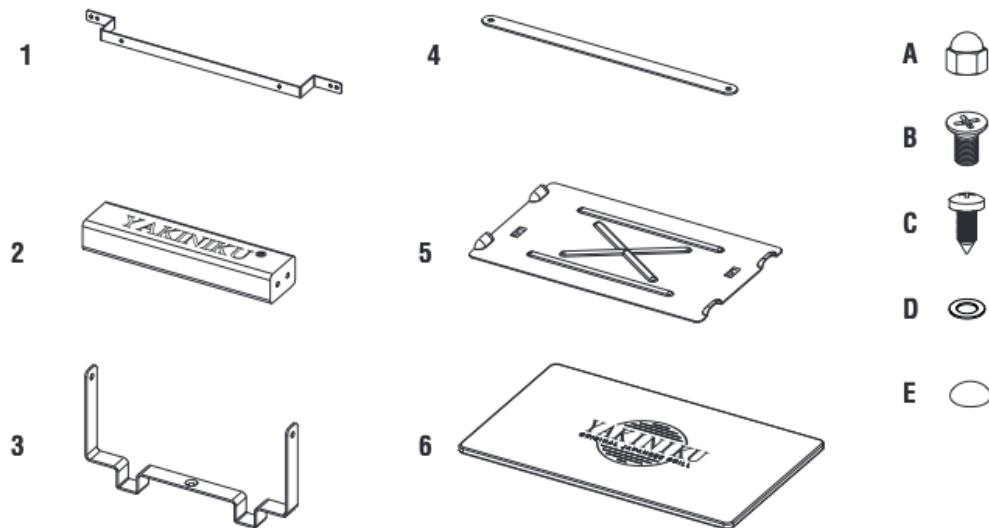
STEP 8 - Tighten all screws with a wrench. Then place the Metal Heat Shield (5) on the stand.

STEP 9 - Place the stand on the Bamboo Heat Shield (6).

STEP 10 - Place the Shichirin in the stand.

6.2. RECTANGULAR SHICHIRIN ASSEMBLY

IMPORTANT! - Remove all packaging before use, but retain the safety instructions and keep them with this product.



- 1 Band (2x)
- 2 Bamboe Handle (2x)
- 3 Support (2x)
- 4 Connector (1x)
- 5 Metal Heat Shield (1x)
- 6 Bamboo Heat Shield (1x)

- A Nut (6x)
- B Screw (M6x12) (6x)
- C Screw (5X10) (8x)
- D Washer (6x)
- E Silicone Cap (8x)

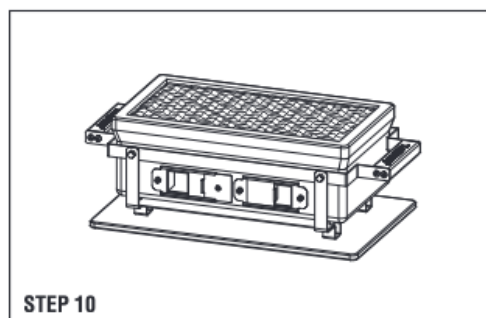
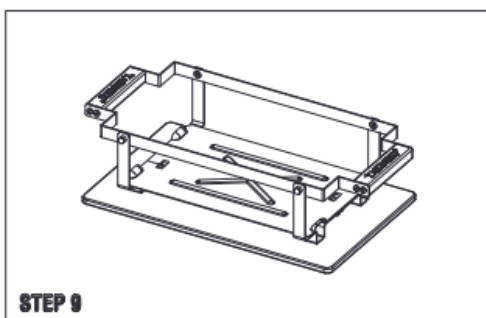
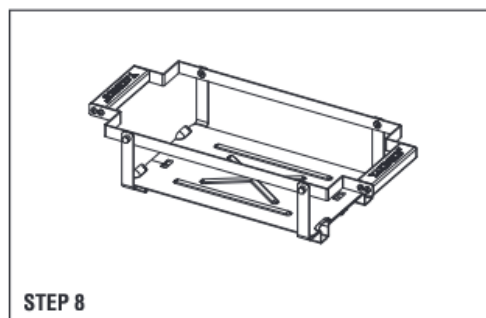
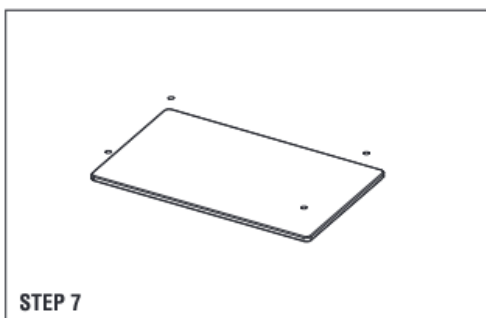
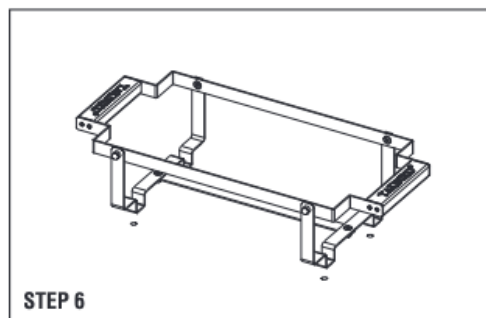
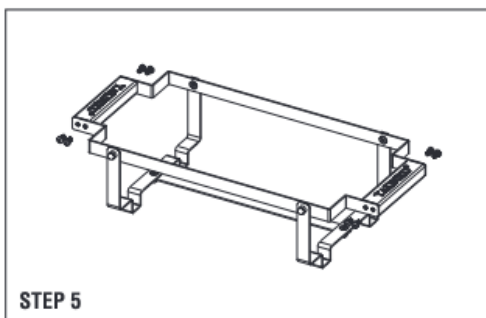
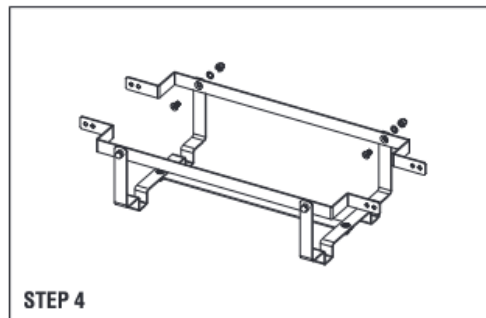
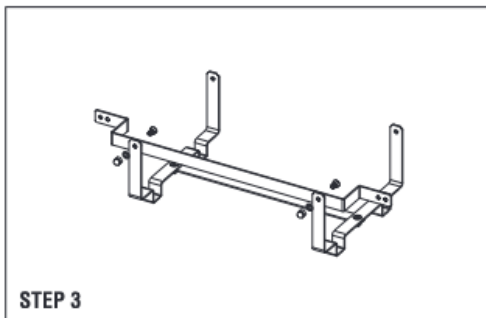
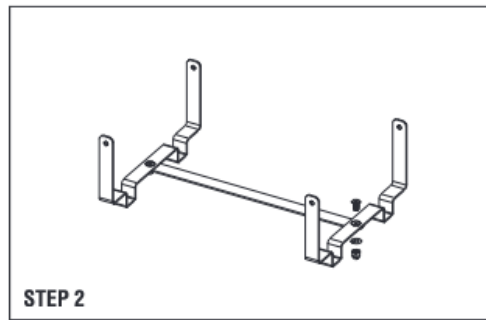
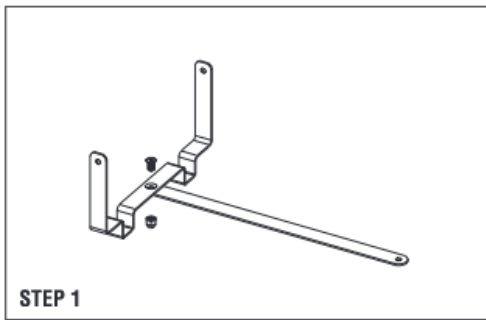
STEP 1 - Attach by hand 1 Support (3) to the Connector (4) with an M6 screw (B), washer (D) and nut (A).

STEP 2 - Repeat step 1 on the other side of the stand.

STEP 3 - Manually fasten the Band (1) to the stand using two M6 screws (B), 2 washers (D) and two nuts (A).

STEP 4 - Repeat step 3 on the other side of the stand.

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STEP 5 - Attach the Bamboo Handles (2) to the straps with 8 screws (C) using a screwdriver. The YAKINIKU® logo on the handle is facing upwards.

STEP 6 - Attach 4 Silicone caps (D) to the bottom of the stand.

STEP 7 - Attach 4 Silicone caps (D) to the bottom of the Bamboo Heat Shield (6).

STEP 8 - Tighten all screws with a wrench. Then place the Metal Heat Shield (5) on the stand.

STEP 9 - Place the stand on the Bamboo Heat Shield (6).

STEP 10 - Place the Shichirin in the stand.

Scan the code for extended assembly videos:



6.3. SHICHIRIN LIGHTING

- 1 Fill the YAKINIKU® Shichirin with (binchotan) charcoal or use briquettes (the brand BBQ Flavour is recommended as best choice).
- 2 Open the ventilation slider at the bottom to the maximum.
- 3 Light 1 or 2 Fire Lighters and spread them in the middle between the charcoal. You can find the Fire Lighters on the website (www.yakinikugrill.com).
- 4 Once the temperature is as desired, you can start grilling.
- 5 After barbecuing, let the charcoal go out and the YAKINIKU® Shichirin cool down slowly. Do not try to move the YAKINIKU® Shichirin
- 6 until it has cooled down completely.



Tip: For best results, use 100% natural charcoal.

6.4. CLEANING

Follow some basic maintenance instructions to keep your YAKINIKU® Shichirin clean.

- For good airflow and better grilling, remove accumulated ash and old charcoal from the grill before use. Before doing so, make sure all charcoal is completely extinguished and the grill has cooled.
- The grill grate can be cleaned in the dishwasher or by hand with a conventional detergent.
- If your grill is used in a particularly harsh environment, you will need to clean the exterior more often. Acid rain, chemicals and salt water can cause rust on the exterior. YAKINIKU® recommends wiping down the exterior of the grill with warm soapy water. Then rinse the exterior surfaces and let them dry thoroughly.
- Do not use sharp objects or abrasive cleaners to clean the outside of your grill.
- Use the YAKINIKU® Cleaning Set for best results.

7. PRACTICAL TIPS

7.1. FREQUENTLY ASKED QUESTIONS

Is it possible to incorporate the Shichirin in an outdoor kitchen?

The Shichirin is an excellent model for outdoor use. With the fuel binchotan the Shichirin can reach temperatures around 1000°C. It is therefore not advisable to build it in.

Are the stainless steel air vents of the Shichirin operable when in use?

The air vents in the Shichirin are made of stainless steel and are therefore very heat resistant. In combination with binchotan, however, it is always advisable to operate these slides carefully due to the heat that is released.

Which fuels are suitable for the Shichirin?

The Quick-Koko briquettes can be lit within two minutes. These briquettes contain a little bit of fire accelerator and burning time of an hour.

We also have the sustainable charcoal “binchotan”. This is made from a hundred year old oak which is baked at a high temperature. The binchotan has a very high density and reaches temperatures of up to 1000°C. In addition, the average burning time is 4-5 hours.

Finally there is Hexagon Sawdust. This is a 100% natural product with a high burn time. It doesn't burn as long as binchotan, but that makes it a bit cheaper. Hexagon however does reach a very high temperature and is also easier to light than binchotan.

What are the different types of Binchotan?

Binchotan Maitiew - 5 kg: Maitiew has a carbon percentage of 96-98%. The charcoal bed can reach temperatures of 1000°C to 1200°C. The total burning time of this species is on average 6 hours. There are no chemicals added during the production process, so it is an authentic process. Because of this method of production, there is no smoke or taste of the binchotan. The ash content amounts to an average of 1.5%.

Binchotan Konia - 7 kg: Konia has a carbon percentage of 96-98%. The charcoal bed can reach temperatures of 1000°C to 1100°C. The total burning time of this species is on average 5 hours. No chemicals are added during the production process, hence it is an authentic process. Because of this method of production, there is no smoke or taste of the binchotan. The ash content amounts to an average of 1.5%.

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Binchotan Eucalyptus - 5 kg: Eucalyptus has a carbon percentage of 95.9%. The charcoal bed can reach temperatures of 870°C to 1000°C. The total burning time of this species is 4 hours on average. There are no chemicals added during the production process, hence it is an authentic process. Due to this method of production, there is no smoke or taste of the binchotan. The ash content amounts to an average of 1.8%.

Binchotan Lychee - 5 kg: Lychee has a carbon percentage of 95.9%. The charcoal bed can reach temperatures of 870°C to 1000°C. The total burning time of this species is on average 4.5 hours. There are no chemicals added during the production process, so it is an authentic process. Because of this method of production, there is no smoke or taste of the binchotan. The ash content amounts to an average of 1.8%.

How do I best light the binchotan?

There are a number of ways to light Binchotan. First, you can use a briquette starter or the YAKINIKU® Binchopan. This pan is specially designed to light the Binchotan, and can also withstand the heat that is generated. Simply place a few bars of binchotan in the pan and put some fire starters under them until a glowing mass is formed. Once this mass is visible, the binchotan can be used in the Shichirin.

Another common technique for lighting binchotan is to first light a layer of ordinary charcoal. A softer type of charcoal, such as Acacia, is very suitable for this because it burns faster than Marabú, for example.

Make sure the charcoal burns well and then you can place the binchotan on top.

A final option is to let the binchotan heat up in a kamado or other barbecue.



7.2. FOOD SAFETY TIPS

- Do not defrost meat, fish or chicken to room temperature. It is best to defrost these in the refrigerator.
- Wash your hands thoroughly with hot soapy water before beginning meal preparation and after touching fresh meat, fish and chicken.
- Never put cooked food on the same plate as uncooked food.
- Plates and cookware that have been in contact with uncooked meat or fish should be washed with hot soapy water and then rinsed.

8. COMPANY DETAILS

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