

# FOOD SERVICE EQUIPMENT

**Hatsuyuki**  
Ice-Shaver

**PRO CHEF**  
Vegetable Cutter

**TOKIWA**  
Iron Ware

**JOYTEC**  
BBQ-Roaster

**CHUBU CORPORATION**  
[www.hatsuyuki.jp](http://www.hatsuyuki.jp)



# ABOUT US

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We are a manufacturer and an exporter of Japanese high quality foodservice equipment, established in 1942. At first, Chubu was opened as a foundry iron works facility. Our iron works technology has developed over the years and now it has become the stable foundation for our foodservice equipment. We develop and supply compact, efficient, and durable Japanese machinery to meet the increasing global demand for the commercial equipment market in the foodservice industry. Our clients include hotels, restaurants, fast-food chains, convenience stores and caterers throughout the world. We believe that our high quality equipment will assist and broaden your commercial foodservice business.

|                     |                                                                                                                                                                                                                                 |
|---------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Top Product</b>  | Among our many products, the "Hatsuyuki" ice shaver is the most popular.                                                                                                                                                        |
| <b>Future Plans</b> | We are confident that we can make further positive contributions to the ever-changing food preparation business market. We hope that more and more people worldwide will discover our products and enjoy the services we offer. |
| <b>Commitment</b>   | We are dedicated to the advancement of food preparation technology and are committed to making it available via our highly professional international sales and service network.                                                |

## LOCATION

|                              |                                                        |
|------------------------------|--------------------------------------------------------|
| <b>Address</b>               | 1533-1 Dogamine, Hagasaki, Kuwana, Mie 511-0944, Japan |
| <b>Phone</b>                 | 81-594-32-1138 Fax: 81-594-32-1139                     |
| <b>Email</b>                 | food-intl@chubu-net.co.jp                              |
| <b>Domestic Sales Branch</b> | Tokyo, Sapporo, Osaka, Hiroshima, Fukuoka, Okinawa     |

## COMPANY INFORMATION (as of 2016)

|                 |                                                                                                                                                                                                                                                                                                                                                                              |
|-----------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Capital</b>  | Japanese Yen 100,000,000                                                                                                                                                                                                                                                                                                                                                     |
| <b>Employee</b> | 325                                                                                                                                                                                                                                                                                                                                                                          |
| <b>Products</b> | <b>Foodservice Equipment Division</b><br>Electric and hand-operated Ice shavers, Ice crushers, etc.<br>Food preparation equipment - Food slicers, Food processors, Peelers, etc.<br>Cast iron products - Sukiyaki pan, Iron steak plates, etc.<br><br><b>Construction Metal Division</b><br>Roof drains, Traps, Manhole covers, Stainless/Iron gratings, Floor hatches, etc. |



# PRODUCTS

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Ice Shaver " Hatsuyuki "

P03—P08

Smoothie Machine " Cup Blender "

P09

Vegetable Cutter " PRO CHEF "

P10—P11

Iron Ware " TOKIWA "

P12—P13

Kamameshi Rice Cooker

P14

Smokeless BBQ Roaster " JOYTEC "

P15—P20

Baumkuchen Baker

P21—P22

# CARTRIDGE ICE SHAVER

Clean, hygienic and easy operation.

Food contacts only the cartridge and rotor parts of the machine, so they are easy to clean.

New shaved ice is available from ice containing fruit juice and dairy products.

New menu items will be up to your imagination.

Using molded ice, one serving of shaved ice stays perfect.



QR code for the movie  
on YouTube

## Compact Ice Shaving Machine

MODEL  
**HD12X**

### Specifications

Dimensions : W267 × D354 × H479mm

Electrical : 230V 1Ph. 50/60Hz

Rated current : 140/150W

Rated time : 8 minutes.

Weight : 10kg

Consisting of:

Machine body

Big Rotor HD12SA

Big Cartridge HD12AA

*Put ice  
in the cartridge*



## How To Operate



1 Put the ice into the cartridge.



2 Insert the cartridge into the body.



3 Lower the handle to grip the ice.



4 Prepare a cup and turn on the switch.

Ice



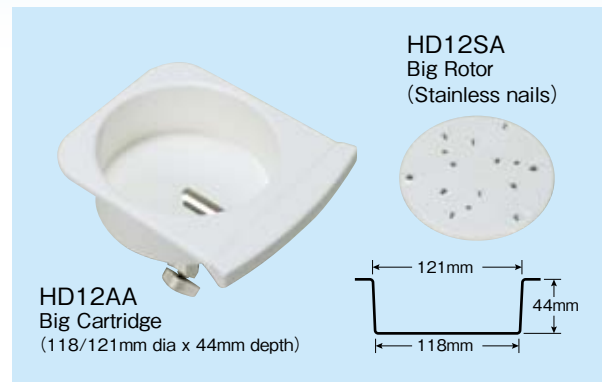
Frozen fruit



Ice milk



## For Pure Ice / Fruit Juice / Ice Cream



## For Ice Cream (Option)



# BLOCK ICE SHAVERS



MODEL  
HB310B



- Easy to clean  
Shaving table and its holder are molded to one piece so that roughness of the table is reduced.
- Stronger Gripping Power to Ice  
The crank handle turns counterclockwise, so it helps to make a stronger grip of the ice.
- Eye-catching motion of the falling shaved ice  
Customers can see the falling shaved ice under the shaving table.

Electrical : 230V, 1Ph., 50/60Hz.  
 Rated consumption power : 230W (50Hz) / 205W (60Hz)  
 Unit dimensions : W347 × D396 × H600 (+179.5)mm  
 Net weight : 17Kgs  
 Shavings per min : 1.8Kgs (50Hz) / 2.2Kgs (60Hz)  
 Driving motor : Condenser Motor  
 Rated time : Continuous  
 Effective shaving diameter : 200mm dia

Option: Cover



Option: Stand



With the improvements to the HB310, the advanced innovation gives superior performance and more eye-catching effects to the falling shaved ice.

- It has a larger space for the falling shaved ice with two high stand poles.
- The larger shaving diameter accepts bigger block ice.

Electrical : 230V, 1Ph., 50/60Hz.  
 Rated consumption power : 230W (50Hz) / 205W (60Hz)  
 Unit dimensions : W349 × D447 × H888 (+186)mm  
 Net weight : 19Kgs  
 Shavings per min : 1.8Kgs (50Hz) / 2.2Kgs (60Hz)  
 Driving motor : Condenser Motor  
 Rated time : 20 minutes  
 Effective shaving diameter : 213mm dia

Normal Tray (small)



MODEL  
HB600A



Optional Tray (large)



Enjoy a substantial profit margin from only a small amount of space. Not only is each unit compact (in size), but can be easily installed and very simple to operate. Hastuyuki's unique blade adjustment control gives you a choice of ice texture. From coarse and grainy to light as fresh as fallen snow. If you're looking for a cool item for a hot profit, check out Hastuyuki.



1 Place an ice block on the table. Turn the crank handle so that the prongs hold the ice firmly.



2 Adjust the texture of the shaved ice.



3 Switch on. (Adjust the ice texture during operation.)

## HB320A NEW FUNCTION

### ICE LIFT-UP DEVICE

The ice remains longer unmelted (3 to 5 mm above the shaving table). It's easy to take out the reduced flat ice from the chamber. Just shift the prongs up and down with the lever under the table.

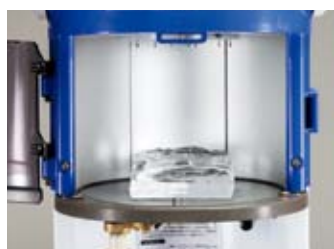
Electrical : 230V, 1Ph., 50/60Hz.  
Unit dimensions : W355 × D402 × H565(+195)mm  
Net weight : 20Kgs  
Shavings per min : 1.8Kgs (50Hz) / 2.2Kgs (60Hz)  
Effective shaving diameter : 200mm dia



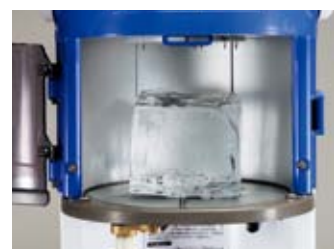
Block Ice :  
200mm dia x  
160mm high Max.



MODEL  
HB320A



Ice touches the shaving table.



Ice is lifted above the table by 4 prongs.



MODEL  
HF-500E·HF50DC



Electrical : 115V, 1Ph., 50/60Hz. (HF50DC - DC 12V)  
Unit dimensions : W305 × D432 × H635mm  
W12-23/32" × D17-25/32" × H25-25/64"  
Net weight : 68Lbs/31Kgs (HF50DC - 71Lbs/32.5Kgs)  
Shavings per min : 4.4Lbs/2.0Kgs  
Effective shaving diameter : 218mm dia



MANUAL

MODEL  
HA-110S

Electrical : - Manual -  
Unit dimensions : W399 × D273 × H605mm  
Net weight : 14.5Kgs  
Shavings per min : 0.7Kgs  
Effective shaving diameter : 200mm dia



# CUBE ICE SHAVERS

Enjoy a substantial profit margin from only a small amount of space. Not only is each unit compact (in size), but can be easily installed and very simple to operate. Hatsuyuki's unique blade adjustment control gives you a choice of ice texture. From coarse and grainy to light as fresh as fallen snow. If you're looking for a cool item for a hot profit, check out Hatsuyuki.



1 Put in ice cubes.



2 Adjust ice texture.



3 Switch On.  
(Adjust the ice texture during operation.)



**35**  
Cubes



MODEL  
HC-S32A

Electrical : 220V, 1Ph., 50/60Hz.  
115V, 1Ph., 60Hz.  
Unit dimensions : W306 × D402 × H429mm  
Net weight : 15Kgs  
Ice hopper : 35 pcs.  
Shavings per min : 1.4Kgs(50Hz) / 1.7Kgs(60Hz)



**70**  
Cubes



MODEL  
HC8EDC • HC-8E

Electrical : (HC8EDC) DC 12V, 22Kgs/47Lbs  
(HC-8E) 115V, 1Ph., 60Hz.  
Unit dimensions : W340 × D390 × H430mm  
W13-5/16" × D15-1/4" × H17"  
Net weight : (HC8EDC) (HC-8E) 52Lbs, 47Lbs/21.3Kgs  
Ice hopper : 70 pcs.  
Shavings per min : 2.8Kgs/6.0Lbs



**77**  
Cubes

MODEL  
HC-77B

Electrical : 220V, 1Ph, 50/60Hz. 115V, 1Ph., 60Hz.  
240V, 1Ph., 50Hz. 110V, 1Ph., 60Hz.  
Unit dimensions : W290 × D360 × H499mm  
Net weight : 17.3Kgs  
Ice hopper : 70~77 pcs.  
Shavings per min : 2.5Kgs(50Hz) / 3.0Kgs(60Hz), 6.6Lbs(60Hz)



**18**  
Cubes

MODEL  
HC-18C

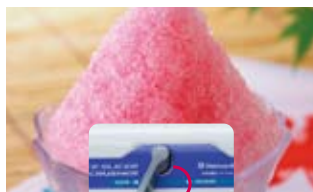
Electrical : 220V, 1Ph, 50/60Hz.  
Unit dimensions : W230 × D266 × H392mm  
Net weight : 9Kgs  
Ice hopper : 18 pcs.  
Shavings per min : 1.8Kgs(50Hz) / 1.9Kgs(50Hz)

# CUBE ICE SHAVER CRUSHERS

Combination ice shaver / crusher !

Easy operation for crushed ice or shaved ice by the front lever. Shaved ice is as soft and fluffy as fallen snow.

Shaved Ice



Change



Crushed Ice



**35**  
Cubes

MODEL  
CS-S32A

Electrical : 220V, 1Ph, 50/60Hz.  
Unit dimensions : W306 × D421 × H429mm  
Net weight : 16Kgs  
Ice hopper : 35 pcs.  
Shavings per min : 1.4Kgs (50Hz) / 1.7Kgs (60Hz)  
Crushing : 8.5Kgs (50Hz) / 10.0Kgs (60Hz)



**18**  
Cubes

MODEL  
CS-18C

Electrical : 220V, 1Ph, 50/60Hz.  
Unit dimensions : W230 × D275 × H392mm  
Net weight : 10Kgs  
Ice hopper : 18 pcs  
Shavings per min : 1.85Kgs (50Hz) / 1.9Kgs (60Hz)  
Crushing : 5.3Kgs (50Hz) / 7.3Kgs (60Hz)

# CUBE ICE CRUSHERS

Easy ice crusher for soft and alcoholic drinks.

Compact and durable equipment at restaurants, bars, and coffee shops.

## ELECTRIC



2 Crushed Ice Textures  
20mm / 12mm approx. grain

MODEL  
HS-28

Electrical : 100V, 1Ph, 50/60Hz.  
Unit dimensions : W210 × D285 × H355mm  
Net weight : 5.8Kgs  
Ice hopper : 30 pcs.  
Crushings per min : 0.8 - 1.5Kgs

## ELECTRIC



3 Crushed Ice Textures  
25mm / 20mm / 12mm approx. grain

MODEL  
HS-17

Electrical : 100V, 1Ph., 50/60Hz.  
Unit dimensions : W254 × D314 × H379mm  
Net weight : 16Kgs  
Ice hopper : 50 pcs.  
Crushings per min : 1.3 - 4.0Kgs

## MANUAL



Crushed Ice Texture  
12mm approx. grain

MODEL  
HA-1700

Unit dimensions : W316 × D260 × H317mm  
Net weight : 5Kgs  
Ice hopper : Crusher Capacity  
Crushings per min : 0.6kg per minute

Five clear plastic cups containing various healthy snacks: green peas, cauliflower and broccoli, cucumber and tomatoes, avocado and bell peppers, and raspberries.

A white and black Ohaus N1111N analytical balance. The front panel is white with a black control panel featuring a digital display and several buttons. The balance is mounted on a black base with four feet. The weighing pan is visible through a transparent window.

MODEL  
SM281B

Specific Cup / Cup Supporter



- 4 The machine stops automatically after the mixing process finishes.



PRO CHEF

# VEGETABLE CUTTERS

Chubu's electric food preparation equipment performs quality cuttings fast and easy, slicing and processing vegetables into desired pieces without having to wait. They standardize jobs in the kitchen which not only saves working time and labor cost, but also maintains quality. Temporarily hired part-time staff will perform the same quality work possibly even better and faster.



Vegetable Chopper



BIG



MODEL  
CV-150B

Electrical : 220V, 1Ph, 160/150W  
Dimensions : W230 × D272 × H380mm  
Net weight : 5kgs/unit  
Capacity : Cabbage 2.0-3.6kgs/min

Rated time : 30 minutes

MODEL  
CV-220A

100V, 1Ph, 320/350W  
W364 × D365 × H470mm  
19kgs/unit  
Cabbage 3.0-13.0kgs/min

30 minutes

Mini Slicer



Standard  
Blade Disk :  
0.8mm thick



BIG

0-5mm thick  
Adjustable  
Blade Disk

MODEL  
SS-250C

220V, 1Ph, 70/80W  
W320 × D270 × H505mm  
7.5kgs/unit  
Cabbage 1.5kgs/min  
(2-blade disk 0.8mm thick)  
Continuous

MODEL  
SS-350A

100V, 1Ph, 115/125W  
W380 × D360 × H550mm  
14.5kgs/unit  
Cabbage 3.6kgs/min  
(1.2mm thick)  
Continuous

Cabbage Auto Slicer



AUTO

Adjustable  
To Cut  
0.8-5.0mm  
thick



MODEL  
SS-6300

Electrical : 100V, 1Ph, 75/90W  
Dimensions : W360 × D380 × H507mm  
Net weight : 17kgs/unit  
Capacity : Cabbage 0.9/1.2kgs/min  
(0.8mm thick)

Rated time : Continuous

Negi (Vegetable) Cutter



Rounds



Diagonal  
slices

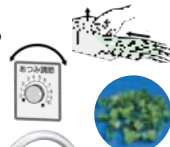


MODEL  
SW130A

100V, 1Ph, 32/36W  
W197 × D312 × H330mm  
4.1kgs/unit

30 minutes

Thickness is  
adjustable to  
1 - 5mm.



MODEL  
SW-820B

100V, 1Ph, 80W  
W258 × D437(+125) × H426mm  
12kgs/unit

25 minutes

Daikon Orosi-ki (Root Grater)



Just push the root, then grated.



MODEL  
RG-20B

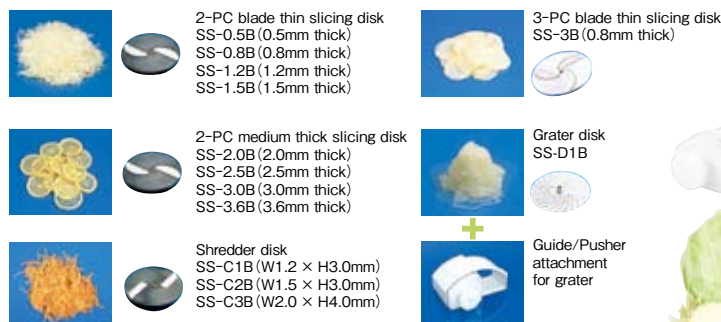
100V, 1Ph, 300/360W  
W265 × D367 × H405mm  
12kgs/unit  
Grating Daikon 1.2/1.5kgs/min

20 minutes

## MODEL SS-250C

- Easily cut vegetables into slices evenly with the big inlet opening.
- Many blade disks are available for any slicer, shredder, and grater application.
- Easy to install (Light weight and 220 V)

### Many applications with a variety of disks



### Processing Capacities by Disk :

|          | SS-0.5B    | SS-0.8B    | SS-1.2B    | SS-1.5B    |
|----------|------------|------------|------------|------------|
| Cabbage  | 1.0kg/min  | 1.5kg/min  | 2.25kg/min | 3.0kg/min  |
| Potatoes | 0.15kg/min | 0.25kg/min | 0.36kg/min | 0.45kg/min |

|          | SS-2.0B   | SS-2.5B    | SS-3.0B   |
|----------|-----------|------------|-----------|
| Cabbage  | 3.9kg/min | 4.6kg/min  | 5.6kg/min |
| Potatoes | 0.6kg/min | 0.75kg/min | 0.9kg/min |
| Lemons   | 3.0kg/min | 4.0kg/min  | 6.0kg/min |

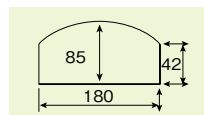
|         | SS-C1B    | SS-C2B    | SS-C3B    |
|---------|-----------|-----------|-----------|
| Carrots | 0.3kg/min | 0.6kg/min | 1.2kg/min |

|                                  | SS-D1B    |
|----------------------------------|-----------|
| Large White Root Radish (Daikon) | 2.0kg/min |

Remarks : The above is test data based on the following products :  
 - Cabbage : 1.5kg per pc.  
 - Potatoes : 0.2kg per pc.  
 - Lemons : 0.15kg per pc.  
 - Carrots : 0.2kg per pc.  
 - White large root radish (Daikon) : 1.0kg per pc.

Dimensions of inlet



- 1 Cut the product to the sizes of inlet opening.
- 2 Place the product at the inlet and push it slowly using the pushing device.

### Easy for Operation!

- 1 Changing the disks with a single bolt.
- 2 Large inlet opening for product.

## MODEL CV-150B

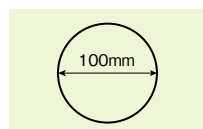
The CV-150B is a vertical food chopper especially for vegetables. Turn on the switch and put in the vegetables (which are already cut into about 4-8 cm without hard core). You will get fine, chopped vegetables immediately from the food outlet. It's the ideal machine for cabbages, onions carrots, etc.

※As for hard vegetables like carrots, cut them into smaller pieces in advance. Otherwise, they may get caught in the blade and not be chopped properly.

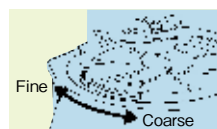
### HOW TO USE

- 1 Turn on the switch and put adequate size vegetables into the slot.
- 2 Put on the top cover to prevent it from scattering.
- 3 Chopped vegetables come out from the food outlet automatically.

#### Slot diameter



#### Coarseness Adjustment Knob



Just slide the knob and you may select the chopping coarseness of the vegetables.



# TOKIWA

# IRON WARE

Tokiwa's cast-iron serving plates keep the steaks sizzling long to the last bite.

Grill the meat in the oven or on the griddle first. Then put the steak on the Tokiwa plate for serving to the guest.

The sizzling steak stays delicious and brings the conversation warm at the dining table.

TOKIWA  
匠の技を受け継ぐ伝統の  
くはなの鉄器



In 1601, Tadakatsu Honda, one of the Tokugawa four heavenly kings, became the first lord of the Kuwana government. With an order by the lord, the people of Kuwana started the production of ironware. In 1887, during the Meiji era, high quality sand, which was ideal for cast iron molding, was found in the Kuwana area. This enabled people there to start mass production of cast iron products, which made Kuwana one of the most famous production areas of iron products in Japan. Since that time, people started producing houseware products such as pot lids, furnaces and furnace doors among other iron products. In 1903, manufacturing of cast iron for machinery started in Kuwana, so it became the major place of cast iron production in the western region of Japan.

## STEAK PLATE



NAME : 301 "KOBAN"  
Size : Small 24cm / Large 30cm  
12 pcs per carton  
(Handle No.707 optional)



NAME : 304 "MARUGATA"  
Size : Small 17cm  
Large 22cm  
12 pcs per carton  
(Handle No.707 optional)



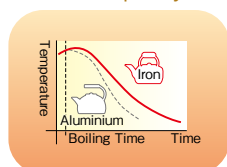
NAME : 323 "RAINN"  
Size : 27cm  
12 pcs per carton  
(Handle No. 711 optional)



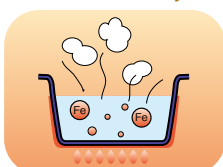
NAME : 306 "FUKAGATA MARU"  
Size : Small 15cm  
Large 20cm  
12 pcs per carton

## Special features of iron ware

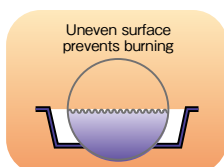
Long lasting  
heat capacity



Made of iron  
so it's healthy



Food burn and  
stick resistance



Well balanced radiant  
heat distribution



### OPTION



707 Handle



711 Handle

## STEAK PAN



NAME : 511 "OIL YAKI KAKU"

Size : 25×25cm

25×30cm

5 pcs per carton

(Handle No.705 included)



## SUKIYAKI PAN



Name : 201 "HANDLE TUKI"

Size : 16cm 18cm

20cm 22cm

10 pcs per carton



Name : SY11 "TURUTUKI KURO"

Size : 24cm 26cm

28cm 30cm

10 pcs per carton : (24cm & 26cm)

6 pcs per carton : (28cm & 30cm)

## IRON PAN "YAMAGA"

NAME : YAMAGA 401

16cm (with Wooden Trivet)

18cm (with Wooden Ladle)

21cm (with Wooden Ladle)

24cm (with Wooden Ladle)

12 pcs per carton : (16cm & 18cm)

6 pcs per carton : (21cm & 24cm)



### OPTION

Image 401 for  
a set with  
stand B set



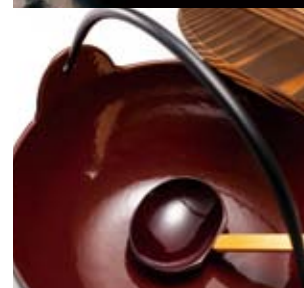
Candle stove set  
(made with cast iron)



Wooden Trivet



Wooden Ladle



AUTOMATIC CONTROL WITH MICROCOMPUTER

# KAMAMESHI RICE COOKER

- Cooking is controlled by a microcomputer.  
Just put the cooking ingredients into the pot.  
The unit cooks automatically.
- The key point is to add pressure while cooking,  
then it cooks in a short time and becomes more delicious.
- A variety of menus are available with the ideal  
cooking ingredients.  
Delicious Kamameshi rice will appeal to young and old alike.

## MODEL JKM-10

Model : JKM-10  
Unit dimensions : W987 × D577 × H360mm  
Electrical : AC 100V, 50/60Hz.  
Consumption power : 150W  
Gas consumption : 17.4kW (15,000kcal/h)  
Heating power stove :  
High 1,500kcal/h, Low 500kcal/h.  
Gas connector : LPG 9.5mm dia hose-end or R1/2  
13A 13 hose-end or R1/2  
Net weight : 50kgs (unit only)  
Timer : High Power : Adjustable 1 to 60 minutes  
Low Power : Adjustable 1 to 60 minutes  
Additional Cooking : Adjustable 0 to 6 minutes



### OPTION



Pressure Lid



Kamameshi Set

# KAMAMESHI RICE COOKING POT



Outer dimensions : 16.4cm × 9cm high  
Inner dimensions : 12.0cm × 8.7cm deep  
(Including one wooden coaster,  
one wooden lid, and one spatula.)

### OPTION



Pressure Lid



# JOYREC

SMOKELESS BBQ ROASTERS

SMOKELESS BBQ ROASTERS

# Duct Type Roasters

We will coordinate your restaurants fashionably.  
Three orthodox types will suit your restaurant.

## Tasty

Can be cooked deliciously.  
The best grilling is achieved by making the shape of the gas input burner the ideal design to obtain maximum thermal power.

## Guard

The unit can be used for a long time.  
The stainless steel is adopted to accommodate many parts and the roaster is guarded against corrosion.

## Clean

Easy cleaning.  
Clean up is hard work for restaurant workers. Minimizing the numbers of internal parts allows for easy removal and cleaning. The newly designed shape of each part allows for easy cleaning.

## Wide

Can be widely used.  
The flat top-ring and table are flat and widely usable.

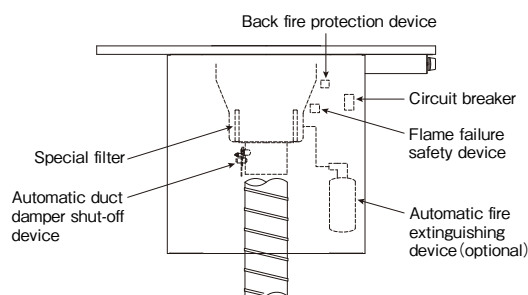
## Safety

The flame rod method for the flame storage device. It is the first among the industry!  
The main flame is detected, and unnecessary flames are detected immediately.



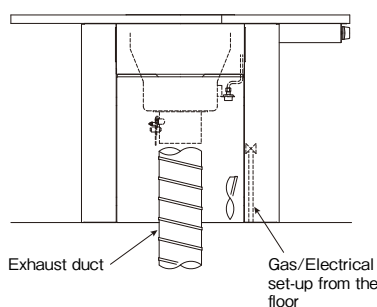
SMOKELESS  
BBQ  
ROASTERS

### Safety devices

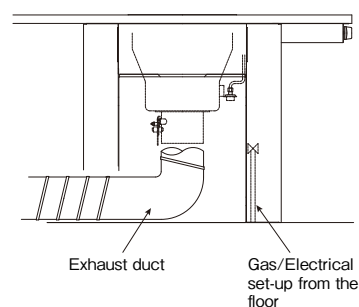


### Duct connecting reference illustration

#### ● Piping duct under the floor



#### ● Piping duct over the floor



## Gas Metal Heating Plate Type

### JX-M



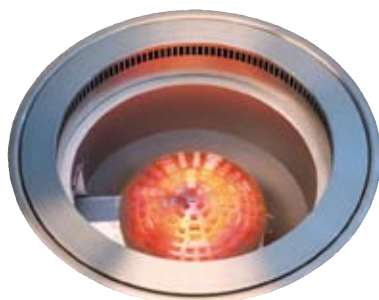
Gas Type



Grilling mesh



Pot



Pilot light ignition

|                                    |                                 |
|------------------------------------|---------------------------------|
| Three thermal power steps :        | High-Medium-Low                 |
| Diameter of grilling mesh :        | 280mm dia.                      |
| Water tank capacity :              | 1,500cc (Max: 1,900cc)          |
| Required exhaust air volume :      | 280m <sup>3</sup> /h            |
| Required fresh air supply volume : | 280m <sup>3</sup> /h            |
| Required resistance air pressure : | 160Pa                           |
| Cooling load :                     | 3.81kW                          |
| Gas consumption : City Gas :       | 3.49kW (3,000kcal/h)            |
| L.P.Gas :                          | 3.49kW (0.25kg/h)               |
| Electrical :                       | 220V, single phase, 50/60Hz. 8W |
| Safety devices :                   | Flame failure safety device     |

Back-fire protection device

Automatic duct damper shut-off device

## Charcoal Type (with an igniting gas burner)

### JX-C



Gas Type



Grilling mesh



Pot



Pilot light ignition

|                                    |                                  |
|------------------------------------|----------------------------------|
| Three thermal power steps :        | High-Medium-Low                  |
| Diameter of grilling mesh :        | 280mm dia.                       |
| Water tank capacity :              | 1,500cc (Max: 1,900cc)           |
| Required exhaust air volume :      | 300m <sup>3</sup> /h             |
| Required fresh air supply volume : | 300m <sup>3</sup> /h             |
| Required resistance air pressure : | 180Pa                            |
| Cooling load :                     | 4.12kW                           |
| Gas consumption : City Gas :       | 3.84kW (3,300kcal/h)             |
| L.P.Gas :                          | 3.84kW (0.27kg/h)                |
| Electrical :                       | 220V, single phase, 50/60Hz. 16W |
| Safety devices :                   | Flame failure safety device      |

Back-fire protection device

Automatic duct damper shut-off device

## Ceramic-made Charcoal Type (with gas burner)

### JX-S



Gas Type



Grilling mesh



Pot



Pilot light ignition

|                                    |                                 |
|------------------------------------|---------------------------------|
| Three thermal power steps :        | High-Medium-Low                 |
| Diameter of grilling mesh :        | 280mm dia.                      |
| Water tank capacity :              | 1,500cc (Max: 1,900cc)          |
| Required exhaust air volume :      | 280m <sup>3</sup> /h            |
| Required fresh air supply volume : | 280m <sup>3</sup> /h            |
| Required resistance air pressure : | 160Pa                           |
| Cooling load :                     | 3.81kW                          |
| Gas consumption : City Gas :       | 3.49kW (3,000kcal/h)            |
| L.P.Gas :                          | 3.49kW (0.25kg/h)               |
| Electrical :                       | 220V, single phase, 50/60Hz. 8W |
| Safety devices :                   | Flame failure safety device     |

Back-fire protection device

Automatic duct damper shut-off device

## Enamel-Coating Charcoal Pot Type

### CHU

Real charcoal with far-infrared radiation cooks meat deliciously.

Charcoal is used for cooking. No gas burner is equipped.

An internal charcoal-blowing fan can adjust the heating power of the charcoal.

The original effect of the tornado allows you to adjust the heating power of the charcoal uniformly.

Easy removal of the internal parts for easy cleaning.

Adjustment for the charcoal blowing fan can be easily made with the smooth dial.

Charcoal type



Enamel-coating charcoal pot



#### Specifications

|                                    |                                 |
|------------------------------------|---------------------------------|
| Diameter of grilling mesh :        | 280mm dia.                      |
| Required exhaust air volume :      | 360m <sup>3</sup> /h            |
| Required fresh air supply volume : | 360m <sup>3</sup> /h            |
| Required resistance air pressure : | 160Pa                           |
| Cooling load :                     | 4.19kW                          |
| Electrical :                       | 220V, single phase, 50/60Hz. 8W |

# Charcoal Ignitor

Easy for igniting charcoal!!

10 Kgs. type and

15 Kgs. type are available.

Compact design for space saving, and good capability for adiabatic heat maintenance.

#### Specifications

Diameter of exhaust pipe connection : 100mm dia.

Dimensions : 10kgs type :

W500mm × D580mm × H1263mm  
(including an angle-basement)

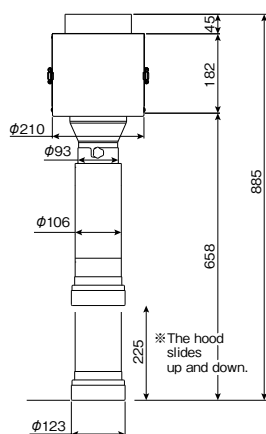
The blowing fan is available as an optional part.



# Ceiling Hoods

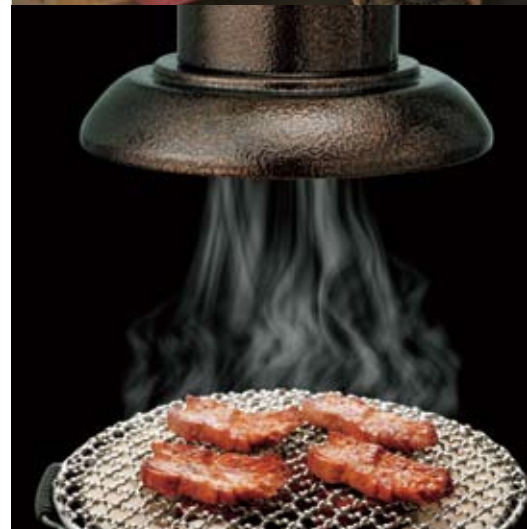
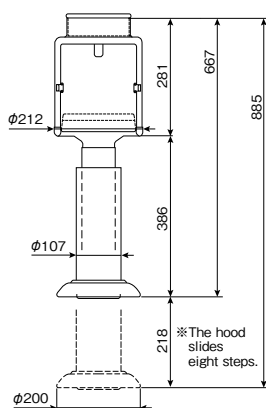
## MODEL JUR

Dimension of JUR



## MODEL JUM

Dimension of JUM



## Accessories for joytec roasters

Standard accessories



Roasting plate



Gripper for grilling net



Gripper for Roasting plate

Optional parts and utensils



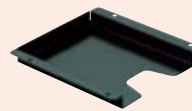
Table Lid



Stove stand



Hard-Carrier for grilling net



Bill-slip shelf



Sukiyaki hot pot

# Non-ducted (ductless) Type Smokeless Roasters

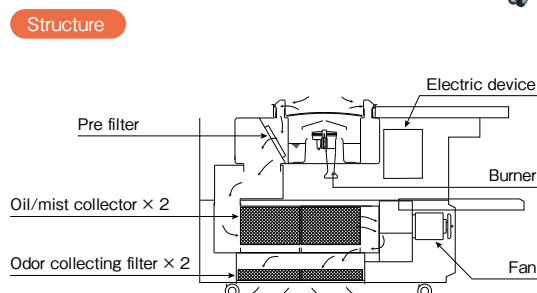
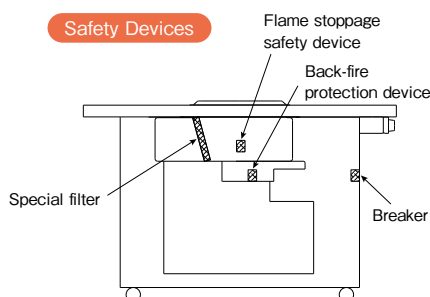
Ductless type and table layout is unnecessary. There is no need to install ducting pipes and exhaust fans for smoke because of the internal systems. The internal electric oil / mist collector removes smoke, and the other internal odor-collecting filter removes bad smell.

## ● Rectifying air-flow system

Our uniquely designed rectifying air-flow system allows for excellent cooking of meats with natural flavors and juices.

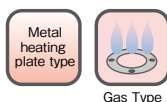
## ● Safety Devices

For safety, in addition to the flame failure safety device and back-fire protection device, a highly efficient oil filter and large capacity water (drain) pan are equipped on the roaster unit.



## Gas metal heating plate type

### NJG-M



Grilling mesh



Pot

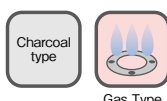
#### Pilot light ignition

|                                    |                                   |
|------------------------------------|-----------------------------------|
| Three thermal power steps :        | High-Medium-Low                   |
| Water tank capacity :              | 2,800cc                           |
| Required exhaust air volume :      | 280m³/h                           |
| Required fresh air supply volume : | 280m³/h                           |
| Cooling load :                     | 5.73kW                            |
| Gas consumption : City Gas :       | City Gas: 3.25kW (2,800kcal/h)    |
| L.P.Gas :                          | 3.25kW (0.23kg/h)                 |
| Electrical :                       | 220V, single phase, 50/60Hz. 280W |
| Safety devices :                   | Flame failure safety device       |

Back-fire protection device  
Breaker

## Charcoal type (with gas burner)

### NJG-C



Grilling mesh



Pot

#### Pilot light ignition

|                                    |                                   |
|------------------------------------|-----------------------------------|
| Three thermal power steps :        | High-Medium-Low                   |
| Water tank capacity :              | 2,500cc                           |
| Required exhaust air volume :      | 300m³/h                           |
| Required fresh air supply volume : | 300m³/h                           |
| Cooling load :                     | 6.63kW                            |
| Gas consumption : City Gas :       | 3.95kW (3,400kcal/h)              |
| L.P.Gas :                          | 3.95kW (0.28kg/h)                 |
| Electrical :                       | 220V, single phase, 50/60Hz. 300W |
| Safety devices :                   | Flame failure safety device       |

Back-fire protection device  
Breaker

# BAUMKUCHEN TREE-RING CAKE OVEN



## Instructions for operation



1 Fill the container of the unit with mixed creamy dough.



2 Install the rolling pin rod on the unit.



3 Dip the pin rod into the mixed creamy dough while manipulating the handle.



4 Shape the dough around the pin rod with a spatula and bake it.



5 Repeat Steps 3 and 4 to add layers to the dough.



6 Hang the pin rod of baked layered dough on a rack.

# BAUMKUCHEN TREE-RING CAKE OVEN-ONE ROLL

Demonstrate baking in front of your customers!  
This machine bakes a single piece of cake  
15cm diameters × 38cm length.

With the skill of the craftsman and increasing  
layers of the baumkuchen, the in-store baking  
demonstration is eye-catching and appealing.  
The performance and aroma of fresh baking  
attracts many customers and will leave an  
unforgettable impression.



QR code for the movie  
on YouTube



## MODEL BUE01B

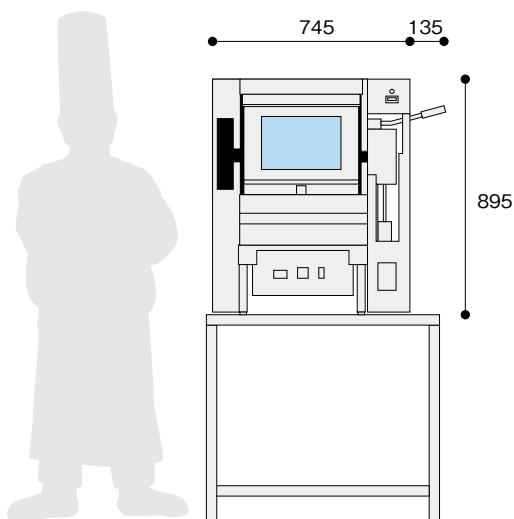
### Specifications

|                          |                                  |
|--------------------------|----------------------------------|
| Unit dimensions :        | W745(+135) × D800 × H895 mm      |
| Electrical :             | 200V, 3Ph, 50/60Hz.              |
| Power consumption :      | 5.4Kw                            |
| Rated amperage :         | 15A                              |
| R.P.M. :                 | (50Hz) 30rpm (60Hz) 36rpm        |
| Effective baking :       | 180mm dia × 380mm length maximum |
| Unit net weight :        | 120Kgs                           |
| Creamy dough container : | 10liters                         |
| Timer :                  | Alarm Timer 1set                 |

Specifications may change without notice.



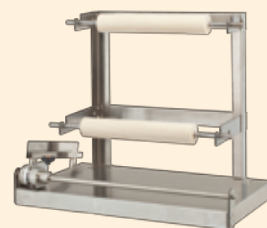
30 minutes to bake one roll  
(15cm diameters × 38cm length)



## Accessories



Mixing machine



Rack for BAUMKUCHEN Oven

- BUR02A Rack for BAUMKUCHEN Oven
- BUA35A Rolling Pin Rod (φ35mm)
- BUA60A Rolling Pin Rod (φ60mm)
- BUASEA Shaping Spatula Board
- 659-07 Dough Mixing Spatula
- 519-06 Knife For Sponge Cake (33cm length)

Distributor

## **CHUBU CORPORATION**

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