

JOSPER MANGAL MGJ



MGJ-132

At Josper we have embraced the Middle East culinary tradition and have applied the latest technology to it in order to create the Josper Mangal, an open wood charcoal grill to cook using the Mangal style. Josper's Mangal is a multifunctional open grill due to three key factors: an extra-large grilling area, four braising levels and a set of accessories that allow all kind of gastronomic applications.

At each of the four braising levels, two adjustable crossbars allow the execution of several elaborations ranging from: direct grilling, braising by using skewers, griddles, Josper GNs and even on tempering grates. The first and lower level is used for braising and fast sealing, the second and third for slower cooking and the fourth to heat and keep food warm.

ACCESSORIES INCLUDED

3 temperature regulation grates · Wire grill rack · 16 GN TRAYS 1/9 · Tongs

TECHNICAL INFORMATION

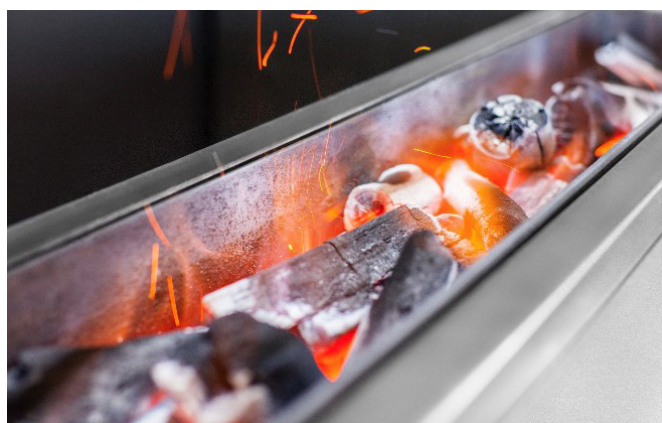
Braising area	1235 x 490 mm (x4)	48 58 x 19 1/4 in (x4)
Fire up time	20 min average	
Broiling temperature	250 °C	482 °F
Charcoal daily consumption	22 to 24 kg	48.5 to 53 lb
Nominal heat output	4 kW	5.4 hp
Net weight	361 kg	795.9 lb

INSTALLATION

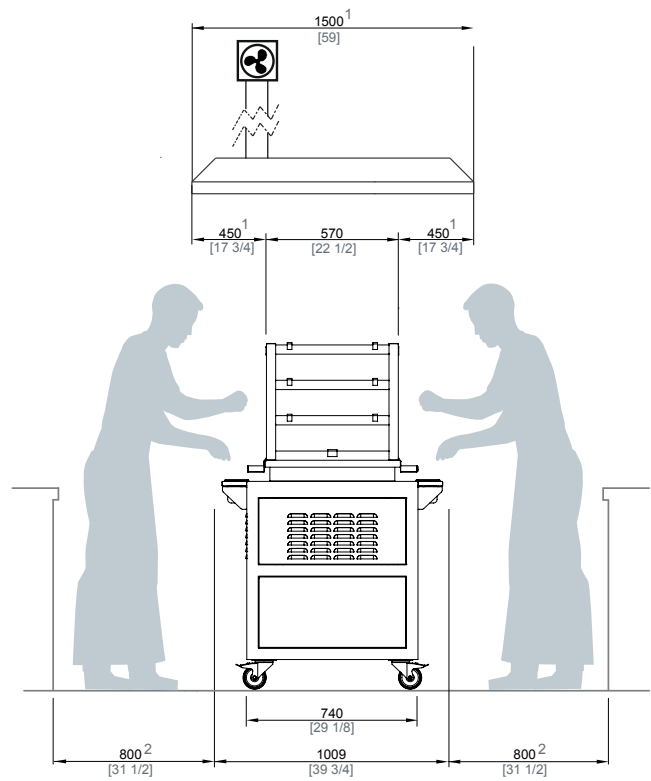
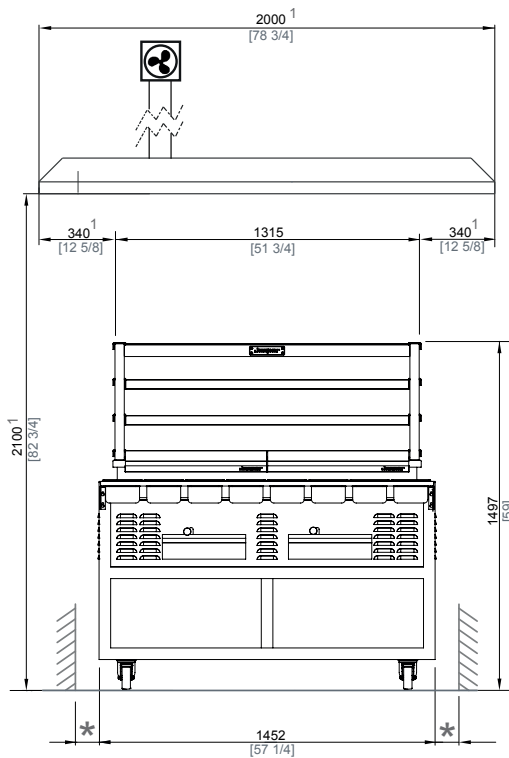
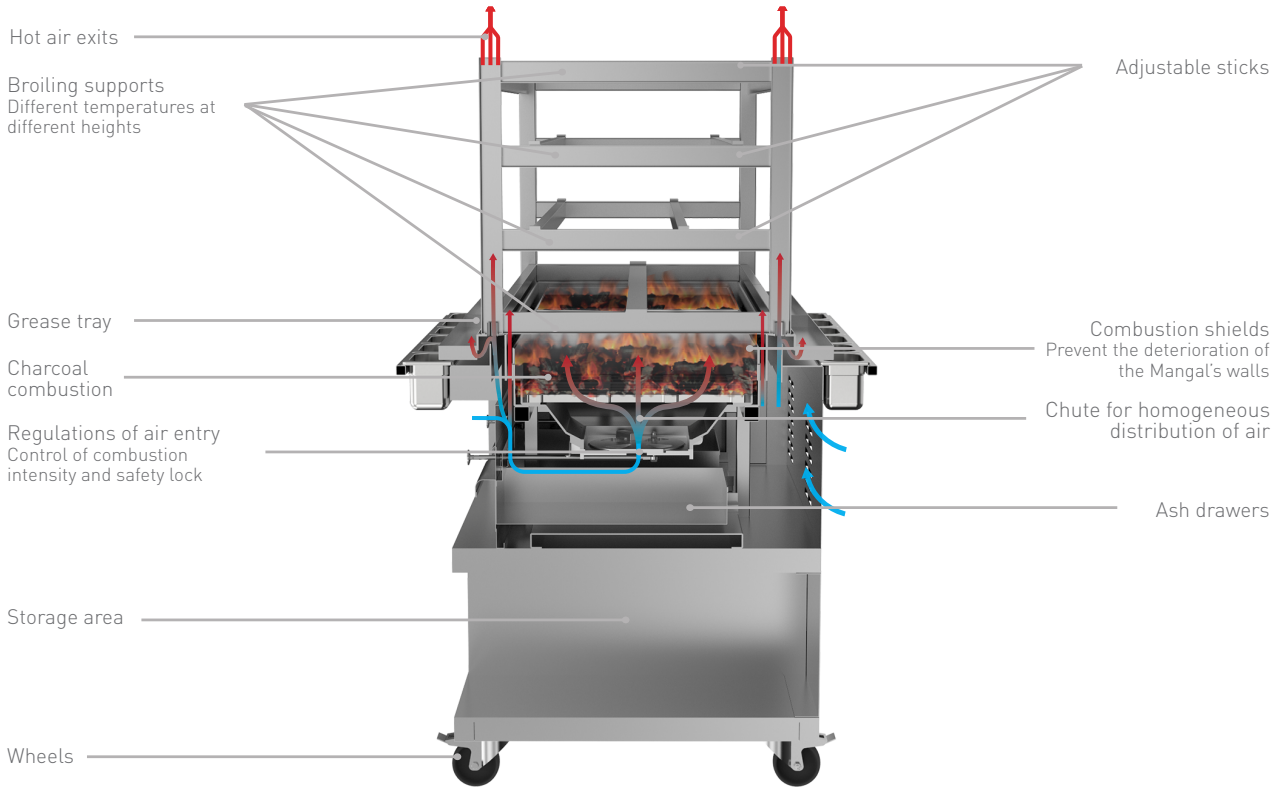
Clearance with non-flammable equipment	100 mm	4 in
Clearance with flammable equipment	300 mm	12 in
Exhaust rate	4000 m ³ /h	2354 cfm

BUNDLES: SIZES AND WEIGHTS

Sizes bundle	1520 x 1070 x 1830 mm	59 7/8 x 42 1/8 x 72 in
Gross weight bundle	444 kg	978.9 lb



Ed.02.2021 - Josper reserves the right to make modifications to catalogues, pricelists and promotional material according to the development and improvements applied to its equipment.



* 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]