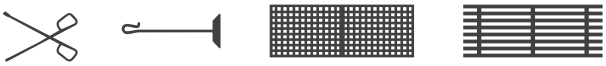
Mangal MGJ-132



Mangal

Josper Mangal is a professional charcoal grill engineered to maximize cooking performance and control. Its multi-level grilling system allows different products and heat zones to be managed simultaneously, optimizing productivity during service.

Included accessories MGJ-132



Tongs
Ref. 0423

Poker
Ref. 0427

Temperer grill rack
Ref. 260006

Metallic grill rack
Ref. 260007

All Josper products work exclusively with charcoal. The NSF certification refers to the equipment and not to the accessories described in this document

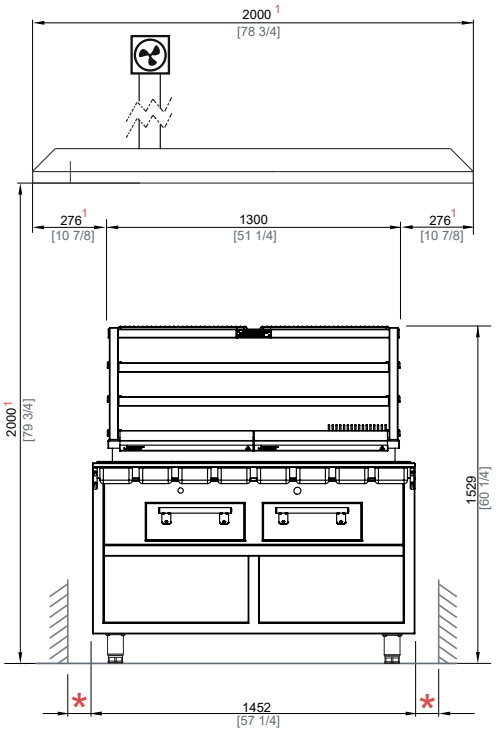
Specifications

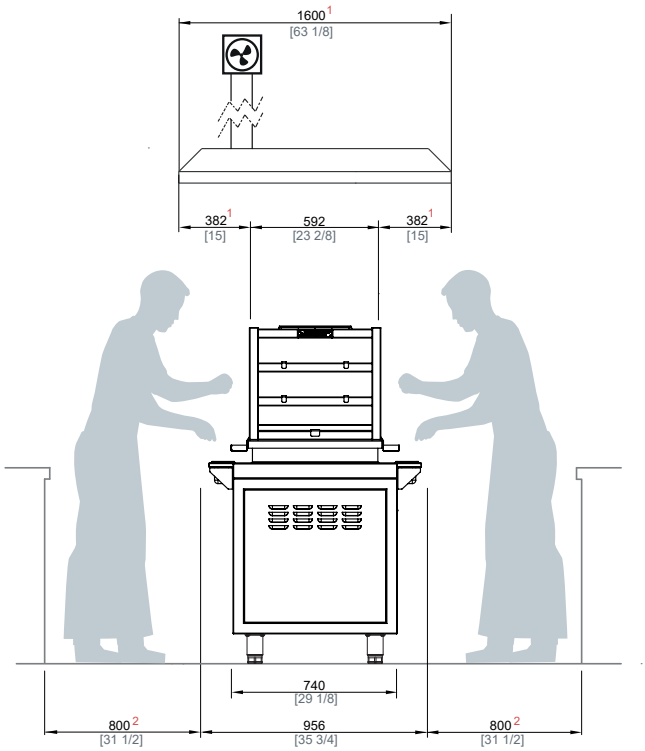
	MGJ-132
Braising area	1235 x 490 mm / 48 5/8 x 19 1/4 in (x4)
Fire up time	20 min aprox. / average
Charcoal daily consumption	22 a 24 kg / 48.5 to 53 lb
Broiling temperature	250 ºC / 482 ºF
Exhaust rate	4000 m³/h
Net weight	391 kg / 423.3 lb

+34 93 767 15 16
info@jospergrill.com
jospergrill.com

Mangal
MGJ-132

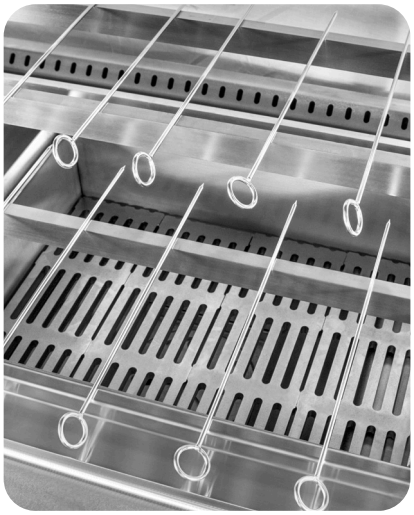
Equipment Installation



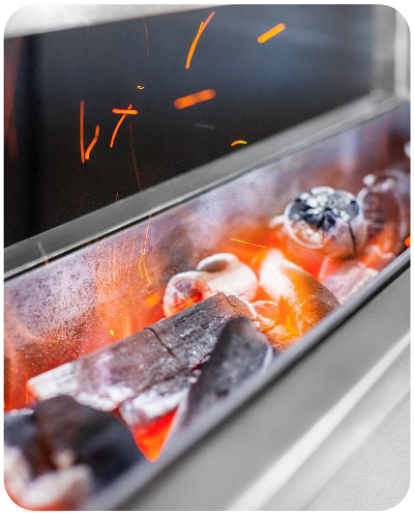


* Minumum distance to flammable elements 12 in 300 mm
Minimum distance to non-flammables elements 4 in 100 mm

1 Recommended hood's minimum dimensions
2 Recommended chef's working space







Ed.0516 - Josper reserves the right to make modifications to catalogues, pricelists and promotional material according to the development and improvements applied to its equipment.

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info@jospergrill.com
jospergrill.com