

KOSEI GRILL

Grill by the heat of charcoal to be converted
with the same quality from the heat of gas.

There is the griller to be
proud in all the world

High Quality Griller

博生炭グリラー

for professional Made in Japan



KAW-115G

Kosei Kogyo , Co.





Model "KA-G"

For wide variety of foods-skewer, steak, fish

Long-selling model with high reputation

Suitable for any kind of grilled food

The worth of grilled food is judged by cooking smell

In accordance with its beliefs, our products with self-confidence have been developed through many times of improvement.

Everything's in chef's hand from "Dynamic" steak to "Sensitive" Japanese dish.

"Strong and Far Fire"

To be provided continuously for long time.

Usable together Natural charcoal for its scent.



KA-55G



KA-75G



Compliant
to NSF/ANSI
Standards

We have also ETL certificated model, please contact us

"Chef's special" is in your hand...

Most of prosperous restaurants use these models.
 Long-selling model with high reputation
 from many successful chefs in Japan...



KA-95G



KA-115G

Model	Outer Size mm	Grill Size mm	kW		Suitable size of gas hose	
			Natural gas	LPG	Natural gas	LPG
KA-55G	540×610×384	400×350	10.5	10.5	Hose Diameter 13mm	Hose Diameter 9.5mm
KA-75G	740×610×384	600×350	15.7	15.7	Hose Diameter 13mm	Hose Diameter 9.5mm
KA-95G	940×610×384	800×350	20.9	20.9	20A	20A
KA-115G	1,140×610×384	1,000×350	26.2	26.2	20A	20A
KA-135G	1,340×610×384	1,200×350	31.4	31.4	20A	20A
KA-155G	1,540×610×384	1,400×350	36.6	36.6	20A	20A
KA-175G	1,740×610×384	1,600×350	41.9	41.9	20A	20A

If you would require, we will submit formal quotation to you.
 If you have any questions, please feel free to contact us at any time.
 Looking forward to hearing from you.

Model "KAW-G" (Wide grill area)

Long-awaited Model! Grill anything you want!
Wide and Strong power

The grilling area(460mm) is 1.3 times wider than KA-G model(350mm)



KAW-75G

Model	Outer Size mm	Grill Size mm	kW		Suitable size of gas hose	
			Natural gas	LPG	Natural gas Hose Diameter 13mm	LPG Hose Diameter 9.5mm
KAW-55G	540×735×384	400×460	14.7	14.7	Hose Diameter 13mm	Hose Diameter 9.5mm
KAW-75G	740×735×384	600×460	22.0	22.0	20A	20A
KAW-95G	940×735×384	800×460	29.3	29.3	20A	20A
KAW-115G	1,140×735×384	1,000×460	36.7	36.7	20A	20A
KAW-135G	1,340×735×384	1,200×460	44.0	44.0	20A	20A
KAW-155G	1,540×735×384	1,400×460	51.3	51.3	20A	20A
KAW-175G	1,740×735×384	1,600×460	58.7	58.7	20A	20A

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Model "KY-KL"

(Smoke-less Griller)

Available for any size of skewer.

No need to be bothered about SMOKE or SOOT any more!!

Smoke-free! But yummy flavor of Charcoal-Grill is not lost!

Melt away excessive fat! Enjoy juicy taste!



KY-85KL



KY-120KL

Model	Outer Size mm	Grill Size mm	kW		Suitable size of gas hose	
			Natural gas	LPG	Natural gas	LPG
KY-50KL	500×425×384	366×146	5.2	5.2	Hose Diameter 13mm	Hose Diameter 9.5mm
KY-65KL	650×425×384	516×146	7.8	7.8	Hose Diameter 13mm	Hose Diameter 9.5mm
KY-85KL	850×425×384	716×146	10.5	10.5	Hose Diameter 13mm	Hose Diameter 9.5mm
KY-120KL	1,200×425×384	1,068×146	15.7	15.7	Hose Diameter 13mm	Hose Diameter 9.5mm
KY-155KL	1,550×425×384	1,416×146	21.0	21.0	20A iron pipe	20A iron pipe

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 Looking forward to hearing from you.

Accessories : Easy handling & applying high efficiency.

KY-KL Grill net for Skewers



370×115mm
Net for skewered food

KA Grill net for Steaks



195×340mm
Net for steaks
Adjust pieces according to size of grill

KA Height adjuster



300×390×150mm
Adjust distance from grill
For food easy to get burned

KA Ceramic Steak cover



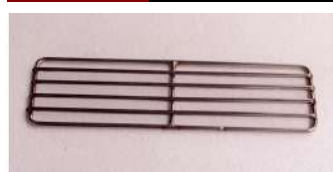
Inside is Ceramic coated ,so grilling is more quickly and give chacoal scent and flavour to ingredient efficientlv.

KA Fish Stand



200×168×58mm
Standing grill(ex fishes) equipment for Hamayaki,Genshiyaki,Robata yaki.
Suitable for grilling infront of customer,good for showing grill.
Fitting skewer diameter φ6mm or less

KY-KL Charcoal net For lower side



305×85mm (Long)430×85mm
For smoke-less griller
Net for natural charcoal (placed near the bottom of the griller to heat & bring out the tasty scent of charcoal)

KA Iron plate grill net



195×340mm
Giving food grilled line
Adjust pieces according to size of grill

KA Grid net for all



400×400mm
500×400mm
600×400mm

How to care

No screw used.
Easy to remove/attach parts without using any tools



1. Remove or Set burner by one-touch simple operation



2. Just put burner cover on the burner



3. Put Kosei charcoal 27mm dia.on the base



4. Put Kosei charcoal with ring between Kosei charcoal 27 mm dia

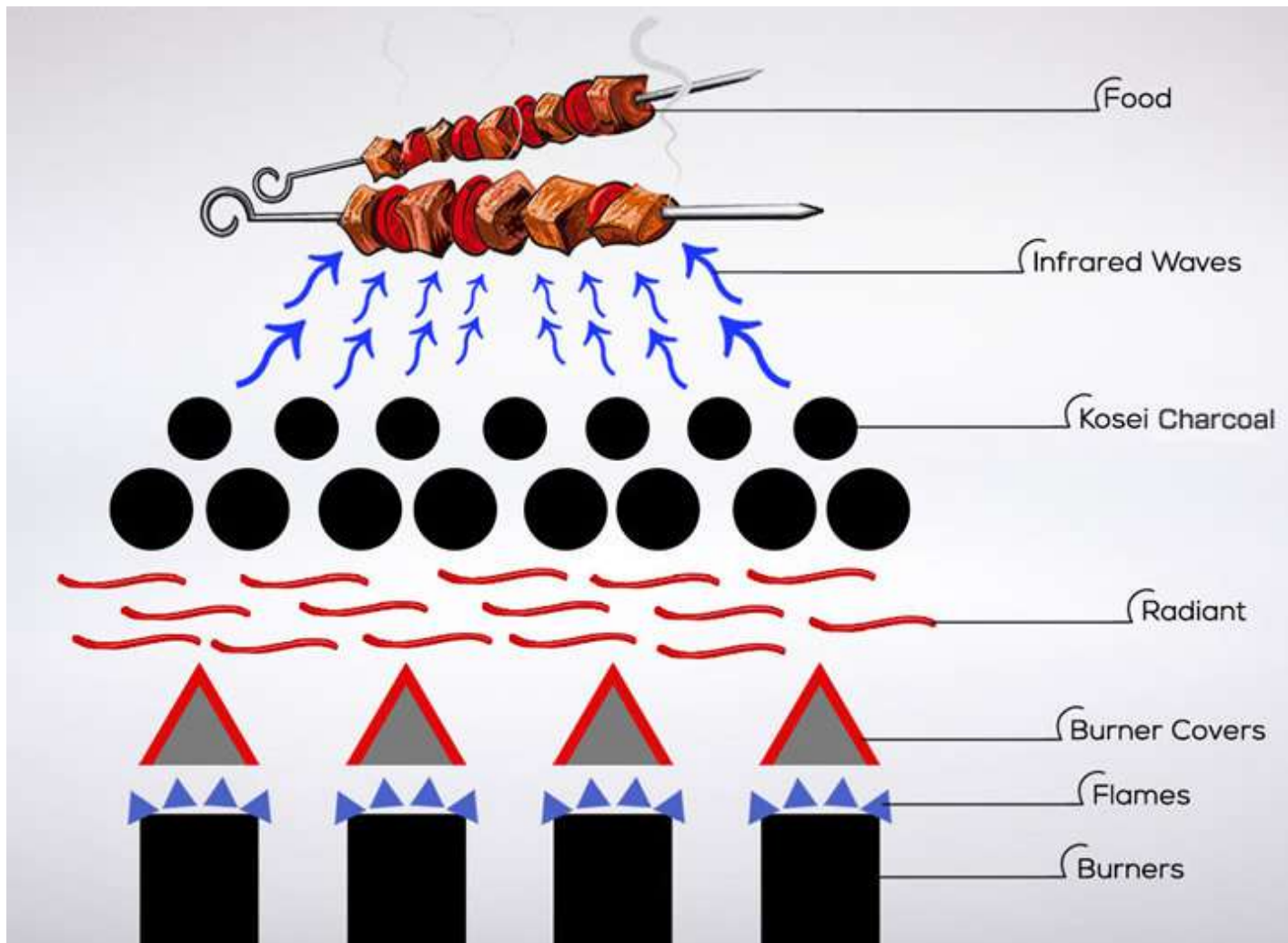


6. Clean up the pieces of food fallen into drawer on the bottom

※Although there is no need to clean burner, burner cover, and Kosei charcoal (ceramic charcoals) every day, please scrape off pieces of food stuck on Kosei charcoal by using sticks

※Every parts are available when needed.

Structure of KOSEI GRILL



Why Kosei is special compared to other grillers:

Charcoal Only Grill	Other Yakitori Gas Grill	Radiant Charbroiler / Shish Kebab	Electric Grill
<ul style="list-style-type: none"> - Utilizes messy, dirty, and expensive fuel that requires a lot of cleaning - Uneven heating, and hard to control - Takes time and effort to reach the perfect temperature for cooking - Dangerous to handle 	<ul style="list-style-type: none"> - Inefficient as it requires high BTU to heat air rather than food - Incapable of reaching high temperatures - Has the tendency to dry out food - Unable to utilize charcoal for scent and flavour 	<ul style="list-style-type: none"> - Inefficient as it requires high BTU to heat air rather than food - Incapable of reaching high temperatures - Has the tendency to dry out food - Difficult to clean & maintain - Unable to utilize charcoal for scent and flavour 	<ul style="list-style-type: none"> - Requires a lot of power, usually three phase - Difficult to clean, as parts cannot be submerged in water - Unable to utilize charcoal for scent and flavour

The Kosei Infrared Grill

- Very fuel efficient as it utilizes infrared heating to reach extremely high temperatures comparable to charcoal using less gas
- Directly heats food instead of heating the air, therefore retaining more moisture
- Capable of using charcoal to give food additional scent and flavour
- Can cook large variety of food such as steaks, skewers, vegetables, burgers
- The only commercial grill that you can easily take apart to clean without using any tools

What's "Kosei charcoal"?

Smoky "Flavor" is the most important value on Grilled Food!!



It's our original "charcoal made by ceramic" which radiate high quality far infrared rays.

Easy Handling, Energy Saving and Keeping High Quality by using our Griller applying far infrared rays!

We, Japanese, have been having strong attachment and hard feeling to "Charcoal Fire"

However, natural charcoal is expensive, require We, Kosei Kogyo, make it easy to grill foods by "KOSEI GRILL"!!

Easy to handle (stable heat)

Easy to install (use gas)

Crispy Surface & Juicy Inside

Taste of great chef of natural charcoal!!

Smoky flavor is available by adding a few pieces of natural charcoal on the grill.

Reliable Griller which grill all kinds of foods & pursuit great taste

We created "Ceramic Charcoal" which was developed first in Japan in 1983. Our "unique" griller which brought the taste almost same as the taste by natural We, Kosei Kogyo, have been satisfying professional chefs by continuing research, original technology, product of excellent quality, and non-stop advancement.

Excellent Test Result

Emissivity ϵ from $2\mu\text{m}$ to $30.32\mu\text{m}$ at 500°C is 0.887.

Tested at Test Center of Institute of Technology and Engineering

(No.12386)

Originality of "KOSEI GRILL"

For chefs wanting grilled foods of highest quality

Kosei charcoal Professional Griller

Our "Kosei charcoal" radiating far infrared rays made by ceramic Can grill foods with strong heat penetrating power.

Look like real natural

Our product makes the mood of charcoal fire. More than that, "Real" smoky flavor is available by adding a few pieces of natural charcoal.



Easy to clean up!

Ceramic charcoal do not burn to ash, can be used for long time.



Taste of experienced chef!

Our grill achieve beautiful crispy surface & juicy inside same as an experience chef does. Therefore, a few staff will be available for all grill.



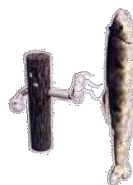
Grill up juicy!

The food grilled by our griller is juicy, loose little weight! It is because our griller keeps the essence of the food inside.



No more "Half-Bake"

The surface & core of the food are fully cooked at the same time.



Save cooking time!

It is because heat penetrating power by far infrared rays is strong surprisingly which is related to big energy saving.



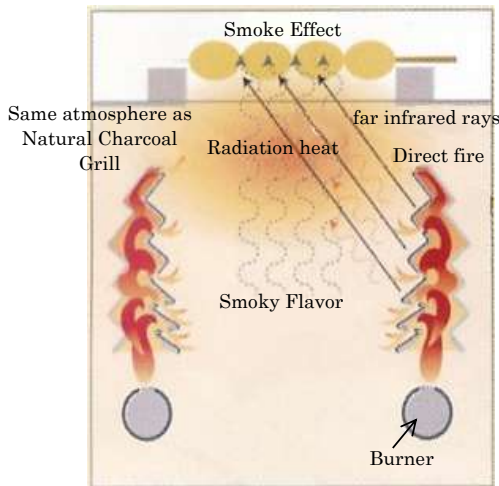
Model for foods on skewers

Point of Good Business

Why it is almost smokeless?

The unique structure of the griller is the point. Normally juice/fat from the foods being baked directly touch fire & smoke come out. However, we set the heat exchanging part on the sides. That means juice/fat fallen from foods do not touch fire. On the other hand, slight smoke gives smoky flavor to the foods,

Our griller's system



Secret ① of Griller breaking away from an old style

Why smoky flavor is available without firing natural charcoal?

When natural charcoal is added on the top, charcoal is heated, but it is not heated enough to "burn". In this condition, slight smoke & scent of natural charcoal comes up to the foods and add smoky flavor. Of course, charcoal can be used for much longer time than actually burning charcoal & save cost.

※Please use as hard charcoal as possible

Why our product can grill foods as tasty as traditional natural charcoal griller?

The best point of charcoal grill is "Crispy surface & Juicy inside". Our research & technology copy this "Principle of charcoal grill" into heat exchange system.

The mixed heat of "far infrared rays & radiation heat" and slight "direct heat" can grill foods as tasty as natural charcoal griller.

※If the flavor of charcoal is not necessary, no need to add natural charcoal.



Point of Good Business

No need 10 years veteran for managing fire.

It is often said that it takes more than 10 years before fully handling natural charcoal. On the other hand, anyone can use our griller, easily adjust fire. When food are ready, griller is already set.



When using natural charcoal, experienced chef can only grill foods without too much smoke... without half bake... However, our griller always provide same condition. Even beginner can easily treat.



Secret ② of Griller breaking away from an old style

Easy to handle. Cost-saving.

Our KOSEI GRILL is easy to start, no need to clean off ash, easy to care. Also, it is clean & cost-saving by using gas.



Our KOSEI GRILL make it easy for shop owners to open chain grill restaurants

Create for the first time and only one in the world.

Never produce similar to others.



Wish to maintain Japanese spiritual home to the future

An earnest manufacturer on Griller only.

Match our originality.



www.griller.jp

The relative drawings are available to download at our web site.

Development , Design , Manufacture of Machinery utilizing far infrared rays

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