

According to the regulations on the use of barbecues and other similar facilities; the use of barbecues, roasters, stoves and any other elements that can cause fire, is prohibited during the time of high danger of forest fires.



**JAKISU**  
INNOVATION IN BARBECUES



**Finally!  
A new  
concept in  
collective  
barbeques**



# The self-service electric barbecue with tokens JAKISU

- Comfortable, practical and easy to clean.
- It provides great performance and professional quality worthy of any kind of restaurant.
- With its 3500 watts it quickly reaches up to 320°C temperature.
- The food does not burn in contact with fire, so the potential danger of these carcinogenic burned parts is reduced.
- Eliminates the danger of fires in wooded areas.

This new  
system  
is ideal  
especially for:

Campsites, hostels, amusement  
parks, hotels, rest and leisure  
areas, recreation.

They are also useful for  
single-family homes, villas with  
garden, etc.



Mod. **MG-20**





# JAKISU Technique

- Our barbecues have the best **patented system for easy cleaning, with just little maintenance.**
- **Innovative system of fat/oil evacuation.**
- Made of **AISI 304 stainless steel.**
- **AISI 316 stainless steel** cooking module
- **Sterilization system:** the Jakisu barbecue is provided with a warning that indicates its sterilization.
- Is provided of a **timer** that allows us to set the time for each cycle.
- Electrical **supply of 220 V.**
- **Armored resistors: MG / I0:** 3400 W MODEL
- **Power regulator:** Up to 320° C.
- Connection and temperature **indicator light.**
- **Possibility to set time clock.**
- **Possibility of riding on wheels.**
- **Adjustable thermostat.**
- **Dimensions tray: MG/I0:** 60.5 cm x 60 cm x 3 cm of deep.
- **Barbecue measures: MG/I0:** 60.5 cm x 60 cm x 90 cm of high.
- **Technical services:** technical services anywhere in Spain.



- The **JAKISU** griddle has a hole in the central zone intended to evacuate excess of fat or liquids exuded from food, as well cleaning water or rain.
- To facilitate the drain of liquids, the griddle is designed to so that when heated to bend down its central part, due to the metal dilation. As a result, the griddle can be cleaned in an easy and comfortable way, with this option of liquids drain you can filter the remaining into the **decanter.**

## JAKISU innovative technology





# JAKISU Main Features

## JAKISU Design

- The Jakisu griddle is patented. Because its design it integrates seamlessly anywhere either inside as outside.
- The Jakisu griddle lets you configure different options of the modular griddles, you can shape it as you need.
- Antivandalism: barbecue Jakisu is equipped with controls to control light, antivandalism.
- Two LEDs of different colors, allows you to turn on and off safely. equipadavandalico
- The Jakisu barbecue, is equipped with a security system for start-up.
- The barbecue Jakisu furniture is built to prevent heat and ventilated to avoid excessive heat emission to who handles it.

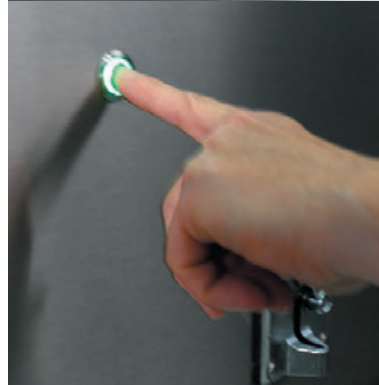
**PATENTED**





# Profitable Investment

- It's **investment is amortized in a very short time**, because the barbecue Jakisu has the possibility to be **equipped with a container and a timer** is started by introducing a token, coins.
- Customers will be satisfied, they will **enjoy with family and friends** a home cooked and healthy food, to their preference.
- With barbecue Jakisu you will increase **comfort and profitability**. You could make a profit, having no staff, the same customer will cook itself, giving an extra service highly valued by people.
- Cooking with Jakisu will become a pleasure! You can start cooking, just press the **ON** button.
- Cook healthy foods like **vegetable brochettes, seafood, fish, burgers, chops, etc.**
- The Jakisu barbecue is design to be handle and functional **in a comfortable, quick and simple way**.
- It is **very resistant to be used outdoors** as it is built of stainless steel.
- It's handling does not require any preparation, no previous knowledge or great cooking skills. You will make **quality meals ;outdoors!**





# Instructions:



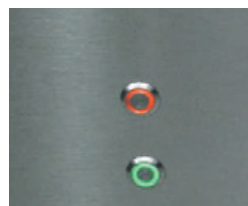
## 1. Step one: Turning on

- Insert / token or coin.
- Press the bottom button for 6 seconds until it turns green.
- Wait.



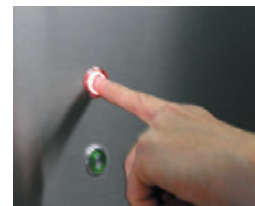
## 2. Step two: Cooking

- If the upper button is red, it means that it has already reached the required sterilization temperature (100° approximately) and the JAKISU is ready to cook low temperature.
- If you require a higher temperature must wait a little longer to reach 200° C.



## 3. Step Three: Turning off

- Thanks to the timer, JAKISU turns off automatically after a certain time.
- Manual Turn Off: You can also turn off your JAKISU when you want, by pressing the upper button for 3 seconds.



## 4. Step Four: Cleaning

Do not forget to leave JAKISU as it has been found.



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**PATENTED SYSTEM.** According to **EC** standards

We are highly conscious about environment.

Policy for continue improvement. Jakisu uses the best materials and technical systems in innovation, Jakisu puts in practice the advances in its technologies.

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