

A Japanese reliable, proven roaster brand

JOYTEC



JOYTEC SMOKELESS ROASTER

We, CHUBU CORPORATION is Manufacturer and Exporter of Japanese high quality foodservice equipment, established in 1942. One of our main products are "smokeless BBQ roaster", which has been selected by BBQ restaurants in Japan and other Asian countries. Our BBQ roasters are manufactured on custom-made basis and suitable to standard tables, low tables(for Japanese style restaurants), and counter type tables according to the client's requirement. Some unique safety devices are originally installed and the basic structure is simple to be handled easily.

When you launch a new restaurant, or intending to replace your old roasters, share all of your ideas with us and we will make our best plan for you.



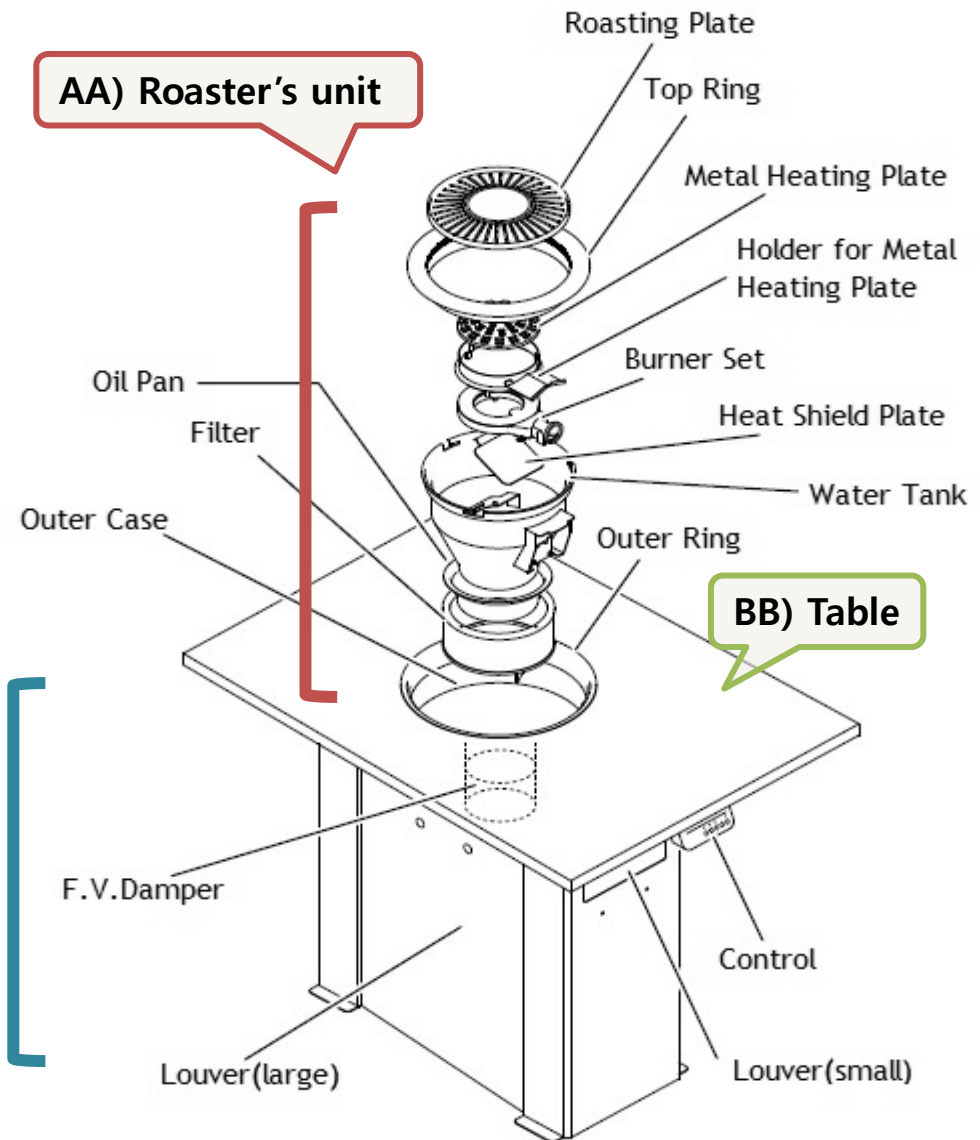
What we can supply

Basically, a full set of smokeless roaster includes roaster's unit, a table, and a cabinet. But it is not always necessary for you to order the full set, actually it is up to your table layout plan. We can also advise you the recommendable spare parts for each model to be kept at your restaurant.

AA) The main parts of our JOYTEC BBQ roaster. This picture shows the basic parts of our roaster model JW-M.

BB) We can supply the tables with the roaster's unit, or, you can arrange the tables by yourself through a local supplier.

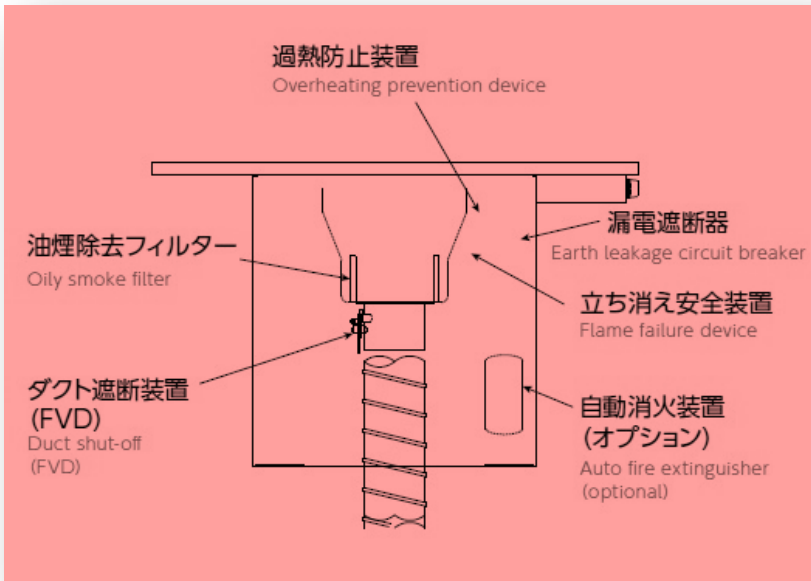
CC) The most common order pattern is the combination of roaster's unit and cabinet. If the roaster's unit is intended to be installed in a counter-table, you do not need to order the cabinet.



JOYTEC's unique features

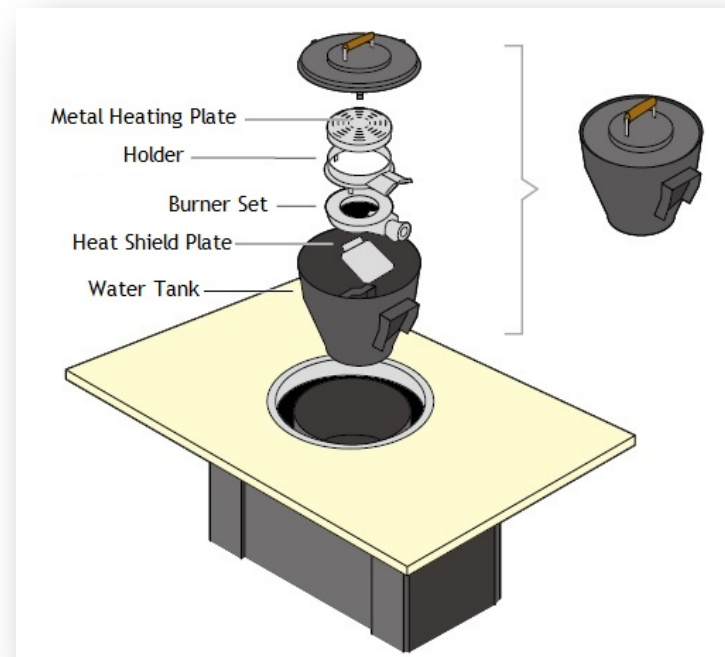
Safety mechanisms

Some safety devices are originally installed to prevent the roaster from catching fire or other similar accident, so that you can use it with total confidence. The oil filter in particular removes at least 85% of the oil. The water tank inside the roaster contains a large amount of water to improve the level of safety.



Easy daily maintenance

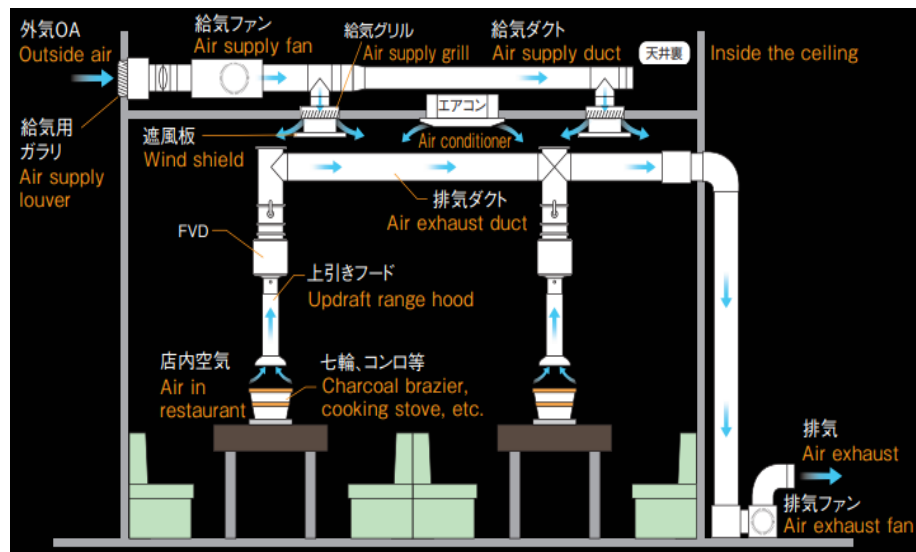
The water tank, burner, oil filter, and other parts can be easily removed from the opening in the top of the roaster so that the inside can be inspected and cleaned easily. Stainless steel is used for the main parts, making them corrosion-resistant and easy to disassemble.



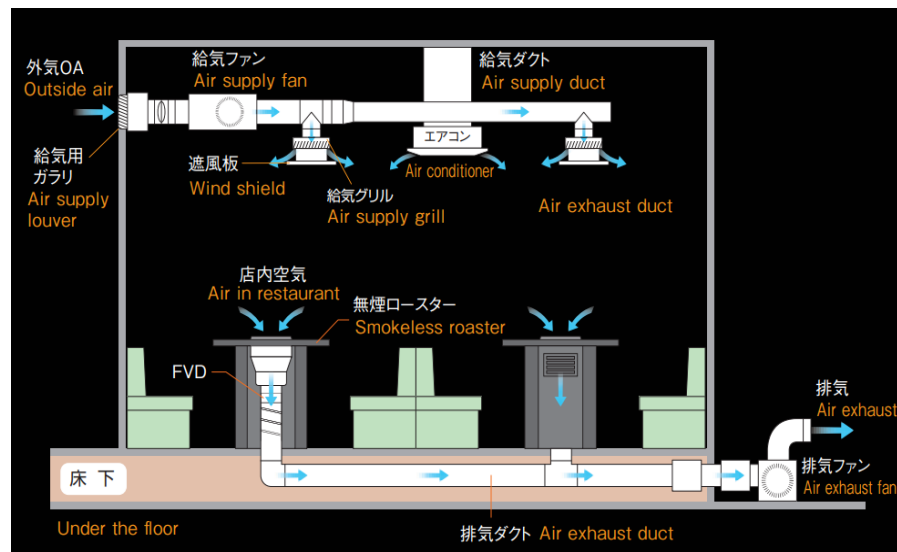
Ventilation system for duct-type roaster

A duct-type roaster should be connected to an air exhaust fan installed on the outside wall by using a duct pipe. Through its suction power, this fan eliminates the smoke emitted from the meat grilling process to the outside. Stable smoke extraction can be achieved by ensuring that the extraction route is regularly maintained. We have an extensive selection of products, so choose the roaster that's best for your restaurant based on factors such as design, grilling effects, ease-of-use, and cost.

Updraft type



Downdraft type



Ignition type and heat source

Select the ignition type(gas or charcoal) and the heat source to grill the meat.

Gas type is more commonly used heat source. It has lower running costs than charcoal and easy to handle. But it is still true that charcoal grilling is attractive because of its flame-producing and far-infrared effect. Select the best one for your restaurant up to your requirements.



Gas ignition

Reasonable in price, easy maintenance.
Select the heat source upon your requirements.

JX-M/JW-M

JX-S/JW-S



Ceramic-made Charcoal



Metal Heating Plate

JX-C/JW-C



Charcoal



Charcoal

Ignite the charcoals at the kitchen and put them into each roaster. Emit far-infrared radiation. Delicious smelling and looking.

CHU

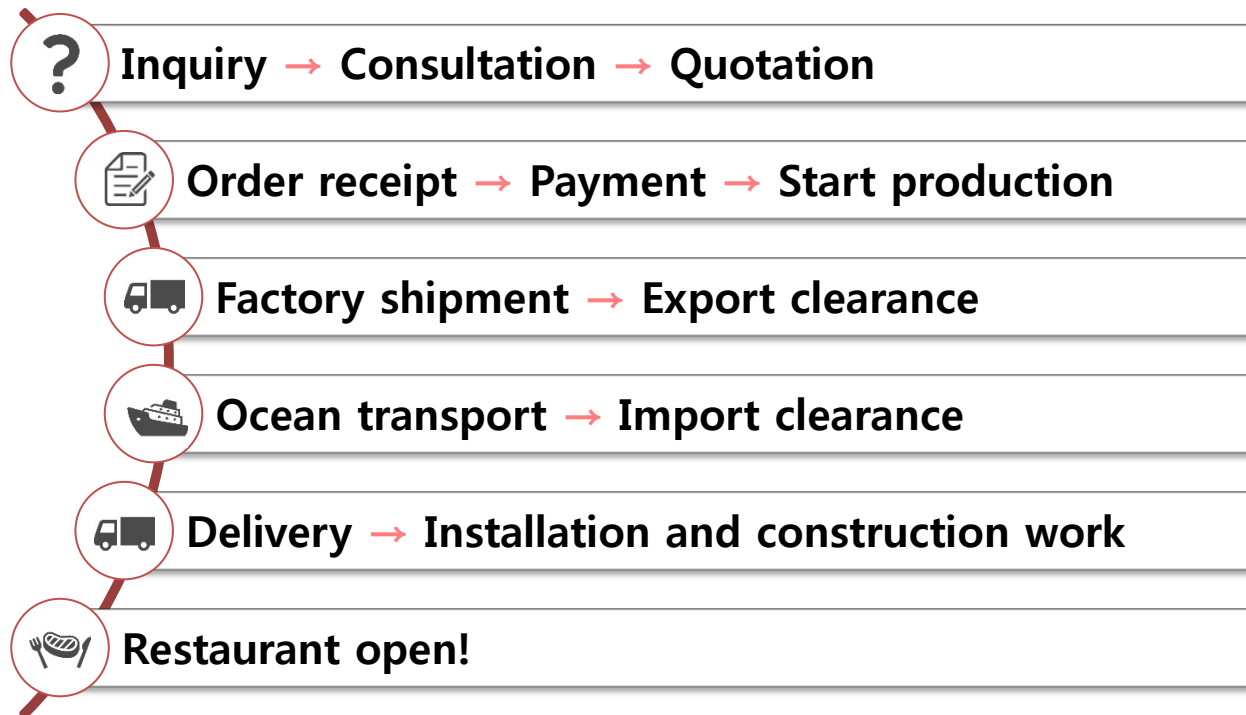


Charcoal

General order flow

In order to make the best plan for you, please share all of your concerns in advance. We are pleased to make all the matters clear and give you our best plan. We always manufacture our roasters on custom-made basis and usually the production lead-time is about 3-4 weeks for a general Yakiniiku restaurant.

As for the shipment, we will be responsible for the products in accordance with the agreed shipping terms(e.g. CIF/FOB). For the quotation, product information, any questions on shipment, please do not hesitate to contact us.



Product catalog and company information



ONLINE CATALOG

[JOYTEC CATALOG](#)
[FOOD SERVICE EQUIPMENT](#)

We, CHUBU CORPORATION is Manufacturer and Exporter of Japanese High Quality Foodservice equipment, established in 1942. At first, Chubu was opened as a foundry iron works. Our iron works technology has been developed and now it became stable foundation for our Foodservice Equipment. We develop and supply with compact, efficient, and durable Japanese machinery to meet the increasing global demand for commercial equipment in the food service industry. Our clients include hotels, restaurants, fast-food chains, convenience stores and caterers in many countries. We believe that our Chubu's Japanese quality equipment will assist and broaden your commercial foodservice business.

Address

1533-1 Dogamine, Hagasaki, Kuwana, Mie 511-0944, Japan

Phone

81-594-32-1138 Fax: 81-594-32-1139

Email

food-intl@chubu-net.co.jp

Domestic Sales Branch

Tokyo, Sapporo, Osaka, Hiroshima, Fukuoka, Okinawa

Products

Electric and hand-operated Ice shavers, Ice crushers etc.

Food preparation equipment - Food slicer, Food processor, Peeler etc.

Cast iron products - Sukiyaki pan, Iron steak plate etc.

