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WHAT MAKES AN ELECTRIC-TYPE BARBECUE GRILLER BETTER THAN OTHER TYPES OF SIMILAR EQUIPMENT ??

As well known, grilling or broiling systems can be roughly classified into three differing types of equipment in terms of thermal power generation process, that is, charcoal-type, gas-type and electric-type.

We, as a manufacturer of various types of barbecue grillers for commercial use, have long dedicated ourselves to conducting intensive research and studies in pursuit of an ideal type of equipment that would best suit today's customer needs which emphasize considerations for economy, speed and environment, in particular. As a result, we have concluded that the electric type griller is the best of all, and have since grown to focus ourselves on the production of this type of equipment as HIGO electricgriller.

We would like to summarize what makes an electric-type griller better than, or exceed, similar yet other types of equipment, as follows.

First, the charcoal-type grilling method offers such benefits that it provides strong caloric force, that it can do both the inside and outside of food quite well and get its whole surface beautifully done. However, a number of such problems attends the method that cost of charcoal is high, that it is not easy to fix a fire quickly enough and constantly keep it under control, that you have trouble clearing debris from fire after use, that you need a space for stockpiling charcoal and that you have to suffer the nuisance of smoke and fumes.

The gas-type griller also affords such advantages that the equipment is significantly less expensive and that the equipment is light-weight and easier to handle, but it always entails such problems that it takes time before you will have pre-heated the grill metal (serving as heat radiator) and can start grilling, that grease and gravy often cling to thegriller and impair caloric force of fire, that volumes of smokes not only annoy people but also necessitate additional measures or fixtures against smoke and fire, that it takes you trouble for cleaning

frequently. To keep gas burning smoothly it is required for a gas-type griller that volumes of intake gas and exhaust gas should be well balanced with one another. However, when stuff to be broiled, if in large volume, is fed on the grill, it could cause an action to choke up the intake or exhaust passage of gas and break up the volume balance, resulting in incomplete combustion. Not only does it retard the grilling process and cause uneven, irregular grilling but also creates unpleasant odors having unwelcome effects on the environment as well as taste of food. To correct such a drawback, a modified type of gas-type griller has been introduced by some manufacturers in varying designs and models, with the mechanism in which a metal plate or a heat-resistant glass is installed and heated by the gas-burner through its back-face, and the radiant heat from such a reflector is utilized to serve as the source of heat. However, even this method has not resolved problems such as the annoying attachments of grease and gravy to the reflector and resulting impairment of thermal power, area-to-area variance in thermal force, possible deterioration/ breakage of the metal plate or the glass which is vulnerable to water, trouble for cleaning, etc, thus still leaves much to be desired with respect to efficiency and cares to be taken for maintenance.

WHAT MAKES HIGO GRILLER THE BEST OF ALL ?

In the meantime, HIGO GRILLER, an electric-type griller can all but resolve the weak points or deficiencies that the charcoal type and the gas type grillers have of their performance. HIGO GRILLER can instantly burn off such grease, gravy, sauce or the like, not even allowing time for the heater to emit smokes. It can generate as high a temperature as 850° C (approx. 1,560° F) in a matter of 90 seconds of switching it on and do work as quickly and efficiently as you would desire. Besides numerous others, benefits of HIGO GRILLER include critical considerations for such as safety (stemming from use of low-voltage power) and equipment's high durability or high life expectancy, while we have to frankly admit that initial costs for a HIGO GRILLER (together with some additional electric works, when necessary,) may be higher than those for a non-electric griller and that the equipment is rather heavy-weight with a heavy power transformer built in .

To describe the features of HIGO GRILLER more fully, let us answer the questions typically asked by our potential customers, as follows.

Q: No or little smoke and fumes with a HIGO GRILLER. -Why ?

A: The surface temperature of our Nichrome-wire heater rises to 850° C (approx. 1,560° F) -a temperature high enough to instantly burn off grease, gravy, sauce or whatever the moment they drop on the heater, not even allowing time to give out smoke and fumes. (This also helps to reduce costs for hood/duct/piping works and overall cost.)

Q: Quick grilling. -Why and how ?

A: For temperature adjustment, you have a 3-step switchover device with the griller, for high, medium (regular) or low temperature. If you choose HIGH, you will get, in only one and a half minute, as strong a thermal power as that of Bincho charcoal under complete combustion condition and can keep it on, speeding up your grilling. (Besides providing better service for your customers, this helps quicken the customer turnover and reduce overall personnel costs.)

Q: Safety and ease of operation. - Why?

A: While 3-phase 200 Volt (or else upon request) is installed for the power source, the actual voltage used is reduced to a mere 20 Volt by the built-in power transformer. Therefore, any human body contact with the griller poses no danger of electric shock. Furthermore, there are no risks of emergence, or explosion, of poisonous gasses like carbon monoxide.

Q: Food is beautifully and very well done. -Why ?

A: The griller generates such high temperature yet no flames. Therefore, the stuff to be grilled is not subjected to so-called charcoal phenomenon and uneven grilling. Further, vaporized water from the water-basin helps make the food surfaces moderately damp, thereby presents the grilled food with sleek, lustrous, soft and beautiful surfaces.

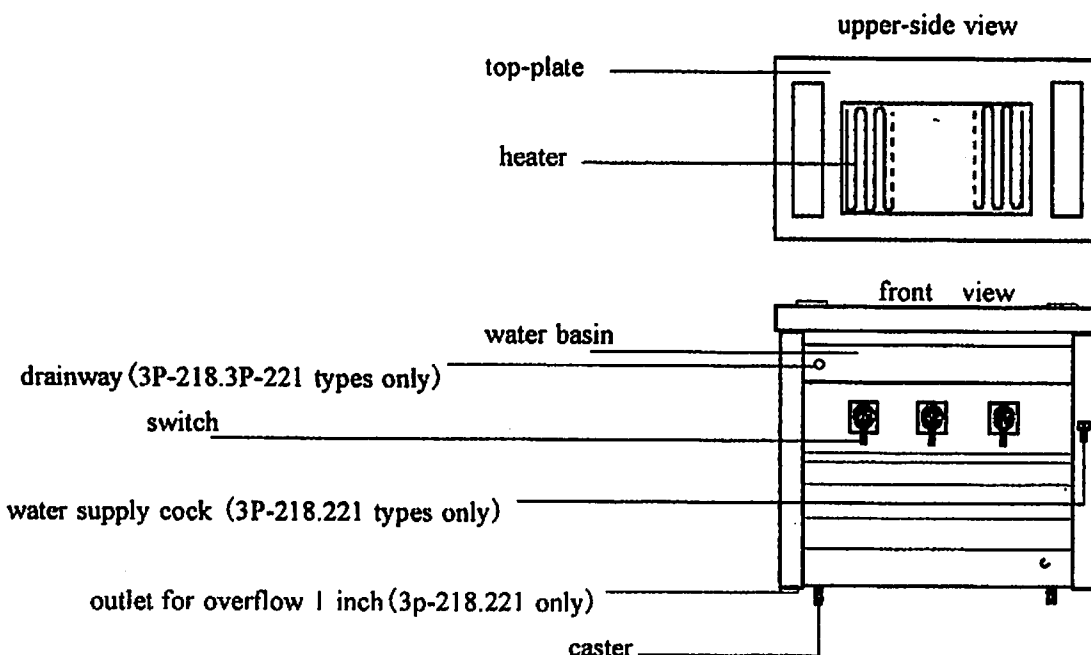
Q: High durability. -Why ?

A: The exterior is protected with stainless steel sheets with high rigidity and the heater is made of high quality, large diameter Nickel-Chrome wire, with very little risks of thermal abrasion, snapping or breaking. The life expectancy of the built-in power transformer is almost permanent unless badly affected by damage from such as a flood or a fire.

HIGO-GRILLER/OPERATION MANUAL

Thank you for your valued order for HIGO-GRILLER

Names of componests:

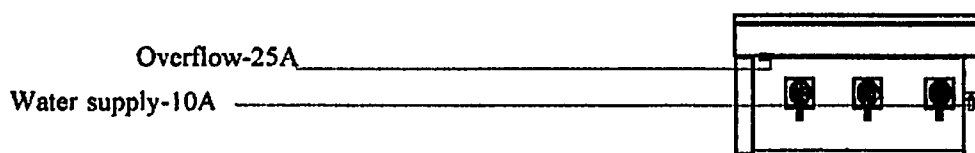


(1) Electrical modifications

Please be sure to carry out needed wiring work by an electrician authorized by the electric power company. Please be sure to attach an earth wire.

(2) Water and drainage works

Since you can connect direct water service to the water basin, please consult with a plumber for proper connection.



(3) Water is supplied to a water basin

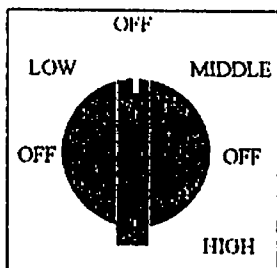
Please attach a drainage hose to the water basin drain port.

Please be sure to fill water in the shallow flower basin about 2/3 before using it.

Because the water in the basin will evaporate quickly and fat, grease, etc. will fall into the basin while cooking, please ensure there is an appropriate amount of water in the basin.

Since fat will accumulate in the basin, please exchange water periodically.

When finished working with the grill, please thoroughly clean the basin.



(4) Switch

A switch is used to change between the three setting of Low·Middle·High. Please use a suitable setting and carry out any necessary adjustments according to the cooking done.

When you do not use your Higo Griller, please turn it OFF.

Please only turn on sections of the grill you will actually use.

(5) Heater

The griller will become red-hot in about 90 seconds, after a switch is turned on.

the surface temperature of a heater is as follows: HIGH 850 °C, MIDDLE 600 °C, and LOW 450 °C.

Sauce, grease, etc. may become burned onto the grill causing corrosion and degraded performance. When finished cooking please shut off the griller, allow 3 to 5 minutes to cool down and clean the grills surfaces.

Please use care when placing objects on the grill. If something is dropped on the grill the heater may become damaged and short circuit and shut off. If it does not shut off it may still be damaged and not function properly. If something is dropped, please immediately turn the grill off and after it has cooled for 3 to 5 minutes, inspect for damage. There is no risk of electric shock from the heater surface.

When hardware is dropped accidentally, please turn off a switch immediately.

(6) Etc.

Since HigoGriller is electric apparatus, please do not pour water into it for cleaning.

Please wipe off the dirt from the body with a dishcloth.

Please wash the water basin after removing it from the unit.

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