



In 1980, Shinpo was the first in the world to successfully develop a smokeless grill.



**SPRW-IS**  
Radiant  
Plate



**ETL**  
US  
SANITATION LISTED



**SRW-IS**  
Cast  
Iron Grill



**SKRW-IS**  
Ceramic  
Charcoal

**Intertek**  
5023852

Conf. to UL STD 710 and ULC STD S646  
Conf. to ANSI STD Z83.11 and CSA STD 1.8  
Conf. to NSF/ANSI STD 4



**SSRW-IS**  
Charcoal

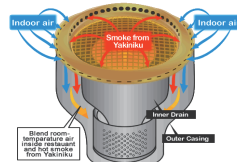
**1. Being able to thoroughly draw in smoke.**



**Benefits for restaurant guests**

1. A guest's hair, clothing, and belongings will not absorb a greasy odor.
2. Thanks to the strong heat, mouthwatering food can be cooked quickly.
3. Thanks to plenty of space under the table, diners can stretch and relax their legs.
4. Since the Top Ring does not get hot, guests and restaurant staff are unlikely to get burned.

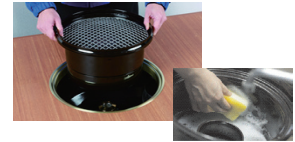
**2. Being able to grill tasty food right away.**



**Benefits for restaurant management**

1. The grill cooks food quickly with strong heat, therefore, orders increase.
2. Employee turnover due to an unpleasant work environment declines.
3. Grime accumulated on the restaurant interior - including walls and the ceilings - will decrease. As a result, the frequency of cleaning declines.
4. Since Shinpo grills seldom break down, there is little worry for a decrease in sales due to inoperable grills.

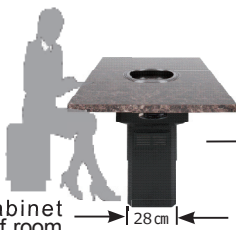
**3. Easy to clean, maintain, durable for many years.**



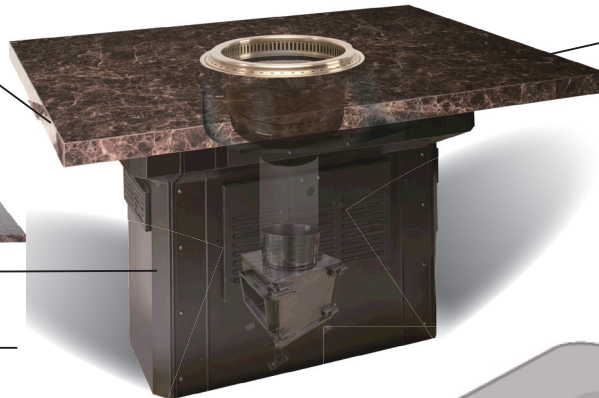
**Benefits for restaurant employees**

1. Hair and skin do not absorb grease during a shift.
2. Staff can focus on serving guests without worrying about a greasy odor.
3. Thanks to light-weight parts and a simple structure, the grill is easy to clean.
4. Employees rarely injure fingers on broken grill parts.

The control panel has a thickness of only 25 mm and can be attached anywhere.



The slim cabinet offers plenty of room under the table.

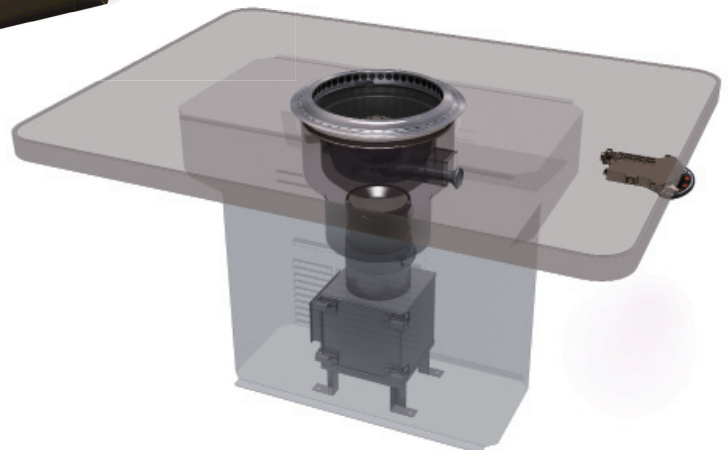


**Table Top Dimensions ( Standard )**

1 grill x 4 Seats	1200W x 800D
1 grill x 6 Seats	1500W x 800D
2 grill x 8 Seats	2100W x 800D
2 grill x 10 Seats	2400W x 800D

**ETL Certification**

Product Name	Smokeless Grill
Model Name	SPRW-IS SKRW-IS SRW-IS SSRW-IS
Standard	UL710 ULC S646 ANSI Z83.11 CSA1.8 NSF/ANSI4
Control Number	2002877





shinpo-en.com



Shinpo was the first in the world to develop a smokeless grill that is durable with high heat.



SPRW-IS SKRW-IS SRW-IS SSRW-IS

Standards: UL710 ULC S646 ANSI Z83.11 NSF4 CSA1.8

## Four reasons why Shinpo offers a duct design free of charge.

### Reason 1

The raised part of the duct is 15 cm in diameter and should be fitted to Shinpo's duct. After making thorough calculations, including the inspection opening and air conditioning system, Shinpo provides, free of charge, a duct design to maximize exhaust capabilities and grill heating power.

### Reason 2

The number of grills will define the required exhaust fan capability as well as specifications and size of air supply apparatus. If these calculations are incorrect, a grill's air intake will be lower and ventilation will deteriorate. As a result, the restaurant can become smoky.

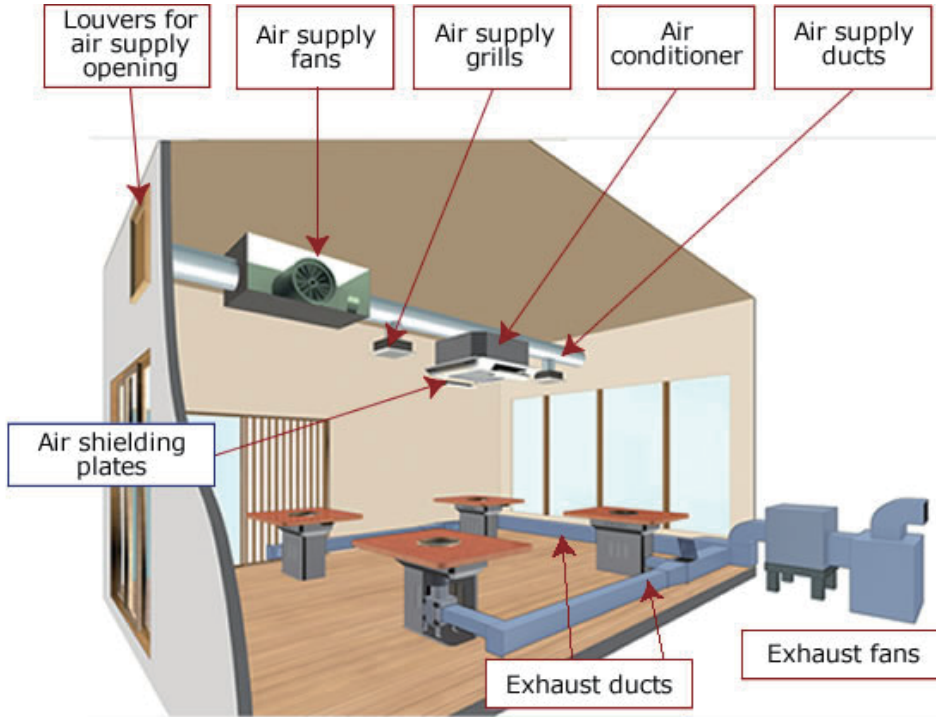
### Reason 3

Poor coordination between the air conditioning system and air supply causes several problems - the dining area can be too cold or cold air from the air conditioning can make a grill's flame unstable, resulting in higher electric bills.

### Reason 4

Exhaust ducts are vital, just as blood vessels in a human body. Cheap exhaust equipment installed with the purpose of saving money may create an unpleasant dining environment for guests, such as accumulated grease and loud exhaust fan noise. In addition, duct replacement work is expensive and requires the restaurant to shut down.

For those reasons, Shinpo designs a duct layout free of charge. Unless air supply and exhaust capabilities are calculated and coordinated in the design stage before installation, it is impossible to ensure a fantastic dining experience for guests.



### Under floor ducting

Laying exhaust ducts under the floor offers more freedom in restaurant designs, including a spacious floor layout and ample room for legs under the grill table.

### Over-Floor Piping

When under-floor ducting is not possible due to structural reasons, exhaust ducts will be laid on the floor

## Accessories

 Radiant Plate	 Super Net	 Net Grill Holder	 Grill Mobile Rack
 Grill Carrier	 Gas Burner	 Tong	

## Performance Characteristics

Shinpo's recommendations based on the testing with food intended to be used with Shinpo grill.

SSRW-IS □ 9921 Btu/hr

SPRW-IS=11115 Btu/hr

SKRW-IS=11115 Btu/hr

SRW-IS=9921 Btu/hr

120V 25W, 60Hz

Minimum Air flow 260CFM

### Direct sale by manufacturer

Shinpo discontinued an overseas distributor system in February, 2015 and launched our direct sales system that allows us to learn needs and requests directly from our customers.

### Full payment in advance

Without exception, full payment in advance is required. Once receipt of payment is confirmed, we start manufacturing the grills. Shinpo shall not in any way be liable for delays in transportation after the grills leave the port and customs inspections at the destination.

### Direct on Installation

When installing grills, Shinpo will dispatch a representative to give directions on installation and will perform an ignition adjustment test. However, this excludes travel in unsafe areas.

## Product information / Maintenance / Repair / Trouble Shooting

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