

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

Compliant with Safety Standards



Intertek

Shinpo Smokeless Electric Grill

SERW-UL

Compliant with Sanitation Standard



Intertek

Shinpo electric grills are friendly to both the global environment and employees.

Zero CO₂ emissions

Reason 1

Less possibility for employee injury

Reason 2

Easy to clean

Reason 3

Fewer parts. All parts more durable

Reason 4

Thorough electric shock prevention measures. Thorough waterproofing measures

Reason 5

Less construction costs compared to gas.



Reason 6

Less construction costs compared to gas.

Reason 7

Less expensive than gas models.

Reason 8

More reliable.

Reason 9

Easy to operate.

Reason 10

No uneven cooking.

Standard: UL STD 710 / ULC STD S646 UL STD 197 / CSA STD C22.2 No.109 NSF/ANSI STD 4
Rating: 120 Vac, 60 Hz, 2000 W
Fuse: 1A, 250 V

Safety, security and delicious grilling, all combined.

The smiles of happy employees adds to the total experience.

When the grill is substandard, there is a downward spiral. Employees get stressed, the staff burns out; work becomes a chore; customers receive uneven service; employee smiles turn into frowns; employees quit in frustration; customers are no-longer happy; the restaurant's popularity declines; and, sales suffer. Employees play a critical role in the success of a Yakiniku restaurant; it's not just the quality of the meat and sauce.

Here are some of the reasons why smart restaurateurs choose Shinpo Electric Smokeless Grills.

- #1 Employees often get burned or injured on the job. This situation leads them to quit. They mostly cite equipment that is dangerous or difficult to use as the reason.
- #2 Cleaning is bothersome and tiring Employees just don't like to clean.
- #3 Parts often break, and it's difficult to find replacement parts
- #4 Water leaks can cause breakdowns
- #5 There has been a recent increase in fire incidents. This is a cause of great concern.
- #6 Deteriorating gas pipes can be an issue. Construction costs are reduced by switching to electric.
- #7 The landlord does not like gas systems. They start to worry about the possibility of fire.
- #8 Equipment failures can lead to tables being out of commission. Financial losses are hard to recover.
- #9 Gas-type grills often require frequent heat adjustment which is very inconvenient.
- #10 Shinpo's electric Smokeless grills are the right choice for cooking quality and consistency, Their reputation is well deserved.

Product information / Maintenance / Repair / Trouble Shooting

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