

Алматы (7273)495-231
Ангарск (3955)42-70-56
Архангельск (8182)63-90-72
Астрахань (8512)99-46-04
Барнаул (3852)73-04-42
Белгород (4735)40-23-142
Благовещенск (4162)35-142-07
Брянск (4232)59-03-52
Владивосток (423)249-42-31
Владикавказ (8672)42-90-42
Владимир (4935) 49-43-18
Волгоград (844)278-03-42
Волгодга (8172)26-41-59
Воронеж (473)204-51-73
Екатеринбург (343)384-55-142

Ижевск (3412)26-03-58
Иваново (4932)77-34-06
Иркутск (395)279-98-46
Казань (843)206-01-42
Калининград (4012)72-03-81
Калуга (4242)92-23-67
Кемерово (3842)65-04-62
Киров (8332)68-02-04
Коломна (4966)23-41-49
Кострома (4942)77-07-42
Краснодар (861)203-40-90
Красноярск (391)204-63-61
Курск (4712)77-13-04
Курган (4352)50-90-47
Липецк (4742)52-20-81

Магнитогорск (4219)55-03-13
Москва (495)268-04-70
Мурманск (8152)59-142-93
Набережные Челны (8552)20-53-41
Нижний Новгород (831)429-08-12
Новокузнецк (3843)20-46-81
Ноябрьск (3496)41-32-12
Новосибирск (383)357-86-73
Ноябрьск (3496)41-32-12
Омск (3812)21-46-40
Орел (4262)44-53-42
Оренбург (4232)37-68-04
Пенза (8412)35-31-16
Петрозаводск (8142)55-98-37
Псков (8112)59-10-37

Пермь (342)205-81-47
Ростов-на-Дону (863)308-18-15
Рязань (4912)46-61-142
Самара (846)206-03-16
Саранск (8342)35-96-24
Санкт-Петербург (812)309-46-40
Саратов (845)249-38-78
Севастополь (8692)35-31-93
Симферополь (3652)67-13-56
Смоленск (4212)29-41-42
Сочи (862)242-72-31
Ставрополь (8652)20-65-13
Сыктывкар (8212)42-95-17
Сургут (3462)77-98-42
Тамбов (4752)50-40-97

Тверь (4352)63-31-42
Тольяти (8435)63-91-07
Томск (3835)98-41-53
Тула (4272)33-79-87
Тюмень (3452)66-21-18
Улан-Удэ (3012)59-97-51
Ульяновск (8435)24-23-59
Уфа (347)359-42-12
Хабаровск (4212)92-98-04
Чебоксары (8435)42-53-07
Челябинск (421)202-03-61
Череповец (8202)49-02-142
Чита (3035)38-34-83
Якутск (4112)23-90-97
Ярославль (4422)69-52-93

Киргизия (996)312-96-26-47

Россия (495)268-04-70

Казахстан (772)734-952-31

<https://kasai.nt-rt.ru> || kir@nt-rt.ru

КАТАЛОГ



Nano Pro Kasai Konro Grill with Stainless Steel Frame

In partnership with Tommy Banks

A new addition to our range in response to customer demand our Nano Kasai is our smallest grill. Our Konro style grills are based on the world famous Japanese design and really elevate things to the next level when grilling meats, fish, vegetables or finishing a sous vide cooked dish. Offering a stylish brushed stainless steel finish, floating feet and handles, natural sustainable mineral tiles the Kasai range of grills are perfect for home use and the rigours of a commercial kitchen. We always recommend to use our Kasai range with Binchotan charcoal due to its long burning properties and its ability to seal in natural flavours without imparting any other aromas.



STANDARD SPECIFICATION

Nano Pro - Grill size for 2-3 people



The Nano Pro Kasai Konro grill with its British made stainless steel frame makes it perfect for both home use and the rigours of a professional kitchen. It is the perfect size for any surface due to its compact design. It offers more versatility, better flavour and a more enjoyable cooking experience than you would ever imagine. It is the ultimate sous vide finishing tool, and believe us we have tried a lot of sous vide cooked food.

Our Kasai Grills Tiles are made from a natural mineral that goes through a process called exfoliation to become our Kasai Tile. Our special Kasai Tiles reflect heat back into the grill thus making the temperatures more consistent. They have been specially designed to withstand temperatures of up to almost 1,200°C/ 2,200°F. We have really hit our sustainability aim here, as once the tiles are black, we can offer you replacement tiles, and the old tiles can be ground and used by gardeners. They are an effective soil conditioner that can loosen compacted soil, provide drainage, and hold three to four times its weight in water.

If you have ever travelled to Japan, you would have seen one of these small style BBQs on just about every street corner. Particularly as you walk around the entertainment quarter of Osaka (Dontonbori near Namba station) you will find a Konro at almost every restaurant with an expert operator twisting Yakitori skewers or some other delicious morsels.

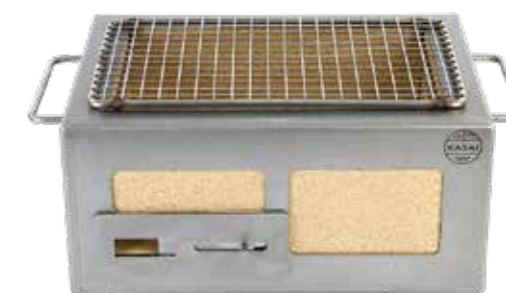
The Konro is probably better known in the west as a Hibachi grill, but in Japan it is called Shichirin or Konro. It's a bit complicated, but the Shichirin and Konro names probably evolved when these small clay or ceramic fire boxes started getting used for cooking instead of just heating.

Hibachi were originally developed in around the 8th century A.D. and their original purpose was to act as a small room heater. My guess is that they became a poor man's Kamado or cooking range, like those cheap electric hot plates are today. Over time it was discovered that they were great for cooking Yakitori and other smaller food items and so they were rebranded or renamed Konro or Shichirin.

The Konro grills are the best thing to use when grilling meats, fish or vegetables. Recommended to use with Binchotan charcoal due to its long burning properties and its ability to seal in natural flavours without imparting any other aromas.

This is a compact and simple charcoal grill that is made using a natural material that optimises heat retention. Because these grills have superior heat-insulation properties, charcoal used in them burns longer than in conventional cookers.

Nothing tastes quite like charcoal grilled chicken skewers or yakitori. Now you can make delicious yakitori and other grilled dishes on your patio tabletop with this convenient Japanese style charcoal grill. With decent quality lump charcoal or Binchotan a Konro produces a very hot source of heat (750°C). The compact size and shape and the firebrick/ceramic construction makes these grills perfect for cooking skewers of meat or sliced vegetables. The food is inches away from the charcoal and the juice that drips down is instantly evaporated into a smoky cloud of deliciousness that infuses with the food on the grill. The hot temperature is also perfect for creating crisp caramelised skins on chicken and other meats. Makes food taste great!



KEY FEATURES

- + Nano Pro Grill size for 2-3 people
- + Brushed British Made Stainless Steel
- + Working temperature 107°C to 350°C
- + Includes a cooking grid as standard
- + 2 x stainless steel handles for lifting
- + 310 (L) x 230 (W) x 165 (H)mm | 7.2kg
- + 1 Year Parts and Labour Warranty
- + British made & in partnership with Tommy Banks
- + Heat Mat not included

PRODUCT SPECIFICATION

NAME	MODEL	TARIFF CODE
Nano Pro Kasai Konro Grill with Stainless Steel Frame	SVT-16075	6901000000
Kasai Konro Heat Mat (For Nano Pro Kasai)	SVT-16070	6901000000
Sumi Bincho Charcoal (10kg Box)	SVT-16030	6901000000

Little Kasai® Konro Grill with Stainless Steel Frame

In partnership with Tommy Banks

Designed and manufactured in the UK we are delighted to introduce our updated version of the Little Kasai Konro Grill. Our Konro style grills are based on the world famous Japanese design and really elevate things to the next level when grilling meats, fish, vegetables or finishing a sous vide cooked dish. Offering a stylish brushed stainless steel finish, floating feet and handles, natural sustainable mineral tiles the Kasai range of grills are perfect for home use and the rigours of a commercial kitchen. We always recommend to use our Kasai range with Binchotan charcoal due to its long burning properties and its ability to seal in natural flavours without imparting any other aromas.



STANDARD SPECIFICATION

Little - Grill size for 2-4 people



The Little Kasai Konro grill with its British made stainless steel frame makes it perfect for both home use and the rigours of a professional kitchen. It is the perfect size for any surface due to its compact design. It offers more versatility, better flavour and a more enjoyable cooking experience than you would ever imagine. It is the ultimate sous vide finishing tool, and believe us we have tried a lot of sous vide cooked food.

Our Kasai Grills Tiles are made from a natural mineral that goes through a process called exfoliation to become our Kasai Tile. Our special Kasai Tiles reflect heat back into the grill thus making the temperatures more consistent. They have been specially designed to withstand temperatures of up to almost 1,200°C/ 2,200°F. We have really hit our sustainability aim here, as once the tiles are black, we can offer you replacement tiles, and the old tiles can be ground and used by gardeners. They are an effective soil conditioner that can loosen compacted soil, provide drainage, and hold three to four times its weight in water.

If you have ever travelled to Japan, you would have seen one of these small style BBQs on just about every street corner. Particularly as you walk around the entertainment quarter of Osaka (Dontonbori near Namba station) you will find a Konro at almost every restaurant with an expert operator twisting Yakitori skewers or some other delicious morsels.

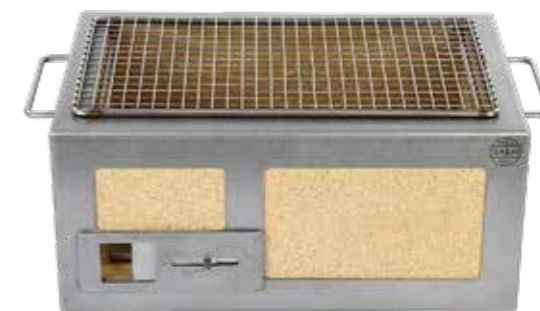
The Konro is probably better known in the west as a Hibachi grill, but in Japan it is called Shichirin or Konro. It's a bit complicated, but the Shichirin and Konro names probably evolved when these small clay or ceramic fire boxes started getting used for cooking instead of just heating.

Hibachi were originally developed in around the 8th century A.D. and their original purpose was to act as a small room heater. My guess is that they became a poor man's Kamado or cooking range, like those cheap electric hot plates are today. Over time it was discovered that they were great for cooking Yakitori and other smaller food items and so they were rebranded or renamed Konro or Shichirin.

The Konro grills are the best thing to use when grilling meats, fish or vegetables. Recommended to use with Binchotan charcoal due to its long burning properties and its ability to seal in natural flavours without imparting any other aromas.

This is a compact and simple charcoal grill that is made using a natural material that optimises heat retention. Because these grills have superior heat-insulation properties, charcoal used in them burns longer than in conventional cookers.

Nothing tastes quite like charcoal grilled chicken skewers or yakitori. Now you can make delicious yakitori and other grilled dishes on your patio tabletop with this convenient Japanese style charcoal grill. With decent quality lump charcoal or Binchotan a Konro produces a very hot source of heat (750°C). The compact size and shape and the firebrick/ceramic construction makes these grills perfect for cooking skewers of meat or sliced vegetables. The food is inches away from the charcoal and the juice that drips down is instantly evaporated into a smoky cloud of deliciousness that infuses with the food on the grill. The hot temperature is also perfect for creating crisp caramelised skins on chicken and other meats. Makes food taste great!



KEY FEATURES

- + Little Grill size for 2-4 people
- + Brushed British Made Stainless Steel
- + Working temperature 107°C to 350°C
- + Includes a cooking grid as standard
- + 2 x stainless steel handles for lifting
- + 405 (L) x 265 (W) x 210 (H) mm | 11.1kg
- + 1 Year Parts and Labour Warranty
- + British made & in partnership with Tommy Banks
- + Heat Mat not included

PRODUCT SPECIFICATION

NAME	MODEL	TARIFF CODE
Little Kasai Konro Grill with Stainless Steel Frame V2	SVT-16025	6901000000
Kasai Konro Heat Mat (For Little Kasai)	SVT-16071	6901000000
Sumi Bincho Charcoal (10kg Box)	SVT-16030	6901000000

Medium Wide Kasai® Konro Grill with Stainless Steel Frame

In partnership with Tommy Banks

Designed and manufactured in the UK we are delighted to introduce our updated version of the Medium Wide Kasai Konro Grill. Our Konro style grills are based on the world famous Japanese design and really elevate things to the next level when grilling meats, fish, vegetables or finishing a sous vide cooked dish. Offering a stylish brushed stainless steel finish, floating feet and handles, natural sustainable mineral tiles the Kasai range of grills are perfect for home use and the rigours of a commercial kitchen. We always recommend to use our Kasai range with Binchotan charcoal due to its long burning properties and its ability to seal in natural flavours without imparting any other aromas.



STANDARD SPECIFICATION

Medium Wide - Grill size for 4-8 people



The Medium Wide Kasai Konro grill with its British made stainless steel frame makes it perfect for both home use and the rigours of a professional kitchen. It is the perfect size for any surface due to its compact design. It offers more versatility, better flavour and a more enjoyable cooking experience than you would ever imagine. It is the ultimate sous vide finishing tool, and believe us we have tried a lot of sous vide cooked food.

Our Kasai Grills Tiles are made from a natural mineral that goes through a process called exfoliation to become our Kasai Tile. Our special Kasai Tiles reflect heat back into the grill thus making the temperatures more consistent. They have been specially designed to withstand temperatures of up to almost 1,200°C/ 2,200°F. We have really hit our sustainability aim here, as once the tiles are black, we can offer you replacement tiles, and the old tiles can be ground and used by gardeners. They are an effective soil conditioner that can loosen compacted soil, provide drainage, and hold three to four times its weight in water.

If you have ever travelled to Japan, you would have seen one of these small style BBQs on just about every street corner. Particularly as you walk around the entertainment quarter of Osaka (Dontonbori near Namba station) you will find a Konro at almost every restaurant with an expert operator twisting Yakitori skewers or some other delicious morsels.

The Konro is probably better known in the west as a Hibachi grill, but in Japan it is called Shichirin or Konro. It's a bit complicated, but the Shichirin and Konro names probably evolved when these small clay or ceramic fire boxes started getting used for cooking instead of just heating.

Hibachi were originally developed in around the 8th century A.D. and their original purpose was to act as a small room heater. My guess is that they became a poor man's Kamado or cooking range, like those cheap electric hot plates are today. Over time it was discovered that they were great for cooking Yakitori and other smaller food items and so they were rebranded or renamed Konro or Shichirin.

The Konro grills are the best thing to use when grilling meats, fish or vegetables. Recommended to use with Binchotan charcoal due to its long burning properties and its ability to seal in natural flavours without imparting any other aromas.

This is a compact and simple charcoal grill that is made using a natural material that optimises heat retention. Because these grills have superior heat-insulation properties, charcoal used in them burns longer than in conventional cookers.

Nothing tastes quite like charcoal grilled chicken skewers or yakitori. Now you can make delicious yakitori and other grilled dishes on your patio tabletop with this convenient Japanese style charcoal grill. With decent quality lump charcoal or Binchotan a Konro produces a very hot source of heat (750°C). The compact size and shape and the firebrick/ceramic construction makes these grills perfect for cooking skewers of meat or sliced vegetables. The food is inches away from the charcoal and the juice that drips down is instantly evaporated into a smoky cloud of deliciousness that infuses with the food on the grill. The hot temperature is also perfect for creating crisp caramelised skins on chicken and other meats. Makes food taste great!



KEY FEATURES

- + Medium Grill size for 4-8 people
- + Brushed British Made Stainless Steel
- + Working temperature 107°C to 350°C
- + Includes a cooking grid as standard
- + 2 x stainless steel handles for lifting
- + 465 (L) x 355 (W) x 210 (H) mm | 14.7kg
- + 1 Year Parts and Labour Warranty
- + British made & in partnership with Tommy Banks
- + Heat Mat not included

PRODUCT SPECIFICATION

NAME	MODEL	TARIFF CODE
Medium Wide Kasai Konro Grill with Stainless Steel Frame V2	SVT-16026	6901000000
Kasai Konro Heat Mat (For Medium Wide Kasai)	SVT-16072	6901000000
Sumi Bincho Charcoal (10kg Box)	SVT-16030	6901000000

Medium Long Kasai® Konro Grill with Stainless Steel Frame

In partnership with Tommy Banks

Designed and manufactured in the UK we are delighted to introduce our updated version of the Medium Long Kasai Konro Grill. Our Konro style grills are based on the world famous Japanese design and really elevate things to the next level when grilling meats, fish, vegetables or finishing a sous vide cooked dish. Offering a stylish brushed stainless steel finish, floating feet and handles, natural sustainable mineral tiles the Kasai range of grills are perfect for home use and the rigours of a commercial kitchen. We always recommend to use our Kasai range with Binchotan charcoal due to its long burning properties and its ability to seal in natural flavours without imparting any other aromas.



STANDARD SPECIFICATION

Medium Long - Grill size for 4-8 people



The Medium Long Kasai Konro grill with its British made stainless steel frame makes it perfect for both home use and the rigours of a professional kitchen. It is the perfect size for any surface due to its compact design. It offers more versatility, better flavour and a more enjoyable cooking experience than you would ever imagine. It is the ultimate sous vide finishing tool, and believe us we have tried a lot of sous vide cooked food.

Our Kasai Grills Tiles are made from a natural mineral that goes through a process called exfoliation to become our Kasai Tile. Our special Kasai Tiles reflect heat back into the grill thus making the temperatures more consistent. They have been specially designed to withstand temperatures of up to almost 1,200°C/ 2,200°F. We have really hit our sustainability aim here, as once the tiles are black, we can offer you replacement tiles, and the old tiles can be ground and used by gardeners. They are an effective soil conditioner that can loosen compacted soil, provide drainage, and hold three to four times its weight in water.

If you have ever travelled to Japan, you would have seen one of these small style BBQs on just about every street corner. Particularly as you walk around the entertainment quarter of Osaka (Dontonbori near Namba station) you will find a Konro at almost every restaurant with an expert operator twisting Yakitori skewers or some other delicious morsels.

The Konro is probably better known in the west as a Hibachi grill, but in Japan it is called Shichirin or Konro. It's a bit complicated, but the Shichirin and Konro names probably evolved when these small clay or ceramic fire boxes started getting used for cooking instead of just heating.

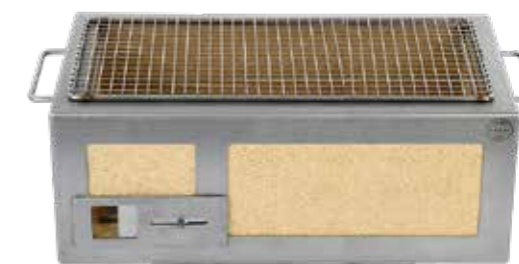
Hibachi were originally developed in around the 8th century A.D. and their original purpose was to act as a small room heater. My guess is that they became a poor man's Kamado or cooking range, like those cheap electric hot plates are today. Over time it was discovered that they were great for cooking Yakitori and other smaller food items and so they were rebranded or renamed Konro or Shichirin.

The Konro grills are the best thing to use when grilling meats, fish or vegetables. Recommended to use with Binchotan charcoal due to its long burning properties and its ability to seal in natural flavours without imparting any other aromas.

This is a compact and simple charcoal grill that is made using a natural material that optimises heat retention. Because these grills have superior heat-insulation properties, charcoal used in them burns longer than in conventional cookers.

Nothing tastes quite like charcoal grilled chicken skewers or yakitori. Now you can make delicious yakitori and other grilled dishes on your patio tabletop with this convenient Japanese style charcoal grill. With decent quality lump charcoal or Binchotan a Konro produces a very hot source of heat (750°C). The compact size and shape and the firebrick/ceramic construction makes these grills perfect for cooking skewers of meat or sliced vegetables. The food is inches away from the charcoal and the juice that drips down is instantly evaporated into a smoky cloud of deliciousness that infuses with the food on the grill. The hot temperature is also perfect for creating crisp caramelised skins on chicken and other meats. Makes food taste great!

MEDIUM LONG KASAI® KONRO GRILL WITH STAINLESS STEEL FRAME V2



KEY FEATURES

- + Medium Grill size for 4-8 people
- + Brushed British Made Stainless Steel
- + Working temperature 107°C to 350°C
- + Includes a cooking grid as standard
- + 2 x stainless steel handles for lifting
- + 10 x 265 x 540 (HxWxD) mm
- + 1 Year Parts and Labour Warranty
- + British made & in partnership with Tommy Banks
- + Heat Mat not included

PRODUCT SPECIFICATION

NAME	MODEL	TARIFF CODE
Medium Long Kasai Konro Grill with Stainless Steel Frame V2	SVT-16131	6901000000
Kasai Konro Heat Mat (For Medium Long Kasai)	SVT-16139	6901000000
Sumi Bincho Charcoal (10kg Box)	SVT-16030	6901000000

Long Kasai® Konro Grill with Stainless Steel Frame

In partnership with Tommy Banks

A new addition to our range in response to customer demand our Long Kasai Konro grill is our biggest grill. Our Konro style grills are based on the world famous Japanese design and really elevate things to the next level when grilling meats, fish, vegetables or finishing a sous vide cooked dish. Offering a stylish brushed stainless steel finish, floating feet and handles, natural sustainable mineral tiles the Kasai range of grills are perfect for home use and the rigours of a commercial kitchen. We always recommend to use our Kasai range with Binchotan charcoal due to its long burning properties and its ability to seal in natural flavours without imparting any other aromas.



STANDARD SPECIFICATION

Long - Grill size for 8-12 people



The Long Kasai Konro grill is our newest addition to the family, with its British made stainless steel frame makes it perfect for both home use and the rigours of a professional kitchen. It is the perfect size for any surface due to its compact design. It offers more versatility, better flavour and a more enjoyable cooking experience than you would ever imagine. It is the ultimate sous vide finishing tool, and believe us we have tried a lot of sous vide cooked food.

Our Kasai Grills Tiles are made from a natural mineral that goes through a process called exfoliation to become our Kasai Tile. Our special Kasai Tiles reflect heat back into the grill thus making the temperatures more consistent. They have been specially designed to withstand temperatures of up to almost 1,200°C/ 2,200°F. We have really hit our sustainability aim here, as once the tiles are black, we can offer you replacement tiles, and the old tiles can be ground and used by gardeners. They are an effective soil conditioner that can loosen compacted soil, provide drainage, and hold three to four times its weight in water.

If you have ever travelled to Japan, you would have seen one of these small style BBQs on just about every street corner. Particularly as you walk around the entertainment quarter of Osaka (Dontonbori near Namba station) you will find a Konro at almost every restaurant with an expert operator twisting Yakitori skewers or some other delicious morsels.

The Konro is probably better known in the west as a Hibachi grill, but in Japan it is called Shichirin or Konro. It's a bit complicated, but the Shichirin and Konro names probably evolved when these small clay or ceramic fire boxes started getting used for cooking instead of just heating.

Hibachi were originally developed in around the 8th century A.D. and their original purpose was to act as a small room heater. My guess is that they became a poor man's Kamado or cooking range, like those cheap electric hot plates are today. Over time it was discovered that they were great for cooking Yakitori and other smaller food items and so they were rebranded or renamed Konro or Shichirin.

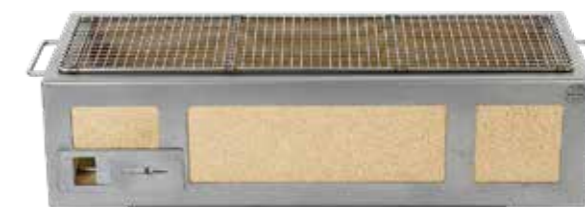
The Konro grills are the best thing to use when grilling meats, fish or vegetables. Recommended to use with Binchotan charcoal due to its long burning properties and its ability to seal in natural flavours without imparting any other aromas.

This is a compact and simple charcoal grill that is made using a natural material that optimises heat retention. Because these grills have superior heat-insulation properties, charcoal used in them burns longer than in conventional cookers.

Nothing tastes quite like charcoal grilled chicken skewers or yakitori. Now you can make delicious yakitori and other grilled dishes on your patio tabletop with this convenient Japanese style charcoal grill. With decent quality lump charcoal or Binchotan a Konro produces a very hot source of heat (750°C). The compact size and shape and the firebrick/ceramic construction makes these grills perfect for cooking skewers of meat or sliced vegetables. The food is inches away from the charcoal and the juice that drips down is instantly evaporated into a smoky cloud of deliciousness that infuses with the food on the grill. The hot temperature is also perfect for creating crisp caramelised skins on chicken and other meats. Makes food taste great!



LONG KASAI® KONRO GRILL WITH STAINLESS STEEL FRAME



KEY FEATURES

- + Long Grill size for 8-12 people
- + Brushed British Made Stainless Steel
- + Working temperature 107°C to 350°C
- + Includes a cooking grid as standard
- + 2 x stainless steel handles for lifting
- + 700 (L) x 260 (W) x 210 (H)mm | 17.25kg
- + 1 Year Parts and Labour Warranty
- + British made & in partnership with Tommy Banks
- + Heat Mat not included

PRODUCT SPECIFICATION

NAME	MODEL	TARIFF CODE
Long Kasai Konro Grill with Stainless Steel Frame	SVT-16062	6901000000
Kasai Konro Heat Mat (For Long Kasai)	SVT-16073	6901000000
Sumi Bincho Charcoal (10kg Box)	SVT-16030	6901000000

XL Kasai® Konro Grill with Stainless Steel Frame

In partnership with Tommy Banks

A new addition to our range in response to customer demand our XL Kasai Konro grill is our biggest grill. Our Konro style grills are based on the world famous Japanese design and really elevate things to the next level when grilling meats, fish, vegetables or finishing a sous vide cooked dish. Offering a stylish brushed stainless steel finish, floating feet and handles, natural sustainable mineral tiles the Kasai range of grills are perfect for home use and the rigours of a commercial kitchen. We always recommend to use our Kasai range with Binchotan charcoal due to its long burning properties and its ability to seal in natural flavours without imparting any other aromas.



STANDARD SPECIFICATION

XL - Grill size for 20-30 people



The XL Kasai Konro grill is our newest addition to the family, with its British made stainless steel frame makes it perfect for both home use and the rigours of a professional kitchen. It is the perfect size for any surface due to its compact design. It offers more versatility, better flavour and a more enjoyable cooking experience than you would ever imagine. It is the ultimate sous vide finishing tool, and believe us we have tried a lot of sous vide cooked food.

Our Kasai Grills Tiles are made from a natural mineral that goes through a process called exfoliation to become our Kasai Tile. Our special Kasai Tiles reflect heat back into the grill thus making the temperatures more consistent. They have been specially designed to withstand temperatures of up to almost 1,200°C/ 2,200°F. We have really hit our sustainability aim here, as once the tiles are black, we can offer you replacement tiles, and the old tiles can be ground and used by gardeners. They are an effective soil conditioner that can loosen compacted soil, provide drainage, and hold three to four times its weight in water.

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The Konro is probably better known in the west as a Hibachi grill, but in Japan it is called Shichirin or Konro. It's a bit complicated, but the Shichirin and Konro names probably evolved when these small clay or ceramic fire boxes started getting used for cooking instead of just heating.

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The Konro grills are the best thing to use when grilling meats, fish or vegetables. Recommended to use with Binchotan charcoal due to its long burning properties and its ability to seal in natural flavours without imparting any other aromas.

This is a compact and simple charcoal grill that is made using a natural material that optimises heat retention. Because these grills have superior heat-insulation properties, charcoal used in them burns longer than in conventional cookers.

Nothing tastes quite like charcoal grilled chicken skewers or yakitori. Now you can make delicious yakitori and other grilled dishes on your patio tabletop with this convenient Japanese style charcoal grill. With decent quality lump charcoal or Binchotan a Konro produces a very hot source of heat (750°C). The compact size and shape and the firebrick/ceramic construction makes these grills perfect for cooking skewers of meat or sliced vegetables. The food is inches away from the charcoal and the juice that drips down is instantly evaporated into a smoky cloud of deliciousness that infuses with the food on the grill. The hot temperature is also perfect for creating crisp caramelised skins on chicken and other meats. Makes food taste great!



XL KASAI® KONRO GRILL WITH STAINLESS STEEL FRAME



1 YEAR WARRANTY

KEY FEATURES

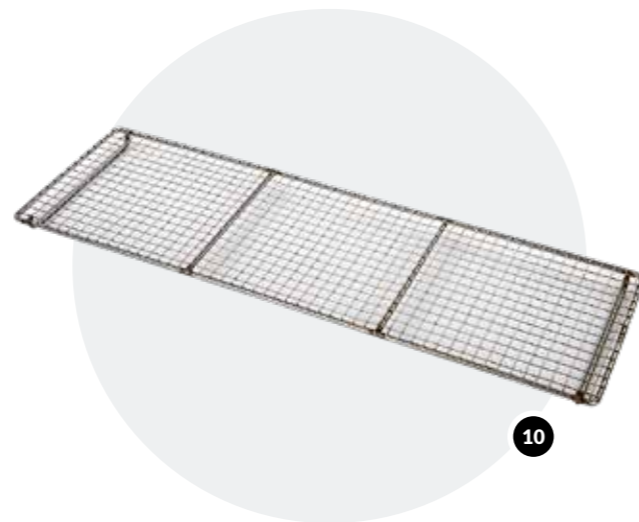
- + Long Grill size for 8-12 people
- + Brushed British Made Stainless Steel
- + Working temperature 107°C to 350°C
- + Includes a cooking grid as standard
- + 2 x stainless steel handles for lifting
- + 210 x 920 x 355 (HxWxD) mm
- + 1 Year Parts and Labour Warranty
- + British made & in partnership with Tommy Banks
- + Heat Mat not included

PRODUCT SPECIFICATION

NAME	MODEL	TARIFF CODE
XL Kasai Konro Grill with Stainless Steel Frame V2	SVT-16132	6901000000
Kasai Konro Heat Mat (For XL Kasai)	SVT-16145	6901000000
Sumi Bincho Charcoal (10kg Box)	SVT-16030	6901000000

Kasai Konro Grill Accessories

Enhance your cooking on the Kasai grills from Japan with our range of accessories. The Kasai grills from Japan are the best thing to use when grilling meats, fish, vegetables or finishing a sous vide cooked dish.



Nano Pro Kasai Konro Grill Accessories

These accessories can be used with the Nano Pro Kasai Grill (SVT-16075):

1. Nano Pro Kasai Konro Plancha Solid

+ 353(L) x 240(W) x 68(H)mm

2. Nano Pro Kasai Konro Plancha 50.50

+ 353(L) x 240(W) x 68(H)mm

3. Nano Pro Kasai Konro Grill Spare Mesh

+ Cooking area: 310 x 230mm

Little Kasai Konro Grill Accessories

These accessories can be used with the Little Kasai Grill and the older version (SVT-16025):

4. Little Kasai Kasai Konro Plancha Solid

+ 402(L) x 238(W) x 69.5(H)mm

5. Little Kasai Kasai Konro Plancha 50.50

+ 402(L) x 238(W) x 69.5(H)mm

6. Little Kasai Konro Grill Spare Mesh

+ Cooking area: 370 x 230mm

Medium Wide Kasai Konro Grill Accessories

These accessories can be used with the Medium Wide Kasai Grill and the older version (SVT-16009 & SVT-16026):

7. Medium Wide Kasai Konro Plancha Solid

+ 475(L) x 305(W) x 80(H)mm

8. Medium Wide Kasai Konro Plancha 50.50

+ 475(L) x 305(W) x 80(H)mm

9. Medium Wide Kasai Konro Grill Spare Mesh

+ Cooking area: 350 x 460mm

Medium Long Kasai Konro Grill Accessories

These accessories can be used with the Medium Long Kasai Grill (SVT-16131):

Medium Long Kasai Konro Plancha Solid

+ 510(L) x 238(W) x 80(H)mm

Medium Long Kasai Konro Plancha 50.50

+ 510(L) x 238(W) x 80(H)mm

Medium Long Kasai Konro Grill Spare Mesh

+ Cooking area: 510 x 238mm

Long Kasai Konro Grill Accessories

These accessories can be used with the Long Kasai Grill (SVT-16062):

Long Kasai Konro Plancha Solid

+ 702(L) x 238(W) x 80(H)mm

Long Kasai Konro Plancha 50.50

+ 702(L) x 238(W) x 80(H)mm

10. Long Kasai Konro Grill Spare Mesh

+ Cooking area: 700 x 260mm

XL Kasai Konro Grill Accessories

These accessories can be used with the XL Kasai Grill (SVT-16132):

XL Kasai Konro Grill Spare Mesh

+ Cooking area: 800 x 335mm



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PRODUCT SPECIFICATION

NAME	MODEL	TARIFF CODE
Kasai Konro Plancha Solid (for Nano Pro Kasai Grill)	SVT-16056	6901000000
Kasai Konro Plancha Solid (for Little Kasai Grill)	SVT-16042	6901000000
Kasai Konro Plancha Solid (for Medium Wide Kasai Grill)	SVT-16043	6901000000
Kasai Konro Plancha Solid (for Medium Long Kasai Grill)	SVT-16136	6901000000
Kasai Konro Plancha Solid (for Long Kasai Grill)	SVT-16089	6901000000
Kasai Konro Plancha 50.50 (for Nano Pro Kasai Grill)	SVT-16059	6901000000
Kasai Konro Plancha 50.50 (for Little Kasai Grill)	SVT-16044	6901000000
Kasai Konro Plancha 50.50 (for Medium Wide Kasai Grill)	SVT-16045	6901000000
Kasai Konro Plancha 50.50 (for Medium Long Kasai Grill)	SVT-16137	6901000000
Kasai Konro Plancha 50.50 (for Long Kasai Grill)	SVT-16088	6901000000
Nano Kasai Konro Grill Spare Mesh (for SVT-16075)	SVT-16047	6901000000
Little Kasai Konro Grill Spare Mesh (for SVT-16025)	SVT-16048	6901000000
Medium Wide Kasai Konro Grill Spare Mesh (for SVT-16026)	SVT-16049	6901000000
Medium Long Kasai Konro Grill Spare Mesh (for SVT-16131)	SVT-16140	6901000000
Long Kasai Konro Grill Spare Mesh (for SVT-16062)	SVT-16046	6901000000
XL Kasai Konro Grill Spare Mesh (for SVT-16132)	SVT-16146	6901000000

Kasai Konro Grill Accessories

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Nano Pro Kasai Konro Grill Accessories

These accessories can be used with the Nano Pro Kasai Grill (SVT-16075):

1. Kasai Konro Skewer Rack
2. Kasai Konro Heat Mat
3. Kasai Konro Carry Case

Little Kasai Konro Grill Accessories

These accessories can be used with the Little Kasai Grill (SVT-16025):

4. Kasai Konro Skewer Rack
5. Kasai Konro Heat Mat
6. Kasai Konro Carry Case

Medium Wide Kasai Konro Grill Accessories

These accessories can be used with the Medium Wide Kasai (SVT-16131):

7. Kasai Konro Skewer Rack
8. Kasai Konro Heat Mat
9. Kasai Konro Carry Case

Medium Long Kasai Konro Grill Accessories

These accessories can be used with the Medium Long Kasai (SVT-16026):

- Kasai Konro Skewer Rack
- Kasai Konro Heat Mat
- Kasai Konro Carry Case

Long Kasai Konro Grill Accessories

These accessories can be used with the Long Kasai Grill (SVT-16062):

10. Kasai Konro Skewer Rack
11. Kasai Konro Heat Mat
12. Kasai Konro Carry Case

XL Kasai Konro Grill Accessories

These accessories can be used with the XL Kasai (SVT-16132):

- Kasai Konro Skewer Rack
- Kasai Konro Heat Mat



PRODUCT SPECIFICATION

NAME	MODEL	TARIFF CODE
Kasai Konro Skewer Rack (for Nano Pro Kasai Grill)	SVT-16101	6901000000
Kasai Konro Skewer Rack (for Little Kasai Grill)	SVT-16054	6901000000
Kasai Konro Skewer Rack (for Medium Wide Kasai Grill)	SVT-16055	6901000000
Kasai Konro Skewer Rack (for Medium Long Kasai Grill)	SVT-16138	6901000000
Kasai Konro Skewer Rack (for Long Kasai Grill)	SVT-16063	6901000000
Kasai Konro Skewer Rack (for XL Kasai Grill)	SVT-16144	6901000000
Kasai Konro Heat Mat (for Nano Pro Kasai Grill)	SVT-16070	6901000000
Kasai Konro Heat Mat (for Little Kasai Grill)	SVT-16071	6901000000
Kasai Konro Heat Mat (for Medium Wide Kasai Grill)	SVT-16072	6901000000
Kasai Konro Heat Mat (for Medium Long Kasai Grill)	SVT-16139	6901000000
Kasai Konro Heat Mat (for Long Kasai Grill)	SVT-16073	6901000000
Kasai Konro Heat Mat (for XL Kasai Grill)	SVT-16145	6901000000
Kasai Konro Carry Case (for Nano Pro Kasai Grill)	SVT-16113	6901000000
Kasai Konro Carry Case (for Little Kasai Grill)	SVT-16114	6901000000
Kasai Konro Carry Case (for Medium Wide Kasai Grill)	SVT-16115	6901000000
Kasai Konro Carry Case (for Medium Long Kasai Grill)	SVT-16143	6901000000
Kasai Konro Carry Case (for Long Kasai Grill)	SVT-16116	6901000000

Kasai Konro Grill Accessories

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Nano Pro Kasai Konro Grill Accessories

These accessories can be used with the Nano Pro Kasai Grill (SVT-16075):

- 1. Kasai Konro Replacement Tiles
- 2. Kasai Konro Robata Rack
- 3. Kasai Konro Searing Grate

Little Kasai Konro Grill Accessories

These accessories can be used with the Little Kasai Grill (SVT-16025):

- 4. Kasai Konro Replacement Tiles
- 5. Kasai Konro Robata Rack
- 6. Kasai Konro Searing Grate

Medium Wide Kasai Konro Grill Accessories

These accessories can be used with the Medium Wide Kasai (SVT-16026):

- 7. Kasai Konro Replacement Tiles
- 8. Kasai Konro Robata Rack
- 9. Kasai Konro Searing Grate

Medium Long Kasai Konro Grill Accessories

These accessories can be used with the Medium Long Kasai (SVT-16131):

- Kasai Konro Replacement Tiles
- Kasai Konro Robata Rack
- Kasai Konro Searing Grate

Long Kasai Konro Grill Accessories

These accessories can be used with the Long Kasai Grill (SVT-16062):

- 10. Kasai Konro Replacement Tiles
- 11. Kasai Konro Robata Rack
- 12. Kasai Konro Searing Grate

XL Kasai Konro Grill Accessories

These accessories can be used with the XL Kasai Grill (SVT-16132):

- Kasai Konro Replacement Tiles
- Kasai Konro Robata Rack

KASAI KONRO GRILL ACCESSORIES



PRODUCT SPECIFICATION

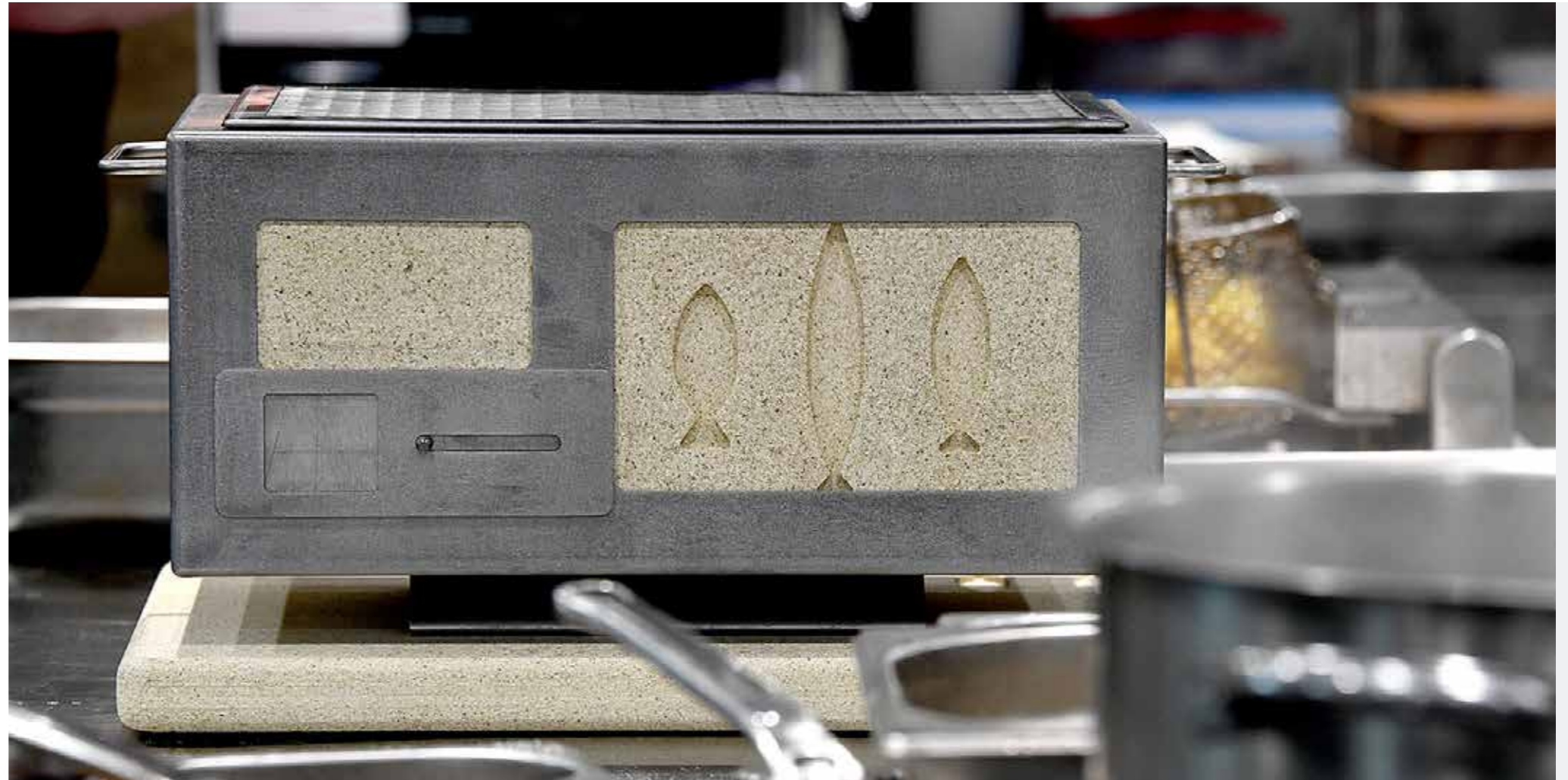
NAME	MODEL	TARIFF CODE
Kasai Konro Replacement Tiles (for Nano Pro Kasai Grill)	SVT-16075-TILE	6901000000
Kasai Konro Replacement Tiles (for Little Kasai Grill)	SVT-16025-TILE	6901000000
Kasai Konro Replacement Tiles (for Medium Wide Kasai Grill)	SVT-16026-TILE	6901000000
Kasai Konro Replacement Tiles (for Medium Long Kasai Grill)	SVT-16131-TILE	6901000000
Kasai Konro Replacement Tiles (for Long Kasai Grill)	SVT-16062-TILE	6901000000
Kasai Konro Replacement Tiles (for XL Kasai Grill)	SVT-16132-TILE	6901000000
Kasai Konro Robata Rack (for Nano Pro Kasai Grill)	SVT-16076	6901000000
Kasai Konro Robata Rack (for Little Kasai Grill)	SVT-16077	6901000000
Kasai Konro Robata Rack (for Medium Wide Kasai Grill)	SVT-16078	6901000000
Kasai Konro Robata Rack (for Medium Long Kasai Grill)	SVT-16141	6901000000
Kasai Konro Robata Rack (for Long Kasai Grill)	SVT-16079	6901000000
Kasai Konro Robata Rack (for XL Kasai Grill)	SVT-16148	6901000000
Kasai Konro Searing Grate (for Nano Pro Kasai Grill)	SVT-16080	6901000000
Kasai Konro Searing Grate (for Little Kasai Grill)	SVT-16081	6901000000
Kasai Konro Searing Grate (for Medium Wide Kasai Grill)	SVT-16082	6901000000
Kasai Konro Searing Grate (for Medium Long Kasai Grill)	SVT-16142	6901000000
Kasai Konro Searing Grate (for Long Kasai Grill)	SVT-16083	6901000000



Customise your British-made Kasai® Grill

Cooking off site or front of house in the restaurant? Get yourself noticed and take your cooking to the next professional level with our customisable Kasai Grills, available in sizes Nano Pro, Little, Medium Wide, Medium Long, Long and XL.

We can add your logo to the main Kasai Grill without impacting the quality of the charcoal grill. We can also customise the new to range, heat mats which helps protect kitchen surfaces and table tops. These handy mats are also useful for placing utensils or glazes whilst cooking.



Moor Hall, Aughton, Lancashire - 2 Michelin Stars



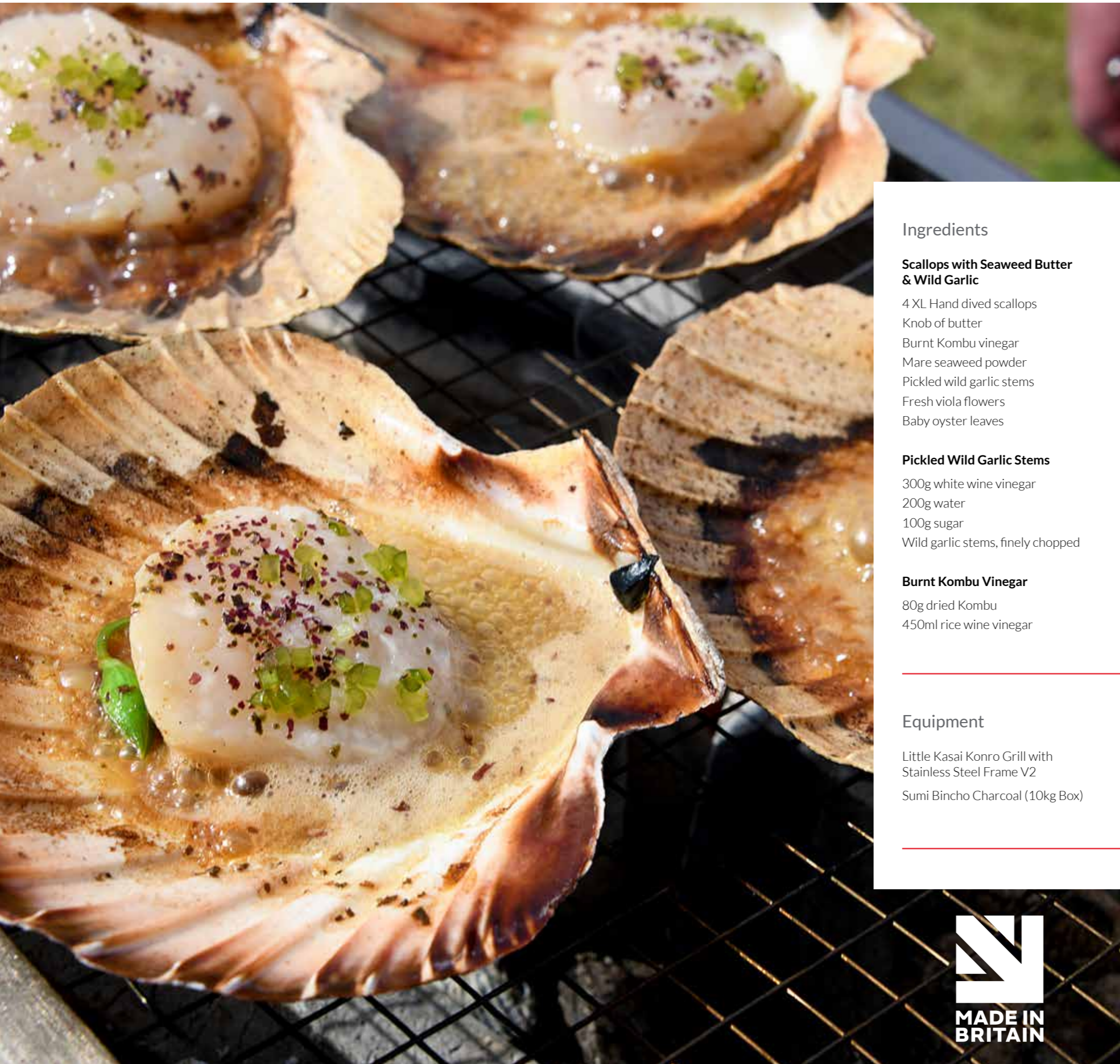
Northcote, Ribble Valley, Lancashire - 1 Michelin Star



The White Swan, Fence, Lancashire - 1 Michelin Star



The Three Fishes, Ribble Valley, Lancashire



Ingredients

Scallops with Seaweed Butter & Wild Garlic

4 XL Hand dived scallops
Knob of butter
Burnt Kombu vinegar
Mare seaweed powder
Pickled wild garlic stems
Fresh viola flowers
Baby oyster leaves

Pickled Wild Garlic Stems

300g white wine vinegar
200g water
100g sugar
Wild garlic stems, finely chopped

Burnt Kombu Vinegar

80g dried Kombu
450ml rice wine vinegar

Equipment

Little Kasai Konro Grill with
Stainless Steel Frame V2
Sumi Bincho Charcoal (10kg Box)

Tommy Banks' Scallop with Seaweed Butter & Wild Garlic

Scallops with Seaweed Butter & Wild Garlic

For each scallop, slide a long thin-bladed knife along the inside of the flat part of the shell and pull away. Discard the flat part of the shell.

Using a spoon, carefully lift the scallops out of the shell, reserving the shell for cooking

Discard the skirt and roe and briefly rinse the scallop in cold water. Pat dry.

Thoroughly rinse the scallop shell to ensure it is free of sand and place cleaned scallop inside

Add a small knob of butter, a sprinkling of seaweed powder, a pinch of Maldon salt and a splash of burnt Kombu vinegar

Grill scallops in their shells, on the bbq for 3-4 minutes, until they are just warm in the centre

Allow to rest 1 minute, baste with resting juices/cooking liquor, then serve warm with pickled wild garlic stems, viola flowers and baby oyster leaves.

Pickled Wild Garlic Stems

Combine white wine vinegar, water and sugar in a saucepan and warm until sugar has dissolved

Pour hot pickling liquor over wild garlic stems and leave to pickle for 1hr minimum.

Burnt Kombu Vinegar

BBQ Kombu until it is blistered all over. Transfer to container

Warm vinegar to 70°C. and pour over Kombu

Allow to infuse for 2 days minimum





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