

炭匠 | TANSHO  
FIRE BRICK CHARCOAL GRILL





炭匠 | TANSHO  
FIRE BRICK CHARCOAL GRILL

THE STORY 物語<sup>1</sup> TANSHO ARTISAN 職人<sup>2</sup> KONRO 焜炉<sup>3</sup>  
THE YAKITORI 焼き鳥<sup>4</sup> THE STEAK GRILL ステーク<sup>5</sup> FAQ<sup>6</sup>

The background consists of several parallel, diagonal lines of varying thickness and brightness, ranging from light beige to dark grey, set against a solid black background. The lines create a sense of depth and movement, possibly representing film strips or light trails.

THE STORY 物語

## THE STORY 物語

The 炭匠 | TANSHO was inspired by **Master Chef Tsutomu Furukawa** 大冢, The Master of Yakitori & Jeff Okada Ramsey. Since olden days, Grilling over charcoal was always the best way to bring out the flavors of any ingredient. Beside Yakitori, Beef, Fish and Unagi, Charcoal grilling is versatile to grill about anything.

炭匠 | TANSHO is able to contain charcoal heat which can rise to a temperature of up to **1400°C**. High temperature cooking is nothing new. The rising popularity of its use can be seen amongst passionate chefs around the world including French, Italian, Nordic, Indian and even Molecular Cuisine. Many technique-driven restaurants all around the world have been utilizing high heat to sear, grill and even smoke their foods.

炭匠 | TANSHO Has a high heat resistance up to **1400°C**. Heat from charcoal is fully absorbed and penetrates through every ingredient. When turning amber red, the charcoal **emits heat** through the form of infrared radiation. The external stainless steel protects the grill from stains such as sauce or oil, further enhancing its durability.

## 炭匠 | TANSHO

炭匠 | TANSHO are built for high heat resistance up to 1400°C. Fully absorbing the heat of charcoal & transmitting infra-red to every ingredient to the maximum.

炭匠 | TANSHO are built with an external stainless steel body which protects the body from dirt such as sauces or oil, achieving further durability and cleanliness.

炭匠 | TANSHO are built to last 6-8 years in a professional kitchen.



TANSHO ARTISAN 職人

# TANSHO ARTISAN 職人



**Nicholas Tam**  
Willow  
(Singapore)



**Raymond Tham**  
Beta  
(Malaysia)



**ThiTid Tassanakajohn**  
Ledu  
(Thailand)



**Su Kim Hock**  
Restaurant Au Jardin  
(Malaysia)



**Darren Chin**  
DC Restaurant  
(Singapore)



**Julien Royer**  
Odette Restaurant  
(Singapore)



**Johnson Wong**  
Gen  
(Malaysia)



**Sun Kim**  
Meta Restaurant  
(Singapore)



**Zor Tan**  
Restaurant Born  
(Singapore)



**Kevin Wong**  
Seroja  
(Singapore)



KONRO 焗炉



## 焜焜

炭匠 | TANSHO FIREBRICK CHARCOAL GRILLS

## KONRO 焜焜

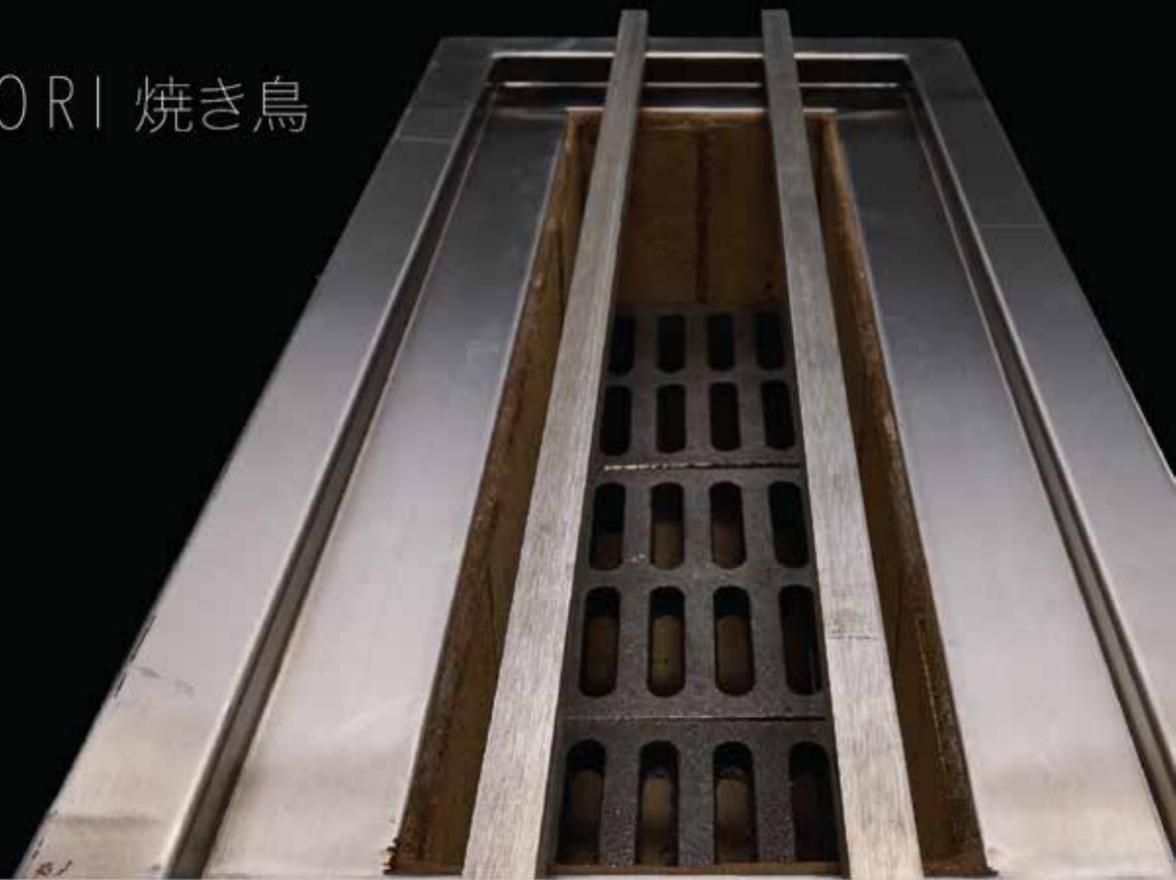
Model	Dimension (mm)	Weight
TS-HK06	W600 x D360 x H295	70 +/- kg
TS-HK09	W900 x D360 x H295	110 +/- kg
TS-HK12	W1200 x D360 x H295	140 +/- kg

**Features:**

- The Standard Type is a versatile model.
- The width gives enough space for grilling large ingredients.
- Cleaning charcoal ash is easier with stainless steel drawers.
- Has a stronger airflow into the grill due to the drawer which results in stronger fire.
- Stainless steel cover to protect the firebricks.



YAKITORI 焼き鳥



YAKITORI

焼き鳥

炭匠 | TANSHO FIREBRICK CHARCOAL GRILLS

# THE YAKITORI 焼き鳥

Model	Dimension (mm)	Weight
TS-YK06	W600 x D240 x H295	55+/-kg
TS-YK09	W900 x D240 x H295	85+/-kg
TS-YK12	W1200 x D240 x H295	125+/-kg

## Features:

- Narrow edge of the firebrick charcoal grill makes it easy to turn the kuchi rods without touching the hot grill.
- Firebricks are remarkable for its durability.
- Stainless steel cover to protect the firebricks.
- Comes with adjustable stainless steel kushi rods.
- Comes with wire grill mesh & charcoal starter.
- Cleaning charcoal ash is easier with stainless steel drawers.
- Has a stronger airflow into the grill due to the drawer which results in stronger fire.



THE STEAK GRILL ステーキ



# ステーキ STEAK GRILL

炭匠 | TANSHO FIREBRICK CHARCOAL GRILLS

## THE STEAK GRILL ステーキ

Model	Dimension (mm)	Weight
TS-SG-07	W750 x D470 x H450	150+/-KG

### Features:

- Steak Grills are an Ideal Model for grilling meat, Steak, Fish & Vegetables. It has three sides and comes with a grid height adjuster.
- Thick fire bricks are used to keep more heat retention and enhance durability.





炭匠 | TANS

# THE FAQ

炭匠 | TANSHO FIREBRICK CHARCOAL GRILLS

## **How do you clean 炭匠 | TanSho grill?**

*Should your grills be made traditionally of fire bricks, stone, clay or/and cast iron. Washing it would not be advisable as these materials are very weak to water. However with 炭匠 | TanSho grill, since it has a stainless steel casing, it's easy to clean with detergent.*

## **How do you remove hot charcoal & clean the ash?**

*Remove all hot charcoals and place them in a charcoal extinguisher container. Leave the 炭匠 | TanSho grill to cool overnight and clean the ash out the next day by using a brush, swipe the ash onto the drawer and pour them into an ash container.*

## **Do you need strong table support?**

*Yes you need to ensure the tables are able to support the weight of the 炭匠 | TanSho, because the minimum weight for a grill is 60kg.*

## **Do we need to place it under an exhaust ventilation Hood?**

*Yes you need to place 炭匠 | TanSho under an exhaust ventilation system with proper CFM. Because there will be ashes which needs to be extracted properly. A proper ventilation system will also be able to extract the smoke produced while the grilling.*



炭匠 | TANSHO

MANUFACTURING DATE

SERIAL NUMBER

炭匠 | TANSHO

FIRE BRICK CHARCOAL GRILL



炭匠 | TANSHO  
FIRE BRICK CHARCOAL GRILL