

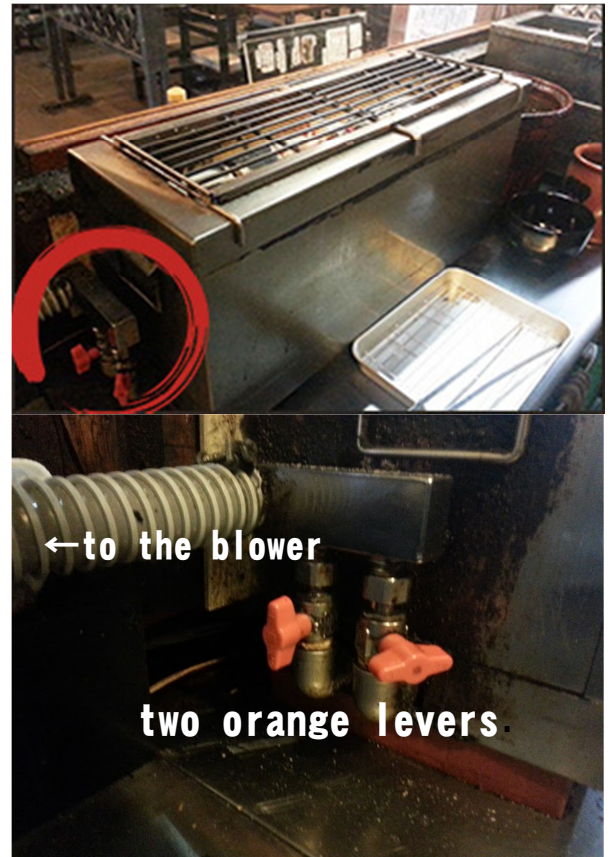
[SUMINOTAKUMI] features

1st Feature Even those without experience

The biggest feature of the blower-type charcoal cracking bench [SUMINOTAKUMI] is that you can freely control the fire power of charcoal.

The hose on the left side of the grinding table is connected to the blower, and the wind force is adjusted with two orange levers.

By adjusting the thermal power of the right half of the baking base and the lever of the front side independently of the heating power of the left half of the baking base, you can separate the fire from the high heat on the right half, and the fire from the low on the left.



In ordinary charcoal grilling bench, wind blowing window is attached to the front of the bench table, opening and closing it, we will adjust the thermal power by fanning out there.

Furthermore, this way raise the firepower. The difficult place of charcoal grilling is in this fire control.

At once we receive the customer in the shop, to provide high-quality skewers (goods) with a rattling stable firepower it takes years of experience.

In that respect, you can adjust the firepower to bake with one lever [SUMINOTAKUMI] it is not necessary an experienced staff. Even a person who has no experience at all can bake well like a skilled craftsman.

2nd feature You can significantly cut the cost of coals down!

Please watch the video on the left. Those with experience will be surprised, but with this firepower, only Oga charcoal (10 kg 1,500 yen) is piled up. With an ordinary charcoal rack, Oga charcoal and Bincho charcoal with two and three tiers

burning fire power is satisfactory.

[SUMINOTAKUMI] does not choose charcoal. You can get a satisfactory firepower even if you do not buy expensive Bincho charcoal. [SUMINOTAKUMI] can deliver the same thermal power as Bincho charcoal in any cheap Oga charcoal.

My shop (20 tsubo(*unit of measurement 3,31 square meters), 40 seats, 250-3 million monthly) consumes 10 kg 1,500 yen of overseas cheap Oga charcoal merchant in 3 days so the coal cost per day is about 500 yen.

A friend shop manager's (10 tsubo (*unit of measurement 3,31 square meters)20 seats) is an ordinary charcoal grilling table;in order to produce a satisfactory fire power, the first stage is Oga charcoal and Kishu Bincho charcoal in the second row,

in combination with Tosa Bincho Charcoal. No matter how much he saves the charcoal it seems that the consume is about 1,200 yen.

I tried to compare. (I think that there are more differences between 20 and 40 seats)

One month of coal	
Ordinary charcoal grill rack (combined use of Oga charcoal and Bincho charcoal)	SUMINOTAKUMI(only oga charcoal)
One day 1,200 yen X 30 days = 36,000 yen	500 yen / day 30 days = 15,000 yen
	+
	1,666 yen (blower cost) = 16,666 yen

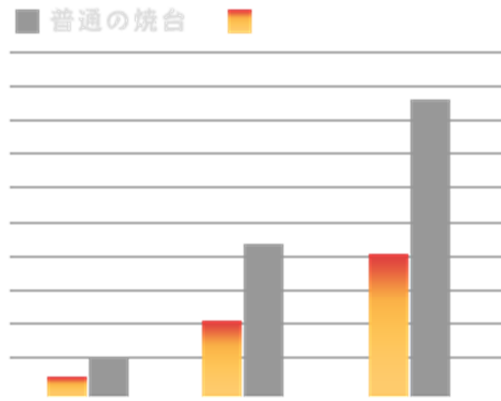
Long term comparison

One month difference → 19,334 yen

1 year difference → 232,008 yen

5 years difference → 1,160,040 yen!

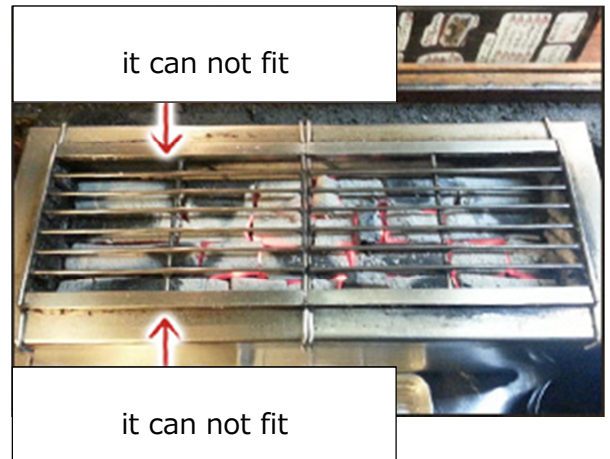
10 years difference → 2,320,800 yen!



3rd feature Craftmen attention! Excellent usability! Strong!

The developer of this grill rack is a 30 years veteran craftsman grill. It was developed by a craftsmen who knew the scene, not by a manufacturer team.

For example, the width above and below the grill, by spreading its width inwards, the fire power of the charcoal is transmitted, and that part becomes like a heated iron plate. With this, the fire enters



cleanly up to the root, preventing the root's scorching, and burn the skewer out.

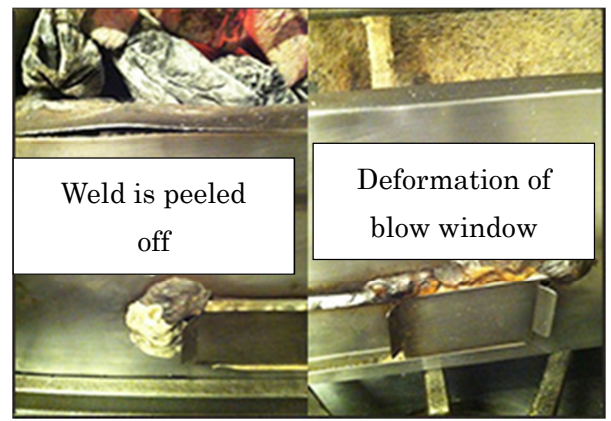


In addition, there are stoppers for preventing the net from falling when the net is slide for charcoal replenishment, and a stopper for preventing the skewer fall. When you use it, I am sure that you will be surprised at the ease of use.

And the most noteworthy is its ruggedness. As you can see, it is a very simple structure. There is no blast window on this rack. In most cases, the charcoal crates are thin at the wind blowing window, so the weld ends being peel off and deformed by the heat.

From my own experience and listening multiple management fellows experiences, it seems that the lifespan of 50,000 yen charcoal grill is about one year and two years for a 100,000 yen one.

In my shop, picture of the image, I am using it from



July 2012. It has been 3 and a half years now (March 2016) and there is not deformation. Perhaps will be like this after five years, six years, ten years.

That's why. . .

1 year warranty is assured

#One year warranty from the purchase date, If after normal use it becomes unusable, we will repair it .

#However, please observe the precautions of use. Please understand, that we can not guaranty the product reparation in case that ,after our examination, we consider that the recommendations of use were not being applied.

#“Rostol” (charcoaling platform), blower and net are consumable items so warranty is not applicable.

Excuse me.To be honest there are some weak points. . .

#Because it can be easily burned without experience, it is ideal for people who want to start their own business

#Ideal for managers considering to maintain the quality of products (chicken brochette) without

losing firepower and not being able to reduce the cost of coals

#Ideal for growing as a specialist not for managers who want to develop a multi store system

#Ideal for managers who are in trouble because they can not secure stable quality Bincho charcoal

#Ideal for managers who are suffering from the bad smell of the smoke of the new grill table

* If it is (SUMINOTAKUMI), the scent of charcoal will be transferred to the pottery, even if it is a brand new grill table. You will be surprised.

#Ideal for managers who are replacing burning tables from 1 year to 2 years

Patented charcoal design of that perfectly fits perfect in a little place. . .

There is only one drawback

The disadvantage is "the blower's lifespan ". The power of the blower weakens from 1 year and a half to 2 years. This is because, the blower is a consumable item.

It takes about 30,000 yen to replace the blower.

The shortest period of use of one and a half year (18 months), it costs 1,666 yen per month (30,000 ÷ 18). It is necessary to prepare spare blowers in advance, because they don't have any advisory system before becoming unusable.

However,

but instead of this,

you can consult coal cost reduction !


One month's coal * Example of 10tsubo (*unit of measurement 3,31 square meters) 20 seats	
<p>Ordinary charcoal grill table (combined use of Oga charcoal and Bincho charcoal)</p> <p>One day 1,200 yen X 30 days = 36,000 yen</p>	<p>SUMINOTAKUMI (only oga coal)</p> <p>500 yen / day 30 days = 15,000 yen</p> <p>1,666 yen (blower cost) = 16,666 yen</p>
<p>The difference, 19,334 yen. Even if adding the blower cost of 1,666 yen</p> <p>You can see how [SUMINOTAKUMI] contributes to coal cost reduction.</p>	
Long term comparison	
1month difference 19,334 yen	
1 year difference 232, 008 yen	
5years difference 1,160,040 yen!	
10 years difference 2,320,80 yen	
<p>Do you still use the baking stand now?</p> <p>The profit of 2.3 million will increase in 10 years.</p> <p>(Because it is the case of 10 tsubo (*unit of measurement 3,31 square meters) 20 seats, it will increase even if it is a big shop.)</p>	

Because everyone can do it, the speed of development of multiple stores will be farther.

Please think afterward

Size and pricing

[SUMINOTAKUMI] Patented Blower type grill table

<div>External size</div> <div>Width: 635</div> <div>Depth: 245</div> <div>Height: 29</div> <div>Internal size</div> <div>Width: 555</div> <div>Depth: 165</div> <div></div>	<div>Accessories</div> <div>Exclusive blower (100 V)</div> <div>Air duct hose (2 M)</div> <div>Outlet with switch</div> <div>Grill net (2 sheets)</div> <div>Rostrum (2 sheets)</div> <div>Partition board set</div> <div>User's manual</div>
<div>Price 280,000 yen (including tax included shipping fee)</div> <div>※ Bespoke size can also be produced (required consultation)</div> <div>※ Remote island, overseas shipping fee extra shipping required</div>	

Sticking to size as well

The depth size is exactly 4 cm, fits perfectly quadrilateral Oga charcoal. If you do not have experience maybe you think

"Is not it a bit small?"

Although it may be thought, since the fire power is stable and

The baking is fast, it is enough for 40 seats. And because of this size there is no waste, it also leads to savings of coal.



I go to various yakitori shops and look into the baking table from the counter, but I think that everyone waste too much coal. Many shops make low temperature and high temperature sections, but when orders of skewers that must be baked at high temperature are successive, low temperature parts are wasted. At that point leaving [SUMINOTAKUMI] lever fully open at the place you normally use low temperature, you will soon come close to high temperature, so there is no waste.

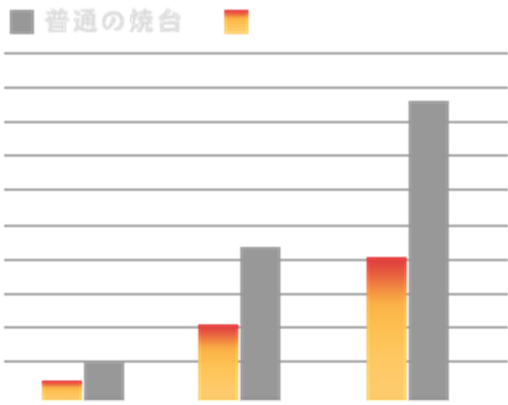
In a situation where the skewers are constantly on the grill table = charcoal has the highest cost-performance.

Too expensive! Did this idea cross your mind?

One month's coal * In a comparison of 20 seats and 40 seats, the difference come out.

Ordinary charcoal grill table (combined use of Oga charcoal and Bincho charcoal) One day 1,200 yen X 30 days = 36,000 yen yen	Takumi coal (only oga coal) 500 yen / day 30 days = 15,000 yen 1,666 yen (blower cost) = 16,666 yen
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long term difference

1month difference 19,334yen	 <p>■ 普通の焼台 ■</p> <table><tr><th>Period</th><th>Ordinary grill table (yen)</th><th>Takumi coal (yen)</th></tr><tr><td>1 month</td><td>36,000</td><td>16,666</td></tr><tr><td>15 months</td><td>540,000</td><td>250,000</td></tr><tr><td>1 year</td><td>432,000</td><td>250,000</td></tr></table>	Period	Ordinary grill table (yen)	Takumi coal (yen)	1 month	36,000	16,666	15 months	540,000	250,000	1 year	432,000	250,000
Period		Ordinary grill table (yen)	Takumi coal (yen)										
1 month	36,000	16,666											
15 months	540,000	250,000											
1 year	432,000	250,000											
1year difference 232,008 yen													
15months (290,010yen) and 1 year warranty.													

how to use and how to bake tips

Usage notes

1. Be sure to draw two bricks under the grilling table and place it on it.

When water is used for cleaning the grilling table, it accumulates on the bottom and it will rust it.

Please keep a space between the rack and table.

2. Please do not force deformed rosters (charcoal stand).

The roster is a consumable item. It will deform or break depending on usage. You may deform the main body if you force it. Please, immediately exchange it for a new one. Also, before business hours when preparing the charcoal, please do not strike charcoal with kanazuchi etc

3. Please burn Oga coal in a single step .

Please do not pile up with two and three tiers. There is enough firepower in one step. Originally, the merit of using this baking stand loses its reason to be.

#Please observe the above mentioned points. When we consider that the buyer did not observed the points explained above, there is not one year warranty coverage.

※ Blower, Rostol, Cooking neti are guaranteed.

Charcoal firing, how to bake tips, extinguishing a fire

Before business

Assuming that business hours are from 17 o'clock, around 16 o'clock, put the Oga charcoal in a firebox and attach a fire with a gas stove (casting). It takes about 45 minutes to 50 minutes to extinguish the coal fire. It will depend of the amount of Oga charcoal used, but it is easy to understand once you get used to arranging it on a bench and then putting it in a container before putting on fire.

Even if you turn off the gas stove fire after 30 minutes it will burn on its own so it is okay if you want to save gas costs turning the gas stove's fire off.

When the fire is on, turn on the switch of the blower, fully open the blower lever and transfer charcoal to the baking table. At this time, if you place well the burning charcoal in the upper row and the lower row, the firepower of the entire baking table will quickly rise.

In addition, long charcoal is convenient because it makes it easier for the charcoal to move it later.

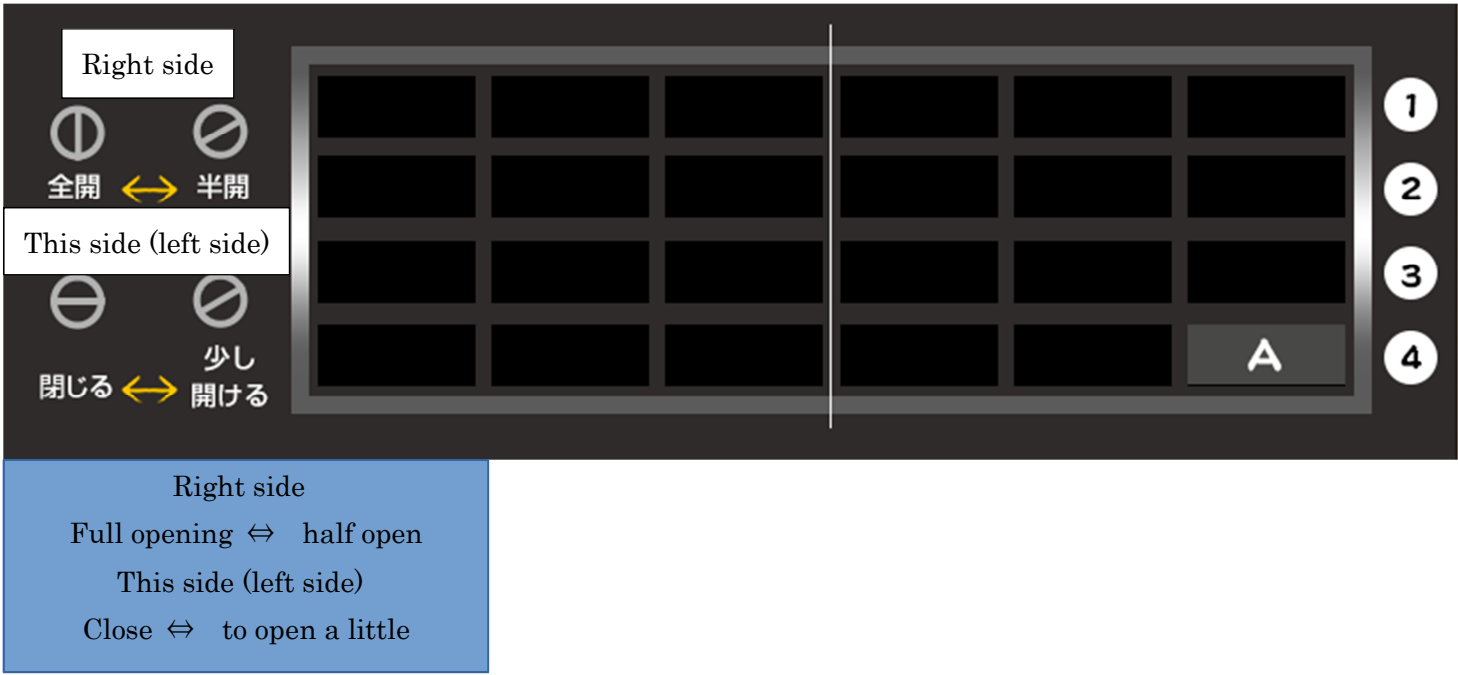
After transferring the charcoal set the grill net. The high temperature of the net is also important.

Around 10 minutes after, the flame will rise from the space between charcoal and the charcoal opening. That is the sign that the fire is ready. Please turn off the blower and wait for your customers.

If there is no customers, please place the switch once every hour and place the charcoal that is burning the most at the four corners of the baking table (preferably all the up and down levels). And repeat. Also, for preventing the charcoal burning in vain and losing the atmosphere, where the charcoal is burning, place the previous day cinders.

During business hours * Left picture, example setting a weak fire

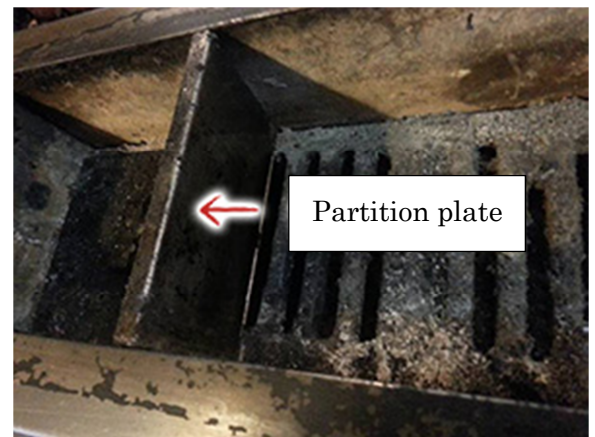
Please turn the blower switch on at the same time as your customer arrives. When the fire gets stronger to a certain extent, close the lever on the left side (front side). The items to be grilled with high heat are baked on the right side, while those grilled with low heat are baked on the left side. If the flame on the right side appears incessant, please slightly close the lever when the fire power is too strong. If the left side items are not cooked enough, please open the lever a little.



Right side, fully open, half open. Left side close and open a little. Repeat it. When the firepower is weakening, please replace the rows of ① and ④ with charcoal that is burning well. Please put the charcoal which is strongly burning in the position of A. Also, if you are replenishing it with new charcoal, please put it in the row of ② ③ as much as possible. It is easy to catch fire. As closing peak time comes closer, refrain from replenishing with charcoal.

Finally, there should be enough charcoal left on the left side (low heat), so if you reverse the left and right and turn the lever on the left side to full throttle (high fire), I think that you can respond to the store near the closure.

In addition, you can reduce the size of the bench itself by using the accessory partition plate. Please use it when the peak time has passed or a small store. It is also effective in reducing the cost of charcoal.



After business hours

Use the charcoal extinguisher for removing the remaining charcoal, if you cover it with a lid the charcoal fire will extinguish producing an anoxic situation. There are restaurants that extinguish the fire with water, but the charcoal extinguisher is easier. You can also use a deep pot with a lid, a deep pot etc. Let's drop koga etc with gold screwdriver etc.

There is a method to clean the grill net with aluminum foil but it is not recommendable because the weld is removed by this method. It would be better to prepare 2 grill sets (total 4 pieces), for washing them next day.

About blower

The blower is a consumable item.

In the period between one and half and two years the wind power suddenly finishes its action. But do not panic because the blower power remains for a moment and you can light the fire with heating power controls.



So at that time, please use a fan to light the charcoal. You can use it as usual once the fire is lighted. So please survive that day. In any case, "This day will come suddenly", so it would be better to have an extra one.

YAKITORI shop opening practice manual DVD

YAKITORI shop opening practice manual DVD (How to make Japanese style grilled chicken)
DVD contents
(Easy to understand! training edition) 1. Thigh, Negima(9: 28) 2. Neck meat (4: 39) 3. Liver (4: 48) 4. Heart (5: 18) 5. Gizzard (5:40)

6. Scissors (3:32)
7. Tale (5: 49)
8. Knee cartilage (2:48)
9. Breast cartilage (1:32)
10. Skin (4: 31)
11. Chicken wings (2: 46)
12. Tsukune (5: 52)
13. Pork belly (4: 14)
14. Beef skewers (3: 27)
15. (Tips for how to grill each part) (11: 11)
16. ABURIYAKI Grilling method) (4: 06)
17. (Preparation of Yakitori sauce) (2:23)
18. (Introduction of the best salt to yakitori, how to make plum sauce, how to make salt sauce, how to make bird soup) (1: 58)

Price 29,800 yen (tax included shipping included)

If you purchase now you receive all

	2015年 4月	
売上高	3001980	100%
原材料費	1048420	34.92417
人件費	928113	29.9222
地代家賃	163000	5.429732
水道光熱費	92469	3.080257
通信費	7281	0.242539
広告宣伝費		0
接待交際費		0
衛生費	21141	0.704233
消耗品費	12395	0.412893
保険料	7250	0.241506
燃料費	37636	1.253695
その他雑費	98223	2.938817
借入金		0
差引(新利益)		895760
営業日数	30日	
一日平均売上	100066.3333 円	

Accounting is
the basis of
management

(Excel file with calculated cost rate, personnel cost rate, etc. of the month by simply entering it)

Present!

※We will give you by e-mail attachment

and

Patented charcoal grill design! When you purchase you get a set of DVD

DVD price

Normal

29,800 yen → 10,000 yen Discount price 19,800 yen (tax included shipping included)

Total amount: Takumi charcoal grill 280,000 yen (tax included) DVD 19,800 yen (tax included) = Set price 299,800 yen

And more!! For those who bought the grill table and DVD set have 7 days free trial entrance right now!

You do not have to join the franchise that exploits you forever!

You do not have to do troublesome training at all!

You do not have to to an expensive yakitori school!

7 days free trial entrance for grilled chicken applicants who starts business

(We will teach you all about opening a chicken grill shop in 7 days, without needing money)

Free trial entrance

Takumi charcoal grill, blowing type (patented)

and

Chicken grill opening restaurant manual DVD (How to make grilled chicken)

Set purchase!

For those who bought the set and want to start a grilled chicken company,

have 7 days free trial entrance right now!

Up to 7 days from purchase, you can experience with me (or the staff) in my shop all the process.

It is OK even if they are not consecutives days (It is OK on Saturdays and Sundays, 7 days in total)

You can practice skewering and besides, you are building your restaurant. (You will receive my guidance from beginning to end for free) * I will lend you chopping board, knives, etc.

The chicken meat for your practise must be paid for you. (The orders will be placed together with our shop orders on the previous day.)In practical, during business hours, the skewers are made in the grill table as sample. (It is OK to bring them home)

During business hours, you can learn as staff everything, such as,how to grill the chicken , how to make a side menu, drinks, customer service, etc.

Please do not hesitate to ask me anything about 7 days opening practice. Although I am a professional of grilled chicken, I supported three new opening restaurants and one closing, and also from December 2015 I support disciples new professional openings. How to choose a location, how to use a liquor store and a beer maker, sales promotion, finance policy tips, loans, restaurant construction, etc. You can solve all your anxieties and doubts.

We will support you as a colleague even after opening. Because being self-employed is hard and we went together through all the path. Do not hesitate to ask me please anything on line, e-mail etc. after the opening.

Transportation fee, accommodation fee etc are your responsibility.

Please refrain from video shooting etc. during the entry period experience . (to take notes is OK)

First of all, please visit us for free and taste it!

In practise, look the [Takumi charcoal] and get the real feeling of its quality.

You can taste up to 5 samples per person.

In Tabelog application is written that our restaurant is "tastier than a certain grilled chicken Michelin's star restaurant", although it is about 15 minutes on foot from the station, it makes feel the high quality grilled chicken restaurant with sales about. Everything is the ability of the baking table 【Takumi of charcoal】.

炭火焼鳥もんじ

TEL 06-6725-6103

〒577-0816 大阪府東大阪市友井 2-27-31

代表 岡 信行

Charcoal-grilled chicken monji

TEL 06-6725-6103

Tomii Higashi Osaka, Osaka Prefecture 577-0816 2-27-31

Nobuyuki Oka



炭火焼鳥もんじ

- Business hours 17 o'clock - 24 o'clock
- All year round (New Year's Eve and New Year's are Day off)
- Counter 6 seats table 34 seats

There is no parking lot (with neighboring coins P)



User's voice

"Food and Yakitori Esora" Hideyuki Itoh Shiga Prefecture Takashima-shi Imazu-cho Nakoji 1-5-11

"Food and Yakitori Esora"

Q How long have you been using it?

A It's been three years since April 2013.

Q How useful is it?

A It responds quickly even if customers suddenly come to the store.

Q How is your reaction?

A Before I was a franchise owner of a certain yakitori chain, the chain adopted electric griller, but also, at the same time regulars customers complaint that before was more delicious than now. I felt overwhelm.

Q How much is the electric coal power cost a day?

A.I think that it is around 500 yen to 600 yen although it depends on time

Q Are there unsatisfactory points?

A The blower suddenly became weak(laugh). A spare is essential (laugh)



『居食・やきとり・えそら』伊藤英之様

滋賀県高島市今津町名小路 1 - 5 - 1 1

"Charcoal-Grilled Yakitori Familiar" Mr. Kanaya Hasegawa Osaka Prefecture Higashi Osaka Higashi

Osaka City 1-32 "Kirisaki Yakitori Familiar"

Q How long have you been using it?

A From December 2015 -

Q How useful is it?

A The firepower comes out quickly. You can focus on grilling. I can burn evenly. There is no scorching. Fire will pass through to the root. You can grill while making different cooking. Although it is charcoal, it is not easy to do.

Q How is your reaction?

A The scent has a good reputation. The meat is soft and not burnt.

Q How much is the coal power a day?

A About 500 yen.

Q Are there unsatisfactory points?

Certainly cheap Oga charcoal will also produce thermal power, but because contains a lot of ash, domestic Oga charcoal as 2500 yen is better with less ashes and good cost.

炭火焼鳥野武士 長谷川力也様

大阪府東大阪市喜里川町 1-32

