

## OKUNOTO KONRO JAPANESE HIBACHI GRILL MEDIUM WIDE (FOR 4-8 PPL)



**SKU:** KINK\_BQ12

**Categories:** [BBQ](#), [Cookware](#), [Kinka](#)

**Tags:** [4-8 ppl](#), [BBQ](#), [BQ12](#), [Diatom Mud](#),  
[Grill](#), [Hibachi](#), [Kinka](#), [Konro](#), [Medium](#),  
[Portable](#), [Wide](#), [Yakitori](#)

### GALLERY IMAGES





## PRODUCT DESCRIPTION

### [What is the hype?](#)

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Many of my customers asked me to get this grill for a long time and they are finally here!

Arguably the best Japanese Konro grill from Japan: the Oknoto konro grill is made with the diatom mud from the Noto Peninsula of Ishikawa prefecture, Japan. The diatom mud is an excellent insulator, which is able to keep the heat within the grill therefore maintaining an extremely high temperature, an essential ingredient for a tasty barbe! More importantly, since the temperature can reach up to 1200 degrees, the natural diatom mud means no harmful substance can leak out from the walls, unlike grills made of unknown material that can process harmful inclusions.

The narrow body of the grill allows the yakitori skewers to be rested on the walls of the grill without falling down.

Material:

Natural Japanese Diatom Mud

Care:

- Please use the grill in well ventilated areas to avoid potential carbon monoxide poisoning.
- Please place a heat resistant mat under the grill to avoid heating up the surface underneath
- Please do not extinguish the fire with water. Diatom mud absorbs water and becomes brittle and loses its durability.
- It is possible to gently remove the ash and food residue, but please avoid washing the grill with



water.

Warranty: replacement warranty for defective products upon delivery, but no warranty is provided for mishandling the grill.

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**We look forward hearing from you to explore further business opportunities. Should you have further questions or wish to open a trade account with us, please feel free to contact us on [sales@knivesandstones.com](mailto:sales@knivesandstones.com) or call 02-85990898.**

**Regards,  
James Zhang  
Knives and Stones**