



COMPANY PROFILE

 1332 E. Valencia Drive, Fullerton, CA 92831

 714-673-9287

 Hello@BinchotanCompany.com

BinchotanCompany.com

AT BINCHOTAN COMPANY,

Specializing in high quality charcoal products for foodservice and personal use.



WE ARE FACTORY DIRECT!

Meaning you get the highest quality charcoals hand selected by our team at factory direct prices.



THE BINCHOTAN COMPANY IS DEDICATED TO PROVIDING SUSTAINABLE AND EFFICIENT CHARCOAL SOLUTIONS.

Our product range includes our Signature, Premium Binchotan hardwood white charcoal which come in a 22 pound box and our economical mangrove briquettes. All crafted with the utmost care to ensure superior performance and environmental responsibility.



WHAT SETS US APART IS OUR COMMITMENT TO QUALITY.

Our charcoals are world class yet we understand value is what every business and consumer seeks.



WE STRIVE TO OFFER

a product that not only enhances the grilling and cooking experience but also aligns with sustainable practices.



WE ARE KEEN TO EXPLORE OPPORTUNITIES FOR COLLABORATION AND PARTNERSHIP.

Whether you're interested in bulk purchasing, distribution, or customized solutions, we would be delighted to discuss how our products can meet your needs.

- PLEASE VISIT OUR WEBSITE AT BinchotanCompany.com TO LEARN MORE ABOUT OUR OFFERINGS OR CONTACT US DIRECTLY AT Hello@BinchotanCompany.com.
- WE ARE CONFIDENT THAT BINCHOTAN COMPANY CAN PROVIDE THE QUALITY AND RELIABILITY YOU ARE SEEKING IN CHARCOAL PRODUCTS.
- THANK YOU FOR CONSIDERING BINCHOTAN COMPANY AS YOUR GO-TO SOURCE FOR PREMIUM CHARCOAL. WE LOOK FORWARD TO THE POSSIBILITY OF WORKING TOGETHER AND SUPPORTING YOUR NEEDS.
- SAMPLES ARE AVAILABLE UPON REQUEST. PLEASE FEEL FREE AND REACH OUT TO US FOR SAMPLES.



WHITE CHARCOAL

WHY IS OUR BINCHOTAN CHARCOAL SUPERIOR TO OTHER CHARCOAL?

Binchotan is highly valued in Japanese cuisine for grilling, especially for dishes like yakitori (grilled chicken skewers) and other barbecue items. It's considered the "Rolls Royce" of all charcoals. It is an essential key element utilized by Japanese and Korean restaurants to achieve the highest quality barbecues without the taste of gas and other artificial flavors.

KEY BENEFITS

- **Consistent and Long-Lasting Heat:** Binchotan charcoal burns at a steady, high temperature for a longer duration than other types of charcoal. This makes it ideal for grilling, as it provides consistent heat that is perfect for searing meats and achieving a good char.
- **Clean Burning:** Binchotan produces minimal smoke and very little ash. This results in a cleaner grilling experience, with less mess and fewer off-flavors imparted to the food.
- **Enhanced Flavor:** The clean, even heat from binchotan helps to develop better flavors and textures in grilled foods. It's particularly valued for its ability to provide a perfect sear without overwhelming the taste of the food.
- **No Chemical Additives:** Unlike some other charcoal, binchotan is made from natural materials without any chemical additives or binders. This ensures that the flavor of the food remains pure and untainted by artificial substances.
- **Efficient Burning:** Binchotan has a high carbon content, which means it burns more efficiently. This can lead to less waste and a more economical grilling experience, as you need less charcoal to maintain a high temperature.
- **Environmental Benefits:** Binchotan is often produced using traditional methods that have a lower environmental impact compared to some other charcoal production methods. The use of sustainable wood sources and traditional kilns helps reduce its ecological footprint.
- **Aesthetic Appeal:** The bright white glow of binchotan charcoal can add a certain aesthetic appeal to the grilling experience, and it's often appreciated by grilling enthusiasts for its performance and visual characteristics. Overall, binchotan charcoal is highly regarded in the grilling world for its performance, flavor quality, and clean-burning properties, making it a favorite among restaurants, serious grillers and chefs.

BINCHOTAN COMPANY'S FLAGSHIP PRODUCT



ASH CONTENT	0.8%	THIS PRODUCT COMES IN 22 LBS. BOX 11 LBS. BOX
MOISTURE	2%	
FIXED CARBON	90%	
CALORIFIC VALUE	8000KCAL/KG	
BURNING TIME	4-5 HOURS	



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Japanese-Style

OGATAN

PRODUCT DESCRIPTION

Ogatan Charcoal is a premium, eco-friendly charcoal crafted from natural hardwood, renowned for its high density and long-lasting burn. Perfect for grilling, barbecuing, and even traditional Japanese cooking, Ogatan Charcoal provides superior heat retention and an aromatic, smoky flavor that enhances the taste of your food.

KEY BENEFITS

- **All-Natural:** Made from sustainable hardwood without the use of chemicals or additives.
- **Efficient and Long-Lasting:** Burns hotter and longer than conventional charcoal, ensuring your grill stays at optimal temperatures.
- **Clean Burning:** Minimal smoke and ash, making it ideal for both indoor and outdoor cooking.
- **Authentic Flavor:** Infuses food with a rich, smoky taste, perfect for meat, seafood, and vegetables.
- **Eco-Friendly:** Sourced responsibly, providing a sustainable choice for grilling enthusiasts. Whether you're an amateur cook or a seasoned grill master, Ogatan Charcoal offers an exceptional cooking experience. Get ready to elevate your grilling with the power and flavor of Ogatan!



ASH CONTENT	3.2%	THIS PRODUCT COMES IN 22 LBS. BOX
MOISTURE	2%	
FIXED CARBON	91.2%	
VOLATILE MATTER	4.72	
BURNING TIME	4-5 HOURS	



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NATURAL HARDWOOD BRIQUETTES

WHY IS OUR HARDWOOD BRIQUETTES SUPERIOR TO OTHER CHARCOAL?

Our natural hardwood Briquettes are made from 100% mangrove wood. Mangrove wood is a reliable source of fuel for cooking and heating which burns hotter than most charcoal and is good for high-speed cooking or cooking that requires consistent heat over a long period of time.

The dense wood of mangrove trees contains a high carbon content, which translates into a hotter and more intense flame. This intense heat allows you to sear meats quickly, locking in their juices and creating a flavorful crust on the outside while keeping the inside tender and juicy.

This product is a great alternative to Binchotan charcoal for its similar benefits at a lower cost.

KEY BENEFITS

- **Environmental friendliness:** Briquettes are made from compressed wood shavings that would otherwise be waste, and they don't require chemicals or glue.
- **High burning temperatures and consistent heat:** Briquettes burn at high temperatures and provide consistent heat, making them a great choice for better flavor and textures in grilled foods.
- **Efficient combustion:** Briquettes have a low moisture content, which means they burn reliably and efficiently, producing less smoke and particulate matter.
- **Long burn time:** Briquettes are denser and more compact than firewood, so they burn longer and have a higher energy density.
- **Easy to light:** Briquettes light quickly and burn consistently.
- **Low ash:** Briquettes produce very little ash, which means less cleaning and maintenance.
- **Cost efficient:** Briquettes are cost efficient compared to hardwood binchotan charcoal and provide similar benefits.



ASH CONTENT	<6.5%	THIS PRODUCT COMES IN 22 LBS. BOX
MOISTURE	<3.2%	
FIXED CARBON	80%	
CALORIFIC VALUE	7600KCAL/KG	
BURNING TIME	>5 HOURS	



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Premium BLACK SUT KOREAN BBQ CHARCOAL

WHY IS OUR PREMIUM KOREAN STYLE BLACK SUT 숯 CHARCOAL SUPERIOR TO OTHER CHARCOAL?

At Binchotan Company, we carry out strict quality control and best practices in each step of our production processes, from the selection of raw materials to waste management and environmental sustainability. We carefully inspect the physical appearance of the high-quality Korean wood charcoal to ensure the charcoal has low moisture, high calories, and long burning time. Only qualified batches of high-quality SUT 숯 will be packed and shipped to our clients.

KEY BENEFITS

- **The long lasting, high heat produced by SUT 숯:** is perfect for Korean barbecue. Thinly sliced meats like bulgogi and samgyeopsal cook quickly on a SUT-fired grill, locking in their juices and creating the signature char that adds depth to the flavor. Additionally, SUT burns with minimal smoke, ensuring the delicate flavors of the meat and marinades shine through. This clean burn is also crucial for the atmosphere of Korean barbecue, where diners gather around the grill without being overwhelmed by smoke.
- **Restaurant Grade:** Hand picked, highest quality SUT 숯 for restaurant use.
- **Consistent long lasting high heat:** SUT 숯 charcoal burns at a steady, high temperature for longer durations than other charcoals. This makes it ideal for Korean barbecue.
- **No chemical additives:** Unlike other charcoals, SUT 숯 is made from natural materials without chemicals or binders. This ensures that the flavor of the foods remains pure and untainted by artificial substances.
- **Minimal smoke:** SUT 숯 burns steadily with minimal amounts of smoke ensuring the delicate flavors of the meat and marinades to shine through.
- **Quality:** Binchotan Company's SUT 숯 has been thoroughly carbonized which has a glossy black color. Ideal for restaurant and personal use. Comes in log and log cut form.



ASH CONTENT	<5.5%	THIS PRODUCT COMES IN 22 LBS. BOX 11 LBS. BOX
MOISTURE	<10%	
CALORIFIC VALUE	7000-7800 KCAL/KG	
RATING	2 (FOR GRILLING)	
RAW MATERIAL	HARDWOOD	



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Binchotan Company's charcoal broilers are constructed of stainless steel, double wall panels with removable liners, burners and top grates. They are engineered with advanced features such as the "V" type burners protectors to prevent clogging from charcoal ash. The charcoal bed design distributes heat evenly and provides the high temperatures required to sear in juices for tender meat, fish and poultry.

Top grates are adjustable in height.

STANDARD FEATURES

- NSF approved and ETL listed for restaurant use.
- Heavy duty construction
- Proudly made in the U.S.A.
- Stainless steel front, sides and valve cover.
- Double side panel for better insulation.
- 35,000 BTU' s/hr "I" type cast iron burner. One standing pilot per burner for instant ignition.
- High temperature broiling with minimum gas inputs.
- Burner covers provide even heat distribution and protect burners from clogging.
- Full width grease can and large capacity removable drip pan.
- Grilling grates are adjustable in height
- Comes in natural gas and liquid propane.

Gas: 3/4" NPT rear gas connection, specify type of gas and altitude if over 2,000 feet.

Pressure: 5" W.C Natural Gas. 10" W.C Propane Gas

Note: Install the pressure regulator supplied with the appliance, at the inlet

YAKITORI GRILL CHART

Model	BCY-18	BCY-24	BCY-36	BCY-48	BCY-60
No. of Burners	1	2	3	4	5
BTU's	35,000	70,000	105,000	140,000	175,000
Dim.(WxDxH)	18"x24"x12"	24"x24"x12"	36"x24"x12"	48"x24"x12"	60"x24"x12"
Weight	95 lbs	145 lbs	200 lbs	368 lbs	460 lbs

GAS PRESSURE

Model	5" W.C.	Natural Gas
No. of Burners	10" W.C.	LP Gas

CLEARANCES

	Combustible	Non Combustible
Rear	N/A	6"
Sides	N/A	6"



SERVICES

Introducing Our Private Labeling Services

At Binchotan Company, we offer comprehensive private labeling solutions to help you create your very own charcoal products private labeled under your brand.

OUR PRIVATE LABELING SERVICES ALLOW YOU TO:



CUSTOMIZE YOUR PRODUCT

Choose from our range of high-quality charcoal, equipment and sauce products and tailor them to match your brand's specifications. From sourcing, formulation to packaging, we work with you to ensure your product reflects your brand's identity.



ENHANCE BRAND IDENTITY

Private labeling provides you with the opportunity to build and promote your brand. With customized labels and packaging, your product will stand out in the market, creating a strong connection with your customers.



STREAMLINE YOUR OPERATIONS

Leverage our expertise and resources to bring your product to market efficiently. We handle the production and logistics, so you can focus on growing your business.



MAINTAIN QUALITY CONTROL

Our team ensures that every product meets rigorous quality standards, giving you confidence in the reliability and consistency of your offerings.



EXPAND YOUR PRODUCT RANGE

Whether you're looking to introduce new items or diversify your current line, our private labeling services provide a flexible solution to meet your business goals.



EXPAND YOUR PRODUCT RANGE

Whether you're looking to introduce new items or diversify your current line, our private labeling services provide a flexible solution to meet your business goals.

PARTNER WITH US TO ELEVATE YOUR BRAND AND OFFER EXCLUSIVE PRODUCTS THAT RESONATE WITH YOUR TARGET AUDIENCE. CONTACT US TODAY TO LEARN MORE ABOUT HOW OUR PRIVATE LABELING SERVICES CAN BENEFIT YOUR BUSINESS.

ADD PHOTOS OF BOXES, BOTTLES AND EQUIPMENT WITHOUT BINCHOTAN COMPANY LOGOS, INSTEAD REPLACE WITH YOUR NAME & BRANDING HERE.



SPECIALIZING IN
HIGH QUALITY CHARCOAL PRODUCTS
FOR FOODSERVICE AND PERSONAL USE.

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GET IN TOUCH

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