0N1GRGC

GAS CHARGRILL ON NEUTRAL CABINET

Grill range made of AISI 304 stainless steel, 20/10 mm thickness top. Cooking griddle made of enamelled cast iron with special nanotechnology surface treatment for a better fats sliding, delivered with stainless steel splash guards and cleaning brush. Burner with pilot light, thermocouple and piezoelectric ignition. The cooking grill is heated by radiation from the metal profiles heated by the burner. Integrated lower open compartment.



Gas power < 35 kw	Yes	*Power supply*	Gas
Worktop thickness	2 mm		

Functional features

- Grill suitable for cooking meat, fish and vegetables for the most discerning palates thanks to the combination of radiating and contact cooking.
- n. 1 burner with adjustable power from 6 to 12.5 kW.
- Specific output per useful surface dm² 549 W.
- Grill dimensions 67x34 cm.
- Cooking grills made in iron with a nanotechnology surface treatment which improves run-off of fats and grease by up to 8% compared to standard treatments.
- Cooking grids are made in cast iron with adjustable gradient on 2 levels, they are reversible with two different sections.
- The grill is heated by radiation from metal profiles heated by the burner.
- Cooking grid, burner, metal profiles and splash guard are all fully removable.
- Pre-set appliance for installation freestanding on feet, on multi-elements support; with specific accessories on cantilever on beam.

Constructional features

- Work top made in AISI 304 stainless steel, 20/10 thickness with Scotch Brite finish.
- External panels in stainless steel, dashboard with side panels in AISI 304 stainless steel, Scotch Brite finish.
- Side-by-side top juxtaposition very rigid and accurate guaranteeing max quality and hygiene.
- Good thermal insulation on the front of the appliance for a greater comfort of the operator.
- Splash guard on three sides in AISI 304 stainless steel, with concave geometry to contain splashes and heat.
- Pull-out drawer, to the entire depth of the grid, made of stainless steel, for collecting cooking residues, positioned under each individual burner. Flame zone protected against falling cooking fats; easily removable without tools. Pull-out drawer capacity: 1 lt.
- Removable fat collection tray placed in the lower compartment. Capacity: 6.5 liters.
- Double flame stainless steel burner.
- Piezoelectric ignition with button guard, frontal visibility of the flames, possibility of manual ignition of the pilot light from the front panel.
- Metal ergonomic knobs with rubber protection against water infiltration.
- Radiused rear splashback on the worktop h = 4 cm, with built-in chimney for heat exhaust, removable enamelled cast iron guard.
- Height adjustable floor-mounted feet in AISI 304 stainless steel, non-scratch sole in insulating plastic material. Feet are supplied at a fixed height of 15 cm. Foot extension 5 cm (minimum height / maximum height: 87.5 / 92.5 cm).
- Access to all components through front compartment or control console.

Safety equipment and approvals

- Security control on gas operation ensured by thermostatic valve, pilot light and thermocouple.
- CE approvals in respect of all directives and regulations.
- Approval to European Standard EN 1672-2 Hygienic Design.
- The product conforms to EC 1935/2004 Regulation and 21/03/1973 Rulemaking (Materials and Objects that are destined to come into Contact with Aliments).
- IPX5 protection rating.

Standard equipment

- Brush for cleaning.

Optionals and Accessories

0N1GRGC

- Serving shelf for condiments and raw or cooked foods; grill lift accessory for adjusting the inclination.
- The lower compartment can be fitted with doors, wheels.

Technical Data

Gas Power	12,5 kW	*Dimensions*	40x92x90 cm
Packing	46x102x131 cm		