1N1GRGC

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. 2 independent burners with thermocouple pilot light and piezo-electric 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. 2 burners with adjustable power each from 6 to 12.5 kW.
- Specific output per useful surface dm² 549 W.
- Grill dimensions 67x70 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: 1.5 lt.
- Removable fat collection tray placed in the lower compartment. Capacity: 6.5 liters.
- Two double flame stainless steel burners.
- 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

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- 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	25 kW	*Dimensions*	80x92x90 cm
Packing	86x102x131 cm		