

GAS CHARGRILL



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. Heating by burner with thermocouple pilot light and piezo-electric ignition. Cooking takes place by irradiating ceramic elements heated by the burner.



Power supply	Gas	Product fitting up	Counter Top
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 3.7 to 7 kW.
- Useful cooking surface: 35 x 47 cm, 2 cooking grids.
- 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 markings.
- Heating of the griddle through radiant heat from ceramic tiles positioned over a cage heated by gas burners; the special truncated conical shape of the refractory ceramic tiles serves to reduce flaming of cooking fat. The cage is made in AISI 441 stainless steel, thickness 20/10.
- Pre-set appliance for installation on under compartment, support surface; with specific accessories on bridge solution and cantilever on beam.

Constructional features

- Work top made in AISI 304 stainless steel, 20/10 thickness with Scotch Brite finish.
- Control panel made in AISI 304 stainless steel, thickness 12/10 mm, Scotch-Brite finish. Side paneling made in AISI 304 stainless steel, back panel in stainless steel.
- 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.
- Cooking grill, burner, tiles cage and splash guard fully removable.
- Splash guard on three sides in AISI 304 stainless steel, with concave geometry to contain splashes and heat.
- Discharge of cooking fat eased by the inclination of the grill, towards the hole on the front surface. The fats are collected in the 1 liter pull-out drawer.
- 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.
- 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.
- Non-slip rubber feet h = 2 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).

Optionals and Accessories

- Brush for cleaning.



- Service shelf for condiments and raw or cooked foods; barbecue lid; grille lifter accessory for adjusting the inclination.

Technical Data

<i>Net Weight</i>	40 kg	<i>Gross Weight</i>	50 kg
<i>Gas Power</i>	7 kW	<i>Dimensions</i>	40x72x25 cm
<i>Packing</i>	46x82x65 cm		