

Cod: 8407

Countertop gas grill for meat and fish 60x65x48 cm



Description

The countertop gas lava stone grill for meat and fish is a versatile and easy-to-use tool that allows optimal cooking of food placed directly on the cast-iron grills. Guarantee high performance and excellent quality food in your restaurant by relying on Ristoattrezzature's experience and professionalism. The counter-top gas lava stone grill for meat and fish that we offer you, moreover, makes flexibility its strong point, offering itself as an ideal tool to complete your work area in a practical and functional way. Adaptable even to small spaces, you can decide whether to mount it on a counter or place it on a piece of furniture. An ideal tool for professional kitchens wishing to offer customers delicious grills of all kinds: meat, fish, vegetables and more, the grill preserves the authentic taste of the ingredients. Design and operation When designing your restaurant, it is important to take into account both the needs of your customers and the space requirements in your kitchen. By purchasing the Ristoattrezzature countertop lava stone grill, you will have the possibility of creating a modular workstation and placing it even in the smallest spaces. The professional grill for meat and fish has a design with essential lines and is robust, safe and reliable. Its external dimensions are 600x650x480 mm for a weight of 50 kg. The external structure is made entirely of stainless steel to ensure durability and maximum hygiene for your kitchen. The grills, on the other hand, are made of cast iron. This product therefore manages

to combine gas cooking and the properties of lava stone. The cooking zones are regulated by two knobs: this allows you to work on the grill at the same time using different temperatures. On the underside of the grill there is a removable grease tray. Choose to optimise the preparation time of your dishes with the countertop gas lava stone grill for meat and fish for restaurants tailored to your needs. Cooking on lava stone Lava stone is an inert material that enables benzopyrene-free cooking. With our Ristoattrezzature countertop gas lava stone grill, you can cook in a healthy way even without using seasonings: the fats of the meat will melt during cooking, leaving the food soft and preserving all its nutritional and vitamin values. Cooking on lava stone is done on a glowing stone: simply place meat, fish or vegetables directly on the griddle. Cleaning and maintenance For proper operation of the grill, we recommend daily cleaning of all its parts. Cast iron grills can be carefully removed and washed with a damp cloth or with water and mild, non-abrasive detergents. After cleaning, the cast-iron grills themselves must be heated to allow the cast iron to dry out and, finally, a light coat of cooking oil must be applied. You will ensure maximum cleanliness and hygiene for your professional kitchen in just a few steps. Why it is the right product for you The Ristoattrezzature gas lava stone grill for meat and fish is a quality choice that ensures healthy and natural cooking in your restaurant. It is a practical product with compact dimensions that stands out for: Reliability Ergonomics Practicality of use Safety. Finally, the quality-price ratio is excellent. Decide to complete your work area with the optional extras in the catalogue. Discover the product details in the data sheet.

Dimensions

Dimensioni esterne	600x650x480 mm
Dimensioni superficie di cottura	570x480 mm

Technical data

Peso	50 kg
Potenza Gas	8.2 kW