

Cod: 5609

## Pietralavica grill on gas compartment with 2 doors S/90 80x90 cm



### Description

Ristoattrezzature's 2-door gas-fired oven rack is the ideal tool for professional kitchens. Versatile, safe and durable, it is perfect for restaurants, pubs, sandwich shops and fast food outlets. The grill is designed for cooking meat, vegetables and fish of which it succeeds in preserving the original taste and organoleptic properties. Bring quality to the table with our equipment. Choose the 2-door gas grill that best suits your needs and complete the work area of your restaurant in a practical and functional way. Design and function The 2-door gas-fired oven rack for fast food has a technical design. The construction is made of stainless steel to ensure durability and maximum hygiene. Mounted on a cabinet with two doors with an ergonomic handle, this equipment is a complete workstation where dishes and products can be stored with everything within reach. Heating is by means of steel burners with stabilised flame with pilot burner and safety thermocouple. The supply is gas and the power is 12.4 kW. The supply is controlled by a safety-valve tap. The cooking grate has wide grooves for the proper flow of fat, while a three-sided stainless steel splash guard allows for safe cooking. Finally, a pull-out drawer for collecting cooking fat makes cleaning quick and easy. The lava stone grills are equipped with a grid-lift system and the lava stone must be evenly loaded during cooking for perfect grilling. The external dimensions are 800x900x970mm and the weight is 121 kg. The restaurant lava stone grill is

equipped with height-adjustable stainless steel feet. Cleaning and maintenance For proper functioning of the stone grill for fast food restaurants, cleaning is necessary after each use. Proceed with cold plates and a damp cloth and mild detergent. Avoid using abrasive sponges so as not to remove the chrome or risk scratching the plate. Remove the drawer at the base for grease collection and wash it carefully. Ensure your professional kitchen is clean and hygienic in just a few steps. Why it's the right product for you Cooking with Ristoattrezzature's 2-door gas grill is a guarantee of safety and quality. It keeps the temperature constant for a long time and produces tasty and healthy cooking. Choose it also for its sturdiness that ensures efficiency even at high speed and durability. Versatile, reliable and excellent value for money, this grill allows you to set up your kitchen in a professional manner, optimising time and space. Discover all the details of the 2-door gas grill on our website and select the available options.

## Dimensions

Dimensioni esterne	800x900x970 mm
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## Technical data

Alimentazione	Gas
Peso	121 kg
Potenza Gas	12.4 kW