Cod: 5607

Pietralavica grill on a gas hob with 2 doors, S/70, 80×70 cm



Description

Ristoattrezzature's **lava stone grill for a two-door gas unit** is an ideal cooking appliance for professional kitchens. **Versatile and durable, it can cope with any workload**.

Particularly popular in restaurants, bistros and pubs, this grill is ideal for cooking meat, vegetables and fish, preserving their flavour and organoleptic characteristics.

Complete your kitchen in a practical and functional way and choose the **lava stone grill for a two-door gas unit** that best suits your establishment's needs.

Design and operation

The design of **the lava stone grill on a 2-door gas unit** for restaurants is **technical, with clean, minimalist lines**. The **external dimensions** are **80x70x93h cm**, and it weighs 94 kg. The product is **mounted on a cabinet with two doors** and is fitted with height-adjustable stainless steel feet.**Its removable drip tray collects residual fat**, making cleaning easier.

It is constructed from stainless steel, as required by catering standards, and is fitted with splash guards on three sides to ensure completely safe cooking. The professional lava stone grill features a large cooking area controlled by a thermostat.

It is gas-fired, with piezo ignition, and has a power output of 12.3 kW. The gas control knob allows you to adjust the flame and switch off the grill. During cooking, the lava stone must be distributed evenly to ensure optimal cooking results.

Cleaning and maintenance

To ensure the **lava stone grill** operates correctly and maintains high performance at all times, all parts must be cleaned.

Cleaning this professional-grade equipment is quick and easy. Remove any food residues from the griddle with a scraper, then wipe with a damp cloth and a mild detergent. It is best to avoid using abrasive sponges to prevent damaging the chrome finish or scratching the griddle.

The **lava stone grill on the 2-door gas unit** is also fitted with a grease-collection tray located beneath the griddle: it is removable and easy to clean. Ensure **maximum cleanliness and hygiene** in your professional kitchen in just a few simple steps.

Why this is the right product for you

Choose Ristoattrezzature's **lava stone grill on a 2-door gas unit** to complete the fit-out of your premises in a practical and functional way. The cabinet-mounted design allows for a well-organised workstation with ample space to store utensils and ingredients.

Its compact dimensions ensure a **small footprint**, allowing you to install it easily in your kitchen space. **Safety, reliability and sturdiness** make it a durable and robust piece of equipment, helping you to keep initial costs down.

Lava stone grill included.

N.B.: Fitted with a safety thermocouple.

Note on knob colours:
Our equipment is available with red or silver knobs. The colour cannot be selected by the customer and will be dispatched at random. However, if multiple products from the same range are ordered, we undertake to supply all items with knobs of the same colour.

Dimensions

Cooking surface dimensions	730x490 mm
External dimensions	800x700x930 mm
Packaging dimensions	900x840x1100 mm

Technical specifications

Gas Power	12.3 kW
Net weight	94 kg
Weight including packaging	113 kg

Standard equipment

Included	Lava stone grill