Cod: 5609

Pietralavica grill on a gas hob with 2 doors, S/90, 80×90 cm



Description

Ristoattrezzature's **lava-stone grill for a two-door gas unit** is the ideal piece of equipment for professional kitchens. **Versatile, safe and durable**, it is perfect for **restaurants, pubs, sandwich bars and fast-food outlets**. The grill is designed for cooking meat, vegetables and fish, preserving their original flavour and organoleptic properties. **Bring quality to the table with our equipment**.

Choose the **lava stone grill for a two-door gas unit** that best suits your needs and complete your restaurant's workspace in a practical and functional way.

Design and operation

The **lava stone grill on a 2-door gas unit** for fast-food outlets **features a technical design**. **It is constructed from stainless steel** to ensure long-lasting durability and maximum hygiene. Mounted on a cabinet with two doors fitted with ergonomic handles, this unit serves as a complete workstation where you can store crockery and ingredients, keeping everything within easy reach.

Heating is provided by stabilised-flame**steel burners** with a pilot burner and a safety thermocouple. **It is gas-fired and has a power output of 12.4 kW**. The gas supply is controlled by a safety valve.

The cooking griddle features wide grooves to ensure proper drainage of fat, whilst a **stainless steel splash** guard **on three sides** ensures safe cooking. Finally, a **pull-out drawer for collecting cooking fat** makes cleaning quick and easy.

The lava stone grills are fitted with a grill-lifting system, and the lava stone must be distributed evenly during cooking to achieve perfect grilling results.

The **external dimensions** are **80x90x97h cm** and it weighs 121 kg. The **lava stone grill** for restaurants is fitted with height-adjustable stainless steel feet.

Cleaning and maintenance

To ensure the **lava stone grill** for fast-food outlets operates correctly, it must be cleaned after every use.

Clean the plates whilst they are cold, using a damp cloth and a mild detergent. Avoid using abrasive sponges, as these may remove the chrome finish or risk scratching the plate. Remove the grease-collection tray at the base and wash it thoroughly.

Ensure your professional kitchen is **as clean and hygienic as possible** in just a few simple steps.

Why this is the right product for you

Cooking with Ristoattrezzature's **lava stone grill on a 2-door gas unit** guarantees safety and quality. It maintains a constant temperature for long periods and produces tasty, healthy dishes. Choose it too for its robustness, which ensures efficiency even at a fast pace and long-lasting durability. **Versatile, reliable and offering excellent value for money**, this grill allows you to set up your kitchen professionally whilst optimising time and space.

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

External dimensions	800x900x970 mm
Packaging dimensions	870x970x1100 mm

Technical specifications

Gas Power	12.4 kW
Net weight	121 kg
Power supply	Gas
Weight including packaging	137 kg

Standard equipment

Included	Lava stone grill