

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